

# Entrée Selections

Package price based on entrée selection

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

## **Herb Seared Chicken (GF) | \$115**

Roasted Cipollini Onions, Rosemary Demi-Glace

## **Grilled Verlasso Salmon (GF) | \$121**

Cassis Onion Marmalade, Roasted Garlic Cream

## **Grilled Chicken Breast (GF) | \$115**

Michigan Dried Cherry Port Sauce

## **Seared Red Snapper (GF) | \$121**

Tomato Butter Sauce

## **Basil Parmesan Crusted Chicken | \$115**

Lemon Artichoke Sauce

## **Braised Beef Short Rib (GF) | \$133**

Roasted Garlic Reduction

## **Pretzel Crusted Chicken | \$115**

Stout Dijon Sauce

## **Grilled Filet Mignon (GF) | \$146**

Shiitake Fricassee, Madeira Wine Sauce

## **Horseradish Crusted Whitefish | \$120**

Lemon Caper White Wine Sauce

## **Tournedos of Beef (GF) | \$147**

Five Mushroom Ragout, Madeira Wine Sauce

### **Alternate choice menu option**

Choice menus are available with up to two entrées

◆ Individual dietary, vegan/vegetarian requests and children's meals do not count as one of your two selections

Choice menus will incur a \$4 increase to each entrée

Require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event



We are happy to help with gluten free, dairy-free, halal, kosher and allergy concerns in the planning process.

### **Vegan Options**

#### **Baja Potato Lentil Cakes (VG, GF & DF)**

Seared Cumin Scented Potato-Lentil Cakes, Black Bean and Corn Succotash, Pico de Gallo, Roasted Poblano Coulis Sauce and Fried Corn Tortillas

#### **Classic Ratatouille (VG, GF & DF)**

Roasted Eggplant, Squash, Zucchini, Bell Peppers, Red Onions, Roasted Tomato Coulis and White Bean Ragout

# Duet Entrée Selections

Package price based on entrée selection

Alternate choice menus are not available with duet entrée

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

**Herb Seared Chicken and  
Grilled Salmon (GF) | \$123**

Lemon Artichoke Sauce

**Grilled Petite Filet and  
Basil Parmesan Crusted Chicken | \$142**

Shiitake Fricassee, Madeira Wine Sauce

**Grilled Chicken Breast and  
Seared Red Snapper (GF) | \$124**

Tomato Butter Sauce

**Grilled Petite Filet and  
Horseradish Crusted Whitefish | \$146**

Roasted Garlic Jus

**Braised Beef Short Rib and  
Pretzel Crusted Chicken | \$129**

Port Wine Sauce, Stout Dijon Sauce

**Pan Seared Petite Filet and  
Shrimp Scampi (GF) | \$146**

Roasted Garlic Jus

**Braised Beef Short Rib and  
Herb Seared Chicken (GF) | \$129**

Port Wine Sauce

**Grilled Petite Filet and  
Grilled Salmon (GF) | \$149**

Five Mushroom Ragout, Madeira Wine Sauce

**Braised Beef Short Rib and  
Grilled Salmon (GF) | \$130**

Bourbon-Peppercorn Reduction

**Surf & Turf, Grilled Petite Filet and  
Lobster Tail (GF) | Market Price**



V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free

Above prices are subject to 6% sales tax and 24% service charge.

Availability, prices, and policies are subject to change.