

# 707 East Banquet Center

*Your Premier  
Downtown Venue*

Featuring  
**CLUB**  
**VENETIAN**  
Catering



# 707 East

*Experience 707 East Banquet Center... and indulge yourself in our private country club atmosphere in the heart of downtown. Nestled on the grounds of the historic 100 year old Annunciation Greek Orthodox Cathedral, our convenient and exciting Greektown location makes us the perfect venue for your next event. Enjoy secure parking and take advantage of our close proximity to all major hotels, Greektown Casino, Detroit People Mover, Ford Field, Comerica Park and Joe Louis Arena.*

*707 East Banquet Center is pleased to exclusively feature Club Venetian Catering. Exquisite cuisine amidst elegant surroundings – a perfect pairing that will ensure your guests the ultimate dining experience.*

*The beautifully appointed grand ballroom at 707 East is the highlight of our newly designed 4,000 square foot banquet center. Reminiscent of an elegant country club, our warm and inviting decor boasts cherry stained woodwork, luxurious upholstered walls, granite bars and porcelain tile floors. The grand ballroom features a beautiful stage area, dance floor and a state-of-the-art audio/visual system. We also provide complimentary amenities such as satellite radio/TV and Wi-Fi capability.*

*Whether your next event is a wedding reception or business seminar, 707 East Banquet Center promises to provide the perfect backdrop for any occasion. We specialize in wedding receptions, anniversary and birthday celebrations, business seminars, fashion shows, sporting event gatherings and holiday parties – to name a few! From intimate gathering of 75 to 300 guests, 707 East Banquet Center is the perfect downtown venue for your next event.*

*We invite you to visit us and experience Downtown Detroit's best kept secret! We are conveniently located in Greektown on the corner of East Lafayette Boulevard and the I-375 Chrysler Freeway service drive.*

# Luncheon Menus

## **FAMILY STYLE LUNCHEON - \$18.99**

Minestrone or Chicken Pastina Soup (*select one*)

Choice of Two Entrees:

Chicken Piccata

Herb Roast Chicken

Roast Beef *with Mushroom Gravy*

Cranberry Glazed Roasted Pork

Italian Sausage *with Peppers and Onions*

Penne Bolognese or Roasted Potatoes (*select one*)

Green Beans Almondine or California Blend Vegetable (*select one*)

Tossed Salad, Fresh Baked Rolls, Assorted Desserts, Soft Drinks, Juices and Coffee

## **LUNCHEON BUFFET - \$17.99**

Choice of Two Entrees:

Chicken Piccata

Herb Roasted Chicken

Roast Beef *with Mushroom Gravy*

Cranberry Glazed Roasted Pork

Italian Sausage *with Peppers and Onions*

Penne Bolognese, Cavatappi Marinara or Bow Ties *with Creamy Alfredo* (*select one*)

Roasted Potatoes or Garlic Mashed Red Skin Potatoes (*select one*)

Green Beans Almondine or California Blend Vegetable (*select one*)

Tossed Salad, Fresh Baked Rolls, Assorted Desserts, Soft Drinks, Juices and Coffee

## **SOUP & SALAD STATION - Call For Prices**

Cream of Broccoli, Hearty Minestrone or Chicken Pastina (*select two*)

Chicken Caesar Salad, Greek Salad, and Garden Salad. Selection of Dressings

Fresh Baked Rolls and Breads

## **BUSINESS LUNCH SPECIAL - Call For Prices**

Baked Chicken *with Lemon Sauce*, Cavatappi Pasta *with Olive Oil and Vegetables*

Garden Salad *with a variety of Dressings*, Fresh Baked Rolls, Assorted Desserts

## **PLATED LUNCHEONS - Call For Prices**

Choice of Soup or Individual House Salad (*select one*)

Plate Entrees:

Chicken Ceasar Salad with grilled chicken and croutons

Michigan Salad *with chicken strips, dried cherries, feta cheese, red onion, walnuts and raspberry dressing*

Chicken Piccata *with artichoke and caper sauce. Accompanied by rice pilaf and vegetable du jour*

Florentine Chicken *topped with sautéed spinach and cheese. Served with roasted potatoes and vegetable*

