

PRIME¹⁰

THE
FOUNDATION
ROOM



PRIVATE
EVENT
DINING

PRIME¹⁰
STEAKHOUSE

MEMBERS LUNCH MENU

French Bread & Garlic Spread

Per table

Entrée

Preselect One

Chicken Caesar Salad

Grilled marinated chicken over romaine lettuce, grape tomatoes, house made garlic herbed croutons with creamy Caesar dressing

Salmon Over Fattoush Salad

Baked herbed salmon over blend of romaine and iceberg lettuce, cucumbers, tomatoes, red onions and crispy pita chips with our signature fattoush vinaigrette

Chicken Cotoletta

Crispy breaded chicken cutlets served with yellow basmati rice and garnished with fresh cucumbers, tomatoes and onions

Backyard BBQ Chicken

Boneless dark meat marinated in our tangy house bbq sauce and served with crispy seasoned red skin potatoes

Dessert

Preselect One

Ice Cream Sundae

Apple Crisp Ala Mode

Warm decadent combination of cinnamon, apples topped with a sweet oatmeal crust topped with cool vanilla ice cream

248-327-7344 . Events@prime10detroit.com

Any parties exceeding 15 guests will require a set menu

\$45 PER PERSON (EXCLUDING ALCOHOLIC BEVERAGE, TAX AND GRATUITY)
ASK US ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED
RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

TRUSTEES LUNCH MENU

French Bread with Garlic Spread

Served per table

Preselect One

Chicken Noodle or Roasted Vegetable Soup

Entrée

Preselect One

Salmon Over Fattoush Salad

Baked herbed salmon over blend of romaine and iceberg lettuce, cucumbers, tomatoes, red onions and crispy pita chips with our signature fattoush vinaigrette

Seared Ahi Tuna Steak

Served on a bed of honey teriyaki noodles with a side of sesame roasted broccoli florets and garnished with scallions

Moroccan Salmon

Seasoned salmon fillet, roasted with tomato, green pepper, Spanish onion and crispy chickpeas and served over a bed of basmati rice pilaf

On the Light Side

6oz steak with choice of mashed potatoes, steak or seasoned fries

Backyard BBQ Chicken

Boneless dark meat marinated in our tangy house bbq sauce and served with crispy seasoned red skin potatoes

Dessert

Preselect one

Ice Cream Sundae

Vanilla ice cream drizzled with chocolate syrup, whipped topping and a maraschino cherry

Apple Crisp Ala Mode

Warm decadent combination of cinnamon, apples topped with a sweet oatmeal crust topped with cool vanilla ice cream

Decadent Molten Lava Cake

Warm fudge filled chocolate cake dusted with powdered sugar topped with a scoop of vanilla ice cream and complimented with a sweet raspberry sauce

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Any parties exceeding 15 guests will require a set menu

\$60 PER PERSON (EXCLUDING ALCOHOLIC BEVERAGE, TAX AND GRATUITY)
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RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

PRIME¹⁰
STEAKHOUSE

MEMBERS DINNER MENU

French Bread with Garlic Spread

Served per table

Preselect One

Garden

Iceberg lettuce, cucumbers, tomatoes and house made garlic herbed croutons with your choice of dressing

Caesar

Romaine lettuce, grape tomatoes and croutons served with Caesar dressing

Main Entrée

Preselect one

Herb Roasted Salmon

Seasoned salmon fillet, served with roasted red skin potatoes and mixed vegetables

Grilled Chicken

Marinated breasts served with roasted red skin potatoes & mixed vegetables

Chicken Cotoletta

Crispy breaded chicken cutlets served with yellow basmati rice and garnished with fresh cucumbers, tomatoes and onions

Dessert

Preselect One

Ice Cream Sundae

Vanilla ice cream drizzled with chocolate syrup, whipped topping and a maraschino cherry

Apple Crisp Ala Mode

Warm decadent combination of cinnamon, apples topped with a sweet oatmeal crust topped with cool vanilla ice cream

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\$50 PER PERSON (EXCLUDING ALCOHOLIC BEVERAGE TAX AND GRATUITY)
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TRUSTEES DINNER MENU

French Bread with Garlic Spread

Served per table

Preselect One

Prime 10

Romaine lettuce, cucumbers, seasoned roasted vegetables, grape tomatoes, mandarin slices, dried cranberries and house made garlic herbed croutons served with your choice of dressing

