



Freedom Plated Dinners

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing

Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person

Assorted Local Breads with Butter

Entrée Selections

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Grilled Chicken Breast (GF) Michigan Dried Cherry Port Sauce	\$33.00 per person	Roasted Red Snapper (GF) Orange Thyme Beurre Blanc	\$39.00 per person
Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction	\$33.00 per person	Hoisin Glazed Beef Short Rib Garlic Ginger Reduction	\$45.00 per person
Herb Crusted Chicken Roasted Cauliflower-Currant Chutney, Olive Beurre Blanc	\$35.00 per person	Pan Seared Duck Breast (GF) Blueberry Reduction	\$49.00 per person
Pretzel Crusted Chicken Stout Mustard Sauce	\$35.00 per person	Grilled Filet Mignon (GF) Pinot Reduction	\$52.00 per person
Maple Brined Grilled Pork Chop (GF) Dried Cherry Sauce	\$37.00 per person	Potato Crusted Tournedos of Beef (GF) Red Wine Peppercorn Sauce	\$54.00 per person
Grilled Salmon (GF) Fennel Slaw, Beurre Blanc	\$38.00 per person	Grilled Lamb Chop (GF) Garlic Onion Jam, Natural Jus	\$59.00 per person
Potato Crusted Whitefish (GF) Whole Grain Mustard Sauce	\$39.00 per person	Wagyu Beef (GF) Morel Mushroom Sauce	\$83.00 per person

Beverages

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

We are happy to help with vegan, gluten-free (GF), halal, 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 and are not available with dual entrées.

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Rev 3/25/2021



United We Stand Dual Entrees

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing

Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person

Assorted Local Breads with Butter

Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Miso Glazed Chicken and Black Cod (GF) Ginger Reduction, Pineapple Salsa	\$41.00 per person
Maple Brined Grilled Pork Chop and Shrimp and Grits (GF) Natural Jus	\$41.00 per person
Herb Crusted Chicken and Grilled Salmon Fennel Slaw, Lemon Beurre Blanc	\$43.00 per person
Ancho Chili Rubbed Chicken Breast and Roasted Red Snapper (GF) Chimichurri	\$45.00 per person
Braised Beef Short Rib and Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction	\$48.00 per person
Braised Beef Short Rib and Pretzel Crusted Chicken Stout-Mustard Sauce	\$49.00 per person
Grilled Petite Filet and Pretzel Crusted Chicken Stout Reduction	\$51.00 per person
Grilled Petite Filet and Potato Crusted Whitefish (GF) Whole Grain Mustard Demi	\$55.00 per person
Grilled Petite Filet and Herb Crusted Salmon Pinot Noir Reduction	\$55.00 per person
Pan Seared Petite Filet and Shrimp Scampi (GF) Roasted Garlic Reduction	\$57.00 per person
Grilled Petite Filet and Pan Seared Duck (GF) Wild Mushroom Sauce	\$57.00 per person
Surf & Turf, Grilled Wagyu Beef and Lobster Tail (GF) Truffle Beurre Blanc	\$91.00 per person

Beverages

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

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Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.
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Rev 3/25/2021



Dinner of the Century

Butler Passed Hors d'Oeuvres (4 pieces total per person)

Select 2

Mozzarella Tart, Tomato, Basil Pesto
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)
Ricotta Cheese, Fig, Toasted Almonds, Crostini
Tomato-Basil Bruschetta, Parmesan Toast
Wild Mushrooms, Brie Cream, Phyllo Cup

Select 2

Cherry Chicken Salad Savory Cup (DF)
Coconut Jerk Chicken, Ginger Sauce
Korean Beef, Asian Slaw, Crisp Wonton (DF)
Crab Cake, Lime Chili Mayonnaise
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing

Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person

Assorted Local Breads with Butter

Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Pretzel Crusted Chicken
Stout-Mustard Sauce

\$53.00 per person

Herb Crusted Chicken and Grilled Salmon
Fennel Slaw, Lemon Beurre Blanc

\$61.00 per person

Grilled Salmon (GF)
Fennel Slaw, Lemon Beurre Blanc

\$56.00 per person

Braised Beef Short Rib and Maple Bourbon Chicken (GF)
Bourbon-Peppercorn Reduction

\$66.00 per person

Roasted Red Snapper (GF)
Orange Thyme Beurre Blanc

\$57.00 per person

Grilled Petite Filet and Pretzel Crusted Chicken
Stout Reduction

\$69.00 per person

Hoisin Glazed Beef Short Ribs
Garlic-Ginger Reduction

\$63.00 per person

Grilled Petite Filet and Potato Crusted Whitefish (GF)
Whole Grain Mustard Demi

\$73.00 per person

Grilled Filet Mignon (GF)
Pinot Reduction

\$70.00 per person

Grilled Petite Filet and Herb Crusted Salmon
Pinot Noir Reduction

\$73.00 per person

Dessert (select 1)

Carmel Apple Cobbler (GF)
Carrot Cake

Upgrade to Chocolate Truffle Cake (GF) \$3.00 per person or Lemon Blueberry Tart \$3.00 per person

Beverages

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

VG - Vegan, GF - Gluten Free, DF - Dairy Free

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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 and are not available with dual entrées.

