



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

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

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.*



United We Stand Dual Entrees

Salad Course

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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) Ginger Reduction, Pineapple Salsa	\$43.00 per person
Maple Brined Grilled Pork Chop and Shrimp and Grits (GF) Natural Jus	\$44.00 per person
Herb Crusted Chicken and Grilled Salmon Fennel Slaw, Lemon Beurre Blanc	\$46.00 per person
Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper (GF) Chimichurri	\$46.00 per person
Braised Beef Short Rib and Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction	\$52.00 per person
Braised Beef Short Rib and Pretzel Crusted Chicken Stout-Mustard Sauce	\$52.00 per person
Braised Beef Short Rib and Grilled Salmon (GF) Bourbon-Peppercorn Reduction	\$53.00 per person
Grilled Petite Filet and Pretzel Crusted Chicken Stout Reduction	\$64.00 per person
Grilled Petite Filet and Potato Crusted Whitefish (GF) Whole Grain Mustard Demi	\$68.00 per person
Pan Seared Petite Filet and Shrimp Scampi (GF) Roasted Garlic Reduction	\$68.00 per person
Grilled Petite Filet and Herb Crusted Salmon Pinot Noir Reduction	\$72.00 per person
Surf & Turf, Grilled Petite Filet and Lobster Tail (GF) Truffle Beurre Blanc	Market Price

Beverages

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

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Rev 3/18/2022



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

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Assorted Local Breads with Butter

Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Pretzel Crusted Chicken Stout-Mustard Sauce	\$57.00 per person	Herb Crusted Chicken and Grilled Salmon Fennel Slaw, Lemon Beurre Blanc	\$67.00 per person
Grilled Salmon (GF) Fennel Slaw, Lemon Beurre Blanc	\$65.00 per person	Braised Beef Short Rib and Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction	\$73.00 per person
Roasted Red Snapper (GF) Orange Thyme Beurre Blanc	\$65.00 per person	Braised Beef Short Rib and Grilled Salmon Bourbon-Peppercorn Reduction	\$74.00 per person
Hoisin Glazed Beef Short Ribs Garlic-Ginger Reduction	\$77.00 per person	Grilled Petite Filet and Pretzel Crusted Chicken Stout Reduction	\$85.00 per person
Grilled Filet Mignon (GF) Pinot Reduction	\$89.00 per person	Grilled Petite Filet and Potato Crusted Whitefish (GF) Whole Grain Mustard Demi	\$89.00 per person

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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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)

- Spinach Quinoa Cake with White Bean Stew, Tomato Coulis (VG)
- 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)
- Braised Pot Roast and Root Vegetables (GF & DF) *+\$2 per person*
- Brown Sugar Barbecued Beef Brisket (GF & DF) *+\$3 per person*
- Beef Tenderloin Tips with Leek Morel Sauce (GF & DF) *+\$5 per person*

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. 8/10/2022



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	\$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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