Star-Spangled Stations

Stations have 75 Guest Minimum and 90 Minute Service Presentation

Salad Station **$16.00 per person**
Michigan Garden Salad: Layered Mixed-Greens, Dried Cherries, Grape Tomatoes, Cucumbers, Shredded Carrots, Radishes; Balsamic Dressing, Ranch Dressing, Candied Walnuts on the side. *Caesar Salad*: Chopped Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing. *Greek Salad*: Romaine Hearts with Feta Cheese, Beets, Red Onions, Pepperoncini, Kalamata Olives, Niki's Greek Dressing. Herb Marinated Grilled Chicken. Assorted Local Breads: Wheat Rolls, Focaccia with Virgin Olive Oil, and Butter Balls

Gourmet Mini Slider Station **$16.00 per person**
Cheeseburger Slider with Brioche Bun, Caramelized Onions, Pickle, Ketchup and Mustard. Herb Grilled Chicken Sliders with Brioche Bun, Arugula, Tomato, Buffalo Mozzarella, Caramelized Onion, Basil. Tater Tots with Honey Mustard and Ketchup

Add Crab Cake Sliders *$8.00 per person*
Lump Crab Cake, Pickled Red Onion Slaw, Brioche Bun, Chipotle Aioli

Gourmet Pizza Station **$16.00 per person**
Old World Pepperoni Pizza. Mediterranean with Artichokes, Kalamata Olives, Peppers, Spinach, Goat Cheese, Red Pepper Flakes. Barbecue Chicken with Grilled Chicken, BBQ Sauce, Grilled Red Onion, Mozzarella

Gourmet Potato Bar **$15.00 per person**
Vanilla Sweet Potatoes, Cheddar Chive Whipped Potatoes, Herb-Roasted Redskin Potatoes with Toppings: Smoked Bacon, Herb Diced Chicken, Parmesan Cheese, Cheddar Cheese, Sour Cream, Crispy Onions, Broccoli, Scallions, Sautéed Mushrooms, Whipped Butter

Mac and Cheese Skillets **$15.00 per person**
Local Cheddar Cheese with Buttered Panko Crust, Sun-Dried Tomato with Gruyere Cheese Sauce, and Smoky Gouda Cheese Sauce with Smoked Bacon. All with Cavatappi Pasta and Served in Cast-Iron Skillets

Mama Mia's Station **$16.00 per person**
Mama's All-Beef Meatballs with Penne Pasta and Marinara Sauce. Pepperoni and Sausage Pizza, Cheese Pizza. Garden Salad with Cucumbers, Grape Tomatoes, Shredded Carrots, Italian and Ranch Dressing on the side. Herb Focaccia, Virgin Olive Oil, and Butter Balls

Add Grilled Chicken Alfredo *$8.00 per person*

Savory Soup Station **$15.00 per person**
Butternut Squash Soup, Five Mushroom Soup and Tomato Basil Bisque. Toppings: Candied Walnuts, Marcona Almonds, Pumpkin Seeds, Crispy Onions, Parmesan Cheese, Pesto, Smoked Bacon, Focaccia Croutons. Assorted Local Breads: Sliced French Baguette, Brioche Rolls, with Virgin Olive Oil, and Butter Balls

Pasta Station **$18.00 per person**
Penne Pasta with Broccoli Florets, Red Peppers, Roasted Eggplant, Extra Virgin Olive Oil, Roasted Plum Tomato Sauce. Bow Tie Pasta with Garlic Shrimp, Mussels, Clams, Peppers and Onions, White Wine Cream Sauce. Spinach and Roasted Garlic Ravioli with Pine Nuts, Oregano, Palamino Sauce. Baby Spinach Salad with Shaved Parmesan, Grape Tomatoes, Radishes, Red Onions, Basil Vinaigrette. Herb Focaccia, Virgin Olive Oil, Balsamic

