The Fillmore Detroit Catering

BAR PACKAGES
PARTY PACKAGE

LIQUOR

BOURBON
JIM BEAM

RUM
BACARDI
CAPTAIN MORGAN
MALIBU COCONUT RUM

VODKA
3 OLIVES
3 OLIVES CITRUS
3 OLIVES RASPBERRY
3 OLIVES VANILLA
3 OLIVES CHERRY

CORDIAL
JAGERMEISTER

SCOTCH
DEWARS

WHISKEY
CROWN ROYAL
JACK DANIELS
JAMESON

GIN
BOODLES

TEQUILA
CUERVO TRADICIONAL REPOSADO

WINE

SINGLE SERVING SUTTER HOME CABERNET
SINGLE SERVING SUTTER HOME CHARDONNAY
SINGLE SERVING SUTTER HOME PINOT GRIGIO

DRAFT BEER

BUD LIGHT
BUDWEISER
STELLA ARTIOS

CANNED OR BOTTLED BEER

GUINESS PUB CAN
CORONA
HEINEKEN

$30 per guest plus 6% sales tax and 20% administrative fee
4-hour bar
$6 per guest for each additional hour
Cordials and nonalcoholic beverages included

The Fillmore Detroit Catering
# Rockstar Package

## Liquor

<table>
<thead>
<tr>
<th>Bourbon</th>
<th>Rum</th>
<th>Vodka</th>
</tr>
</thead>
<tbody>
<tr>
<td>Woodford Reserve</td>
<td>Bacardi</td>
<td>Grey Goose</td>
</tr>
<tr>
<td>Captain Morgan</td>
<td>Cruzan Coconut Rum</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Cordial</th>
<th>Scotch</th>
<th>Whiskey</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jagermeister</td>
<td>Johnny Walker Black</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Southern Comfort</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gin</th>
<th>Tequila</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hendricks</td>
<td>Patron Silver</td>
</tr>
</tbody>
</table>

## Wine

<table>
<thead>
<tr>
<th>William Hill Cabernet</th>
<th>William Hill Chardonnay</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ruffino Pinot Grigio</td>
<td></td>
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</tbody>
</table>

## Coffee Bar Liquors

<table>
<thead>
<tr>
<th>Kahlua</th>
<th>Sambuca</th>
<th>Rumpelminze</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baileys Cream Liqueur</td>
<td>Grand Marnier</td>
<td>Goldschlager</td>
</tr>
</tbody>
</table>

## Draft Beer

<table>
<thead>
<tr>
<th>Bud Light</th>
<th>Budweiser</th>
<th>Stella Artois</th>
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</thead>
</table>

## Canned or Bottled Beer

<table>
<thead>
<tr>
<th>Guinness Pub Can</th>
<th>Corona</th>
<th>Heineken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miller Lite</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

$35 per guest plus 6% sales tax and 20% administrative fee

4-hour bar

$7 per guest for each additional hour

Red bull, cordials and nonalcoholic beverages included

*Plus select an additional four option from the house beer menu. (Must have two weeks’ notice)*
BY THE BOTTLE

AMSTEL LIGHT
Unique mixture of barley and hops that delivers a never diluted taste and is only 95 calories.

BELLS OBERON (MI)*
Unique mixture of barley and hops that delivers a never diluted taste and is only 95 Belgium wheat malt and Czech Saaz hops provide a spicy, fruity balance to this seasonal ale.

BLUE MOON
Brewed with white wheat and oats, this Belgian style Ale offers a crisp finish balanced with hints of spice and orange.

BUD LIGHT
Crisp American light lager.

BUDWEISER
American light lager.

COORS LIGHT
American light lager.

CORONA
Pilsner style beer with smooth taste and balance.

CRABBIES GINGER BEER
A unique recipe with fruits spices and real ginger. Crabbie’s Original Alcoholic Ginger Beer provides a uniquely refreshing experience.

HEINEKEN LIGHT
Light lager with a fruity aroma and a long clean dissipating finish.

HEINEKEN
Netherlands brewed lager that uses all natural ingredients giving it a brilliant clarity and distinguished flavor.

HOEGARDEN
Authentic Belgian white beer brewed with curacao orange peel and coriander.

KRONENBERG 1664
France’s No. 1 selling beer and the UK’s second-biggest selling premium lager, made with a unique blend of hops.

LABATT BLUE
Brewed using special aromatic hops. Labatt is a well-balanced aromatic, fully matured, full flavored beer with a slightly sweet aftertaste.

LABATT BLUE LIGHT
Crisp, clean, and delicately balanced beer.
**BY THE BOTTLE**

**LAND SHARK LAGER**
Pale, Crisp Island-Style Lager.

**LEFFE BELGIAN BLONDE**
Golden Abbey ale with hints of quince, bitter cherry, and apple flavors.

**MICHELOB ULTRA**
The low-carb light beer with taste smooth enough to carry the Michelob name.

**MILLER HIGH LIFE**
A classic American style lager, Miller High Life is known for its consistently crisp, smooth taste and iconic clear-glass bottle.