Cracker Crumb Tilapia *with red skin potatoes and vegetable du jour*

Cheesecake with cherry topping or Spumoni Ice Cream (*select one*)

## **TABLE MUNCHIES - Call For Prices**

Pretzels, potato chips or party snack mix

## **PERFECT PUNCH - Call For Prices**

Strawberry daqauri, sparkling mimosa or pina colada (*select one*)

# Premium *Family Style* Dinner Package

## HORS D'OEUVRES TABLE

Assorted Cheese Display with Crackers and Flatbreads  
Fresh Cut Vegetables with Creamy Dill Dip

## SOUP (Select One)

Hearty Minestrone or Chicken Pastina

## PASTA (Select One)

Penne Bolognese ...our house specialty!  
Bow Tie Pasta in Creamy Alfredo Sauce  
Cavattapi with Marinara or Palamino Sauce  
Risotto with Mushrooms and Parmesan Cheese  
Ravioli Bolognese +\$2.00 per guest

## PREMIUM ENTREES (Select Two)

Beef Tenderloin with Mushroom Zip Sauce  
Classic Chicken Piccata with White Wine, Artichokes and Capers  
Parmesan Crusted Chicken  
Chicken Marsala  
Roasted Chicken ...Alla Marchiori  
Cranberry Glazed Pork Tenderloin  
Seasoned Italian Meatballs  
Roasted Sausage with Peppers and Onions  
Cracker Crumb Tilapia +\$2.00 per guest

## POTATO/VEGETABLE (Select Two)

Roasted Potatoes ...Alla Marchiori  
Rosemary Potatoes  
Creamy Garlic Mashed Red Skin Potatoes  
Baked Red Skin Potatoes  
Green Beans with Toasted Almonds  
California Blend Vegetables  
Green Peas with Tomato and Dill

## also included...

Vegetable Medley

- Tossed Garden Salad
- Fresh Baked Dinner Rolls
- Choice of Dessert
- Six Hours Room Rental
- Choice of Linen Colors
- House Open Bar

## 2014 and 2015 Prices

*Premium Family Style Dinner*

**Friday - \$37.99 Per Guest**

**Saturday - \$44.99 Per Guest**

Platinum  
*Family Style*  
Dinner Package

Includes ALL Features Of The Premium Family Style Dinner AND...

**CHAIR COVERS WITH SASH**

Ivory or White Full Length Chair Cover and Choice of Color Sash

**DELUXE HORS D'OEUVRES TABLE**

Assorted Cheese Display with Crackers and Flatbreads  
Fresh Cut Vegetables with Creamy Dill Dip  
AND Your Choice of Two Hot Appetizers

**DELUXE BAR PACKAGE**

House Bar Upgraded to Deluxe Liquors

**EVENING SNACK**

Fresh Baked Pizza and Parmesan Breadsticks

**2014 and 2015 Prices**

*Platinum Family Style Dinner*

**Friday - \$42.99 Per Guest**  
**Saturday - \$49.99 Per Guest**

Diamond  
*Family Style*  
Dinner Package

Includes ALL Features Of The Premium Family Style Dinner AND...

**CHIAVARI CHAIRS**

Elegant Chiavari Chairs with Choice of Seat Cushion

**DIAMOND HORS D'OEUVRES TABLE**

Assorted Cheese Display with Crackers and Flatbreads  
Fresh Cut Vegetables with Creamy Dill Dip  
AND Your Choice of Three Passed Appetizers

**PREMIUM BAR PACKAGE**

House Bar Upgraded to Premium Liquors

**EVENING SNACK (select one)**

Mini Sliders with Sweet Potato Fries  
Coney Dogs with Crispy French Fries

**2014 and 2015 Prices**

*Diamond Family Style Dinner*

**Friday - \$52.99 Per Guest**  
**Saturday - \$59.99 Per Guest**

# Premium *Buffet Style* Dinner Package

## HORS D'OEUVRES TABLE

Assorted Cheese Display with Crackers and Flatbreads  
Fresh Cut Vegetables with Creamy Dill Dip

