

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 Truffle	\$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

Warm

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 Bundle	\$38

Poultry

Chicken Caesar Cone	\$35	Chipotle BBQ Chicken Quesadilla with Lime Papaya Drizzle	\$35
Cherry Chicken Salad Savory Cup	\$39	Thai Curry Firecracker Chicken with Peanut Sauce	\$36
Buffalo Chicken Salad Cone, Blue Cheese Mousse, Celery	\$39	Coconut Jerk Chicken with Mandarin Orange Coulis	\$36
Smoked Duck Breast, Rye Toast, Lingonberry and Orange	\$39		

Pork

Antipasto Skewers with Cheese, Salami and Fresh Vegetable	\$38	Kielbasa Pop with Cipollini Onion, Mustard Dipping Sauce	\$38
Goat Cheese-Stuffed Date with Crispy Prosciutto and Piquillo Peppers	\$39	Raclette Tartlet, Caramelized Apples and Crispy Bacon	\$39
Prosciutto-Wrapped Fig with Parmesan Mousse	\$39	Roasted Pork Belly Croustade with Tomato Jam	\$40

Beef, Venison and Lamb

Asian Beef with Carrot and Daikon Radish Chowchow	\$38	Braised Beef on Cheddar Polenta	\$36
Bresola Pinwheel with Herb Goat Cheese	\$38	Venison Sausage on Grilled Pretzel Crostini with Mustard	\$39
Peanut Chili Beef Tenderloin Lettuce Wraps	\$38	Honey Ancho Charred Baby Lamb Chops	\$45
Hoisin Barbequed Beef and Bok Choy Salad Cone	\$40		

Fish/Seafood

Cherry Tomato Stuffed with Saffron Shrimp	\$37	Curry Scallops, Citrus Honey Glaze and Sweet Potato Puree	\$38
Thai Scallop and Napa Slaw Spoon	\$37	Crab Cakes with Lime Chili Mayonnaise	\$39
Individual Shrimp Cocktail	\$39	Smoked Whitefish Cakes with Smoky Aioli	\$40
Smoked Salmon and Lemon Emulsion Spoon	\$40	Mini Lobster Pie with Truffled Mashed Potatoes	\$42
Tri-Pepper Seared Ahi Tuna with Meyer Lemon and Edamame Salsa on Crispy Wonton	\$42	Flank Steak-Wrapped Lobster Tail with Béarnaise	\$47
Buttermilk Blini, Crème Fraiche, Caviar and Chives	\$44		
Assorted Sushi	Market Price		

*Above prices 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 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 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 and Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-Made Cocktail Sauce, Lemon and Seaweed Salad	

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