



Once-in-a-Lifetime Wedding Reception and Dinner Package

Menlo Hors d'Oeuvres Package

Includes Premium Display and Trio of Butler-Passed Hors d'Oeuvres

Champagne Toast

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing

Assorted Local Breads with Butter

Entrée Selections (select 1)

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

Grilled Chicken Breast **\$56.00 per person**
Michigan Dried Cherry-Port Sauce

Herb Crusted Chicken & Grilled Salmon
Fennel Slaw Lemon Buerre Blanc **\$66.00 per person**

Pretzel Crusted Chicken **\$58.00 per person**
Stout-Mustard Sauce

Braised Beef Short Rib & Miso Glazed Chicken Breast
Ginger Reduction **\$70.00 per person**

Grilled Salmon **\$61.00 per person**
Fennel Slaw, Lemon Buerre Blanc

Grilled Petite Filet & Pretzel Crusted Chicken
Stout Reduction **\$73.00 per person**

Roasted Red Snapper **\$62.00 per person**
Orange Thyme Buerre Blanc

Grilled Petite Filet & Potato Crusted Whitefish
Whole Grain Mustard Demi **\$77.00 per person**

Hoisin Glazed Beef Short Rib **\$68.00 per person**
Garlic-Ginger Reduction

Grilled Petite Filet & Herb Crusted Salmon
Pinot Noir Reduction **\$77.00 per person**

Grilled Filet Mignon **\$73.00 per person**
Wild Mushroom Ragout, Pinot Reduction

Pan Seared Petite Filet & Shrimp Scampi
Roasted Garlic Reduction **\$79.00 per person**

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Fine Herbal Teas and Iced Tea

Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served with Signature Garnish

Bar/Beverage Package (required) purchased separately

We are happy to help with vegan, gluten-free, 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. Choice menus with dual entrées are not available.

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



History-Making Wedding Reception and Dinner Package

Menlo Hors d'Oeuvres Package

Includes Premium Display and Trio of Butler-Passed Hors d'Oeuvres

Champagne Toast

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing

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 **\$73.00 per person**
Stout-Mustard Sauce

Herb Crusted Chicken & Grilled Salmon
Fennel Slaw, Lemon Buerre Blanc **\$81.00 per person**

Grilled Salmon **\$76.00 per person**
Fennel Slaw, Lemon Buerre Blanc

Braised Beef Short Rib & Miso Glazed Chicken Breast
Ginger Reduction **\$85.00 per person**

Roasted Red Snapper **\$77.00 per person**
Orange Thyme Buerre Blanc

Grilled Petite Filet & Pretzel Crusted Chicken
Stout Reduction **\$86.00 per person**

Hoisin Glazed Beef Short Rib **\$83.00 per person**
Garlic-Ginger Reduction

Grilled Petite Filet & Potato Crusted Whitefish
Whole Grain Mustard Demi **\$92.00 per person**

Grilled Filet Mignon **\$88.00 per person**
Wild Mushroom Ragout, Pinot Reduction

Grilled Petite Filet & Herb Crusted Salmon
Pinot Noir Reduction **\$92.00 per person**

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Fine Herbal Teas and Iced Tea

Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

Signature Desserts (select 1)

Signature Sweets Downtown Desserts

Afterglow Menu (select 1)

Soft Baked Pretzel Sticks Coney Bar Pan Pizza Station

Bar/Beverage Package (required) purchased separately

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Legacy Wedding Reception and Dinner Package

Butler-Passed Hors d'Oeuvres

Zingerman's Goat Cheese with Roasted Beet on Hobo Bread
Charred Honey Ancho Baby Lamb Chops
Mini Pulled Chicken Tacos with Spicy Avocado Cream
Mini Maine Lobster Pot Pie with Truffled Cauliflower

Premium Displayed Hors d'Oeuvres

Walnut Grove Cheese and Charcuterie Board

Champagne Toast

Premium Salad Course (select 1)

Roasted Pear and Bibb Michigan-Inspired Lovett Wedge

Soup Course (select 1)

Gazpacho Roasted Tomato Basil Butternut Squash

Intermezzo Course

Lemon, Lime, Mango or Raspberry Sorbet
(Custom ice bowl presentation, additional \$15.00 each)

Assorted Local Breads with Premium Himalayan Salted Butter

Entrée Selections (select 1)

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

Braised Beef Short Rib and Miso Glazed Chicken Breast Ginger Reduction	\$133.00 per person	Pan Seared Petite Filet and Scampi Roasted Garlic Reduction	\$140.00 per person
Grilled Beef Filet and Pretzel Crusted Chicken Stout Reduction	\$135.00 per person	Surf & Turf, Grilled Petite Filet and Lobster Tail Truffle Buerre Blanc	Market Price
Grilled Petite Filet and Herb Crusted Salmon Pinot Noir Reduction	\$138.00 per person		

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Fine Herbal Teas and Iced Tea

Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served with Signature Garnish

After-Dinner Inspiration

Signature Sweet Station with Fresh Fruit Display, Butler-Passed Signature Sweets, International Coffee Station

Afterglow Menu (select 1)

Taco Bar Coney Bar Pan Pizza Station

Bar/Beverage Package (required) purchased separately

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