



2017 PRIVATE PARTIES & CATERING

Downtown Main Martini Bar & Grille has been proud to serve the Livingston County area since 2007 with a welcoming, relaxed, and sophisticated dining and nightlife experience. We now look forward to bringing all the things you enjoy most about our restaurant to your next event. In addition to providing a memorable dining experience, we also offer an array of catering services. Whether it's a small gathering, a large party, a bridal or baby shower, or a corporate event, Downtown Main can meet your needs. We pride ourselves on catering to the unique character and individuality of our guests, all the while creating unforgettable experiences and surpassing expectations. We will work to ensure your event reflects your own taste and brings your vision to reality. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy your special event.

Thank you for your interest in our catering services. We look forward to working with you to make your event a success in every way possible. To contact us directly, please feel free to call, text, or email us at:

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WHY CHOOSE DOWNTOWN MAIN?

It's your party... We do what you want.

At Downtown Main, we specialize in guest satisfaction and our responsibility is to utilize our talents and our expertise to make your party a success. Your party theme and your party needs will dictate how and what we do and we have extensive experience applying this philosophy to:

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|--------------------|------------------|
| Wedding Showers | Birthday Parties |
| Baby Showers | Reunions |
| Rehearsal Dinners | Martini Tastings |
| Wine Tastings | Liquor Tastings |
| Receptions | Cigar Nights |
| Graduation Parties | Corporate Events |



Our place... or yours?

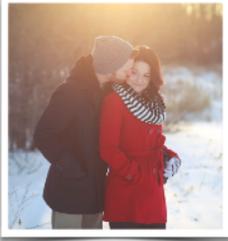
Downtown Main has many options for your event location. The private lower level, our main dining room, and our outdoor patio can each accommodate 100 people. Each space has a different atmosphere and different accommodations giving you great options for your event. Or... let us come to you. We can bring everything you need including flatware, stemware, silverware, linens, tents, and any other equipment or resources to make your party the best.



Details... They make the difference.

Downtown Main loves to go above and beyond for our caterings. We do things that others simply do not do. And we do it because it is fun. Some things we can do for you include:

- Custom Printed Menus
- Streaming Photos on our Flat Screen TV's
- Powerpoint Presentations
- Internet Connectivity
- Personalized Music Selections
- Live Entertainment
- Themed Events
- Custom Drinks & Food



WINE

Sycamore Lane Merlot	Sycamore Lane Pinot Grigio
Sycamore Lane Cabernet	Sycamore Lane Chardonnay

DRAFT BEER

Bud Light	Stella Artois
Crooked Tree IPA	The Poet Stout
Totally Roasted Cider	Fat Tire



MARTINIS

MATTHEW - Whipped vodka, wedding cake vodka, white chocolate liqueur, and ice cream.

BRUCE-TIN - A layered presentation of citrus and raspberry vodka and sour mix with blue curacao and grenadine.

THE FAT COVER - Caramel vodka, apple vodka, apple liquor, cinnamon schnapps, and a splash of vanilla ice cream garnished with Grand Traverse Company crumb rim and signature heart.

ROWDY ROSCOE - Cherry vodka, lemonlime soda, and sour served with a Bacardi 151 soaked cherry.

JUSTICE IS SERVED - Vanilla vodka, milk chocolate liqueur, white chocolate liqueur, Irish cream, and a splash of cream served in a glass garnished with chocolate sauce.

WILL RUN FOR RUM - Raspberry Vodka, coconut rum, strawberry puree, cranberry juice, and pineapple juice.

JUSTICE LEAGUE - Pomegranate vodka, pomegranate liqueur, pineapple juice, and cranberry juice.

PATCH MADE AT MOJOS - Citrus vodka, pomegranate liqueur, orange liqueur, and pomegranate juice.

HAPPY CAMPERS - Vanilla vodka, pumpkin spiced liqueur, and ice cream served in a graham cracker rimmed glass with whipped cream and nutmeg.

NATURE'S FINEST - Citrus vodka, orange liqueur, cranberry juice, and a splash of lime juice.

FREQUENTLY ASKED QUESTIONS?

