

## History-Making Wedding Reception and Dinner Package

### Menlo Hors d'Oeuvres Package

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

### Champagne Toast

### Salad\* Course

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

Assorted Local Breads & Crackers with Butter

### Entrée Selections (select 1)

**Hazelnut Crusted Chicken**      **\$74.00 per person**  
Chicken Breast with a Hazelnut Dijon Crust Amaretto  
Cream Sauce

**Petite Filet & Hazelnut Chicken**      **\$84.00 per person**  
Grilled Petite Filet, Hazelnut Crusted Chicken with  
Amaretto Cream Sauce

**Grilled Salmon Filet**      **\$74.00 per person**  
Salmon Filet Grilled with Lemon Basil Beurre Blanc

**Petite Filet & Grilled Salmon**      **\$85.00 per person**  
Lemon Basil Beurre Blanc

**Chicken Supreme**      **\$78.00 per person**  
Four spice blend seasoned Chicken with Overnight  
Tomatoes, Truffles, Artichokes and Saba Glaze

**Grilled Filet & Shrimp**      **\$87.00 per person**  
Pancetta Wrapped Shrimp, Roasted Garlic Demi

**Grilled Mahi Mahi**      **\$78.00 per person**  
Roasted Pineapple Salsa, Lime Cilantro Butter

**Seared Petite Filet & Lobster**      **\$93.00 per person**  
Lobster Scampi, Garlic Wine Butter Sauce, Scallion  
and Tomato

**Petite Filet & Panko Chicken**      **\$82.00 per person**  
Butter Garlic Poached Crimini Mushroom, Truffle  
Essence and Tomato Artichoke Ragout

**Surf & Turf**      **\$99.00 per person**  
Roasted Veal Loin Stuffed with Foie Gras Truffle  
Mousse and Maine Lobster Tail

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

### Wedding Cake Service

Client-Supplied Wedding Cake Cut & Served

### Signature Sweet Station

Signature selection of house-made and specialty desserts

### Afterglow Menu (select 1)

Mini Slider Station      Coney Bar      Pan Pizza Station

\*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.

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

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

### Menlo Hors d'Oeuvres Package

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

### Champagne Toast

### 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)

**Panko Herb Crusted Chicken**      **\$56.00 per person**  
Crusted Chicken Breast Tomato Artichoke Ragout

**Hazelnut Crusted Chicken**      **\$60.00 per person**  
Chicken Breast with a Hazelnut Dijon Crust Amaretto  
Cream Sauce

**Grilled Salmon Filet**      **\$60.00 per person**  
Salmon Filet Grilled with Lemon Basil Beurre Blanc

**Chicken Supreme**      **\$63.00 per person**  
Four spice blend seasoned Chicken with Overnight  
Tomatoes, Truffles, Artichokes and Saba Glaze

**Grilled Mahi Mahi**      **\$63.00 per person**  
Roasted Pineapple Salsa, Lime Cilantro Butter

**Short Ribs**      **\$66.00 per person**  
Slow-cooked Short Ribs with Red Wine Demi-glace and  
Caramelized Root Vegetables

**Petite Filet & Panko Chicken**      **\$68.00 per person**  
Butter Garlic Poached Crimini Mushroom, Truffle  
Essence and Tomato Artichoke Ragout

**Petite Filet & Grilled Salmon**      **\$69.00 per person**  
Lemon Basil Beurre Blanc

**Filet & Hazelnut Crusted Chicken** **\$70.00 per person**  
Grilled Petite Filet, Hazelnut Crusted Chicken with  
Amaretto Cream Sauce

**Grilled Petite Filet & Crab Cake**      **\$72.00 per person**  
Maryland Style with Diablo Sauce

**Grilled Filet & Shrimp**      **\$73.00 per person**  
Pancetta Wrapped Shrimp, Roasted Garlic Demi

### 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

*Bar/Beverage Package (required) purchased separately*

### Wedding Cake Service

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

\*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.

## Legacy Wedding Reception and Dinner Package

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

Michigan Harvest Cone, Apple-Cherry Brie Bundles, Raclette Tartlet, Baby Lamb Chops, Smoked Duck Breast, Beef Tenderloin Lettuce Wraps, Smoked Whitefish Cakes, Cherry Chicken Salad Savory Cup

### Premium Displayed Hors d'Oeuvres

Bruschetta & Chilled Shellfish

### Champagne Toast

### Premium Salad Course (select 1)

Roasted Pear & Bib 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 & Crackers with Butter

### Entrée Selections (select 1)

**Petite Filet & Panko Chicken \$128.00 per person**  
Butter Garlic Poached Crimini Mushroom, Truffle  
Essence and Tomato Artichoke Ragout

**Grilled Filet & Shrimp \$131.00 per person**  
Pancetta Wrapped Shrimp, Roasted Garlic Demi

**Petite Filet & Hazelnut Chicken \$129.00 per person**  
Grilled Petite Filet, Hazelnut Crusted Chicken with  
Amaretto Cream Sauce

**Seared Petite Filet & Lobster \$137.00 per person**  
Lobster Scampi, Garlic Wine Butter Sauce, Scallion  
and Tomato

**Petite Filet & Grilled Salmon \$130.00 per person**  
Lemon Basil Beurre Blanc

**Surf & Turf \$145.00 per person**  
Roasted Veal Loin Stuffed with Foie Gras Truffle  
Mousse and Maine Lobster Tail

### 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

*Bar/Beverage Package (required) purchased separately*

### Wedding Cake Service

Client-Supplied Wedding Cake Cut & 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

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