Asian Stir Fry Station **$17.00 per person**
(Served in Chinese containers)
Chicken Lo Mein with Curry Coconut Sauce, Broccoli, Water Chestnuts. Stir Fried Ginger Pork with Thai Ginger-Peanut Sauce, Bok Choy, Red Bell Peppers, Green Beans. Vegetable Fried Rice, Baby Corn, Mushrooms, Bamboo Shoots, Pea Pods, Carrots, Ponzu Sauce. Fortune Cookies. Soy Sauce, Sriracha, Sweet Chili and Chili Garlic Sauces

Little Italy Station **$18.00 per person**
Chicken Scaloppini with Piccata Lemon Caper Sauce, Grape Tomatoes. Penne Pasta and Shrimp with a Scampi Cream Sauce. Sun-Dried Tomato and Basil Risotto. Baby Arugula Salad with Lemon Vinaigrette, Gorgonzola, Cucumbers, Chickpeas. Caprese Salad with Olive Oil, Micro Basil, Balsamic Reduction. Herb Focaccia, Virgin Olive Oil, Balsamic and Butter Balls

Add Lobster Ravioli *$9.00 per person*
Broiled Artichokes, Sun-Dried Tomatoes, Fried Capers, Champagne Cream Sauce

Middle Eastern Station **$18.00 per person**
Shish Tawook: Grilled Chicken Skewers with Bell Peppers, Onions, Garlic Sauce. Vegetarian Grape Leaves; Vermicelli Rice; Fattoush Salad with Romaine, Tomatoes, Cucumbers, Red Onions, Parsley, Radishes, Pita Chips, Sumac-Mint Dressing; Hummus; Baba Ghanouj; Fresh Pita Bread

Add Tender Beef Kabob *$8.00 per person*
Sumac Onions, Roasted Grape Tomatoes, Coriander-Jalapeno Tahini

Street Taco Station **$18.00 per person**
Chimichurri Grilled Flank Steak with Sautéed Onions, Poblano Peppers; Ancho Pepper Braised Shredded Chicken; Spanish Corn Succotash; Fiesta Wedge Salad with Romaine Hearts, Roasted Red Peppers, Grape Tomatoes, Scallions, Cucumbers, Cotija Cheese, Corn Tortilla Strips and Cilantro Lime Vinaigrette. Taco Toppings: Jack Cheese, Cotija Cheese, Pico de Gallo, Roasted Tomatillo Salsa, Pickled Red Onions, Cilantro and Onion, Lime Wedges, Sour Cream, Cholula and Chipotle Hot Sauce; Served with Local Mini Flour Tortillas

Add Guacamole and Chips *$3.00 per person*

Add Spanish Rice *$3.00 per person*

Stations are small-plate portions only and are best suited for combining and creating unique strolling dinners. Strolling Dinners require a minimum of 4 stations/including carvings. Stations must be ordered for full guest count. Stations are not available with seated dinner service.

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

Rev. 5/4/26

Star-Spangled Stations

Stations have 75 Guest Minimum and 90 Minute Service Presentation

American Smokehouse Station **$28.00 per person**

Smoked Beef Brisket Carving with Sweet Kansas City BBQ Sauce. Smoked Free Range Chicken Drumsticks with Sweet Pickles and Carolina Gold BBQ Sauce. Southern Baked Mac and Cheese with Jalapeno Cippolini Onion Jam. Creamy Coleslaw; Fresh Baked Cornbread

Shellfish Station **$40.00 per person**

Ice Display with Jumbo Shrimp, Crab and Lobster Cocktail Mini Martinis, Red Snapper Ceviche, Chilled Mussels. Horseradish Cocktail Sauce, Lemons, Mignonette, Tabasco Sauce.
****Ask about a custom ice carving *****

Surf and Turf Station **$32.00 per person**

Dijon-Peppercorn Crusted Beef Strip Loin Carving with Herb Jus Lie. Grilled Verlasso Salmon with Tomato Tarragon Butter Sauce. Roasted Garlic New Potatoes. Pearl Couscous and Quinoa Salad with Cucumbers, Sun-Dried Tomatoes, Red Onions, Bell Peppers, Grapefruit-Celery Seed Vinaigrette. Rustic Baguette with Bourbon Honey Butter