**MILLER LITE**
Miller Lite is the great tasting, less filling beer. Triple-hops brewed for great pilsner taste.

**MOTOR CITY GhettoBlaster (MI)**
Clean Biscuit-like maltiness with subtle fruit notes.

**PABST BLUE RIBBON**
Premium lager brewed with multiple barleys creating a smooth, robust finish.

**PALM**
Made with English hops, French Barley, and Belgian yeast, Palm represents the best of European beer-making traditions. It’s the roasted Champagne Malt which gives it its amber color, without being heavy.

**SIERRA NEVADA**
Deep amber color and an exceptionally full-bodied, complex character. The fragrant bouquet and spicy flavor are the results of the generous use of the best Cascade hops.

**SPATEN LAGER**
Bottom fermented pilsner style beer. Very elegant, pale in color, dry and hoppy. Its crisp clean taste is due to the extra fine Bavarian hops. Pale, Crisp Island-Style Lager.

**WOODCHUCK CIDER**
Made from a blend of apples and fermented with champagne yeast to produce a great tasting and refreshing product.

*Seasonal based on availability.*
Established in 1987, TM Catering is a full service catering and event company. Beginning as a small storefront in Birmingham, Michigan the hard work and dedication of its owners and employees have allowed TM Catering to become one of Metro Detroit’s premiere catering and event specialists.

With venues throughout Downtown Detroit and Southeast Michigan, TM Catering prides itself on not only meeting but exceeding your expectations. Whether it is selecting a venue, creating an unforgettable menu, or coordinating the many other elements it takes to put on a successful event, the team at TM Catering stands ready to assist every step of the way.

Our dedication along with an attention to the smallest of details has allowed TM Catering the honor to work with many prestigious clients including Google, PricewaterhouseCoopers, and the University of Michigan among many others.

So no matter the scope of your vision we ensure your next event will discover the creative with TM Catering.

CONTACT US

586.777.8545
goeff.cole@tandmcatering.com / tandmcatering.com
St. Clair Shores
SEAFOOD
SHRIMP DIJON CURRY PUFFS
MINIATURE CRAB CAKES AND DILL DIP
SMOKED SALMON ON APPLE CHIP WITH CRÈME FRAICHE
CHILLED SRIRACHA LOBSTER SALAD ON ENDIVE
SHRIMP TEMPURA AND ORANGE GINGER SHOOTER

VEGETARIAN
PIZZA MARGHERITA
Mozzarella, Plum Tomatoes, Basil, Pesto Sauce
SKEWERED WATERMELON, RED & YELLOW TOMATO & MINI BUFFALO MOZZARELLA SLICE
WOODLAND MUSHROOM TARTLET
MICHIGAN CHERRY RELISH AND GOAT CHEESE CROSTINI
CARAMELIZED PEAR AND BRIE PINWHEELS
MINI GOURMET GRILLED CHEESE WITH ORANGE CHUTNEY
CLOSED CUCUMBER WITH WATERCRESS AND BOURSIN CHEESE
BELGIAN ENDIVE AND HERBED CHEESE BLOSSOM
BABY CAPRESE ON WHITE CERAMIC SPOONS

CHICKEN AND TURKEY
MINI CHICKEN AND WAFFLE Cone WITH LIGHT MAPLE SYRUP
SMOKED DUCK WITH CRANBERRY CHUTNEY ON RYE TOAST POINT
PISTACHIO AND ALMOND CRUSTED CHICKEN LOLLIPOPS
Honey Mustard Dip
BELGIAN ENDIVE WITH POACHED CHICKEN, GRAPES AND WALNUTS
ORIENTAL SESAME CHICKEN SATAY
Orange Lime Reduction

BEEF AND PORK
MINIATURE BEEF WELLINGTONS
CHARRED BEEF TENDERLOIN SKEWERED
Garlic Herb Mayonnaise
PEPPER CRUSTED FILET MIGNON ON TOASTED BROIOCHE
Dijon Crème Fraîche
MINIATURE BACON, LETTUCE, TOMATO ON TOASTED ROUNDS
BACON WRAPPED WATER CHESTNUTS
ASIAN PULLED PORK WONTON NACHOS WITH JICAMA SLAW
PROSCIUTTO FONTINA CHEESE SUNDRIED TOMATO PINWHEELS
Bacon Wrapped Sweet Fig Stuffed with Parmesan-Reggiano
MACADAMIA ENCRUSTED DUCK BREAST
Tender Duck Encrusted with Macadamia and Dijon Mustard
Rainbow Stemmed Carrot and Mashed Parsnips

