### 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 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction</td>
<td>$36.00</td>
</tr>
<tr>
<td>Herb Crusted Chicken Roasted Cauliflower-Currant Chutney, Olive Beurre Blanc</td>
<td>$37.00</td>
</tr>
<tr>
<td>Pretzel Crusted Chicken Stout Mustard Sauce</td>
<td>$37.00</td>
</tr>
<tr>
<td>Grilled Chicken Breast (GF) Michigan Dried Cherry Port Sauce</td>
<td>$38.00</td>
</tr>
<tr>
<td>Maple Brined Grilled Pork Chop (GF) $42.00 per person Dried Cherry Sauce</td>
<td>$42.00</td>
</tr>
<tr>
<td>Potato Crusted Whitefish (GF) Whole Grain Mustard Sauce</td>
<td>$42.00</td>
</tr>
<tr>
<td>Grilled Salmon (GF) Fennel Slaw, Beurre Blanc</td>
<td>$44.00</td>
</tr>
<tr>
<td>Roasted Red Snapper (GF) Orange Thyme Beurre Blanc</td>
<td>$44.00</td>
</tr>
<tr>
<td>Pan Seared Duck Breast (GF) Blueberry Reduction</td>
<td>$54.00</td>
</tr>
<tr>
<td>Hoisin Glazed Beef Short Rib Garlic Ginger Reduction</td>
<td>$56.00</td>
</tr>
<tr>
<td>Grilled Filet Mignon (GF) Pinot Reduction</td>
<td>$68.00</td>
</tr>
<tr>
<td>Potato Crusted Tournedos of Beef (GF) Red Wine Peppercorn Sauce</td>
<td>$70.00</td>
</tr>
</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 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.
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) $43.00 per person
Ginger Reduction, Pineapple Salsa

Maple Brined Grilled Pork Chop and Shrimp and Grits (GF) $44.00 per person
Natural Jus

Herb Crusted Chicken and Grilled Salmon $46.00 per person
Fennel Slaw, Lemon Beurre Blanc

Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper (GF) $46.00 per person
Chimichurri

Braised Beef Short Rib and Maple Bourbon Chicken (GF) $52.00 per person
Bourbon-Peppercorn Reduction

Braised Beef Short Rib and Pretzel Crusted Chicken $52.00 per person
Stout-Mustard Sauce

Braised Beef Short Rib and Grilled Salmon (GF) $53.00 per person
Bourbon-Peppercorn Reduction

Grilled Petite Filet and Pretzel Crusted Chicken $64.00 per person
Stout Reduction

Grilled Petite Filet and Potato Crusted Whitefish (GF) $68.00 per person
Whole Grain Mustard Demi

Pan Seared Petite Filet and Shrimp Scampi (GF) $68.00 per person
Roasted Garlic Reduction

Grilled Petite Filet and Herb Crusted Salmon $72.00 per person
Pinot Noir Reduction

Surf & Turf, Grilled Petite Filet and Lobster Tail (GF) Market Price
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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Rev 3/18/2022
Dinner of the Century

Butler Passed Hors d’Oeuvres
(4 pieces total per person)

Select 2
Mozzarella Tart, Tomato, Basil Pesto
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)
Ricotta Cheese, Fig, Toasted Almonds, Crostini
Tomato-Basil Bruschetta, Parmesan Toast
Wild Mushrooms, Brie Cream, Phyllo Cup

Select 2
Cherry Chicken Salad Savory Cup (DF)
Coconut Jerk Chicken, Ginger Sauce
Korean Beef, Asian Slaw, Crisp Wonton (DF)
Crab Cake, Lime Chili Mayonnaise
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)

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

Pretzel Crusted Chicken
Stout-Mustard Sauce $57.00 per person
Herb Crusted Chicken and Grilled Salmon
Fennel Slaw, Lemon Beurre Blanc $67.00 per person

