

M E N U S

Dinner of the Century Package

Edison Hors d'Oeuvres (1 hour)

Includes Selection of Specialty Displays, Hot and Cold Tray-Passed Hors d'Oeuvres

Dinner Service

Choice of Caesar, Garden or Mesclun Salad

Chef's Selection of Accompaniments, Assorted Rolls and Butter

Freshly Brewed Regular Coffee, Decaffeinated and Assorted Herbal Teas and Iced Tea

Entrée Selections (Select one)

Stuffed Chicken Breast \$71.00 per person

Choice of One:

Spinach, Scallion and Artichoke

Five Mushroom – Portobello, Shiitake,

Oyster, Cremini and Button

Three Cheese Pesto

Seafood Wellington \$74.00 per person

Shrimp, Crabmeat and Scallops in Sauce Americana with
Fresh Herbs Baked in Puff Pastry

Chilean Sea Bass \$78.00 per person

Pistachio Crusted with Basmati Rice and Yellow Pepper Coulis

Filet and Chicken \$79.50 per person

Basil Parmesan Seared Chicken with Artichoke Lemon

Cream and Petite Filet with Truffle Essence

Filet and Salmon \$80.00 per person

Seared Petite Filet with Sherry Wild Mushroom Sauce and
Herb Roasted Salmon with Buerre Rouge Sauce

Stuffed Beef Tenderloin \$82.00 per person

Roasted Tenderloin of Beef Stuffed with Spinach, Mushrooms
and Crabmeat, Served with Cognac Peppercorn Cream

Filet and Seafood \$84.00 per person

Seared Petite Filet with Port Glazed Shallot and a Maryland
Style Crab Cake with Cayenne Butter Sauce

Mixed Grill \$95.00 per person

Grilled Petite Filet, Chicken and Shrimp Served with Grilled
Portobello Mushrooms

Sensational Sweet Station

International Coffee Station

Minimum of 50 guests.

Desserts may be selected from specialty dessert menu for an additional charge.

If you would like to offer your guests a selection of two dinner entrees in advance, price will be based on highest priced entrée.

Client is responsible for providing name cards that identify meal selection, final count and seating chart seven days in advance.

M E N U S

United We Stand Plated Dinners

Choice of Caesar, Garden or Mesclun Salad
Chef's Selection of Accompaniments, Assorted Rolls and Butter
Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas, and Iced Tea

and Grilled Stuffed Filet with Natural Jus

Stuffed Chicken and Salmon \$39.00 per person

Chicken Breast Stuffed with Five Mushroom Melange
and Salmon Filet with Tarragon Butter Sauce

Filet and Chicken \$41.00 per person

Basil Parmesan Seared Chicken with Artichoke Lemon
Cream and Petite Filet with Truffle Essence

Filet and Salmon \$41.50 per person

Seared Petite Filet with Sherry Wild Mushroom Sauce
and Herb Roasted Salmon with Buerre Rouge

Hazelnut-Crusted Chicken Breast

and Boursin Stuffed Filet \$42.50 per person

Crisp Crusted Chicken Breast with Amaretto Sauce

Filet and Seafood \$44.00 per person

Seared Petite Filet with Port Glazed Shallots

Choice of:

- Maryland Style Crab Cake
- Sautéed Shrimp with Herb Butter Sauce
- Pistachio Crusted Chilean Sea Bass

Mixed Grill \$55.00 per person

Grilled Petite Filet, Chicken and Shrimp Served with
Grilled Portobello Mushroom

Surf and Turf Market Price

Broiled Lobster Tail and Grilled Tenderloin of Beef
Accompanied by Garlic Herb Butter Wheel

Our premier dinner selections offer dual entrees for the most gracious and well-organized menu design. When selecting a dual entrée, please note that additional selections are available for children or vegetarian meals only. Desserts may be selected from the specialty dessert menu for an additional charge.

