

Star-Spangled Stations

Stations have 50 Guest Minimum and 90 Minute Service Presentation

Salad Station \$8.50 per person
Greenfield Village Waldorf with Bibb Lettuce, Toasted Peanuts, Grapes and Dressing; Layered Mixed-Green Salad with Dressings; Caesar Salad; Caprese Salad; Mini Wedge Salad; Pacific Rim Salad with Napa Cabbage, Sweet Peppers, Edamame, Carrots, Pea Shoots and Sesame Dressing; Assorted Breads

Specialty Rice Bar \$8.50 per person
Herb Risotto, Dried Cherry Wild Rice and Brown Rice Pilaf with Toppings of Whipped Boursin Cheese, Parmesan Cheese, Candied Pecans, Toasted Pine Nuts, Rapini Fried Peppers, Caramelized Cipollini Onions and Sautéed Mushrooms

Gourmet Potato Bar \$9.00 per person
Mashed Sweet Potatoes, Cheddar Chive Sour Cream Whipped Potatoes and Herb-Roasted Redskin Potatoes with Toppings of House-Smoked Bacon, Rock Shrimp, Chorizo Sausage, Gouda Cheese, Parmesan Cheese, Jack Cheese, Sour Cream, Caramelized Onions, Broccoli, Scallions, Sautéed Mushrooms and Roasted Garlic

Mac and Cheese Skillets \$10.00 per person
Local Cheddar Cheese, Sun-Dried Tomato and Gruyere, and Smoky Gouda with Bacon Macaroni and Cheese, All with Cavatappi Pasta and Served in Cast-Iron Skillets

DIY Chowder Bar \$10.00 per person
Vegetarian Chowder with Toppings of Clams, Whole Kernel Corn, Green Onions, Warm Crispy Bacon, Hot Sauce and Oyster Crackers

Chicken Pot Pie Skillets \$10.00 per person
Classic Chicken Pot Pie in Savory Pastry Crust with Aromatic Vegetables and Fresh Herbs in Cast-Iron Skillets

Gourmet Mini Slider Station \$10.00 per person
Certified Angus Beef and Roasted Portobello Sliders on Brioche Buns with Toppings of Chipotle Ketchup, Wasabi Mustard, Barbecue Sauce, Caramelized Onions, Sautéed Mushrooms, Baby Arugula, Tomato, Smoked Cheddar Cheese and Crispy Pancetta

Savory Soup Station \$10.00 per person
Butternut Squash Soup, Five Mushroom Soup and Tomato Basil Bisque with Toppings of Toasted and Candied Nuts, Pumpkin Seeds, Pumpkin Oil, Fried Sage, Frizzled Onion, Sherry Glaze, Parmesan Brittle, Bacon Lardons and Focaccia Croutons, Assorted Breads, Olive Oil and Whipped Butters

Greek Festival Station \$12.00 per person
Garlic Dip with Pita, Greek Salad, Vegetarian Stuffed Grape Leaves, Kreatopita of Beef (Meat Pie with Herbs in Phyllo Dough), Lemon-Scented Rice and Spanakopita

Gourmet Pizza Station \$12.00 per person
Goat Cheese and Prosciutto Pizza with Fresh Thyme and Sun-Dried Tomatoes; Andouille Sausage Pizza with Roasted Peppers and Caramelized Onions; White Pizza with Pesto, Mozzarella, All Night Tomatoes and Arugula

Metro Mex Taco Station \$12.50 per person
Grilled Mahi Mahi, Chipotle-Braised Beef, Chicken Mole, Black Bean Corn Relish, Grilled Pepper Tofu Salad, Jack Cheese, Goat Cheese, Salsa Cru, Roasted Tomatillo Salsa, Shredded Lettuce, Cilantro Lime Sour Cream and Local Fresh Tortilla

Ciao Italiano Station \$13.00 per person
Reggiano Parmesan and Ricotta Display, Baby Arugula Salad with Lemon Gorgonzola and Pancetta, Caprese Salad, Cured Meats, Grilled Vegetable and Aioli Display, Assorted Breads, Mushroom Risotto, Osso Bucco with Soft Polenta, Chicken Scaloppini with Vermouth Sauce, Grape Tomato and Capers

