



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

Menlo Hors d'Oeuvres Package

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

Champagne Toast

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.

Beverages

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

Bar/Beverage Package (required) purchased separately

Wedding Cake Service

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

*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.

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 10 days prior to the event. Choice menus are priced on the highest-priced entrée. Choice menus with dual entrées are not available.

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



History-Making Wedding Reception and Dinner Package

Menlo Hors d'Oeuvres Package

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

Champagne Toast

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)

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

Filet and Hazelnut-Crusted Chicken \$84.00 per person
Grilled Petite Filet and Chicken Breast with a Hazelnut Dijon
Crust and Amaretto Sauce

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

Filet and Grilled Salmon \$85.00 per person
Grilled Petite Filet and Grilled Salmon with Pinot Noir
Reduction

Chicken Supreme \$78.00 per person
Chicken Seasoned with Four-Spice Blend, Overnight
Tomatoes, Truffles, Artichokes and Saba Glaze

Filet and Pancetta-Wrapped Shrimp \$87.00 per person
Grilled Filet and Pancetta-Wrapped Shrimp with Roasted
Garlic Demi-Glace

Grilled Mahi Mahi \$78.00 per person
Mahi Mahi with Roasted Pineapple Salsa and Lime
Cilantro Butter

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

Filet and Panko-Crusted Chicken \$82.00 per person
Grilled Petite Filet with Garlic Butter-Poached Crimini
Mushrooms and Truffle Essence, Panko Herb-Crusted
Chicken Breast with Tomato Artichoke Ragout

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

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
Bar/Beverage Package (required) purchased separately

Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

Signature Sweet Station

Signature Selection of House-Made and Specialty Desserts

Afterglow Menu (select 1)

Mini Slider Station Coney Bar Pan Pizza Station

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Legacy Wedding Reception and Dinner Package

Butler-Passed Hors d'Oeuvres (select 4)

Michigan Harvest Salad Cone, Apple Butter and Dried Cherry Brie Bundles,
Raclette Tartlet with Caramelized Apples and Crispy Bacon, Honey Ancho Charred Baby Lamb Chops,
Smoked Duck Breast on Rye Toast with Lingonberry and Orange, Peanut Chili Beef Tenderloin Lettuce Wraps,
Smoked Whitefish Cakes with Smoky Aioli, Cherry Chicken Salad Savory Cup

Premium Displayed Hors d'Oeuvres

Bruschetta and Chilled Shellfish

Champagne Toast

Premium Salad Course (select 1)

Roasted Pear and Bibb 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 and Crackers with Butter

Entrée Selections (select 1)

Filet and Panko-Crusted Chicken \$128.00 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 Hazelnut-Crusted Chicken \$129.00 per person

Grilled Petite Filet and Chicken Breast with a Hazelnut
Dijon Crust and Amaretto Sauce

Filet and Grilled Salmon \$130.00 per person

Grilled Petite Filet and Grilled Salmon with Pinot Noir
Reduction

Filet and Pancetta-Wrapped Shrimp \$131.00 per person

Grilled Filet and Pancetta-Wrapped Shrimp with Roasted
Garlic Demi-Glace

Filet and Lobster Scampi \$137.00 per person

Seared Petite Filet and Lobster Scampi with Garlic Butter
Wine Sauce, Scallion and Tomato

Surf and Turf \$145.00 per person

Maine Lobster Tail and Roasted Veal Loin Stuffed with
Foie Gras Truffle Mousse

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

Bar/Beverage Package (required) purchased separately

Wedding Cake Service

Client-Supplied Wedding Cake Cut and 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

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Choice menus with dual entrées are not available.