



DETROIT  
INSTITUTE  
OF ARTS

## LUNCH

| FROM THE GARDEN   | PER PERSON |
|---|------------|
| <b>Classic Caesar</b><br>Crisp hearts of romaine topped with freshly shredded Parmesan cheese and homemade garlic croutons, tossed with Caesar dressing   | \$13.00    |
| Add Chicken   | \$16.50    |
| Add Salmon  | \$18.50    |
| <b>Kresge Salad</b><br>Baby field greens, cucumber ribbons, toasted pecans, sun dried tomato, fried goat cheese medallions and Balsamic vinaigrette   | \$14.00    |
| <b>Arabian Salad</b><br>Romaine and Bibb with cherry tomatoes, Lebanese mini cucumber, scallions, red pepper, shaved radish, dill, mint and pomegranate seeds with garlic lemon vinaigrette dressing; with dill and crispy pita | \$14.00    |
| <b>Chicken Caramelized Pear and Gorgonzola</b><br>Mixed seasonal greens with caramelized pear, roasted chicken breast, candied pecans, dried cranberries and Gorgonzola cheese; served with raspberry vinaigrette dressing      | \$16.50    |
| <b>Detroit's Own Maurice Salad</b><br>Chopped iceberg lettuce, julienne of ham, turkey, and Swiss cheese with Maurice dressing; garnished with green olives   | \$15.00    |
| <b>Sliced tenderloin</b><br>Spring mix with broiled white and green asparagus, rolled red pepper, broiled baby carrots, artichoke hearts, julienne endive and balsamic vinaigrette dressing                                     | \$22.00    |

*Entrées include freshly baked multigrain roll, coffee and tea.*

*20% gratuity and 6% sales tax (unless event is tax-exempt) will be added to all menu prices.*

*DIA member's discount does not apply. Prices subject to change without notice.*

V10/08

5200 Woodward Avenue, Detroit MI 48202 • 313.833.7966 • [www.dia.org](http://www.dia.org)



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## LUNCH

| HOT ENTREES  | PER PERSON |
|--|------------|
| Risotto cake with wild mushrooms and Chef's selection of sautéed vegetables  | \$13.00    |
| <b>Vegetable Terrine</b><br>Grilled eggplant, roasted red pepper, spinach, and squash on couscous                        | \$13.00    |
| <b>Chicken Normandy</b><br>Lightly breaded boneless breast of chicken, with an apple demi cream sauce                    | \$17.00    |
| <b>Chicken a la Duren</b><br>Breast of chicken stuffed with spinach, sun dried tomatoes, basil and buffalo mozzarella    | \$18.00    |
| Petite New England crab cakes with tomato aioli  | \$17.00    |
| Broiled swordfish with lemon caper sauce   | \$18.50    |
| Grilled salmon with sweet vegetable salsa  | \$20.00    |
| Asian beef short ribs marinated in sesame ginger sauce over rice, topped with julienne vegetables                        | \$19.50    |
| Sliced tenderloin of beef with red wine demi sauce   | \$24.00    |
| <hr/> <b>DESSERT</b> <hr/>   |            |
| Freshly baked cookies, assorted flavors  | \$2.00     |
| Cake bars<br>Lemon, brownie, Oreo cookie, Dutch apple, lemon and blueberry, marble cheesecake; served with fresh berries | \$3.00     |
| Sorbet with gaufrette wafer  | \$3.50     |
| Seasonal fresh fruit cup   | \$3.50     |

*If you would like to offer your guests a choice of two to three entrees in advance, the pricing for all entrees will be based on the highest priced entrée.*

*Entrées include freshly baked multigrain roll, coffee, tea, and Chef's selection of seasonal vegetable and starch.*

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