



# United We Stand Dual Entrees

## Salad\* Course

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

Assorted Local Breads and Crackers with Butter

## Entrée Selections (select 1)

<b>Hazelnut-Crusted Chicken and Pan Seared Trout</b> Amaretto Cream Sauce	<b>\$43.00 per person</b>
<b>Grilled Petite Filet and Panko Herb-Crusted Chicken Breast</b> Grilled Petite Filet with Garlic Butter-Poached Crimini Mushrooms and Truffle Essence, Crusted Chicken Breast with Tomato Artichoke Ragout	<b>\$45.00 per person</b>
<b>Grilled Petite Filet and Hazelnut-Crusted Chicken Breast</b> Grilled Petite Filet and Chicken Breast with a Hazelnut Dijon Crust and Amaretto Sauce	<b>\$46.00 per person</b>
<b>Grilled Petite Filet and Grilled Salmon</b> Grilled Petite Filet and Grilled Salmon Fillet with Pinot Noir Reduction	<b>\$47.00 per person</b>
<b>Grilled Petite Filet and Maryland-Style Crab Cake</b> Grilled Petite Filet and Maryland-Style Crab Cake with Diablo Sauce	<b>\$48.00 per person</b>
<b>Grilled Filet and Pancetta-Wrapped Shrimp</b> Grilled Filet and Pancetta-Wrapped Shrimp with Roasted Garlic Demi-Glace	<b>\$48.00 per person</b>
<b>Blue Cheese Pistachio-Crusted Filet and Grilled Salmon</b> Red Wine-Poached Mango and Sweet Vermouth Jus	<b>\$48.00 per person</b>
<b>Seared Petite Filet and Lobster Scampi</b> Seared Petite Filet and Lobster Scampi with Garlic Butter Wine Sauce, Scallion and Tomato	<b>\$55.00 per person</b>
<b>Surf and Turf</b> Maine Lobster Tail and Roasted Veal Loin Stuffed with Foie Gras Truffle Mousse	<b>\$63.00 per person</b>
<b>Waygu Beef Loin and Seared Hamachi</b> Waygu Beef Loin and Seared Hamachi with Pinot Truffle Sauce	<b>\$89.00 per person</b>

## 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

\*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.  
Choice menus with dual entrées are not available.

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# Freedom Plated Dinners

## Salad\* Course

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

Assorted Local Breads and Crackers with Butter

## Entrée Selections

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

## 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

\*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. 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 7 days prior to the event. Choice menus are priced on the highest-priced entrée.

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# Dinner of the Century

## Menlo Hors d'Oeuvres Package

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

### Salad\* Course

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

Assorted Local Breads and Crackers with Butter

### Entrée Selections (select 1)

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

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

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

**Chicken Supreme \$63.00 per person**  
Chicken Seasoned with Four-Spice Blend, Overnight  
Tomatoes, Truffles, Artichokes and Saba Glaze

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

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

**Filet and Panko-Crusted Chicken \$68.00 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 Grilled Salmon \$69.00 per person**  
Grilled Petite Filet and Grilled Salmon with Pinot Noir  
Reduction

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

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

**Filet and Pancetta-Wrapped Shrimp \$73.00 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.

### Dessert

~ Chef's Trio ~

House-Made Fruit Tart, Sweet Mousse and Decadent Chocolate on a Painted Plate

### Beverages

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

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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 7 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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## 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
Smoked 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 and Trout Combination	\$47.00 per person
Roasted Rib of Beef and 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

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Combination main course is recommended to offer your guests multiple/alternate proteins.  
Choice entrées are not available with this menu.

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## **Landmark Buffet Dinners**

50 Guest Minimum and 90 Minute Service Presentation

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

### **The George Washington Carver Buffet**

**\$42.00 per person**

Includes selection of 2 salads and 2 entrées

### **The Wright Flyer Buffet**

**\$44.00 per person**

Includes selection of 3 salads and 2 entrées

### **The Real McCoy Buffet**

**\$48.00 per person**

Includes selection of 3 salads and 3 entrées

### **Salad Selections**

Layered Garden Salad with Choice of Dressings

Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese and Cider Vinaigrette

Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot and Maple Mustard Vinaigrette

Cherry Chicken Salad and Hobo Bread

White Bean Salad with Arugula, Dried Salami, Aged White Cheddar and 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

### **Entrée Selections**

Roasted Vegetable Boursin Strudel

Eggplant and 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 with Sautéed Apples

Beef Tenderloin Tips with Leek Morel Sauce

Brown Sugar Barbecued Beef Brisket

Pot-Roasted Buffalo and Root Vegetables

### **Accompaniments**

Chef's Selection of Starch and Fresh Vegetable

Assorted Local Breads and Crackers with Butter

### **Beverages**

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee

Assortment of Fine Herbal Teas and Iced Tea

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## Star-Spangled Specialties

