



Menlo Hors d'Oeuvres Package

100 Guest Minimum and 60 Minute Service Presentation

\$24.00 per person

Displayed Hors d'Oeuvres

(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

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

Traditional Display

(select two of the following)

Vegetable Crudites with Ranch and Hummus

Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus

Fresh Seasonal Fruit Display

Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries

Gourmet Cheese with Crackers

Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, and Crackers

Butler-Passed Hors d'Oeuvres

(3 pieces total per person)

Select 1

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

Vegetable Spring Roll, Sweet Chili
Mustard (VG & DF)

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,
Coriander-Jalapeno Tahini (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
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Rev. 5/30/2025



Edison Hors d'Oeuvres Package

100 Guest Minimum and 60 Minute Service Presentation

\$29.00 per person

Displayed Hors d'Oeuvres

(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 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)
Vegetable Spring Roll, Sweet Child Mustard (VG & DF)
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, Coriander-Jalapeno Tahini (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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Displayed Hors d'Oeuvres

100 Guest Minimum and 60 Minute Service Presentation

- Traditional Display** (select two of the following) **\$12.00 per person**
Vegetable Crudites with Ranch and Hummus
Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus
- Fresh Seasonal Fruit Display**
Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries
- Gourmet Cheese with Crackers**
Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, and Crackers
- Main Street Mezza Display** **\$12.00 per person**
Hummus, Baba Ghanoush, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Medjool Dates, Marcona Almonds, Garlic Sauce, Tabbouleh and Fresh Pita Bread
- Benson Bruschetta Bar** **\$12.00 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** **\$13.00 per person**
Market Vegetables 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** **\$16.00 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
- Shellfish Station** **\$40.00 per person**
Ice Display with Jumbo Shrimp, Crab and Lobster Cocktail Mini Martinis. Red Snapper Ceviche, Chilled Mussels. Horseradish Cocktail Sauce, Lemons, Mignonette, Tabasco Sauce.
*** Ask about custom ice carving ***



Butler Passed Hors d'Oeuvres

Priced Per Piece

Minimum Order for 50% of Guest Count or
Four Dozen Per Selection, Whichever Greater

Cold

Tomato-Basil Bruschetta, Parmesan Toast	\$3.00
Boursin Cheese Tart, Sweet Pepper Jam	\$3.00
Ricotta Cheese, Fig, Toasted Almonds, Crostini	\$3.25
Avocado, Cilantro Tomato Pico, Corn Chip (VG, GF & DF)	\$3.25
Michigan Harvest Salad Cone	\$3.50
Artichoke Feta Mousse, Crostini, Roasted Tomato	\$3.50
Goat Cheese, Roasted Beet, Hobo Bread	\$3.75

Vegetarian

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)	\$3.00
Jalapeno Mac and Cheese Bite, Peppadew Aioli	\$3.25
Mexican Street Corn Fritter, Cilantro Lime Crema	\$3.25
Wild Mushrooms, Brie Cream, Phyllo Cup	\$3.25
Spicy Vegetable Samosas, Mint Yogurt Dip	\$3.25
Spinach Artichoke Popper, Pesto Aioli, Micro Greens	\$3.25
Michigan Apple Butter and Dried Cherry Brie Tart	\$3.50
Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton	\$3.75

Warm

Poultry

Chicken Caesar Canape	\$3.00	Coconut Jerk Chicken, Ginger Sauce	\$3.25
Michigan Cherry Chicken Salad Savory Cup (DF)	\$3.50	Tandoori Chicken Skewer, Mango Chutney (GF)	\$3.50
Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream	\$3.50	Mini Pulled Chicken Tacos, Spicy Avocado Cream (GF)	\$3.75

Pork

Pinot-Poached Pear Spoon, Roquefort Cheese Mousse, Sopressata (GF)	\$3.50	Slow Roasted Pork Belly Bite, Jalapeno Slaw	\$3.50
Prosciutto Wrapped Melon with Mint (GF & DF)	\$3.50	Pork Pot Sticker, Plum Sauce	\$3.75
Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)	\$3.50		

Beef and Lamb

Korean Beef, Asian Slaw, Crisp Wonton (DF)	\$3.50	Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF)	\$3.50
Short Rib Quesadilla, Cilantro Crema	\$3.75	"Pigs-in-a-Blanket", Whole Grain Honey Mustard	\$3.50
		Lamb Gyro, Tzatziki Sauce	\$4.00
		Charred Honey Ancho Baby Lamb Chops (GF)	\$4.25

Fish and Seafood

Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery	\$3.75	Crab Cake, Lime Chili Mayonnaise	\$3.75
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF)	\$3.75	Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF)	\$4.00
Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot	\$3.75	Coconut Shrimp, General Tso's Sauce	\$4.00
Spicy Ahi Tuna, Avocado, Wonton Chip (DF)	\$3.75	Mini Maine Lobster Pot Pie, Truffled Cauliflower	\$4.25
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)	\$4.00		
Red Snapper Aguachile Ceviche Spoon (GF)	\$5.00		
Lump Crab and Shrimp Salad, Spicy Tomato Horseradish, Micro Celery (GF & DF)	\$5.00		

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Rev. 8/13/2025



Appetizers, Soups & Premium Salads

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

Appetizers

Heirloom Tomato Toasted Baguette \$6.00 per person Marinated Fresh Mozzarella, Olive Tapenade, Micro Basil	Smoked Whitefish Cake \$8.00 per person Red Pepper Aioli and Micro Greens
Vegetarian Strudel \$7.00 per person Boursin Cheese and Roasted Tomato Coulis	Chilled Gulf Shrimp \$12.00 per person Served with Frisée, Lemon and Cocktail Sauce
Pork Belly \$7.00 per person Bacon-Wrapped with Greenfield Village-Inspired Sauce	Jumbo Lump Crab Cake \$21.00 per person Charred Lemon, Basil Corn Relish and Jalapeno Aioli

Intermezzo Course

Sorbet \$7.00 per person Chef-Paired Fruit Sorbet

Soup

Roasted Tomato Basil Bisque \$6.00 per person Slow-Roasted Vine-Ripened Tomatoes	Wild Mushroom Soup \$8.00 per person Five Mushroom Blend with Cream
Roasted Butternut Squash \$6.00 per person Brown Sugar and Spices	Chicken Tortilla Soup \$8.00 per person Crisp Tortilla Strips
Michigan Potato Chowder \$6.00 per person Spring Onions	Short Rib Chili \$8.00 per person Sour Cream
Five Onion Soup \$8.00 per person Gruyere Cheese Croutons	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	Michigan-Inspired Salad \$5.00 per person Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts and Maple Balsamic Dressing
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	Lovett Wedge \$5.00 per person Baby Iceberg Lettuce, Boiled Egg, Vine-Ripened Tomato, Cucumber, House-Smoked Bacon with Creamy Gorgonzola Dressing
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	Roasted Pear and Bibb \$5.00 per person Roasted Bosc Pear Stuffed with Herb Boursin Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction
The Clara \$4.00 per person Local Michigan Greens, Herb Roasted Tomatoes, Grilled Asparagus, Kalamata Olives, Lemon Garlic Vinaigrette	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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Rev. 4/14/2025