



## Eagle Tavern Historic Inspired Rehearsal Dinner Package

Our 1850s Eagle Tavern was once a stagecoach stop between Detroit and Chicago.

All meals and courses are served family-style on historic china.

Historic costumed wait staff available. Menu available only in Eagle Tavern.

### Classic Bar Package, 2.5-hours

*See Beverage Menus for details, signature drinks, wine service with dinner and premium options*

Upgrade to a Michigan or Premium Package for \$5.00 per person

Upgrade to a Super Premium Package for \$11.00 per person

Extend Bar Service 30-minutes for \$6.00 per person

### Ask About Optional Hors d'Oeuvres

#### First Course (select 1)

Tomato Basil Bisque (V, GF)

Butternut Squash Soup (V, GF)

Harvest Vegetable Soup (VG, GF, DF)

Mixed Greens Salad with Cucumbers, Tomatoes, Radishes, Red Wine Vinaigrette (VG)

Crisp Romaine Salad with Cucumbers, Tomatoes, Garbanzo Beans, Bell Peppers,  
Carrots, Celery Seed Dressing (VG, GF, DF)

Michigan Harvest Salad with Mixed Greens, Dried Cherries, Seared Apples,  
Blue Cheese Crumbles, Candied Walnuts, Cider Vinaigrette (V)

*Serve both Soup and Salad for \$6.00 per person*

#### Main Course (select 1)

Includes Assorted Rolls and Butter and Chef's Selection of Starch and Vegetable

Roasted Chicken Breast with Herb Lemon Jus (GF)	\$80.00 per person
Seared Trout with Brown Butter Sauce	\$88.00 per person
Beef Short Rib with Roasted Garlic Demi-Glace (GF, DF)	\$88.00 per person
Roasted Chicken and Seared Trout Combination	\$100.00 per person
Roasted Chicken and Beef Short Rib Combination (GF)	\$100.00 per person
Beef Short Rib and Seared Trout Combination	\$105.00 per person

#### Chef's Selection of Vegan/Vegetarian Entrée available

#### Dessert (select 1)

Cherry Pie

Strawberry Shortcake

Apple Pie

Bread Pudding with Vanilla Sauce

### Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee

Assortment of Fine Herbal Teas and Iced Tea

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

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

Combination main course is recommended to offer your guests multiple/alternate proteins. Final count with selections, seating and escort cards provided by client at least 10 days prior to event. Choice entrees are not available with this menu.

*Food & beverage minimum and facility fee required at all venues.*

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

*Availability, prices, and policies are subject to change.*