



# 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.

**Grilled Chicken Breast (GF)**      **\$74.00 per person**  
Michigan Dried Cherry-Port Sauce

**Miso Glazed Chicken & Black Cod (GF)**  
Ginger Reduction, Pineapple Salsa      **\$82.00 per person**

**Pretzel Crusted Chicken**      **\$75.00 per person**  
Stout Mustard Sauce

**Herb Crusted Chicken & Grilled Salmon**  
Fennel Slaw, Lemon Beurre Blanc      **\$84.00 per person**

**Maple Brined Grilled Pork Chop (GF)**      **\$78.00 per person**  
Dried Cherry Sauce

**Braised Beef Short Rib & Maple Bourbon Chicken (GF)**  
Bourbon-Peppercorn Reduction      **\$89.00 per person**

**Grilled Salmon (GF)**      **\$79.00 per person**  
Fennel Slaw, Lemon Beurre Blanc

**Braised Beef Short Rib & Pretzel Crusted Chicken**  
Stout-Mustard Sauce      **\$90.00 per person**

**Hoisin Glazed Beef Short Ribs**      **\$87.00 per person**  
Garlic Ginger Reduction

**Grilled Petite Filet & Herb Crusted Salmon**  
Pinot Noir Reduction      **\$95.00 per person**

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. Choice menus with dual entrées are not available.

*Above prices are subject to 6% sales tax and 23% service charge.  
Prices and policies are subject to change.*