Freedom Plated Dinners

Salad Course
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing
*Upgrade to Caesar Salad $3.00 per person or Michigan-Inspired Salad $5.00 per person*
Assorted Local Breads with Butter

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

<table>
<thead>
<tr>
<th>Entrée Selection</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Breast (GF)</td>
<td>$34.00 per person</td>
</tr>
<tr>
<td>Michigan Dried Cherry Port Sauce</td>
<td></td>
</tr>
<tr>
<td>Maple Bourbon Chicken (GF)</td>
<td>$34.00 per person</td>
</tr>
<tr>
<td>Bourbon-Peppercorn Reduction</td>
<td></td>
</tr>
<tr>
<td>Herb Crusted Chicken</td>
<td>$36.00 per person</td>
</tr>
<tr>
<td>Roasted Cauliflower-Currant Chutney, Olive Beurre Blanc</td>
<td></td>
</tr>
<tr>
<td>Pretzel Crusted Chicken</td>
<td>$36.00 per person</td>
</tr>
<tr>
<td>Stout Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Maple Brined Grilled Pork Chop (GF)</td>
<td>$38.00 per person</td>
</tr>
<tr>
<td>Dried Cherry Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Salmon (GF)</td>
<td>$39.00 per person</td>
</tr>
<tr>
<td>Fennel Slaw, Beurre Blanc</td>
<td></td>
</tr>
<tr>
<td>Potato Crusted Whitefish (GF)</td>
<td>$40.00 per person</td>
</tr>
<tr>
<td>Whole Grain Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Roasted Red Snapper (GF)</td>
<td>$40.00 per person</td>
</tr>
<tr>
<td>Orange Thyme Beurre Blanc</td>
<td></td>
</tr>
<tr>
<td>Hoisin Glazed Beef Short Rib</td>
<td>$47.00 per person</td>
</tr>
<tr>
<td>Garlic Ginger Reduction</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Duck Breast (GF)</td>
<td>$50.00 per person</td>
</tr>
<tr>
<td>Blueberry Reduction</td>
<td></td>
</tr>
<tr>
<td>Grilled Filet Mignon (GF)</td>
<td>$56.00 per person</td>
</tr>
<tr>
<td>Pinot Reduction</td>
<td></td>
</tr>
<tr>
<td>Potato Crusted Tournedos of Beef (GF)</td>
<td>$56.00 per person</td>
</tr>
<tr>
<td>Red Wine Peppercorn Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Lamb Chop (GF)</td>
<td>$60.00 per person</td>
</tr>
<tr>
<td>Garlic Onion Jam Natural Jus</td>
<td></td>
</tr>
<tr>
<td>Wagyu Beef (GF)</td>
<td>$85.00 per person</td>
</tr>
<tr>
<td>Morel Mushroom Sauce</td>
<td></td>
</tr>
</tbody>
</table>

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

We are happy to help with vegan, gluten-free (GF), halal, 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 and are not available with dual entrées.

Note: Above prices are subject to 6% sales tax and 24% service charge. Availability, prices and policies are subject to change. Rev 10/19/2021
United We Stand Dual Entrees

Salad Course
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing
Upgrade to Caesar Salad $3.00 per person or Michigan-Inspired Salad $5.00 per person
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 (GF)**
  Ginger Reduction, Pineapple Salsa
  $42.00 per person
- **Maple Brined Grilled Pork Chop and Shrimp and Grits (GF)**
  Natural Jus
  $42.00 per person
- **Herb Crusted Chicken and Grilled Salmon**
  Fennel Slaw, Lemon Beurre Blanc
  $44.00 per person
- **Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper (GF)**
  Chimichurri
  $46.00 per person
- **Braised Beef Short Rib and Maple Bourbon Chicken (GF)**
  Bourbon-Peppercorn Reduction
  $50.00 per person
- **Braised Beef Short Rib and Pretzel Crusted Chicken**
  Stout-Mustard Sauce
  $51.00 per person
- **Grilled Petite Filet and Pretzel Crusted Chicken**
  Stout Reduction
  $54.00 per person
- **Grilled Petite Filet and Potato Crusted Whitefish (GF)**
  Whole Grain Mustard Demi
  $58.00 per person
- **Grilled Petite Filet and Herb Crusted Salmon**
  Pinot Noir Reduction
  $58.00 per person
- **Pan Seared Petite Filet and Shrimp Scampi (GF)**
  Roasted Garlic Reduction
  $60.00 per person
- **Grilled Petite Filet and Pan Seared Duck (GF)**
  Wild Mushroom Sauce
  $60.00 per person
- **Surf & Turf, Grilled Wagyu Beef and Lobster Tail (GF)**
  Truffle Beurre Blanc
  $94.00 per person

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

We are happy to help with vegan, gluten-free (GF), halal, 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.

