<table>
<thead>
<tr>
<th>Star-Spangled Stations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stations have 75 Guest Minimum and 90 Minute Service Presentation</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Salad Station</th>
<th>$9.50 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greenfield Village Waldorf with Bibb Lettuce, Toasted Peanuts, Grapes and Dressing; Layered Mixed-Green Salad with Dressings; Caesar Salad; Caprese Salad; Mini Wedge Salad; Pacific Rim Salad with Napa Cabbage, Sweet Peppers, Edamame, Carrots, Pea Shoots and Sesame Dressing; Assorted Breads</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Specialty Rice Bar</th>
<th>$9.50 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Risotto, Dried Cherry Wild Rice and Brown Rice Pilaf with Toppings of Whipped Boursin Cheese, Parmesan Cheese, Candied Pecans, Toasted Pine Nuts, Rapini Fried Peppers, Caramelized Cipollini Onions and Sautéed Mushrooms</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gourmet Potato Bar</th>
<th>$10.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Sweet Potatoes, Cheddar Chive Sour Cream Whipped Potatoes and Herb-Roasted Redskin Potatoes with Toppings of House-Smoked Bacon, Rock Shrimp, Chorizo Sausage, Gouda Cheese, Parmesan Cheese, Jack Cheese, Sour Cream, Caramelized Onions, Broccoli, Scallions, Sautéed Mushrooms and Roasted Garlic</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DIY Chowder Bar</th>
<th>$11.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Chowder with Toppings of Clams, Whole Kernel Corn, Green Onions, Warm Crispy Bacon, Hot Sauce and Oyster Crackers</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Savory Soup Station</th>
<th>$11.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut Squash Soup, Five Mushroom Soup and Tomato Basil Bisque with Toppings of Toasted and Candied Nuts, Pumpkin Seeds, Pumpkin Oil, Fried Sage, Frizzled Onion, Sherry Glaze Parmesan Brittle, Bacon Lardons and Focaccia Croutons, Assorted Breads, Olive Oil and Whipped Butters</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mac and Cheese Skillets</th>
<th>$12.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Cheddar Cheese, Sun-Dried Tomato and Gruyere, and Smoky Gouda with Bacon Macaroni and Cheese, All with Cavatappi Pasta and Served in Cast-Iron Skillets</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken Pot Pie Skillets</th>
<th>$12.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Chicken Pot Pie in Savory Pastry Crust with Aromatic Vegetables and Fresh Herbs in Cast-Iron Skillets</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gourmet Mini Slider Station</th>
<th>$12.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Certified Angus Beef and Roasted Portobello Sliders on Brioche Buns with Toppings of Chipotle Ketchup, Wasabi Mustard, Barbecue Sauce, Caramelized Onions, Sautéed Mushrooms, Baby Arugula, Tomato, Smoked Cheddar Cheese and Crispy Pancetta</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Gourmet Pizza Station</th>
<th>$12.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat Cheese and Prosciutto Pizza with Fresh Thyme and Sun-Dried Tomatoes; Andouille Sausage Pizza with Roasted Peppers and Caramelized Onions; White Pizza with Pesto, Mozzarella, All Night Tomatoes and Arugula</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Greek Festival Station</th>
<th>$13.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic Dip with Pita, Greek Salad, Vegetarian Stuffed Grape Leaves, Kreatopita of Beef (Meat Pie with Herbs in Phyllo Dough), Lemon-Scented Rice and Spanakopita</td>
<td></td>
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<table>
<thead>
<tr>
<th>Mediterranean Station</th>
<th>$13.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hummus, Tabbouleh, Baba Ghanoush, Falafel with Mint Chutney, Pita Bread, Chicken Shawarma with Garlic Sauce, and Beef Kofta</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Metro Mex Taco Station</th>
<th>$14.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Mahi Mahi, Chipotle-Brasied Beef, Chicken Mole, Black Bean Corn Relish, Grilled Pepper Tofu Salad, Jack Cheese, Goat Cheese, Salsa Cru, Roasted Tomatillo Salsa, Shredded Lettuce, Cilantro Lime Sour Cream and Local Fresh Tortilla</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Ciao Italiano Station</th>
<th>$15.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reggiano Parmesan and Ricotta Display, Baby Arugula Salad with Lemon Gorgonzola and Pancetta, Caprese Salad, Cured Meats, Grilled Vegetable and Aioli Display, Assorted Breads, Mushroom Risotto, Osso Bucco with Soft Polenta, Chicken Scaloppini with Vermouth Sauce, Grape Tomato and Capers</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Meat and Potage Station</th>
<th>$16.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Devilled Eggs, Beet and Onion Salad, House-Smoked Bacon Fingerling Potato Salad, Meatloaf with Horseradish Mashed Potatoes, Potato-Crusted Whitefish with Dill Cream, Smoked Pork Loin with Fried Potatoes and Apple Krait</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Asian Stir Fry Station</th>
<th>$18.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet and Sour Pork, Sichuan Beef and Chinese Almond Chicken in Chinese Takeout Containers Served with White Rice, Toppings of Daikon Sprouts, Fried Wonton Straws, Napa Slaw, Chow Mein Noodles, Scallions, Chopped Cilantro, Sautéed Carrots and Soy-Ginger Sauce</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Roast Bar</th>
<th>$21.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry-Rubbed Roast Pork Shoulder and Herb-Grilled Flank Steak Carvings with Garlic Rosemary Demi-Glace, Greenfield Village Barbecue Sauce, Spicy Porter Mustard, Fig Chutney, Creamed Horseradish, Red Pepper Rouille and Assorted Rolls</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Gourmet Sandwich Carving Station</th>
<th>$22.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef-Carved Beef Tendaloin and Turkey Breast Served on Pretzel, Deli and Onion Rolls with Cheddar Cheese, Roasted Peppers, Frisée Lettuce, Arugula Greens, Crispy Fried Onions, Pickled Red Onions, Sautéed Exotic Mushrooms, Sun-Dried Tomato Pesto, Chipotle Ketchup, Herb Dijon Aïoli, Red Pepper Rouille and Horseradish Cream</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chilled Shellfish Station</th>
<th>$28.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Custom Ice Carving Filled with Jumbo Prawns, Crab and Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-Made Cocktail Sauce, Lemon and Seaweed Salad</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sushi Station</th>
<th>Market Price</th>
</tr>
</thead>
</table>