## PASTA (Select One)

Penne Bolognese ...our house specialty!  
Bow Tie Pasta in Creamy Alfredo Sauce  
Cavattapi with Marinara or Palamino Sauce  
Risotto with Mushrooms and Parmesan Cheese  
Ravioli Bolognese +\$2.00 per guest

## PREMIUM ENTREES (Select Three)

Beef Tenderloin with Mushroom Zip Sauce  
Classic Chicken Piccata with White Wine, Artichokes and Capers  
Parmesan Crusted Chicken  
Chicken Marsala  
Roasted Chicken ...Alla Marchiori  
Cranberry Glazed Pork Tenderloin  
Seasoned Italian Meatballs  
Roasted Sausage with Peppers and Onions  
Cracker Crumb Tilapia +\$2.00 per guest

## POTATO/VEGETABLE (Select Two)

Roasted Potatoes ...Alla Marchiori  
Rosemary Potatoes  
Creamy Garlic Mashed Red Skin Potatoes  
Baked Red Skin Potatoes  
Green Beans with Toasted Almonds  
California Blend Vegetables  
Green Peas with Tomato and Dill  
Vegetable Medley

## also included...

- Tossed Garden Salad
- Assorted Buffet Salads
- Fresh Baked Dinner Rolls
- Choice of Dessert
- Six Hours Room Rental
- Choice of Linen Colors
- House Open Bar

## 2014 and 2015 Prices

*Premium Buffet Style Dinner*

**Friday - \$35.99 Per Guest**

**Saturday - \$42.99 Per Guest**

Platinum  
*Buffet Style*  
Dinner Package

Includes ALL Features Of The Premium Family Style Dinner AND...

**CHAIR COVERS WITH SASH**

Ivory or White Full Length Chair Cover and Choice of Color Sash

**DELUXE HORS D'OEUVRES TABLE**

Assorted Cheese Display with Crackers and Flatbreads  
Fresh Cut Vegetables with Creamy Dill Dip  
AND Your Choice of Two Hot Appetizers

**DELUXE BAR PACKAGE**

House Bar Upgraded to Deluxe Liquors

**EVENING SNACK**

Fresh Baked Pizza and Parmesan Breadsticks

**2014 and 2015 Prices**

*Platinum Buffet Style Dinner*

**Friday - \$40.99 Per Guest**

**Saturday - \$47.99 Per Guest**

Diamond  
*Buffet Style*  
Dinner Package

Includes ALL Features Of The Premium Family Style Dinner AND...

**CHIAVARI CHAIRS**

Elegant Chiavari Chairs with Choice of Seat Cushion

**DIAMOND HORS D'OEUVRES TABLE**

Assorted Cheese Display with Crackers and Flatbreads  
Fresh Cut Vegetables with Creamy Dill Dip  
AND Your Choice of Three Passed Appetizers

**PREMIUM BAR PACKAGE**

House Bar Upgraded to Premium Liquors

**EVENING SNACK (select one)**

Mini Sliders with Sweet Potato Fries  
Coney Dogs with Crispy French Fries

**2014 and 2015 Prices**

*Diamond Buffet Style Dinner*

**Friday - \$50.99 Per Guest**

**Saturday - \$57.99 Per Guest**

# Plate Dinner Packages

## HORS D'OEUVRES TABLE

Assorted Cheese Display with Crackers and Flatbreads  
Fresh Cut Vegetables with Creamy Dill Dip

## SOUP, SALAD, PASTA COURSES (Select Two)

Chicken Pastina Soup  
Minestrone Soup  
New England Clam Chowder  
Individual Garden Salad  
Individual Caesar Salad  
*with multi grain homestyle croutons*  
Individual Michigan Salad  
*with dried cherries, walnuts, and raspberry dressing*  
Individual Mediterranean Salad  
*with olives, pepperoncini, and feta cheese*  
Penne Bolognese...our house specialty!  
Bow Tie Pasta in Creamy Alfredo Sauce

### also included...

- Fresh Baked Dinner Rolls
- Choice of Dessert
- Six Hours Room Rental
- Choice of Linen Colors
- House Open Bar

