

Signature Halal Wedding Reception Package

Your once in a lifetime reception halal menu includes:

Trio of butler passed hors d'oeuvres

Premium hors d'oeuvres display

Two course plated meal service

Coffee service with dinner

Cake cutting service

4-hour Premium non-alcoholic bar

Starting at
\$105 per person
Based on entrée selection

**Save \$5-\$10 per person on select Fridays & Sundays year-round;
and select Saturdays in January-March**

Food & beverage minimum and facility fee required at all venues.

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

Availability, prices, and policies are subject to change.



Butler Passed Hors d'Oeuvres

One hour service

Please select three hors d'Oeuvres to be passed butler-style

Select 1

Avocado, Cilantro Tomato Pico,
Corn Chip (VG, GF & DF)

Vegetable Spring Roll, Sweet
Chili Mustard (VG & DF)

Tomato-Basil Bruschetta,
Parmesan Toast (V)

Wild Mushrooms, Brie Cream,
Phyllo Cup (V)

Spicy Vegetable Samosas, Mint
Yogurt Dip (V)

Select 1

Chicken Caesar Canape

Tandoori Chicken Skewer,
Mango Chutney (GF)

Chipotle Chicken Salad, Corn
Cup, Lime-Cilantro Cream

Michigan Cherry Chicken Salad
Savory Cup (DF)

Beef Shawarma Skewer, Grape
Tomato, Coriander-Jalapeno
Tahini (GF & DF)

Select 1

Crab Cake, Lime Chili
Mayonnaise

Smoked Salmon Cucumber
Canape, Dill Lemon Crème
Fraîche, Fried Capers

Smoked Salmon Savory Cone,
Chive Lemon Cream Cheese,
Micro Celery

Coconut Shrimp, Horseradish-
Orange Glaze

Sesame-Seared Tuna, Wasabi
Cream, Pickled Ginger (GF)

Additional Options

Priced per piece, minimum 50% of guest count

Mini Pulled Chicken Taco, Spicy Avocado Cream (GF) | \$4.00

Goat Cheese, Roasted Beet, Hobo Bread (V) | \$3.75

Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton (V) | \$3.75

Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot | \$3.75

Shrimp Cocktail Shooter, Cocktail Sauce, Horseradish (GF & DF) | \$3.75

Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF) | \$4.00

Charred Honey Ancho Baby Lamb Chops (GF) | \$4.50

Beef Tenderloin Canape, Sun-Dried Tomato Aioli, Pickled Cipollini Onion, Radish | \$5.00

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

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Premium Hors d'Oeuvres Display

One hour service. One display included.
Upgrades and additions are priced per person

Benson Bruschetta Bar

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

Main Street Mezza Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Medjool Dates, Marcona Almonds, Garlic Sauce, Tabouleh and Fresh Pita Bread

Traditional Combination Display

Select two of the following

Vegetable Crudités with Ranch and Hummus

Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus

Fresh Seasonal Fruit Display

Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries

Gourmet Cheeses with Crackers

Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, and Crackers

Additional Option

Full guest count required

Shellfish Display | \$40

- Ice Display with Jumbo Shrimp,
- Crab and Lobster Cocktail Mini Martinis. Red Snapper Ceviche,
- Chilled Mussels. Horseradish Cocktail Sauce, Lemons,
- Mignonette, Tabasco Sauce

Ask about a custom ice carving

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Soup, Salad & Intermezzo Courses

Up to one selection per course

Upgrades are priced per person

Salad Course

Market Green Salad (VG, GF, DF)

Local Mixed Greens, Baby Tomatoes, Cucumbers, Radishes, Drizzled with White Balsamic Dressing

Crisp Romaine Salad (VG, GF, & DF)

Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with Celery Seed Vinaigrette

Caesar Salad (V) | \$3

Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish

Michigan-Inspired Salad (V & GF) | \$5

Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts with Maple Balsamic Dressing

