



# Once-in-a-Lifetime Wedding Reception and Dinner Package

## Menlo Hors d'Oeuvres Package

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

### Champagne Toast

### 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 \$57.50 per person**  
Crusted Chicken Breast with Tomato Artichoke Ragout

**Hazelnut-Crusted Chicken \$61.50 per person**  
Chicken Breast with a Hazelnut Dijon Crust and  
Amaretto Cream Sauce

**Grilled Salmon Fillet \$61.50 per person**  
Salmon Fillet Grilled with Lemon Basil Beurre Blanc

**Grilled Mahi Mahi \$64.50 per person**  
Mahi Mahi with Roasted Pineapple Salsa and Lime  
Cilantro Butter

**Chicken Supreme \$64.50 per person**  
Chicken Seasoned with Four-Spice Blend, Overnight  
Tomatoes, Truffles, Artichokes and Saba Glaze

**Short Ribs \$68.00 per person**  
Slow-Cooked Short Ribs with Red Wine Demi-Glace  
and Caramelized Root Vegetables

**Filet and Panko-Crusted Chicken \$70.00 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 \$72.00 per person**  
Grilled Petite Filet and Chicken Breast with a Hazelnut  
Dijon Crust and Amaretto

**Filet and Grilled Salmon \$72.00 per person**  
Grilled Petite Filet and Grilled Salmon with Pinot Noir  
Reduction

**Filet and Maryland-Style Crab Cake \$74.00 per person**  
Grilled Petite Filet and Maryland-Style Crab Cake with  
Diablo Sauce

**Filet and Pancetta-Wrapped Shrimp \$75.00 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.

### Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Fine Herbal Teas and Iced Tea  
*Bar/Beverage Package (required) purchased separately*

### Wedding Cake/Cupcake Service

Client-Supplied Wedding Cake Cut and Served with Signature Chocolate Garnish

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



# History-Making Wedding Reception and Dinner Package

## Menlo Hors d'Oeuvres Package

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

### Champagne Toast

### 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 \$75.50 per person**  
Chicken Breast with a Hazelnut Dijon Crust and  
Amaretto Cream Sauce

**Filet and Hazelnut-Crusted Chicken \$86.00 per person**  
Grilled Petite Filet and Chicken Breast with a Hazelnut Dijon  
Crust and Amaretto Sauce

**Grilled Salmon Fillet \$75.50 per person**  
Salmon Fillet Grilled with Lemon Basil Beurre Blanc

**Filet and Grilled Salmon \$88.00 per person**  
Grilled Petite Filet and Grilled Salmon with Pinot Noir  
Reduction

**Grilled Mahi Mahi \$79.50 per person**  
Mahi Mahi with Roasted Pineapple Salsa and Lime  
Cilantro Butter

**Filet and Pancetta-Wrapped Shrimp \$89.00 per person**  
Grilled Filet and Pancetta-Wrapped Shrimp with Roasted  
Garlic Demi-Glace

**Chicken Supreme \$79.50 per person**  
Chicken Seasoned with Four-Spice Blend, Overnight  
Tomatoes, Truffles, Artichokes and Saba Glaze

**Filet and Lobster Scampi \$96.00 per person**  
Seared Petite Filet and Lobster Scampi with Garlic Butter  
Wine Sauce, Scallion and Tomato

**Filet and Panko-Crusted Chicken \$84.00 per person**  
Grilled Petite Filet with Garlic Butter-Poached Crimini  
Mushrooms and Truffle Essence, Panko Herb-Crusted  
Chicken Breast with Tomato Artichoke Ragout

**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  
*Bar/Beverage Package (required) purchased separately*

### Wedding Cake/Cupcake Service

Client-Supplied Wedding Cake/Cupcake Cut and Served

### Signature Sweet Station

Signature Selection of House-Made and Specialty Desserts

### Afterglow Menu (select 1)

Mini Slider Station    Coney Bar    Pan Pizza Station

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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.

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# Legacy Wedding Reception and Dinner Package

## Butler-Passed Hors d'Oeuvres (select 4)

Michigan Harvest Salad Cone, Apple Butter and Dried Cherry Brie Bundles,  
Raclette Tartlet with Caramelized Apples and Crispy Bacon, Honey Ancho Charred Baby Lamb Chops,  
Smoked Duck Breast on Rye Toast with Lingonberry and Orange, Peanut Chili Beef Tenderloin Lettuce Wraps,  
Smoked Whitefish Cakes with Smoky Aioli, Cherry Chicken Salad Savory Cup

## Premium Displayed Hors d'Oeuvres

Bruschetta and Chilled Shellfish

## Champagne Toast

## Premium Salad Course (select 1)

Roasted Pear and Bibb Michigan-Inspired Winter Greens

## Soup Course (select 1)

Exotic Mushroom Roasted Tomato Basil Pumpkin

## Intermezzo Course

Lemon, Lime, Mango or Raspberry Sorbet  
(Custom ice bowl presentation, additional \$12.00 each)

Assorted Local Breads with Butter

## Entrée Selections (select 1)

### Filet and Panko-Crusted Chicken \$130.00 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 Pancetta-Wrapped Shrimp \$133.00 per person

Grilled Filet and Pancetta-Wrapped Shrimp with Roasted  
Garlic Demi-Glace

### Filet and Hazelnut-Crusted Chicken \$131.00 per person

Grilled Petite Filet and Chicken Breast with a Hazelnut  
Dijon Crust and Amaretto Sauce

### Filet and Lobster Scampi \$140.00 per person

Searched Petite Filet and Lobster Scampi with Garlic Butter  
Wine Sauce, Scallion and Tomato

### Filet and Grilled Salmon \$133.00 per person

Grilled Petite Filet and Grilled Salmon with Pinot Noir  
Reduction

### 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

*Bar/Beverage Package (required) purchased separately*

## Wedding Cake/Cupcake Service

Client-Supplied Wedding Cake Cut and Served with Signature Chocolate Garnish

## After-Dinner Inspiration

Signature Sweet Station with Fresh Fruit Display, Butler-Passed Signature Sweets, International Coffee Station

## Afterglow Menu (select 1)

Mini Slider Station Coney Bar Pan Pizza Station

We are happy to help with vegan, gluten-free, kosher and allergy concerns in the planning process.  
Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.  
Choice menus with dual entrées are not available.

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