

# Dinner of the Century Package

## Edison Hors d'Oeuvres (1 hour)

Includes Selection of Displays, Hot and Cold Butler-Passed Hors d'Oeuvres

## Dinner Service

Choice of Spinach, Garden or Caesar Salad

Chef's Selection of Accompaniments, Assorted Rolls and Butter

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

## Entrée Selections (select 1)

**Stuffed Chicken Breast.** . . . . . \$66.00 per person

Choice of 1:

Sun-Dried Tomato, Spinach and Boursin with Roasted

Tomato Basil Coulis

Five-Mushroom Brie with Natural Sauce

**Hazelnut-Crusted Chicken.** . . . . . \$67.00 per person

Boneless Skinless Chicken Breast with Hazelnut Dijon Crust and Frangelico Cream Sauce

**Grilled Salmon Fillet** . . . . . \$68.00 per person

Lemon Basil Beurre Blanc

**Grilled Mahi Mahi** . . . . . \$73.00 per person

Roasted Pineapple Salsa, Lime Cilantro Butter

**Filet Mignon** . . . . . \$75.00 per person

Grilled Filet Mignon, Exotic Mushroom Port Wine Demi-Glace

**Filet and Chicken** . . . . . \$76.00 per person

Basil Parmesan-Crusted Chicken, Tomato Artichoke Ragout and Petite Filet, Garlic Butter-Poached Cremini Mushrooms, Truffle Essence

**Potato and Boursin-Crusted**

**Tournedos of Beef** . . . . . \$76.00 per person

Peppercorn Brandy Reduction

**Firecracker Chicken and Shrimp**

**and Beef Tenderloin** . . . . . \$79.00 per person

Red Curry Firecracker Chicken and Shrimp and Sesame-Barbecued Beef Tenderloin with Honey Ginger Miso Sauce

**Maryland-Style Crab Cake**

**and Grilled Petite Filet** . . . . . \$79.00 per person

Diablo Sauce

**Pancetta-Wrapped Shrimp**

**and Grilled Filet** . . . . . \$81.00 per person

Roasted Garlic Demi-Glace

**Seared Petite Filet**

**and Lobster Scampi** . . . . . \$87.00 per person

Garlic Butter Wine Sauce, Scallion and Tomato

**Surf and Turf.** . . . . . \$94.00 per person

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

## Sensational Sweet Station

## International Coffee Station

Minimum of 50 guests.

Desserts may be selected from specialty dessert menu for an additional charge.

*If you would like to offer your guests a choice in their menu, we recommend selecting a dual entrée. However, if you would like to offer your guests a selection of up to two dinner entrees in advance, price will be based on highest-priced entrée. (Additional meal selection may be added for dietary restrictions only.)*

*Client is responsible for providing name cards that identify meal selection, final count and seating chart seven days in advance.*

*Above prices are subject to 6% sales tax and 20% service charge.*

*Prices and policies are subject to change.*

## United We Stand Plated Dinners

Choice of Spinach, Garden or Caesar Salad

Chef's Selection of Accompaniments, Assorted Rolls and Butter

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

**Filet and Chicken** . . . . . \$41.00 per person  
Basil Parmesan-Crusted Chicken, Tomato Artichoke Ragout  
and Petite Filet, Garlic Butter-Poached Cremini Mushrooms,  
Truffle Essence

**Filet and Salmon** . . . . . \$41.50 per person  
Blue Cheese and Pistachio-Crusted Filet Mignon and Grilled  
Salmon Fillet with Red Wine-Poached Mango, Sweet  
Vermouth Jus

**Hazelnut-Crusted Chicken Breast  
and Grilled Petite Filet** . . . . . \$42.50 per person  
Amaretto Sauce

**Coconut-Crusted Mahi Mahi  
and Grilled Jerk Chicken** . . . . . \$43.00 per person  
Roasted Pineapple Salsa, Lime Cilantro Butter

**Firecracker Chicken and Shrimp  
and Beef Tenderloin** . . . . . \$44.00 per person  
Red Curry Firecracker Chicken and Shrimp and Sesame-  
Barbecued Beef Tenderloin with Honey Ginger Miso Sauce

**Maryland-Style Crab Cake  
and Grilled Petite Filet** . . . . . \$44.00 per person  
Diablo Sauce

**Pancetta-Wrapped Shrimp  
and Grilled Filet** . . . . . \$46.00 per person  
Roasted Garlic Demi-Glace

**Seared Petite Filet  
and Lobster Scampi** . . . . . \$52.00 per person  
Garlic Butter Wine Sauce, Scallion and Tomato

**Surf and Turf** . . . . . \$59.00 per person  
Roasted Veal Loin Stuffed with Foie Gras Truffle Mousse and  
Maine Lobster Tail

**Desserts may be selected from specialty dessert menu for an additional charge.**

*We highly recommend selecting a dual entrée to graciously accommodate your guests' variety of tastes and preferences.  
Additional meal selection may be added for dietary restrictions only.*

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## Freedom Plated Dinners

Choice of Spinach, Garden or Caesar Salad

Chef's Selection of Accompaniments, Assorted Rolls and Butter

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

**Grilled Chicken Breast** . . . . . \$29.00 per person

Grilled Boneless Skinless Chicken Breast, Michigan Dried-Cherry Port Wine Sauce

**Potato-Crusted Whitefish** . . . . . \$29.00 per person

Great Lakes Whitefish Crusted with Shrimp Mousse, Crispy Potatoes with Saffron Chive Cream

**Seared Chicken**

**Medallions** . . . . . \$30.00 per person

Olive Tomato Artichoke Ragout, Sweet Vermouth Caper Sauce

**Stuffed Chicken Breast** . . . . . \$31.00 per person

Choice of 1:

