



Star-Spangled Stations

Stations have 75 Guest Minimum and 90 Minute Service Presentation

Salad Station **\$10.50 per person**
Greenfield Village Waldorf with Bibb Lettuce, Toasted Peanuts, Grapes and Dressing; Layered Mixed-Green Salad with Dressings; Caesar Salad; Caprese Salad; Mini Wedge Salad; Pacific Rim Salad with Napa Cabbage, Sweet Peppers, Edamame, Carrots, Pea Shoots and Sesame Dressing; Assorted Breads

Specialty Rice Bar **\$10.50 per person**
Herb Risotto, Dried Cherry Wild Rice and Brown Rice Pilaf with Toppings of Whipped Boursin Cheese, Parmesan Cheese, Candied Pecans, Toasted Pine Nuts, Rapini Fried Peppers, Caramelized Cipollini Onions and Sautéed Mushrooms

Gourmet Potato Bar **\$11.00 per person**
Mashed Sweet Potatoes, Cheddar Chive Sour Cream Whipped Potatoes and Herb-Roasted Redskin Potatoes with Toppings of House-Smoked Bacon, Rock Shrimp, Chorizo Sausage, Gouda Cheese, Parmesan Cheese, Jack Cheese, Sour Cream, Caramelized Onions, Broccoli, Scallions, Sautéed Mushrooms and Roasted Garlic

DIY Chowder Bar **\$12.00 per person**
Vegetarian Chowder with Toppings of Clams, Whole Kernel Corn, Green Onions, Warm Crispy Bacon, Hot Sauce and Oyster Crackers

Savory Soup Station **\$12.00 per person**
Butternut Squash Soup, Five Mushroom Soup and Tomato Basil Bisque with Toppings of Toasted and Candied Nuts, Pumpkin Seeds, Pumpkin Oil, Fried Sage, Frizzled Onion, Sherry Glaze, Parmesan Brittle, Bacon Lardons and Focaccia Croutons, Assorted Breads, Olive Oil and Whipped Butters

Mac and Cheese Skillets **\$13.00 per person**
Local Cheddar Cheese, Sun-Dried Tomato and Gruyere, and Smoky Gouda with Bacon Macaroni and Cheese, All with Cavatappi Pasta and Served in Cast-Iron Skillets

Chicken Pot Pie Skillets **\$13.00 per person**
Classic Chicken Pot Pie in Savory Pastry Crust with Aromatic Vegetables and Fresh Herbs in Cast-Iron Skillets

Gourmet Mini Slider Station **\$13.00 per person**
Certified Angus Beef and Roasted Portobello Sliders on Brioche Buns with Toppings of Chipotle Ketchup, Wasabi Mustard, Barbecue Sauce, Caramelized Onions, Sautéed Mushrooms, Baby Arugula, Tomato, Smoked Cheddar Cheese and Crispy Pancetta

Gourmet Pizza Station **\$13.00 per person**
Goat Cheese and Prosciutto Pizza with Fresh Thyme and Sun-Dried Tomatoes; Andouille Sausage Pizza with Roasted Peppers and Caramelized Onions; White Pizza with Pesto, Mozzarella, All Night Tomatoes and Arugula

Greek Festival Station **\$14.00 per person**
Garlic Dip with Pita, Greek Salad, Vegetarian Stuffed Grape Leaves, Kreatopita of Beef (Meat Pie with Herbs in Phyllo Dough), Lemon-Scented Rice and Spanakopita

Mediterranean Station **\$14.00 per person**
Hummus, Tabbouleh, Baba Ghanoush, Falafel with Mint Chutney, Pita Bread, Chicken Shawarma with Garlic Sauce, and Beef Kofta

Metro Mex Taco Station **\$15.00 per person**
Grilled Mahi Mahi, Chipotle-Braised Beef, Chicken Mole, Black Bean Corn Relish, Grilled Pepper Tofu Salad, Jack Cheese, Goat Cheese, Salsa Cru, Roasted Tomatillo Salsa, Shredded Lettuce, Cilantro Lime Sour Cream and Local Fresh Tortilla

Ciao Italiano Station **\$16.00 per person**
Reggiano Parmesan and Ricotta Display, Baby Arugula Salad with Lemon Gorgonzola and Pancetta, Caprese Salad, Cured Meats, Grilled Vegetable and Aioli Display, Assorted Breads, Mushroom Risotto, Osso Bucco with Soft Polenta, Chicken Scaloppini with Vermouth Sauce, Grape Tomato and Capers

Meat and Potato Station **\$17.00 per person**
Deviled Eggs, Beet and Onion Salad, House-Smoked Bacon Fingerling Potato Salad, Meatloaf with Horseradish Mashed Potatoes, Potato-Crusted Whitefish with Dill Cream, Smoked Pork Loin with Fried Potatoes and Apple Kraut

