



# Dream Wedding Package

Available only on Select Fridays and Sundays in Henry Ford Museum,  
Lovett Hall and Eagle Tavern  
Sorry, no substitutions

## Classic Bar Package, 4-hours

*See Beverage Menus for details, signature drinks, wine service with dinner and premium options*  
Upgrade to a 5-hour Classic Bar Package or a 4-hour Premium Bar Package for \$5.00 per person

## Hors d'Oeuvres (1 hour)

Display of Gourmet Cheese and Fruit

## Butler Passed Hors d'Oeuvres (select 3)

Tomato-Basil Bruschetta, Parmesan Toast (V)	Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream
Crab Cake, Lime Chili Mayonnaise	Wild Mushrooms, Brie Cream, Phyllo Cup (V)
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)	Tandoori Chicken Skewer, Mango Chutney (GF)

## Champagne Toast

## Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes  
Drizzled with White Balsamic Dressing (VG, GF, DF)

Assorted Local Breads with Butter

## Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

<b>Herb Seared Chicken (GF)</b> <b>\$81.00 per person</b> Roasted Cipollini Onions, Rosemary Demi-Glace	<b>Herb Seared Chicken &amp; Grilled Salmon (GF)</b> Lemon Artichoke Sauce <b>\$90.00 per person</b>
<b>Grilled Chicken Breast (GF)</b> <b>\$82.00 per person</b> Michigan Dried Cherry Port Sauce	<b>Grilled Chicken Breast &amp; Seared Red Snapper (GF)</b> Tomato Butter Sauce <b>\$91.00 per person</b>
<b>Horseradish Crusted Whitefish</b> <b>\$87.00 per person</b> Lemon Caper White Wine Sauce	<b>Braised Beef Short Rib &amp; Pretzel Crusted Chicken</b> Port Wine Sauce <b>\$96.00 per person</b>
<b>Grilled Verlasso Salmon (GF)</b> <b>\$88.00 per person</b> Cassis Onion Marmalade, Roasted Garlic Cream	<b>Braised Beef Short Rib &amp; Grilled Salmon (GF)</b> Bourbon-Peppercorn Reduction <b>\$97.00 per person</b>
<b>Braised Beef Short Ribs (GF)</b> <b>\$100.00 per person</b> Roasted Garlic Reduction	<b>Grilled Petite Filet &amp; Basil Parmesan Crusted Chicken</b> Shiitake Fricassee, Madeira Wine Sauce <b>\$109.00 per person</b>

**Chef's Selection of Vegan/Vegetarian Entrée available**

## Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee  
Assortment of Fine Herbal Teas and Iced Tea

## Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served with Signature Garnish

*See our Dessert and Afterglow Stations for upgrades and additional course offerings*

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, kosher and allergy concerns in the planning process.

Dual entrées are recommended to offer your guests multiple/alternate proteins. Alternate choice menus are available with up to two entrées and require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée with a maximum increase of \$10 to the lower priced entrée. Choice menus are not available with dual entrées.

*Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.*