Grilled Salmon (GF)
Fennel Slaw, Lemon Beurre Blanc $65.00 per person
Braised Beef Short Rib and Maple Bourbon Chicken (GF)
Bourbon-Peppercorn Reduction $73.00 per person

Roasted Red Snapper (GF)
Orange Thyme Beurre Blanc $65.00 per person
Braised Beef Short Rib and Grilled Salmon
Bourbon-Peppercorn Reduction $74.00 per person

Hoisin Glazed Beef Short Ribs
Garlic-Ginger Reduction $77.00 per person
Grilled Petite Filet and Pretzel Crusted Chicken
Stout Reduction $85.00 per person

Grilled Filet Mignon (GF)
Pinot Reduction $89.00 per person
Grilled Petite Filet and Potato Crusted Whitefish (GF)
Whole Grain Mustard Demi $89.00 per person

Dessert (select 1)
Carmel Apple Cobbler (GF)
Carrot Cake
Upgrade to Chocolate Truffle Cake (GF) $3.00 per person or Lemon Blueberry Tart $3.00 per person

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

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

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Rev 3/18/2022
# Star-Spangled Specialties

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

## Amuse

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pea Potage with Truffle Oil</td>
<td>$3.00</td>
</tr>
<tr>
<td>Served Cold with Essence of Mint and Truffle Oil</td>
<td></td>
</tr>
<tr>
<td>House-Smoked Duck</td>
<td>$5.00</td>
</tr>
<tr>
<td>Sliced Breast with Mango Relish</td>
<td></td>
</tr>
<tr>
<td>Pork Belly</td>
<td>$7.00</td>
</tr>
<tr>
<td>Bacon-Wrapped with Greenfield Village-Inspired Sauce</td>
<td></td>
</tr>
<tr>
<td>Smoked Whitefish Cake</td>
<td>$8.00</td>
</tr>
<tr>
<td>Red Pepper Aioli and Micro Greens</td>
<td></td>
</tr>
</tbody>
</table>

## Intermezzo Course

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sorbet</td>
<td>$5.50</td>
</tr>
<tr>
<td>Chef-Paired Fruit Sorbet</td>
<td></td>
</tr>
<tr>
<td>Sorbet in Ice Bowl</td>
<td>$18.00</td>
</tr>
<tr>
<td>Signature Carved Ice Bowl Presentation</td>
<td></td>
</tr>
</tbody>
</table>

## Soup

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

## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Gulf Shrimp</td>
<td>$12.00</td>
</tr>
<tr>
<td>Served with Frisee, Lemon and Cocktail Sauce</td>
<td></td>
</tr>
<tr>
<td>Antipasto Platter</td>
<td>$8.00</td>
</tr>
<tr>
<td>Holsteiner Sausage, Proscuitto Americana, Local Sharp Cheddar, Michigan Jack, Dried Cherry Mustard, Picked Onions, Grapes and Gluten Free Crackers</td>
<td></td>
</tr>
</tbody>
</table>