Asian Stir Fry Station **\$19.00 per person**
Sweet and Sour Pork, Sichuan Beef and Chinese Almond Chicken in Chinese Takeout Containers Served with White Rice, Toppings of Daikon Sprouts, Fried Wonton Straws, Napa Slaw, Chow Mein Noodles, Scallions, Chopped Cilantro, Shredded Carrots and Soy-Ginger Sauce

Roast Bar **\$22.00 per person**
Dry-Rubbed Roast Pork Shoulder and Herb-Grilled Flank Steak Carvings with Garlic Rosemary Demi-Glace, Greenfield Village Barbecue Sauce, Spicy Porter Mustard, Fig Chutney, Creamed Horseradish, Red Pepper Rouille and Assorted Rolls

Gourmet Sandwich Carving Station **\$23.00 per person**
Chef-Carved Beef Tenderloin and Turkey Breast Served on Pretzel, Deli and Onion Rolls with Cheddar Cheese, Roasted Peppers, Frisée Lettuce, Arugula Greens, Crispy Fried Onions, Pickled Red Onions, Sautéed Exotic Mushrooms, Sun-Dried Tomato Pesto, Chipotle Ketchup, Herb Dijon Aioli, Red Pepper Rouille, and Horseradish Cream

Chilled Shellfish Station **\$29.00 per person**
Custom Ice Carving Filled with Jumbo Prawns, Crab and Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-Made Cocktail Sauce, Lemon and Seaweed Salad

Sushi Station **Market Price**

Stations are small-plate portions only and are best suited for combining and creating unique strolling dinners. Strolling Dinners require a minimum of 4 stations/including carvings. Stations must be ordered for full guest count. Stations are not available with seated dinner service.

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



Classic Carvings

50 Guest Minimum and 90 Minute Service Presentation

Combination to add to a custom strolling or buffet dinner menu

House-Smoked Beef Brisket \$325.00

Served with Greenfield Village Signature Barbecue Sauces, Traditional, Carolina-Style, and Alabama White and Cornbread
(Serves up to 25)

Five Mushroom Strudel \$150.00

Caramelized Sweet Shallot Sauce
(Serves up to 25)

Chicken Ballotine \$250.00

Stuffed with Spinach, Artichokes and Boursin Cheese, Sun-Dried Tomato Sauce
(Serves up to 35)

Salmon \$225.00

Herb-Grilled with Cipollini Cream Sauce and Freshly Baked Rolls
(Serves up to 25)

Faygo® Root Beer-Glazed Ham \$225.00

Coarse-Grain Mustard Sauce and Freshly Baked Rolls
(Serves up to 50)

Roasted Turkey \$250.00

Cranberry Orange Relish and Freshly Baked Rolls
(Serves up to 35)

Seared Tenderloin Persillade \$400.00

Creamy Horseradish, Truffle Jus Lie and Freshly Baked Rolls
(Serves up to 25)

Chili-Rubbed Flank Steak \$250.00

Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream and Fried Tortillas
(Serves up to 25)

Stuffed Pork Loin \$275.00

Wrapped with Smoked Bacon and Stuffed with Tuscan Sausage, Provolone Cheese, Marsala Tomato Demi-Glace
(Serves up to 35)

Roasted Top Round of Beef \$450.00

Creamy Horseradish, Au Jus and Freshly Baked Rolls
(Serves up to 50)

Rosemary Dijon Leg of Lamb \$325.00

Roasted Garlic Jus
(Serves up to 25)

Rabbit Ballotine \$425.00

Bacon-Wrapped and Sausage-Stuffed with Late Harvest Jus
(Serves up to 25)

\$75 Chef Attendant Fee

Carvings are small-plate portions only and are not available with seated dinner service.

Strolling Dinners require a minimum of 4 stations (including carvings).

Stations must be ordered for full guest count.

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Rev.12/28/23



Start Your Engines Strolling Dinner Package

150 Guest Minimum and 90 Minute Service Presentation

\$57.00 per person

Add an additional 30 Minutes - \$3.00 per person

Fresh Salad Display

Chef's Selection of Three Fresh Composed Salads

Star-Spangled Stations

See Star-Spangled Stations menu for full descriptions

Select 1

Metro Mex Taco Station

Ciao Italiano Station

Select 1

Mac and Cheese Skillets

Gourmet Potato Bar

Classic Carvings

Select 1

Chicken Ballotine

Stuffed with Spinach, Artichokes and
Boursin Cheese, Sun-Dried Tomato Sauce

Roasted Turkey

Cranberry Orange Relish,
Freshly Baked Rolls

Upgrade to Roasted Top Round of Beef - \$3.00 per person

Upgrade to Seared Tenderloin Persillade - \$7.00 per person

Select 1

Faygo Root Beer Glazed Ham

Coarse-Grain Mustard Sauce,
Freshly Baked Rolls

Five-Mushroom Strudel

Caramelized Sweet Shallot Sauce

Upgrade to Salmon - \$4.00 per person

Sweets and Coffee Station

Chef's Selection of House Baked Cookies

Upgrade to Chef's Fruit Cobbler Station - \$6.00 per person

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated
Zingerman's Coffee, Assortment of Fine Herbal Tea

