

Entrée Selections

Package price based on entrée selection

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

Herb Seared Chicken (GF) | \$115

Roasted Cipollini Onions, Rosemary Demi-Glace

Grilled Verlasso Salmon (GF) | \$121

Cassis Onion Marmalade, Roasted Garlic Cream

Grilled Chicken Breast (GF) | \$115

Michigan Dried Cherry Port Sauce

Seared Red Snapper (GF) | \$121

Tomato Butter Sauce

Basil Parmesan Crusted Chicken | \$115

Lemon Artichoke Sauce

Braised Beef Short Rib (GF) | \$133

Roasted Garlic Reduction

Pretzel Crusted Chicken | \$115

Stout Dijon Sauce

Grilled Filet Mignon (GF) | \$146

Shiitake Fricassee, Madeira Wine Sauce

Horseradish Crusted Whitefish | \$120

Lemon Caper White Wine Sauce

Tournedos of Beef (GF) | \$147

Five Mushroom Ragout, Madeira Wine Sauce

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



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

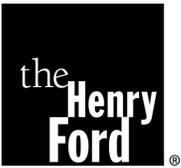
Vegan Options

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



Duet Entrée Selections

Package price based on entrée selection
Alternate choice menus are not available with duet entrée

Entrées are paired with chef's selection of an appropriate starch
and fresh seasonal vegetables

**Herb Seared Chicken and
Grilled Salmon (GF) | \$123**
Lemon Artichoke Sauce

**Grilled Petite Filet and
Basil Parmesan Crusted Chicken | \$142**
Shiitake Fricassee, Madeira Wine Sauce

**Grilled Chicken Breast and
Seared Red Snapper (GF) | \$124**
Tomato Butter Sauce

**Grilled Petite Filet and
Horseradish Crusted Whitefish | \$146**
Roasted Garlic Jus

**Braised Beef Short Rib and
Pretzel Crusted Chicken | \$129**
Stout Dijon Sauce

**Pan Seared Petite Filet and
Shrimp Scampi (GF) | \$146**
Roasted Garlic Jus

**Braised Beef Short Rib and
Herb Seared Chicken (GF) | \$129**
Port Wine Sauce

**Grilled Petite Filet and
Grilled Salmon (GF) | \$149**
Five Mushroom Ragout, Madeira Wine Sauce

**Braised Beef Short Rib and
Grilled Salmon (GF) | \$130**
Bourbon-Peppercorn Reduction

**Surf & Turf, Grilled Petite Filet and
Lobster Tail (GF) | Market Price**

Children's Meal | \$30
Available for children age 12 and under

Chicken fingers, fries, vegetable,
fruit cup with milk

Non-Alcoholic bar service

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free
Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.