



Freedom Plated Dinners

Salad Course

See Star-Spangled Specialties for upgrades and additional course offerings

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing

Assorted Local Breads with Butter

Entrée Selections

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

Grilled Chicken Breast Michigan Dried Cherry Port Sauce	\$32.00 per person	Roasted Red Snapper Orange Thyme Buerre Blanc	\$38.00 per person
Miso Glazed Chicken Breast Ginger Reduction	\$32.00 per person	Hoisin Glazed Beef Short Rib Garlic Ginger Reduction	\$44.00 per person
Herb Crusted Chicken Roasted Cauliflower-Currant Chutney and Olive Buerre Blanc	\$34.00 per person	Grilled Filet Mignon Pinot Reduction	\$48.00 per person
Pretzel Crusted Chicken Stout Mustard Sauce	\$34.00 per person	Pan Seared Duck Breast Blueberry Reduction	\$48.00 per person
Maple Brined Grilled Pork Chop Dried Cherry Sauce	\$36.00 per person	Potato Crusted Tournedos of Beef Red Wine Peppercorn Sauce	\$52.00 per person
Grilled Salmon Buerre Blanc	\$37.00 per person	Grilled Lamb Chop Garlic Onion Jam and Natural Jus	\$58.00 per person
Potato Crusted Whitefish Whole Grain Mustard Sauce	\$38.00 per person	Wagyu Beef Morel Mushroom Sauce	\$82.00 per person

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Fine Herbal Teas and Iced Tea

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 3/4/2019



United We Stand Dual Entrees

Salad Course

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Entrée Selections (select 1)

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

Miso Glazed Chicken and Black Cod Ginger Reduction and Pineapple Salsa	\$40.00 per person
Maple Brined Grilled Pork Chop and Shrimp and Grits Natural Jus	\$40.00 per person
Herb Crusted Chicken and Grilled Salmon Fennel Slaw and Lemon Buerre Blanc	\$42.00 per person
Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper Chimichurri	\$44.00 per person
Braised Beef Short Rib and Miso Glazed Chicken Breast Ginger Reduction	\$46.00 per person
Grilled Beef Filet and Pretzel Crusted Chicken Stout Reduction	\$48.00 per person
Grilled Petite Filet and Potato Crusted Whitefish Whole Grain Mustard Demi	\$52.00 per person
Grilled Petite Filet and Herb Crusted Salmon Pinot Noir Reduction	\$52.00 per person
Pan Seared Petite Filet and Shrimp Scampi Roasted Garlic Reduction	\$54.00 per person
Grilled Petite Filet and Pan Seared Duck Wild Mushroom Sauce	\$54.00 per person
Surf & Turf, Grilled Wagyu Beef and Lobster Tail Truffle Buerre Blanc	\$90.00 per person

Beverages

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Dinner of the Century

Menlo Hors d'Oeuvres Package

Includes Premium Display and Trio of Butler-Passed Hors d'Oeuvres

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Entrée Selections (select 1)

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Pretzel Crusted Chicken Stout-Mustard Sauce	\$67.00 per person	Herb Crusted Chicken and Grilled Salmon Fennel Slaw, Lemon Buerre Blanc	\$75.00 per person
Grilled Salmon Fennel Slaw, Lemon Buerre Blanc	\$70.00 per person	Braised Beef Short Rib and Miso Glazed Chicken Breast Ginger Reduction	\$79.00 per person
Roasted Red Snapper Orange Thyme Buerre Blanc	\$71.00 per person	Grilled Beef Filet and Pretzel Crusted Chicken Stout Reduction	\$81.00 per person
Hoisin Glazed Beef Short Ribs Garlic-Ginger Reduction	\$77.00 per person	Grilled Petite Filet and Potato Crusted Whitefish Whole Grain Mustard Demi	\$85.00 per person
Grilled Filet Mignon Wild Mushroom Ragout, Pinot Reduction	\$81.00 per person	Grilled Petite Filet and Herb Crusted Salmon Pinot Noir Reduction	\$85.00 per person

Dessert (select 1)

Torte and Crème Brulee Duet
Chocolate Parfait and Cherry Cobbler Duet

Beverages

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Assortment of Fine Herbal Teas and Iced Tea

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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. Tavern owner 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 Squash Bisque	Hearty Beef Vegetable
Roasted Tomato Basil	Michigan Wild Mushroom	Potato Bacon Chowder

First Course (select 1)

\$8.00 per person

Chicken Pie	Pork Pie	Veal Pie	Smoked Trout
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Main Course (select 1)

Includes historic breads and chef's selected accompaniments

Baked Trout with Lemon Butter	\$38.00 per person
Smoked Ham with Maple Sugar Glaze	\$39.00 per person
Roasted Chicken with Herbs	\$40.00 per person
Roasted Turkey with Traditional Dressing	\$40.00 per person
Roasted Rib of Beef	\$48.00 per person
Veal Collops	\$49.00 per person
Roasted Chicken and Trout Combination	\$52.00 per person
Roasted Rib of Beef and Trout Combination	\$58.00 per person
Roasted Rib of Beef and Chicken Combination	\$60.00 per person

Pastry (select 1)

\$6.00 per person

Fresh Apple Cobbler	Buttermilk Cake with Raspberry Sauce
Ginger Cake with Cream	Seasonal Bread Pudding with Vanilla Bean Crème Anglaise

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Landmark Buffet Dinners

50 Guest Minimum and 90 Minute Service Presentation
Create your perfect buffet dinner with selections to please all your guests.

The George Washington Carver Buffet

\$46.00 per person

Includes selection of 2 salads and 2 entrées

The Wright Flyer Buffet

\$48.00 Per person

Includes selection of 3 salads and 2 entrées

The Real McCoy Buffet

\$52.00 per person

Includes selection of 3 salads and 3 entrées

Salad Selections

Layered Garden Salad and Choice of Dressings

Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese and Cider Vinaigrette

Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot and Maple Mustard Vinaigrette

Cherry Chicken Salad and Hobo Bread

With Bean Salad with Arugula, Dried Salami, aged White Cheddar and Extra Virgin Olive Oil

Smoked Kielbasa Potato Salad

Grilled Salmon Salad with Roasted Apple, Bitter Greens, Pecans and Cider Honey Vinaigrette

Marinated Mushroom Wild Rice Salad

Entrée Selections

Roasted Vegetable Boursin Strudel

Eggplant and Grilled Vegetable Lasagna with Roasted Tomato Coulis

Mushroom Ravioli in Brandy Cream

Pan-Seared Rainbow Trout with Lemon Butter

Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish

Roasted Chicken Breast with Dried Cherry Port Wine Reduction

Pretzel-Crusted Chicken with Stout Dijon Sauce

Chicken Stuffed with Brie Mushroom Farce with Marsala Demi

Maple Glazed Smoke Pork Loin with Sautéed Apples

Beef Tenderloin Tips with Leek Morel Sauce

Brown Sugar Barbecued Beef Brisket

Pot-Roast Buffalo and Root Vegetables

Accompaniments

Chef's Selection of starch, Fresh Vegetable and Vegetarians Pasta

Assorted Local Breads with Butter

Beverages

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Assortment of Fine Herbal Teas and Iced Tea

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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

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