



# 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

<b>Herb Seared Chicken (GF)</b>	<b>\$37.00 per person</b>	<b>Seared Red Snapper (GF)</b>	<b>\$44.00 per person</b>
Roasted Cipollini Onions, Rosemary Demi-Glace		Tomato Butter Sauce	
<b>Grilled Chicken Breast (GF)</b>	<b>\$38.00 per person</b>	<b>Braised Beef Short Rib (GF)</b>	<b>\$56.00 per person</b>
Michigan Dried Cherry Port Sauce		Roasted Garlic Reduction	
<b>Basil Parmesan Crusted Chicken</b>	<b>\$38.00 per person</b>	<b>Grilled Lamb Chop (GF)</b>	<b>\$68.00 per person</b>
Lemon Artichoke Sauce		Garlic Onion Jam, Natural Jus	
<b>Pretzel Crusted Chicken</b>	<b>\$38.00 per person</b>	<b>Grilled Filet Mignon (GF)</b>	<b>\$69.00 per person</b>
Port Wine Sauce		Shiitake Fricassee, Madeira Wine Sauce	
<b>Maple Brined Grilled Pork Chop (GF)</b>	<b>\$42.00 per person</b>	<b>Tournedos of Beef (GF)</b>	<b>\$70.00 per person</b>
Dried Cherry Sauce		Five Mushroom Ragout, Madeira Wine Sauce	
<b>Horseradish Crusted Whitefish</b>	<b>\$43.00 per person</b>	<b>Wagyu Beef (GF)</b>	<b>Market Price</b>
Lemon Caper White Wine Sauce		Morel Mushroom Sauce	
<b>Grilled Verlasso Salmon (GF)</b>	<b>\$44.00 per person</b>		
Cassis Onion Marmalade, Roasted Garlic Cream			

## 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

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

<b>Herb Seared Chicken and Grilled Salmon (GF)</b> Lemon Artichoke Sauce	<b>\$46.00 per person</b>
<b>Grilled Chicken Breast and Seared Red Snapper (GF)</b> Michigan Dried Cherry Port Sauce	<b>\$47.00 per person</b>
<b>Braised Beef Short Rib and Pretzel Crusted Chicken</b> Port Wine Sauce	<b>\$52.00 per person</b>
<b>Braised Beef Short Rib and Herb Seared Chicken (GF)</b> Port Wine Sauce	<b>\$52.00 per person</b>
<b>Braised Beef Short Rib and Grilled Salmon (GF)</b> Bourbon-Peppercorn Reduction	<b>\$53.00 per person</b>
<b>Grilled Petite Filet and Basil Parmesan Crusted Chicken</b> Shiitake Fricassee, Madeira Wine Sauce	<b>\$65.00 per person</b>
<b>Grilled Petite Filet and Horseradish Crusted Whitefish</b> Roasted Garlic Jus	<b>\$69.00 per person</b>
<b>Pan Seared Petite Filet and Shrimp Scampi (GF)</b> Roasted Garlic Jus	<b>\$69.00 per person</b>
<b>Grilled Petite Filet and Grilled Salmon (GF)</b> Five Mushroom Ragout, Madeira Wine Sauce	<b>\$72.00 per person</b>
<b>Surf &amp; Turf, Grilled Petite Filet and Lobster Tail (GF)</b> Truffle Beurre Blanc	<b>Market Price</b>

### 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.



# Landmark Buffet Dinners

50 Guest Minimum

Create your perfect buffet dinner with selections to please all your guests.

**\$50 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  
We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

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# 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	\$41.00 per person
Smoked Ham with Maple Sugar Glaze	\$42.00 per person
Roasted Chicken with Herbs	\$43.00 per person
Roasted Turkey with Traditional Dressing	\$43.00 per person
Roasted Rib of Beef	\$52.00 per person
Veal Collops	\$52.00 per person
Roasted Chicken and Trout Combination	\$55.00 per person
Roasted Rib of Beef and Trout Combination	\$62.00 per person
Roasted Rib of Beef and Chicken Combination	\$64.00 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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