the Henry Ford®

Signature Halal Wedding Reception Package

Your once in a lifetime reception halal menu includes:

Trio of butler passed hors d'oeuvres

Premium hors d'oeuvres display

Two course plated meal service

Coffee service with dinner

Cake cutting service

4-hour Premium non-alcoholic bar

Starting at
$110 per person
Based on entrée selection

Save $5-$10 per person on select Fridays & Sundays year-round; and select Saturdays in January-March

Food & beverage minimum and facility fee required at all venues.
Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.

Rev. 11/11/2026

Butler Passed Hors d'Oeuvres

One hour service

Please select three hors d'Oeuvres to be passed butler-style

Select 1	Select 1	Select 1
Red Lentil Cake, Hummus, Crisp Garlic, Zaatar (VG & GF)	Chicken Caesar Canape	Crab Cake, Lime Chili Mayonnaise
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)	Tandoori Chicken Skewer, Mango Chutney (GF)	Smoked Salmon Cucumber Canape, Dill Lemon Crème Fraîche, Fried Capers
Tomato-Basil Bruschetta, Parmesan Toast (V)	Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream	Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery
Wild Mushrooms, Brie Cream, Phyllo Cup (V)	Michigan Cherry Chicken Salad Savory Cup (DF)	Coconut Shrimp, Horseradish-Orange Glaze
Spicy Vegetable Samosas, Mint Yogurt Dip (V)	Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF)	Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)

Additional Options

Priced per piece, minimum 50% of guest count

Mini Pulled Chicken Taco, Spicy Avocado Cream (GF) | $4.00

Goat Cheese, Roasted Beet, Hobo Bread (V) | $3.75

Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton (V) | $3.75

Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot | $3.75

Shrimp Cocktail Shooter, Cocktail Sauce, Horseradish (GF & DF) | $3.75

Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF) | $4.00

Charred Honey Ancho Baby Lamb Chops (GF) | $5.50

Beef Tenderloin Canape, Sun-Dried Tomato Aioli, Pickled Cipollini Onion, Radish | $5.00

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

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Rev. 4/21/26 SHWRP

Premium Hors d'Oeuvres Display

One hour service. One display included.
Upgrades and additions are priced per person

Benson Bruschetta Bar
Grilled and Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Grissini Breadsticks

Main Street Mezza Display
Hummus, Baba Ghanouj, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Tabbouleh, Marinated Olives, Garlic Sauce, Fresh Pita Bread and Grilled Flatbread

Traditional Combination Display
Select two of the following

Vegetable Crudités with Ranch and Hummus
Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus

Fresh Seasonal Fruit Display
Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries

Gourmet Cheeses with Crackers
Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, and Crackers

Additional Option

Full guest count required

Shellfish Display | $40
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

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Soup, Salad & Intermezzo Courses

Up to one selection per course
Upgrades are priced per person

Salad Course

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

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

Caesar Salad (V) | $3
Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish

Michigan-Inspired Salad (V & GF) | $5
Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts with
Maple Balsamic Dressing

Assorted Local Breads with Butter
Upgrade to Premium Himalayan Salted Butter | $2.50

Intermezzo Course

Sorbet | $7
Chef Paired Fruit Sorbet

Add a
Non-Alcoholic Sparkling
Juice Toast | $2

Soup Course

Roasted Tomato Basil Bisque (V & GF) | $6
Slow-Roasted Vine-Ripened Tomatoes

Roasted Butternut Squash (V & GF) | $6
Brown Sugar and Spices

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Entrée Selections

Package price based on entrée selection

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

Herb Seared Chicken | $110
Tomato Butter Cardamom Sauce

Grilled Chicken Breast (GF) | $110
Chanterelle Mushroom Sauce

Basil Parmesan Crusted Chicken | $110
Herb Lemon Cream Sauce

Pretzel Crusted Chicken | $110
Brown Mustard Velouté

Horseradish Crusted Whitefish | $113
Lemon Caper Butter Sauce

Grilled Verlasso Salmon (GF) | $114
Cassis Onion Marmalade, Lemon and Garlic Cream Sauce

Seared Red Snapper (GF) | $114
Tomato Tarragon Butter Sauce

Grilled Filet Mignon (GF) | $148
Shiitake-Sweet Onion Marmalade, Zip Sauce

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

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

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

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Duet Entrée Selections

Package price based on entrée selection
Alternate choice menus are not available with duet entrée

Entrées are paired with chef's selection of an appropriate starch
and fresh seasonal vegetables

Herb Seared Chicken and
Grilled Salmon (GF) | $118
Lemon Herb Butter Sauce

Basil Crusted Chicken and
Grilled Salmon | $118
Roasted Garlic Cream Sauce

Pretzel Crusted Chicken and
Grilled Salmon | $119
Brown Mustard Velouté

Herb Grilled Chicken and
Seared Red Snapper (GF) | $119
Tomato Butter Sauce

Grilled Petite Filet and
Herb Seared Chicken (GF) | $144
Shiitake-Sweet Onion Marmalade, Zip Sauce

Grilled Petite Filet and
Horseradish Crusted Whitefish | $147
Roasted Garlic Jus

Seared Petite Filet and
Shrimp Scampi | $147
Shiitake Fricassee, Herb Velouté

Grilled Petite Filet and
Lobster Tail (GF) | Market Price
Truffle Lemon Butter Sauce

Children's Meal | $35

Available for children age 12 and under

Chicken fingers, fries, vegetable,
fruit cup with milk
Non-Alcoholic bar service

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Dessert & Coffee

Priced per person. Must be ordered for full guest count

Dessert Stations

Stations have a 90 minute service presentation

Signature Sweets | $19
Mixed Berry Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream, Pineapple Coconut Tartlets, Mini Cheesecake Bombs, Signature Wavy Cake Cones, Orange-White Chocolate Mousse Tulip Cups, Mini Banana Pudding Cups, Chocolate-Hazelnut Beignets

