



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	Pan Seared Duck Breast Blueberry Reduction	\$48.00 per person
Pretzel Crusted Chicken Stout Mustard Sauce	\$34.00 per person	Grilled Filet Mignon Pinot Reduction	\$49.00 per person
Maple Brined Grilled Pork Chop Dried Cherry Sauce	\$36.00 per person	Potato Crusted Tournedos of Beef Red Wine Peppercorn Sauce	\$53.00 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 1/30/2020



United We Stand Dual Entrees

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Entrée Selections (select 1)

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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	\$47.00 per person
Braised Beef Short Rib and Pretzel Chicken Breast Stout-Mustard Sauce	\$48.00 per person
Grilled Petit Filet and Pretzel Crusted Chicken Stout Reduction	\$49.00 per person
Grilled Petite Filet and Potato Crusted Whitefish Whole Grain Mustard Demi	\$53.00 per person
Grilled Petite Filet and Herb Crusted Salmon Pinot Noir Reduction	\$53.00 per person
Pan Seared Petite Filet and Shrimp Scampi Roasted Garlic Reduction	\$55.00 per person
Grilled Petite Filet and Pan Seared Duck Wild Mushroom Sauce	\$55.00 per person
Surf & Turf, Grilled Wagyu Beef and Lobster Tail Truffle Buerre Blanc	\$90.00 per person

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