

M E N U S

Firestone Hors d'Oeuvres Package

\$30.00 PER PERSON

Display (select 2)

Fresh Seasonal Fruit
Fresh Vegetable Crudit  with Dip
Domestic and Imported Cheese
Smoked Salmon Display
Antipasto Display

Add a Custom Ice Carving, \$300

Tray-Passed Hors d'Oeuvres (select 1 from each column)

Assorted Miniature Quiche
Wild Mushroom Brie Tartlet
Tomato-Basil Bruschetta
Romano Cheese Phyllo Crisps

Mini Beef or Chicken Wellington
Hibachi Beef Skewers
Smoked Chicken Quesadillas
Salmon Mousse Cannoli

California Rolls
Crab and Avocado Canap 
Rare Ahi Tuna with Cucumber
Crab Cakes

Chef Attended Station (select 1)

Forest Mushroom Station

Sauteed Portobello, Shiitake, Oyster,
Cremini and Button Mushrooms in
Cognac Demi-Glace served on Toast
Points and Crostini

Seared Jumbo Sea Scallops

Served with Braised Leeks, Tomato
Concasse and a Buerre Blanc Sauce atop
Pumpernickel Crouton

Hoisin Seared Duck Breast Station

Crispy Duck Breast Accompanied with
an Asian Napa Cabbage Slaw and Citrus
Cilantro Vinaigrette on a Wonton Chip

Add Chilled Prawns with Cocktail Sauce, \$39.00 per dozen

Minimum of 50 guests.

Menu price is based on one hour of service.

M E N U S

Edison Hors d'Oeuvres Package

\$20.00 PER PERSON

Display (select 2)

Fresh Seasonal Fruit
Fresh Vegetable Crudit  with Dip
Domestic and Imported Cheese

Add a Custom Ice Carving, \$300

Tray-Passed Hors d'Oeuvres (select 1 from each column)

Assorted Miniature Quiche
Wild Mushroom Brie Tartlet
Tomato-Basil Bruschetta
Romano Cheese Phyllo Crisps

Mini Beef or Chicken Wellington
Hibachi Beef Skewers
Smoked Chicken Quesadillas
Salmon Mousse Cannoli

California Rolls
Crab and Avocado Canap 
Rare Ahi Tuna with Cucumber
Crab Cakes

Add Chilled Prawns with Cocktail Sauce, \$39.00 per dozen

Minimum of 50 guests.

Menu price is based on one hour of service.

M E N U S

Independent Hors d'Oeuvres

Hot Hors d'Oeuvres

Minimum Order of Four Dozen per Item

Per Dozen

Wild Mushroom with Brie in Phyllo	\$33.00
Assorted Petite Quiche	\$33.00
Crispy Asparagus with Asiago	\$33.00
Mini Reuben Sandwiches	\$33.00
Vegetarian Spring Rolls with Plum Dipping Sauce	\$33.00
Ginger Lemongrass Chicken Dumplings	\$35.00
Vegetable Quesadilla	\$36.00
Spanikopita	\$36.00
Sesame Chicken Skewers with Honey Mustard Sauce	\$36.00
Mini Beef or Chicken Wellington	\$36.00
Parmesan Artichoke Hearts	\$36.00
Chef's Selection of Hot Hors d'Oeuvres	\$36.00
Smoked Chicken Quesadilla	\$39.00
Hibachi Beef Skewers	\$39.00
Wild Mushroom Strudel	\$39.00
Coconut Shrimp with Mango Dipping Sauce	\$39.00
Crab Cakes	\$39.00
Pear and Brie in Phyllo	\$39.00
New Zealand Baby Lamb Chops	\$45.00

Cold Hors d'Oeuvres

Minimum Order of Four Dozen per Item

Per Dozen

Fresh Tomato-Basil Bruschetta	\$30.00
Chicken Caesar Canapé	\$35.00
Grape, Blue Cheese and Almond Truffles.	\$35.00
Chef's Selection of Cold Hors d'Oeuvres	\$36.00
Mini Cannoli Shells Filled with Smoked Salmon Mousse	\$36.00
California Rolls	\$36.00
Romano Cheese Phyllo Crisps with Goat Cheese	\$36.00
Cherry Chicken Salad Profiterole.	\$38.00
Cherry Pepper Stuffed with Saffron Shrimp	\$38.00
Thai Scallop with Napa Slaw in Phyllo Cup.	\$38.00
Beef Carpaccio with Brie Mousse on Canapé	\$39.00
Smoked Duck Breast, Rye Toast, Lingonberry and Orange	\$39.00
Chilled Prawns with Cocktail Sauce	\$39.00
Rare Ahi Tuna with Cucumber and Ginger Soy Mousse .	\$39.00
Crab and Avocado on Fried Tortilla Canapé	\$39.00
Chinese Spoons with Ginger Shrimp, Shiitake Mushrooms.	\$42.00
Lobster Medallions and Bananas on Tortilla with Onion Mousse	\$39.00
Assorted Sushi	Market Price

Our professional planners can help you determine the appropriate quantity of hors d'oeuvres for your event.

