



United We Stand Dual Entrees

Salad* Course

Garden Salad with Spun Carrots, Beets, English Cucumbers, Roma Tomatoes, Focaccia Crouton
Choice of Ranch and Balsamic Vinaigrette

Assorted Local Breads with Butter

Entrée Selections (select 1)

Hazelnut-Crusted Chicken and Pan Seared Trout **\$45.00 per person**
Amaretto Cream Sauce

Grilled Petite Filet and Panko Herb-Crusted Chicken Breast **\$47.00 per person**
Grilled Petite Filet with Garlic Butter-Poached Crimini Mushrooms and Truffle Essence,
Crusted Chicken Breast with Tomato Artichoke Ragout

Grilled Petite Filet and Hazelnut-Crusted Chicken Breast **\$48.00 per person**
Grilled Petite Filet and Chicken Breast with a Hazelnut Dijon Crust and Amaretto Sauce

Grilled Petite Filet and Grilled Salmon **\$50.00 per person**
Grilled Petite Filet and Grilled Salmon Fillet with Pinot Noir Reduction

Grilled Petite Filet and Maryland-Style Crab Cake **\$50.00 per person**
Grilled Petite Filet and Maryland-Style Crab Cake with Diablo Sauce

Grilled Filet and Pancetta-Wrapped Shrimp **\$50.00 per person**
Grilled Filet and Pancetta-Wrapped Shrimp with Roasted Garlic Demi-Glace

Blue Cheese Pistachio-Crusted Filet and Grilled Salmon **\$51.00 per person**
Red Wine-Poached Mango and Sweet Vermouth Jus

Seared Petite Filet and Lobster Scampi **\$58.00 per person**
Seared Petite Filet and Lobster Scampi with Garlic Butter Wine Sauce, Scallion and Tomato

Waygu Beef Loin and Seared Hamachi **\$92.00 per person**
Waygu Beef Loin and Seared Hamachi with Pinto Truffle Sauce

Surf and Turf **Market Price**
Maine Lobster Tail and Roasted Veal Loin Stuffed with Foie Gras Truffle Mousse

Accompaniments

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

Beverages

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

*See Star-Spangled Specialties for upgrades and additional course offerings.

We are happy to help with vegan, gluten-free, kosher and allergy concerns in the planning process.
Final count with selection, 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 23% service charge.
Prices and policies are subject to change.*



Freedom Plated Dinners

Salad* Course

Garden Salad with Spun Carrots, Beets, English Cucumbers, Roma Tomatoes, Focaccia Crouton
Choice of Ranch and Balsamic Vinaigrette

Assorted Local Breads with Butter

Entrée Selections

Grilled Chicken Breast **\$31.50 per person**
Grilled Chicken Breast with Michigan Dried Cherry Port
Wine Sauce

Panko Herb-Crusted Chicken **\$33.50 per person**
Crusted Chicken Breast with Tomato Artichoke Ragout

Hazelnut-Crusted Chicken **\$35.50 per person**
Chicken Breast with a Hazelnut Dijon Crust and
Amaretto Cream Sauce

Grilled Salmon Fillet **\$36.50 per person**
Salmon Fillet Grilled with Lemon Basil Beurre Blanc

Grilled Mahi Mahi **\$39.50 per person**
Mahi Mahi with Roasted Pineapple Salsa and Lime
Cilantro Butter

Chicken Supreme **\$39.50 per person**
Chicken Seasoned with Four-Spice Blend, Overnight
Tomatoes, Truffles, Artichokes and Saba Glaze

Short Ribs **\$44.00 per person**
Slow-Cooked Short Ribs with Red Wine Demi-Glace and
Caramelized Root Vegetables

Filet Mignon **\$46.00 per person**
Grilled Filet Mignon with Exotic Mushroom Port Wine
Demi-Glace

Tournedos of Beef **\$47.00 per person**
Tournedos of Beef Crusted with Potato and Boursin
Cheese with Peppercorn Brandy Reduction

Stuffed Beef Tenderloin **\$50.00 per person**
Beef Tenderloin Stuffed with Spinach Bacon
Gorgonzola Cheese Farce with Porcini Essence

Persillade-Crusted Lamb Loin **\$53.00 per person**
Persillade-Crusted Lamb Loin with Roasted Garlic Jus

Waygu Beef **\$82.00 per person**
Waygu Beef with Morel Mushroom and Brandy Sauce

Lobster Wellington **Market Price**
Pancetta-Wrapped Maine Lobster Tail with Madeira
Cream

Accompaniments

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

Beverages

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

*See Star-Spangled Specialties for upgrades and additional course offerings.