Meat and Potato Station \$14.00 per person
Deviled Eggs, Beet and Onion Salad, House-Smoked Bacon Fingerling Potato Salad, Meatloaf with Horseradish Mashed Potatoes, Potato-Crusted Whitefish with Dill Cream, Smoked Pork Loin with Fried Potatoes and Apple Kraut

Asian Stir Fry Station \$16.00 per person
Sweet and Sour Pork, Sichuan Beef and Chinese Almond Chicken in Chinese Takeout Containers Served with White Rice, Toppings of Daikon Sprouts, Fried Wonton Straws, Napa Slaw, Chow Mein Noodles, Scallions, Chopped Cilantro, Shredded Carrots and Soy-Ginger Sauce

Roast Bar \$18.00 per person
Dry-Rubbed Roast Pork Shoulder and Herb-Grilled Flank Steak Carvings with Garlic Rosemary Demi-Glace, Greenfield Village Barbecue Sauce, Spicy Porter Mustard, Fig Chutney, Creamed Horseradish, Red Pepper Roullie and Assorted Rolls

Gourmet Sandwich Carving Station \$19.50 per person
Chef-Carved Beef Tenderloin and Turkey Breast Served on Pretzel, Deli and Onion Rolls with Cheddar Cheese, Roasted Peppers, Frissee Lettuce, Arugula Greens, Crispy Fried Onions, Pickled Red Onions, Sautéed Exotic Mushrooms, Sun-Dried Tomato Pesto, Chipotle Ketchup, Herb Dijon Aioli, Red Pepper Roullie and Horseradish Cream

Chilled Shellfish Station \$25.00 per person
Custom Ice Carving Filled with Jumbo Prawns, Crab and Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-Made Cocktail Sauce, Lemon and Seaweed Salad

Sushi Station Market Price

*Stations are small-plate portions only and are best suited for combining and creating unique strolling dinners.
Stations are not available with seated dinner service.*

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

Classic Carvings

50 Guest Minimum and 90 Minute Service Presentation

Combinations to add to a custom strolling or buffet dinner menu

House-Smoked Beef Brisket **\$225.00**
Served with Greenfield Village Signature Barbecue
Sauces, Traditional, Carolina-Style, and Alabama White
and Cornbread
(Serves up to 25)

Five Mushroom Strudel **\$100.00**
Caramelized Sweet Shallot Sauce
(Serves up to 25)

Chicken Ballotine **\$175.00**
Stuffed with Five Mushroom Brie
(Serves up to 35)

Salmon **\$150.00**
Herb-Grilled with Cipollini Cream Sauce and Freshly
Baked Rolls
(Serves up to 25)

Faygo® Root Beer-Glazed Ham **\$150.00**
Coarse-Grain Mustard Sauce and Freshly Baked Rolls
(Serves up to 50)

Roasted Turkey **\$200.00**
Cranberry Orange Relish and Freshly Baked Rolls
(Serves up to 35)

Seared Tenderloin Persillade **\$250.00**
Creamy Horseradish, Truffle Jus Lie and Freshly Baked
Rolls
(Serves up to 25)

Chili-Rubbed Flank Steak **\$200.00**
Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream
and Fried Tortillas
(Serves up to 25)

Stuffed Pork Loin **\$225.00**
Wrapped with Smoked Bacon and Stuffed with Tuscan
Sausage, Provolone Cheese, Marsala Tomato Demi-Glace
(Serves up to 35)

Roasted Top Round of Beef **\$350.00**
Creamy Horseradish, Au Jus and Freshly Baked Rolls
(Serves up to 50)

Rosemary Dijon Leg of Lamb **\$250.00**
Roasted Garlic Jus
(Serves up to 25)

Rabbit Ballotine **\$350.00**
Bacon-Wrapped and Sausage-Stuffed with Late Harvest
Jus
(Serves up to 25)

\$75 Chef Attendant Fee

Carvings are small-plate portions only and are not available with seated dinner service.

