Strolling Dinners require a minimum of 4 stations/including carvings. Stations must be ordered for full guest count.

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

American Smokehouse Station  $26.00 per person
Smoked Beef Brisket Carving with Sweet Kansas City BBQ Sauce. Smoked Free Range Chicken Drumsticks with Sweet Pickles and Carolina Gold BBQ Sauce. Southern Baked Mac and Cheese with Jalapeno Cippolini Onion Jam. Creamy Coleslaw; Fresh Baked Cornbread

Surf and Turf Station  $30.00 per person

Classic Carvings

Five Mushroom Strudel  $150.00
Caramelized Sweet Shallot Sauce (Serves up to 25)

Ratatouille Strudel  $150.00
Roasted Eggplant, Yellow Squash, Zucchini, Red Onions, Bell Peppers, Tomato Coulis (Serves up to 25)

Chicken Ballotine  $250.00
Stuffed with Spinach, Artichokes and Boursin Cheese, Sun-Dried Tomato Sauce (Serves up to 25)

Roasted Turkey  $250.00
Creamy Horseradish, Au Jus and Freshly Baked Rolls (Serves up to 35)

Faygo® Root Beer-Glazed Ham  $225.00
Coarse-Grain Mustard Sauce and Freshly Baked Rolls (Serves up to 50)

Stuffed Pork Loin  $275.00
Wrapped with Smoked Bacon and Stuffed with Tuscan Sausage, Provolone Cheese, Marsala Tomato Demi-Glace (Serves up to 35)

Salmon  $225.00
Herb-Grilled with Cippolini Cream Sauce and Freshly Baked Rolls (Serves up to 25)

Chili-Rubbed Flank Steak  $250.00
Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream and Fried Tortillas (Serves up to 25)

House-Smoked Beef Brisket  $325.00
Served with Greenfield Village Signature Barbecue Sauces, Traditional, Carolina-Style, and Alabama White and Cornbread (Serves up to 25)

Roasted Top Round of Beef  $450.00
Creamy Horseradish, Au Jus and Freshly Baked Rolls (Serves up to 50)

Herb Crusted Seared Tenderloin  $400.00
Creamy Horseradish, Truffle Jus Lie and Freshly Baked Rolls (Serves up to 25)

$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 24% 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

Start-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
- Five-Mushroom Strudel
  - Caramelized Sweet Shallot Sauce

Select 1
- Chicken Ballotine
  - Stuffed with Spinach, Artichokes and Boursin Cheese, Sun-Dried Tomato 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
Butter-Passed Hors d'Oeuvres

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

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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

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

Dessert Station

Select 1

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

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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

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**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)

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**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

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

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Rev. 4/4/24