

Menlo Hors d'Oeuvres Package

One Hour Service and 100 Guest Minimum

\$20.00 per person

Premium Display

(Select 1)

Mediterranean Display

Hummus, Baba Ghanoush, Tabbouleh, Fatoosh,
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 Bacon
Guacamole, Roasted Cipolini Onion and
Portabellas with Assorted Toasted French, Sun-
dried Tomato & Olive Baguettes

Fondue Display

Warm Smoked Gouda Bacon and Local Cheddar Ale
Cheeses with Pretzel and Sourdough Bread, Broccoli,
Cauliflower and Seasonal Vegetables

American Artisan Display

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

Baked Brie and Jam Station

Baked Brie en Croute with Assorted Local Sweet
and Savory Jams with Sourdough Crostini and
French Bread

Butler Passed Hors d'Oeuvres

(3 pieces total per person)

Select 1

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

Select 1

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

Select 1

Crab Cakes, Lime Chili Mayonnaise
Cherry Tomato Stuffed
with Saffron Shrimp
Smoked White Fish Cakes
with Smokey Aioli
Thai Scallop and Napa Slaw Spoon



Edison Hors d'Oeuvres Package

One Hour Service and 100 Guest Minimum

\$22.00 per person

Traditional Display

(Select 2)

Fresh Seasonal Fruit
Vegetable Crudités with Dip
Grilled Vegetables with Dip
Gourmet Cheeses with Crackers

Butler Passed Hors d'Oeuvres

(5 pieces total per person)

Select 1

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

Select 1

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

Select 1

Crab Cakes, Lime Chili Mayonnaise
Cherry Tomato Stuffed with Saffron Shrimp
Smoked White Fish Cakes with Smokey Aioli
Thai Scallop and Napa Slaw Spoon

Chef Attended Station

Additional \$10 per person, per station

Seared Jumbo Sea Scallops

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

Mushroom

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

Hoisin-Seared Duck Breast

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

Independent Hors d'Oeuvres

Butler Passed or Displayed

Cold

Fresh Tomato-Basil Bruschetta	\$32
Hummus Spoon with Fresh Veggie	\$33
Grape, Blue Cheese and Almond Truffles	\$35
Caprese Skewer with Tomato, Mozzarella & Basil	\$38
Gourmet Deviled Eggs Topped and Kelp Caviar	\$38
Pistachio Crusted Goat Cheese Fig Chutney	\$39
Michigan Harvest Salad Cone	\$39

Chicken Caesar Cone	\$35
Cherry Chicken Salad Savory Cup	\$39
Buffalo Chicken Salad Cone, Bleu Cheese Mousse, Celery	\$39
Smoked Duck Breast Rye Toast, Lingonberry & Orange	\$39

Antipasto Skewers with Cheese, Salami & Fresh Vegetable	\$38
Pinot-Poached Pear with Mascapone & Crisp Prosciutto	\$39
Prosciutto Wrapped Fig with Parmesan Mouse	\$39

Breasola Pinwheel with Herb Goat Cheese	\$38
Peanut Chili Beef Tenderloin Lettuce Wraps	\$38
Hoision Barbeque Beef & Bok Choy Salad Cone	\$40

Cherry Tomato Stuffed with Saffron Shrimp	\$37
Thai Scallop and Napa Slaw Spoon	\$37
Individual Shrimp Cocktail	\$39
Smoked Salmon and Lemon Emulsion Spoon	\$40
Tri-Pepper Seared Ahi Tuna with Meyer Lemon and Edamame Salsa on a Crispy Wonton	\$42
Assorted Sushi	Market Price

Hot

Vegetarian

Vegetable spring Roll with Sweet Chili Mustard	\$33
Wild Mushroom with Brie in Phyllo Cup	\$35
Basil Parmesan Arinici	\$36
Artichoke Heart Sundried Tomato and Parmesan Gratin	\$36
Fried Macaroni and Cheese with Smoked Tomato Coulis	\$38
Apple Butter & Dried-Cherry Brie Bundles	\$38

Poultry

Chipotle BBQ Chicken Quesadilla Lime Papaya Drizzle	\$35
Thai Curry Firecracker Chicken with Peanut Sauce	\$36
Coconut Jerk Chicken with Mandarin Orange Coulis	\$36

Pork

Kielbasa Pop with Cipolini Onion, Mustard Dipping Sauce	\$38
Raclette Tartlet, Caramelized Apples & Crispy Bacon	\$39
Goat Cheese Stuffed Date with Crispy Prosciutto and Piguillo Peepers	\$39
Roasted Pork Belly Croustade with Tomato Jam	\$40

Beef, Venison & Lamb

Braised Beef on Cheddar Polenta	\$36
Asian Beef with Carrot and Diakon Radish Chow Chow	\$38
Venison Sausage on Grilled Pretzel Crostini, Mustard	\$39
Honey Ancho Charred Baby Lamb Chops	\$45

Fish/Seafood

Curry Scallops, Citrus Honey Glaze & Sweet Potato Puree	\$38
Crab Cakes with Lime Chili Mayonnaise	\$39
Smoked White Fish Cakes with Smokey Aioli	\$40
Mini Lobster Pie with Truffled Mash Potatoes	\$42
Buttermilk Bilini, Crème Fraiche, Caviar and Chives	\$44
Flank Steak Wrapped Lobster Tail with Béarnaise	\$47

Minimum order of four dozen per selection

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



Distinguished Displayed Hors d'Oeuvres

One Hour Service

Traditional Display

50 Guest Minimum

Vegetable Crudités with Dip	\$4.00 per person
Fresh Seasonal Fruit Display	\$4.00 per person
Grilled Vegetables with Dip	\$5.00 per person
Gourmet Cheeses with Crackers	\$5.50 per person
Trio Display of Gourmet Cheese, Vegetable Crudités & Fruit	\$10.00 per person

Premium Display

100 Guest Minimum

Baked Brie and Jam Station \$9.00 per person
 Baked Brie en Croute with Assorted Local Sweet and Savory Jams with Sourdough Crostini and French Bread

Mediterranean Display \$9.00 per person
 Hummus, Baba Ghanoush, Tabbouleh, Fatoosh, Falafel with Mint Chutney and Fresh Pita

Bruschetta Display \$9.50 per person
 Roasted Vegetables, Tomato Basil Relish, Artichoke Kalamata Olive Relish, Tuscan Chicken Salad, Vodka Poached Shrimp, Chipotle Bacon Guacamole, Roasted Cipolini Onion and Portabellas with Assorted Toasted French, Sun-dried Tomato & Olive Baguettes

Fondue Display \$10.00 per person
 Warm Smoked Gouda Bacon and Local Cheddar Ale Cheeses with Pretzel and Sourdough Bread, Broccoli, Cauliflower and Seasonal Vegetables

American Artisan Display \$10.50 per person
 Local Artisanal Cheeses, Grilled Vegetables, Grilled Sliced Smoked Bratwurst and Prosciutto

Artisan Upgrades priced per person: Sliced Salmon Gravlox \$4.00; House Smoked Duck Breast \$6.00; Terrine of Foie Gras \$12.50

Chilled Shellfish in Signature Ice Carving \$19.00 per person
 Signature Ice Carving Filled with Chilled Jumbo Prawns, Crab & Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-made Cocktail Sauce, Lemon and Seaweed Salad

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