

United We Stand Dual Entrees

Salad* Course

Garden Salad with Spun Carrots, Beets, English Cucumbers, Roma Tomato, Foccacia Crouton
Choice of Ranch & Balsamic Vinaigrette

Assorted Local Breads & Crackers with Butter

Entrée Selections (select 1)

Hazelnut Crusted Chicken & Pan Seared Trout Amaretto Cream Sauce	\$43.00 per person
Grilled Petite Filet & Panko Herb Crusted Chicken Butter Garlic Poached Crimini Mushroom, Truffle Essence and Tomato Artichoke Ragout	\$45.00 per person
Grilled Petite Filet & Hazelnut Crusted Chicken Breast Amaretto Cream Sauce	\$46.00 per person
Grilled Petite Filet & Grilled Salmon Lemon Basil Beurre Blanc	\$47.00 per person
Grilled Petite Filet & Maryland Style Crab Cake Diablo Sauce	\$48.00 per person
Grilled Filet & Pancetta Wrapped Shrimp Roasted Garlic Demi	\$48.00 per person
Blue Cheese Pistachio Crusted Filet & Grilled Salmon Red Wine Poached Mango and Sweet Vermouth Jus	\$48.00 per person
Seared Petite Filet & Lobster Scampi Garlic Wine Butter Sauce, Scallion and Tomato	\$55.00 per person
Surf & Turf Maine Lobster Tail and Roasted Veal Loin Stuffed with Foie Gras Truffle Mousse	\$63.00 per person
Waygu Beef Loin & Seared Himachi Pinot Truffle Sauce	\$89.00 per person

Accompaniments

Our Chef pairs each Entrée with an appropriate Starch and Fresh Seasonal Vegetables

Beverages

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

*Premium Salad selections available for an additional \$2.00-\$7.00 per person

Dietary Requests - we are happy to help with vegan, gluten free, kosher and allergies in the planning process
Dual Entrees are recommended to offer your guests multiple/alternate proteins;
choice menus with dual entrees are not available

Freedom Plated Dinners

Salad* Course

Garden Salad with Spun Carrots, Beets, English Cucumbers, Roma Tomato, Foccacia Crouton
Choice of Ranch & Balsamic Vinaigrette

Assorted Local Breads & Crackers with Butter

Entrée Selections

Grilled Chicken Breast	\$30.00 per person	Short Ribs	\$42.00 per person
Grilled Chicken Breast Michigan Dried Cherry Port Wine Sauce		Slow-cooked Short Ribs with Red Wine Demi-glace and Caramelized Root Vegetables	
Panko Herb Crusted Chicken	\$32.00 per person	Filet Mignon	\$44.00 per person
Crusted Chicken Breast Tomato Artichoke Ragout		Grilled Filet Mignon Exotic Mushroom Port Wine Demi	
Hazelnut Crusted Chicken	\$34.00 per person	Tournedos of Beef	\$45.00 per person
Chicken Breast with a Hazelnut Dijon Crust Amaretto Cream Sauce		Tournedos of Beef Crusted with Potato and Boursin Peppercorn Brandy Reduction	
Potato Crusted Whitefish	\$34.00 per person	Stuffed Beef Tenderloin	\$47.00 per person
Great Lakes Whitefish Crusted with Herb Dijon, Crispy Potatoes, Saffron Chive Cream		Beef Tenderloin Stuffed with Spinach Bacon Gorgonzola Cheese Farce Porcini Essence	
Grilled Salmon Filet	\$35.00 per person	Persillade Crusted Lamb Loin	\$50.00 per person
Salmon Filet Grilled with Lemon Basil Beurre Blanc		Persillade Crusted Lamb Loin with Roasted Garlic Jus	
Grilled Mahi Mahi	\$38.00 per person	Lobster Wellington	\$55.00 per person
Mahi Mahi with Roasted Pineapple Salsa, Lime Cilantro Butter		Pancetta Wrapped Maine Lobster Tail with Madeira Cream	
Chicken Supreme	\$38.00 per person	Waygu Beef	\$78.00 per person
Four spice blend seasoned Chicken with Overnight Tomatoes, Truffles, Artichokes and Saba Glaze		Waygu Beef with Morel Mushroom and Brandy Sauce	

