



Wayne
County
Community
College
District

*Culinary & Hospitality
Arts & Center*

FULL MENU & RENTAL
INFORMATION

WCCCD NORTHWEST CAMPUS
DENISE WELLONS-GLOVER WELCOME CENTER
8200 WEST OUTER DRIVE, DETROIT, MI 48219

(313) 943-4023



FOR RESERVATION INFORMATION:

hospitalitycenter@wccd.edu • 313-943-4023

<https://www.wccd.edu/locations/northwest-campus/culinary-arts-and-hospitality-center/hospitality-center>

Welcome

The Wayne County Community College District's Culinary Arts and Hospitality Center is a state-of-the-art conference facility. Located in the Denise Wellons-Glover Welcome Center at our Northwest Campus in Detroit, the center serves as an elegant venue for events and conferences with beautiful views of the campus grounds. With more than 20,000+ square feet of banquet space, meeting rooms, two reception suites and a professional kitchen, our center can accommodate your needs.

Because of its commitments to life-long learning, to community education and community service, Wayne County Community College District allows and encourages the use of its facilities by community groups and organizations.

Disclaimer: Please inform our staff of any allergies or dietary restrictions.



The View

Banquet Dinner

Dinner Entrées

Dinner Buffet

Dinner Buffet

Luncheon Entrées

Luncheon Buffet

Carved Stations

Specialty Stations

Stir-Fry

Nacho Taco

Potato Bar

Mac and Cheese Bar

Soul Food Buffet

Dessert and Pastry Menu

Cold Hors D'oeuvres

Hot Hors D'oeuvres

Breakfast

Picnic Menu

Additional Facility and Rental Information

Banquet Dinner

All entrees are served with our mixed field green salad, vegetable and appropriate potato or rice, freshly baked rolls and butter.

SALADS (select one)

Caesar Salad

Olives, parmesan cheese, croutons and Caesar dressing

Mixed Greens Salad

Garnished w/cherry tomatoes, dried cranberries, mandarin oranges, and croutons



Dinner Entrees

Roast Prime Rib of Beef (\$37.95)

Rosemary au jus

New York Strip Sirloin (\$30.95)

Garlic and red wine sauce

Filet Mignon (\$38)

Port wine sauce

Chicken Marsala (\$26.95)

Marsala wine, garlic, mushrooms, finished w/butter

Sautéed Breast of Chicken (\$26.95)

Roasted garlic sauce

Stuffed Chicken Breast Florentine (\$26.95)

W/roasted garlic and herb jus

Chicken Piccata (\$20.95)

Petite capers, lemon juice and Italian parsley

Parmesan Crusted Salmon (\$28.95)

White wine and caper sauce

Pan Seared Salmon (\$28.95)

Garnished w/brown butter vinaigrette and lightly wilted baby spinach

Orange Roughy (\$30.95)

Cilantro and dijon mustard beurre blanc

Pecan Crusted Pickerel (\$31.95)

Maple cream sauce

Portobello Mushroom (\$22)



All prices are subject to 6% sales tax, plus 18% gratuity

Dinner Buffet

(\$23.50 + sales tax and gratuity)

SALADS (select one)

Caesar Salad

Olives, parmesan cheese, croutons and Caesar dressing

Mixed Greens Salad

Garnished w/cherry tomatoes, dried cranberries, mandarin oranges, and croutons



VEGETABLES (select one)

Vegetable Medley

Green beans, honey glazed carrots, baby spinach leaves, sautéed zucchini and yellow squash

Broccoli

Sautéed w/garlic butter and lemon

Sautéed Green Beans

Accented w/fire roasted peppers

Broccoli and Cauliflower

w/honey glazed carrots

Buttered Corn

w/wilted spinach

Grilled and Roasted Vegetables (add \$2)

Yellow squash, carrots, red and yellow peppers, broccoli, cauliflower

STARCHES (select two)

Roasted Red Skin Potatoes

Wild Rice

Garnished w/scallions

Cheddar au Gratin Potatoes

Brown Rice Pilaf

Dauphinoise Potatoes

(French for potatoes cooked in butter and cream)

Garlic Mashed Potatoes

Roasted Yukon Golds

Garnished w/caramelized onions

Penne w/ Alfredo or Marinara



ENTREES (select two)

Chicken Marsala

Marsala wine, garlic mushrooms, finished w/butter

Roasted Chicken Garlic Jus

Chicken Piccata

Served w/capers, lemon juice and parsley

Grilled Chicken and Penne Alfredo

Finished w/roasted peppers, spinach and broccoli

Grilled Peppered Pork Loin

Pineapple barbecue glaze

Chinese Pepper Steak

Red and green peppers, scallions, mushrooms and bok choy

Carved Beef Sirloin

Caramelized onions, red wine and rosemary sauce

Parmesan Crusted Salmon (add \$5)