We have put together some questions we get very often that may help you to understand how to best plan your party/event. Of course, all decisions are ultimately up to you... the host. However, we hope that some of these FAQ's might help you to prepare for your event and the potential associated costs:

- How much is the rental fee?
 - The cost to rent the restaurant or a portion of the restaurant (usually The Cellar) can vary depending upon a number of factors. Time of day, day of the week, and time of the year can all affect the potential rental fee. In simplest terms, the rental fee is there to cover revenue lost to Downtown Main when we close part or all of the restaurant to other potential guests. Therefore, a private party during a busy Saturday night in the winter (the busiest time of year for The Cellar) can result in a much higher rental fee than one on a weekday in the early afternoon.
 - The rental fee can also be offset by pre-purchased food and drink. That is to say, that a party for 50 people where the host is providing a full buffet and an open bar has much more potential for a reduced or waived rental fee than one that is for 10 people with a cash bar and light appetizers.
 - Our process is to work with you to create a preliminary proposal for your event with your potential guest count and your potential food and drink menu/selections. Once we have that, we can give you a better idea of how much that rental fee may be or if we can waive it completely.
- What is the deposit to reserve a date?
 - In nearly all circumstances a deposit is not necessary to reserve a date for a private party at Downtown Main. Simply let us know when you would like to have your event and we can give you first right of refusal for that date. This buys us a lot of time to plan the event and ensure that we are creating an event that will meet your needs and your theme prior to any money out of pocket. If another party were to request a date that is temporarily reserved by you, we would simply contact you for confirmation on your party date. We do ask that all party proposals are confirmed by the host at least two weeks prior to the event so that we have adequate time to prepare.
- What are my dining options?
 - At Downtown Main we do not have a set menu that you must choose from for your dining options. Every party and every host is different and will require different food options and styles and, simply put, we can make anything!
 - Most often our dining options for private parties/events fall into one of three categories:
 - Strolling Buffet - A strolling buffet refers to a small-plate buffet where many options are provided and guests get to have a small taste of each (in contrast to a large-plate buffet you might see at a wedding). Included in this information packet is an example of some strolling buffet options that have been popular for past parties with the associated costs per person for each item.
 - Plated Dinner - For most plated dinners, the host chooses four or five menu items from our regular dinner menu that we put on custom menus at each seat. Our dinner menu and the associated pricing is included in this packet.
 - Plated Lunch/Brunch - Plated lunches or brunches most often consist of a lunch salad or sandwich paired with one or two appetizers from the strolling buffet menu. As you can see on the included lunch/brunch options, this can be a very cost effective approach for an event like a bridal or baby shower.

- What are my drink options?

- Options for beer, wine, and liquor are truly infinite and most often are decided by your budget. This is, obviously, where most of your funds can be spent and the options should be up to you. We will work with you during the planning stages of your event to create an estimate for the drinks and drink bill so that you will have an idea of what you will spend prior to your event.
- The two ways to control your drink bill for a private event are by limiting selection and quantity.
 - Selection - this is most often handled by creating a limited menu of our house wines, draft beer, featured martinis, and a limited liquor selection. This is where the custom menus can work to the host's advantage as they can add a personal touch while letting your guests know what you have graciously provided and limiting their spending.
 - * A Mimosa Bar for lunch/brunch events can be a very cost effective way to keep costs down for events such as bridal and/or baby showers.
 - Quantity - limiting quantity can be accomplished with either a limited time frame (i.e. - open bar from 6pm - 9pm) or with custom drink tickets that we can create for you and you, the host, can provide to your guests so that you know exactly how many drinks you will allow.
- Drink tickets can be used in conjunction with the custom drink menus to best control your drink bill.

- Where can I have my party?

- For parties at Downtown Main, we offer two very distinct options: The Main Dining Room or The Cellar. Each space is very different and can be more appropriate for different types of events. Once we know your event theme and day/time we can suggest which of our two options (or both) are best for you and your event.
 - * Lunch/brunch showers that are hosted in our main dining room during off hours provide a unique opportunity for the men to utilize The Cellar while the women are having lunch, thus providing a "couple shower" while still allowing each group their own space.

- How much is gratuity/staffing?

- For our private events we use a minimum of \$100/server or bartender. Most often, this staffing fee is taken care of with our standard 18% gratuity. However, on occasion the party type and format requires more staff than the 18% fee can cover (i.e. - a party for 50 people with limited appetizers and a cash bar). When this occurs, a separate staffing fee may be applied to ensure we have adequate staff to provide exemplary service for you and your guests.
- Staffing fees may also be applied if you request a private bar and bartender specifically for your event.
 - * If a separate staffing fee is required or suggested, it will be shown on the proposals during the planning of the event. Staffing fees will not be applied without your prior knowledge and approval.

- How much will my party cost?

- This is, obviously, the most difficult question to answer as there are a large number of details that can affect your final party costs. Guest count, food and drink options, time of day, day of the week, etc. can all have large impacts on your final costs.
- Our process is to work with you to create an event that meets your needs, your theme, and your budget. We will help you to come up with menus and options that don't "break the bank" while still creating a memorable event. We will not hesitate to give you our opinions and we will use our vast experience to assist you.
- Our goal is that you leave happy with every aspect of your event. This includes your final bill and we feel that, ultimately, a host that over-spends will definitely not help us to attain that goal.

