Freedom Plated Dinners

Salad Course

(select 1)

Market Green Salad with Local Mixed Greens, Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing (VG, GF, DF)

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with
Celery Seed Vinaigrette (VG, GF, DF)

Assorted Local Breads with Butter

Entrée Selections

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

Herb Seared Chicken (GF) **$44.00 per person**
Roasted Cipollini Onions, Rosemary Demi-Glace

Grilled Chicken Breast (GF) **$44.00 per person**
Michigan Dried Cherry Port Sauce

Basil Parmesan Crusted Chicken **$45.00 per person**
Lemon Artichoke Sauce

Pretzel Crusted Chicken (DF) **$45.00 per person**
Stout Dijon Sauce

Horseradish Crusted Whitefish **$50.00 per person**
Lemon Caper White Wine Sauce

Grilled Verlasso Salmon (GF) **$51.00 per person**
Cassis Onion Marmalade, Roasted Garlic Cream

Seared Red Snapper (GF) **$51.00 per person**
Tomato Butter Sauce

Braised Beef Short Rib (GF) **$65.00 per person**
Roasted Garlic Reduction

Grilled Lamb Chop (GF) **$75.00 per person**
Garlic Onion Jam, Natural Jus

Grilled Filet Mignon (GF) **$80.00 per person**
Shiitake Fricassee, Madeira Wine Sauce

Tournedos of Beef (GF) **$87.00 per person**
Five Mushroom Ragout, Madeira Wine Sauce

Wagyu Beef (GF) **Market Price**
Morel Mushroom Sauce

Beverages

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

Alternate choice menu option

Choice menus are available with up to two entrées
- Individual dietary, vegan/vegetarian requests and children's meals do not count as one of your two selections

Choice menus will incur a $4 increase to each entrée
Require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event

Vegan Options

Baja Potato Lentil Cakes (VG, GF & DF)
Seared Cumin Scented Potato-Lentil Cakes, Black Bean and Corn Succotash, Pico de Gallo, Roasted Poblano Coulis Sauce and Fried Corn Tortillas

Classic Ratatouille (VG, GF & DF)
Roasted Eggplant, Squash, Zucchini, Bell Peppers, Red Onions, Roasted Tomato Coulis and White Bean Ragout

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

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

Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.

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United We Stand Dual Entrees

Salad Course
(select 1)

Market Green Salad with Local Mixed Greens, Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing (VG, GF, DF)

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with Celery Seed Vinaigrette (VG, GF, DF)

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

Herb Seared Chicken and Grilled Salmon (GF) Lemon Artichoke Sauce	**$53.00 per person**
Grilled Chicken Breast and Seared Red Snapper (GF) Tomato Butter Sauce	**$54.00 per person**
Braised Beef Short Rib and Pretzel Crusted Chicken Stout Dijon Sauce	**$60.00 per person**
Braised Beef Short Rib and Herb Seared Chicken (GF) Port Wine Sauce	**$60.00 per person**
Braised Beef Short Rib and Grilled Salmon (GF) Bourbon-Peppercorn Reduction	**$61.00 per person**
Grilled Petite Filet and Basil Parmesan Crusted Chicken Shiitake Fricassee, Madeira Wine Sauce	**$75.00 per person**
Grilled Petite Filet and Horseradish Crusted Whitefish Roasted Garlic Jus	**$79.00 per person**
Pan Seared Petite Filet and Shrimp Scampi (GF) Roasted Garlic Jus	**$79.00 per person**
Grilled Petite Filet and Grilled Salmon (GF) Five Mushroom Ragout, Madeira Wine Sauce	**$82.00 per person**
Surf & Turf, Grilled Petite Filet and Lobster Tail (GF) Truffle Beurre Blanc	**Market Price**

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

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.
Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event.
Choice menus with dual entrées are not available.

