

ATLAS

GLOBAL BISTRO



Thank you for your interest in Atlas Global Bistro. Enclosed are event menus and an introduction to our restaurant and service team. Atlas, with its "Global" cuisine, brings a fresh and unique flair to the city of Detroit. With changing seasonal menus and a focus on using local ingredients whenever possible, green, local and sustainable are not just buzzwords for us but we don't wear it as a badge of honor either – it's just what we do. Our Chefs like to prepare and serve food that we would want to eat and share with family and friends - hopefully you do too.

Contacts: **Proprietor:** Nicole Barbour
Executive Chef: Zachary

Consultant: Paul Gerard Silveri
Manager: Alisha Martus
Manager: Morgan Stotz

Capacity: Main Dining Room – 80 for a seated dinner, 150 for a standing reception. A semi-private dining area within the main dining room seats 12–24.

Hours: **Brunch** Sunday 10am – 3:00 pm
Lunch Monday –Friday: 11:00am - 3:00pm
Dinner Monday – Wednesday 4:30 – 10:00pm
Thursday 4:30 – 11:00pm
Friday – Saturday 4:30- Midnight
Sunday- 4:30 – 9:00pm
**From 3:00pm - -4:30pm there is a limited menu at the bar.*

Ambience: High ceilings, exposed brick, polished hardwood floors large windows with view of the Detroit Skyline and Woodward Avenue. The dining room serves as an excellent location for business functions, receptions, or a large dinner party.

Dietary Concerns: The chef will honor most dietary requests to your specification with advanced notice; please advise the staff of your preferences/limitations upon making your reservation. The menus all contain vegetarian entrees. Fresh Kosher meals are available (must be given 72 hours notice prior to reservation)

Credit Cards: American Express, VISA, and MasterCard.

Access: The street level dining room is Handicapped Accessible. All dining and bar/lounge areas are wheelchair accessible and handicapped-friendly restrooms are provided.

3111 Woodward Avenue Detroit, Michigan 48201 on the main level of the historic Addison Building
Phone: (313) 831-2241 **Fax:** (313) 831-4023 **URL:** www.atlasglobalbistro.com

Menus

Menu pricing will be guaranteed no more than six months prior to your event. Please note that the fees and menu prices quoted do not include 6% Michigan sales tax on food and alcohol, and 20% gratuity or other service charges as needed.

Guarantees and Minimums

The final number of guests attending your event is required no less than five business days prior to your party. This is a very important part of insuring that we can meet the needs of both you and your guests. Once received, the number will be considered a guarantee, and is not subject to reduction. The agreed food and beverage minimum represents the minimum amount of food & beverage that must be spent during your event. This minimum does not include tax, gratuity, parking, audio/visual, or other incidental services or charges. Should your expected attendance be less than you originally anticipated, we would be happy to advise you of additional menu options that will assist you in achieving your agreed minimum. Any remaining difference will be assessed as a room rental.

Deposit and Payment

To confirm your date, a signed contract and guarantee of payment are required. Deposits are equal to 25% of your agreed food & beverage minimum, with a minimum deposit of \$250.00.

Special Amenities

Ceremony Set up	\$300-\$1,000
Bartender Fee	\$100 Per Bartender
Carver/Chef Attendant	\$100 Per Attendant

Breakfast with Atlas

The Trans-Continental

House Made Granola with seasonal Berries and Yogurt,
Assorted Muffins, Scones, Danish and Bagels
With cream cheese, butter & preserves.
Apples, Oranges, & Bananas.
Coffee Bar and Juice.

Atlas Breakfast Sandwiches

Fresh Buttermilk Biscuits Buttered and filled with Egg, Shaved Bavarian Ham and Swiss.
Toasted English Muffin with Poached Egg, Cheddar Cheese and Spicy Sausage.

The Breakfast Buffet

Breakfast is also available a la Carte.

Please make a selection from the menu and design a buffet to fit your needs.