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

Welcome to the “D” Strolling Dinner Package

100 Guest Minimum and 90 Minute Service Presentation

\$65.00 per person

Available for groups of 50 or more for an additional \$5.00 per person

Specialty Stations

Mexican Village

Pork Tamales
Barbecued Chipotle Chicken Quesadilla
Pico de Gallo and Guacamole
Fried Corn Tortillas

Hamtramck

Beet and Onion Salad
Mini Potato Cakes, Sour Cream and Applesauce
Kielbasa with Kraut
Cheese Pierogis

Greektown

Chef-Served Greek Salad “Coffees”
Garlic Dip with Pita
Fried Eggplant
Spanakopita

Hitsville/Motown

Chef-Carved Barbecued Meatloaf
Collard Greens
Cornbread
Candied Yam Tartlet

The “D” Dessert Station

Ice Cream Flavors Made from Assorted Faygo® in Glass Bottles

Cream Puff Station with Sanders® Hot Fudge, Guernsey Ice Cream and Assorted Toppings

Coffee Station

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

High-Flying Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

\$70.00 per person

Available for groups of 50 or more for an additional \$5.00 per person

Traditional Display

Trio Display of Gourmet Cheeses with Crackers, Vegetable Cruudités with Dip and Fresh Seasonal Fruit

Butler-Passed Hors d'Oeuvres

Select 1

Fresh Tomato Basil Bruschetta
Vegetable Spring Roll with
Sweet Chili Mustard
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
Braised Beef on Cheddar
Polenta
Asian Beef with Carrot and
Daikon Radish Chowchow

Select 1

Crab Cakes with Lime Chili
Mayonnaise
Cherry Tomato Stuffed with
Saffron Shrimp
Thai Scallop and Napa Slaw
Spoon
Curry Scallops, Citrus Honey
Glaze and Sweet Potato Puree

Star-Spangled Stations and Classic Carving

Select 1

Mac and Cheese Skillets
Gourmet Potato Bar
DIY Chowder Bar
Chicken Pot Pie Skillets

Select 1

Ciao Italiano Station
Greek Festival Station
Metro Mex Taco Station

Select 2

Roasted Top Round of Beef
Chicken Ballotine
Five Mushroom Strudel
Roasted Turkey

Dessert Station

Select 1

Slab Brownie Martini Bar
Chef's Fruit Cobbler with Vanilla Ice Cream

Coffee Station

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

Great Explorations Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

\$95.00 per person

Available for groups of 50 or more for an additional \$5.00 per person

Premium Displays

American Artisan Display

Salad Station

Butler-Passed Hors d'Oeuvres

Select 1

Pistachio-Crusted Goat
Cheese Fig Chutney

Michigan Harvest Salad Cone

Fried Macaroni and Cheese
with Smoked Tomato Coulis

Apple Butter and Dried
Cherry Brie Bundles

Select 1

Cherry Chicken Salad Savory
Cup

Pinot-Poached Pear with
Mascarpone and Crispy
Prosciutto

Peanut Chili Beef Tenderloin
Lettuce Wraps

Venison Sausage on Grilled
Pretzel Crostini with Mustard

Select 1

Individual Shrimp Cocktail

Tri-Pepper Ahi Tuna with
Meyer Lemon and Edamame
Salsa on Crispy Wonton

Mini Lobster Pie with
Truffled Mashed Potatoes

Smoked Whitefish Cakes
with Smoky Aioli

Star-Spangled Stations and Classic Carvings

Select 1

Mac and Cheese Skillets

Gourmet Potato Bar

DIY Chowder Bar

Chicken Pot Pie Skillets

Select 1

Ciao Italiano Station

Asian Stir-Fry Station

Metro Mex Taco Station

Select 1

Roast Bar

Gourmet Sandwich
Carving Station

Combination of Seared
Tenderloin Persillade
Carving and Herb-Grilled
Salmon Carving

Dessert Station

Select 1

Downtown Dessert Station

Signature Sweet Station

Coffee Station

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