A remarkable guest experience entices all the senses, like the uncorking of a bottle of fine wine.

Much like the time that goes into refining the perfect vintage, we are dedicated to perfecting your overall experience. Our time, energy and creative effort combine to deliver the perfect balance of culinary genius and service expertise.
get to know

FörTe Belgium

A distinguished caterer – Michigan’s only member of Leading Caterers of America – Forte Belanger is known for its imaginative solutions and creative cuisine. For every event we are invited to cater, whether it is corporate, social or a wedding, we create custom menus that match your vision, style and personality.

Our culinary and creative teams work with you to select a variety of delicious dishes for a dynamic strolling reception, or a more formal seated dinner. No matter the format you choose, our experts make your event remarkable with:

• Creative stations and plating
• Savory eats and sweet treats
• Stylish beverages and craft cocktails

And our dedicated and responsive team is at your service to deliver a flawless experience for you and your guest. We’ve curated these menus to inspire your culinary journey.
SEATED

MENU
PASSED HORS D’OEUVRES

SEARED TUNA
Ahi Tuna, Chive, Red and Yellow Pepper
Citrus-Ginger Sauce

GOAT CHEESE
+ EDAMAME PURÉE
Crostini

STUFFED ARTICHOKE
Parmigiano-Reggiano

BEEF ARGENTINA
Tellicherry-Pepper Crusted Tenderloin
Chimichurri Pipette
Micro Cilantro
FOUR-COURSE DINNER

PRE-SET ANTIPASTI
Served Family Style
Buffalo Mozzarella, Salami, Capocolla, Artichoke Hearts, Olives, Crostinis and Flatbreads

SALAD COURSE
Luxe Salad
Mixed Greens, Strawberries, Blueberries, Pear Tomatoes, Pita Croutons, Raspberry-Honey Vinaigrette

Crusted European Roll with Chef’s Crostini
Plugrà Citrus Butter

ENTRÉE COURSE
Seared Sea Bass
Tellicherry Pepper and Sea Salt, Juliet and Green Grape Tomato Salsa, Lemon Beurre Blanc

Reggiano-Herbed Risotto Cake, Roasted Tomato and Broccolini, Micro Basil

DESSERT
Lavender Cheesecake Cup
Marbled Chocolate Cup
Chambord Raspberries
Graham Cracker Spoon

European Roast Coffee
Regular and Decaffeinated
Cream and Sugar
Herbal and Non-Herbal Tea Selection
PASSED HORS D’ŒUVRES

PRIME BEEF TARTARE
Capers, Garlic, Dijon, EVOO
Balsamic Reduction, Arugula and Reggiano Salad

DETROIT REUBEN POPPERS
Corned Beef and Cabbage Slaw
McClure’s 1000 Island

CHICKEN-STUFFED JALAPEÑOS
Pulled BBQ Chicken
Cream Cheese, Parmesan and Mozzarella Cheese

TRAVELING RAW BAR
Fruits of the Sea, Freshly Arranged on Ice
Jumbo Shrimp Cocktail
Blue Point Oyster on the Half Shell
Snow Crab Cracked Claws
Presented With:
Vivio’s Bloody Mary Cocktail Sauce
House-Grated Horseradish, Mignonette Sauce

WATERMELON SALAD
Peppered Heirloom Beets and Crispy Bleu Cheese
Shaved Red Onion, Balsamic Reduction, Mustard Vinaigrette

STUFFED AVOCADO
Pulled Crab, Charred Tomatoes, Gorgonzola, Roasted Tomato Vinaigrette, Halved Avocado

CHICKEN BISCUIT
Buttermilk Chicken, Créme Frâiche Biscuit, Hollandaise Aïoli

GNOCCHI
Tomato-Basil Crème

PAN-ROASTED HALIBUT
Marcona Almond Butter, White Asparagus, Blueberry Nuoc Cham

PETITE ANGUS BEEF FILET
Pan-Seared Tournedos, Red Wine Demi-Glace, Reggiano-Truffled Brussels Sprouts
STROLLING DINNER

WATERMELON SALAD
Peppered Heirloom Beets and Crispy Bleu Cheese
Shaved Red Onion, Balsamic Reduction, Mustard Vinaigrette

STUFFED AVOCADO
Pulled Crab, Charred Tomatoes, Gorgonzola, Roasted Tomato Vinaigrette, Halved Avocado

CHICKEN BISCUIT
Buttermilk Chicken, Crème Frâiche Biscuit, Hollandaise Aioli

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PETITE ANGUS BEEF FILET
Pan-Seared Tournedos, Red Wine Demi-Glace, Reggiano-Truffled Brussels Sprouts
STROLLING DESSERT

BUTTER CAKE
Warm Maple-Bourbon Sauce, Maple Ice Cream

DECONSTRUCTED CANNOLI
Cinnamon-Mascarpone Crème, Cannoli Layers, Fresh Berries

PASSION FRUIT CRÈME BRÛLÉE

~
European Roast Coffee
Regular and Decaffeinated
Cream and Sugar
Herbal and Non-Herbal Tea Selection
PASSED
SAVORIES
MENU