Classic Carvings

Five Mushroom Strudel **$200.00**
Caramelized Sweet Shallot Sauce
(Serves up to 25)

Ratatouille Strudel **$200.00**
Roasted Eggplant, Yellow Squash, Zucchini, Red Onions, Bell Peppers, Tomato Coulis, Boursin Cheese
(Serves up to 25)

Chicken Ballotine **$300.00**
Stuffed with Spinach, Artichokes and Boursin Cheese, Sun-Dried Tomato Sauce
(Serves up to 35)

Roasted Turkey Breast **$280.00**
Cranberry Orange Relish, Turkey Gravy and Freshly Baked Rolls
(Serves up to 35)

Faygo® Root Beer-Glazed Ham **$325.00**
Coarse-Grain Mustard Sauce and Freshly Baked Rolls
(Serves up to 50)

Stuffed Pork Loin **$300.00**
Wrapped with Smoked Bacon and Stuffed with Tuscan Sausage, Provolone Cheese, Marsala Tomato Demi-Glace
(Serves up to 35)

Salmon **$250.00**
Herb-Grilled with Cipollini Cream Sauce and Freshly Baked Rolls
(Serves up to 20)

Chili-Rubbed Flank Steak **$325.00**
Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream and Fried Tortillas
(Serves up to 25)

House-Smoked Beef Brisket **$365.00**
Smoked Prime Brisket rubbed with our Signature Spice Blend, Served with Sweet Kansas City Barbecue Sauce, Carolina Gold Barbeque Sauce, Sweet Pickles and Fresh Baked Cornbread
(Serves up to 25)

Herb Crusted Seared Tenderloin **$575.00**
Creamy Horseradish, Truffle Jus Lie and Freshly Baked Rolls
(Serves up to 25)

Roasted Top Round of Beef **$500.00**
Creamy Horseradish, Au Jus and Freshly Baked Rolls
(Serves up to 50)

$100 Chef Attendant Fee

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Rev. 11/11/26

Start Your Engines Strolling Dinner Package

150 Guest Minimum and 90 Minute Service Presentation

$69.00 per person

Add an additional 30 Minutes - $3.00 per person

Star-Spangled Stations

Traditional Display: Vegetable Crudites with Ranch & Hummus Dip
& Fresh Seasonal Fruit

Select 1

Mac and Cheese Skillets

Gourmet Potato Bar

Select 1

Middle Eastern Station

Little Italy Station

Classic Carvings

Select 1

Ratatouille Strudel
Roasted Eggplant, Yellow Squash,
Zucchini, Red Onions, Bell Peppers,
Tomato Coulis

Five-Mushroom Strudel
Caramelized Sweet Shallot Sauce

Select 1

Chicken Ballotine
Stuffed with Spinach, Artichokes and
Boursin Cheese, Sun-Dried Tomato Sauce

Roasted Top Round of Beef
Creamy Horseradish, Au Jus and
Freshly Baked Rolls

Dessert and Classic Coffee Station

Chef's Fruit Cobbler Station
Add Vanilla Ice Cream - $3.00 per person

Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas
Served with Cream, Soy Milk and Sugar

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

Rev. 5/3/25

High-Flying Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

$79.00 per person

Available for groups of 75-99 guests for an additional $10.00 per person

Displayed Hors d'Oeuvres

Vegetable Crudités with Ranch and Hummus Dip
and Fresh Seasonal Fruit

Butler-Passed Hors d'Oeuvres

Select 1

Tomato-Basil Bruschetta, Parmesan Toast (V)

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)

Wild Mushroom, Brie Cream, Phyllo Cup (V)

Boursin Cheese Tart, Sweet Pepper Jam (V)