White wine sauce

Herb Roasted Salmon (add \$5)

W/balsamic glaze

Pan Seared Salmon (add \$5)

Garnished w/brown butter vinaigrette and lightly wilted baby spinach and finished w/toasted almonds

Blackened Catfish (add \$5)

w/gumbo sauce

Fried Catfish (add \$5)

W/creole tartar

Baked Orange Roughy (add \$5)

W/tomatoes, garlic and herbs

Panko Crusted Whitefish (add \$5)

Lime tartar sauce



Luncheon Entrees

All entrees are served with appropriate potato or rice, freshly baked rolls and butter.

Grilled Chicken Caesar Salad (\$23.95)

Olives, parmesan cheese, croutons and Caesar dressing

Chicken Teriyaki (\$24.95)

Garnished w/peapods, scallions, red peppers, pineapples and peanuts

Chicken Marsala (\$24.95)

Marsala wine, garlic mushrooms, finished w/butter

Penne Primavera (\$23.95)

Sliced chicken breast, roasted peppers, carrots and squash

Sweet and Sour Chicken and Shrimp (\$24.95)

Rice, peppers, peapods, bok choy and pineapple

Panko Crusted Whitefish (\$25.95)

Finished w/ginger honey sauce

Pan Seared Salmon (\$26.95)

Chipotle, cilantro, tomato and corn salsa

Roasted Portobello Mushroom (\$16.95)

W/vegan mashed potatoes and grilled vegetables



All prices are subject to 6% sales tax, plus 18% gratuity

Luncheon Buffet

(\$20.00 + sales tax and gratuity)

SALADS (choice of two)

Fresh Fruit Salad	Potato Salad
Tossed Green Salad	Coleslaw
Caesar Salad	Tomato, Basil, and Red Onion Salad
Italian Pasta Salad	Greek Salad

ENTREES (choice of two)

Chinese Pepper Steak

Red and green peppers, scallions, mushrooms and bok choy

Sweet and Sour Chicken Stir-Fry

Peapods, peppers, mushrooms, scallions, and bok choy

Whitefish Amandine (add \$5)

Vegetarian Spring Rolls

Ginger honey sauce

Chicken Marsala

Marsala wine, garlic mushrooms, finished w/butter

Chicken Teriyaki

Garnished w/peapods, scallions, red peppers, pineapples and peanuts

Grilled Breast of Chicken

Pineapple barbeque sauce

Cornmeal Crusted Catfish (add \$5)

Creole tartar sauce

Served w/chef selections of potato or rice and vegetable du jour

All prices are subject to 6% sales tax, plus 18% gratuity

Carved Stations

(per person)

Roast Prime Rib au Jus - \$14.00

Whole Roasted Turkey - \$6.00

Dijon mustard, garlic aioli and natural juice

Honey Glazed Ham - \$6.00

Roast Beef Tenderloin - \$16.00

Roasted peppers, caramelized onion, horseradish cream sauce, petite dinner rolls

Specialty Stations

Italian Pasta Station - \$10.00

*Garlic, peppers, baby spinach, mushrooms, broccoli, tortellini, penne, fettuccini
- alfredo and marinara*

STIR-FRY

Beef, Chicken, Shrimp - \$15.00

*Scallions, bok choy, peppers, cashews, peapods, pineapples, broccoli, teriyaki sauce
- served w/rice*

TACO/NACHO BAR

Hard Taco Shells, Soft Taco Shells, Tortilla Chips - \$13.00

Grilled chicken, ground beef or turkey. Chips, lettuce, tomatoes, onions, salsa, sour cream, shredded cheese, nacho cheese, jalapeños

POTATO BAR

\$10

Whipped Sweet Potatoes

Garlic Mashed Potatoes

*Topping selections: broccoli, cheddar cheese,
butter, sour cream, chopped bacon, candied walnuts*

MAC AND CHEESE BAR

\$10

**Alfredo, Chopped Bacon,
Spicy Grilled Chicken, Broccoli,
Sautéed Spinach**

Chef Attendant Fee - \$125.00

All prices are subject to 6% sales tax, plus 18% gratuity

Soul Food Buffet

(\$21.50 + sales tax and gratuity)

SALADS (choice of two)

Tossed Green Salad

Potato Salad

Italian Pasta Salad

Coleslaw

VEGETABLES (select one)