M E N U S

Freedom Plated Dinners

Choice of Caesar, Garden or Mesclun Salad
Chef's Selection of Accompaniments, Assorted Rolls and Butter
Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas, and Iced Tea

Roasted Chicken Breast \$29.00 per person
Tender and Juicy Roasted Breast of Chicken with Michigan
Cherry Port Wine Sauce

Baked Whitefish \$29.00 per person
Enclosed in a Horseradish and Potato Crust, Served with
Lemon Butter Sauce

Chicken Piccata \$30.00 per person
Sautéed Chicken Breast in Lemon Capers Sauce
with Artichokes

Stuffed Chicken Breast \$31.00 per person

Choice of One:

- Spinach, Scallion and Artichoke
- Five Mushroom – Portobello, Shiitake,
Oyster, Cremini and Button
- Three Cheese Pesto

Horseradish Herb Crusted Salmon \$33.00 per person
Roasted Garlic Whipped Potatoes with Parsley Essence

Olive Oil Roasted Salmon \$33.00 per person
Olive Oil and Herb Roasted Salmon, Served over Pesto
Coated Potato Gnocchi

Pork Tenderloin \$33.50 per person
Pecan Crusted and Roasted, Served with Apple Dried
Cherry Chutney and Balsamic Reduction

Seafood Wellington \$35.00 per person
Shrimp, Crabmeat and Scallops in Sauce Americana with
Fresh Herbs Baked in Puff Pastry

Chilean Sea Bass \$38.00 per person
Pistachio Crusted with Basmati Rice and Yellow
Pepper Coulis

Filet Mignon \$39.75 per person
Seared Filet Mignon with Wild Mushroom and
Port Wine Sauce

Stuffed Beef Tenderloin \$42.00 per person
Roasted Tenderloin of Beef Stuffed with Spinach,
Mushrooms and Lump Crabmeat Served with Cognac
Peppercorn Cream

Beef Tournedos \$45.00 per person
Seared Beef Tournedos with Pancetta Risotto and
Foie Gras Truffle Jus

Veal Oscar \$48.00 per person
Sautéed Veal Medallions with Lump Crab, Asparagus,
Béarnaise Sauce and Natural Jus

Desserts may be selected from specialty dessert menu for an additional charge.

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M E N U S

World Class Dinner Buffets

Assorted Rolls and Butter

Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas, and Iced Tea

Latin Tango Buffet \$40.00 per person
Field Greens with Roasted Poblano Peppers, Olives, Crumbled Goat Cheese, Cherry Tomatoes with Ancho Citrus Vinaigrette and Creamy Garlic Dressing, Jicama Cucumber and Orange Salad with Cilantro Dressing, Black Bean and Spicy Sweet Corn Salad with Toasted Cumin Vinaigrette, Saffron Rice with Peas, Seasonal Fresh Vegetables. Choice of Two: Red Snapper with Pico De Gallo Salsa, Chicken Enchiladas, Grilled Flank Steak with Venezuela Barbeque Sauce, Braised Pork Picadillo, Portobello Chimichurri

Taste of Michigan Buffet \$40.00 per person
Bibb Lettuce, Asparagus, Strawberry and Roasted Walnut Salad with Michigan Riesling Vinaigrette, Chicken Apple Salad, Penne Pasta, Garlic Roasted Vegetable and Fresh Basil Salad, Michigan New Potatoes with Horseradish and Bacon, Seasonal Fresh Vegetables. Choice of Two: Venison Fricassee with Mushrooms in Red Wine Sauce, Pan Seared Whitefish with Sweet Corn, Pepper and Scallion Relish with Lemon Sauce, Grilled Chicken Breast with Dried Michigan Cherry Sauce, Beef Tenderloin Tips with Madeira Peppercorn Sauce, or Seared Tofu Napoleon with Roasted Carrot Puree

