



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

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

Herb Seared Chicken (GF) \$79.00 per person
Roasted Cipollini Onions, Rosemary Demi-Glace

Herb Seared Chicken & Grilled Salmon (GF) \$88.00 per person
Lemon Artichoke Sauce

Grilled Chicken Breast (GF) \$80.00 per person
Michigan Dried Cherry Port Sauce

Grilled Chicken Breast & Seared Red Snapper (GF) \$89.00 per person
Michigan Dried Cherry Port Sauce

Horseradish Crusted Whitefish \$85.00 per person
Lemon Caper, White Wine Sauce

Braised Beef Short Rib & Pretzel Crusted Chicken \$94.00 per person
Port Wine Sauce

Grilled Verlasso Salmon (GF) \$86.00 per person
Cassis Onion, Marmalade, Roasted Garlic Cream

Braised Beef Short Rib & Grilled Salmon (GF) \$95.00 per person
Bourbon-Peppercorn Reduction

Braised Beef Short Ribs (GF) \$98.00 per person
Roasted Garlic Reduction

Grilled Petite Filet & Basil Parmesan Crusted Chicken \$107.00 per person
Shiitake Fricassee, Madeira Wine Sauce

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 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.*