Freedom Plated Dinners

**Salad Course**
See Star-Spangled Specialties for upgrades and additional course offerings
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing

Assorted Local Breads with Butter

**Entrée Selections**
Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Breast</td>
<td>$32.00</td>
</tr>
<tr>
<td>Michigan Dried Cherry Port Sauce</td>
<td></td>
</tr>
<tr>
<td>Miso Glazed Chicken Breast</td>
<td>$32.00</td>
</tr>
<tr>
<td>Ginger Reduction</td>
<td></td>
</tr>
<tr>
<td>Herb Crusted Chicken</td>
<td>$34.00</td>
</tr>
<tr>
<td>Roasted Cauliflower-Currant Chutney and Olive Buerre Blanc</td>
<td></td>
</tr>
<tr>
<td>Pretzel Crusted Chicken</td>
<td>$34.00</td>
</tr>
<tr>
<td>Stout Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Maple Brined Grilled Pork Chop</td>
<td>$36.00</td>
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<tr>
<td>Dried Cherry Sauce</td>
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</tr>
<tr>
<td>Grilled Salmon</td>
<td>$37.00</td>
</tr>
<tr>
<td>Buerre Blanc</td>
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</tr>
<tr>
<td>Potato Crusted Whitefish</td>
<td>$38.00</td>
</tr>
<tr>
<td>Whole Grain Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Roasted Red Snapper</td>
<td>$38.00</td>
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<tr>
<td>Red Pepper Shrimp Sauce</td>
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</tr>
<tr>
<td>Hoisin Glazed Beef Short Rib</td>
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<tr>
<td>Garlic Ginger Reduction</td>
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</tr>
<tr>
<td>Grilled Filet Mignon</td>
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<tr>
<td>Pinot Reduction</td>
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<tr>
<td>Pan Seared Duck Breast</td>
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<tr>
<td>Blueberry Reduction</td>
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</tr>
<tr>
<td>Potato Crusted Tournedos of Beef</td>
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<tr>
<td>Red Wine Peppercorn Sauce</td>
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</tr>
<tr>
<td>Grilled Lamb Chop</td>
<td>$58.00</td>
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<tr>
<td>Garlic Onion Jam and Natural Jus</td>
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</tr>
<tr>
<td>Wagyu Beef</td>
<td>$82.00</td>
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<tr>
<td>Morel Mushroom Sauce</td>
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</tbody>
</table>

**Beverages**
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Fine Herbal Teas and Iced Tea

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

Dual entrées are recommended to offer your guests multiple/alternate proteins. Alternate choice menus are available with up to two entrées and require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée. Choice menus with dual entrées are not available.

*Above prices are subject to 6% sales tax and 23% service charge.
Prices and policies are subject to change.*

Rev. 8/7/18
United We Stand Dual Entrees

Salad Course
See Star-Spangled Specialties for upgrades and additional course offerings
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing
Assorted Local Breads with Butter

Entrée Selections (select 1)
Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Miso Glazed Chicken and Black Cod
Ginger Reduction and Pineapple Salsa $40.00 per person

Maple Brined Grilled Pork Chop and Shrimp and Grits
Natural Jus $40.00 per person

Herb Crusted Chicken and Grilled Salmon
Fennel Slaw and Lemon Buerre Blanc $42.00 per person

Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper
Chimichurri $44.00 per person

Braised Beef Short Rib and Miso Glazed Chicken Breast
Ginger Reduction $46.00 per person

Grilled Beef Filet and Pretzel Crusted Chicken
Stout Reduction $48.00 per person

Grilled Petite Filet and Potato Crusted Whitefish
Whole Grain Mustard Demi $52.00 per person

Grilled Petite Filet and Herb Crusted Salmon
Pinot Noir Reduction $52.00 per person

Pan Seared Petite Filet and Shrimp Scampi
Roasted Garlic Reduction $54.00 per person

Grilled Petite Filet and Pan Seared Duck
Wild Mushroom Sauce $54.00 per person

Surf & Turf, Grilled Wagyu Beef and Lobster Tail
Truffle Buerre Blanc $90.00 per person

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Fine Herbal Teas and Iced Tea

We are happy to help with vegan, gluten-free, kosher and allergy concerns in the planning process.
Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.
Choice menus with dual entrées are not available.