Independent hors d'oeuvres may be butler passed or displayed.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

M E N U S

Distinguished Displays

Displays are an ideal addition to your reception or strolling dinner. Our professionals recommend selecting two or more displays as well as an assortment of Independent hors d'oeuvres for a quality service presentation.

	Small <i>Serves up to 25</i>	Medium <i>Serves up to 50</i>	Large <i>Serves up to 100</i>
Fresh Seasonal Fruit Display	\$75.00	\$125.00	\$200.00
Fresh Vegetable Crudit� with Dip	\$75.00	\$125.00	\$200.00
Antipasto Display	\$85.00	\$150.00	\$275.00
Domestic and Imported Cheese Display	\$100.00	\$185.00	\$325.00
Smoked Salmon Display	\$225.00	\$400.00	\$775.00
Chilled Prawns with Cocktail Sauce			\$39.00 per dozen
Snow Crab Claws with Brandy Mustard and Cocktail Sauce			\$39.00 per dozen
Fruit Kabob and Pineapple Tree <i>(Serves 100)</i>			\$250.00
Market Display with Fresh Fruit, Cheese and Vegetable Crudit� <i>(Serves 100)</i>			\$950.00
Add a Custom Ice Carving			\$300.00

Carvings

Attendant fee of \$50.00 per station

Five Mushroom Strudel <i>(Serves up to 25)</i> \$85.00 Caramelized Sweet Shallot Sauce	Roasted Turkey Breast <i>(Serves up to 35)</i> \$175.00 Cranberry Orange Relish
Chicken Ballontine <i>(Serves up to 35)</i> \$110.00 Stuffed with Sun-dried Tomatoes, Spinach and Herbed Cheese	Seared Tenderloin <i>(Serves up to 25)</i> \$225.00 Creamy Horseradish and Au Jus
Salmon Coulibiac <i>(Serves up to 25)</i> \$125.00 Tarragon Butter	Yellowfin Tuna Loin Au Poivre <i>(Serves up to 35)</i> . . \$250.00 Veracruz Sauce
Roasted Pork Loin <i>(Serves up to 35)</i> \$150.00 Roasted Apple Jus	Roasted Top Round of Beef <i>(Serves up to 65)</i> . . \$350.00 Creamy Horseradish and Au Jus
Honey Glazed Ham <i>(Serves up to 50)</i> \$150.00 Coarse-Grain Mustard Sauce	New Zealand Lamb Racks Parisillade <i>(Serves up to 25)</i> \$500.00 Roasted Garlic Demi Glace

Displays and Carvings are based on a 90-minute maximum display time.

M E N U S

Star-Spangled Stations

Salad Station \$7.50 per person

Caesar: Chopped Romaine, Caesar Dressing, Grated Parmesan Cheese, Garlic Croutons, Black Olives, Anchovies

Garden: Mixed Greens, Assorted Dressings, Toppings and Chopped Bacon

Greek: Romaine Hearts with Feta Cheese, Beets, Red Onion, Pepperoncini, Kalamata Olives, Creamy Greek Dressing
Assorted Breads and Rolls

Whipped Potato Martini Bar \$9.00 per person

Assortment of Whipped Potatoes, Broccoli, Sautéed Mushrooms, Scallions, Shredded Cheddar Cheese, Sour Cream, Bacon, Mini Marshmallows, Raisins, Crispy Onions and Whipped Butter

Panzanella Bar \$9.00 per person

Italian Bread Salad, Toppings of Wine-Cured Salami, Grilled Calamari, Marinated Tofu, Herb-Infused Provolone, Grilled Vegetables, Cucumbers, Edamame, Roasted Peppers

Bruschetta Bar \$9.50 per person

Grilled Ciabatta, Onion Bread, Focaccia, Black Olive Bread with Toppings of Gourmet Meats, Grilled Vegetables, Olive Tapenade, Tomato Basil Relish, Artichoke and Herb Cheese Spread, Kalamata Olives, Roasted Garlic Pesto, Flavored Olive Oils and Warm Tomato Fondue

Salad Library \$9.50 per person

Buffalo Mozzarella, Tomato and Pesto on Focaccia Bread, Oriental “Slaw” of Napa Cabbage, Baby Corn, Shiitake Mushroom, Carrot, Ginger and Scallion, Henry’s Health Salad, Marinated Wild Mushroom Salad, and Fatoosh. Served with Grissini, Baguette Slices, Pita Chips and Focaccia Croutons