Breakfast Selections

Starches

Toast
Hash Brown Potatoes
Hash Brown Cakes
O'Brien Potatoes
English Muffins
Biscuits and Gravy

Meats

Sausage
Bacon
Corned Beef Hash
Ham
Turkey Sausage

Fruits

Stone Fruits
Fresh Berries
Melons
Tropical fruits

Eggs

Scrambled with Cheese
Quiche
Frittatas

Chef Attended Breakfast Stations

Egg and Omelet Station

Choose from a variety of Meats,
Vegetables, Cheeses, and seafood.

Hot Cake and French Toast Station

Vanilla Bean Pancakes and Cinnamon French
Toast paired with Fruit toppings and Maple syrup.

Rolled Crepe Station

Buckwheat and Spinach Crêpes filled with
Sweet and savory fillings of your choice.

Beverage Service

Atlas Global Blend Freshly Roasted Coffee
A Customized Blend of Beans from Around the World.
Available in Regular and Decaf.
Hot Chocolate, Harney and Sons Silken Teas Also Available
Soft Drinks
Juices
Iced Tea
Bottled Water - Still or Sparkling

Atlas Lunch

Box Lunches

These include a large sandwich, better made potato chips, pickle spear, and a fresh cookie; with a mint to finish (utensils are included). Choose from: Tuna Salad Wrap, Shaved Pit Ham on Rye, Carolina Smoked Turkey, Chopped Cobb Club Roll-up. Peanut Butter and Jelly or Vegetable Portabella Wrap.
Canned Soda Pop or Bottled Water Included.

Specialty Sandwich Buffet

Your choice of the above sandwiches sliced and arranged on platters so guests may choose their favorites. Served with a bowl of Mustard Potato Salad, Fresh Coleslaw, or Vegetable Pasta Salad and Deans' Deli Dill Pickles.

Atlas Deli Platters

Build your own Deli sandwich with our deluxe platters. Includes a choice of Chicken or Tuna Salad, Ham, Corned Beef, and Smoked Turkey, sliced Pepper Jack, Swiss, Provolone and Cheddar Cheese. Choice of a side of Mustard Potato Salad, Fresh Coleslaw, or Vegetable Pasta Salad, a basket of hearth breads and Deans' Deli Dill Pickles.

Two O'clock Tea Sandwiches

A variety of bite sized sandwiches to include, Cucumber and alfalfa, Ham Salad, Turkey Salad, and Tuna. Served with Potato Salad, Coleslaw, and Sliced Butter Pickles.
A Selection of Harney and Sons Tea.

Salad Plates

Et Tu?

A blend of Red and Green Romaine lettuces tossed with shaved cheeses, and house made paprika-garlic croutons. Served with a citrus-anchovy dressing.

Atlas Cobb Salad

Freshly chopped Romaine and Spinach garnished with diced Tomatoes, Red onion, Crisp Bacon, Avocado, Blue Cheese, Chicken, Sliced Eggs, served with Champagne Mustard Vinaigrette.

Greek Salad

Crisp Romaine and Iceberg, Red onion, Pepper rings, Feta, Sliced beets, English cucumber, Tomatoes, Kalamata olives, Garlic Pita toast points, and an Oregano Lemon dressing

Dressing Choices – Traditional Ranch, Creamy Basil-Blue Cheese, Citrus Anchovy Caesar, Champagne Mustard Vinaigrette, Italiano, Raspberry Vinaigrette, Oregano Lemon, and Basil Balsamic.

All the above salads are available as Platters or we can construct a salad bar to your specifications.

Full service plated or buffet lunch

Have our Chef create a plated or buffet lunch in your home or office. As a restaurant that changes with the seasons, so does our menu. We offer custom menus to fit any occasion. Set up and service will be handled by our professional staff as well as a timely tear down and clean up after your event.