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Rev 6/7/18
Eagle Tavern Historic Dinner

Our 1850s Eagle Tavern was once a stagecoach stop between Detroit and Chicago. We offer an authentic experience, from the food and spirits right down to the social etiquette, customs and costumed wait staff. Tavern owner Calvin or Harriet Wood will welcome guests and offer a historic toast. All meals and courses are served family-style, as they would have been in the 1850s.

**Soup** (select 1)
Included with Main Course
- Chicken Dumpling
- Roasted Squash Bisque
- Roasted Tomato Basil
- Michigan Wild Mushroom
- Hearty Beef Vegetable
- Potato Bacon Chowder

**First Course** (select 1)
$8.00 per person
- Chicken Pie
- Pork Pie
- Veal Pie
- Smoked Trout

**Main Course** (select 1)
Includes historic breads and chef’s selected accompaniments
- Baked Trout with Lemon Butter $38.00 per person
- Smoked Ham with Maple Sugar Glaze $39.00 per person
- Roasted Chicken with Herbs $40.00 per person
- Roasted Turkey with Traditional Dressing $40.00 per person
- Roasted Rib of Beef $48.00 per person
- Veal Collops $49.00 per person
- Roasted Chicken and Trout Combination $52.00 per person
- Roasted Rib of Beef and Trout Combination $58.00 per person
- Roasted Rib of Beef and Chicken Combination $60.00 per person

**Pastry** (select 1)
$6.00 per person
- Fresh Apple Cobbler
- Ginger Cake with Cream
- Buttermilk Cake with Raspberry Sauce
- Seasonal Bread Pudding with Vanilla Bean
- Crème Anglaise

**Historic Eagle Tavern Bar Package**

Featuring popular 19th-century refreshments such as “punches” and “cock-tail” (mixed drinks), “temperance drinks” (nonalcoholic) and “malt beverages” made by hand in the old-fashioned way.

<table>
<thead>
<tr>
<th>Hours</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>$26.00</td>
</tr>
<tr>
<td>4</td>
<td>$32.00</td>
</tr>
<tr>
<td>5</td>
<td>$38.00</td>
</tr>
</tbody>
</table>

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 chart and escort cards provided by client at least 10 days prior to the event.

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*Prices and policies are subject to change.*

Rev. 1/18/2018
Landmark Buffet Dinners

50 Guest Minimum and 90 Minute Service Presentation
Create your perfect buffet dinner with selections to please all your guests.

The George Washington Carver Buffet
$46.00 per person
Includes selection of 2 salads and 2 entrées

The Wright Flyer Buffet
$48.00 Per person
Includes selection of 3 salads and 2 entrées

The Real McCoy Buffet
$52.00 per person
Includes selection of 3 salads and 3 entrées

Salad Selections
Layered Garden Salad and Choice of Dressings
Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese and Cider Vinaigrette
Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot and Maple Mustard Vinaigrette
Cherry Chicken Salad and Hobo Bread
With Bean Salad with Arugula, Dried Salami, aged White Cheddar and Extra Virgin Olive Oil
Smoked Kielbasa Potato Salad
Grilled Salmon Salad with Roasted Apple, Bitter Greens, Pecans and Cider Honey Vinaigrette
Marinated Mushroom Wild Rice Salad

Entrée Selections
Roasted Vegetable Boursin Strudel
Eggplant and Grilled Vegetable Lasagna with Roasted Tomato Coulis
Mushroom Ravioli in Brandy Cream
Pan-Seared Rainbow Trout with Lemon Butter
Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish
Roasted Chicken Breast with Dried Cherry Port Wine Reduction
Pretzel-Crusted Chicken with Stout Dijon Sauce
Chicken Stuffed with Brie Mushroom Parce with Marsala Demi
Maple Glazed Smoke Pork Loin with Sautéed Apples
Beef Tenderloin Tips with Leek Morel Sauce
Brown Sugar Barbecued Beef Brisket
Pot-Roast Buffalo and Root Vegetables

Accompaniments
Chef’s Selection of starch, Fresh Vegetable and Vegetarians Pasta
Assorted Local Breads with Butter

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Fine Herbal Teas and Iced Tea

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

Above prices are subject to 6% sales tax and 23% service charge.
Prices and policies are subject to change.

Rev.1/18/2018