## PLATE ENTREES (Select One)

All entrees served with potato and vegetable

Classic Chicken Piccata .....\$40.99  
*Breaded chicken breast with white wine lemon sauce, capers, and artichokes.*  
Chicken Marsala .....\$40.99  
*Baked chicken breast with our rich marsala mushroom sauce.*  
Stuffed Chicken Florentine .....\$42.99  
*Spinach and fontina cheese stuffed chicken breasts.*  
Slow Roasted Prime Rib .....\$42.99  
*Prime rib of beef, seasoned and slow roasted to perfection.*  
Filet Mignon. ....\$46.99  
*Tender filet of beef served with our house zip sauce.*  
Fresh Atlantic Salmon .....\$43.99  
*Broiled salmon topped with dill, butter, and capers.*  
Filet Mignon and Chicken Piccata .....\$48.99  
Filet Mignon and Lobster Tail ..... Market Price





# Delicious *Desserts*

## **HOUSE DESSERTS (Select One)**

Vanilla Ice Cream *served with your wedding cake*  
French Style Cheesecake *with strawberry topping*  
Vanilla Ice Cream Sundaes *with Chocolate Sauce*  
Spumoni Ice Cream  
Fresh Baked Apple or Cherry Pie  
Double Chocolate Cake or Carrot Cake  
Cannoli Alla Marchiori + \$2 per guest

## **CHOCOLATE FANTASY FOUNTAIN**

\$3.99 per guest (100 guest minimum)

*Cascading, delicious, warm milk chocolate with scrumptious dipping treats:  
Miniature cream puffs, rice crispy treats, marshmallows, golden pineapple chunks,  
fresh strawberries, pretzels, maraschino cherries, cookies, and biscotti.*

## **ICE CREAM PARLOR STATION**

\$3.99 per guest (100 guest minimum)

*Hand scooped ice cream and your favorite toppings:  
Rich chocolate sauce, strawberry topping, and caramel sauce,  
chopped nuts, crushed candies, cookies, and brownie toppings, whipped cream, and cherries.*

## **CUPCAKE TOWER**

\$2.99 per guest (100 guest minimum)

*Chocolate cupcakes with bumpy cream filling and chocolate ganache frosting.  
Lemon cupcakes with bumpy cream filling and white ganache frosting.  
Raspberry cupcakes with dark chocolate cake and raspberry filling.  
Coconut Macadamia Nut cupcakes with coconut cake and bumpy cream filling.  
Spice cupcakes with spice cake, cinnamon cream filling, and cream cheese frosting.*





# *Beverages*

## **HOUSE BAR**

***\$10.99 per guest with 100 guest minimum***

Canadian Whiskey, Seagram's Vodka, Seagram's Extra Dry Gin, Grand McNish Scotch, Cruzan Rum, Admiral Nelson's Spiced Rum, Evan Williams Bourbon and DeKuyper Peach Schnapps.

Bud Light and Labatt Blue Beers.

Assorted House Wines. Assorted Soft Drinks, Juices, Set-Ups, and Mixers.

## **DELUXE BAR**

***\$14.99 per guest with 100 guest minimum***

Seagram's VO Whiskey, Smirnoff Vodka, Beefeater Extra Dry Gin, Grant's Scotch, Bacardi Light Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon, Christian Brothers Brandy, and DeKuyper Peach Schnapps. Bud Light and Labatt Blue Beers.

Assorted House Wines. Assorted Soft Drinks, Juices, Set-Ups, and Mixers.

## **PREMIUM BAR**

***\$18.99 per guest with 100 guest minimum***

Crown Royal Whiskey, Seagram's VO Whiskey, Kettle One Vodka, Bombay Sapphire Gin, Dewar's White Lable Scotch, Bacardi Light Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon, Jack Daniel's Bourbon, Christian Brothers Brandy, Hennessy VS Cognac, Kahlua Coffee Liqueur, Baileys Irish Cream and DeKuyper Peach Schnapps.

Bud Light and Labatt Blue Beers.

Assorted House Wines. Assorted Soft Drinks, Juices, Set-Ups and Mixers.

