



Tasting Reservation Sheet

2021

Thank you for selecting The Gem Theatre or Colony Club as your wedding venue!

ONE tasting is complimentary for up to 2 people. Any additional guests are \$30 per person. Payment needs to be coordinated with your Wedding Sales Manager prior to your tasting.

- Please fill out the **Tasting Sheet** on Page 2 & 3 of this document and submit it to your Wedding Sales Manager. Once your Manager has received your form she will complete your reservation. All reservations will receive a confirmation.
- There is a maximum capacity of 50 guests for each tasting date. Your Sales Manager will confirm date availability.

Tasting Location:

Gem Theatre
333 Madison
Detroit, MI 48226

- Please park in the Gem Theatre Garage located on Brush Street directly behind the Gem Theatre. Tell the attendant you are attending a Tasting. Walk around to the single set of double doors and a Door Host will greet you and direct you to the Event Manager for check in.
- Please arrive at The Gem Theatre's Century Grille Dining Room in time for your scheduled seating.

2021 Tasting Dates:

- Wednesday, November 17th
 - 7:00pm Seating
- Thursday, November 18th
 - 6:00pm Seating
 - 7:00pm Seating
- Wednesday, December 15th
 - 5:00pm Seating
- Wednesday, December 29th
 - 5:00pm Seating

Tasting Reservation Sheet

Gem Theatre & Colony Club

Wedding Date:	Venue: Gem or Colony
Bride/Groom's Name:	Cell:
Bride/Groom's Name:	Cell:
Tasting Date:	Seating: 6:00pm or 7:00pm
# of Guests Attending Tasting :	Package: Madison or Grand

You cannot select Entrees from a Package you have not contracted.

Madison Package <i>Please Circle (3) entrées to taste.</i>	Grand Package <i>Please Circle (4) entrées to taste.</i>
<p><u>Chicken Entrée Selections</u></p> <p>San Remo Chicken Chicken breast stuffed with Prosciutto, provolone and Sage served in a Riesling honey sauce paired with alfredo linguini.</p> <p>Autumn Chicken Lightly breaded chicken breast stuffed with Fontina cheese, Fuji Apple, and Cranberry served in a white wine sauce paired with chicken risotto.</p> <p>Lombardy Chicken Lightly breaded chicken breast stuffed with wild mushrooms and Mozzarella cheese served in a light lemon cream sauce paired with herb linguini.</p> <p>Herb Roasted Chicken Marinated with balsamic vinegar, Dijon, honey, lemon and garlic, pan seared and topped with herbed chicken broth (GF), paired with mashed potatoes.</p> <p>Chicken Piccata Lightly breaded chicken breast sautéed with butter, lemon, broth with artichokes, capers and lemon paired with mased potatoes.</p>	<p><u>One Chicken Entrée to pair with Duo:</u></p> <p>All served with whipped potatoes (GF).</p> <p>San Remo Chicken Chicken breast stuffed with Prosciutto, provolone and Sage served in a Riesling honey sauce.</p> <p>Autumn Chicken Lightly breaded chicken breast stuffed with Fontina cheese, Fuji Apple, and Cranberry served in a white wine sauce.</p> <p>Lombardy Chicken Lightly breaded chicken breast stuffed with wild mushrooms and Mozzarella cheese served in a light lemon cream sauce.</p> <p>Herb Roasted Chicken Marinated with balsamic vinegar, Dijon, honey, lemon and garlic, pan seared and topped with herbed chicken broth (GF).</p> <p>Chicken Piccata Lightly breaded chicken breast sautéed with butter, lemon, broth with artichokes, capers, and lemon.</p>
<p>Salmon Filet Roasted salmon served with capered Champagne sauce served with rice pilaf.</p>	<p>Salmon Filet Roasted salmon served with capered Champagne Sauce.</p>
<p>Swordfish Steak (8oz.) Rubbed with herb and spices, Char grilled and topped with a zesty mango pineapple salsa served with rice pilaf (GF)</p>	<p>Swordfish Steak (5 oz.) Rubbed with herb and spices, Char grilled and topped with a zesty mango pineapple salsa.</p>
<p>Chef's Signature 12 oz. New York Strip Steak Served in a brandied demi-glace topped with frizzled onions, whipped potatoes, and Chef's selection of fresh vegetable</p>	<p>Jumbo Shrimp Scampi in light lemon butter.</p> <p>Chef's Signature Century Crab Cakes (2) topped with Chipotle sauce.</p>
<p>Filet Mignon (8 oz) A char-grilled filet topped with a demi-glace mushroom sauce served with whipped potatoes (GF).</p>	<p>Filet Mignon (8 oz) A char-grilled filet topped with a demi-glace mushroom sauce served with whipped potatoes (GF).</p>
<p>Vegetarian Eggplant Napoleon Lightly breaded rounds of eggplant layered with roasted zucchini, yellow squash, roasted red pepper and sautéed spinach topped with a roasted tomato sauce and shaved Parmesan cheese, served with linguini</p>	<p>Vegetarian Eggplant Napoleon Lightly breaded rounds of eggplant layered with roasted zucchini, yellow squash, roasted red pepper and sautéed spinach topped with a roasted tomato sauce and shaved Parmesan cheese, served with linguini</p>
<p>Vegan Avocado Penne Pasta – chic pea penne pasta, cherry tomatoes, basil, garlic in an avocado sauce topped with a seared Tofu (GF)</p>	<p>Vegan Avocado Penne Pasta – chic pea penne pasta, cherry tomatoes, basil, garlic in an avocado sauce topped with a seared Tofu (GF)</p>