Collard greens (add \$4.00 per person)

Fried Corn

Green Beans with Potatoes and Smoked Turkey

Cabbage w/Onions and Peppers

STARCHES (select two)

Brown Sugar Baked Beans

Garlic Mashed Potatoes

Candied Sweet Potatoes

Black Eyed Peas or Lima Beans

Macaroni and Cheese

Rice

ENTREES (select two)

Fried Chicken, Baked Chicken, Smothered Chicken or Barbeque Chicken

Fried or Blackened Catfish (add \$5)

Barbecue Ribs (add \$5.00 per person)

Smothered Pork Chops w/Peppers and Onions

All prices are subject to 6% sales tax, plus 18% gratuity

Dessert Pastry Menu

(add \$5.00 per person)

Brown Sugar and Toasted Walnut Pound Cake

Caramel Pecan Pound Cake

7 Up Pound

Chocolate Mousse Cake

Strawberry Cream Cake

Dutch Apple Pie À La Mode

Bourbon Bread Pudding

Garnished w/raisins, nuts and whiskey caramel sauce

Touch of Class Sweet

Potato Pie Key Lime Pie

Garnished w/strawberries and whipped cream

Assorted Cheesecakes Peach Cobbler

Served w/French vanilla ice cream

Mini Pastry Assortment (\$6.50)

Petite fresh fruit tarts, key lime flans, pecan diamonds, sweet potato, cheesecakes, fudge brownies, and cognac truffles

Freshly Baked Cookies

Assortment includes peanut butter, chocolate chip, oatmeal raisin and white chocolate macadamia



All prices are subject to 6% sales tax, plus 18% gratuity

Cold - Hors D'oeuvres

50 pieces

Fresh Fruit Kabobs - \$90.00 (based on seasonal availability)

Served w/coconut pina colada

Beef Roulades - \$100.00

Served w/sour cream and horseradish

Smoked Salmon - \$110

Garnished w/capers and red onions

Seafood Sausage - market price

Garnished w/mussels, shrimp, crab and scallops

Poached Gulf Shrimp Cocktail - market price

Served w/roasted red pepper cocktail sauce

Lavash Roll Up - \$70

Mini Croissant Sandwiches - \$90.00

Platters - Serves 25

Vegetable Tray w/Creamy Parmesan Dip - \$63.00

Assorted Domestic and Imported Cheese Tray - \$75.00

Deli Tray and Accompaniments - \$108.00

**Cheese Tray - \$65.00 (w/fruit in season \$95.00)
(price subject to change due to season)**

Lemonade or Raspberry Ice Tea - \$2.50



All prices are subject to 6% sales tax, plus 18% gratuity

Hot - Hors D'oeuvres

50 pieces

Spring Rolls - \$90

Served w/a ginger honey sauce

Chicken Teriyaki - \$85

Garnished w/pineapples, green onions, peapods, peanuts and red peppers

Chicken Quesadillas - \$85

Portabella mushrooms, gruyere cheese, caramelized onions and spinach

Thai Chicken Satay - \$85

served w/spicy peanut sauce

Crispy Chicken Phyllo Bites - \$90

New England Miniature Crab Cakes - \$100

served w/creole tartar sauce

Bacon Wrapped Scallops - \$125

w/tomato garlic and white wine

Catfish Nuggets - \$95

Persillade Crusted Lamb Chops w/Rosemary

Crab Stuffed Mushrooms - \$85

Miniature Assorted Quiche - \$75

Bruschetta - \$70

Crispy ciabatta bread, salami, bacon, bleu cheese, roma tomatoes and black pepper

Wild Mushrooms Bouchees - \$4.00 (per person)

Oysters Rockefeller - market price

Meatballs (150 pieces) - \$88.50

Herb and Garlic Roasted Chicken Wings (100 pieces) \$200

Honey Barbeque Chicken Wings (100 pieces) \$200

Includes disposable plates, plastic, and napkins. Service provided - \$20.00 per hour - minimum of 4 hours.

