



# Butler Passed Hors d'Oeuvres

One hour service

Please select three hors d'Oeuvres to be passed butler-style

## Select 1

Avocado, Cilantro Tomato Pico,  
Corn Chip (VG, GF & DF)

Vegetable Spring Roll, Sweet  
Chili Mustard (VG & DF)

Tomato-Basil Bruschetta,  
Parmesan Toast (V)

Wild Mushrooms, Brie Cream,  
Phyllo Cup (V)

Spicy Vegetable Samosas, Mint  
Yogurt Dip (V)

## Select 1

Chicken Caesar Canape

Coconut Jerk Chicken, Ginger  
Sauce

Antipasto Skewer with  
Mozzarella, Salami, Kalamata  
Olive, Tomato, Basil (GF)

Korean Beef, Asian Slaw, Crisp  
Wonton (DF)

Beef Shawarma Skewer, Grape  
Tomato, Coriander-Jalapeno  
Tahini (GF & DF)

## Select 1

Crab Cake, Lime Chili  
Mayonnaise

Michigan Smoked Whitefish,  
Roasted Corn, Crispy Shallot

Smoked Salmon Savory Cone,  
Chive Lemon Cream Cheese,  
Micro Celery

Spicy Ahi Tuna, Avocado,  
Wonton Chip

Sesame-Seared Tuna, Wasabi  
Cream, Pickled Ginger (GF)

## Additional Options

Priced per piece, minimum 50% of guest count

Mini Pulled Chicken Taco, Spicy Avocado Cream (GF) | \$3.75

Tandoori Chicken Skewer, Mango Chutney (GF) | \$3.50

Michigan Apple Butter and Dried Cherry Brie Tart (V) | \$3.50

“Pigs-in-a-Blanket”, Whole Grain Mustard | \$3.50

Prosciutto Wrapped Melon with Mint (GF & DF) | \$3.50

Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton (V) | \$3.75

Pork Pot Sticker, Plum Sauce | \$3.75

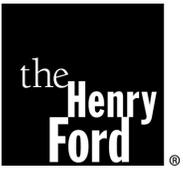
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF) | \$3.75

Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF) | \$4.00

Lamb Gyro, Tzatziki Sauce | \$4.00

Charred Honey Ancho Baby Lamb Chops (GF) | \$4.25

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.



# Premium Hors d'Oeuvres Display

One hour service. One display included.

Upgrades and additions are priced per person

## Benson Bruschetta Bar

Grilled and Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Grissini Breadsticks

## Main Street Mezza Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Medjool Dates, Marcona Almonds, Garlic Sauce, Tabbouleh and Fresh Pita Bread

## Traditional Combination Display

Select two of the following

### Vegetable Crudités with Ranch and Hummus

Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus

### Fresh Seasonal Fruit Display

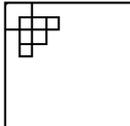
Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries

### Gourmet Cheeses with Crackers

Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, and Crackers

## Walnut Grove Cheese and Charcuterie Board | \$5

Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers



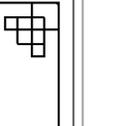
## Additional Option

Full guest count required

### Shellfish Display | \$40

- Ice Display with Jumbo Shrimp,
- Crab and Lobster Cocktail Mini Martinis. Red Snapper Ceviche,
- Chilled Mussels. Horseradish Cocktail Sauce, Lemons, Mignonette, Tabasco Sauce

\*\*\*Ask about a custom ice carving\*\*\*



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.