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Dinner of the Century

Butler Passed Hors d'Oeuvres

Select 2

Red Lentil Cake, Hummus, Crisp Garlic, Zaatar (VG, GF)
Vegetable Spring Roll, Sweet Chili Mustard (VG, DF)
Ricotta Cheese, Fig, Toasted Almonds, Crostini (V)
Tomato-Basil Bruschetta, Parmesan Toast (V)
Wild Mushrooms, Brie Cream, Phyllo Cup (V)

Select 2

Michigan Cherry Chicken Salad Savory Cup (DF)
Tandoori Chicken Skewer, Mango Chutney (GF)
Korean Beef, Asian Slaw, Crisp Wonton (DF)
Crab Cake, Lime Chili Mayonnaise
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)

Salad Course (select 1)

Market Greens with Baby Tomatoes, Cucumbers, and Radishes,
Drizzled with White Balsamic Dressing (VG, GF, DF)

Crisp Romaine Salad with Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans
with Celery Seed Vinaigrette (VG, GF, DF)

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

Herb Seared Chicken (GF) **$66.00 per person**
Roasted Cipollini Onions, Rosemary Demi-Glace

Grilled Verlasso Salmon (GF) **$73.00 per person**
Cassis Onion Marmalade, Roasted Garlic Cream

Seared Red Snapper (GF) **$73.00 per person**
Tomato Butter Sauce

Braised Beef Short Ribs (GF) **$87.00 per person**
Roasted Garlic Reduction

Grilled Filet Mignon (GF) **$102.00 per person**
Shiitake Fricassee, Madeira Wine Sauce

Herb Seared Chicken and Grilled Salmon (GF)
Lemon Artichoke Sauce **$75.00 per person**

Braised Beef Short Rib and Herb Seared Chicken (GF)
Port Wine Sauce **$82.00 per person**

Braised Beef Short Rib and Grilled Salmon (GF)
Bourbon-Peppercorn Reduction **$83.00 per person**

Grilled Petite Filet and Basil Parmesan Crusted Chicken
Shiitake Fricassee, Madeira Wine Sauce
$97.00 per person

Grilled Petite Filet and Grilled Salmon (GF)
Five Mushroom Ragout, Madeira Wine Sauce
$104.00 per person

Dessert (select 1)

Carmel Apple Cobbler (GF)
Carrot Cake
Upgrade to Chocolate Truffle Cake (GF) or Lemon Mascarpone Cake for $2.00 per person

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

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Eagle Tavern Historic Inspired Dinner

**Our 1850s Eagle Tavern was once a stagecoach stop between Detroit and Chicago.
All meals and courses are served family-style, as they would have been in the 1850s.
Available only in Eagle Tavern.**

First Course (select 1)

Tomato Basil Bisque (V, GF)

Butternut Squash Soup (V, GF)

Harvest Vegetable Soup (VG, GF, DF)

Mixed Greens Salad with Cucumbers, Tomatoes, Radishes, Red Wine Vinaigrette (VG)

Crisp Romaine Salad with Cucumbers, Tomatoes, Garbanzo Beans, Bell Peppers, Carrots, Celery Seed Dressing (VG, GF, DF)

Michigan Harvest Salad with Mixed Greens, Dried Cherries, Seared Apples, Blue Cheese Crumbles, Candied Walnuts, Cider Vinaigrette (V)

Serve both Soup and Salad for $6.00 per person

Main Course (select 1)

Includes Assorted Rolls and Whipped Butter and
Chef's Selection of Starch and Vegetable

Roasted Chicken Breast with Herb Lemon Jus (GF)	$58 per person
Seared Trout with Brown Butter Sauce	$66 per person
Beef Short Rib with Roasted Garlic Demi-Glace (GF, DF)	$69 per person
Roasted Chicken and Seared Trout Combination	$78 per person
Roasted Chicken and Beef Short Rib Combination (GF)	$81 per person
Beef Short Rib and Seared Trout Combination	$86 per person

Dessert (select 1)

Strawberry Pie

Cherry Pie

Apple Pie

Strawberry Shortcake

Bread Pudding with Vanilla Sauce

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated
Zingerman's Coffee and 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. 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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