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

Butler Passed Hors d’Oeuvres
(4 pieces total per person)

Select 2
Mozzarella Tart, Tomato, Basil Pesto
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)
Ricotta Cheese, Fig, Toasted Almonds, Crostini
Tomato-Basil Bruschetta, Parmesan Toast
Wild Mushrooms, Brie Cream, Phyllo Cup

Select 2
Cherry Chicken Salad Savory Cup (DF)
Coconut Jerk Chicken, Ginger Sauce
Korean Beef, Asian Slaw, Crisp Wonton (DF)
Crab Cake, Lime Chili Mayonnaise
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)

Salad Course
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing
Upgrade to Caesar Salad $3.00 per person or Michigan-Inspired Salad $5.00 per person
Assorted Local Breads with Butter

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

Pretzel Crusted Chicken
Stout-Mustard Sauce
$54.00 per person

Herb Crusted Chicken and Grilled Salmon
Fennel Slaw, Lemon Beurre Blanc
$62.00 per person

Grilled Salmon (GF)
Fennel Slaw, Lemon Beurre Blanc
$57.00 per person

Braised Beef Short Rib and Maple Bourbon Chicken (GF)
Bourbon-Peppercorn Reduction
$68.00 per person

Roasted Red Snapper (GF)
Orange Thyme Beurre Blanc
$58.00 per person

Grilled Petite Filet and Pretzel Crusted Chicken
Stout Reduction
$72.00 per person

Hoisin Glazed Beef Short Ribs
Garlic-Ginger Reduction
$65.00 per person

Grilled Petite Filet and Potato Crusted Whitefish (GF)
Whole Grain Mustard Demi
$76.00 per person

Grilled Filet Mignon (GF)
Pinot Reduction
$74.00 per person

Grilled Petite Filet and Herb Crusted Salmon
Pinot Noir Reduction
$76.00 per person

Dessert (select 1)
Carmel Apple Cobbler (GF)
Carrot Cake
Upgrade to Chocolate Truffle Cake (GF) $3.00 per person or Lemon Blueberry Tart $3.00 per person

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

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

We are happy to help with vegan, gluten-free, halal, 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 and are not available with dual entrées.

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

Rev 10/19/2021
Landmark Buffet Dinners
50 Guest Minimum
Create your perfect buffet dinner with selections to please all your guests.

$48 per person
Add one additional salad - $2 per person
Add one additional salad and one additional entrée - $6 per person

Salad Selections (select 2)
Layered Garden Salad and Selection of Dressings (VG, GF & DF)
Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese and Cider Vinaigrette (V & GF)
Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot and Maple Mustard Vinaigrette (GF & DF)
White Bean Salad with Arugula, Sun-Dried Tomato, Roasted Pepper, Aged White Cheddar and Extra Virgin Olive Oil (GF)
Marinated Mushroom Wild Rice Salad (VG, GF & DF)
Farm Greens Salad with Roasted Apples, Pecans, and Cider Honey Vinaigrette

Entrée Selections (select 2)
Vegetable Lasagna with Roasted Tomato Vegetable Bolognese (V)
Pan-Seared Rainbow Trout with Lemon Butter (GF)
Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish (GF & DF)
Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF)
Pretzel-Crusted Chicken with Stout Dijon Sauce (DF)
Chicken Stuffed with Brie Mushroom Farce with Marsala Demi
Maple Glazed Smoked Pork Loin with Sautéed Apples (GF & DF)
Beef Tenderloin Tips with Leek Morel Sauce (GF & DF)
Brown Sugar Barbecued Beef Brisket (GF & DF)
Braised Pot Roast and Root Vegetables (GF & DF)

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

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free
We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

Above prices are subject to 6% sales tax and 3% service charge.
Availability, prices, and policies are subject to change.

Rev.10/19/2021
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 Harriett 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
- Hearty Beef Vegetable
- Michigan Wild Mushroom
- 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 $40.00 per person
- Smoked Ham with Maple Sugar Glaze $41.00 per person
- Roasted Chicken with Herbs $42.00 per person
- Roasted Turkey with Traditional Dressing $42.00 per person
- Roasted Rib of Beef $51.00 per person
- Veal Collops $51.00 per person
- Roasted Chicken and Trout Combination $54.00 per person
- Roasted Rib of Beef and Trout Combination $61.00 per person
- Roasted Rib of Beef and Chicken Combination $63.00 per person

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

We are happy to help with vegan, gluten-free, halal, 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. Choice entrées are not available with this menu.

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