



Menlo Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$20.00 per person

Premium Display

(Select 1)

Mediterranean Display

Hummus, Baba Ghanoush, Tabbouleh, Fatoosh,
Stuffed Grape Leaves, Falafel with Mint Chutney and Fresh Pita

Bruschetta Display

Roasted Vegetables, Tomato Basil Relish, Artichoke Kalamata Olive Relish, Tuscan Chicken Salad,
Vodka-Poached Shrimp, Chipotle Guacamole, Roasted Cipollini Onion and Portobellos
with Assorted Toasted French, Sun-Dried Tomato and Olive Baguettes

Butler-Passed Hors d'Oeuvres

(3 pieces total per person)

Select 1

- Fresh Tomato Basil Bruschetta
- Grape, Blue Cheese and Almond Truffles
- Wild Mushroom with Brie in Phyllo Cup
- Artichoke Heart, Sun-Dried Tomato and Parmesan Gratin

Select 1

- Chicken Caesar Cone
- Coconut Jerk Chicken with Mandarin Orange Coulis
- Buffalo Chicken Salad Cone with Blue Cheese Mousse and Celery
- Braised Beef on Cheddar Polenta

Select 1

- Crab Cakes with Lime Chili Mayonnaise
- Cherry Tomato Stuffed with Saffron Shrimp
- Smoked Whitefish Cakes with Smoky Aioli
- Thai Scallop and Napa Slaw Spoon

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



Edison Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$25.00 per person

Premium Display

American Artisan Display

Local Artisanal Cheeses, Grilled Vegetables,
Grilled Sliced Smoked Bratwurst and Prosciutto

Butler-Passed Hors d'Oeuvres

(4 pieces total per person)

Select 1

Fresh Tomato Basil Bruschetta

Grape, Blue Cheese and Almond Truffles

Wild Mushroom with Brie in Phyllo Cup

Artichoke Heart, Sun-Dried Tomato and Parmesan Gratin

Select 1

Chicken Caesar Cone

Coconut Jerk Chicken with Mandarin Orange Coulis

Buffalo Chicken Salad Cone with Blue Cheese Mousse and Celery

Braised Beef on Cheddar Polenta

Select 1

Crab Cakes with Lime Chili Mayonnaise

Cherry Tomato Stuffed with Saffron Shrimp

Smoked Whitefish Cakes with Smoky Aioli

Thai Scallop and Napa Slaw Spoon

Select 1

Raclette Tartlet, Caramelized Apples and Crispy Bacon

Mini Lobster Pie with Truffled Mashed Potatoes

Smoked Salmon and Lemon Emulsion Spoon

Asian Beef with Carrot and Daikon Radish Chowchow

Chef-Attended Station

Additional \$12 per person per station

Seared Jumbo Sea Scallops

Served with Braised Leeks, Tomato Concasse and Beurre Blanc atop Pumpernickel Crouton

Mushroom

Sautéed Portobello, Shiitake, Oyster, Crimini and Button Mushrooms in Cognac Demi-Glace with Crostini

Hoisin-Seared Duck Breast

Crispy Duck Breast with Asian Napa Cabbage Slaw and Citrus Cilantro Vinaigrette on Wonton Chip

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Independent Hors d'Oeuvres

Butler-Passed or Displayed

Minimum Order of Four Dozen Per Selection

Cold

Fresh Tomato Basil Bruschetta	\$34
Hummus Spoon with Fresh Veggie	\$34
Grape, Blue Cheese and Almond Truffle	\$37
Gourmet Deviled Eggs Topped with Kelp Caviar	\$38
Caprese Skewer with Tomato, Mozzarella and Basil	\$39
Michigan Harvest Salad Cone	\$40
Pistachio-Crusted Goat Cheese Fig Chutney	\$41

Vegetarian

Vegetable Spring Roll with Sweet Chili Mustard	\$35
Wild Mushroom with Brie in Phyllo Cup	\$36
Artichoke Heart, Sun-Dried Tomato and Parmesan Gratin	\$37
Basil Parmesan Arancini	\$38
Apple Butter and Dried Cherry Brie Bundle	\$39
Fried Macaroni and Cheese with Smoked Tomato Coulis	\$40

