



Butler Passed Hors d'Oeuvres

One hour service

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

Select 1

Red Lentil Cake, Hummus,
Crisp Garlic, Zaatar (VG & GF)

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

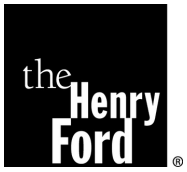
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF) | \$3.75

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

Lamb Gyro, Tzatziki Sauce | \$4.00

Charred Honey Ancho Baby Lamb Chops (GF) | \$5.00

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 | \$6

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





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