



Freedom Plated Dinners

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing (VG, GF, DF)

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

Herb Seared Chicken (GF) Roasted Cipollini Onions, Rosemary Demi-Glace	\$38.00 per person	Seared Red Snapper (GF) Tomato Butter Sauce	\$45.00 per person
Grilled Chicken Breast (GF) Michigan Dried Cherry Port Sauce	\$39.00 per person	Braised Beef Short Rib (GF) Roasted Garlic Reduction	\$57.00 per person
Basil Parmesan Crusted Chicken Lemon Artichoke Sauce	\$39.00 per person	Grilled Lamb Chop (GF) Garlic Onion Jam, Natural Jus	\$69.00 per person
Pretzel Crusted Chicken Port Wine Sauce	\$39.00 per person	Grilled Filet Mignon (GF) Shiitake Fricassee, Madeira Wine Sauce	\$70.00 per person
Maple Brined Grilled Pork Chop (GF) Dried Cherry Sauce	\$43.00 per person	Tournedos of Beef (GF) Five Mushroom Ragout, Madeira Wine Sauce	\$71.00 per person
Horseradish Crusted Whitefish Lemon Caper White Wine Sauce	\$44.00 per person	Wagyu Beef (GF) Morel Mushroom Sauce	Market Price
Grilled Verlasso Salmon (GF) Cassis Onion Marmalade, Roasted Garlic Cream	\$45.00 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

We are happy to help with vegan, gluten-free, 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 (VG, GF, DF)

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

Herb Seared Chicken and Grilled Salmon (GF) \$47.00 per person
Lemon Artichoke Sauce

Grilled Chicken Breast and Seared Red Snapper (GF) \$48.00 per person
Michigan Dried Cherry Port Sauce

Braised Beef Short Rib and Pretzel Crusted Chicken \$53.00 per person
Port Wine Sauce

Braised Beef Short Rib and Herb Seared Chicken (GF) \$53.00 per person
Port Wine Sauce

Braised Beef Short Rib and Grilled Salmon (GF) \$54.00 per person
Bourbon-Peppercorn Reduction

Grilled Petite Filet and Basil Parmesan Crusted Chicken \$66.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Petite Filet and Horseradish Crusted Whitefish \$70.00 per person
Roasted Garlic Jus

Pan Seared Petite Filet and Shrimp Scampi (GF) \$70.00 per person
Roasted Garlic Jus

Grilled Petite Filet and Grilled Salmon (GF) \$73.00 per person
Five Mushroom Ragout, Madeira Wine Sauce

Surf & Turf, Grilled Petite Filet and Lobster Tail (GF) Market Price
Truffle Beurre Blan

Beverages

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Rev 8/18/2023



Dinner of the Century

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

Select 2

Avocado, Cilantro Tomato Pico, Corn Chip (VG, GF, DF)
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

Michigan Cherry Chicken Salad Savory Cup (DF)
Tandoori Chicken Skewer, Mango Chutney (GF)
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 (VG, GF, DF)

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

Herb Seared Chicken (GF) \$58.00 per person
Roasted Cipollini Onions, Rosemary Demi-Glace

Herb Seared Chicken and Grilled Salmon (GF) \$67.00 per person
Lemon Artichoke Sauce

Grilled Verlasso Salmon (GF) \$65.00 per person
Cassis Onion Marmalade, Roasted Garlic Cream

Braised Beef Short Rib and Herb Seared Chicken (GF) \$73.00 per person
Port Wine Sauce

Seared Red Snapper (GF) \$65.00 per person
Tomato Butter Sauce

Braised Beef Short Rib and Grilled Salmon (GF) \$74.00 per person
Bourbon-Peppercorn Reduction

Braised Beef Short Ribs (GF) \$77.00 per person
Roasted Garlic Reduction

Grilled Petite Filet and Basil Parmesan Crusted Chicken \$86.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Filet Mignon (GF) \$90.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Petite Filet and Grilled Salmon (GF) \$93.00 per person
Five Mushroom Ragout, Madeira Wine Sauce

Dessert (select 1)

Carmel Apple Cobbler (GF)
Carrot Cake

Upgrade to Chocolate Truffle Cake (GF) or Lemon Blueberry Tart for \$3.00 per person

Beverages

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Assortment of Fine Herbal Teas

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Landmark Buffet Dinners

50 Guest Minimum

Create your perfect buffet dinner with selections to please all your guests.

\$54 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 (V, GF, DF)

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) *+\$5 per person*
- Brown Sugar Barbecued Beef Brisket (GF & DF) *+\$5 per person*
- Beef Tenderloin Tips with Leek Morel Sauce (GF & DF) *+\$8 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. 11/13/2023



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. Served on historic china.

Family-Style Soup Course

Chef's Selection of Seasonal Soup

Salad Course

Dressed Greens, Tomatoes, Cucumbers,
Seasonal Vegetable, Sweet Onion Dressing (VG, GF, DF)

Main Course (select 1)

Includes historic breads and chef's selection of
seasonal vegetables and roasted potatoes

Roasted Chicken with Herbs (GF)	\$54.00 per person
Baked White Fish with Lemon Butter (GF)	\$59.00 per person
Braised Beef (GF)	\$71.00 per person

Pastry Course (select 1)

Fresh Apple Cobbler

Mixed Berry Cobbler

Seasonal Bread Pudding with Vanilla Bean Crème Anglaise

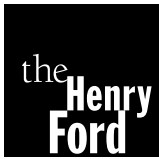
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Sorry, no substitutions.

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Rev. 10/16/23



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, Parmesan Toast (V)	Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream
Korean Beef, Asian Slaw, Crisp Wonton (DF)	Wild Mushrooms, Brie Cream, Phyllo Cup (V)
Chicken Caesar Canape	Tandoori Chicken Skewer, Mango Chutney (GF)
Crab Cake, 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)
- 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)
+\$5 per person
- Brown Sugar Barbecued Beef Brisket (GF & DF)
+\$5 per person
- Beef Tenderloin Tips with Leek Morel Sauce (GF & DF)
+\$8 per person

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

\$76 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
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Please note: Upscale Disposables are used for stations and barware.

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