



Dinner Menu

The Classic - \$75

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

*Smoked Salmon Pate,
White Bean Relish, with
Fresh Artisan Bread and Butter*

STARTERS (Guests Select One)

Tempura Asparagus

Miso-Mustard Dipping Sauce

Colossal Shrimp Cocktail

*Poached in Aromatic Courte Bouillon with Fiery
House Cocktail Sauce*

SALAD COURSE (Guests Select One)

Martha's Vineyard Salad

*Mixed Greens, Roquefort Blue Cheese, Sun-Dried
Cherries, Candied Walnuts, Red Onions, and
Raspberry Vinaigrette*

Garden Salad

*Mixed Greens, Cucumber, Grape Tomato, Carrot
Strings, Red Onion,
and Balsamic Vinaigrette*

All packages can be customized. May provide appetizer display and pre-selected bottles of wine. Event Coordinator will help create. We accommodate Vegetarian, Vegan and Gluten-free requests.

ENTRÉE (Guests Select One)

Broiled Lake Superior Whitefish

Herbs, Paprika, and Fresh Lemon

Pan Roasted Brick Chicken

Semi-Boneless Chicken with Jus lie Sauce

Grilled Scottish Salmon

Tomato Caponata and Buerre Blanc

6 oz Dry-Aged Filet Mignon

*"Chairmen's Reserve," Char-Grilled and
Served with Our Signature Zip Sauce*

SIDES (Plated with Entrées) Fingerling

*Potatoes Lyonnaise
Grilled Asparagus Spears*

DESSERT

Wild Berry Sorbet

All packages include soft beverages, coffee and iced tea. Packages do not include fresh juices or hot tea.



Dinner Menu

The Modern - \$85

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

*Smoked Salmon Pate,
White Bean Relish, with
Fresh Artisan Bread and Butter*

STARTERS (Guests Select One)

Deviled Crab Balls

*Maryland Blue Crab, Bread Crumbs, Crispy Fennel, and
Mustard Cream*

Colossal Shrimp Cocktail

*Poached in Aromatic Courte Bouillon with Fiery House
Cocktail Sauce*

SALAD COURSE (Guests Select One)

Martha's Vineyard Salad

*Mixed Greens, Roquefort Blue Cheese, Sun-Dried
Cherries, Candied Walnuts, Red Onions, and
Raspberry Vinaigrette*

Garden Salad

*Mixed Greens, Cucumber, Grape Tomato, Carrot
Strings, Red Onion,
and Balsamic Vinaigrette*

**All packages can be customized. May provide appetizer
display and pre-selected bottles of wine. Event Coordinator
will help create. We accommodate Vegetarian, Vegan and
Gluten-free requests.**

ENTRÉE (Guests Select One)

Crab Stuffed Atlantic Flounder

Grainy Mustard Buerre Blanc Sauce

Pan Roasted Brick Chicken

Semi-Boneless Chicken with Jus lie Sauce

Grilled Scottish Salmon

Tomato Caponata and Buerre Blanc

8 oz Dry-Aged Filet Mignon

*"Chairmen's Reserve," Char-Grilled and
Served with Our Signature Zip Sauce*

SIDES (Plated with Entrées)

Fingerling Potatoes Lyonnaise

Grilled Asparagus Spears

DESSERT (Host Selects One)

Coconut Pound Cake

Chocolate Turtle Cake

Carrot Cake

Cheesecake

**All packages include soft beverages, coffee and
iced tea. Packages do not include fresh juices or
hot tea.**



Dinner Menu

The Executive - \$95

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

*Smoked Salmon Pate,
White Bean Relish, with
Fresh Artisan Bread and Butter*

STARTERS (Guests Select One)

Deviled Crab Balls

*Maryland Blue Crab, Bread Crumbs, Crispy Fennel,
and Mustard Cream*

Colossal Shrimp Cocktail

*Poached in Aromatic Courte Bouillon with Fiery
House Cocktail Sauce*

Tempura Asparagus

Miso-Mustard Dipping Sauce

SALAD COURSE (Guests Select One)