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Rev 3/25/2021



Star-Spangled Specialties

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

Amuse

Pea Potage with Truffle Oil \$3.00 per person
Served Cold with Essence of Mint and Truffle Oil

Pork Belly \$7.00 per person
Bacon-Wrapped with Greenfield Village-Inspired Sauce

House-Smoked Duck \$5.00 per person
Sliced Breast with Mango Relish

Smoked Whitefish Cake \$8.00 per person
Red Pepper Aioli and Micro Greens

Intermezzo Course

Sorbet \$5.50 per person
Chef-Paired Fruit Sorbet

Sorbet in Ice Bowl \$18.00 per person
Signature Carved Ice Bowl Presentation

Soup

Roasted Tomato Basil Bisque \$6.00 per person
Slow-Roasted Vine-Ripened Tomatoes

Exotic Mushroom Soup \$8.00 per person
Five Mushroom Blend with Cream

Roasted Butternut Squash \$6.00 per person
Brown Sugar and Spices

Carrot and Ginger Soup \$7.00 per person
Freshly Grated Ginger

Gazpacho \$6.00 per person
Garden Fresh Vegetables

Pumpkin Soup \$7.00 per person
Slow-Roasted with Toasted Pumpkin Seeds and Oil

Five Onion Soup \$8.00 per person
Gruyere Cheese Croutons

Lobster Bisque \$12.00 per person
Lobster Claw Garnish

Appetizers

Chilled Gulf Shrimp \$12.00 per person
Served with Frisee, Lemon and Cocktail Sauce

Jumbo Lump Crab Cake \$16.00 per person
Fried Salsify Garnish, Spicy Mustard and Red Pepper
Rouille

Antipasto Platter \$8.00 per person
Holsteiner Sausage, Prosciutto Americana, Local Sharp
Cheddar, Michigan Jack, Dried Cherry Mustard, Picked
Onions, Grapes and Gluten Free Crackers

Premium Salads

(Price based on upgrading lunch or dinner salad)

Spinach Salad \$2.00 per person
Baby Spinach Leaves with Sliced Mangoes, Cherry
Tomatoes, Red Onions, Candied Walnuts and Spun
Carrots, Served with Raspberry Vinaigrette

Duck Confit and Roasted Fennel \$5.00 per person
Duck Confit and Roasted Fennel with Scented Beets,
Zingerman's Bridgewater Cheese, Frisee Greens and
Dried Fruit Vinaigrette

Caesar Salad \$3.00 per person
Romaine Lettuce with House-Made Caesar Dressing,
Parmesan Cheese, Croutons and Tomato Garnish

Michigan-Inspired Salad \$5.00 per person
Local Mixed Lettuces with Asiago Cheese, Dried Cherries,
Toasted Walnuts and Maple Balsamic Dressing

Lovett Wedge \$4.00 per person
Baby Iceberg Lettuce, Chilled Gulf Shrimp, Boiled Egg,
Vine-Ripened Tomato, House-Smoked Bacon with
Creamy Gorgonzola Dressing

Winter Greens Salad \$5.00 per person
Frisee, Mesclun, Roasted Beets, Blood Oranges and
Toasted Pine Nuts with Citrus Vinaigrette

Roasted Pear and Bibb \$4.00 per person
Roasted Bosc Pear Stuffed with Gourmandise Cheese,
Bibb Lettuce, Candied Walnuts with Port Wine Reduction

The President \$6.00 per person
Exotic Greens with Dehydrated Peppers, Fresh
Mozzarella, Seasonal Tomatoes and Late Harvest Grape
Vinaigrette

Caprese Salad \$4.00 per person
Fresh Mozzarella, Basil and Vine-Ripened Tomatoes with
Extra Virgin Olive Oil and Balsamic Drizzle, Cracked
Pepper and Sea Salt

Romaine Wedge \$7.00 per person
Baby Romaine Wedge with Roasted Beet, Oven-Dried
Tomato, White Cheddar, Toasted Pine Nuts and Rosemary
Vinaigrette

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Rev. 3/25/2021



Landmark Buffet Dinners

50 Guest Minimum

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

\$48 per person

Add one additional salad - \$2 per person

Add one additional salad and one additional entrée - \$6 per person

Salad Selections (select 2)

Layered Garden Salad and Selection of Dressings (VG, GF & DF)
Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese and Cider Vinaigrette (V & GF)
Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot
and Maple Mustard Vinaigrette (GF & DF)
White Bean Salad with Arugula, Sun-Dried Tomato, Roasted Pepper, Aged White Cheddar
and Extra Virgin Olive Oil (GF)
Marinated Mushroom Wild Rice Salad (VG, GF & DF)
Farm Greens Salad with Roasted Apples, Pecans, and Cider Honey Vinaigrette