STROLLING BUFFET MENU OPTIONS

HOT APPETIZERS

<u>Baked Brie</u> - Warm baked brie baked in a puff pastry and filled with apples, walnuts, brown sugar, cinnamon, and nutmeg and served with assorted crackers.	\$90/brie
<u>Baked Brie</u> - Warm baked brie baked in a puff pastry and filled with basil, pesto, and sun dried tomatoes and served with assorted crackers.	\$90/brie
<u>Blue Cheese Nachos</u> - Blue corn tortilla chips with gorgonzola queso sauce, portobello mushrooms, roasted red bell peppers, jalapeños, pico de gallo, shaved lettuce, and grilled marinated chicken.	\$6/person
<u>Spinach Artichoke Dip</u> - Chef's recipe of fresh spinach, artichokes, parmesan, asiago and mozzarella cheese blended with a few secret ingredients. Served piping hot with our blue corn chips.	\$5/person
<u>Pear Pizza</u> - An artisan pizza with mozzarella and crumbled bleu cheese, diced pears, walnuts, bacon, and a wisp of Chef's apricot jelly and garnished with cracked black pepper and a drizzle of truffle oil.	\$6/person
<u>Vegetarian Flatbread</u> - A rosemary-garlic flatbread with fresh mozzarella cheese, fennel, red onions, sun-dried tomatoes, and fresh arugula.	\$5/person
<u>Chicken Flatbread</u> - A rosemary-garlic flatbread with fresh mozzarella cheese, fennel, red onions, sun-dried tomatoes, fresh arugula, and marinated grilled chicken.	\$6/person
<u>Steak Flatbread</u> - A rosemary-garlic flatbread with fresh mozzarella cheese, fennel, red onions, sun-dried tomatoes, fresh arugula, and marinated grilled steak.	\$7/person
<u>Shrimp Flatbread</u> - A rosemary-garlic flatbread with fresh mozzarella cheese, fennel, red onions, sun-dried tomatoes, fresh arugula, and grilled shrimp.	\$7/person

COLD APPETIZERS

<u>Cheese and Fruit</u> - Chef's selection of artisan cheeses, seasonal fruit, and assorted crackers. *This item is a seasonal item so please ask about availability.	\$6/person
<u>Shrimp Cocktail</u> - Gulf shrimp poached and chilled and served with house made cocktail sauce.	\$7/person
<u>Hummus & House-made Blue Corn Chips</u> - A traditional recipe made from scratch and served with our house-made made blue corn chips.	\$3/person
<u>Charcuterie Board</u> - Genoa salami, capicola ham, Chef's selection of artisan and dome cheeses, marinated peppers, assorted marinated olives, red grapes, and assorted crackers.	\$6/person
<u>Mediterranean Platter</u> - Sun dried tomato pesto, marinated olives, marinated peppers, and whipped herb chèvre cheese. Served with assorted crackers.	\$6/person

POULTRY

<u>Chicken L'Orange</u> - Orange marmalade glazed and grilled boneless chicken served with dirty rice and pineapple salsa.	\$6.5/person
<u>Chicken Tacos</u> - Fresh marinated chicken breast with asian slaw, roasted corn-mango salsa, and citrus-yogurt.	\$7/person
<u>Asian-Inspired Gourmet Chicken Wings</u> - House brined and flash fried chicken wings, tossed in an Asian inspired hot sauce and served with fresh cilantro.	\$5/person
<u>Seared Duck Breast</u> - Served with mushroom-barley risotto, pork belly, and white balsamic-brown butter sauce.	\$10/person
<u>Chicken Pad Thai</u> - Served with mixed onions, bean sprouts, tofu, egg, and crushed peanuts.	\$6.5/person
<u>Chicken Pasta Brighton</u> - Penne pasta tossed with grilled chicken, onions, peppers, broccoli, and asparagus in a sun-dried tomato cream sauce. Topped with parmesan cheese.	\$6.5/person

