



# Menlo Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$20.00 per person

## Premium Display

(Select 1)

### Benson Bruschetta Bar

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

### Clara's Chips and Dips

Green Tomato Relish, Wheat Germ Cracker, Vegetable Chips, Feta Cheese and Greek Yogurt Dip, House Fried Tortilla Chips, Guacamole, Assorted Flat Breads, Lemon-Garlic Hummus, and Tabbouleh

### Main Street Mezza Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Dates, Whole Almonds, Falafel with Garlic Sauce, Grilled Halloumi Cheese and Fresh Pita

### Butler-Passed Hors d'Oeuvres

(3 pieces total per person)

#### Select 1

Red Lentil Cake, Hummus, Fried Za'atar Spice

Ricotta Cheese, Fig, Toasted Almonds, Crostini

Tomato-Basil Bruschetta, Parmesan Toast

Wild Mushrooms, Brie Cream, Phyllo Cup

#### Select 1

Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream

Coconut Jerk Chicken, Ginger Sauce

Mini "BLT" Tart, Basil Ricotta, Bacon, Tomato, Arugula

Korean Beef, Asian Slaw, Crisp Wonton

#### Select 1

Crab Cake, Lime Chili Mayonnaise

Scallop Ceviche Shooter, Confetti Peppers, Lime

Smoked Salmon, Lemon-Dill Crème Fraiche, Capers, Rye

Spicy Ahi Tuna, Avocado, Wonton Chip

*Above prices are subject to 6% sales tax and 23% service charge.  
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# 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, Bresaola, Capicola, Dried Salami, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, And Assorted Local Breads and Crackers

### Firestone Farm Market Display

Market Vegetables to include Broccoli, Carrot, Cauliflower, Cherry Tomato, Cucumber & Celery Farmer's Cheese Spread, Buttermilk Herb Dip, Warm Spinach-Artichoke Skillet, Garlic-White Bean Dip, and Assorted Local Breads

## Butler-Passed Hors d'Oeuvres

(4 pieces total per person)

### Select 1

Red Lentil Cake, Hummus, Fried Za'atar Spice  
Ricotta Cheese, Fig, Toasted Almonds, Crostini  
Tomato-Basil Bruschetta, Parmesan Toast  
Wild Mushrooms, Brie Cream, Phyllo Cup

### Select 1

Crab Cake, Lime Chili Mayonnaise  
Scallop Ceviche Shooter, Confetti Peppers, Lime  
Smoked Salmon, Lemon-Dill Crème Fraiche, Capers, Rye  
Spicy Ahi Tuna, Avocado, Wonton Chip

### Select 1

Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream  
Coconut Jerk Chicken, Ginger Sauce  
Mini "BLT" Tart, Basil Ricotta, Bacon, Tomato, Arugula  
Korean Beef, Asian Slaw, Crisp Wonton

### Select 1

Hoisin Barbecued Beef, Bok Choy, Green Tea Cone  
Mini Pulled Chicken Taco, Spicy Avocado Cream  
Spiced Lamb Meatball, Mint, Tzatziki  
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	\$34
Red Lentil Cake, Hummus, Fried Za'atar Spice (VG & GF)	\$34
Ricotta Cheese, Fig, Toasted Almonds, Crostini	\$36
Gazpacho Shooter, Micro Basil (VG & GF)	\$37
Michigan Harvest Salad Cone	\$40
Mozzarella Tart, Tomato, Basil Pesto	\$40
Zingerman's Goat Cheese, Roasted Beet, Hobo Bread	\$42

## Warm

### Vegetarian

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)	\$35
Wild Mushrooms, Brie Cream, Phyllo Cup	\$36
Spicy Vegetable Samosas, Mint Yogurt Dip	\$38
Wild Mushroom Arancini, Sun-Dried Tomato Aioli	\$38
Apple Butter and Dried Cherry Brie Tart	\$39
Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton	\$42

### Poultry

Chicken Caesar Salad Cone	\$38	Coconut Jerk Chicken, Ginger Sauce	\$38
Cherry Chicken Salad Savory Cup (DF)	\$40	Tandoori Chicken Skewer, Mango Chutney (GF)	\$40
Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream	\$40	Peking Duck Potsticker, Tamarind-Plum Sauce	\$42
		Mini Pulled Chicken Tacos, Spicy Avocado Cream (GF)	\$44

### Pork

Mini "BLT" Tart, Basil Ricotta, Bacon, Tomato, Arugula	\$40	Raclette Tartlet, Caramelized Apples, Crispy Bacon	\$42
Pinot-Poached Pear, Herb Mascarpone, Crispy Prosciutto (GF)	\$42	Mini Pulled Pork Slider, Picked Onions, BBQ Sauce (DF)	\$44

### Beef and Lamb

Korean Beef, Asian Slaw, Crisp Wonton (DF)	\$40	Seared Beef Skewer, Chimichurri Sauce (GF)	\$40
Hoisin Barbecued Beef, Bok Choy, Green Tea Cone (DF)	\$44	"Pigs-in-a-Blanket", Whole Grain Honey Mustard	\$40
		Spiced Lamb Meatball, Mint, Tzatziki	\$44
		Charred Honey Ancho Baby Lamb Chops (GF)	\$48

