



# Star-Spangled Stations

Stations have 50 Guest Minimum and 90 Minute Service Presentation

**Salad Station** **\$9.50 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** **\$9.50 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** **\$10.00 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** **\$11.00 per person**  
Vegetarian Chowder with Toppings of Clams, Whole Kernel Corn, Green Onions, Warm Crispy Bacon, Hot Sauce and Oyster Crackers

**Savory Soup Station** **\$11.00 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** **\$12.00 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** **\$12.00 per person**  
Classic Chicken Pot Pie in Savory Pastry Crust with Aromatic Vegetables and Fresh Herbs in Cast-Iron Skillets

**Gourmet Mini Slider Station** **\$12.00 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** **\$12.00 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** **\$13.00 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** **\$13.00 per person**  
Hummus, Tabbouleh, Baba Ghanoush, Falafel with Mint Chutney, Pita Bread, Chicken Shawarma with Garlic Sauce, and Beef Kofta

**Metro Mex Taco Station** **\$14.00 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** **\$15.00 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 Tomatoes and Capers

**Meat and Potato Station** **\$16.00 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** **\$18.00 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** **\$21.00 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 Roullie and Assorted Rolls

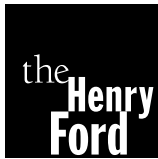
**Gourmet Sandwich Carving Station** **\$22.00 per person**  
Chef-Carved Beef Tenderloin and Turkey Breast Served on Pretzel, Deli and Onion Rolls with Cheddar Cheese, Roasted Peppers, Frissee Lettuce, Arugula Greens, Crispy Fried Onions, Pickled Red Onions, Sautéed Exotic Mushrooms, Sun-Dried Tomato Pesto, Chipotle Ketchup, Herb Dijon Aioli, Red Pepper Roullie and Horseradish Cream

**Chilled Shellfish Station** **\$28.00 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.  
Stations are not available with seated dinner service.*

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



## Classic Carvings

50 Guest Minimum and 90 Minute Service Presentation

Combinations to add to a custom strolling or buffet dinner menu

**House-Smoked Beef Brisket**                    **\$275.00**  
Served with Greenfield Village Signature  
Barbecue Sauces, Traditional, Carolina-Style,  
and Alabama White and Cornbread  
*(Serves up to 25)*

**Five Mushroom Strudel**                    **\$125.00**  
Caramelized Sweet Shallot Sauce  
*(Serves up to 25)*

**Chicken Ballotine**                            **\$225.00**  
Stuffed with Five Mushroom Brie  
*(Serves up to 35)*

**Salmon**    **\$200.00**  
Herb-Grilled with Cipollini Cream Sauce and  
Freshly Baked Rolls  
*(Serves up to 25)*

**Faygo® Root Beer-Glazed Ham**            **\$175.00**  
Coarse-Grain Mustard Sauce and Freshly  
Baked Rolls  
*(Serves up to 50)*

**Roasted Turkey**                              **\$225.00**  
Cranberry Orange Relish and Freshly Baked  
Rolls  
*(Serves up to 35)*

**Seared Tenderloin Persillade**            **\$300.00**  
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**                              **\$250.00**  
Wrapped with Smoked Bacon and Stuffed  
with Tuscan Sausage, Provolone Cheese,  
Marsala Tomato Demi-Glace  
*(Serves up to 35)*

**Roasted Top Round of Beef**                **\$400.00**  
Creamy Horseradish, Au Jus and Freshly  
Baked Rolls  
*(Serves up to 50)*

**Rosemary Dijon Leg of Lamb**            **\$300.00**  
Roasted Garlic Jus  
*(Serves up to 25)*

**Rabbit Ballotine**                                **\$400.00**  
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.*

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# Welcome to the “D” Strolling Dinner Package

100 Guest Minimum and 90 Minute Service Presentation

\$65.00 per person

*Available for groups of 50 or more an additional \$5.00 per person*

## Specialty Stations

### Mexican Village

Pork Tamales  
Barbecued Chipotle Chicken  
Quesadilla  
Pico de Gallo and Guacamole  
Fried Corn Tortillas

### Greektown

Chef-Served Greek Salad “Coffees”  
Garlic Dip with Pita  
Fried Eggplant  
Spankopita

### Hamtramck

Beet and Onion Salad  
Mini Potato Cakes, Sour Cream  
and Applesauce  
Kielbasa with Kraut  
Cheese Pierogies

### Hitsville/Motown

Chef-Carved Barbecued Meatloaf  
Collard Greens  
Cornbread  
Candied Yam Tartlet

## 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 Coffee,  
Assortment of Fine Herbal Teas

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# High-Flying Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

\$70.00 per person

Available for groups of 50 or more for an additional \$5.00 per person

## Traditional Display

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

## Butler-Passed Hors d'Oeuvres

### Select 1

- Fresh Tomato Basil Bruschetta
- Vegetable Spring Roll with Sweet Chili Mustard
- 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
- Braised Beef on Cheddar Polenta
- Asian Beef with Carrot and Daikon Radish Chowchow

### Select 1

- Crab Cakes with Lime Chili Mayonnaise
- Cherry Tomato Stuffed with Saffron Shrimp
- Thai Scallop and Napa Slaw Spoon
- Curry Scallops, Citrus Honey Glaze and Sweet Potato Puree

## Star-Spangled Stations and Classic Carving

### 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 Coffee, Assortment of Fine Herbal Teas

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# Great Explorations Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

\$95.00 per person

Available for groups of 50 or more for an additional \$5.00 per person

## Premium Displays

American Artisan Display

Salad Station

## Butler-Passed Hors d'Oeuvres

### Select 1

Pistachio-Crusted Goat  
Cheese Fig Chutney  
Michigan Harvest Salad Cone  
Fried Macaroni and Cheese  
with Smoked Tomato Coulis  
Apple Butter and Dried  
Cherry Brie Bundles

### Select 1

Cherry Chicken Salad Savory  
Cup  
Pinot-Poached Pear with  
Mascarpone and Crispy  
Prosciutto  
Braised Beef on Cheddar  
Polenta  
Venison Sausage on Grilled  
Pretzel Crostini with Mustard

### Select 1

Individual Shrimp Cocktail  
Tri-Pepper Ahi Tuna with  
Meyer Lemon and Edamame  
Salsa on Crispy Wonton  
Mini Lobster Pie with  
Truffled Mashed Potatoes  
Smoked Whitefish Cakes  
with Smoky Aioli

## 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 Coffee,  
Assortment of Fine Herbal Teas

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