Star-Spangled Stations

Stations have 75 Guest Minimum and 90 Minute Service Presentation

Salad Station $9.50 per person
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

Specialty Rice Bar $9.50 per person
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

Gourmet Potato Bar $10.00 per person
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

DIY Chowder Bar $11.00 per person
Vegetarian Chowder with Toppings of Clams, Whole Kernel Corn, Green Onions, Warm Crispy Bacon, Hot Sauce and Oyster Crackers

Savory Soup Station $11.00 per person
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

Mac and Cheese Skillets $12.00 per person
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

Chicken Pot Pie Skillets $12.00 per person
Classic Chicken Pot Pie in Savory Pastry Crust with Aromatic Vegetables and Fresh Herbs in Cast-Iron Skillets

Gourmet Mini Slider Station $12.00 per person
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

Gourmet Pizza Station $12.00 per person
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

Greek Festival Station $13.00 per person
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

Mediterranean Station $13.00 per person
Hummus, Tabbouleh, Baba Ghanoush, Falafel with Mint Chutney, Pita Bread, Chicken Shawarma with Garlic Sauce, and Beef Kofta

Metro Mex Taco Station $14.00 per person
Grilled Mahi Mahi, Chipotle-Braised 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

Ciao Italiano Station $15.00 per person
Reggiano Parmesan and Ricotta Display, Baby Arugula Salad with Blue Cheese and Tomato, 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

Meat and Potato Station $16.00 per person
Deviled 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 Kraut

Asian Stir Fry Station $18.00 per person
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, Shredded Carrots and Soy-Ginger Sauce

Roast Bar $21.00 per person
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

Gourmet Sandwich Carving Station $22.00 per person
Chef-Carved Beef Tenderloin and Turkey Breast Served on Pretzel, Deli and Onion Rolls with Cheddar Cheese, Roasted Peppers, Frissee Lettuce, Arugula Greens, Crispy Fried Onions, Pickled Red Onions, Sautéed Exotic Mushrooms, Sun-Dried Tomato Pesto, Chipotle Ketchup, Herb Dijon Aioli, Red Pepper Rouille and Horseradish Cream

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 23% service charge. Prices and policies are subject to change.

Rev. 1/29/20
# Classic Carving

50 Guest Minimum and 90 Minute Service Presentation

Combination to add to a custom strolling or buffet dinner menu

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-Smoked Beef Brisket</td>
<td>$275.00</td>
<td>Served with Greenfield Village Signature Barbecue Sauces, Traditional, Carolina-Style, and Alabama White and Cornbread (Serves up to 25)</td>
</tr>
<tr>
<td>Seared Tenderloin Persillade</td>
<td>$300.00</td>
<td>Creamy Horseradish, Truffle Jus Lie and Freshly Baked Rolls (Serves up to 25)</td>
</tr>
<tr>
<td>Five Mushroom Strudel</td>
<td>$125.00</td>
<td>Caramelized Sweet Shallot Sauce (Serves up to 25)</td>
</tr>
<tr>
<td>Chili-Rubbed Flank Steak</td>
<td>$220.00</td>
<td>Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream and Fried Tortillas (Serves up to 25)</td>
</tr>
<tr>
<td>Chicken Ballotine</td>
<td>$225.00</td>
<td>Stuffed with Five Mushroom Brie (Serves up to 35)</td>
</tr>
<tr>
<td>Stuffed Pork Loin</td>
<td>$250.00</td>
<td>Wrapped with Smoked Bacon and Stuffed with Tuscan Sausage, Provolone Cheese, Marsala Tomato Demi-Glace (Serves up to 35)</td>
</tr>
<tr>
<td>Roasted Top Round of Beef</td>
<td>$400.00</td>
<td>Creamy Horseradish, Au Jus and Freshly Baked Rolls (Serves up to 50)</td>
</tr>
<tr>
<td>Salmon</td>
<td>$200.00</td>
<td>Herb-Grilled with Cipollini Cream Sauce and Freshly Baked Rolls (Serves up to 25)</td>
</tr>
<tr>
<td>Roasted Top Round of Beef</td>
<td>$400.00</td>
<td>Creamy Horseradish, Au Jus and Freshly Baked Rolls (Serves up to 50)</td>
</tr>
<tr>
<td>Roast Beef-Glazed Ham</td>
<td>$175.00</td>
<td>Coarse-Grain Mustard Sauce and Freshly Baked Rolls (Serves up to 50)</td>
</tr>
<tr>
<td>Rosemary Dijon Leg of Lamb</td>
<td>$300.00</td>
<td>Roasted Garlic Jus (Serves up to 25)</td>
</tr>
<tr>
<td>Roasted Turkey</td>
<td>$225.00</td>
<td>Cranberry Orange Relish and Freshly Baked Rolls (Serves up to 35)</td>
</tr>
<tr>
<td>Rabbit Ballotine</td>
<td>$400.00</td>
<td>Bacon-Wrapped and Sausage-Stuffed with Late Harvest Jus (Serves up to 25)</td>
</tr>
</tbody>
</table>

$75 Chef Attendant Fee

*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 23% service charge. Prices and policies are subject to change.*

Rev. 3/13/18
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
Barbecued Chipotle Chicken
Quesadilla
Pico de Gallo and Guacamole
Fried Corn Tortillas

Hamtramck
Beet and Onion Salad
Mini Potato Cakes, Sour Cream and Applesauce
Kielbasa with Kraut
Cheese Pierogi

Greektown
Chef-Served Greek Salad “Coffees”
Garlic Dip with Pita
Fried Eggplant
Spanakopita

Hitsville/Motown
Chef-Carved Barbecued Meatloaf
Collard Greens
Cornbread
Candied Yam Tartlet

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 Coffee,
Assortment of Fine Herbal Tea

Above prices are subject to 6% sales tax and 23% service charge.
Prices and policies are subject to change

Rev. 3/13/18
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, Fired Za’atar Spice
Select 1
Chicken Caesar Crostini
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 Coffee, Assortment of Fine Herbal Teas

Above prices are subject to 6% sales tax and 23% service charge. Prices and policies are subject to change.

Rev. 3/21/18
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

Premium Displays
American Artisan 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 Coffee, Assortment of Fine Herbal Teas

Above prices are subject to 6% sales tax and 23% service charge
Prices and policies are subject to change.

Rev. 3/21/18