## Premium Salads

(Price based on upgrading lunch or dinner salad)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Salad</td>
<td>$2.00</td>
</tr>
<tr>
<td>Baby Spinach Leaves with Sliced Mangues, Cherry Tomatoes, Red Onions, Candied Walnuts and Spun Carrots, Served with Raspberry Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$3.00</td>
</tr>
<tr>
<td>Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish</td>
<td></td>
</tr>
<tr>
<td>Lovett Wedge</td>
<td>$4.00</td>
</tr>
<tr>
<td>Baby Iceberg Lettuce, Chilled Gulf Shrimp, Boiled Egg, Vine-Ripened Tomato, House-Smoked Bacon with Creamy Gorgonzola Dressing</td>
<td></td>
</tr>
<tr>
<td>Roasted Pear and Bibb</td>
<td>$4.00</td>
</tr>
<tr>
<td>Roasted Bosc Pear Stuffed with Gourmandise Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction</td>
<td></td>
</tr>
<tr>
<td>Caprese Salad</td>
<td>$4.00</td>
</tr>
<tr>
<td>Fresh Mozzarella, Basil and Vine-Ripened Tomatoes with Extra Virgin Olive Oil and Balsamic Drizzle, Cracked Pepper and Sea Salt</td>
<td></td>
</tr>
<tr>
<td>Duck Confit and Roasted Fennel</td>
<td>$5.00</td>
</tr>
<tr>
<td>Duck Confit and Roasted Fennel with Scented Beets, Zingerman’s Bridgewater Cheese, Frisee Greens and Dried Fruit Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Michigan-Inspired Salad</td>
<td>$5.00</td>
</tr>
<tr>
<td>Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts and Maple Balsamic Dressing</td>
<td></td>
</tr>
<tr>
<td>Winter Greens Salad</td>
<td>$5.00</td>
</tr>
<tr>
<td>Frisee, Mesclun, Roasted Beets, Blood Oranges and Toasted Pine Nuts with Citrus Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>The President</td>
<td>$6.00</td>
</tr>
<tr>
<td>Exotic Greens with Dehydrated Peppers, Fresh Mozzarella, Seasonal Tomatoes and Late Harvest Grape Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Romaine Wedge</td>
<td>$7.00</td>
</tr>
<tr>
<td>Baby Romaine Wedge with Roasted Beet, Oven-Dried Tomato, White Cheddar, Toasted Pine Nuts and Rosemary Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.

Rev.10/19/2021
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 (V & 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 (V)
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, V - Vegetarian, GF - Gluten Free, DF - Dairy Free
We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

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Rev.10/19/2021
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. 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 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 $40.00 per person
- Smoked Ham with Maple Sugar Glaze $41.00 per person
- Roasted Chicken with Herbs $42.00 per person
- Roasted Turkey with Traditional Dressing $42.00 per person
- Roasted Rib of Beef $51.00 per person
- Veal Collops $51.00 per person
- Roasted Chicken and Trout Combination $54.00 per person
- Roasted Rib of Beef and Trout Combination $61.00 per person
- Roasted Rib of Beef and Chicken Combination $63.00 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

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process. Combination main course is recommended to offer your guests multiple/alternate proteins. Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice entrées are not available with this menu.

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Rev. 10/19/21
The Lodge at Christie & Main Buffet Dinner Package
100 Guest Minimum
Create your perfect buffet dinner with selections to please all your guests.
Available only in The Lodge at Christie & Main
Sorry, no substitutions

Butler Passed Hors d’Oeuvres (select 4)
Tomato-Basil Bruschetta on Parmesan Toast (V)
Korean Beef, Asian Slaw, Crisp Wonton (DF)
Chicken Caesar Salad Cone
Crab Cakes with Chili Lime Mayonnaise
Chipotle Chicken Corn Cup with Lime-Cilantro Cream
Wild Mushrooms with Brie Cream in Phyllo Cup (V)
Tandoori Chicken Skewer with Mango Chutney (GF)
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)

Buffet 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 (V & 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 (V, GF, DF)

Buffet Entrée Selections (select 2)
Buffet Accompanied with Chef’s Selection of Starch, Fresh Vegetable and Vegetarian Pasta
Assorted Local Breads with Butter

- Vegetable Lasagna with Roasted Tomato
- Vegetable Bolognese (V)
- 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)

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

Dessert
Chef’s Fruit Cobbler Station - Apple, Mixed Berry and Chef’s Seasonal Crisps Served Warm in Cast-Iron Skillets
and Real Whipped Cream
Add Guernsey Vanilla Ice Cream for additional $3.00 per person

$69 per person
Add one additional salad - $2 per person
Add one additional salad and one additional entrée - $6 per person

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free
We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

Please note: Upscale Disposables are used for stations and barware.

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Rev. 10/19/2021