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Rev.12/28/23



High-Flying Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

\$75.00 per person

Available for groups of 75-99 guests for an additional \$5.00 per person

Traditional Display

Trio Display of Gourmet Cheeses with Crackers, Vegetable Crudités with Dip and Fresh Seasonal Fruit

Butler-Passed Hors d'Oeuvres

Select 1

Tomato-Basil Bruschetta,
Parmesan Toast

Vegetable Spring Roll,
Sweet Chili Mustard

Wild Mushroom, Brie Cream,
Phyllo Cup

Roasted Poblano and Black
Bean Mini Cake, Tomatillo
Salsa (VG & GF)

Select 1

Chicken Caesar Canape

Coconut Jerk Chicken,
Ginger Sauce

Beef Shawarma Skewer, Grape
Tomato, Garlic Sauce (GF & DF)

Antipasto Skewer with
Mozzarella, Salami, Kalamata
Olive, Tomato, Basil (GF)

Select 1

Crab Cake, Lime Chili
Mayonnaise

Michigan Smoked Whitefish,
Roasted Corn, Crispy Shallot

Sesame-Seared Tuna, Wasabi
Cream, Pickled Ginger

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

Star-Spangled Stations and Classic Carvings

Select 1

Mac and Cheese Skillets

Gourmet Potato Bar

DIY Chowder Bar

Chicken Pot Pie Skillets

Select 1

Ciao Italiano Station

Greek Festival Station

Metro Mex Taco Station

Select 2

Roasted Top Round of Beef

Chicken Ballotine

Five Mushroom Strudel

Roasted Turkey

Dessert Station

Select 1

Slab Brownie Martini Bar

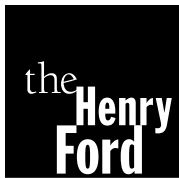
Chef's Fruit Cobbler with Vanilla Ice Cream

Coffee Station

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

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Rev. 12/28/23



Great Exploration Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

\$104.00 per person

Available for groups of 75-99 guests for an additional \$5.00 per person

Premium Displays

Firestone Farm Market Display

Salad Station

Butler-Passed Hors d'Oeuvres

Select 1

Goat Cheese, Roasted Beet,
Hobo Bread

Michigan Harvest
Salad Cone

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

Wild Mushrooms, Brie Cream,
Phyllo Cup

Select 1

Michigan Cherry Chicken
Salad Savory Cup

Mini Pulled Chicken Tacos,
Spicy Avocado Cream

Antipasto Skewer with Mozzarella,
Salami, Kalamata Olive,
Tomato, Basil (GF)

Beef Shawarma Skewer, Grape
Tomato, Garlic Sauce (GF & DF)

Select 1

Shrimp Cocktail Shooter, Bloody
Mary Sauce, Horseradish

Spicy Ahi Tuna,
Avocado Wonton Chip

Michigan Smoked Whitefish,
Roasted Corn, Crispy Shallot

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

Star-Spangled Stations and Classic Carvings

Select 1

Mac and Cheese Skillets

Gourmet Potato Bar

DIY Chowder Bar

Chicken Pot Pie Skillets

Select 1

Ciao Italiano Station

Asian Stir-Fry Station

Metro Mex Taco Station

Select 1

Roast Bar

Gourmet Sandwich Carving Station

Combination of Seared Tenderloin
Persillade Carving and
Herb-Grilled Salmon Carving

Dessert Station

Select 1

Downtown Dessert Station

Signature Sweet Station

Coffee Station

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

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Rev.12/28/23



“Welcome to the D” Strolling Dinner Package

100 Guest Minimum and 90 Minute Service Presentation

\$72.00 per person

Available for groups of 75-99 guests for an additional \$5.00 per person

Specialty Stations

Mexican Village

Chipotle Chicken Tinga

Pork Al Pastor

Pico De Gallo, Guacamole, Pineapple Salsa

Corn Chips

Mini Flour Tortillas

Hamtramck

Mizeria (Cucumber-Dill Salad)

City Chicken

Kielbasa with Kraut

Potato Cheese Pierogi with Onion

Greektown

Greek Salad, Feta Cheese, Beets,
Pepperoncini, Greek Dressing

Vegetarian Grape Leaves

Parmesan Fried Eggplant with Marinara

Greek Lemon Roasted New Potatoes

Motown

Classic Wedge Salad, Tomatoes, Egg,
Cucumbers, Bacon, Blue Cheese Dressing

Smothered Boneless Chicken Thighs
with Caramelized Onions and Red Peppers

Sautéed Green Beans with Bacon and Vinegar

Mini Brioche Buns

The “D” Dessert Station

Ice Cream Flavors Made from Assorted Faygo® in Glass Bottles,
Cream Puff Station with Sanders® Hot Fudge,
Guernsey Ice Cream and Assorted Toppings

Coffee Station

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

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