**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
- Crab Cake, Lime Chili Mayonnaise
- Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)
- Chipotle Chicken Corn Cup with Lime-Cilantro Cream
- Wild Mushrooms with Brie Cream in Phyllo Cup
- 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.

<table>
<thead>
<tr>
<th>Entree Selection</th>
<th>Price per Person</th>
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</thead>
<tbody>
<tr>
<td>Grilled Chicken Breast (GF)</td>
<td>$74.00 per person</td>
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<tr>
<td>Michigan Dried Cherry-Pot Sauce</td>
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<tr>
<td>Pretzel Crusted Chicken Stout Mustard Sauce</td>
<td>$75.00 per person</td>
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<tr>
<td>Maple Brined Grilled Pork Chop (GF) Dried Cherry Sauce</td>
<td>$78.00 per person</td>
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<tr>
<td>Grilled Salmon (GF) Fennel Slaw, Lemon Beurre Blanc</td>
<td>$79.00 per person</td>
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<tr>
<td>Hoisin Glazed Beef Short Ribs Garlic Ginger Reduction</td>
<td>$87.00 per person</td>
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<tr>
<td>Miso Glazed Chicken &amp; Black Cod (GF) Ginger Reduction, Pineapple Salsa</td>
<td>$82.00 per person</td>
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<tr>
<td>Herb Crusted Chicken &amp; Grilled Salmon Fennel Slaw, Lemon Beurre Blanc</td>
<td>$84.00 per person</td>
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<tr>
<td>Braised Beef Short Rib &amp; Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction</td>
<td>$89.00 per person</td>
</tr>
<tr>
<td>Braised Beef Short Rib &amp; Pretzel Crusted Chicken Stout-Mustard Sauce</td>
<td>$90.00 per person</td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Herb Crusted Salmon Pinot Noir Reduction</td>
<td>$95.00 per person</td>
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</tbody>
</table>

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.

Rev. 1/6/21