



# 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

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

## 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

|                                                    |                           |
|----------------------------------------------------|---------------------------|
| <b>Herb Seared Chicken and Grilled Salmon (GF)</b> | <b>\$53.00 per person</b> |
| Lemon Artichoke Sauce                              |                           |

|                                                           |                           |
|-----------------------------------------------------------|---------------------------|
| <b>Grilled Chicken Breast and Seared Red Snapper (GF)</b> | <b>\$54.00 per person</b> |
| Tomato Butter Sauce                                       |                           |

|                                                           |                           |
|-----------------------------------------------------------|---------------------------|
| <b>Braised Beef Short Rib and Pretzel Crusted Chicken</b> | <b>\$59.00 per person</b> |
| Stout Dijon Sauce                                         |                           |

|                                                            |                           |
|------------------------------------------------------------|---------------------------|
| <b>Braised Beef Short Rib and Herb Seared Chicken (GF)</b> | <b>\$59.00 per person</b> |
| Port Wine Sauce                                            |                           |

|                                                       |                           |
|-------------------------------------------------------|---------------------------|
| <b>Braised Beef Short Rib and Grilled Salmon (GF)</b> | <b>\$60.00 per person</b> |
| Bourbon-Peppercorn Reduction                          |                           |

|                                                                |                           |
|----------------------------------------------------------------|---------------------------|
| <b>Grilled Petite Filet and Basil Parmesan Crusted Chicken</b> | <b>\$72.00 per person</b> |
| Shiitake Fricassee, Madeira Wine Sauce                         |                           |

|                                                               |                           |
|---------------------------------------------------------------|---------------------------|
| <b>Grilled Petite Filet and Horseradish Crusted Whitefish</b> | <b>\$76.00 per person</b> |
| Roasted Garlic Jus                                            |                           |

|                                                       |                           |
|-------------------------------------------------------|---------------------------|
| <b>Pan Seared Petite Filet and Shrimp Scampi (GF)</b> | <b>\$76.00 per person</b> |
| Roasted Garlic Jus                                    |                           |

|                                                     |                           |
|-----------------------------------------------------|---------------------------|
| <b>Grilled Petite Filet and Grilled Salmon (GF)</b> | <b>\$79.00 per person</b> |
| Five Mushroom Ragout, Madeira Wine Sauce            |                           |

|                                                                    |                     |
|--------------------------------------------------------------------|---------------------|
| <b>Surf &amp; Turf, Grilled Petite Filet and Lobster Tail (GF)</b> | <b>Market Price</b> |
| 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

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.  
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)**  
Lemon Artichoke Sauce \$75.00 per person

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

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

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

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

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

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

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

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

## 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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Rev 5/4/2026

## 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)

Chickpea-Spinach Curry (VG, GF)

Sweet Pea and Mascarpone Ravioli with Blistered Tomatoes, Tarragon Cream Sauce (V)

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

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

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Rev. 8/27/2026



## 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

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

Please note: Upscale Disposables are utilized in The Lodge

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

Rev. 3/13/2026