



# 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

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

## 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.

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Prices and policies are subject to change.*

Rev 7/22/2021



## 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

<b>Miso Glazed Chicken and Black Cod (GF)</b> Ginger Reduction, Pineapple Salsa	<b>\$41.00 per person</b>
<b>Maple Brined Grilled Pork Chop and Shrimp and Grits (GF)</b> Natural Jus	<b>\$41.00 per person</b>
<b>Herb Crusted Chicken and Grilled Salmon</b> Fennel Slaw, Lemon Beurre Blanc	<b>\$43.00 per person</b>
<b>Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper (GF)</b> Chimichurri	<b>\$45.00 per person</b>
<b>Braised Beef Short Rib and Maple Bourbon Chicken (GF)</b> Bourbon-Peppercorn Reduction	<b>\$48.00 per person</b>
<b>Braised Beef Short Rib and Pretzel Crusted Chicken</b> Stout-Mustard Sauce	<b>\$49.00 per person</b>
<b>Grilled Petite Filet and Pretzel Crusted Chicken</b> Stout Reduction	<b>\$52.00 per person</b>
<b>Grilled Petite Filet and Potato Crusted Whitefish (GF)</b> Whole Grain Mustard Demi	<b>\$56.00 per person</b>
<b>Grilled Petite Filet and Herb Crusted Salmon</b> Pinot Noir Reduction	<b>\$56.00 per person</b>
<b>Pan Seared Petite Filet and Shrimp Scampi (GF)</b> Roasted Garlic Reduction	<b>\$58.00 per person</b>
<b>Grilled Petite Filet and Pan Seared Duck (GF)</b> Wild Mushroom Sauce	<b>\$58.00 per person</b>
<b>Surf &amp; Turf, Grilled Wagyu Beef and Lobster Tail (GF)</b> Truffle Beurre Blanc	<b>\$92.00 per person</b>

### Beverages

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Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.  
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Rev 7/22/2021



# 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

<b>Pretzel Crusted Chicken</b> Stout-Mustard Sauce	<b>\$53.00 per person</b>	<b>Herb Crusted Chicken and Grilled Salmon</b> Fennel Slaw, Lemon Beurre Blanc	<b>\$61.00 per person</b>
<b>Grilled Salmon (GF)</b> Fennel Slaw, Lemon Beurre Blanc	<b>\$56.00 per person</b>	<b>Braised Beef Short Rib and Maple Bourbon Chicken (GF)</b> Bourbon-Peppercorn Reduction	<b>\$66.00 per person</b>
<b>Roasted Red Snapper (GF)</b> Orange Thyme Beurre Blanc	<b>\$57.00 per person</b>	<b>Grilled Petite Filet and Pretzel Crusted Chicken</b> Stout Reduction	<b>\$70.00 per person</b>
<b>Hoisin Glazed Beef Short Ribs</b> Garlic-Ginger Reduction	<b>\$63.00 per person</b>	<b>Grilled Petite Filet and Potato Crusted Whitefish (GF)</b> Whole Grain Mustard Demi	<b>\$74.00 per person</b>
<b>Grilled Filet Mignon (GF)</b> Pinot Reduction	<b>\$72.00 per person</b>	<b>Grilled Petite Filet and Herb Crusted Salmon</b> Pinot Noir Reduction	<b>\$74.00 per person</b>

## 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 and are not available with dual entrées.



# 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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# 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

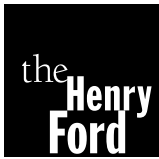
- Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee
- Assortment of Fine Herbal Teas

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. 3/29/2021



# 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) | • Beef Tenderloin Tips with Leek Morel Sauce (GF & DF)        |
| • Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF)    | • Brown Sugar Barbecued Beef Brisket (GF & DF)                |
| • Pretzel-Crusted Chicken with Stout Dijon Sauce (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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# 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	\$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	Buttermilk Cake with Raspberry Sauce
Ginger Cake with Cream	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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