Stations are small-plate portions only and are best suited for combining and creating unique strolling dinners.

Strolling Dinners require a minimum of 4 stations including carvings. Stations must be ordered for full guest count.

Stations are not available with seated dinner service.

Above prices are subject to 6% sales tax and 24% service charge.

Availability, prices, and policies are subject to change.

Rev. 3/9/22
**Classic Carving**  
50 Guest Minimum and 90 Minute Service Presentation  
Combination to add to a custom strolling or buffet dinner menu

- **House-Smoked Beef Brisket**  
  Served with Greenfield Village Signature Barbecue Sauces, Traditional, Carolina-Style, and Alabama White and Cornbread  
  ($300.00)  
  (Serves up to 25)

- **Seared Tenderloin Persillade**  
  Creamy Horseradish, Truffle Jus Lie and Freshly Baked Rolls  
  ($475.00)  
  (Serves up to 25)

- **Five Mushroom Strudel**  
  Caramelized Sweet Shallot Sauce  
  ($125.00)  
  (Serves up to 25)

- **Chili-Rubbed Flank Steak**  
  Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream and Fried Tortillas  
  ($220.00)  
  (Serves up to 25)

- **Chicken Ballotine**  
  Stuffed with Five Mushroom Brie  
  ($225.00)  
  (Serves up to 35)

- **Stuffed Pork Loin**  
  Wrapped with Smoked Bacon and Stuffed with Tuscan Sausage, Provolone Cheese, Marsala Tomato Demi-Glace  
  ($250.00)  
  (Serves up to 35)

- **Salmon**  
  Herb-Grilled with Cipollini Cream Sauce and Freshly Baked Rolls  
  ($200.00)  
  (Serves up to 25)

- **Roasted Top Round of Beef**  
  Creamy Horseradish, Au Jus and Freshly Baked Rolls  
  ($425.00)  
  (Serves up to 50)

- **Faygo® Root Beer-Glazed Ham**  
  Coarse-Grain Mustard Sauce and Freshly Baked Rolls  
  ($175.00)  
  (Serves up to 50)

- **Rosemary Dijon Leg of Lamb**  
  Roasted Garlic Jus  
  ($300.00)  
  (Serves up to 25)

- **Roasted Turkey**  
  Cranberry Orange Relish and Freshly Baked Rolls  
  ($225.00)  
  (Serves up to 35)

- **Rabbit Ballotine**  
  Bacon-Wrapped and Sausage-Stuffed with Late Harvest Jus  
  ($400.00)  
  (Serves up to 25)

$75 Chef Attendant Fee

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*Carvings are small-plate portions only and are not available with seated dinner service. Strolling Dinners require a minimum of 4 stations (including carvings). Stations must be ordered for full guest count.*

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

Rev. 3/9/22
Welcome to the “D” Strolling Dinner Package
100 Guest Minimum and 90 Minute Service Presentation

