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>Grilled Chicken Breast (GF)</th>
<th>$74.00 per person</th>
<th>Miso Glazed Chicken &amp; Black Cod (GF)</th>
<th>$82.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michigan Dried Cherry-Port Sauce</td>
<td></td>
<td>Ginger Reduction, Pineapple Salsa</td>
<td></td>
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<tr>
<td>Pretzel Crusted Chicken</td>
<td>$75.00 per person</td>
<td>Herb Crusted Chicken &amp; Grilled Salmon</td>
<td>$94.00 per person</td>
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<tr>
<td>Stout Mustard Sauce</td>
<td></td>
<td>Fennel Slaw, Lemon Beurre Blanc</td>
<td></td>
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<tr>
<td>Maple Brined Grilled Pork Chop (GF) Dried Cherry Sauce</td>
<td>$78.00 per person</td>
<td>Braised Beef Short Rib &amp; Maple Bourbon Chicken (GF)</td>
<td>$89.00 per person</td>
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<tr>
<td>Grilled Salmon (GF)</td>
<td>$79.00 per person</td>
<td>Braised Beef Short Rib &amp; Pretzel Crusted Chicken</td>
<td>$90.00 per person</td>
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<tr>
<td>Fennel Slaw, Lemon Beurre Blanc</td>
<td></td>
<td>Stout-Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Hoisin Glazed Beef Short Ribs</td>
<td>$87.00 per person</td>
<td>Grilled Petite Filet &amp; Herb Crusted Salmon</td>
<td>$96.00 per person</td>
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<tr>
<td>Garlic Ginger Reduction</td>
<td></td>
<td>Pinot Noir Reduction</td>
<td></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. 7/22/21