



# Menlo Hors d'Oeuvres Package

100 Guest Minimum and 60 Minute Service Presentation

\$20.00 per person

## Premium Display

(Select 1)

### 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

### Clara's Chips and Dips

Warm Chorizo Muenster Cheese Fondue, Feta Cheese and Greek Yogurt Dip, Guacamole, Pico de Gallo, Lemon Garlic Hummus, Assorted Flat Breads, Fried Tortilla Chips, Pita Chips, Sliced Terra Vegetable Chips

### Main Street Mezza Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Medjool Dates, Marcona Almonds, Garlic Sauce, Tabbouleh and Fresh Pita Bread

## Butler-Passed Hors d'Oeuvres

(3 pieces total per person)

### Select 1

Avocado, Cilantro Tomato Pico, Corn Chip (VG, GF & DF)

Roasted Poblano and Black Bean Mini Cake, Tomatillo Salsa (VG & GF)

Tomato-Basil Bruschetta, Parmesan Toast

Wild Mushrooms, Brie Cream, Phyllo Cup

### Select 1

Chicken Caesar Canape

Coconut Jerk Chicken, Ginger Sauce

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

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

### Select 1

Crab Cake, Lime Chili Mayonnaise

Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot

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

Spicy Ahi Tuna, Avocado, Wonton Chip

VG - Vegan, GF - Gluten Free, DF - Dairy Free  
Above prices are subject to 6% sales tax and 24% service charge.  
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# Edison Hors d'Oeuvres Package

100 Guest Minimum and 60 Minute Service Presentation

\$25.00 per person

## Premium Display

(Select 1)

### Walnut Grove Cheese and Charcuterie Board

Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers

### Firestone Farm Market Display

Market Vegetables to include Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli and Tomatoes, Caprese Salad with Cherry Tomatoes and Fresh Mozzarella, Goat Cheese Spread, Buttermilk Ranch, Warm Spinach-Artichoke Skillet and Assorted Local Breads

## Butler-Passed Hors d'Oeuvres

(4 pieces total per person)

### Select 1

Avocado, Cilantro Tomato Pico, Corn Chip (VG, GF & DF)  
Roasted Poblano and Black Bean Mini Cake, Tomatillo Salsa (VG & GF)  
Tomato-Basil Bruschetta, Parmesan Toast  
Wild Mushrooms, Brie Cream, Phyllo Cup

### Select 1

Crab Cake, Lime Chili Mayonnaise  
Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot  
Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery  
Spicy Ahi Tuna, Avocado, Wonton Chip

### Select 1

Chicken Caesar Canape  
Coconut Jerk Chicken, Ginger Sauce  
Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)  
Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF)

### Select 1

Pork Pot Sticker, Plum Sauce  
Mini Pulled Chicken Taco, Spicy Avocado Cream  
Lamb Gyro, Tzatziki Sauce  
Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton

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# Independent Hors d'Oeuvres

Butler-Passed or Displayed

Minimum Order of Four Dozen Per Selection

## Cold

Tomato-Basil Bruschetta, Parmesan Toast	\$35
Boursin Cheese Tart, Sweet Pepper Jam	\$36
Ricotta Cheese, Fig, Toasted Almonds, Crostini	\$37
Avocado, Cilantro Tomato Pico, Corn Chip (VG, GF & DF)	\$38
Michigan Harvest Salad Cone	\$41
Artichoke Feta Mousse, Crostini, Roasted Tomato	\$40
Goat Cheese, Roasted Beet, Hobo Bread	\$43

## Warm

### Vegetarian

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)	\$36
Roasted Poblano and Black Bean Mini Cake, Tomatillo Salsa (VG & GF)	\$36
Wild Mushrooms, Brie Cream, Phyllo Cup	\$37
Spicy Vegetable Samosas, Mint Yogurt Dip	\$39
Spinach Artichoke Popper, Pesto Aioli, Micro Greens	\$39
Michigan Apple Butter and Dried Cherry Brie Tart	\$40
Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton	\$43

### Poultry

Chicken Caesar Canape	\$36	Coconut Jerk Chicken, Ginger Sauce	\$39
Michigan Cherry Chicken Salad Savory Cup (DF)	\$41	Tandoori Chicken Skewer, Mango Chutney (GF)	\$41
Chipotle Chicken Salad, Corn Cup, Lime-Cilantro Cream	\$41	Mini Pulled Chicken Tacos, Spicy Avocado Cream (GF)	\$45

### Pork

Pinot-Poached Pear Spoon, Roquefort Cheese Mousse, Sopressata (GF)	\$40	Slow Roasted Pork Belly Bite, Jalapeno Slaw	\$42
Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)	\$40	Pork Pot Sticker, Plum Sauce	\$43
Prosciutto Wrapped Melon with Mint (GF & DF)	\$41		

### Beef and Lamb

Korean Beef, Asian Slaw, Crisp Wonton (DF)	\$41	Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF)	\$41
Short Rib Quesadilla, Cilantro Crema	\$45	"Pigs-in-a-Blanket", Whole Grain Honey Mustard	\$41
		Lamb Gyro, Tzatziki Sauce	\$48
		Charred Honey Ancho Baby Lamb Chops (GF)	\$49

### Fish and Seafood

Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery	\$43	Crab Cake, Lime Chili Mayonnaise	\$43
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF)	\$45	Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF)	\$47
Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot	\$45	Coconut Shrimp, General Tso's Sauce	\$48
Spicy Ahi Tuna, Avocado, Wonton Chip (DF)	\$45	Mini Maine Lobster Pot Pie, Truffled Cauliflower	\$49
Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF)	\$45		
Red Snapper Aguachile Ceviche Spoon	\$47		
Lump Crab and Shrimp Salad, Spicy Tomato Horseradish, Micro Celery (GF & DF)	\$60		