Pasta-Mac and Cheese Bar \$10.00 per person

Three Cheese Ravioli with Wild Mushrooms and Asiago Cheese, Traditional Elbows and Sharp Cheddar, Linguini Pasta with Seafood and Three Cheeses, Chicken Alfredo Penne with Romano and Parmesan, Assorted Toppings and Garnishes

Risotto Bar \$11.00 per person

Vegetable Risotto with Arugula and Parmesan, Red Pepper Risotto, Mushroom Risotto, Toppings of Rock Shrimp, Caramelized Cipollini Onion, Roasted Chicken Breast, Sautéed Broccoli Rabe, Smoked Bacon, Grilled Asparagus Tips

Fondue Station \$11.50 per person

Chilled Carrot Hummus, Soybean Guacamole, Smoked Salmon with Dill Havarti, Warm Spinach and Artichoke, Three Cheese with Sun-Dried Tomato, Smoked Gouda with Bacon, Crab and Gruyere. Accompanied by “Dippers” of Soft Pretzel, Assorted Breads, Croutons, Cured Meats, Shrimp, Chicken and Crudité

Noodle Bar \$12.00 per person

Chow Mein Noodles with Vegetables and Sweet Chili Sauce, Chicken Lo Mein with Curry Coconut Sauce, Stir Fried Pork with Rice Noodles and Peanut Sauce. Served with Toppings of Gingered Carrots, Slivered Pea Pods, Diced Peppers, Sliced Mushrooms, Bean Sprouts, Bok Choy and Fortune Cookies

Dim Sum \$12.00 per person

Bamboo Steamed Scallops with Oriental Glaze, Pork Potstickers, Vegetable Spring Rolls, Cashew Shrimp and Bok Choy Salad, Vegetable Lo Mein Noodles with Sweet Chili Sauce. Accompanied by Fortune Cookies, Ponzu Dressing, Soy Sauce and Hot Mustard

Mediterranean Station \$14.00 per person

Sun-Dried Tomato Tapenade, Black Olive Tapenade, Caponata, Goat Cheese Spread with Pesto, Olive Oil, Feta Cheese, Assorted Breads, Stuffed Grape Leaves, Grilled Beef Kabobs, Rock Shrimp Scampi over Pasta, Chicken Saltimbocca and Polenta with Roasted Tomato Coulis

Shrimp Five Ways \$18.50 per person

Shrimp Paella, Shrimp Martini, Blackened Shrimp Monica with Lemon Butter Sauce, Shrimp Cakes with Cocktail Sauce, Rock Shrimp and Mozzarella Strudel with Tomato Basil Sauce

Sushi Station \$19.00 per person

Hosemaki: Red Curry Tuna, Spicy Salmon, Tempura Tofu and Mushroom, California Rolls. Nigiri Sushi: Scallop and Daikon, Smoked Salmon and Tabikko, Avocado and Radish.

Condiments: Pickled Daikon, Pickled Ginger, Wasabi, Soy Sauce, Ponzu, Cucumber Noodles, Seaweed Salad

Minimum of 50 guests.

Stations are hors d'oeuvres portion and best suited for hors d'oeuvres receptions or strolling dinners.

Stations are not available with seated dinner service and are based on 1 ½-hour presentation time.

M E N U S

Star-Spangled Specialties

Soups

- Roasted Tomato Basil Soup \$6.00 per person
- Roasted Butternut Squash Bisque \$6.00 per person
- Five Onion Soup with
Gruyere Cheese Croutons \$7.00 per person
- Michigan Wild Mushroom Soup \$7.00 per person
- Chilled Ginger Cantaloupe Soup
with Pineapple Salsa \$7.00 per person
- Lobster Bisque with Lobster Claw Garnish . \$9.00 per person

Salads

Fresh Mozzarella Salad

Fresh Mozzarella and Vine Ripened Yellow and Red Tomatoes with Wild Field Greens, Extra Virgin Olive Oil and Fresh Basil and Focaccia Crouton \$5.50 per person

Spinach Salad

Spinach Greens, Bibb Lettuce, Red Wine Poached Pear, Candied Pecans and Crumbled Blue Cheese with Tomato Bacon Dressing \$6.00 per person

Appetizers

Wild Mushroom Strudel \$8.00 per person
Asiago Cream, Tomato Concasse, Fried Parsley

Smoked Chicken Ravioli \$10.00 per person
Sun-Dried Tomato Cream, Fresh Herbs and Parmesan

Chilled Shrimp Gazpacho Martini . . . \$14.00 per person
Rock Shrimp and Tomato Gazpacho with Olives, Cucumber, Peppers, Scallions and Cilantro served in a Martini Glass

Grilled Shrimp and Scallop Pinwheels . \$16.00 per person
Saffron Risotto and Tomato Fondue