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

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



Dinner of the Century

Menlo Hors d'Oeuvres Package

Includes Premium Display and Trio of Butler-Passed Hors d'Oeuvres

Salad* Course

Garden Salad with Spun Carrots, Beets, English Cucumbers, Roma Tomatoes, Focaccia Crouton
Choice of Ranch and Balsamic Vinaigrette

Assorted Local Breads with Butter

Entrée Selections (select 1)

Panko Herb-Crusted Chicken \$63.50 per person
Crusted Chicken Breast with Tomato Artichoke Ragout

Hazelnut-Crusted Chicken \$65.50 per person
Chicken Breast with a Hazelnut Dijon Crust and
Amaretto Cream Sauce

Grilled Salmon Fillet \$66.50 per person
Salmon Fillet Grilled with Lemon Basil Beurre Blanc

Grilled Mahi Mahi \$69.50 per person
Mahi Mahi with Roasted Pineapple Salsa and
Lime Cilantro Butter

Chicken Supreme \$69.50 per person
Chicken Seasoned with Four-Spice Blend, Overnight
Tomatoes, Truffles, Artichokes and Saba Glaze

Short Ribs \$74.00 per person
Slow-Cooked Short Ribs with Red Wine Demi-Glace
and Caramelized Root Vegetables

Filet and Panko-Crusted Chicken \$77.00 per person
Grilled Petite Filet with Garlic Butter-Poached Crimini
Mushrooms and Truffle Essence, Panko Herb-Crusted
Chicken Breast with Tomato Artichoke Ragout

Filet and Hazelnut-Crusted Chicken \$78.00 per person
Grilled Petite Filet and Chicken Breast with a Hazelnut
Dijon Crust and Amaretto Sauce

Filet and Grilled Salmon \$80.00 per person
Grilled Petite Filet and Grilled Salmon with Pinot Noir
Reduction

Filet and Maryland-Style Crab Cake \$80.00 per person
Grilled Petite Filet and Maryland-Style Crab Cake with
Diablo Sauce

Filet and Pancetta-Wrapped Shrimp \$80.00 per person
Grilled Filet and Pancetta-Wrapped Shrimp with
Roasted Garlic Demi-Glace

Accompaniments

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

Dessert

~ Chef's Trio ~

House-Made Fruit Tart, Sweet Mousse and Decadent Chocolate on a Painted Plate

Beverages

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

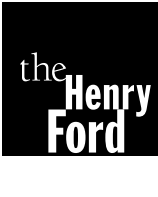
*See Star-Spangled Specialties for upgrades and additional course offerings.

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



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 sprits 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	Hearty Beef Vegetable
Roasted Tomato Basil	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	\$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 Chicken Combination	\$60.00 per person

Pastry (select 1)

\$6.00 per person

Fresh Apple Cobbler	Cider Bread Pudding with Vanilla Nutmeg Sauce
Ginger Cake with Cream	Buttermilk Cake with Raspberry Sauce

Historic Eagle Tavern Bar Package

Featuring popular 19 th -century refreshments such as "punches" and "cock-tail" (mixed drinks), "temperance drinks" (nonalcoholic) and "malt beverages" made by hand in the old-fashioned way.	3 Hours	\$26.00 per person
	4 Hours	\$32.00 per person
	5 Hours	\$38.00 per person

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.

Choice entrées are not available with this menu.

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



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 with 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

White 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 Farce with Marsala Demi

Maple Glazed Smoked Pork Loin with Sautéed Apples

Beef Tenderloin Tips with Leek Morel Sauce

Brown Sugar Barbecued Beef Brisket

Pot-Roasted Buffalo and Root Vegetables

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 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.



