



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

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

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

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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	\$43.00 per person
Maple Brined Grilled Pork Chop and Shrimp and Grits (GF) Natural Jus	\$44.00 per person
Herb Crusted Chicken and Grilled Salmon Fennel Slaw, Lemon Beurre Blanc	\$46.00 per person
Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper (GF) Chimichurri	\$46.00 per person
Braised Beef Short Rib and Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction	\$52.00 per person
Braised Beef Short Rib and Pretzel Crusted Chicken Stout-Mustard Sauce	\$52.00 per person
Braised Beef Short Rib and Grilled Salmon (GF) Bourbon-Peppercorn Reduction	\$53.00 per person
Grilled Petite Filet and Pretzel Crusted Chicken Stout Reduction	\$64.00 per person
Grilled Petite Filet and Potato Crusted Whitefish (GF) Whole Grain Mustard Demi	\$68.00 per person
Pan Seared Petite Filet and Shrimp Scampi (GF) Roasted Garlic Reduction	\$68.00 per person
Grilled Petite Filet and Herb Crusted Salmon Pinot Noir Reduction	\$72.00 per person
Surf & Turf, Grilled Petite Filet and Lobster Tail (GF) Truffle Beurre Blanc	Market Price

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

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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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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.

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Rev 3/18/2022



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)

- Spinach Quinoa Cake with White Bean Stew, Tomato Coulis (VG)
- 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)
- Braised Pot Roast and Root Vegetables (GF & DF) *+\$2 per person*
- Brown Sugar Barbecued Beef Brisket (GF & DF) *+\$3 per person*
- Beef Tenderloin Tips with Leek Morel Sauce (GF & DF) *+\$5 per person*

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

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Rev. 8/10/2022



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 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
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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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 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	\$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

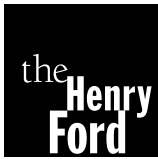
Pastry (select 1)

\$6.00 per person

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

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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)

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|---|--|
| Tomato-Basil Bruschetta on Parmesan Toast (V) | Chipotle Chicken Corn Cup with Lime-Cilantro Cream |
| Korean Beef, Asian Slaw, Crisp Wonton (DF) | Wild Mushrooms with Brie Cream in Phyllo Cup (V) |
| Chicken Caesar Salad Cone | Tandoori Chicken Skewer with Mango Chutney (GF) |
| Crab Cakes with Chili Lime Mayonnaise | 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) | • Chicken Stuffed with Brie Mushroom Farce with Marsala Demi |
| • Pan-Seared Rainbow Trout with Lemon Butter (GF) | • Maple Glazed Smoked Pork Loin with Sautéed Apples (GF & DF) |
| • Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish (GF & DF) | • Braised Pot Roast and Root Vegetables (GF & DF) <i>+\$2 per person</i> |
| • Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF) | • Brown Sugar Barbecued Beef Brisket (GF & DF) <i>+\$3 per person</i> |
| • Pretzel-Crusted Chicken with Stout Dijon Sauce (DF) | • Beef Tenderloin Tips with Leek Morel Sauce (GF & DF) <i>+\$5 per person</i> |

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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