CHILLED SRIRACHA LOBSTER LETTUCE CUPS
Sriracha Infused Lobster Salad with Tender Bibb Lettuce

VIETNAMESE CARMELIZED SALMON MARTINI
Asian Jicama Slaw and Root Chips Presented in a Martini Glass

BEEF PAN FRIED DUMPLINGS
Orange Ginger Sauce (on side)

THAI GINGER SWEET RED CHILI SHRIMP
Napa Cabbage Slaw
Marinated Shredded Cabbage, Cucumbers, Peppers and Carrots

MINIATURE MARTINI W/CHEF’S RISOTTO & SCALLOPS
Chef’s Creamy Tomato and Mushroom Risotto
Sautéed Pesto Accented Scallops

FIRE ROASTED BLACK ANGUS BEEF TENDERLOIN
Gorgonzola Yukon Gold Potatoes
Purple Fingerling Potato Crisp Garnish

PAD THAI
Stir Fry Noodles with Bean Sprouts, Green Onion and Egg, Offered with Chicken
Served with Ground Peanuts and Soy Sauce
Served in a Miniature Oriental Carry Out Container

DIM SUM
Asian Dumplings, Spring Rolls, Pot Stickers, Crab Rangoon Coconut Shrimp, Sweet and Sour Sauce, Orange Ginger, and Garlic Black Bean Dip

SHREDDED SPICED CHICKEN & WAFFLES
Honey Glazed Chicken with Light Maple Syrup
Thai Spiced Chicken with Plum Syrup

LETTUCE WRAPS
Sesame Cashew Chicken, Teriyaki Beef, Sweet and Sour Shrimp Boston Bibb Lettuce, Iceberg Lettuce, Toasted Peanuts, Julienne Cucumber, Scallion, Shaved Radish, Bean Sprouts, Fried Noodles and Fresh Cilantro and Sweet Chili Sauce

WOK STIR FRY
Stir Fry Action Station (Chef Presenting)
Chicken, Shrimp & Sesame Beef
Diced Onion, Baby Corn, Tri-Coloured Peppers, Bean Sprouts, Water Chestnuts, Mandarin Oranges, Broccoli Florets, Cashews, Fried Rice, Soy Sauce, Teriyaki Sauce, Olive Oil and Sesame Oil
THE ‘D’ ORIGINALS
CONEY ISLAND HOT DOGS
Diced Onions, Chili, Mustard and Ketchup
ALL AMERICAN SLIDER
Thin Grilled Hamburger Patty with Sautéed Onions
BETTER MADE CHIPS

MEXICAN VILLAGE
VEGETARIAN QUESADILLA
Corn and Green Chile with Black Bean
CHICKEN QUESADILLA
Grilled Chicken, Black Bean, Caramelized Onions, Red Peppers and Jack Cheese
NACHOS & CHILI CON QUESO
Pico de Gallo, Chunky Salsa, Sour Cream

GREEKTOWN
CLASSIC GREEK SALAD
A Mixture of Salad Greens Garnished with Feta Cheese, Beets, Kalamata Black Olives, Pepperoncini and Cucumbers
Greek Dressing
MINIATURE GRILLED CHICKEN KABOBS
Roast Walnut Dip
VEGETARIAN GRAPE LEAVES
Greek Rice Pilaf
MINIATURE SPINACH & FETA PIES
TRADITIONAL & RED BELL PEPPER HUMMUS
Toasted and Fresh Pita

SOUL STATION
CHICKEN WINGS
THREE CHEESE MAC & CHEESE
FRESH BAKED CORN BREAD

HAMTRAMCK
SMOKED KIELBASA
Sauerkraut
POTATO AND CHEESE PIEROGI
Sour Cream

COOKIE BAR
ASSORTMENT OF FRESH BAKED COOKIES
Cranberry Salty Oatmeal, Chocolate M&M Chunk Coconut Chocolate Chip and Peanut Butter Toffee Caramel Pretzel Brownies
2%-, ½%- and Chocolate Milk Displayed In Metal ‘Milk’ Tins

The Fillmore Detroit Catering
BEEF

FILET MIGNON
Fire Roasted Filet Topped with a Portobello Demi Glaze

NY STRIP STEAK
Chef's Choice Cut Strip Steak with Zip Sauce

RED WINE BRAISED SHORT RIBS
Braised Tender Beef Short Ribs with Gremolata

SEAFOOD

NORWEGIAN SALMON
Asian Orange Ginger Sauce or Honey Mustard Glaze

SALMON EN PAPILLOTE
Grilled Sesame Salmon Wrapped in Parchment with Julienne Vegetables

ANTARCTIC QUEEN
Tomato Basil Relish

CHICKEN

ROLLED CHICKEN FLORENTINE
Stuffed Chicken Breast with Spinach and Cheese
Tarragon Mushroom Sauce

