



# Menlo Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$20.00 per person

## Premium Display

(Select 1)

### Benson Bruschetta Bar

Grilled and Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Grissini Breadsticks

### Clara's Chips and Dips

Warm Chorizo Muenster Cheese Fondue, Feta Cheese and Greek Yogurt Dip, Guacamole, Pico de Gallo, Lemon Garlic Hummus, Assorted Flat Breads, Fried Tortilla Chips, Pita Chips, Sliced Terra Vegetable Chips

### Main Street Mezza Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Medjool Dates, Marcona Almonds, Garlic Sauce, Tabbouleh and Fresh Pita Bread

### Butler-Passed Hors d'Oeuvres

(3 pieces total per person)

#### Select 1

Avocado, Cilantro Tomato Pico, Corn Chip (VG, GF & DF)

Roasted Poblano and Black Bean Mini Cake, Tomatillo Salsa (VG & GF)

Tomato-Basil Bruschetta, Parmesan Toast

Wild Mushrooms, Brie Cream, Phyllo Cup

#### Select 1

Chicken Caesar Canape

Coconut Jerk Chicken, Ginger Sauce

Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)

Beef Shawarma Skewer, Grape Tomato, Garlic Sauce (GF & DF)

#### Select 1

Crab Cake, Lime Chili Mayonnaise

Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot

Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery

Spicy Ahi Tuna, Avocado, Wonton Chip

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.



# Edison Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$25.00 per person

## Premium Display

(select 1)

### Walnut Grove Cheese and Charcuterie Board

Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers

### Firestone Farm Market Display

Market Vegetables to include to include Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli and Tomatoes, Caprese Salad with Cherry Tomatoes and Fresh Mozzarella, Goat Cheese Spread, Buttermilk Ranch, Warm Spinach-Artichoke Skillet and Assorted Local Breads

## Butler-Passed Hors d'Oeuvres

(4 pieces total per person)

### Select 1

Avocado, Cilantro Tomato Pico, Corn Chip (VG, GF & DF)  
Roasted Poblano and Black Bean Mini Cake, Tomatillo Salsa (VG & GF)  
Tomato-Basil Bruschetta, Parmesan Toast  
Wild Mushrooms, Brie Cream, Phyllo Cup

### Select 1

Crab Cake, Lime Chili Mayonnaise  
Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot  
Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery  
Spicy Ahi Tuna, Avocado, Wonton Chip

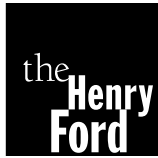
### Select 1

Chicken Caesar Canape  
Coconut Jerk Chicken, Ginger Sauce  
Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)  
Beef Shawarma Skewer, Grape Tomato, Garlic Sauce (GF & DF)

### Select 1

Pork Pot Sticker, Plum Sauce  
Mini Pulled Chicken Taco, Spicy Avocado Cream  
Lamb Gyro, Tzatziki Sauce  
Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton

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# Independent Hors d'Oeuvres

Butler-Passed or Displayed

Minimum Order of Four Dozen Per Selection

## Cold

Tomato-Basil Bruschetta, Parmesan Toast	\$35
Boursin Cheese Tart, Sweet Pepper Jam	\$36
Ricotta Cheese, Fig, Toasted Almonds, Crostini	\$37
Avocado, Cilantro Tomato Pico, Corn Chip (VG, GF & DF)	\$38
Michigan Harvest Salad Cone	\$41
Artichoke Feta Mousse, Crostini, Roasted Tomato	\$40
Goat Cheese, Roasted Beet, Hobo Bread	\$43

## Vegetarian

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)	\$36
Roasted Poblano and Black Bean Mini Cake, Tomatillo Salsa (VG & GF)	\$36
Wild Mushrooms, Brie Cream, Phyllo Cup	\$37
Spicy Vegetable Samosas, Mint Yogurt Dip	\$39
Spinach Artichoke Popper, Pesto Aioli, Micro Greens	\$39
Michigan Apple Butter and Dried Cherry Brie Tart	\$40
Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton	\$43

## Warm

## Poultry

Chicken Caesar Canape	\$36	Coconut Jerk Chicken, Ginger Sauce	\$39
Michigan Cherry Chicken Salad Savory Cup (DF)	\$41	Tandoori Chicken Skewer, Mango Chutney (GF)	\$41
Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream	\$41	Mini Pulled Chicken Tacos, Spicy Avocado Cream (GF)	\$45

## Pork

Pinot-Poached Pear Spoon, Roquefort Cheese Mousse, Sopressata (GF)	\$40	Slow Roasted Pork Belly Bite, Jalapeno Slaw	\$42
Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)	\$40	Pork Pot Sticker, Plum Sauce	\$43
Prosciutto Wrapped Melon with Mint (GF & DF)	\$41		

## Beef and Lamb

Korean Beef, Asian Slaw, Crisp Wonton (DF)	\$41	Beef Shawarma Skewer, Grape Tomato, Garlic Sauce (GF & DF)	\$41
Short Rib Quesadilla, Cilantro Crema	\$45	"Pigs-in-a-Blanket", Whole Grain Honey Mustard	\$41
		Lamb Gyro, Tzatziki Sauce	\$48
		Charred Honey Ancho Baby Lamb Chops (GF)	\$49

## Fish and Seafood

Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery	\$43	Crab Cake, Lime Chili Mayonnaise	\$43
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (DF & GF)	\$45	Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF)	\$47
Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot	\$45	Coconut Shrimp, General Tso's Sauce	\$48
Spicy Ahi Tuna, Avocado, Wonton Chip (DF)	\$45	Mini Maine Lobster Pot Pie, Truffled Cauliflower	\$49
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)	\$45		
Lump Crab and Shrimp Salad, Spicy Tomato Horseradish, Micro Celery (GF & DF)	\$60		