Prices do not include chef and wait staff

Breakfast

Breakfast Buffet - \$20

Bacon and sausage, scrambled eggs, lyonnaise or hash brown potatoes, sliced fresh fruit, assorted fresh breakfast pastries, orange juice, coffee, and tableside omelet station

Breakfast Buffet - \$16

*Bacon and sausage, scrambled eggs, lyonnaise or hash brown potatoes, sliced fresh fruit
Assorted fresh breakfast pastries, orange juice, coffee*

The Continental - Assorted Pastries - \$10.00

Juices, regular and decaf coffee and teas

The Continental Plus - Assorted Pastries Display - \$12.50

Seasonal fruit patter, juices, regular and decaf coffee, tea

Breakfast Sandwiches - \$9.50

Select a warm breakfast sandwich of ham, egg and cheese; egg and cheese on croissant or turkey sausage, egg and cheese on an English muffin

Assorted Fresh Baked Bagels (per dozen) - \$18

Assortment of fresh bagels, plain, sesame, honey wheat, onion, and a variety of other flavors served w/cream cheese and butter

Muffins (per dozen) - \$13

Danish (per dozen) - \$15

Fresh assorted danish w/fresh fruit and cream cheese

Minimum of 30 people



All prices are subject to 6% sales tax, plus 18% gratuity

Picnic Menu

MENU 1 - \$26 per person

Bbq Ribs
Bbq Chicken
Hot Dogs
Hamburgers

SIDES (select 3)

Cole Slaw
Macaroni Salad
Pasta Salad
Potato Salad
Baked Beans
Grilled Corn on the Cob

BEVERAGE

Lemonade
Iced Tea
Punch

MENU 2 - \$18 per person

Bbq Chicken
Hot Dogs
Hamburgers

SIDES (select 3)

Cole Slaw
Macaroni Salad
Pasta Salad
Potato Salad
Baked Beans
Grilled Corn on the Cob

BEVERAGE

Lemonade
Iced Tea
Punch

MENU 3 - \$15 per person

Hot Dogs
Hamburgers
Polish Sausage

SIDES (select 3)

Cole Slaw
Macaroni Salad
Pasta Salad
Potato Salad
Baked Beans
Grilled Corn on the Cob

BEVERAGE

Lemonade
Iced Tea
Punch

To compliment your menu:
All necessary condiments, ketchup, mustard, onions, etc.
Delivery, set-up and breakdown.

All prices are subject to 6% sales tax, plus 18% gratuity

*Come taste the
culinary mastery in
the diverse flavors of
Chef Lorenzo Spratling's
delicious creations.*



Chef Lorenzo Spratling
District Dean of Culinary Arts



Thank you for allowing us to serve you!



Hours & Additional Information

The facility is available for rental between the hours of
Monday through Thursday: 8:00 a.m. to 9:00 p.m.

Friday and Saturday: 8:00 a.m. to 12:00 a.m.
Contact the facility office for Sunday availability.

Thank you for considering the Culinary Arts and Hospitality Center for your event.

WE LOOKING FORWARD TO MAKING YOUR OCCASION SPECIAL!

For information additional information on WCCCD's policies and procedures:
hospitalitycenter@wcccd.edu or call (313) 943-4023

The applicant is responsible for complying with the following:

1. If the event is after 4:00 p.m. Saturday, Sunday, or holiday, there is a \$100.00 flat rate charge for cleanup, a security charge of \$22.00 per hour, and an administration charge of \$33.50 - 44.50 per hour.
2. Vendors may be required to have a certificate of insurance.

- Rental based on 5 hour increments.

- Rates are subject to change.

- The event space is addition to the cost of your menu selection for food and beverage.

GENERAL GUIDELINES:

1. The educational programs and activities provided for the District's students will have first priority in the scheduling of the District's facilities.
2. The facilities will be available to community groups and organizations on a scheduled basis.
3. All uses must be scheduled with the proper District administrators and must appear on the District's master calendar detailing the use of the space.
4. If District facilities are made available, a rental fee will be charged to cover the entire cost of the facility use.
5. Culinary Arts Facilities – All reservations must be processed through the Office of the Chancellor.
6. Use of the District's facilities shall be denied to any community group, organization, or agency that violates or does not agree to abide by Board policy, administrative procedures and regulations for the use of the facilities.
7. All food must be provided by WCCCD's Culinary Art Program.

CAPACITY AND GENERAL INFORMATION

- ✓ The facility can accommodate 1,000 people.
- ✓ Parking is available for 700 vehicles.
- ✓ Among that number are 54 handicapped-accessible parking spaces.

