



# Dream Wedding Package

Available only on Select Fridays and Sundays in Henry Ford Museum,  
Lovett Hall and Eagle Tavern  
Sorry, no substitutions

## Classic Bar Package, 4-hours

*See Beverage Menus for details, signature drinks, wine service with dinner and premium options*  
Upgrade to a 5-hour Classic Bar Package or a 4-hour Premium Bar Package for \$5.00 per person

## Hors d'Oeuvres (1 hour)

Display of Gourmet Cheese and Fruit

## Butler Passed Hors d'Oeuvres (select 3)

Tomato-Basil Bruschetta on Parmesan Toast      Chipotle Chicken Corn Cup with Lime-Cilantro Cream  
Crab Cake, Lime Chili Mayonnaise      Wild Mushrooms with Brie Cream in Phyllo Cup  
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)      Tandoori Chicken Skewer with Mango Chutney

## Champagne Toast

## Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes  
Drizzled with White Balsamic Dressing

Assorted Local Breads with Butter

## Entrée Selections (select 1)

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

<b>Pretzel Crusted Chicken</b> Stout Mustard Sauce	<b>\$78.00 per person</b>	<b>Miso Glazed Chicken &amp; Black Cod (GF)</b> Ginger Reduction, Pineapple Salsa	<b>\$84.00 per person</b>
<b>Grilled Chicken Breast (GF)</b> Michigan Dried Cherry-Port Sauce	<b>\$79.00 per person</b>	<b>Herb Crusted Chicken &amp; Grilled Salmon</b> Fennel Slaw, Lemon Beurre Blanc	<b>\$87.00 per person</b>
<b>Potato Crusted Whitefish (GF)</b> Whole Grain Mustard Sauce	<b>\$82.00 per person</b>	<b>Braised Beef Short Rib &amp; Maple Bourbon Chicken (GF)</b> Bourbon-Peppercorn Reduction	<b>\$93.00 per person</b>
<b>Grilled Salmon (GF)</b> Fennel Slaw, Lemon Beurre Blanc	<b>\$85.00 per person</b>	<b>Braised Beef Short Rib &amp; Pretzel Crusted Chicken</b> Stout-Mustard Sauce	<b>\$93.00 per person</b>
<b>Hoisin Glazed Beef Short Ribs</b> Garlic Ginger Reduction	<b>\$97.00 per person</b>	<b>Braised Beef Short Rib &amp; Grilled Salmon (GF)</b> Bourbon-Peppercorn Reduction	<b>\$94.00 per person</b>

Chef's Selection of Vegan/Vegetarian Entrée available

## Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Fine Herbal Teas and Iced Tea

## Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served with Signature Mini Macaroon Garnish

**See our Dessert and Afterglow Stations for upgrades and additional course offerings**

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

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

Dual entrées are recommended to offer your guests multiple/alternate proteins. Alternate choice menus are available with up to two entrées and require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée with a maximum increase of \$10 to the lower priced entrée.

Choice menus are not available with dual entrées.

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