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# Distinguished Displayed Hors d'Oeuvres

One Hour Service Presentation

## Traditional Display

50 Guest Minimum

**Vegetable Crudités with Ranch and Hummus Dip** ..... \$5.00 per person  
Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus

**Grilled Vegetables with Dip** ..... \$6.00 per person  
Asparagus, Roasted Peppers, Artichokes, Portabella Mushrooms, Summer Squash, Zucchini and Cauliflower

**Fresh Seasonal Fruit Display** ..... \$7.50 per person  
Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries

**Gourmet Cheeses with Crackers** ..... \$8.50 per person  
Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, Dried Fruit, Grapes and Strawberries

## Premium Display

100 Guest Minimum

**Clara's Chips and Dips** ..... \$9.00 per person  
Warm Chorizo Muenster Cheese Fondue, Feta Cheese and Greek Yogurt Dip, Guacamole, Pico de Gallo, Lemon Garlic Hummus, Assorted Flat Breads, Fried Tortilla Chips, Pita Chips, Sliced Terra Vegetable Chips

**Main Street Mezza Display** ..... \$9.50 per person  
Hummus, Baba Ghanoush, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oli, Medjool Dates, Marcona Almonds, Garlic Sauce, Tabbouleh and Fresh Pita Bread

**Benson Bruschetta Bar** ..... \$10.00 per person  
Grilled and Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Grissini Breadsticks

**Firestone Farm Market Display** ..... \$12.00 per person  
Market Vegetables to include to include Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli and Tomatoes, Caprese Salad with Cherry Tomatoes and Fresh Mozzarella, Goat Cheese Spread, Buttermilk Ranch, Warm Spinach-Artichoke Skillet and Assorted Local Breads

**Walnut Grove Cheese and Charcuterie Board** ..... \$14.50 per person  
Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers

**Chilled Shellfish in Signature Ice Carving** ..... \$26.00 per person  
Signature Ice Carving Filled with Chilled Jumbo Shrimp, Crab and Lobster Cocktail Martini, Oysters on the Half Shell, House-Made Cocktail Sauce, Mignonette, Tabasco and Lemons

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# Star-Spangled Specialties

Add specialties to your plated dinner selection for a truly extraordinary menu

## Appetizers

**Heirloom Tomato Toasted Baguette**  
Marinated Fresh Mozzarella, Olive Tapenade, Micro Basil  
**\$6.00 per person**

**Vegetarian Strudel** **\$7.00 per person**  
Boursin Cheese and Roasted Tomato Coulis

**Pork Belly** **\$7.00 per person**  
Bacon-Wrapped with Greenfield Village-Inspired Sauce

**Smoked Whitefish Cake** **\$8.00 per person**  
Red Pepper Aioli and Micro Greens

**Chilled Gulf Shrimp** **\$12.00 per person**  
Served with Frisee, Lemon and Cocktail Sauce

**Jumbo Lump Crab Cake** **\$21.00 per person**  
Charred Lemon, Basil Corn Relish and Jalapeno Aioli

## Intermezzo Course

**Sorbet** **\$5.50 per person**  
Chef-Paired Fruit Sorbet

## Soup

**Roasted Tomato Basil Bisque** **\$6.00 per person**  
Slow-Roasted Vine-Ripened Tomatoes

**Roasted Butternut Squash** **\$6.00 per person**  
Brown Sugar and Spices

**Michigan Potato Chowder** **\$6.00 per person**  
Spring Onions

**Five Onion Soup** **\$8.00 per person**  
Gruyere Cheese Croutons

**Wild Mushroom Soup** **\$8.00 per person**  
Five Mushroom Blend with Cream

**Chicken Tortilla Soup** **\$8.00 per person**  
Crisp Tortilla Strips

**Short Rib Chili** **\$8.00 per person**  
Sour Cream

**New England Clam Chowder** **\$9.00 per person**  
Yukon Golden Potatoes

## Premium Salads

*(Price based on upgrading lunch or dinner salad)*

**Caesar Salad** **\$3.00 per person**  
Romaine Lettuce with House-Made Caesar Dressing,  
Parmesan Cheese, Croutons and Tomato Garnish

**Spinach Salad** **\$4.00 per person**  
Baby Spinach Leaves with Mandarin Oranges, Cherry  
Tomatoes, Pickled Red Onions, Candied Walnuts and  
Spun Carrots, Served with Roasted Shallot Vinaigrette

**Caprese Salad** **\$4.00 per person**  
Fresh Mozzarella, Basil and Vine-Ripened Tomatoes with  
Extra Virgin Olive Oil and Balsamic Drizzle, Cracked  
Pepper and Sea Salt

**The Clara** **\$4.00 per person**  
Local Michigan Greens, Herb Roasted Tomatoes, Grilled  
Asparagus, Kalamata Olives, Lemon Garlic Vinaigrette

**Michigan-Inspired Salad** **\$5.00 per person**  
Local Mixed Lettuces with Asiago Cheese, Dried Cherries,  
Toasted Walnuts and Maple Balsamic Dressing

**Lovett Wedge** **\$5.00 per person**  
Baby Iceberg Lettuce,, Boiled Egg, Vine-Ripened Tomato,  
Cucumber, House-Smoked Bacon with Creamy  
Gorgonzola Dressing

**Roasted Pear and Bibb** **\$5.00 per person**  
Roasted Bosc Pear Stuffed with Herb Boursin Cheese,  
Bibb Lettuce, Candied Walnuts with Port Wine Reduction

**Romaine Wedge** **\$5.00 per person**  
Baby Romaine Wedge with Roasted Beet, Oven-Dried  
Tomato, White Cheddar, Toasted Pine Nuts and Rosemary  
Vinaigrette

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