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

<table>
<thead>
<tr>
<th>Entrée Name</th>
<th>Price</th>
<th>Entrée Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maple Bourbon Chicken (GF)</td>
<td>$36.00</td>
<td>Grilled Salmon (GF)</td>
<td>$44.00</td>
</tr>
<tr>
<td>Bourbon-Peppercorn Reduction</td>
<td></td>
<td>Pinenel Slaw, Beurre Blanc</td>
<td></td>
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<tr>
<td>Herb Crusted Chicken</td>
<td>$37.00</td>
<td>Roasted Red Snapper (GF)</td>
<td>$44.00</td>
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<tr>
<td>Roasted Cauliflower-Currant Chutney, Olive Beurre Blanc</td>
<td></td>
<td>Orange Thyme Beurre Blanc</td>
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<tr>
<td>Pretzel Crusted Chicken</td>
<td>$37.00</td>
<td>Pan Seared Duck Breast (GF)</td>
<td>$54.00</td>
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<tr>
<td>Stout Mustard Sauce</td>
<td></td>
<td>Blueberry Reduction</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast (GF)</td>
<td>$38.00</td>
<td>Hoisin Glazed Beef Short Rib</td>
<td>$56.00</td>
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<tr>
<td>Michigan Dried Cherry Port Sauce</td>
<td></td>
<td>Garlic Ginger Reduction</td>
<td></td>
</tr>
<tr>
<td>Maple Brined Grilled Pork Chop (GF)</td>
<td>$42.00</td>
<td>Grilled Filet Mignon (GF)</td>
<td>$68.00</td>
</tr>
<tr>
<td>Dried Cherry Sauce</td>
<td></td>
<td>Pinot Reduction</td>
<td></td>
</tr>
<tr>
<td>Potato Crusted Whitefish (GF)</td>
<td>$42.00</td>
<td>Potato Crusted Tournedos of Beef (GF)</td>
<td>$70.00</td>
</tr>
<tr>
<td>Whole Grain Mustard Sauce</td>
<td></td>
<td>Red Wine Peppercorn Sauce</td>
<td></td>
</tr>
</tbody>
</table>

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 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.

Rev 3/18/2022
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

Miso Glazed Chicken and Black Cod (GF) $43.00 per person
Ginger Reduction, Pineapple Salsa

Maple Brined Grilled Pork Chop and Shrimp and Grits (GF) $44.00 per person
Natural Jus

Herb Crusted Chicken and Grilled Salmon $46.00 per person
Fennel Slaw, Lemon Beurre Blanc

Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper (GF) $46.00 per person
Chimichurri

Braised Beef Short Rib and Maple Bourbon Chicken (GF) $52.00 per person
Bourbon-Peppercorn Reduction

Braised Beef Short Rib and Pretzel Crusted Chicken $52.00 per person
Stout-Mustard Sauce

Braised Beef Short Rib and Grilled Salmon (GF) $53.00 per person
Bourbon-Peppercorn Reduction

Grilled Petite Filet and Pretzel Crusted Chicken $64.00 per person
Stout Reduction

Grilled Petite Filet and Potato Crusted Whitefish (GF) $68.00 per person
Whole Grain Mustard Demi

Pan Seared Petite Filet and Shrimp Scampi (GF) $68.00 per person
Roasted Garlic Reduction

Grilled Petite Filet and Herb Crusted Salmon $72.00 per person
Pinot Noir Reduction

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

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.

Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.
Choice menus with dual entrées are not available.

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Rev 3/18/2022
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
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Rev.10/19/2021
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
- Roasted Tomato Basil
- Michigan Wild Mushroom
- Hearty Beef Vegetable
- Potato Bacon Chowder

**First Course** (select 1)
$8.00 per person
- Chicken Pie
- Pork Pie
- Veal Pie
- Smoked Trout

**Main Course** (select 1)
Includes historic breads and chef’s selected accompaniments
- Baked Trout with Lemon Butter
  $40.00 per person
- Smoked Ham with Maple Sugar Glaze
  $41.00 per person
- Roasted Chicken with Herbs
  $42.00 per person
- Roasted Turkey with Traditional Dressing
  $42.00 per person
- Roasted Rib of Beef
  $51.00 per person
- Veal Collops
  $51.00 per person
- Roasted Chicken and Trout Combination
  $54.00 per person
- Roasted Rib of Beef and Trout Combination
  $61.00 per person
- Roasted Rib of Beef and Chicken Combination
  $63.00 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

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

*Rev. 10/19/21*