Entrée Selections (select 2)

Vegetable Lasagna with Roasted Tomato Vegetable Bolognese (V)
Pan-Seared Rainbow Trout with Lemon Butter (GF)
Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish (GF & DF)
Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF)
Pretzel-Crusted Chicken with Stout Dijon Sauce (DF)
Chicken Stuffed with Brie Mushroom Farce with Marsala Demi
Maple Glazed Smoked Pork Loin with Sautéed Apples (GF & DF)
Beef Tenderloin Tips with Leek Morel Sauce (GF & DF)
Brown Sugar Barbecued Beef Brisket (GF & DF)
Braised Pot Roast and Root Vegetables (GF & DF)

Accompaniments

Chef's Selection of Starch, Fresh Vegetable and Vegetarian Pasta
Assorted Local Breads with Butter

Beverages

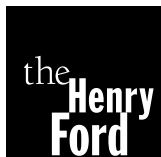
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee
Assortment of Fine Herbal Teas

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

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Rev. 3/29/2021



The Lodge at Christie & Main Buffet Dinner Package

100 Guest Minimum

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

Available only in The Lodge at Christie & Main

Sorry, no substitutions

Butler Passed Hors d'Oeuvres (select 4)

Tomato-Basil Bruschetta on Parmesan Toast (V)	Chipotle Chicken Corn Cup with Lime-Cilantro Cream
Korean Beef, Asian Slaw, Crisp Wonton (DF)	Wild Mushrooms with Brie Cream in Phyllo Cup (V)
Chicken Caesar Salad Cone	Tandoori Chicken Skewer with Mango Chutney (GF)
Crab Cakes with Chili Lime Mayonnaise	Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)

Buffet Salad Selections (select 2)

Layered Garden Salad and Selection of Dressings (VG, GF & DF)
Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese and Cider Vinaigrette (V & GF)
Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot
and Maple Mustard Vinaigrette (GF & DF)
White Bean Salad with Arugula, Sun-Dried Tomato, Roasted Pepper, Aged White Cheddar
and Extra Virgin Olive Oil (GF)
Marinated Mushroom Wild Rice Salad (VG, GF & DF)
Farm Greens Salad with Roasted Apples, Pecans, and Cider Honey Vinaigrette (V, GF, DF)

Buffet Entrée Selections (select 2)

Buffet Accompanied with Chef's Selection of Starch, Fresh Vegetable and Vegetarian Pasta
Assorted Local Breads with Butter

- Vegetable Lasagna with Roasted Tomato Vegetable Bolognese (V)
- Pan-Seared Rainbow Trout with Lemon Butter (GF)
- Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish (GF & DF)
- Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF)
- Pretzel-Crusted Chicken with Stout Dijon Sauce (DF)
- Chicken Stuffed with Brie Mushroom Farce with Marsala Demi
- Maple Glazed Smoked Pork Loin with Sautéed Apples (GF & DF)
- Beef Tenderloin Tips with Leek Morel Sauce (GF & DF)
- Brown Sugar Barbecued Beef Brisket (GF & DF)
- Braised Pot Roast and Root Vegetables (GF & DF)

Beverages

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

Dessert

Chef's Fruit Cobbler Station -Apple, Mixed Berry and Chef's Seasonal Crisps Served Warm in Cast-Iron Skillets
and Real Whipped Cream

Add Guernsey Vanilla Ice Cream for additional \$3.00 per person

\$69 per person

Add one additional salad - \$2 per person

Add one additional salad and one additional entrée - \$6 per person

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

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Please note: Upscale Disposables are used for stations and barware.

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Rev. 5/21/2021



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 spirits 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)

Included with Main Course

Chicken Dumpling
Roasted Tomato Basil

Roasted Squash Bisque
Michigan Wild Mushroom

Hearty Beef Vegetable
Potato Bacon Chowder

First Course (select 1)

\$8.00 per person

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	\$39.00 per person
Smoked Ham with Maple Sugar Glaze	\$40.00 per person
Roasted Chicken with Herbs	\$41.00 per person
Roasted Turkey with Traditional Dressing	\$41.00 per person
Roasted Rib of Beef	\$49.00 per person
Veal Collops	\$50.00 per person
Roasted Chicken and Trout Combination	\$53.00 per person
Roasted Rib of Beef and Trout Combination	\$59.00 per person
Roasted Rib of Beef and Chicken Combination	\$61.00 per person

Pastry (select 1)

\$6.00 per person

Fresh Apple Cobbler
Ginger Cake with Cream

Buttermilk Cake with Raspberry Sauce
Seasonal Bread Pudding with Vanilla Bean Crème Anglaise

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process. Combination main course is recommended to offer your guests multiple/alternate proteins. Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice entrées are not available with this menu.

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Rev. 12/21/20