Star-Spangled Specialties

Add specialties to your plated dinner selection for a truly extraordinary menu

Amuse

Pea Potage with Truffle Oil \$3.00 per person
Served Cold with Essence of Mint and Truffle Oil

Pork Belly \$7.00 per person
Bacon-Wrapped with Greenfield Village-Inspired Sauce

House-Smoked Duck \$5.00 per person
Sliced Breast with Mango Relish

Smoked Whitefish Cake \$8.00 per person
Red Pepper Aioli and Micro Greens

Intermezzo Course

Sorbet \$5.50 per person
Chef-Paired Fruit Sorbet

Sorbet in Ice Bowl \$18.00 per person
Signature Carved Ice Bowl Presentation

Soup

Roasted Tomato Basil Bisque \$6.00 per person
Slow-Roasted Vine-Ripened Tomatoes

Exotic Mushroom Soup \$8.00 per person
Five Mushroom Blend with Cream

Roasted Butternut Squash \$6.00 per person
Brown Sugar and Spices

Carrot and Ginger Soup \$7.00 per person
Freshly Grated Ginger

Gazpacho \$6.00 per person
Garden Fresh Vegetables

Pumpkin Soup \$7.00 per person
Slow-Roasted with Toasted Pumpkin Seeds and Oil

Five Onion Soup \$8.00 per person
Gruyere Cheese Croutons

Lobster Bisque \$12.00 per person
Lobster Claw Garnish

Appetizers

Wild Mushroom Crepe \$10.00 per person
Sherry Cream-Braised Mushrooms in Chive Crepe

Chilled Gulf Shrimp \$12.00 per person
Served with Frisee, Lemon and Cocktail Sauce

Smoked Chicken Risotto \$10.00 per person
White Truffle Essence and Shaved Parmesan

Jumbo Lump Crab Cake \$16.00 per person
Fried Salsify Garnish, Spicy Mustard and Red Pepper
Rouille

Premium Salads

(Price based on upgrading lunch or dinner salad)

Spinach Salad \$2.00 per person
Baby Spinach Leaves with Sliced Mangoes, Cherry
Tomatoes, Red Onions, Candied Walnuts and Spun
Carrots, Served with Raspberry Vinaigrette

Duck Confit and Roasted Fennel \$5.00 per person
Duck Confit and Roasted Fennel with Scented Beets,
Zingerman's Bridgewater Cheese, Frisee Greens and
Dried Fruit Vinaigrette

Caesar Salad \$3.00 per person
Romaine Lettuce with House-Made Caesar Dressing,
Parmesan Cheese, Croutons and Tomato Garnish

Michigan-Inspired Salad \$5.00 per person
Local Mixed Lettuces with Curls of Great Lakes Cheshire
Cheese, Dried Cherries, Toasted Walnuts and Maple
Balsamic Dressing

Lovett Wedge \$4.00 per person
Baby Iceberg Lettuce, Chilled Gulf Shrimp, Boiled Egg,
Vine-Ripened Tomato, House-Smoked Bacon with
Creamy Gorgonzola Dressing

Winter Greens Salad \$5.00 per person
Frisee, Mesclun, Roasted Beets, Blood Oranges and
Toasted Pine Nuts with Citrus Vinaigrette

Roasted Pear and Bibb \$4.00 per person
Roasted Bosc Pear Stuffed with Gourmandise Cheese,
Bibb Lettuce, Candied Walnuts with Port Wine Reduction

The President \$6.00 per person
Exotic Greens with Dehydrated Peppers, Fresh
Mozzarella, Seasonal Tomatoes and Late Harvest Grape
Vinaigrette

Caprese Salad \$4.00 per person
Fresh Mozzarella, Basil and Vine-Ripened Tomatoes with
Extra Virgin Olive Oil and Balsamic Drizzle, Cracked
Pepper and Sea Salt

Romaine Wedge \$7.00 per person
Baby Romaine Wedge with Roasted Beet, Oven-Dried
Tomato, White Cheddar, Toasted Pine Nuts and Rosemary
Vinaigrette

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