SEAFOOD

<u>Seared Ahi Tuna</u> - Sushi-grade tuna seared rare and sesame crusted. Served with baby mixed field greens with fresh bell peppers and scallions and topped with a cusabi-sesame drizzle.	\$8/person
<u>Mini Crab Cakes</u> - Lump crab seasoned with cilantro, jalapeños, lime juice, and chef's special herb and panko recipe.	\$8/person
<u>Pan Seared Scallops</u> - Jumbo sea scallops seared to perfection, served in a white wine sauce and garnished with baby spinach.	Market Price
<u>Bacon Wrapped Scallops</u> - Jumbo sea scallops wrapped in bacon and glazed with ginger pineapple barbecue sauce and grilled to perfection.	Market Price
<u>Baked Lobster Mac & Cheese</u> - Jumbo lobster pieces tossed with macaroni pasta with cheddar, white cheddar, and asiago cheese béchamel and topped with panko crumbs, truffle oil, and chives.	\$10/person
<u>Grilled Salmon Medallions</u> - Salmon grilled to perfection and served with tomato, caper and herb bur blanc.	\$8/person
<u>Herb Marinated Grilled Shrimp Skewers</u> - Gulf shrimp marinated in herb vinaigrette, skewered with assorted vegetables, and grilled to perfection.	\$8/person
<u>Blackened Fish Tacos</u> - Flour tortillas with blackened fish, asian slaw, roasted corn-mango salsa, and citrus-yogurt.	\$9/person
<u>Shrimp Pasta Brighton</u> - Penne pasta tossed with onions, peppers, broccoli, and asparagus in a sun-dried tomato cream sauce. Topped with parmesan cheese.	\$9/person
<u>Sunfish & Chips</u> - Chef's special panko-tempura battered sunfish deep fried and served with steak fries and sriracha tartar sauce.	\$7/person
<u>Lobster Thermidor</u> - Lobster tail stuffed with crab and lobster meat and served with sweet black rice, asparagus, and chili beurre blanc sauce.	\$10/person

BEEF, LAMB, PORK

Angus Beef Sliders - Certified angus beef mixed with your choice of (1) cheddar & bacon, (2) fried onions & gouda, and (3) portobello mushrooms & bleu cheese. Served on brioche slider buns.	\$7/person
Chop House Beef Tips - Blackened beef tips served over perfectly seasoned smashed redskin potatoes with Chef's homemade chop sauce and topped with crispy fried onions.	\$8/person
Grilled Flank Steak - Soy marinated flank steak served over saffron-jasmine rice with bulgogi sauce.	\$8/person
Beef Tips Diane - Seared beef tips served over seasoned smashed redskin potatoes with sautéed mushrooms, cognac, vermouth, shallots, dijon, A-1 steak sauce, beef Demi, cream, and butter.	\$9/person
Sous Vide Bruschetta - Filet mignon prepared sous vide and thinly sliced. Served on grilled sour dough crostini with button, portobello, shiitake, and oyster mushrooms and topped with horseradish cream, chives, and kosher sea salt.	\$9/person

VEGETARIAN

Portobello Sliders - Roasted portobello mushrooms topped with mozzarella, parmesan and asiago cheese, ripe tomato, fresh spinach, and basil. Served on a toasted bun with balsamic vinegar and extra virgin olive oil.	\$6/person
Pasta Brighton - Penne pasta tossed with grilled chicken, onions, peppers, broccoli, and asparagus in a sun-dried tomato cream sauce. Topped with parmesan cheese.	\$5.5/person
Baked Cheese Ravioli - Baked Three cheese blend stuffed raviolis tossed with alfredo, topped with house marinara sauce, mozzarella, and parmesan.	\$6/person
Pad Thai - Served with mixed onions, bean sprouts, tofu, egg, and crushed peanuts.	\$5.5/person
Brighton, Michigan Salad - Mixed greens, strawberries, granny smith apples, jicama, dried cherries, candied walnuts, feta cheese, and bacon tossed with an apple-white balsamic vinaigrette. * No bacon for vegetarian	\$4/person
Caesar Salad - Crisp romaine hearts, bacon, cherry tomatoes, red onions, croutons, and anchovy-parmesan dressing.	\$4/person
Veggie Crostini - Grilled sour dough crostini with sautéed wild mushrooms, and black bean salsa. Topped with fresh arugula.	\$5/person

DESSERTS

Chocolate Dipped Strawberries - *This item is a season item so please ask about availability.	\$3/person
<u>Chocolate Dipped Cookies</u>	\$3/person
Dessert Assortment - Chocolate dipped strawberries & cookies, mini cheesecakes, mini brownies, and mini lemon bars.	\$6/person
Mini Cheese Cakes - A variety of cheesecake flavors based upon request and guest count.	\$5/person
<u>Mini Creme Brûlée</u>	\$4/person