Ice Cream Sundae Bar | $10
Vanilla, Strawberry and Chocolate Guernsey Ice Cream with Warm Strawberry, Chocolate Fudge and Caramel Sauces. Toppings Include Oreo Cookie Crumbs, Chocolate Chips, Heath Bar Crunch, Coconut, M&Ms, Sprinkles, Peanuts, Whipped Cream and Cherries

Downtown Desserts | $18
Ice Cream Floats Made from Assorted Faygo®; Wavy Cake Carving; Cream Puff Station with Hot Fudge, Guernsey Ice Cream and Assorted Toppings

Chef's Fruit Cobbler Station | $10
Apple, Mixed Berry and Chef's Seasonal Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream
Add Guernsey Vanilla Ice Cream | $3

Middle Eastern Sweets | $18
Assorted Baklawa including Baklawa Fingers, Mini Roses, Baklawa Pistachio, Bird Nests and Walnut Baklawa. Namoora, Assorted Mini Mamoul including Date and Pistachio, Cheese Katayef and Walnut Katayef

Slab Brownie Martini Bar | $10.50
Triple Chocolate Brownie with Choice of Milk, Bittersweet and Gianduja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, and Chow Mein Noodles

Add Fresh Seasonal Fruit to any Dessert Station | $6.50

Family Style Dessert Platter

Platters are served to tables after dinner service

Miniature Sweets | $100 per table (serves up to 10)
Pineapple Coconut Tartlets, Mini Cheesecake, Tuxedo Chocolate Mousse Cup, and Wavy Cake Tart

Fresh Seasonal Fruit | $85 per table (serves up to 10)
Chef's Selection of Fresh Seasonal Fruit

Coffee Station

Stations have a two hour service presentation

Classic Coffee Station | $3
Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas Served with Cream, Soy Milk and Sugar

Deluxe Coffee Station | $5
Includes Classic offerings plus Flavored Creams, Whipped Cream and Chocolate Shavings

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Afterglow Stations

Priced per person
Stations have a 60 minute service presentation and must be ordered for minimum 2/3 of guest count

Soft Baked Pretzel Sticks | $8
Cinnamon Sugar, Garlic Parmesan and Salted Soft Baked Pretzel Sticks Served with Vanilla Cream Cheese, Marinara, Honey Mustard, Spicy Ranch, and Cheddar Dipping Sauces

Flatbread Pizza Station* | $10
Cheese, Halal Beef Bacon & Cheese, and Chef's Seasonal Garden Vegetables & Cheese

Taco Bar* | $12
Soft Locally Made Flour Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Sour Cream, Cilantro and Limes

Add Corn Chips & Guacamole | $3

Nacho Totcho Bar | $12
Classic Tater Tots, Tortilla Chips, Seasoned Ground Beef, Warm Nacho Cheese, Shredded Cheddar Cheese, Sour Cream, Crumbled Bacon, Jalapenos and Pico de Gallo

*Ask about gluten free options

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Beverage Packages and Brands

Upgrades are priced per person

Bar Packages	4-hours	4.5-hours	5-hours
Non-Alcoholic Bar Package	Included	$5	$10
Classic Bar Package	$10	$15	$20
Premium Bar Package	$15	$20	$25
Super Premium Bar Package	$21	$26	$31

Non-Alcoholic Bar

Pepsi, Diet Pepsi, Starry, Ginger Ale, Cranberry, Pineapple, Orange and Pink Grapefruit Juices, Bottled Water, Bubly Sparkling Water, Tonic Water, Soda Water, Grenadine, Iced Tea, Guernsey Lemonade, Assorted Faygo

Classic Brands

Standards	Beer	Liquor	Wine
Pepsi Products	Miller Lite	Canadian Club Whiskey	Chardonnay
Guernsey Lemonade	Yuengling Traditional	Jim Beam Bourbon	Cabernet Sauvignon
Assorted Juices	Michigan Microbrews	Beefeater Gin	Still Moscato
Triple Sec	Non-Alcoholic	Dewar's Scotch	
Mixers		Bacardi Silver Rum	
		Smirnoff Vodka	
		E&J Brandy	

Premium Brands

Pepsi Products	Miller Lite	Crown Royal Whiskey	Chardonnay
Guernsey Lemonade	Yuengling Traditional	Maker's Mark Bourbon	Cabernet Sauvignon
Assorted Juices	Michigan Microbrews	Bombay Sapphire Gin	Still Moscato
Triple Sec	Non-Alcoholic	Chivas Regal Scotch	Pinot Noir
Mixers	White Claw	Bacardi Spiced Rum	Sauvignon Blanc
Ginger Beer		Bacardi Silver Rum	Sparkling Wine
		Tito's Handmade Vodka	
		Milagro Silver Tequila	
		Courvoisier VS Cognac	

Super Premium Brands

Pepsi Products	Miller Lite	Crown Royal XO Whiskey	Chardonnay
Guernsey Lemonade	Yuengling Traditional	Woodford Reserve Bourbon	Cabernet Sauvignon
Assorted Juices	Michigan Microbrews	Tanqueray No. Ten Gin	Still Moscato
Triple Sec	Non-Alcoholic	Johnnie Walker Black	Pinot Noir
Mixers	White Claw	Blended Scotch	Sauvignon Blanc
Ginger Beer		Kraken Black Spiced Rum	Sparkling Wine
		Bacardi 8 Rum	
		Grey Goose Vodka	
		Milagro Silver Tequila	
		Hennessy VSOP Cognac	

In accordance with Michigan State Law:
Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol
No Shots of Alcohol will be served
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