## **TABLE WINE**

Asti Spumante Wine \$16.00 Per Bottle

Selection Of Bottled Wines Available - Market Price

**ESPRESSO AND CAPPUCINO STATION \$3.00 per serving**



# Delectable *Appetizers*

## ASSORTED IMPORTED & DOMESTIC CHEESE

Served with a Variety of Crackers and Flatbreads and Fresh Garden Vegetables with Ranch Dip

## ANTIPASTO DISPLAY

Selection of Salami, Proscuitto, Mortadella, Sweet Capicola, Olives, Pepperoncini, Marinated Artichoke Hearts, Imported Cheese, and Fresh Grapes

## DELUXE *Hors D'oeuvres*

### PASSED OR STATION

Sesame Chicken *with Sweet and Sour Glaze*  
Chicken Tenders *with Honey Mustard Dip*  
Baked Margarita Chicken Bites  
Spicy Buffalo Chicken Wings  
Crispy Breaded Shrimp *with House Cocktail Sauce*  
Miniature Meatballs  
*with Teriyaki Glaze, Swedish Gravy, or Sweet BBQ*  
Breaded Cheese Filled Ravioli  
Chicken Quesadillas  
Vegetable Springrolls with Plum Sauce  
Assorted Miniature Quiche  
Spanakopita *Spinach and Feta Cheese Phyllo Triangles*  
Asiago Cheese and Herb Bruschetta

## PREMIUM *Hors D'oeuvres*

### PASSED OR STATION

Beef Tenderloin Crostini  
*tenderloin on sliced French baguette topped with bistro sauce*  
Miniature Chicken Wellington  
Fried Calamari  
*with white wine, fresh tomatoes, and mild pepper rings*  
Mini Crab Cakes  
*served with a red pepper aioli dip*  
Panko Breaded Shrimp  
Grilled Lamb Chops  
Shrimp Cocktail Shooters

# Hors D'oeuvres & Food Stations

## *Hors D'oeuvres* PACKAGE

Prices starting at \$23.99 Per Guest

## HORS D'OEUVRES BUFFET

Includes Six Deluxe Hors D'oeuvres Selections Assorted Cheese Display, Fresh Cut Vegetables with Ranch Dip, Sliced Salami & Pepperoni, Seven Layer Dip, Hummus, Crackers, Pita Chips, and Flatbreads.

## *Food Stations*

Prices starting at \$27.99 Per Guest

### STATION #1

Assorted Cheese Display, Fresh Cut Vegetables with Ranch Dip. Hummus with Seasoned Pita Chips, Seven Layer Dip, Crackers and Flatbreads.

### STATION #2

Ravioli Bolognese, Cheese Filled Tortellini Alfredo. Assorted Toppings Bar with Grilled Chicken, Italian Sausage, and Steamed Vegetables. Served with Antipasto Salad and Fresh Baked Rolls.

### STATION #3

Chicken Pretzel Bun Sandwiches and Crispy Sweet Potato Fries, Fabulous Soft Shell Fish Tacos with Pineapple Salsa and Lime Garlic Aioli, And Miniature Meatballs with Teriyaki Glaze.

### STATION #4

Delicious Cupcakes, Brownies, Cookies, and Sweets.

## LATE NIGHT *Snack Stations*

### PIZZA STATION

Fresh baked pizza and butter parmesan breadsticks

### GOURMET SLIDER STATION

Mini hamburgers and sweet BBQ pork sliders, served with hot, crispy french fries.