PLATED DINNER OPTIONS

ENTREES

<u>Sous Vide Filet Mignon</u> - An eight ounce filet with herb-mushroom butter, mashed potatoes, asparagus, and red wine reduction.	\$32
<u>Bay of Funday Seared Salmon</u> - Served with curry fried rice, mango salsa, and chili mango-orange emulsion.	\$22
<u>Pasta Brighton</u> - Penne pasta tossed with onions, peppers, broccoli, and asparagus in a sun-dried tomato cream sauce. Topped with parmesan cheese.	\$13
<u>Chicken Pasta Brighton</u> - Penne pasta tossed with grilled chicken, onions, peppers, broccoli, and asparagus in a sun-dried tomato cream sauce. Topped with parmesan cheese.	\$16
<u>Shrimp Pasta Brighton</u> - Penne pasta tossed with grilled shrimp, onions, peppers, broccoli, and asparagus in a sun-dried tomato cream sauce. Topped with parmesan cheese.	\$18
<u>Lobster Mac & Cheese</u> - Macaroni pasta with cheddar, white cheddar, and asiago cheese béchamel and topped with panko crumbs, truffle oil, and chives.	\$24
<u>Chicken Brandy</u> - An airline chicken breast served over mushroom risotto with spicy brandy cream sauce.	\$22
<u>Pad Thai</u> - Served with mixed onions, bean sprouts, tofu, egg, and crushed peanuts.	\$13
<u>Chicken Pad Thai</u> - Served with mixed onions, bean sprouts, tofu, egg, and crushed peanuts.	\$16
<u>Shrimp Pad Thai</u> - Served with mixed onions, bean sprouts, tofu, egg, and crushed peanuts.	\$18
<u>Tuna & Salmon Rice Bowl</u> - Lightly seared ahi tuna and smoked salmon served with fennel, pickled radish, cucumbers, jasmine rice, and furikake seasoning. Served with peanut sauce or chili soy balsamic glaze.	\$18
<u>Sunfish & Chips</u> - Chef's special panko-tempura battered sunfish deep fried and served with steak fries and sriracha tartar sauce.	\$15
<u>Lobster Thermidor</u> - Lobster tail stuffed with crab and lobster meat and served with sweet black rice, asparagus, and chili beurre blanc sauce.	\$24
<u>Sous Vide Duck Breast</u> - Served with mushroom-barley risotto, pork belly, and white balsamic-brown butter sauce.	\$24
<u>Blackened Beef Tips</u> - Cajun spiced and served with seasoned-smashed potatoes, chop sauce, crispy fried onions, and charred broccoli.	\$20
Add soup or salad with rolls and butter to an plated dinner option.	\$4

LUNCH / BRUNCH OPTIONS

LUNCH SALAD

<u>Brighton Michigan Salad</u> - Mixed Greens, Strawberries, Apple, Jicama, Dried Cherries, Candied Walnuts, Feta Cheese, Bacon, Apple-White Balsamic Vinaigrette and grilled chicken breast.	\$11/person
<u>Citrus Noodle Salad</u> - A lunch portion of mixed greens, rice stick noodles, cherry tomatoes, mixed onions, cucumbers, cilantro, and crushed peanuts topped with soy-wine vinaigrette and a grilled chicken breast.	\$11/person
<u>Caesar Salad</u> - Crisp romaine hearts, bacon, cherry tomatoes, red onions, croutons, and anchovy-parmesan dressing and grilled chicken breast.	\$11/person
Add Soup to any salad option	\$2/person
Add rolls & butter to any salad option	\$1/person

LUNCH SANDWICH

<u>Jalapeño Chicken Sandwich</u> - Grilled breast of chicken with bacon, tomatoes, jalapeños, and pepper jack-cheddar cheese on grilled sour dough garlic bread.	\$12/person
<u>Mediterranean Chicken Sandwich</u> - Grilled marinated chicken breast, bacon, provolone cheese, and fresh spinach served in grilled sour dough garlic bread and topped with basil sun-dried tomato pesto.	\$12/person
<u>Steak and Egg Sandwich</u> - Marinated Flank Steak, Lettuce, Tomato, Over Easy Egg Cilantro Poblano Aioli served on grilled sour dough.	\$12/person
<u>Bistro Burger</u> - A half pound of choice ground beef with sliced ham, pork belly, cheddar cheese, an over easy egg, onions, lettuce, and tomato on a brioche bun.	\$13/person
<u>Black Bean Burger</u> - Grilled black bean burger with lettuce, tomato, guacamole, pepper jack cheese, and chipotle mayo on a brioche bun.	\$12/person
Add Side Salad to any sandwich option	\$2/person
Add Soup to any sandwich option	\$2/person
Add rolls & butter to any sandwich option	\$1/person