

# 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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Rev. 8/22/25 SHWRP



# 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, Tabbouleh 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

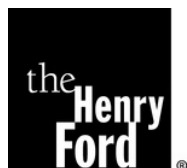
**Children's Meal | \$35**

Available for children age 12 and under

Chicken fingers, fries, vegetable,  
fruit cup with milk

Non-Alcoholic bar service

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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

### 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

### 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

### 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**

### Middle Eastern Sweets | \$18

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

### 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

### Non-Alcoholic Bar Package

### Classic Bar Package

### Premium Bar Package

### Super Premium Bar Package

## 4-hours

Included

\$10

\$15

\$21

## 4.5-hours

\$5

\$15

\$20

\$26

## 5-hours

\$10

\$20

\$25

\$31

## Non-Alcoholic Bar

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

## Classic Brands

### Standards

Pepsi Products  
Assorted Juices  
Triple Sec  
Mixers

### Beer

Miller Lite  
Molson Canadian  
Michigan Microbrews  
Non-Alcoholic

### Liquor

Canadian Club Whiskey  
Jim Beam Bourbon  
Beefeater Gin  
Dewar's Scotch  
Bacardi Silver Rum  
Smirnoff Vodka  
E&J Brandy

### Wine

Chardonnay  
Cabernet Sauvignon  
Riesling

## Premium Brands

Pepsi Products  
Assorted Juices  
Triple Sec  
Mixers  
Ginger Beer

Miller Lite  
Molson Canadian  
Michigan Microbrews  
Non-Alcoholic  
White Claw

Crown Royal Whiskey  
Maker's Mark Bourbon  
Bombay Sapphire Gin  
Chivas Regal Scotch  
Bacardi Spiced Rum  
Bacardi Silver Rum  
Tito's Handmade Vodka  
Milagro Silver Tequila  
Courvoisier VS Cognac

Chardonnay  
Cabernet Sauvignon  
Riesling  
Pinot Noir  
Sauvignon Blanc  
Sparkling Wine

## Super Premium Brands

Pepsi Products  
Assorted Juices  
Triple Sec  
Mixers  
Ginger Beer

Miller Lite  
Molson Canadian  
Michigan Microbrews  
Non-Alcoholic  
White Claw

Crown Royal Special  
Reserve Whiskey  
Woodford Reserve Bourbon  
Tanqueray No. Ten Gin  
Johnnie Walker Black  
Blended Scotch  
Kraken Black Spiced Rum  
Bacardi 8 Rum  
Grey Goose Vodka  
Milagro Silver Tequila  
Hennessy VSOP Cognac

Chardonnay  
Cabernet Sauvignon  
Riesling  
Pinot Noir  
Sauvignon Blanc  
Sparkling Wine

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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