$65.00 per person

Available for groups of 75-100 guests for an additional $5.00 per person

Specialty Stations

**Mexican Village**
- Pork Tamales
- Chicken Mole Quesadilla
- Hand-Cut Salsa and Guacamole
- Fried Corn Tortilla Chips

**Hamtramck**
- Mizeria (Cucumber-Dill Salad)
- City Chicken
- Kielbasa with Kraut
- Potato Cheese Pierogi with Onion

**Greektown**
- Greek Salad “Coffees”
- Garlic Dip with Pita
- Fried Eggplant with Red Pepper Coulis
- Spanakopita

**Motown**
- Smothered Chicken Thighs
- Collard Greens
- Honey-Buter Cornbread
- Cast-Iron Sweet Potato Casserole

**The “D” Dessert Station**
- Ice Cream Flavors Made from Assorted Faygo® in Glass Bottles
- Cream Puff Station with Sanders® Hot Fudge, Guernsey Ice Cream and Assorted Toppings

**Coffee Station**
- Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee,
  Assortment of Fine Herbal Tea

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

Rev. 3/9/22
High-Flying Strolling Dinner Package
100 Guest Minimum and Two Hour Service Presentation

$70.00 per person

Available for groups of 75-100 guests for an additional $5.00 per person

Traditional Display
Trio Display of Gourmet Cheeses with Crackers, Vegetable Crudités with Dip and Fresh Seasonal Fruit

Butler-Passed Hors d’Oeuvres

Select 1
- Tomato-Basil Bruschetta, Parmesan Toast
- Vegetable Spring Roll, Sweet Chili Mustard
- Wild Mushroom, Brie Cream, Phyllo Cup
- Red Lentil Cake, Hummus, Fried Za’atar Spice

Select 1
- Chicken Caesar Crostini, Ginger Sauce
- Coconut Jerk Chicken, Ginger Sauce
- Mini ‘BLT’ Tart, Basil Ricotta, Bacon, Tomato, Arugula
- Seared Beef Skewer, Chimichurri Sauce

Select 1
- Crab Cakes, Lime Chili Mayonnaise
- Scallop Ceviche Shooter, Confetti Peppers, Lime
- Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger
- Smoked Salmon, Lemon-Dill Crème Fraiche, Caper, Rye

Star-Spangled Stations and Classic Carving

Select 1
- Mac and Cheese Skillets
- Gourmet Potato Bar
- DIY Chowder Bar
- Chicken Pot Pie Skillets

Select 1
- Ciao Italiano Station
- Greek Festival Station
- Metro Mex Taco Station

Select 2
- Roasted Top Round of Beef
- Chicken Ballotine
- Five Mushroom Strudel
- Roasted Turkey

Dessert Station

Select 1
- Slab Brownie Martini Bar
- Chef’s Fruit Cobbler with Vanilla Ice Cream

Coffee Station

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

Premium Displays

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

Rev. 3/9/22
Great Explorations Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

$95.00 per person

Available for groups of 75-100 guests for an additional $5.00 per person

Firestone Farm Market Display

Salad Station

Butler-Passed Hors d’Oeuvres

Select 1
- Zingerman's Goat Cheese, Roasted Beet, Hobo Bread
- Michigan Harvest Salad Cone
- Mozzarella Tart, Tomato, Basil Pesto
- Wild Mushrooms, Brie Cream, Phyllo cup

Select 1
- Cherry Chicken Salad Savory Cup
- Mini Pulled Chicken Tacos, Spicy Avocado Cream
- Raclette Tartlet, Caramelized Apples, Crispy Bacon
- Hoisin Barbecued Beef, Bok Choy, Green Tea Cone

Select 1
- Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish
- Spicy Ahi Tuna, Avocado Wonton Chip
- Smoked Whitefish, Brandade, Roasted Corn, Crispy Shallot
- Prosciutto-Wrapped Shrimp, Ginger Dipping Sauce

Star-Spangled Stations and Classic Carvings

Select 1
- Mac and Cheese Skillets
- Gourmet Potato Bar
- DIY Chowder Bar
- Chicken Pot Pie Skillets

Select 1
- Ciao Italiano Station
- Asian Stir-Fry Station
- Metro Mex Taco Station

Select 1
- Roast Bar
- Gourmet Sandwich Carving Station
- Combination of Seared Tenderloin Persillade Carving and Herb-Grilled Salmon Carving

Dessert Station

Select 1
- Downtown Dessert Station
- Signature Sweet Station

Coffee Station

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

Above prices are subject to 6% sales tax and 24% service charge

Availability, prices, and policies are subject to change.

Rev. 3/9/22