Fattoush

Blend of romaine and iceberg lettuce, cucumbers, tomatoes, red onions and crispy pita chips with our signature fattoush vinaigrette

Caesar

Romaine lettuce, grape tomatoes and croutons served with Caesar dressing

Entrée

Preselect One

Herb Roasted Salmon

Seasoned salmon fillet, served with roasted red skin potatoes and mixed vegetables

On the Light Side

6oz steak with choice of mashed potatoes, steak or seasoned fries

Backyard BBQ Chicken

Boneless dark meat marinated in our tangy house bbq sauce and served with crispy seasoned red skin potatoes

Dessert

Preselect one

Ice Cream Sundae

Vanilla ice cream drizzled with chocolate syrup, whipped topping and a maraschino cherry

Apple Crisp Ala Mode

Warm decadent combination of cinnamon, apples topped with a sweet oatmeal crust topped with cool vanilla ice cream

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\$70 PER PERSON (EXCLUDING ALCOHOLIC BEVERAGE, TAX AND GRATUITY)
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FOUNDERS DINNER MENU

Moroccan flatbread, cauliflower tempura, hummus plate, relish plate & French rolls with garlic spread

Served per table

Preselect One

Prime 10

Romaine lettuce, cucumbers, seasoned roasted vegetables, grape tomatoes, mandarin slices, dried cranberries and house made garlic herbed croutons served with your choice of dressing

Caesar

Romaine lettuce, grape tomatoes and croutons served with Caesar dressing

Main Entrée

Preselect Two

Moroccan Salmon

Seasoned salmon fillet, roasted with tomato, green pepper, Spanish onion and crispy chickpeas and served over a bed of basmati rice pilaf

BBQ Beef Ribs

Slow cooked for 8 hours with a hint of hickory and glazed with our house bbq sauce, served with garlic mashed potatoes

The Premier

Boneless rib eye 8oz cut, served with roasted red skins and mixed vegetables

Dessert

Preselect One

Apple Crisp Ala Mode

Warm decadent combination of cinnamon, apples topped with a sweet oatmeal crust topped with cool vanilla ice cream

Decadent Molten Lava Cake

Warm fudge filled chocolate cake dusted with powdered sugar topped with a scoop of vanilla ice cream and complimented with a sweet raspberry sauce

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Any parties exceeding 15 guests will require a set menu

**\$90 PER PERSON (EXCLUDING ALCOHOLIC BEVERAGE, TAX AND GRATUITY)
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RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS**

LEGACY DINNER MENU

Moroccan flatbread, cauliflower tempura, hummus plate, relish plate & French rolls with garlic spread

Served per table

Preselect One

Prime 10

Romaine lettuce, cucumbers, seasoned roasted vegetables, grape tomatoes, mandarin slices, dried cranberries and house made garlic herbed croutons served with your choice of dressing

Caesar

Romaine lettuce, grape tomatoes and croutons served with Caesar dressing

Fattoush

Blend of romaine and iceberg lettuce, cucumbers, tomatoes, red onions and crispy pita chips with our signature fattoush vinaigrette

Entrée

Preselect Two Entrées

Seared Ahi Tuna Steak

Served on a bed of honey teriyaki noodles with a side of sesame roasted broccoli florets and garnished with scallions

BBQ Beef Ribs

Slow cooked for 8 hours with a hint of hickory and glazed with our house bbq sauce, served with garlic mashed potatoes

Backyard BBQ chicken

Boneless dark chicken meat marinated in our tangy house bbq sauce

Prime 10

12oz Boneless Ribeye

Sides

Preselect two for table

cajun cauliflower, roasted broccoli florets or mixed vegetables

Dessert

Preselect one

Apple Crisp Ala Mode

Warm decadent combination of cinnamon, apples topped with a sweet oatmeal crust topped with cool vanilla ice cream

Decadent Molten Lava Cake

Warm fudge filled chocolate cake dusted with powdered sugar topped with a scoop of vanilla ice cream and complimented with a sweet raspberry sauce

Hot Fudge Brownie

Warm brownie with rich chocolate fudge, scoop of vanilla ice cream and topped with a maraschino cherry

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\$110 PER PERSON (EXCLUDING ALCOHOLIC BEVERAGE, TAX AND GRATUITY) ASK US ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS