

Rehearsal Menu

\$28/pp

First Course

(choose one)

House Salad

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

Deconstructed Caesar Salad

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

Main Course

(choose two)

Chicken Marsala or

Chicken Piccata

Garlic Herb Red Skins | Roasted Asparagus

Wild Caught Salmon

Creamed Leeks | Lemon Dill Sauce | Fried Caper | Garlic Roasted Broccolini

Mesquite Pork Tenderloin

Blackberry BBQ | Chive | Whipped Potato | Honey Glazed Carrots

\$35/pp

First Course

(choose one)

House Salad

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

Deconstructed 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)

Chicken Marsala

Creamy Mushroom Marsala Sauce | Garlic Herb Red Skins | Roasted Asparagus

Wild Caught Salmon

Creamed Leeks | Lemon Dill Sauce | Fried Caper | Garlic Roasted Broccolini

Mesquite Pork Tenderloin

Blackberry BBQ | Chive | Whipped Potato | Honey Glazed Carrots

Petit Filet Mignon

Garlic Whipped Potato | Asparagus | Red Wine Demi Glacé

Final Course

Death By Chocolate Cake

Chantilly Cream | Fresh Raspberry

\$55/pp

First Course

(choose two)

Lobster Corn Dog

Asian Cabbage Slaw | Stone Ground Mustard Aioli

Bacon Wrapped BBQ Chicken

Carolina BBQ Sauce | Scallion Curl

Vegetarian Spring Roll

Spicy Raspberry Sauce | Chive

Salad Course

(choose one)

House Salad

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

Deconstructed 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)

Champagne Chicken

Black Truffle | Champagne Cream Sauce | Potato Puree | Chive | Broccolini

Mesquite Pork Tenderloin

Blackberry BBQ | Chive | Whipped Potato | Honey Glazed Carrots

5oz Filet Mignon

Garlic Whipped Potato | Asparagus | Red Wine Demi Glacé

Pan Seared Chilean Sea Bass

Fine Herbs | Parmesan Risotto | Asparagus

Final Course

(choose one)

Death By Chocolate Cake

Chantilly Cream | Fresh Raspberry

Creme Brûlée

Passionfruit | Berries | Fried Mint

NY Style Cheesecake

Chantilly Cream | Imported French Strawberry Jam

**Taxes and gratuity not included.
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.*