

Rehearsal Menu

\$28/pp

First Course

(choose one)

House Salad

Mixed Greens | English Cucumber | Shaved Red Onion | Cherry Tomato

Caesar Salad

Baby Romaine Heart | Lemon Garlic Caesar | Gluten Free Crouton | Shaved Parmesan

Main Course

(choose one)

Chicken Marsala

Mushroom Marsala Sauce | Garlic | Parsley

Chicken Piccata

Lemon | Garlic | Artichoke | Caper | Parsley

Wild Caught Salmon

White Wine | Leek | Creamy Lemon Dill Sauce | Fried Caper

Mesquite Pork Tenderloin

Blackberry BBQ Sauce | Scallion Curls

Kabobs

Marinated chicken | Grilled Vegetable | Garlic Honey Glaze

Sides (all pkgs)

Choose 1 Starch & 1 Veg

Starches

Herb Seasoned Red Skins

Whipped Garlic Potato

Butter Roasted Yukon Potato

Wild Rice Pilaf

Vegetables

Honey Glazed Carrots

Garlic Roasted Broccolini

Grilled Asparagus

Sauteed Green Beans

\$38/pp

First Course

(choose one)

House Salad

Mixed Greens | English Cucumber | Shaved Red Onion | Cherry Tomato

Caesar Salad

Baby Romaine Heart | Lemon Garlic Caesar | Gluten Free Crouton | Shaved Parmesan

Michigan Salad

Spring Mix | Dried Cherries | Strawberries | Feta | Walnuts | Raspberry Tarragon Vinaigrette

Wedge Salad

Iceberg Lettuce | Bacon | Blue Cheese | Cucumber | Red Onion | Egg | Ranch Dressing

Main Course

(Choose two for Choice)

Chicken Marsala

Mushroom Marsala Sauce | Garlic | Parsley

Wild Caught Salmon

White Wine | Leek | Creamy Lemon Dill Sauce | Fried Caper

Mesquite Pork Tenderloin

Blackberry BBQ Sauce | Scallion Curls

Kabobs

Marinated Beef Tenderloin | Grilled Vegetable | Garlic Honey glaze

Petit Filet Mignon

Cooked Medium Rare | Finished with Sea Salt, Toasted Peppercorns & Minced Chive | Red Wine Demi Glacé

Final Course

Death By Chocolate Cake

Chantilly Cream | Fresh Raspberry

Add Bartender \$100

All kids meals \$20

\$48/pp

First Course

(choose one)

Bacon Wrapped BBQ Chicken

Carolina BBQ Sauce | Scallion Curl

Vegetarian Spring Roll

Spicy Raspberry Sauce | Chive Salad Course (choose one)

Stuffed Mushroom

Boursin Cheese | Garlic Herb Breadcrumb

Salad Course

(choose one)

House Salad

Mixed Greens | English Cucumber | Shaved Red Onion | Cherry Tomato

Caesar Salad

Baby Romaine Heart | Lemon Garlic Caesar | Gluten Free Crouton | Shaved Parmesan

Michigan Salad

Spring Mix | Dried Cherries | Strawberries | Feta | Walnuts | Raspberry Tarragon Vinaigrette

Wedge Salad

Iceberg Lettuce | Bacon | Blue Cheese | Cucumber | Red Onion | Egg | Ranch Dressing

Main Course

(choose two for Duet)

Champagne Chicken

Champagne Cream Sauce

Mesquite Pork Tenderloin

Blackberry BBQ Sauce | Scallion Curls

Kabobs

Marinated Beef Tenderloin | Grilled Vegetable | Garlic Honey glaze

5oz Filet Mignon

Cooked Medium Rare | Finished with Sea Salt, Toasted Peppercorns & Minced Chive | Red Wine Demi Glacé

Pan Seared Chilean Sea Bass

Ver Jus | Espelette | Melon

Final Course

(choose one)

Death By Chocolate Cake

Chantilly Cream | Fresh Raspberry

Crème Brûlée

Passionfruit | Berries | Fried Mint

NY Style Cheesecake

Chantilly Cream | Imported French Strawberry Jam

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

Taxes and gratuity not included. Acceptable forms of payment include cash, personal or business checks, Paypal and credit cards. All checks must clear 14 days prior to event. Credit cards are subject to transaction processing fees.