Select 1

Chicken Caesar Canape

Coconut Jerk Chicken, Ginger Sauce

Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF)

Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)

Select 1

Crab Cake, Lime Chili Mayonnaise

Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot

Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)

Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery

Star-Spangled Stations and Classic Carvings

Select 1

Mac and Cheese Skillets

Gourmet Potato Bar

Savory Soup Station

Select 1

Middle Eastern Station

Street Taco Station

Little Italy Station

Select 2

Roasted Top Round of Beef

Chicken Ballotine

Ratatouille Strudel

Roasted Turkey Breast

Dessert Station

Select 1

Slab Brownie Martini Bar

Chef's Fruit Cobbler with Vanilla Ice Cream

Classic Coffee Station

Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas
Served with Cream, Soy Milk and Sugar

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

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

Rev. 10/20/26

Great Exploration Strolling Dinner Package

100 Guest Minimum and Two Hour Service Presentation

$112.00 per person

Available for groups of 75-99 guests for an additional $10.00 per person

Displayed Hors d'Oeuvres

Firestone Farm Market Display

Butler-Passed Hors d'Oeuvres

Select 1

Goat Cheese, Roasted Beet, Hobo Bread (V)

Michigan Harvest Salad Cone (V)

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)

Michigan Apple Butter and Dried Cherry Brie Tart (V)

Select 1

Coconut Jerk Chicken, Ginger Sauce

Mini Pulled Chicken Tacos, Spicy Avocado Cream (GF)

Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)

Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF)

Select 1

Spicy Ahi Tuna, Avocado Wonton Chip (DF)

Crab Cake, Lime Chili Mayonnaise

Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot

Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF)

Star-Spangled Stations and Classic Carvings

Select 1

Street Taco Station

Little Italy Station

Select 1

Asian Stir Fry Station

Middle Eastern Station

Select 2

Herb Crusted Seared Tenderloin

Herb-Grilled Salmon

Ratatouille Strudel

Dessert Station

Select 1

Downtown Dessert Station with Fresh Sliced Fruit

Signature Sweet Station with Fresh Sliced Fruit

Deluxe Coffee Station

Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas
Served with Cream, Soy Milk and Sugar,
Flavored Creams, Whipped Cream and Chocolate Shavings

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

Above prices are subject to 6% sales tax and 24% service charge.
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Rev. 10/20/26

"Welcome to the D" Strolling Dinner Package

100 Guest Minimum and 90 Minute Service Presentation

$73.00 per person

Available for groups of 75-99 guests for an additional $10.00 per person

Dearborn

Fattoush Salad (VG, DF)

Hummus (VG, GF, DF) and Pita Bread

Vegetarian Grape Leaves (VG, GF, DF)

Sumac Grilled Chicken Breast with Garlic Sauce (GF)

Cilantro-Garlic Spicy Potatoes (VG, GF, DF)

Motown

Classic Wedge Salad, Tomatoes, Egg, Cucumbers, Bacon, Blue Cheese Dressing (GF)

Smothered Boneless Chicken Thighs with Caramelized Onions and Red Peppers (GF)

Vernors Glazed Carrots (GF, DF)

Mini Brioche Buns (V)

Mexican Village

Chipotle Chicken Tinga (GF, DF)

Pork Al Pastor (GF, DF)

Pico De Gallo, Pineapple Salsa, Guacamole, Cheese

Corn Chips (VG, GF, DF)

Mini Flour Tortillas (VG, DF)

Hamtramck

Mizeria (Cucumber-Dill Salad) (V)

City Chicken *(contains pork)*

Kielbasa with Kraut (GF, DF)

Potato Cheese Pierogi with Onion (V)

The "D" Dessert Station

Ice Cream Floats Made from Assorted Faygo® in Glass Bottles,
Cream Puff Station with Hot Fudge,
Guernsey Ice Cream and Assorted Toppings

Classic Coffee Station

Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas
Served with Cream, Soy Milk and Sugar

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

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

Rev. 10/20/26