Martha's Vineyard Salad

*Mixed Greens, Roquefort Blue Cheese, Sun-Dried
Cherries, Candied Walnuts, Red Onions, and
Raspberry Vinaigrette*

Garden Salad

*Mixed Greens, Cucumber, Grape Tomato, Carrot
Strings, Red Onion,
and Balsamic Vinaigrette*

ENTRÉE (Guests Select One)

8 oz Dry-Aged Filet Mignon

*"Chairmen's Reserve," Char-Grilled and
Served with Our Signature Zip Sauce*

Petite Filet with George's Bank Scallops

*6 oz. Filet Mignon Char-Grilled and
Served with 2 Pan Seared Scallops
and Our Signature Zip Sauce*

Oven Roasted Barramundi

*Stuffed with Lobster and Crab and
Served with Buerre Blanc Sauce*

#1 Grade Hawaiian Big Eye Tuna Steak

*Seared Rare, Sliced and Served with Tomato Caper Relish
and Chimichurri Sauce*

Crab Stuffed Atlantic Flounder

Grainy Mustard Buerre Blanc Sauce

5 oz. Tristan Rock Lobster Tail

Served with Warm Drawn Butter

SIDES (Plated with Entrées)

*Fingerling Potatoes Lyonnaise
Grilled Asparagus Spears*

DESSERT (Host Selects One)

*Coconut Pound Cake, Chocolate Turtle Cake
Carrot Cake, Cheesecake*

All packages can be customized. May provide appetizer display and pre-selected bottles of wine. Event Coordinator will help create. We accommodate Vegetarian, Vegan and Gluten-free requests.

All packages include soft beverages, coffee and iced tea. Packages do not include fresh juices or hot tea.



Dinner Menu

The Elite - \$125perperson

6% MI State tax and 22% gratuity will be added to the above price

AMUSE BOUCHE

*Smoked Salmon Pate,
White Bean Relish, with
Fresh Artisan Bread and Butter*

STARTERS (Guests Select One)

Deviled Crab Balls

*Maryland Blue Crab, Bread Crumbs, Crispy Fennel,
and Mustard Cream*

Colossal Shrimp Cocktail

*Poached in Aromatic Courte Bouillon with Fiery
House Cocktail Sauce*

Shrimp Ilene

*Colossal baked shrimp
In a toasted almond casino butter*

SALADCOURSE (Guests Select One)

Martha's Vineyard Salad

*Mixed Greens, Roquefort Blue Cheese, Sun-
Dried Cherries, Candied Walnuts, Red Onions,
and Raspberry Vinaigrette*

Garden Salad

*Mixed Greens, Cucumber, Grape Tomato, Carrot
Strings, Red Onion,
and Balsamic Vinaigrette*

**All packages include soft
beverages, coffee and tea.**

All packages can be customized. May provide appetizer display and pre-selected bottles of wine. Event Coordinator will help create. We accommodate Vegetarian, Vegan and Gluten-free requests.

ENTRÉE (Guests Select One)

**6 oz. Filet & 5 oz. Rock Lobster
Tail**

*Served with Our Signature Zip Sauce
and Warm Drawn Butter*

Grilled Scottish Salmon

Tomato Caponata and Buerre Blanc

USDA Prime New York Strip

*Au-Poivre Encrusted in Telicheery Pepper with
Cognac Green Peppercorn Sauce*

10 oz Dry-Aged Filet Mignon

*"Chairmen's Reserve," Char-Grilled and
Served with Our Signature Zip Sauce*

#1 Grade Hawaiian Big Eye Tuna Steak

*Seared Rare, Sliced and Served with Tomato Caper
Relish and Chimichurri Sauce*

Twin Tristan Rock Lobster

Tails

5 oz. Twin Tails Served with Warm Drawn Butter

Oven Roasted Barramundi

*Stuffed with Lobster and Crab and
Served with Buerre Blanc Sauce*

SIDES (Plated with Entrées)

*Fingerling Potatoes Lyonnaise
Grilled Asparagus Spears*

DESSERT (Host Selects One)

**All packages include soft beverages, coffee and
iced tea. Packages do not include fresh juices or
hot tea.**