Assorted Local Breads with Butter

Upgrade to Premium Himalayan Salted Butter | \$2.50

Intermezzo Course

Sorbet | \$7

Chef Paired Fruit Sorbet



Soup Course

Roasted Tomato Basil Bisque (V & GF) | \$6

Slow-Roasted Vine-Ripened Tomatoes

Roasted Butternut Squash (V & GF) | \$6

Brown Sugar and Spices

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Entrée Selections

Package price based on entrée selection

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

Herb Seared Chicken | \$105

Tomato Butter Cardamom Sauce

Horseradish Crusted Whitefish | \$108

Lemon Caper Butter Sauce

Grilled Chicken Breast (GF) | \$105

Chanterelle Mushroom Sauce

Grilled Verlasso Salmon (GF) | \$109

Cassis Onion Marmalade, Lemon and Garlic Cream Sauce

Basil Parmesan Crusted Chicken | \$105

Herb Lemon Cream Sauce

Seared Red Snapper (GF) | \$109

Tomato Tarragon Butter Sauce

Pretzel Crusted Chicken | \$105

Brown Mustard Velouté

Grilled Filet Mignon (GF) | \$139

Shiitake-Sweet Onion Marmalade, Zip Sauce

Alternate choice menu option

Choice menus are available with up to two entrées

Individual dietary, vegan/vegetarian requests and children's meals do not count as one of your two selections

Choice menus will incur a \$4 increase to each entrée

Require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event



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

Vegan Options

Baja Potato Lentil Cakes (VG, GF & DF)

Seared Cumin Scented Potato-Lentil Cakes, Black Bean and Corn Succotash, Pico de Gallo, Roasted Poblano Coulis Sauce and Fried Corn Tortillas

Classic Ratatouille (VG, GF & DF)

Roasted Eggplant, Squash, Zucchini, Bell Peppers, Red Onions, Roasted Tomato Coulis and White Bean Ragout

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Duet Entrée Selections

Package price based on entrée selection

Alternate choice menus are not available with duet entrée

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

**Herb Seared Chicken and
Grilled Salmon (GF) | \$113**
Lemon Herb Butter Sauce

**Grilled Petite Filet and
Herb Seared Chicken (GF) | \$136**
Shiitake-Sweet Onion Marmalade, Zip Sauce

**Basil Crusted Chicken and
Grilled Salmon | \$113**
Roasted Garlic Cream Sauce

**Grilled Petite Filet and
Horseradish Crusted Whitefish | \$139**
Roasted Garlic Jus

**Pretzel Crusted Chicken and
Grilled Salmon | \$114**
Brown Mustard Velouté

**Seared Petite Filet and
Shrimp Scampi | \$139**
Shiitake Fricassee, Herb Velouté

**Herb Grilled Chicken and
Seared Red Snapper (GF) | \$114**
Tomato Butter Sauce

**Grilled Petite Filet and
Lobster Tail (GF) | Market Price**
Truffle Beurre Blanc



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Dessert & Coffee

Priced per person. Must be ordered for full guest count

Dessert Stations

Stations have a 90 minute service presentation

Signature Sweets | \$19

Mixed Berry Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream, Pineapple Coconut Tartlets, Mini Cheesecake Bombs, Signature Wavy Cake Cones, Orange-White Chocolate Mousse Tulip Cups, Mini Banana Pudding Cups, Chocolate-Hazelnut Beignets

Downtown Desserts | \$18

Ice Cream Floats Made from Assorted Faygo®; Wavy Cake Carving; Cream Puff Station with Hot Fudge, Guernsey Ice Cream and Assorted Toppings

Middle Eastern Sweets | \$18

Assorted Baklava including Baklava Fingers, Mini Roses, Baklava Pistachio, Bird Nests and Walnut Baklava. Namoora, Assorted Mini Mamoul including Date and Pistachio, Cheese Katayef and Walnut Katayef

Ice Cream Sundae Bar | \$10

Vanilla, Strawberry and Chocolate Guernsey Ice Cream with Warm Strawberry, Chocolate Fudge and Caramel Sauces. Toppings Include Oreo Cookie Crumbs, Chocolate Chips, Heath Bar Crunch, Coconut, M&Ms, Sprinkles, Peanuts, Whipped Cream and Cherries

Chef's Fruit Cobbler Station | \$10

Apple, Mixed Berry and Chef's Seasonal Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream

Add Guernsey Vanilla Ice Cream | \$3

Slab Brownie Martini Bar | \$10.50

Triple Chocolate Brownie with Choice of Milk, Bittersweet and Gianduja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, and Chow Mein Noodles

