<table>
<thead>
<tr>
<th>Star-Spangled Stations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stations have 75 Guest Minimum and 90 Minute Service Presentation</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Salad Station</th>
<th>$12.00 per person</th>
</tr>
</thead>
</table>

Add Herb Marinated Grilled Chicken | $4.00 per person |

<table>
<thead>
<tr>
<th>Gourmet Mini Slider Station</th>
<th>$15.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheeseburger Slider with Brioche Bun, Caramelized Onions, Pickle, Ketchup and Mustard. Herb Grilled Chicken Sliders with Brioche Bun, Arugula, Tomato, Buffalo Mozzarella, Caramelized Onion, Basil. Tater Tots with Honey Mustard and Ketchup</td>
<td></td>
</tr>
</tbody>
</table>

Add Crab Cake Sliders | $8.00 per person |
Lump Crab Cake, Pickled Red Onion Slaw, Brioche Bun, Chipotle Aioli |

<table>
<thead>
<tr>
<th>Gourmet Pizza Station</th>
<th>$15.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old World Pepperoni Pizza. Mediterranean with Artichokes, Kalamata Olives, Peppers, Spinach, Goat Cheese, Red Pepper Flakes. Barbecue Chicken with Grilled Chicken, BBQ Sauce, Grilled Red Onion, Mozzarella</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gourmet Potato Bar</th>
<th>$15.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla Sweet Potatoes, Cheddar Chive Whipped Potatoes, Herb-Roasted Redskin Potatoes with Toppings: Smoked Bacon, Herb Diced Chicken, Parmesan Cheese, Cheddar Cheese, Sour Cream, Crispy Onions, Broccoli, Scallions, Sautéed Mushrooms, Whipped Butter</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mac and Cheese Skillets</th>
<th>$15.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Cheddar Cheese with Buttered Panko Crust, Sun-Dried Tomato with Gruyere Cheese Sauce, and Smoky Gouda Cheese Sauce with Smoked Bacon. All with Cavatappi Pasta and Served in Cast-Iron Skillets</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mama Mia’s Station</th>
<th>$15.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mama’s All-Beef Meatballs with Penne Pasta and Marinara Sauce. Pepperoni and Sausage Pizza, Cheese Pizza. Garden Salad with Cucumbers, Grape Tomatoes, Shredded Carrots, Italian and Ranch Dressing on the side. Garlic Bread Sticks, Virgin Olive Oil, and Butter Balls</td>
<td></td>
</tr>
</tbody>
</table>

Add Grilled Chicken Alfredo | $8.00 per person |

<table>
<thead>
<tr>
<th>Pasta Station</th>
<th>$16.00 per person</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Asian Stir Fry Station</th>
<th>$17.00 per person</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Little Italy Station</th>
<th>$17.00 per person</th>
</tr>
</thead>
</table>

Add Lobster Ravioli | $9.00 per person |
Broiled Artichokes, Sun-Dried Tomatoes, Fried Capers, Champagne Cream Sauce |

<table>
<thead>
<tr>
<th>Middle Eastern Station</th>
<th>$17.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shish Tawook: Grilled Chicken Skewers with Bell Peppers, Onions, Garlic Sauce. Vegetarian Grape Leaves, Vermicelli Rice. Fatoush Salad with Romaine, Tomatoes, Cucumbers, Red Onions, Parsley, Radishes, Pita Chips, Sumac-Mint Dressing. Hummus, Baba Ghanouj, Fresh Pita Bread</td>
<td></td>
</tr>
</tbody>
</table>

Add Tender Beef Kabob | $8.00 per person |
Sumac Onions, Roasted Grape Tomatoes, Coriander-Jalapeno Tahini |

<table>
<thead>
<tr>
<th>Street Taco Station</th>
<th>$17.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chimichurri Grilled Flank Steak with Sautéed Onions, Poblano Peppers, Ancho Pepper Braised Shredded Chicken; Spanish Corn Succotash; Black Bean and Yellow Pepper Salad. Toppings: Jack Cheese, Cotija Cheese, Pico de Gallo, Roasted Tomatillo Salsa, Pickled Red Onions, Cilantro and Onion, Lime Wedges, Sour Cream, Cholula and Chipotle Hot Sauce. Served with Local Mini Flour Tortillas</td>
<td></td>
</tr>
</tbody>
</table>

Add Guacamole and Chips | $3.00 per person |
Add Spanish Rice | $3.00 per person |

<table>
<thead>
<tr>
<th>Shellfish Station</th>
<th>$38.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Carving. Displayed with Jumbo Shrimp, Crab and Lobster Cocktail Mini Martinis. Red Snapper Ceviche, Chilled Mussels. Horseradish Cocktail Sauce, Lemons, Mignonette, Tabasco Sauce. ***Ask about customizing the ice carving</td>
<td></td>
</tr>
</tbody>
</table>

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Stations are small-plate portions only and are best suited for combining and creating unique strolling dinners. Strolling Dinners require a minimum of 4 stations/including carvings. Stations must be ordered for full guest count. Stations are not available with seated dinner service.