Accompaniments

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Beverages

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

*Premium Salad selections available for an additional \$2.00-\$7.00 per person

Dietary Requests - we are happy to help with vegan, gluten free, kosher and allergies in the planning process

Dual Entrees are recommended to offer your guests multiple/alternate proteins

Alternately Choice Menus are available with up to two entrées and require final count with selections, seating chart and menu cards provided by client at least 7-days prior to event

Choice Menus are priced on the highest priced entrée

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 sprints - 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)
\$6.00 per person

Chicken Dumpling
Roasted Tomato Basil

Roasted Squash Bisque
Michigan Wild Mushroom

Hearty Beef Vegetable
Potato Bacon Chowder

First Course (select 1)
Included with Main Course

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	\$34.00 per person
Roasted Chicken with Herbs	\$38.00 per person
Roasted Turkey with Traditional Dressing	\$38.00 per person
Smokey Ham with Maple Sugar Glaze	\$39.00 per person
Roasted Rib of Beef	\$44.00 per person
Veal Collops	\$45.00 per person
Roasted Chicken & Trout Combination	\$47.00 per person
Roasted Rib of Beef & Chicken Combination	\$55.00 per person

Pastry (select 1)
\$6.00 per person

Fresh Apple Cobbler
Ginger Cake with Cream

Cider Bread Pudding with Vanilla Nutmeg Sauce
Buttermilk Cake with Raspberry Sauce

Dietary Restrictions - please let us know in the planning process, we are happy to help with vegan, gluten free, kosher and allergies
Combination main course is recommended to offer your guests multiple/alternate proteins; choice entrees are not available with this menu

Landmark Buffet Dinners

Create your perfect buffet dinner with selections to please all your guests

Sir John Buffet \$42.00 per person

Includes selection of 2 salads and 2 entrees

Town Hall Buffet \$44.00 per person

Includes selection of 3 salads and 2 entrees

Clock Tower Buffet \$48.00 per person

Includes selection of 3 salads and 3 entrees

Salad Selections

Layered Garden Salad with Choice of Dressings
Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese, Cider Vinaigrette
Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot, Maple Mustard Vinaigrette
Cherry Chicken Salad and Hobo Bread
White Bean Salad with Arugula, Dried Salami, Aged White Cheddar, 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

Chef's Selection of Starch & Fresh Vegetable

Entrée Selections

Roasted Vegetable Boursin Strudel
Eggplant 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 Sautéed Apples
Beef Tenderloin tips with Leek Morel Sauce
Brown Sugar Barbequed Beef Brisket
Pot Roasted Buffalo and Root Vegetables

Accompaniments

Assorted Local Breads & Crackers with Butter

Beverages

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

Dietary Requests - we are happy to help with vegan, gluten free, kosher and allergies in the planning process

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 \$6.00 per person
Bacon Wrapped with Greenfield Village Inspired Sauce

House-smoked Duck \$4.00 per person
Sliced Breast with Mango Relish

Smoked Whitefish Cake \$7.00 per person
Red Pepper Aioli and Micro Greens

Intermezzo Course

Sorbet \$5.50 per person
Chef-paired Fruit Sorbet

Sorbet in Ice Bowl \$17.00 per person
Signature Carved Ice Bowl Presentation

Soup

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

Exotic Mushroom Soup \$7.00 per person
Five Mushroom Blend with Cream

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

Carrot & 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 & Oil

Five Onion Soup \$7.00 per person
Gruyere Cheese Croutons

Lobster Bisque \$11.00 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 Served Parmesan

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

Premium Salads

(Price based on upgrading lunch or dinner salad)

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

Duck Confit & 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 \$2.00 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 Chesire Cheese, Dried Cherries, Toasted Walnuts and Maple Balsamic Dressing

Lovett Wedge \$4.00 per person
Baby Ice Burg Lettuce, Chilled Gulf Shrimp, Boiled Egg, Vine-Ripened Tomato, House Smoked Bacon, Cream 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 Served over Bibb Lettuce, Candied Walnuts, 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, Extra Virgin Olive Oil and Balsamic Drizzle with Cracked Pepper and Sea Salt

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

Above price are subject to 6% sales tax and 23% service charge.

Prices and policies are subject to change.