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# Distinguished Displayed Hors d'Oeuvres

60 Minute Service Presentation

## Traditional Display

50 Guest Minimum

- Vegetable Crudités with Ranch and Hummus Dip** **\$5.00 per person**  
Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus
- Grilled Vegetables with Dip** **\$6.00 per person**  
Asparagus, Roasted Peppers, Artichokes, Portabella Mushrooms, Summer Squash, Zucchini and Cauliflower
- Fresh Seasonal Fruit Display** **\$7.50 per person**  
Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries
- Gourmet Cheeses with Crackers** **\$8.50 per person**  
Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, Dried Fruit, Grapes and Strawberries

## Premium Display

100 Guest Minimum

- Clara's Chips and Dips** **\$9.00 per person**  
Warm Chorizo Muenster Cheese Fondue, Feta Cheese and Greek Yogurt Dip, Guacamole, Pico de Gallo, Lemon Garlic Hummus, Assorted Flat Breads, Fried Tortilla Chips, Pita Chips, Sliced Terra Vegetable Chips
- Main Street Mezza Display** **\$9.50 per person**  
Hummus, Baba Ghanoush, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oli, Medjool Dates, Marcona Almonds, Garlic Sauce, Tabbouleh and Fresh Pita Bread
- Benson Bruschetta Bar** **\$10.00 per person**  
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
- Firestone Farm Market Display** **\$12.00 per person**  
Market Vegetables to include Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli and Tomatoes, Caprese Salad with Cherry Tomatoes and Fresh Mozzarella, Goat Cheese Spread, Buttermilk Ranch, Warm Spinach-Artichoke Skillet and Assorted Local Breads
- Walnut Grove Cheese and Charcuterie Board** **\$14.50 per person**  
Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers
- Shellfish Station** **\$38.00 per person**  
Ice Carving Displayed with Jumbo Shrimp, Crab and Lobster Cocktail Mini Martinis. Red Snapper Ceviche, Chilled Mussels. Horseradish Cocktail Sauce, Lemons, Mignonette, Tabasco Sauce.  
\*\*\* Ask about customizing the ice carving

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# Appetizers, Soups & Premium Salads

Add specialties to your plated dinner selection for a truly extraordinary menu

## Appetizers

<b>Heirloom Tomato Toasted Baguette</b> \$6.00 per person Marinated Fresh Mozzarella, Olive Tapenade, Micro Basil	<b>Smoked Whitefish Cake</b> \$8.00 per person Red Pepper Aioli and Micro Greens
<b>Vegetarian Strudel</b> \$7.00 per person Boursin Cheese and Roasted Tomato Coulis	<b>Chilled Gulf Shrimp</b> \$12.00 per person Served with Frisée, Lemon and Cocktail Sauce
<b>Pork Belly</b> \$7.00 per person Bacon-Wrapped with Greenfield Village-Inspired Sauce	<b>Jumbo Lump Crab Cake</b> \$21.00 per person Charred Lemon, Basil Corn Relish and Jalapeno Aioli

## Intermezzo Course

**Sorbet** \$5.50 per person  
Chef-Paired Fruit Sorbet

## Soup

<b>Roasted Tomato Basil Bisque</b> \$6.00 per person Slow-Roasted Vine-Ripened Tomatoes	<b>Wild Mushroom Soup</b> \$8.00 per person Five Mushroom Blend with Cream
<b>Roasted Butternut Squash</b> \$6.00 per person Brown Sugar and Spices	<b>Chicken Tortilla Soup</b> \$8.00 per person Crisp Tortilla Strips
<b>Michigan Potato Chowder</b> \$6.00 per person Spring Onions	<b>Short Rib Chili</b> \$8.00 per person Sour Cream
<b>Five Onion Soup</b> \$8.00 per person Gruyere Cheese Croutons	<b>New England Clam Chowder</b> \$9.00 per person Yukon Golden Potatoes

## Premium Salads

*(Price based on upgrading lunch or dinner salad)*

<b>Caesar Salad</b> \$3.00 per person Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish	<b>Michigan-Inspired Salad</b> \$5.00 per person Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts and Maple Balsamic Dressing
<b>Spinach Salad</b> \$4.00 per person Baby Spinach Leaves with Mandarin Oranges, Cherry Tomatoes, Pickled Red Onions, Candied Walnuts and Spun Carrots, Served with Roasted Shallot Vinaigrette	<b>Lovett Wedge</b> \$5.00 per person Baby Iceberg Lettuce, Boiled Egg, Vine-Ripened Tomato, Cucumber, House-Smoked Bacon with Creamy Gorgonzola Dressing
<b>Caprese Salad</b> \$4.00 per person Fresh Mozzarella, Basil and Vine-Ripened Tomatoes with Extra Virgin Olive Oil and Balsamic Drizzle, Cracked Pepper and Sea Salt	<b>Roasted Pear and Bibb</b> \$5.00 per person Roasted Bosc Pear Stuffed with Herb Boursin Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction
<b>The Clara</b> \$4.00 per person Local Michigan Greens, Herb Roasted Tomatoes, Grilled Asparagus, Kalamata Olives, Lemon Garlic Vinaigrette	<b>Romaine Wedge</b> \$5.00 per person Baby Romaine Wedge with Roasted Beet, Oven-Dried Tomato, White Cheddar, Toasted Pine Nuts and Rosemary Vinaigrette

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