Great North Buffet \$40.00 per person
Marinated Beef and Vegetable Salad, Garden Salad Bar with Assorted Dressings and Condiments, Seafood Pasta Salad, Seasonal Fresh Vegetables and Starch. Choice of Two: Baked Salmon Filet with Leek and Corn Ragout, Roasted Chicken Breast with Cherry Port Wine Sauce, Herb Encrusted Pork Loin with Apple Demi-Glace, Beef Bourguignonne, Vegetable Strudel

Great Lakes Buffet \$40.00 per person
Wild Mushroom Salad, Tri-Colored Tortellini Salad with Roasted Red and Yellow Peppers and Crumbled Goat Cheese, Garden Salad with Choice of Dressing, Chicken and Dried Michigan Cherry Salad, Seasonal Fresh Vegetables and Starch. Choice of Two: Baked Salmon or Sea Bass, Chicken Stuffed with Pesto and Three Cheese with Tomato Cream Sauce, Sirloin Tips with Cognac Sauce, Vegetarian Lasagna

Fresh Cuisine Buffet \$43.00 per person
Fresh Spinach Salad with Candied Pecans, Crumbled Bleu Cheese and Bacon Dressing, Marinated Grilled Asparagus with Tomatoes, Mandarin Oranges, Roasted Shallots, Beet and Bermuda Onion Salad with Citrus Ginger Vinaigrette, Parmesan Dusted Fingerling Potatoes, and Seasonal Fresh Vegetables. Choice of Two: Seared Gruyere Crusted Chicken with Red Pepper Coulis, Seared Salmon Tapenade, Balsamic Grilled Flank Steak with Roasted Cipollini Jus, Wild Mushroom Stuffed Pork Loin with Cognac Cream, Seared Corn Cakes with Pomodoro Sauce

Taste of Italy Buffet \$45.00 per person
Display of Antipasto, Marinated Grilled Vegetables, Dried Salami and Parmesan Cheese, Romaine Greens, Focaccia Croutons, Garden Salad with Assorted Dressings and Condiments. Tomato and Buffalo Mozzarella with Fresh Basil, Chicken Marsala, Veal Saltimbocca, Wild Mushroom Risotto, Cheese Tortellini and Vegetable Ratatouille

Minimum of 50 guests.

All buffets are priced for a maximum of 1 1/2 hours.

M E N U S

Historic Eagle Tavern Dinner Menu

Eagle Tavern was once a stagecoach stop between Detroit and Chicago. Our 1850s tavern offers an authentic experience from the food and spirits, right down to the social etiquette, customs and costumed wait staff. All meals and courses are served family-style as they would have been in the 1850s.

Soup \$6.00 per person

(select 1)

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|---------------------------|------------------------|
| Corn Chowder | Roasted Squash Bisque |
| Hearty Beef Vegetable | Michigan Wild Mushroom |
| Roasted Tomato Basil Soup | Potato Bacon Chowder |

First Course (select 1)

Included with Main Course

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| Chicken Pie | Pork Pie | Veal Pie | Fried Oysters |
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Main Course (select 1)

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| Baked Trout with Lemon Butter \$34.00 per person | Roasted Rib of Beef \$44.00 per person |
| Roasted Chicken with Herbs \$38.00 per person | Veal Collops \$45.00 per person |
| Roasted Turkey with Celery Dressing \$38.00 per person | Roasted Rib of Beef and Chicken Combination . \$55.00 per person |
| Ham with Honey Glaze \$39.00 per person | |

Pastry \$5.50 per person

(select 1)

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|----------------------------------|--------------------------------------|
| Bread Pudding with Vanilla Sauce | Fresh Seasonal Fruit Pies |
| Ginger Cake with Cream | Buttermilk Cake with Raspberry Sauce |

Historic Eagle Tavern Bar Package

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| Featuring popular 19th-century refreshments such as “punches” and “cock-tails” (mixed drinks), “temperance drinks” (nonalcoholic) and “malt beverages” made by hand in the old-fashioned way. | 3 Hours \$26.00 per person |
| | 4 Hours \$32.00 per person |
| | 5 Hours \$38.00 per person |