



Star-Spangled Specialties

Add specialties to your plated dinner selection for a truly extraordinary menu

Amuse

Pea Potage with Truffle Oil \$3.00 per person
Served Cold with Essence of Mint and Truffle Oil

Pork Belly \$7.00 per person
Bacon-Wrapped with Greenfield Village-Inspired Sauce

House-Smoked Duck \$5.00 per person
Sliced Breast with Mango Relish

Smoked Whitefish Cake \$8.00 per person
Red Pepper Aioli and Micro Greens

Intermezzo Course

Sorbet \$5.50 per person
Chef-Paired Fruit Sorbet

Sorbet in Ice Bowl \$18.00 per person
Signature Carved Ice Bowl Presentation

Soup

Roasted Tomato Basil Bisque \$6.00 per person
Slow-Roasted Vine-Ripened Tomatoes

Exotic Mushroom Soup \$8.00 per person
Five Mushroom Blend with Cream

Roasted Butternut Squash \$6.00 per person
Brown Sugar and Spices

Carrot and Ginger Soup \$7.00 per person
Freshly Grated Ginger

Gazpacho \$6.00 per person
Garden Fresh Vegetables

Pumpkin Soup \$7.00 per person
Slow-Roasted with Toasted Pumpkin Seeds and Oil

Five Onion Soup \$8.00 per person
Gruyere Cheese Croutons

Lobster Bisque \$12.00 per person
Lobster Claw Garnish

Appetizers

Chilled Gulf Shrimp \$12.00 per person
Served with Frisee, Lemon and Cocktail Sauce

Jumbo Lump Crab Cake \$16.00 per person
Fried Salsify Garnish, Spicy Mustard and Red Pepper Rouille

Antipasto \$8.00 per person
Holsteiner Sausage, Prosciutto Americana, Local Sharp Cheddar, Michigan Jack, Dried Cherry Mustard, Picked Onions, Grapes and Gluten Free Crackers

Premium Salads

(Price based on upgrading lunch or dinner salad)

Spinach Salad \$2.00 per person
Baby Spinach Leaves with Sliced Mangoes, Cherry Tomatoes, Red Onions, Candied Walnuts and Spun Carrots, Served with Raspberry Vinaigrette

Duck Confit and Roasted Fennel \$5.00 per person
Duck Confit and Roasted Fennel with Scented Beets, Zingerman's Bridgewater Cheese, Frisee Greens and Dried Fruit Vinaigrette

Caesar Salad \$3.00 per person
Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish

Michigan-Inspired Salad \$5.00 per person
Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts and Maple Balsamic Dressing

Lovett Wedge \$4.00 per person
Baby Iceberg Lettuce, Chilled Gulf Shrimp, Boiled Egg, Vine-Ripened Tomato, House-Smoked Bacon with Creamy Gorgonzola Dressing

Winter Greens Salad \$5.00 per person
Frisee, Mesclun, Roasted Beets, Blood Oranges and Toasted Pine Nuts with Citrus Vinaigrette

Roasted Pear and Bibb \$4.00 per person
Roasted Bosc Pear Stuffed with Gourmandise Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction

The President \$6.00 per person
Exotic Greens with Dehydrated Peppers, Fresh Mozzarella, Seasonal Tomatoes and Late Harvest Grape Vinaigrette

Caprese Salad \$4.00 per person
Fresh Mozzarella, Basil and Vine-Ripened Tomatoes with Extra Virgin Olive Oil and Balsamic Drizzle, Cracked Pepper and Sea Salt

Romaine Wedge \$7.00 per person
Baby Romaine Wedge with Roasted Beet, Oven-Dried Tomato, White Cheddar, Toasted Pine Nuts and Rosemary Vinaigrette

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



Menlo Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$20.00 per person

Premium Display

(Select 1)

Benson Bruschetta Bar

Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Breadsticks

Clara's Chips and Dips

Green Tomato Relish, Wheat Germ Cracker, Vegetable Chips, Feta Cheese and Greek Yogurt Dip, House Fried Tortilla Chips, Guacamole, Assorted Flat Breads, Lemon-Garlic Hummus, and Tabbouleh

Main Street Mezza Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Dates, Whole Almonds, Falafel with Garlic Sauce, Grilled Halloumi Cheese and Fresh Pita