Add specialties to your plated dinner selection for a truly extraordinary menu

### Amuse

<b>Pea Potage with Truffle Oil</b>	<b>\$3.00 per person</b>	<b>Pork Belly</b>	<b>\$6.00 per person</b>
Served Cold with Essence of Mint and Truffle Oil		Bacon-Wrapped with Greenfield Village-Inspired Sauce	
<b>House-Smoked Duck</b>	<b>\$4.00 per person</b>	<b>Smoked Whitefish Cake</b>	<b>\$7.00 per person</b>
Sliced Breast with Mango Relish		Red Pepper Aioli and Micro Greens	

### Intermezzo Course

<b>Sorbet</b>	<b>\$5.50 per person</b>	<b>Sorbet in Ice Bowl</b>	<b>\$17.00 per person</b>
Chef-Paired Fruit Sorbet		Signature Carved Ice Bowl Presentation	

### Soup

<b>Roasted Tomato Basil Bisque</b>	<b>\$6.00 per person</b>	<b>Exotic Mushroom Soup</b>	<b>\$7.00 per person</b>
Slow-Roasted Vine-Ripened Tomatoes		Five Mushroom Blend with Cream	
<b>Roasted Butternut Squash</b>	<b>\$6.00 per person</b>	<b>Carrot and Ginger Soup</b>	<b>\$7.00 per person</b>
Brown Sugar and Spices		Freshly Grated Ginger	
<b>Gazpacho</b>	<b>\$6.00 per person</b>	<b>Pumpkin Soup</b>	<b>\$7.00 per person</b>
Garden Fresh Vegetables		Slow-Roasted with Toasted Pumpkin Seeds and Oil	
<b>Five Onion Soup</b>	<b>\$7.00 per person</b>	<b>Lobster Bisque</b>	<b>\$11.00 per person</b>
Gruyere Cheese Croutons		Lobster Claw Garnish	

### Appetizers

<b>Wild Mushroom Crepe</b>	<b>\$10.00 per person</b>	<b>Chilled Gulf Shrimp</b>	<b>\$12.00 per person</b>
Sherry Cream-Braised Mushrooms in Chive Crepe		Served with Frisee, Lemon and Cocktail Sauce	
<b>Smoked Chicken Risotto</b>	<b>\$10.00 per person</b>	<b>Jumbo Lump Crab Cake</b>	<b>\$16.00 per person</b>
White Truffle Essence and Shaved Parmesan		Fried Salsify Garnish, Spicy Mustard and Red Pepper Rouille	

### Premium Salads

*(Price based on upgrading lunch or dinner salad)*

<b>Spinach Salad</b>	<b>\$2.00 per person</b>	<b>Duck Confit and Roasted Fennel</b>	<b>\$5.00 per person</b>
Baby Spinach Leaves with Sliced Mangoes, Cherry Tomatoes, Red Onions, Candied Walnuts and Spun Carrots, Served with Raspberry Vinaigrette		Duck Confit and Roasted Fennel with Scented Beets, Zingerman's Bridgewater Cheese, Frisee Greens and Dried Fruit Vinaigrette	
<b>Caesar Salad</b>	<b>\$2.00 per person</b>	<b>Michigan-Inspired Salad</b>	<b>\$5.00 per person</b>
Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish		Local Mixed Lettuces with Curls of Great Lakes Cheshire Cheese, Dried Cherries, Toasted Walnuts and Maple Balsamic Dressing	
<b>Lovett Wedge</b>	<b>\$4.00 per person</b>	<b>Winter Greens Salad</b>	<b>\$5.00 per person</b>
Baby Iceberg Lettuce, Chilled Gulf Shrimp, Boiled Egg, Vine-Ripened Tomato, House-Smoked Bacon with Creamy Gorgonzola Dressing		Frisee, Mesclun, Roasted Beets, Blood Oranges and Toasted Pine Nuts with Citrus Vinaigrette	
<b>Roasted Pear and Bibb</b>	<b>\$4.00 per person</b>	<b>The President</b>	<b>\$6.00 per person</b>
Roasted Bosc Pear Stuffed with Gourmandise Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction		Exotic Greens with Dehydrated Peppers, Fresh Mozzarella, Seasonal Tomatoes and Late Harvest Grape Vinaigrette	
<b>Caprese Salad</b>	<b>\$4.00 per person</b>	<b>Romaine Wedge</b>	<b>\$7.00 per person</b>
Fresh Mozzarella, Basil and Vine-Ripened Tomatoes with Extra Virgin Olive Oil and Balsamic Drizzle, Cracked Pepper and Sea Salt		Baby Romaine Wedge with Roasted Beet, Oven-Dried Tomato, White Cheddar, Toasted Pine Nuts and Rosemary Vinaigrette	

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