Sun-Dried Tomato, Spinach and Boursin with Roasted Tomato Basil Coulis

Five-Mushroom Brie with Natural Sauce

**Hazelnut-Crusted Chicken** . . . . . \$32.00 per person

Boneless Skinless Chicken Breast with Hazelnut Dijon Crust and Frangelico Cream Sauce

**Grilled Salmon Fillet** . . . . . \$33.00 per person

Lemon Basil Beurre Blanc

**Red Wine-Poached Salmon Fillet** . . . . \$34.00 per person

Roasted Fennel and Peach Salad, Citrus Butter

**Honey Walnut Pork**

**Tenderloin Medallions** . . . . . \$33.00 per person

Apple and Dried-Cherry Chutney

**Grilled Mahi Mahi** . . . . . \$38.00 per person

Roasted Pineapple Salsa, Lime Cilantro Butter

**Ginger Lemongrass-**

**Crusted Arctic Char** . . . . . \$37.00 per person

Soy Honey Miso Sauce

**Filet Mignon** . . . . . \$40.00 per person

Grilled Filet Mignon, Exotic Mushroom Port Wine Demi-Glace

**Potato and Boursin-Crusted**

**Tournedos of Beef** . . . . . \$41.00 per person

Peppercorn Brandy Reduction

**Stuffed Beef**

**Tenderloin** . . . . . \$43.00 per person

Spinach Bacon Gorgonzola Cheese Farce, Porcini Essence

**Garlic Zahtar Lamb Loin** . . . . . \$49.00 per person

Pomegranate Jus, Preserved Lemon Garnish

**Lobster Wellington** . . . . . \$55.00 per person

Maine Lobster Tail in Puff Pastry with Foie Gras and Duxelle Truffle Demi-Glace

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## World-Class Dinner Buffets

Assorted Rolls and Butter

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

**Taste of Michigan Buffet. . . . . \$40.00 per person**

Cherry Chicken Salad and Hobo Bread  
Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese, Cider Vinaigrette  
Marinated Mushroom Wild Rice Salad  
New Potatoes with Horseradish and Bacon  
Chef's Selection of Seasonal Vegetables

Choice of 2:

- Pan-Seared Rainbow Trout with Dried-Cherry Walnut Cream
- Beef Tenderloin Tips with Leek Morel Sauce
- Roasted Chicken Brest with Port Wine Sauce
- Eggplant Grilled Vegetable Lasagna with Roasted Tomato Coulis

**Great North Buffet. . . . . \$43.00 per person**

Layered Garden Salad with Choice of Dressings  
Smoked Duck Breast Salad with Wilted Red Cabbage, Gorgonzola, Bacon, Pine Nuts and Golden Raisin Vinaigrette  
Grilled Salmon Salad with Roasted Apple, Bitter Greens, Pecans and Cider Honey Vinaigrette  
Wild Rice with Cranberry and Walnuts  
Chef's Selection of Seasonal Vegetables

Choice of 2:

- Maple-Glazed Smoked Pork Loin, Sautéed Apples
- Pot-Roasted Pinckney Buffalo and Root Vegetables
- Chicken Stuffed with Brie Mushroom Farce, Marsala Demi-Glace
- Roasted Vegetable Boursin Strudel

**Great Lakes Buffet. . . . . \$45.00 per person**

Smoked Kielbasa Potato Salad  
Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrots, Maple Mustard Vinaigrette  
White Bean Salad with Arugula, Dried Salami, Aged White Cheddar, Extra-Virgin Olive Oil  
Horseradish Cheddar Mashed Potatoes  
Chef's Selection of Seasonal Vegetables

Choice of 3:

- Brown Sugar Barbecued Beef Brisket
- Pan-Seared Whitefish with Sweet Corn, Pepper and Scallion Relish
- Pretzel-Crusted Chicken with Stout Dijon Sauce
- Mushroom Ravioli in Brandy Cream

**Minimum of 50 guests.**

**All buffets are priced for a maximum of 1½ hours.**

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## Historic Eagle Tavern Dinner Menu

Eagle Tavern was once a stagecoach stop between Detroit and Chicago. Our 1850s tavern offers an authentic experience, from the food and spirits right down to the social etiquette, customs and costumed wait staff. All meals and courses are served family-style, as they would have been in the 1850s.

### Soup (select 1) \$6.00 per person

Corn Chowder	Roasted Squash Bisque
Hearty Beef Vegetable	Michigan Wild Mushroom
Roasted Tomato Basil	Potato Bacon Chowder

### First Course (select 1)

Included with Main Course

Chicken Pie	Pork Pie	Veal Pie	Fried Oysters
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### Main Course (select 1)

Baked Trout with Lemon Butter . . . . . \$34.00 per person	Roasted Rib of Beef . . . . . \$44.00 per person
Roasted Chicken with Herbs . . . . . \$38.00 per person	Veal Collops . . . . . \$45.00 per person
Roasted Turkey with Celery Dressing . . . . . \$38.00 per person	Roasted Rib of Beef and Chicken Combination . \$55.00 per person
Ham with Honey Glaze . . . . . \$39.00 per person	

### Pastry (select 1) \$5.50 per person

Bread Pudding with Vanilla Sauce	Fresh Seasonal Fruit Pies
Ginger Cake with Cream	Buttermilk Cake with Raspberry Sauce

### Historic Eagle Tavern Bar Package

Featuring popular 19th-century refreshments such as “punches” and “cock-tails” (mixed drinks), “temperance drinks” (nonalcoholic) and “malt beverages” made by hand in the old-fashioned way.	<b>3 Hours</b> . . . . . \$26.00 per person <b>4 Hours</b> . . . . . \$32.00 per person <b>5 Hours</b> . . . . . \$38.00 per person
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