Butler-Passed Hors d'Oeuvres

(3 pieces total per person)

Select 1

Gazpacho Shooter, Micro Basil
Red Lentil Cake, Hummus, Fried Za'atar Spice
Tomato-Basil Bruschetta, Parmesan Toast
Wild Mushrooms, Brie Cream, Phyllo Cup

Select 1

Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream
Coconut Jerk Chicken, Ginger Sauce
Mini "BLT" Tart, Basil Ricotta, Bacon, Tomato, Arugula
Korean Beef, Asian Slaw, Crisp Wonton

Select 1

Crab Cake, Lime Chili Mayonnaise
Poached Salmon Shooter, Buttermilk Sauce, Cucumber
Scallop Ceviche Shooter, Confetti Peppers, Lime
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger

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Edison Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$25.00 per person

Premium Display

(select 1)

Soy Bean Lab Station

Market Vegetable Crudité, Garlic-White Bean Dip, Sea-Salted Edamame, Marinated Cherry Tomatoes with Basil, Grilled Tofu-Vegetable Salad, Vegetable Juice Shooters, Wild Mushroom Frittata with Tomato and Scallions

Walnut Grove Cheese and Charcuterie Board

Selection of Local and Imported Cheeses, Bresaola, Capicola, Dried Salami, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, And Assorted Local Breads and Crackers

Firestone Farm Market Display

Market Vegetables to include Broccoli, Carrot, Cauliflower, Cherry Tomato, Cucumber & Celery Farmer's Cheese Spread, Buttermilk Herb Dip, Warm Spinach-Artichoke Skillet, and Assorted Local Breads

Butler-Passed Hors d'Oeuvres

(4 pieces total per person)

Select 1

Gazpacho Shooter, Micro Basil
Red Lentil Cake, Hummus, Fried Za'atar Spice
Tomato-Basil Bruschetta, Parmesan Toast
Wild Mushrooms, Brie Cream, Phyllo Cup

Select 1

Crab Cake, Lime Chili Mayonnaise
Poached Salmon Shooter, Buttermilk Sauce, Cucumber
Scallop Ceviche Shooter, Confetti Peppers, Lime
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger

Select 1

Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream
Coconut Jerk Chicken, Ginger Sauce
Mini "BLT" Tart, Basil Ricotta, Bacon, Tomato, Arugula
Korean Beef, Asian Slaw, Crisp Wonton

Select 1

Hoisin Barbecued Beef, Bok Choy, Green Tea Cone
Mini Pulled Chicken Taco, Spicy Avocado Cream
Spiced Lamb Meatball, Mint, Tzatziki
Tomato Soup Shooter, Mini Truffle Grilled Cheese
Crouton

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Independent Hors d'Oeuvres

Butler-Passed or Displayed

Minimum Order of Four Dozen Per Selection

Cold

Tomato-Basil Bruschetta, Parmesan Toast	\$34
Red Lentil Cake, Hummus, Fried Za'atar Spice	\$34
Ricotta Cheese, Fig, Toasted Almonds, Crostini	\$36
Gazpacho Shooter, Micro Basil (VG & GF)	\$37
Waldorf Tartlet, Walnuts, Grapes	\$38
Michigan Harvest Salad Cone	\$40
Mozzarella Tart, Tomato, Basil Pesto	\$40
Zingerman's Goat Cheese, Roasted Beet, Hobo Bread	\$42

Vegetarian

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)	\$35
Wild Mushrooms, Brie Cream, Phyllo Cup	\$36
Spicy Vegetable Samosas, Mint Yogurt Dip	\$38
Wild Mushroom Arancini, Sun-Dried Tomato Aioli	\$38
Apple Butter and Dried Cherry Brie Tart	\$39
Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton	\$42

Warm

Poultry

Chicken Caesar Crostini	\$38	Coconut Jerk Chicken, Ginger Sauce	\$38
Cherry Chicken Salad Savory Cup (DF)	\$40	Tandoori Chicken Skewer, Mango Chutney (GF)	\$40
Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream	\$40	Peking Duck Potsticker, Tamarind-Plum Sauce	\$42
Chicken Liver Mousse, Lingonberry, Toast Point	\$44	Mini Pulled Chicken Tacos, Spicy Avocado Cream (GF)	\$44