### Fish and Seafood

Poached Salmon Shooter, Buttermilk Sauce, Cucumber (GF)	\$40	Crab Cake, Lime Chili Mayonnaise	\$42
Scallop Ceviche Shooter, Confetti Peppers, Lime (DF & GF)	\$40	Prosciutto-Wrapped Shrimp, Ginger Dipping Sauce (GF & DF)	\$46
Smoked Salmon, Lemon-Dill Crème Fraiche, Capers, Rye	\$42	Mini Maine Lobster Pot Pie, Truffled Cauliflower	\$48
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)	\$44		
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (DF & GF)	\$44		
Smoked Whitefish Brandade, Roasted Corn, Crispy Shallot	\$44		
Spicy Ahi Tuna, Avocado, Wonton Chip (DF)	\$44		

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

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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
Grilled Vegetables with Dip .....	\$6.00 per person
Fresh Seasonal Fruit Display .....	\$7.50 per person
Gourmet Cheeses with Crackers .....	\$8.50 per person

## Premium Display

100 Guest Minimum

<b>Clara's Chips and Dips</b>	\$9.00 per person
Green Tomato Relish, Wheat Germ Cracker, Vegetable Chips, Feta Cheese and Greek Yogurt Dip, House Fried Tortilla Chips, Guacamole, Assorted Flat Breads, Lemon-Garlic Hummus, and Tabbouleh	
<b>Main Street Mezza Display</b>	\$9.50 per person
Hummus, Baba Ghanoush, Stuffed Grape Leaves, Dates, Whole Almonds, Falafel with Garlic Sauce, Grilled Halloumi Cheese and Fresh Pita	
<b>Benson Bruschetta Bar</b>	\$10.00 per person
Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Breadsticks	
<b>Firestone Farm Market Display</b>	\$12.00 per person
Market Vegetables to include Broccoli, Carrot, Cauliflower, Cherry Tomato, Cucumber and Celery, Farmer's Cheese Spread, Buttermilk Herb Dip, Warm Spinach-Artichoke Skillet, Garlic-White Bean Dip and Assorted Local Breads	
<b>Walnut Grove Cheese and Charcuterie Board</b>	\$14.50 per person
Selection of Local and Imported Cheeses, Bresaola, Capicola, Dried Salami, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers	
<b>Chilled Shellfish in Signature Ice Carving</b>	\$26.00 per person
Signature Ice Carving Filled with Chilled Jumbo Shrimp, Crab and Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-Made Cocktail Sauce, Lemon and Seaweed Salad	

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# Star-Spangled Specialties

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

## Amuse

**Pea Potage with Truffle Oil** \$3.00 per person  
Served Cold with Essence of Mint and Truffle Oil

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

**House-Smoked Duck** \$5.00 per person  
Sliced Breast with Mango Relish

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

## Intermezzo Course

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

**Sorbet in Ice Bowl** \$18.00 per person  
Signature Carved Ice Bowl Presentation

## Soup

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

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

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

**Carrot and Ginger Soup** \$7.00 per person  
Freshly Grated Ginger

**Gazpacho** \$6.00 per person  
Garden Fresh Vegetables

**Pumpkin Soup** \$7.00 per person  
Slow-Roasted with Toasted Pumpkin Seeds and Oil

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

**Lobster Bisque** \$12.00 per person  
Lobster Claw Garnish

## Appetizers

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

**Jumbo Lump Crab Cake** \$16.00 per person  
Fried Salsify Garnish, Spicy Mustard and Red Pepper Rouille

**Antipasto Platter** \$8.00 per person  
Holsteiner Sausage, Prosciutto Americana, Local Sharp Cheddar, Michigan Jack, Dried Cherry Mustard, Picked Onions, Grapes and Gluten Free Crackers

## Premium Salads

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

**Spinach Salad** \$2.00 per person  
Baby Spinach Leaves with Sliced Mangoes, Cherry Tomatoes, Red Onions, Candied Walnuts and Spun Carrots, Served with Raspberry Vinaigrette

**Duck Confit and Roasted Fennel** \$5.00 per person  
Duck Confit and Roasted Fennel with Scented Beets, Zingerman's Bridgewater Cheese, Frisee Greens and Dried Fruit Vinaigrette

**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

**Lovett Wedge** \$4.00 per person  
Baby Iceberg Lettuce, Chilled Gulf Shrimp, Boiled Egg, Vine-Ripened Tomato, House-Smoked Bacon with Creamy Gorgonzola Dressing

**Winter Greens Salad** \$5.00 per person  
Frisee, Mesclun, Roasted Beets, Blood Oranges and Toasted Pine Nuts with Citrus Vinaigrette

**Roasted Pear and Bibb** \$4.00 per person  
Roasted Bosc Pear Stuffed with Gourmandise Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction

**The President** \$6.00 per person  
Exotic Greens with Dehydrated Peppers, Fresh Mozzarella, Seasonal Tomatoes and Late Harvest Grape 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

**Romaine Wedge** \$7.00 per person  
Baby Romaine Wedge with Roasted Beet, Oven-Dried Tomato, White Cheddar, Toasted Pine Nuts and Rosemary Vinaigrette

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Rev. 3/25/2021