

Menlo Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$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 Cipollini Onion and
Portobellos with Assorted Toasted French,
Sun-Dried Tomato and 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, Sourdough Crostini and French Bread

Butler-Passed Hors d'Oeuvres

(3 pieces total per person)

Select 1

Fresh Tomato Basil Bruschetta

Grape, Blue Cheese and Almond Truffles

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

Buffalo Chicken Salad Cone
with Blue Cheese Mousse and Celery

Braised Beef on Cheddar Polenta

Select 1

Crab Cakes with Lime Chili Mayonnaise

Cherry Tomato Stuffed
with Saffron Shrimp

Smoked Whitefish Cakes
with Smoky Aioli

Thai Scallop and Napa Slaw Spoon



Edison Hors d'Oeuvres Package

100 Guest Minimum and One Hour Service Presentation

\$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 and Almond Truffles
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
Buffalo Chicken Salad Cone
with Blue Cheese Mousse and Celery
Braised Beef on Cheddar Polenta

Select 1

Crab Cakes with Lime Chili Mayonnaise
Cherry Tomato Stuffed
with Saffron Shrimp
Smoked Whitefish Cakes
with Smoky 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
Pumpnickel Crouton

Mushroom

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

Hoisin-Seared Duck Breast

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

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

Independent Hors d'Oeuvres

Butler-Passed or Displayed

Minimum Order of Four Dozen Per Selection

Cold

Fresh Tomato Basil Bruschetta	\$32
Hummus Spoon with Fresh Veggie	\$33
Grape, Blue Cheese and Almond Truffles	\$35
Caprese Skewer with Tomato, Mozzarella and Basil	\$38
Gourmet Deviled Eggs Topped with 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, Blue Cheese Mousse, Celery	\$39
Smoked Duck Breast, Rye Toast, Lingonberry and Orange	\$39

Antipasto Skewers with Cheese, Salami and Fresh Vegetable	\$38
Pinot-Poached Pear with Mascarpone and Crispy Prosciutto	\$39
Prosciutto-Wrapped Fig with Parmesan Mousse	\$39
Kielbasa Pop with Cipollini Onion, Mustard Dipping Sauce	\$38
Raclette Tartlet, Caramelized Apples and Crispy Bacon	\$39

Bresaola Pinwheel with Herb Goat Cheese	\$38
Peanut Chili Beef Tenderloin Lettuce Wraps	\$38
Hoisin Barbeque Beef and 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 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 Arancini	\$36
Artichoke Heart, Sun-Dried Tomato and Parmesan Gratin	\$36
Fried Macaroni and Cheese with Smoked Tomato Coulis	\$38
Apple Butter and Dried Cherry Brie Bundles	\$38

Poultry

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

Pork

Goat Cheese-Stuffed Date with Crispy Prosciutto and Piquillo Peppers	\$39
Roasted Pork Belly Croustade with Tomato Jam	\$40

Beef, Venison and Lamb

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

Fish/Seafood

Curry Scallops, Citrus Honey Glaze and Sweet Potato Puree	\$38
Crab Cakes with Lime Chili Mayonnaise	\$39
Smoked Whitefish Cakes with Smoky Aioli	\$40
Mini Lobster Pie with Truffled Mashed Potatoes	\$42
Buttermilk Blini, Crème Fraiche, Caviar and Chives	\$44
Flank Steak-Wrapped Lobster Tail with Béarnaise	\$47

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Distinguished Displayed Hors d'Oeuvres

One Hour Service Presentation

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 Cheeses, Vegetable Crudités and 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, 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 Cipollini Onion and Portobellos with Assorted Toasted French, Sun-Dried Tomato and 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 Gravlax \$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 and Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-Made Cocktail Sauce, Lemon and Seaweed Salad	

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