Pork

Mini "BLT" Tart, Basil Ricotta, Bacon, Tomato, Arugula	\$40	Raclette Tartlet, Caramelized Apples, Crispy Bacon	\$42
Pinot-Poached Pear, Herb Mascarpone, Crispy Prosciutto (GF)	\$42	Mini Pulled Pork Slider, Picked Onions, BBQ Sauce (DF)	\$44
Potato Cake, Truffled Egg Salad, Smoked Bacon (GF)	\$44		

Beef, Venison and Lamb

Korean Beef, Asian Slaw, Crisp Wonton (DF)	\$40	Grilled Venison Sausage, Mustard, Pretzel Crostini (DF)	\$40
Beef Carpaccio, Parmesan, Arugula Pesto, Focaccia	\$42	Seared Beef Skewer, Chimichurri Sauce (GF)	\$40
Hoisin Barbecued Beef, Bok Choy, Green Tea Cone (DF)	\$44	Dearborn Sausage "Pigs-in-a-Blanket", Assorted Mustards	\$40
		Spiced Lamb Meatball, Mint, Tzatziki	\$44
		Charred Honey Ancho Baby Lamb Chops (GF)	\$48

Fish and Seafood

Poached Salmon Shooter, Buttermilk Sauce, Cucumber (GF)	\$40	Baked Clam on Half Shell, Chorizo, Red Pepper, Herb Crust	\$42
Scallop Ceviche Shooter, Confetti Peppers, Lime (DF & GF)	\$40	Crab Cake, Lime Chili Mayonnaise	\$42
Smoked Salmon, Lemon-Dill Crème Fraiche, Capers, Rye	\$42	Smoked Whitefish Brandade, Roasted Corn, Crispy Shallot	\$44
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)	\$44	Prosciutto-Wrapped Shrimp, Ginger Dipping Sauce (GF & DF)	\$46
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (DF & GF)	\$44	Mini Maine Lobster Pot Pie, Truffled Cauliflower	\$48
Spicy Ahi Tuna, Avocado, Wonton Chip (DF)	\$44		
Caviar Blini, Crème Fraiche, Chives	\$48		

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

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Distinguished Displayed Hors d'Oeuvres

One Hour Service Presentation



Traditional Display

50 Guest Minimum

Vegetable Crudités with Ranch and Hummus Dip	\$5.00 per person
Grilled Vegetables with Dip	\$6.00 per person
Fresh Seasonal Fruit Display	\$7.50 per person
Gourmet Cheeses with Crackers	\$8.50 per person

Premium Display

100 Guest Minimum

Clara's Chips and Dips	\$9.00 per person
Green Tomato Relish, Wheat Germ Cracker, Vegetable Chips, Feta Cheese and Greek Yogurt Dip, House Fried Tortilla Chips, Guacamole, Assorted Flat Breads, Lemon-Garlic Hummus, and Tabbouleh	
Main Street Mezza Display	\$9.50 per person
Hummus, Baba Ghanoush, Stuffed Grape Leaves, Dates, Whole Almonds, Falafel with Garlic Sauce, Grilled Halloumi Cheese and Fresh Pita	
Benson Bruschetta Bar	\$10.00 per person
Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Breadsticks	
Firestone Farm Market Display	\$12.00 per person
Market Vegetables to include Broccoli, Carrot, Cauliflower, Cherry Tomato, Cucumber and Celery, Farmer's Cheese Spread, Buttermilk Herb Dip, Warm Spinach-Artichoke Skillet, and Assorted Local Breads	
Soy Bean Lab Station	\$12.50 per person
Market Vegetable Crudit�, Garlic-White Bean Dip, Sea-Salted Edamame, Marinated Cherry Tomatoes with Basil, Grilled Tofu-Vegetable Salad, Vegetable Juice Shooters, Wild Mushroom Frittata with Tomato and Scallions	
Walnut Grove Cheese and Charcuterie Board	\$14.50 per person
Selection of Local and Imported Cheeses, Bresaola, Capicola, Dried Salami, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers	
Chilled Shellfish in Signature Ice Carving	\$26.00 per person
Signature Ice Carving Filled with Chilled Jumbo Shrimp, Crab and Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-Made Cocktail Sauce, Lemon and Seaweed Salad	

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