



Freedom Plated Dinners

Salad Course

(select 1)

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

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with
Celery Seed Vinaigrette (VG, GF, DF)

Assorted Local Breads with Butter

Entrée Selections

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

Herb Seared Chicken (GF) Roasted Cipollini Onions, Rosemary Demi-Glace	\$44.00 per person	Seared Red Snapper (GF) Tomato Butter Sauce	\$51.00 per person
Grilled Chicken Breast (GF) Michigan Dried Cherry Port Sauce	\$44.00 per person	Braised Beef Short Rib (GF) Roasted Garlic Reduction	\$63.00 per person
Basil Parmesan Crusted Chicken Lemon Artichoke Sauce	\$45.00 per person	Grilled Lamb Chop (GF) Garlic Onion Jam, Natural Jus	\$75.00 per person
Pretzel Crusted Chicken (DF) Stout Dijon Sauce	\$45.00 per person	Grilled Filet Mignon (GF) Shiitake Fricassee, Madeira Wine Sauce	\$76.00 per person
Horseradish Crusted Whitefish Lemon Caper White Wine Sauce	\$50.00 per person	Tournedos of Beef (GF) Five Mushroom Ragout, Madeira Wine Sauce	\$77.00 per person
Grilled Verlasso Salmon (GF) Cassis Onion Marmalade, Roasted Garlic Cream	\$51.00 per person	Wagyu Beef (GF) Morel Mushroom Sauce	Market Price

Beverages

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

Alternate choice menu option

Choice menus are available with up to two entrées

Individual dietary, vegan/vegetarian requests and children's meals do not count as one of your two selections

Choice menus will incur a \$4 increase to each entrée

Require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event

Vegan Options

Baja Potato Lentil Cakes (VG, GF & DF)
Seared Cumin Scented Potato-Lentil Cakes, Black Bean and Corn Succotash, Pico de Gallo, Roasted Poblano Coulis Sauce and Fried Corn Tortillas

Classic Ratatouille (VG, GF & DF)
Roasted Eggplant, Squash, Zucchini, Bell Peppers, Red Onions, Roasted Tomato Coulis and White Bean Ragout

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

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

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

Rev 5/4/2026



United We Stand Dual Entrees

Salad Course

(select 1)

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

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with Celery
Seed Vinaigrette (VG, GF, DF)

Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person

Assorted Local Breads with Butter

Entrée Selections (select 1)

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

Herb Seared Chicken and Grilled Salmon (GF) \$53.00 per person
Lemon Artichoke Sauce

Grilled Chicken Breast and Seared Red Snapper (GF) \$54.00 per person
Tomato Butter Sauce

Braised Beef Short Rib and Pretzel Crusted Chicken \$59.00 per person
Stout Dijon Sauce

Braised Beef Short Rib and Herb Seared Chicken (GF) \$59.00 per person
Port Wine Sauce

Braised Beef Short Rib and Grilled Salmon (GF) \$60.00 per person
Bourbon-Peppercorn Reduction

Grilled Petite Filet and Basil Parmesan Crusted Chicken \$72.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Petite Filet and Horseradish Crusted Whitefish \$76.00 per person
Roasted Garlic Jus

Pan Seared Petite Filet and Shrimp Scampi (GF) \$76.00 per person
Roasted Garlic Jus

Grilled Petite Filet and Grilled Salmon (GF) \$79.00 per person
Five Mushroom Ragout, Madeira Wine Sauce

Surf & Turf, Grilled Petite Filet and Lobster Tail (GF) Market Price
Truffle Beurre Blanc

Beverages

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

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

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Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.
Choice menus with dual entrées are not available.

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Dinner of the Century

Butler Passed Hors d'Oeuvres

Select 2

Red Lentil Cake, Hummus, Crisp Garlic, Zaatar (VG, GF)
Vegetable Spring Roll, Sweet Chili Mustard (VG, DF)
Ricotta Cheese, Fig, Toasted Almonds, Crostini (V)
Tomato-Basil Bruschetta, Parmesan Toast (V)
Wild Mushrooms, Brie Cream, Phyllo Cup (V)

Select 2

Michigan Cherry Chicken Salad Savory Cup (DF)
Tandoori Chicken Skewer, Mango Chutney (GF)
Korean Beef, Asian Slaw, Crisp Wonton (DF)
Crab Cake, Lime Chili Mayonnaise
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)

Salad Course (select 1)

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

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans
with Celery Seed Vinaigrette (VG, GF, DF)

Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person

Assorted Local Breads with Butter

Entrée Selections (select 1)

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

Herb Seared Chicken (GF) \$66.00 per person
Roasted Cipollini Onions, Rosemary Demi-Glace

Herb Seared Chicken and Grilled Salmon (GF) \$75.00 per person
Lemon Artichoke Sauce

Grilled Verlasso Salmon (GF) \$73.00 per person
Cassis Onion Marmalade, Roasted Garlic Cream

Braised Beef Short Rib and Herb Seared Chicken (GF) \$81.00 per person
Port Wine Sauce

Seared Red Snapper (GF) \$73.00 per person
Tomato Butter Sauce

Braised Beef Short Rib and Grilled Salmon (GF) \$82.00 per person
Bourbon-Peppercorn Reduction

Braised Beef Short Ribs (GF) \$85.00 per person
Roasted Garlic Reduction

Grilled Petite Filet and Basil Parmesan Crusted Chicken \$94.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Filet Mignon (GF) \$98.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Petite Filet and Grilled Salmon (GF) \$101.00 per person
Five Mushroom Ragout, Madeira Wine Sauce

Dessert (select 1)

Carmel Apple Cobbler (GF)
Carrot Cake

Upgrade to Chocolate Truffle Cake (GF) or Lemon Mascarpone Cake for \$2.00 per person

Beverages

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

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

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Landmark Buffet Dinners

50 Guest Minimum

Create your perfect buffet dinner with selections to please all your guests.

\$60 per person

Add one additional salad - \$2 per person

Add one additional entrée - \$8 per person

Salad Selections (select 2)

Layered Garden Salad and Selection of Dressings (VG, GF & DF)

Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese, Cider Vinaigrette (V & GF)

Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot,
Maple Mustard Vinaigrette (GF & DF)

Bistro Salad with Mesclun Greens, Cucumbers, Watermelon Radish, Castelvetrano Olives,
Carrots, Garbanzo Beans, Shaved Asiago Cheese, Chardonnay Vinaigrette (V, GF)

Bean and Quinoa Salad with Black Beans, Navy Beans, Quinoa, Yellow Bell Peppers, Cucumbers,
Red Onion, Sun-Dried Tomatoes, Carrots, Red Wine-Basil Vinaigrette (VG, GF)

Red Wine Poached Pear Salad with Baby Arugula, Radicchio, Danish Blue Cheese,
Crispy Pancetta, Toasted Pecans, Maple-Balsamic Vinaigrette (GF)

Entrée Selections (select 2)

Spinach Quinoa Cake with White Bean Stew, Tomato Coulis (VG)

Pan-Seared Rainbow Trout with Brown Butter Beurre Blanc, Fennel Slaw (GF)

Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF)

Pretzel-Crusted Chicken with Stout Dijon Sauce (DF)

Tortilla-Ancho Crusted Chicken Breast with Roasted Poblano Cream Sauce

Sweet Chili Glazed Verlasso Salmon with Baby Bok Choy, Coconut Curry Oil (GF & DF)

Maple Brined Pork Loin with Sautéed Apples, Brown Mustard Sauce (GF & DF)

Braised Pot Roast and Root Vegetables (GF & DF) *+\$5 per person*

Smoked Beef Brisket Mac and Cheese with Gouda Cheese, Pickled Jalapeno Relish *+\$8 per person*

Beef Tenderloin Tips with Leek Morel Sauce (GF & DF) *+\$9 per person*

Accompaniments

Chef's Selection of Starch, Fresh Vegetable and Vegetarian Pasta

Assorted Local Breads with Butter

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee

Assortment of Fine Herbal Teas

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Rev. 5/12/2026



Eagle Tavern Historic Inspired Dinner

Our 1850s Eagle Tavern was once a stagecoach stop between Detroit and Chicago. All meals and courses are served family-style, as they would have been in the 1850s.