Fresh Soups, Stews and Broths

Lemon Chicken and Rice
Wild Mushroom Bisque
Creamy Tomato Bacon
New England Clam & Cockle Chowder
Brazilian Black Bean
Curried Lamb and Lentil
Thai Coconut Chicken
Minestrone
Chicken Tortilla
Braised Sausage with Rosemary Lemon
Beef Stroganoff
Duck, White Bean and Spinach

Atlas Appetizer Selection

\$24 Per Dozen

* Market Pricing

Antipasti Skewers
Assorted Flatbread Pizzas
Miniature Crab Cakes with Remoulade
Chicken Satay with Curry and Mango Chutney
* Bacon Wrapped Shrimp with Crab Stuffing
* Seared Beef Carpaccio Crostini with Shaved Grana Padano Parma
Mini Goat Cheese Truffles with Truffled Aioli
Prosciutto Wrapped Fruits
* Cold Poached Shrimp with Spiced Cocktail Sauce
Ginger Shrimp Dumplings
* Petite Lamb Bones with Blackberry Demi-glace
Japanese Beef Skewers
* Jerk Shrimp with Fruit Salsa
* Pineapple Pepper Seared Tuna
Seared Herbed Mushrooms
* Basque Duck Leg Confit with Blackberry Demi-glace
Blue Crab and Maine Sweet Shrimp Cake
Baked Feta with Black Olive Tapenade
Crab Stuffed Mushrooms
Marinated Algerian Beef Skewers
Potato Croquettes with Wild Mushroom
Twice baked Fingerling potatoes with Chive and Truffle
* Grilled Prawns, Mango Chutney
* Bacon Wrapped Sea Scallops
Sesame Chicken Satay
Beet and Chevre Skewers
Salmon Gravlox, Crème Fraîche, Cucumber and Brioche
* Filet Mignon and Whipped Horseradish Crostini
Brie-Stuffed Strawberries
Vegetarian Samosas
Bruschetta – Tomato Basil, Wild Mushroom, or Artichoke Pesto
Polynesian Rumaki

Strolling Stationed Hors d' oeuvres

Thai Satay Station \$16.00 Per Person

Chicken, Beef, Vegetable, and Shrimp Satay with Peanut, Thai Coconut Curry and Tamarind dipping sauces.

Chilled Seafood Market Pricing

Sea Scallop Ceviche, Shrimp Cocktail, Marinated Mussels, Calamari Salad, Crab Claws, Oysters on the Half Shell with Cocktail, Mignonette, and Remoulade Sauces.

Cold Platters

Selection of Middle Eastern Foods with Toast and Pita breads \$13.00 Per Person

Kibbe

Hummus

Baba Ganoush

Mujadra,

Labne

Tunisian Olives and Peppers

Mediterranean Antipasto \$12 Per person*

An Assortment of Marinated Vegetables,

Cured Meats, Imported Cheeses, Mixed Olives, Roasted Peppers, Focaccia Bread

Cheese & Fruit \$9 Per person*

Domestic & Imported Cheeses, Seasonal Fresh Fruit, Crackers and Rustic Baguette

Marinated Grilled Vegetables \$10 Per person*

Seasonal selection of vegetables char grilled served with roasted garlic sweet pepper dip.

Premium selection of carved Meats \$25.00 Per person* Choice of 2

Chef Attendant \$100 Per Carving Station

Roasted Filet Mignon

Rack of Lamb

Roast Pork Tenderloin

Leg of Lamb

Whole New York Strip

Roasted Prime Rib

Dessert Selections \$8 Per person*

*Price per person is based on a one-hour cocktail reception

Dinner with Atlas

Below is just a small sampling of what Atlas has to offer for your event. Our culinary staff can create a multiple course meal around a specific theme or an intimate dinner for just a few close friends.

Salad Selections

Atlas Field Green Salad with Croutons, Teardrop Tomatoes, Pine nuts Grana Padano Parma, Onion, and Champagne Mustard Vinaigrette

Et tu? Crisp Romaine hearts, Croutons, Grana Padano Parma and Citrus Anchovy Dressing.

Middle Eastern Fattoush with Romaine, Hydroponic Greens, Cucumbers, Tomatoes, Pistachio Stuffed Mejjool Dates, Pita, Lemon and Sumac Vinaigrette

Citrus Marinated Hearts of Palm, Spinach and Sorrel, Orange Segments, Red Onion, Smoked Bacon, Macadamia Nuts, and Grapefruit Vinaigrette.

Main Course Selections

Ancho Espresso Char Grilled NY Strip Steak, Chipotle Mashed Yukon Gold Potatoes, Corn and Tomato Ragout, Cumin Demi Glace.