Add Fresh Seasonal Fruit to any Dessert Station | \$6.50

Family Style Dessert Platter

Platters are served to tables after dinner service

Miniature Sweets | \$10

Pineapple Coconut Tartlets, Mini Cheesecake, Tuxedo Chocolate Mousse Cup, and Wavy Cake Tart

Fresh Seasonal Fruit | \$8.50

Chef's Selection of Fresh Seasonal Fruit

Coffee Station

Stations have a two hour service presentation

Classic Coffee Station | \$3

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

Deluxe Coffee Station | \$5

Includes Classic offerings plus Flavored Creams, Whipped Cream and Chocolate Shavings

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Afterglow Stations

Priced per person

Stations have a 60 minute service presentation and must be ordered for minimum 2/3 of guest count

Soft Baked Pretzel Sticks | \$6.50

Cinnamon Sugar, Garlic Parmesan and Salted Soft Baked Pretzel Sticks
Served with Vanilla Cream Cheese, Marinara, Honey Mustard, Spicy Ranch, and Cheddar Dipping Sauces

Flatbread Pizza Station* | \$8

Cheese, Halal Beef Bacon & Cheese, and Chef's Seasonal Garden Vegetables & Cheese

Taco Bar* | \$10

Soft Locally Made Flour Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Sour Cream, Cilantro and Limes

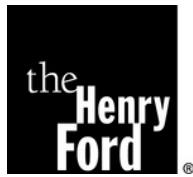
Add Corn Chips & Guacamole | \$3

Nacho Totcho Bar | \$11

Classic Tater Tots, Tortilla Chips, Seasoned Ground Beef, Warm Nacho Cheese, Shredded Cheddar Cheese, Sour Cream, Crumbled Bacon, Jalapenos and Pico de Gallo

*Ask about gluten free options

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Beverage Packages and Brands

Upgrades are priced per person

Bar Packages	4-hours	4.5-hours	5-hours
Non-Alcoholic Bar Package	Included	\$5	\$10
Classic Bar Package	\$10	\$15	\$20
Premium Bar Package	\$15	\$20	\$25
Super Premium Bar Package	\$21	\$26	\$31

Non-Alcoholic Bar

Pepsi, Diet Pepsi, Starry, Ginger Ale, Cranberry, Pineapple, Orange and Pink Grapefruit Juices, Bottled Water, Bubbly Sparkling Water, Tonic Water, Soda Water, Grenadine, Iced Tea, Guernsey Lemonade, Assorted Faygo

Classic Brands

Standards	Beer	Liquor	Wine
Pepsi Products	Miller Lite	Canadian Club Whiskey	Chardonnay
Assorted Juices	Molson Canadian	Jim Beam Bourbon	Cabernet Sauvignon
Triple Sec	Michigan Microbrews	Beefeater Gin	Riesling
Mixers	Non-Alcoholic	Dewar's Scotch	
		Bacardi Silver Rum	
		Smirnoff Vodka	
		E&J Brandy	

Premium Brands

Pepsi Products	Miller Lite	Crown Royal Whiskey	Chardonnay
Assorted Juices	Molson Canadian	Maker's Mark Bourbon	Cabernet Sauvignon
Triple Sec	Michigan Microbrews	Bombay Sapphire Gin	Riesling
Mixers	Non-Alcoholic	Chivas Regal Scotch	Pinot Noir
Ginger Beer	White Claw	Bacardi Spiced Rum	Sauvignon Blanc
		Bacardi Silver Rum	Sparkling Wine
		Tito's Handmade Vodka	
		Milagro Silver Tequila	
		Courvoisier VS Cognac	

Super Premium Brands

Pepsi Products	Miller Lite	Crown Royal Special Reserve Whiskey	Chardonnay
Assorted Juices	Molson Canadian	Woodford Reserve Bourbon	Cabernet Sauvignon
Triple Sec	Michigan Microbrews	Tanqueray No. Ten Gin	Riesling
Mixers	Non-Alcoholic	Johnnie Walker Black Blended Scotch	Pinot Noir
Ginger Beer	White Claw	Kraken Black Spiced Rum	Sauvignon Blanc
		Bacardi 8 Rum	Sparkling Wine
		Grey Goose Vodka	
		Milagro Silver Tequila	
		Hennessy VSOP Cognac	

In accordance with Michigan State Law:

Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol
No Shots of Alcohol will be served

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