NORTH BANQUET HALL

- ✓ 10,800 square feet which can be divided

SOUTH BANQUET HALL

- ✓ 10,800 square feet
- ✓ Can accommodate 800 guests

TWO RECEPTION SUITES

- ✓ Can accommodate 50 guests
- ✓ Three meeting rooms 30,000 square feet equipped with state-of-the-art technology

FACILITY USAGE RATES

North and South Banquet Halls:

Monday through Friday\$900.00
Saturday • 8:00 a.m. – 4:00 p.m.\$1,200.00
Saturday • 4:00 p.m. – 12:00 noon\$1,400.00

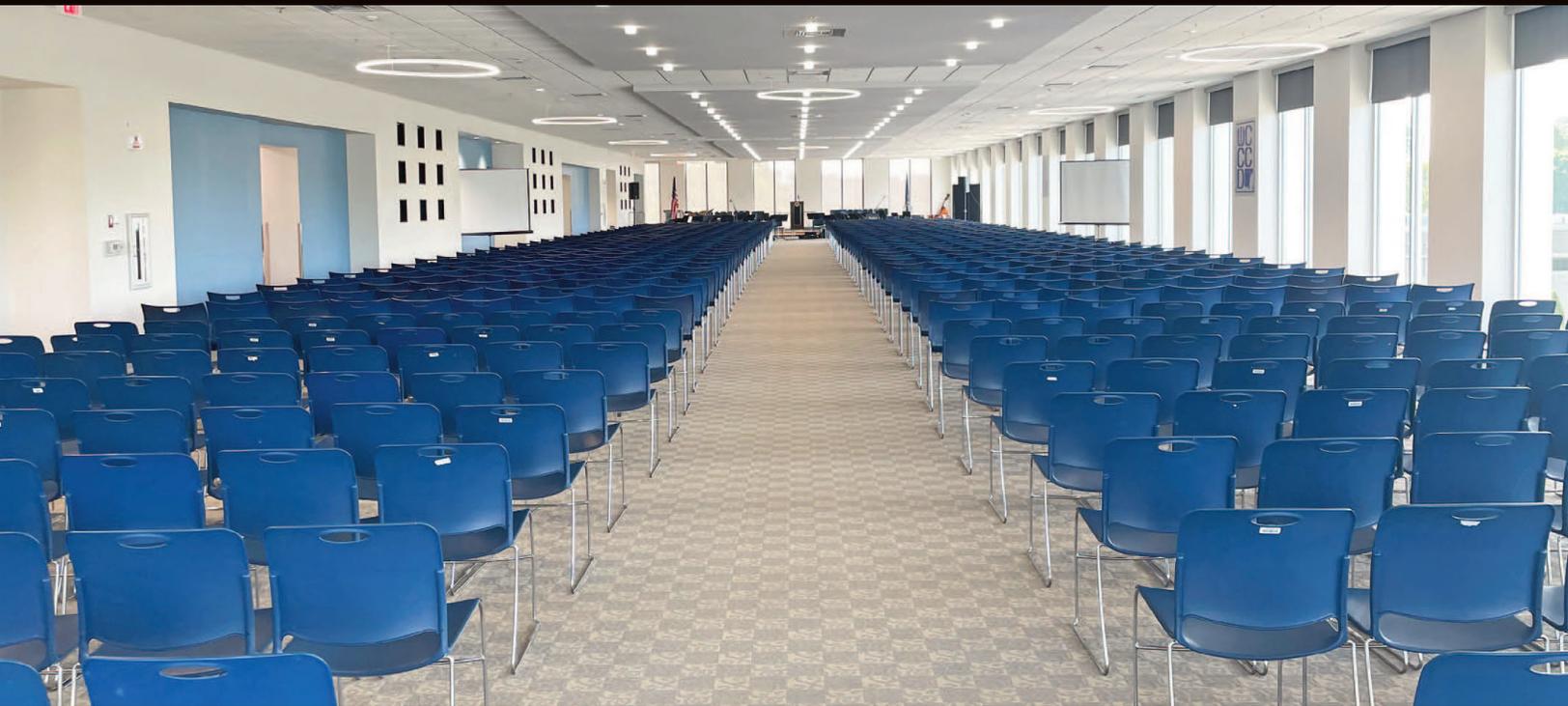
North Banquet Hall (divided one side):

Monday through Friday\$600.00
Saturday\$700.00

East and West Lounge:

Monday through Friday\$250.00
Saturday\$350.00





Culinary & Hospitality Arts Center

WCCCD NORTHWEST CAMPUS
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ONE VISION, ONE DISTRICT, ONE COLLEGE



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DOWNTOWN CAMPUS**
1001 W. Fort St.
Detroit, MI 48226
313-496-2758



**DOWNRIVER
CAMPUS**
21000 Northline Rd.
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734-946-3500



**EASTERN
CAMPUS**
5901 Conner St.
Detroit, MI 48213
313-922-3311



**NORTHWEST
CAMPUS**
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Detroit, MI 48219
313-943-4000



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CAMPUS**
9555 Haggerty Rd.
Belleville, MI 48111
734-699-7008



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