Warm

Poultry

Chicken Caesar Cone	\$38	Chipotle BBQ Chicken Quesadilla with Lime Papaya Drizzle	\$36
Cherry Chicken Salad Savory Cup	\$40	Coconut Jerk Chicken with Mandarin Orange Coulis	\$37
Buffalo Chicken Salad Cone, Blue Cheese Mousse, Celery	\$40	Thai Curry Firecracker Chicken with Peanut Sauce	\$38
Smoked Duck Breast, Rye Toast, Lingonberry and Orange	\$41		

Pork

Antipasto Skewers with Cheese, Salami and Fresh Vegetable	\$39	Kielbasa Pop with Cipollini Onion, Mustard Dipping Sauce	\$39
Goat Cheese-Stuffed Date with Crispy Prosciutto and Piquillo Peppers	\$40	Raclette Tartlet, Caramelized Apples and Crispy Bacon	\$40
Prosciutto-Wrapped Fig with Parmesan Mousse	\$40	Roasted Pork Belly Croustade with Tomato Jam	\$41
Pinot-Poached Pear with Mascarpone and Crispy Prosciutto	\$41		

Beef, Venison and Lamb

Asian Beef with Carrot and Daikon Radish Chowchow	\$39	Braised Beef on Cheddar Polenta	\$37
Bresaola Pinwheel with Herb Goat Cheese	\$40	Venison Sausage on Grilled Pretzel Crostini with Mustard	\$40
Hoisin Barbequed Beef and Bok Choy Salad Cone	\$42	Honey Ancho Charred Baby Lamb Chops	\$47

Fish/Seafood

Cherry Tomato Stuffed with Saffron Shrimp	\$38	Curry Scallops, Citrus Honey Glaze and Sweet Potato Puree	\$40
Thai Scallop and Napa Slaw Spoon	\$39	Crab Cakes with Lime Chili Mayonnaise	\$41
Smoked Salmon and Lemon Emulsion Spoon	\$41	Smoked Whitefish Cakes with Smoky Aioli	\$43
Individual Shrimp Cocktail	\$42	Mini Lobster Pie with Truffled Mashed Potatoes	\$44
Tri-Pepper Seared Ahi Tuna with Meyer Lemon and Edamame Salsa on Crispy Wonton	\$44	Flank Steak-Wrapped Lobster Tail with Béarnaise	\$49
Buttermilk Blini, Crème Fraiche, Caviar and Chives	\$45		
Assorted Sushi	Market Price		

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Distinguished Displayed Hors d'Oeuvres

One Hour Service Presentation

Traditional Display

50 Guest Minimum

Vegetable Cudités with Ranch and Hummus Dip	\$5.00 per person
Fresh Seasonal Fruit Display	\$5.00 per person
Grilled Vegetables with Dip	\$6.00 per person
Gourmet Cheeses with Crackers	\$7.00 per person
Trio Display of Gourmet Cheeses, Vegetable Cudités and Fruit	\$13.00 per person

Premium Display

100 Guest Minimum

Mediterranean Display	\$9.00 per person
Hummus, Baba Ghanoush, Tabbouleh, Fatoosh, Stuffed Grape Leaves, Falafel with Mint Chutney and Fresh Pita	
Baked Brie and Jam Station	\$9.50 per person
Baked Brie en Croute with Assorted Local Sweet and Savory Jams, Sourdough Crostini and French Bread	
Bruschetta Display	\$10.00 per person
Roasted Vegetables, Tomato Basil Relish, Artichoke Kalamata Olive Relish, Tuscan Chicken Salad, Vodka-Poached Shrimp, Chipotle Bacon Guacamole, Roasted Cipollini Onion and Portobellos with Assorted Toasted French, Sun-Dried Tomato and Olive Baguettes	
Fondue Display	\$12.00 per person
Warm Smoked Gouda Bacon and Local Cheddar Ale Cheeses with Pretzel and Sourdough Bread, Broccoli, Cauliflower and Seasonal Vegetables	
American Artisan Display	\$12.50 per person
Local Artisanal Cheeses, Grilled Vegetables, Grilled Sliced Smoked Bratwurst and Prosciutto	
Artisan upgrades priced per person: Sliced Salmon Gravlax \$5.00; House-Smoked Duck Breast \$7.00; Terrine of Foie Gras \$14.00	
Chilled Shellfish in Signature Ice Carving	\$24.00 per person
Signature Ice Carving Filled with Chilled Jumbo Prawns, Crab and Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-Made Cocktail Sauce, Lemon and Seaweed Salad	

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