# Standard *Family Style* Dinner

## SOUP (Select One)

Hearty Minestrone or Chicken Pastina

## PASTA COURSE (Select One)

Penne Bolognese ...*our house specialty!*

Bow Tie Pasta with Creamy Alfredo Sauce

Cavattapi Pasta with Marinara or Palamino Sauce

Risotto with Mushrooms and Parmesan Cheese

## ENTREES (Select Two)

Roast Sirloin of Beef with Mushroom Bordelaise Sauce

Classic Chicken Piccata with White Wine, Artichokes and Capers

Parmesan Crusted Chicken

Chicken Marsala

Roasted Chicken ...*Alla Marchiori*

Cranberry Glazed Pork Tenderloin

Seasoned Italian Meatballs

Roasted Sausage with Peppers and Onions

Cracker Crumb Tilapia + \$2.00 per guest

## POTATO/VEGETABLE (Select Two)

Roasted Potatoes ...*Alla Marchiori*

Rosemary Potatoes

Creamy Garlic Mashed Red Skin Potatoes

Baked Red Skin Potatoes

Green Beans with Toasted Almonds

California Blend Vegetables

Green Peas with Tomato and Dill

Vegetable Medley

## also included...

- Tossed Garden Salad with Assorted Dressings
- Fresh Baked Dinner Rolls
- Choice of Dessert
- Five Hour Room Rental
- Choice of Linen Colors
- Iced Tea and Coffee Service

## 2014 and 2015 Prices

*Standard Family Style Dinner*

**Sunday-Friday - \$29.99**

**Saturday - \$34.99**

# Standard *Buffet Style* Dinner

## **PASTA COURSE** (Select One)

Penne Bolognese ...our house specialty!  
Bow Tie Pasta with Creamy Alfredo Sauce  
Cavattapi with Marinara or Palamino Sauce  
Risotto with Mushrooms and Parmesan Cheese

## **ENTREES** (Select Two)

Roast Sirloin of Beef with Mushroom Bordelaise Sauce  
Classic Chicken Piccata with White Wine, Artichokes and Capers  
Parmesan Crusted Chicken  
Chicken Marsala  
Roasted Chicken ...Alla Marchiori  
Cranberry Glazed Pork Tenderloin  
Seasoned Italian Meatballs  
Roasted Sausage with Peppers and Onions  
Baked Cod with Lemon Butter Sauce

## **POTATO/VEGETABLE** (Select Two)

Roasted Potatoes ...Alla Marchiori  
Rosemary Potatoes  
Garlic Mashed Red Skin Potatoes  
Baked Scalloped Potatoes  
Baked Red Skin Potatoes  
Green Beans with Toasted Almonds  
California Blend Vegetables  
Green Peas with Tomato and Dill  
Vegetable Medley

### **also included...**

- Tossed Garden Salad with Assorted Dressings
- Assorted Buffet Salads
- Fresh Baked Dinner Rolls
- Choice of Dessert
- Five Hour Room Rental
- Choice of Linen Colors
- Iced Tea and Coffee Service

## 2014 and 2015 Prices

*Standard Buffet Style Dinner*

**Sunday-Friday - \$26.99**

**Saturday - \$31.99**

# Frequently Asked *Questions*

## **How do I secure the date?**

A \$1,000 non-refundable deposit is required with a signed contract.

## **When is the balance due for my event?**

Your balance will be due 10 days prior to your event.

## **Is there a discount for children?**

Yes. Based on your menu, we have discounted prices for children.

## **Do you have vegetarian or dietary meals?**

Yes. The banquet manager can assist you in planning several options to accommodate guests with vegetarian, kosher, or food allergies.

## **Can I bring my own beer, wine, or liquor?**

Our liquor license does not allow any outside beer, wine, or liquor on the premises.

## **Is there music or video available in the Ballroom?**

Yes. Your package includes complimentary use of our audio system and a regular microphone. We also have cordless microphones and a video presentation system available for an additional fee.

## **Can we decorate the room?**

Yes. Limited and pre-approved decorations are permitted. Decorating and other vendors such as flowers, cake, and DJs can set up two hours prior to the start of your event. Additional decorating setup time can be arranged at an additional cost.

## **How late can we stay at 707 East?**

Midnight is the closing time for all events at 707 East. No more than 30 minutes will be allowed for all vendors to remove equipment from the facility.

## **Will my guests have to pay for parking?**

No. Secure parking is included in your room rental fee.

## **Things you need to know...**

We DO NOT accept credit cards.

All prices are subject to applicable sales tax.

All prices are subject to 18% service fees.



# 707 East Banquet Center

Annunciation Greek Orthodox Cathedral  
707 East Lafayette Boulevard  
Detroit, MI 48226  
Phone: 313.969.0350  
707east.com



Catered by...

## CLUB VENETIAN Banquet & Conference Center

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Madison Heights, MI 48071

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clubvenetian.com



State  
of your Plate™