Above prices are subject to 6% sales tax and 24% service charge. Availability, prices and policies are subject to change.

Rev. 4/4/24
# Star-Spangled Stations
Stations have 75 Guest Minimum and 90 Minute Service Presentation

<table>
<thead>
<tr>
<th>American Smokehouse Station</th>
<th>$26.00 per person</th>
<th>Surf and Turf Station</th>
<th>$30.00 per person</th>
</tr>
</thead>
</table>

## Classic Carvings

<table>
<thead>
<tr>
<th>Five Mushroom Strudel</th>
<th>$150.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramelized Sweet Shallot Sauce</td>
<td>(Serves up to 25)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ratatouille Strudel</th>
<th>$150.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Eggplant, Yellow Squash, Zucchini, Red Onions, Bell Peppers, Tomato Coulis</td>
<td>(Serves up to 25)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken Ballotine</th>
<th>$250.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed with Spinach, Artichokes and Boursin Cheese, Sun-Dried Tomato Sauce</td>
<td>(Serves up to 35)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roasted Turkey</th>
<th>$250.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Horseradish, Au Jus and Freshly Baked Rolls</td>
<td>(Serves up to 35)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Faygo® Root Beer-Glazed Ham</th>
<th>$225.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coarse-Grain Mustard Sauce and Freshly Baked Rolls</td>
<td>(Serves up to 50)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Stuffed Pork Loin</th>
<th>$275.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wrapped with Smoked Bacon and Stuffed with Tuscan Sausage, Provolone Cheese, Marsala Tomato Demi-Glace</td>
<td>(Serves up to 35)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Salmon</th>
<th>$225.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb-Grilled with Cippolini Cream Sauce and Freshly Baked Rolls</td>
<td>(Serves up to 25)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chili-Rubbed Flank Steak</th>
<th>$250.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream and Fried Tortillas</td>
<td>(Serves up to 25)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>House-Smoked Beef Brisket</th>
<th>$325.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Greenfield Village Signature Barbecue Sauces, Traditional, Carolina-Style, and Alabama White and Cornbread</td>
<td>(Serves up to 25)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roasted Top Round of Beef</th>
<th>$450.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Horseradish, Au Jus and Freshly Baked Rolls</td>
<td>(Serves up to 50)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Herb Crusted Seared Tenderloin</th>
<th>$400.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Horseradish, Truffle Jus Lie and Freshly Baked Rolls</td>
<td>(Serves up to 25)</td>
</tr>
</tbody>
</table>

$100 Chef Attendant Fee

*Stations and Carvings are small-plate portions only and best suited for combining and creating unique strolling dinners. Strolling Dinners require a minimum of 4 stations/including carvings. Stations must be ordered for full guest count. Stations are not available with seated dinner service.*

*Above prices are subject to 6% sales tax and 34% service charge. Availability, prices, and policies are subject to change.*

Rev. 4/4/24
Start Your Engines Strolling Dinner Package
150 Guest Minimum and 90 Minute Service Presentation

$69.00 per person
Add an additional 30 Minutes - $3.00 per person

Star-Spangled Stations

Salad Station
Add Herb Marinated Grilled Chicken - $4.00 per person

Select 1
Mac and Cheese Skillets
Gourmet Potato Bar

Select 1
Middle Eastern Station
Little Italy Station

Classic Carvings

Select 1
Ratatouille Strudel
Roasted Eggplant, Yellow Squash, Zucchini, Red Onions, Bell Peppers, Tomato Coulis

Select 1
Chicken Ballotine
Stuffed with Spinach, Artichokes and Boursin Cheese, Sun-Dried Tomato Sauce

Five-Mushroom Strudel
Caramelized Sweet Shallot Sauce

Roasted Top Round of Beef
Creamy Horseradish, Au Jus and Freshly Baked Rolls

Dessert and Classic Coffee Station

Chef’s Fruit Cobbler Station
Add Vanilla Ice Cream - $3.00 per person

Freshly Brewed Gourmet Zingerman’s Coffee and Fine Herbal Teas
Served with Cream, Soy Milk and Sugar

