# Freedom Plated Dinners

## Salad Course
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing
*Upgrade to Caesar Salad $3.00 per person or Michigan-Inspired Salad $5.00 per person*
Assorted Local Breads with Butter

## Entrée Selections
Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

<table>
<thead>
<tr>
<th>Entrée Selection</th>
<th>Price</th>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Breast (GF)</td>
<td>$33.00 per person</td>
<td>Roasted Red Snapper (GF)</td>
<td>$39.00 per person</td>
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<tr>
<td>Michigan Dried Cherry Port Sauce</td>
<td></td>
<td>Orange Thyme Beurre Blanc</td>
<td></td>
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<tr>
<td>Maple Bourbon Chicken (GF)</td>
<td>$33.00 per person</td>
<td>Hoisin Glazed Beef Short Rib</td>
<td>$45.00 per person</td>
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<tr>
<td>Bourbon-Peppercorn Reduction</td>
<td></td>
<td>Garlic Ginger Reduction</td>
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<tr>
<td>Herb Crusted Chicken</td>
<td>$35.00 per person</td>
<td>Pan Seared Duck Breast (GF)</td>
<td>$49.00 per person</td>
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<tr>
<td>Roasted Cauliflower-Currant Chutney, Olive Beurre Blanc</td>
<td></td>
<td>Blueberry Reduction</td>
<td></td>
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<tr>
<td>Pretzel Crusted Chicken</td>
<td>$35.00 per person</td>
<td>Grilled Filet Mignon (GF)</td>
<td>$52.00 per person</td>
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<tr>
<td>Stout Mustard Sauce</td>
<td></td>
<td>Pinot Reduction</td>
<td></td>
</tr>
<tr>
<td>Maple Brined Grilled Pork Chop (GF)</td>
<td>$37.00 per person</td>
<td>Potato Crusted Tournedos of Beef (GF)</td>
<td>$54.00 per person</td>
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<tr>
<td>Dried Cherry Sauce</td>
<td></td>
<td>Red Wine Peppercorn Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Salmon (GF)</td>
<td>$38.00 per person</td>
<td>Grilled Lamb Chop (GF)</td>
<td>$59.00 per person</td>
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<tr>
<td>Fennel Slaw, Beurre Blanc</td>
<td></td>
<td>Garlic Onion Jam, Natural Jus</td>
<td></td>
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<tr>
<td>Potato Crusted Whitefish (GF)</td>
<td>$39.00 per person</td>
<td>Wagyu Beef (GF)</td>
<td>$83.00 per person</td>
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<tr>
<td>Whole Grain Mustard Sauce</td>
<td></td>
<td>Morel Mushroom Sauce</td>
<td></td>
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</tbody>
</table>

## Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

We are happy to help with vegan, gluten-free (GF), halal, 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 and are not available with dual entrées.

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

Rev 3/25/2021
United We Stand Dual Entrees

Salad Course
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing
Upgrade to Caesar Salad $3.00 per person or Michigan-Inspired Salad $5.00 per person

Assorted Local Breads with Butter

Entrée Selections (select 1)
Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Miso Glazed Chicken and Black Cod (GF) Ginger Reduction, Pineapple Salsa

Maple Brined Grilled Pork Chop and Shrimp and Grits (GF) Natural Jus

Herb Crusted Chicken and Grilled Salmon Fennel Slaw, Lemon Beurre Blanc

Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper (GF) Chimichurri

Braised Beef Short Rib and Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction

Braised Beef Short Rib and Pretzel Crusted Chicken Stout-Mustard Sauce

Grilled Petite Filet and Pretzel Crusted Chicken Stout Reduction

Grilled Petite Filet and Potato Crusted Whitefish (GF) Whole Grain Mustard Demi

Grilled Petite Filet and Herb Crusted Salmon Pinot Noir Reduction

Pan Seared Petite Filet and Shrimp Scampi (GF) Roasted Garlic Reduction

Grilled Petite Filet and Pan Seared Duck (GF) Wild Mushroom Sauce

Surf & Turf, Grilled Wagyu Beef and Lobster Tail (GF) Truffle Beurre Blanc

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

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We are happy to help with vegan, gluten-free (GF), halal, kosher and allergy concerns in the planning process.
Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.
Choice menus with dual entrées are not available.

Rev 3/25/2021
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  Pork Belly  $7.00 per person
Served Cold with Essence of Mint and Truffle Oil  Bacon-Wrapped with Greenfield Village-Inspired Sauce
House-Smoked Duck  $5.00 per person  Smoked Whitefish Cake  $8.00 per person
Sliced Breast with Mango Relish  Red Pepper Aioli and Micro Greens

Intermezzo Course

Sorbet  $5.50 per person  Sorbet in Ice Bowl  $18.00 per person
Chef-Paired Fruit Sorbet  Signature Carved Ice Bowl Presentation

Soup

Roasted Tomato Basil Bisque  $6.00 per person  Exotic Mushroom Soup  $8.00 per person
Slow-Roasted Vine-Ripened Tomatoes  Five Mushroom Blend with Cream
Roasted Butternut Squash  $6.00 per person  Carrot and Ginger Soup  $7.00 per person
Brown Sugar and Spices  Freshly Grated Ginger
Gazpacho  $6.00 per person  Pumpkin Soup  $7.00 per person
Garden Fresh Vegetables  Slow-Roasted with Toasted Pumpkin Seeds and Oil
Five Onion Soup  $8.00 per person  Lobster Bisque  $12.00 per person
Gruyere Cheese Croutons  Lobster Claw Garnish