Please make Package appropriate Appetizer Selections. All appetizers must be pre-selected prior to your tasting. There will be no exceptions made for additional appetizers or changes of your selections at the time of your tasting. Due to custom selections, we cannot accommodate changes day-of to your tasting menu.

Madison Package	Grand Package
<p>PLEASE CIRCLE 6 TO SAMPLE</p> <ul style="list-style-type: none"> Buffalo Chicken Spring Roll Ginger Chicken Spring Roll Coconut Chicken Skewer Cheeseburger Puff Crostini with Boursin Cheese and Sliced Tenderloin Loaded Potato Spring Roll Spinach & Brie Wonton Artichoke Beignet Spanakopita Pesto-Stuffed Mushrooms, Asian Chicken Lollipops (station or boneless on a skewer) Coconut Shrimp Miniature Century Crab Cakes <p>Chilled Appetizers</p> <ul style="list-style-type: none"> Cucumbers and Hickory Smoked Salmon Caprese Skewers with fresh Mozzarella, basil and cherry tomato Cream Cheese & Chive Cherry Tomato Tropical Fruit Kabobs Roasted Vegetable Dip with Toasted Pita Points Prosciutto and Fontinella Cheese wrapped Asparagus Roulade of Tenderloin with Wild Mushroom Cream Cheese 	<p>PLEASE CIRCLE 6 TO SAMPLE</p> <ul style="list-style-type: none"> Ginger Chicken Dumpling Tandoori Chicken Skewer Honey Sriracha Chicken Meatball Chicken Mascarpone Ravioli Spicy Italian Flatini Candied Bacon Pork Belly Prosciutto & Leak Mac n Cheese Bites Scallop in Bacon Baked Brie & Raspberry Bite Brie & Pear Phyllo Purse Spinach Pesto Puff Wild Mushroom Arancini Goat Cheese Pistachio Wrapped Grapes Miniature Chicken Wellington Miniature Beef Wellington <p>Chilled Appetizers</p> <ul style="list-style-type: none"> Martini Jumbo Shrimp Cocktail Cucumbers and Hickory Smoked Salmon Caprese Skewers with fresh Mozzarella, basil and cherry tomato Cream Cheese & Chive Cherry Tomato Tropical Fruit Kabobs Roasted Vegetable Dip with Toasted Pita Points Prosciutto and Fontinella Cheese wrapped Asparagus Roulade of Tenderloin with Wild Mushroom Cream Cheese

The following miniature desserts will be available to taste for all contracted packages:

Chocolate Pudding Cake - Michigan Bumpy Cake – Lemon Bars – Assorted Cheesecake Lollipops

Desserts may be added a la carte to the Madison Package. Please reference our event packet on our website for pricing. For the Grand Package, you may select the Dessert Station as your Late Night Snack.

Wine Selections at Colony Club & Gem Theatre

- **Included** with all Wedding Packages: All Premium Bar Packages include Proverb Cabernet Sauvignon, Chardonnay, & Sauvignon Blanc.
- **Not Included** with all Packages: a dinner wine pour.