First Course (select 1)

Tomato Basil Bisque (V, GF)

Butternut Squash Soup (V, GF)

Harvest Vegetable Soup (VG, GF, DF)

Mixed Greens Salad with Cucumbers, Tomatoes, Radishes, Red Wine Vinaigrette (VG)

Crisp Romaine Salad with Cucumbers, Tomatoes, Garbanzo Beans, Bell Peppers, Carrots, Celery Seed Dressing (VG, GF, DF)

Michigan Harvest Salad with Mixed Greens, Dried Cherries, Seared Apples, Blue Cheese Crumbles, Candied Walnuts, Cider Vinaigrette (V)

Serve both Soup and Salad for \$6.00 per person

Main Course (select 1)

Includes Assorted Rolls and Whipped Butter and Chef's Selection of Starch and Vegetable

Roasted Chicken Breast with Herb Lemon Jus (GF)	\$58 per person
Seared Trout with Brown Butter Sauce	\$66 per person
Beef Short Rib with Roasted Garlic Demi-Glace (GF, DF)	\$66 per person
Roasted Chicken and Seared Trout Combination	\$78 per person
Roasted Chicken and Beef Short Rib Combination (GF)	\$78 per person
Beef Short Rib and Seared Trout Combination	\$83 per person

Dessert (select 1)

Strawberry Pie

Cherry Pie

Apple Pie

Strawberry Shortcake

Bread Pudding with Vanilla Sauce

Beverages

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

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

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process. Combination main course is recommended to offer your guests multiple/alternate proteins. Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice entrées are not available with this menu.

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Rev. 11/7/25



The Lodge at Christie & Main Barbeque Buffet Dinner

100 Guest Minimum and 90 Minute Service Presentation

Available only in The Lodge at Christie & Main
Sorry, no substitutions

\$70 per person

Salad Selections (select 3)

Add one additional salad - \$2 per person

Creamy Coleslaw (V, GF)

Southern Potato Salad (V, GF)

Red Cabbage-Fresno Pepper Slaw (V, GF)

Garden Salad with Cucumbers, Radishes, Carrots, Grape Tomatoes (DF, GF)
with Ranch Dressing and White Balsamic Vinaigrette (VG, GF)

Watermelon-Feta Salad with Watermelon, Feta Cheese, English Cucumber and Poppy-Mint
Vinaigrette (V, GF)

Tuscan Quinoa-Arugula Salad with Red and White Quinoa, Cucumber, Red Onion, Beets,
Pepperoncini, Sun-Dried Tomatoes, Baby Arugula, Red Wine-Tomato Vinaigrette (VG, GF)

Entrées

Smoked Beef Brisket Carving with Sweet Kansas City Barbeque Sauce (GF)

Grilled Chicken Breast with Carolina Gold Barbeque Sauce and Sweet Pickle- Jalapeño Relish (GF)

Accompaniments

Baked Aged Cheddar Mac and Cheese (V)

Barbeque Baked Beans (VG, GF)

Corn-Edamame Hash (V, GF)

Fresh Baked Cornbread (V)

Dessert

Warm Peach Cobbler

and

Choice of 2 Traditional Pies: Apple, Pecan, Blueberry, Cherry

Add Guernsey Vanilla Ice Cream for an additional \$4 per person

Beverages

Iced Tea and Water Station

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

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Please note: Upscale Disposables are utilized in The Lodge

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Rev. 3/13/2026