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

Rev. 4/4/24
High-Flying Strolling Dinner Package
100 Guest Minimum and Two Hour Service Presentation

$79.00 per person
Available for groups of 75-99 guests for an additional $5.00 per person

Traditional Display
Vegetable Crudités with Ranch and Hummus Dip
and Fresh Seasonal Fruit

Butler-Passed Hors d’Oeuvres

Select 1
Tomato-Basil Bruschetta, Parmesan Toast (V)
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)
Wild Mushroom, Brie Cream, Phyllo Cup (V)
Boursin Cheese Tart, Sweet Pepper Jam (V)

Select 1
Chicken Caesar Canape
Coconut Jerk Chicken, Ginger Sauce
Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF)
Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)

Select 1
Crab Cake, Lime Chili Mayonnaise
Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)
Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery

Star-Spangled Stations and Classic Carvings

Select 1
Mac and Cheese Skillets
Gourmet Potato Bar
Savory Soup Station

Select 1
Middle Eastern Station
Street Taco Station
Little Italy Station

Select 2
Roasted Top Round of Beef
Chicken Ballotine
Five Mushroom Strudel
Roasted Turkey

Dessert Station
Select 1
Slab Brownie Martini Bar
Chef’s Fruit Cobbler with Vanilla Ice Cream

Classic Coffee Station
Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas
Served with Cream, Soy Milk and Sugar

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

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

Rev. 4/4/24
Great Exploration Strolling Dinner Package
100 Guest Minimum and Two Hour Service Presentation

$105.00 per person
Available for groups of 75-99 guests for an additional $5.00 per person

Premium Display
Firestone Farm Market Display

Butler-Passed Hors d’Oeuvres

Select 1  
Select 1  
Select 1

Goat Cheese, Roasted Beet, Hobo Bread (V)  
Coconut Jerk Chicken, Ginger Sauce  
Spicy Ahi Tuna, Avocado Wonton Chip (DF)

Michigan Harvest Salad Cone (V)  
Mini Pulled Chicken Tacos, Spicy Avocado Cream (GF)  
Crab Cake, Lime Chili Mayonnaise

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)  
Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)  
Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot

Michigan Apple Butter and Dried Cherry Brie Tart (V)  
Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF)  
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF)

Star-Spangled Stations and Classic Carvings

Select 1  
Select 1  
Select 2

Street Taco Station  
Asian Stir Fry Station  
Herb Crusted Seared Tenderloin

Little Italy Station  
Middle Eastern Station  
Herb-Grilled Salmon

Dessert Station

Select 1

Downtown Dessert Station with Fresh Sliced Fruit  
Signature Sweet Station with Fresh Sliced Fruit

Deluxe Coffee Station

Freshly Brewed Gourmet Zingerman’s Coffee and Fine Herbal Teas  
Served with Cream, Soy Milk and Sugar, Flavored Creams, Whipped Cream and Chocolate Shavings

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

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

Rev. 4/4/24
“Welcome to the D” Strolling Dinner Package
100 Guest Minimum and 90 Minute Service Presentation

$72.00 per person
Available for groups of 75-99 guests for an additional $5.00 per person

Greektown
Greek Salad, Feta Cheese, Beets, Pepperoncini, Greek Dressing (V, GF)
Vegetarian Grape Leaves (VG, GF, DF)
Parmesan Fried Eggplant with Marinara (V)
Greek Lemon Roasted New Potatoes (VG, GF, DF)

Motown
Classic Wedge Salad, Tomatoes, Egg, Cucumbers, Bacon, Blue Cheese Dressing (GF)
Smothered Boneless Chicken Thighs with Caramelized Onions and Red Peppers (GF)
Sautéed Green Beans with Bacon and Vinegar (GF, DF)
Mini Brioche Buns (V)

Mexican Village
Chipotle Chicken Tinga (GF, DF)
Pork Al Pastor (GF, DF)
Pico De Gallo, Pineapple Salsa, Guacamole, Cheese
Corn Chips (VG, GF, DF)
Mini Flour Tortillas (VG, DF)

Hamtramck
Mizeria (Cucumber-Dill Salad) (V)
City Chicken (contains pork)
Kielbasa with Kraut (GF, DF)
Potato Cheese Pierogi with Onion (V)

The “D” Dessert Station
Ice Cream Floats Made from Assorted Faygo® in Glass Bottles, Cream Puff Station with Hot Fudge, Guernsey Ice Cream and Assorted Toppings

Classic Coffee Station
Freshly Brewed Gourmet Zingerman’s Coffee and Fine Herbal Teas Served with Cream, Soy Milk and Sugar

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

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

Rev. 4/4/24