Mustard Crusted Alaskan Halibut, Horseradish and Artichoke Red Potatoes, Rapini, Tarragon Buerre Blanc.

Pan Roasted Rack of Lamb, Braised Leeks, Haricot Verts, Roasted Root Vegetables, Herb Scented Lamb Reduction.

Moroccan Spiced Semi Boneless Quail, Chick Pea Stew, Braised Lemon, Caramelized Onion and Green Olive, Charmoula, Mustard Greens.

Porchcini Crusted Free Range Chicken Breast, Field Mushrooms and Port Wine Roasted Shallots, Pea Infused Risotto Cake.

Citrus Dusted Sea Scallops, Thai Lemongrass Broth, Basmati Rice Cake, Julianne Pea Pods, Scallion and Red Peppers, Pea Tendrils

Char Grilled Korabuta Pork Tenderloin, Butter Braised Brussels Sprouts, Fingerling Potatoes, Michigan Cherry and Pear Compote, Pear Buerre Blanc.

Sweet Potato Gnocchi, Sage Truffle Butter, Cippolini Onions, Sautéed Baby Spinach, Romano Cheese.

Quinoa Stuffed Heirloom Tomato, Grilled Vegetable Ratatouille, Balsamic Syrup, Micro Arugula, Lemon Zest.

Dessert Selections

Ginger Caramel Carrot Cake.

Chocolate Mousse Cake, Chocolate Ganache, Chocolate Mousse, Fresh Berries.

Frozen Wild Berry Sorbet, Fresh Berries, and Limón cello Drizzle.

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Selection of Cheeses and Fruits Add 5 per person
Seasonal Dessert Sampler Add 8 per person

Additions

Chilled Jumbo Shrimp Cocktail Appetizer Add 15 per person
Lump Crab Meat Cocktail Appetizer Add 15 per person

Pasta Appetizer (Choose One)

Add 10 per person

Mascarpone Ravioli with Roasted Balsamic Asparagus

Tuscan Penne Gratin with Garlic, Lemon, Extra Virgin Olive Oil, and Italian Ham Slivers

Gnocchi with Wild Mushrooms, Tomato Concasse, and Hazelnut Pesto

Tortellachi Bolognese with Braised Beef, Veal, and Pork

Soup Course

Add 5 per person

Bar Selection - Private Parties

Bartender Fee - \$100 per bartender.

Premium Consumption Bar

Cocktails \$6-\$12

Absolut Vodka
Canadian Club Whisky
Beefeater Gin
JB Scotch
Ronrico Rum
Seagram's VO
Jack Daniels
Cuervo Gold
Wine \$30-\$40 per bottle
House Red and White Wine

Bottled Beer \$5

Budweiser Lite
Budweiser

Soft Drinks \$2.50

Sodas
Fruit Juices

After Dinner Liquors \$10-\$14

Bailey's
Tia Maria
Gran Marnier
Frangelico
Sambuca
Grappa (Banfi)
Remy VS

Open Bar Packages

Two Hours- \$27.50 per person.
Three Hours- \$35.00 per person.
Each Additional Hour- \$10.00 per person.
*Maximum of Five Hours.

Top Shelf Consumption Bar

Cocktails \$8-14

Stolichnaya Vodka
Seagram's VO
Tanqueray Gin
Dewar's Scotch
Bacardi Rum
Jack Daniels
Cuervo Gold
Wine \$40-\$60 per bottle
House Red and White Wine

Bottled Beer \$6

Heineken
Amstel Lite

Soft Drinks \$2.50

Sodas
Fruit Juices

After Dinner Liquors \$10-\$14

Bailey's
Tia Maria
Gran Marnier
Frangelico
Sambuca
Grappa (Banfi)

Selected Single Malts \$12

Remy VSOP
Macallan 12 Year

Bubbles \$10

Sparkling Wine or Champagne

Open Bar Packages

(Not including Selected Single Malts)
Two Hours- \$30.00 per person.
Three Hours- \$45.00 per person.
Each Additional Hour- \$15.00 per person.
*Maximum of Five Hours.