PANKO CHICKEN
Herb Panko Crusted Chicken Breast
Pomodoro Sauce

CHICKEN MARSALA
Lightly Breaded Chicken, Marsala Wine Sauce with Mushroom

CHICKEN PICANTE
Lightly Breaded Chicken Breast Sautéed with Artichoke Hearts, Mushrooms, Natural Lemon Sauce

APPLE CRANBERRY CHICKEN ROLLATINI
Pinwheels of Chicken, Diced Apple, Dried Cranberries, Dried Apricot and Shallots
Apple Jack Brandy Sauce

VEGETARIAN

PORTOBELLA MUSHROOM RAVIOLI
Tender Raviolis with Portabella Mushrooms and Marinara Sauce

CORNMEAL CRUSTED EGGPLANT
Crusted Eggplant, Sliced Marinated Red and Green Peppers, Marinated Sliced Red Onion Asparagus Spears, Julienne Carrots and Zesty Ragout

DUET

DUO OPTION 1
Cognac Glazed Beef Tenderloin Filet with a Portobello Mushroom Sauce
Shrimp Scampi Skewered on a Bed of Julienne Vegetables Confit

DUO OPTION 2
Sliced Beef Tenderloin, Roasted Shallot and Mushroom, Rich Marsala Wine Sauce
Pinwheels of Chicken Florentine

DUO OPTION 3
Char Grilled Sliced Beef Tenderloin in Portobello Mushroom Sauce
Maryland Crab Cakes with Cucumber Dill Sauce
ABOUT THE CATERER

OUR MISSION
Assuring clients’ peace of mind and memorable brand impact is the core promise we strive to deliver each and every day. We pledge to focus on the customer’s total event experience by delivering precision service, inventive solutions and creative cuisine to ensure that every event is remarkable.

OUR HISTORY
Our story began when John and Karen Forte, two experienced and passionate restaurateurs, decided to pursue the off-premise catering market. Their vision for delivering remarkable events propelled an emerging catering company into an award-winning leader, all the while sustaining the personal, boutique-style service that is the hallmark of Forte Belanger.

EXPERTISE
Businesses, organizations and event planners select Forte Belanger time after time because our expertise sets us apart from all others in the marketplace and allows us to stage truly remarkable events. Our planners ensure that all details, large and small, are covered for each event. We prefer to sweat the small stuff since it is our “forte!”

PRECISION SERVICE
Service isn’t expensive, it’s priceless. Led by our service director, our professional staff is continually trained ensuring the highest level of service for your event. We attend to every detail. From floral design to customized event logistics, we are able to meet and exceed your vision and expectations.

INVENTIVE SOLUTIONS
Our imaginative and original ideas are drawn from a passion to create memorable experiences and one-of-a-kind events. Our design team interprets your vision starting with detailed research followed by conceptual design and floor plan development. We painstakingly hand-select every detail that reflects your vision including distinctive décor, floral elements, and even the unique vessels upon which we serve our delectable cuisine. You can also rely on us to handle every aspect of service rental coordination.

CREATIVE CUISINE
Customized menus are just one of the many services that make us remarkable. Our repertoire includes the best of new culinary trends, whether conceived in our own kitchen or inspired from around the globe. No matter the request, our creative cuisine is set with elegance and designed for the most discerning palettes.
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.
SEATED MENU
PASSED HORS D’OEUVRES

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

GOAT CHEESE AND 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, Crostini 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

AFTER DINNER BEVERAGES
Regular and Decaffeinated
Cream and Sugar
Herbal and Non-Herbal Tea Selection

Price Range: $85 to $100 per guest

Price based on 200-person guest count
Price Estimate Includes: Food, Service and Labor
Does Not Include: Beverage, Rentals and Applicable Fees
STROLLING MENU
PASSED HORS D’OEUVRES

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

The Fillmore Detroit Catering
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 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 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

Price Range: $100 to $135 per guest

Price based on 200-person guest count
Price Estimate Includes: Food, Service and Labor
Does Not Include: Beverage, Rentals and Applicable Fees
PASSED SAVORIES MENU
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
PASSSED 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 and White Chocolate Drizzle
•
  European Roast Coffee
  Regular and Decaffeinated
  Cream and Sugar
  Herbal and Non-Herbal Tea Selection

Price Range: $80 to $90 per guest
Price based on 200-person guest count
Price Estimate Includes: Food, Service and Labor
Does Not Include: Beverage, Rentals and Applicable Fees

The Fillmore Detroit Catering
WHAT CLIENTS SAY

MAGNA GLC CONFERENCE 2016
“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 Kavanaugh, Limewire 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 am 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 honestly 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
MAKE IT REMARKABLE

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

248.243.6055
fillmore@fortebelanger.com www.fortebelanger.com

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.