Appetizers

Chilled Gulf Shrimp  $12.00 per person  Jumbo Lump Crab Cake  $16.00 per person
Served with Frisee, Lemon and Cocktail Sauce  Fried Salsify Garnish, Spicy Mustard and Red Pepper Rouille
Antipasto Platter  $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  Duck Confit and Roasted Fennel  $5.00 per person
Baby Spinach Leaves with Sliced Mangöes, Cherry Tomatoes, Red Onions, Candied Walnuts and Spun Carrots, Served with Raspberry Vinaigrette  Duck Confit and Roasted Fennel with Scented Beets, Zingerman’s Bridgewater Cheese, Frissee Greens and Dried Fruit Vinaigrette
Caesar Salad  $3.00 per person  Michigan-Inspired Salad  $5.00 per person
Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish  Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts and Maple Balsamic Dressing
Lovett Wedge  $4.00 per person  Winter Greens Salad  $5.00 per person
Baby Iceberg Lettuce, Chilled Gulf Shrimp, Boiled Egg, Vine-Ripened Tomato, House-Smoked Bacon with Creamy Gorgonzola Dressing  Frises, Mesclun, Roasted Beets, Blood Oranges and Toasted Pine Nuts with Citrus Vinaigrette
Roasted Pear and Bibb  $4.00 per person  The President  $6.00 per person
Roasted Bosc Pear Stuffed with Gourmandise Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction  Exotic Greens with Dehydrated Peppers, Fresh Mozzarella, Seasonal Tomatoes and Late Harvest Grape Vinaigrette
Caprese Salad  $4.00 per person  Romaine Wedge  $7.00 per person
Fresh Mozzarella, Basil and Vine-Ripened Tomatoes with Extra Virgin Olive Oil and Balsamic Drizzle, Cracked Pepper and Sea Salt  Baby Romaine Wedge with Roasted Beet, Oven-Dried Tomato, White Cheddar, Toasted Pine Nuts and Rosemary Vinaigrette

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Rev 3/25/2021
Landmark Buffet Dinners
50 Guest Minimum
Create your perfect buffet dinner with selections to please all your guests.

$48 per person
Add one additional salad - $2 per person
Add one additional salad and one additional entrée - $6 per person

Salad Selections (select 2)
Layered Garden Salad and Selection of Dressings (VG, GF & DF)
Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese and Cider Vinaigrette (VEG & GF)
Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot
and Maple Mustard Vinaigrette (GF & DF)
White Bean Salad with Arugula, Sun-Dried Tomato, Roasted Pepper, Aged White Cheddar
and Extra Virgin Olive Oil (GF)
Marinated Mushroom Wild Rice Salad (VG, GF & DF)
Farm Greens Salad with Roasted Apples, Pecans, and Cider Honey Vinaigrette

Entrée Selections (select 2)
Vegetable Lasagna with Roasted Tomato Vegetable Bolognese (VEG)
Pan-Seared Rainbow Trout with Lemon Butter (GF)
Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish (GF & DF)
Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF)
Pretzel-Crusted Chicken with Stout Dijon Sauce (DF)
Chicken Stuffed with Brie Mushroom Farce with Marsala Demi
Maple Glazed Smoked Pork Loin with Sautéed Apples (GF & DF)
Beef Tenderloin Tips with Leek Morel Sauce (GF & DF)
Brown Sugar Barbecued Beef Brisket (GF & DF)
Braised Pot Roast and Root Vegetables (GF & DF)

Accompaniments
Chef’s Selection of Starch, Fresh Vegetable and Vegetarian Pasta
Assorted Local Breads with Butter

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

VG - Vegan, VEG - Vegetarian, GF - Gluten Free, DF - Dairy Free
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Rev. 3/10/2021
Eagle Tavern Historic Dinner

Our 1850s Eagle Tavern was once a stagecoach stop between Detroit and Chicago. We offer an authentic experience, from the food and spirits right down to the social etiquette, customs and costumed wait staff. Tavernowner Calvin or Harriett Wood will welcome guests and offer a historic toast. All meals and courses are served family-style, as they would have been in the 1850s.

**Soup** (select 1)
Included with Main Course
- Chicken Dumpling
- Roasted Tomato Basil
- Roasted Squash Bisque
- Michigan Wild Mushroom
- Hearty Beef Vegetable
- Potato Bacon Chowder

**First Course** (select 1)
$8.00 per person
- Chicken Pie
- Pork Pie
- Veal Pie
- Smoked Trout

**Main Course** (select 1)
Includes historic breads and chef’s selected accompaniments
- Baked Trout with Lemon Butter $39.00 per person
- Smoked Ham with Maple Sugar Glaze $40.00 per person
- Roasted Chicken with Herbs $41.00 per person
- Roasted Turkey with Traditional Dressing $41.00 per person
- Roasted Rib of Beef $49.00 per person
- Veal Collops $50.00 per person
- Roasted Chicken and Trout Combination $53.00 per person
- Roasted Rib of Beef and Trout Combination $59.00 per person
- Roasted Rib of Beef and Chicken Combination $61.00 per person

**Pastry** (select 1)
$6.00 per person
- Fresh Apple Cobbler
- Ginger Cake with Cream
- Buttermilk Cake with Raspberry Sauce
- Seasonal Bread Pudding with Vanilla Bean Crème Anglaise

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Rev.12/21/20