BUTTER CAKE
Warm Maple-Bourbon Sauce, Maple Ice Cream

DECONSTRUCTED CANNOLI
Cinnamon-Mascarpone Crème, Cannoli Layers, Fresh Berries

PASSION FRUIT CRÈME BRÛLÉE
PASSED HORS D’OEUVRES

LAMB CHOP LOLLIPOPS
Olive Oil-Garlic Schmear with Lemon Zest

CAPRESE SPOONS
Charred Grape Tomatoes and Basil Burrata
Asian Spoon

FINGERLING POTATO SKIN
Gorgonzola, Pancetta
Cilantro Chimichurri

GOUGÈRE
Gruyère, Paprika
Tabasco Aioli

SHRIMP SKEWERS
Lemon and Lavender-Seared Shrimp
PASSED SAVORIES

CHORIPÁN SLIDER
Grilled Andouille Sausage
Shaved Red Onion, Chimichurri
Naan Bread

PEAR SALAD
Frisée, Field Greens, Radish, Maytag Bleu Cheese
Grilled Vanilla-Bean Vinaigrette

EVOO-POACHED LOBSTER SALAD
Maine Lobster, Tarragon
Haricots Verts, Baby Bok Choy, Sweet Corn
Lemon Verbena

TRUFFLE FRIES WITH PARMESAN

STREET TACOS
Lime, Cilantro-Seared Skirt Steak
Roasted Peppers
Manchego, Tequila Aïoli, Flour Tortilla

CHICKEN IN WAFFLES
Gruyère Waffle Infused with Fried Chicken
Blueberry Gravy
Lemon Verbena Compound Butter

CALAMARI CONES
Battered and Fried
Ancho Chili Aïoli
Served in Paper Cones
PASSED SWEETS

MINI ICE CREAM CONE
Pomegranate Ice Cream
Chocolate Cone

CHOCOLATE-DIPPED BACON
Smoked Applewood Bacon
Dark Chocolate Dipped, White Chocolate Drizzle

FRUIT SKEWERS
Fresh Berries

S’MORE COOKIE

DIVINE BEIGNET CONES
Deep-Fried Sweet Pastry Batter
Cinnamon Sugar Dusted
Served in Chic Paper Cones

Milk Chocolate Sauce
Raspberry Coulis & White Chocolate Drizzle

European Roast Coffee
Regular and Decaffeinated
Cream and Sugar
Herbal and Non-Herbal Tea Selection
WHAT CLIENTS SAY

**Magna GLC Conference 2016**

Next Energy

“From adapting to the countless changes to menu and schedule, managing in a small space that got smaller with each additional person and display, and jumping in to help with a smile on every single table move and changeover, you and your team were nothing short of amazing. All of this without even mentioning the delicious food!” – Judie Kavanagh, Livewire Communications

**Eton Academy 2016**

“Thank you very much for everything last night. The food, and your staff were outstanding as always. The administrative team, and board of trustees were all very happy with everything. Thank you. I hope we can work on more Eton events together. Also, the s’more cookies were literally the best cookie that myself, and many of the guests had EVER tasted! Big kudos to the chefs for the cookies! Thanks again, I looking forward to hearing from you soon.” – Judie Kavanagh, Livewire Communications

**CCS Gallery Event 2015**

College for Creative Studies

“Thank YOU so much! The event was absolutely fantastic and we got so many compliments on the food. You and your staff set the bar very high, so I hope we can continue to have you cater this event in the future. Thanks again for everything!” – Terese Nehra, College for Creative Studies

**Cars.Com “Best of Awards” 2015**

The Fillmore

“You and your team did an incredible job on the event! Our event continues to surpass our expectations as well as our guests, especially on service levels as well as food & beverage. I can honesty say I wish you could travel everywhere with us! I can’t wait to see what you come up with next year for our guests! Put us on the books for 2016!” – Katie Nordness, Cars.com

**Condé Nast Media Event with Bruce Webber 2014**

Detroit Institute of Arts

“Thank you so much for jumping in at the last minute and offering your service for both events last week. The service was fabulous! Everyone is still talking about how wonderful the food tasted. The sorbet was delicious.” - Rosemarie L. Gleeson, Detroit Institute of Arts
If there is anything we can do to make your event more remarkable, please do not hesitate to ask. As always, we look forward to the opportunity to work with you!

Contact Us
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Forte Belanger is honored to be a 2016 Catersource Achievement in Catering Excellence Award Winner, one of only five caterers in the world to be so recognized. We also take great pride in being Michigan’s only member of the Leading Caterers of America, a distinguished group of the most highly regarded caterers in the country. Known as industry trendsetters, LCA members represent the utmost quality in all aspects of catering and event management; LCA members are regularly lauded by industry and clients with awards of distinction.