



Private Dining Lunch Menu

“The Classic Menu” - \$30 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

AMUSE BOUCHE

Fresh Artisan Bread, Michigan White Bean Relish, Smoked Salmon Pate, Whipped Butter

Entrée

Each Guest

Selects Their Own Entrée

*Martha's Vineyard Salad with Grilled Chicken
Mixed Greens, Roquefort Blue Cheese Crumbles,
Sun-Dried Cherries, Candied Walnuts, Raspberry
Vinaigrette*

*Mediterranean Salad with Grilled Shrimp
Mixed Greens, Charred Beets, Cucumbers, Grape
Tomatoes, Pickled Onions, Feta Cheese, Lemon
Honey Vinaigrette*

*Broiled Lake Superior Whitefish
Herbs, Paprika, Fresh Lemon, Roasted Fingerling
Potatoes, Grilled Asparagus Spears*

*Grilled Scottish Salmon
Tomato Caponata, Buerre Blanc, Roasted Fingerling
Potatoes, Grilled Asparagus Spears*

*Pan Roasted Brick Chicken
All Natural, Semi-Boneless Chicken, Jus Lie Sauce,
Roasted Fingerling Potatoes, Grilled Asparagus Spears*

Dessert

Chef's Seasonal Homemade Sorbet

* All packages may be customized to the hosts needs and wants. Price is subject to change for customized menus. Displayed appetizers and entrées are also an option. Price for displayed food varies. Private Dining Manager will help create. We accommodate vegetarian, vegan and gluten-free guests.

* All Packages include soft beverages from the fountain, hot coffee and iced tea. Packages do not include fresh juices, hot tea or bottled/canned soft drinks.



Private Dining Lunch Menu

“The Modern Menu” - \$40 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

AMUSE BOUCHE

Fresh Artisan Bread, Michigan White Bean Relish, Smoked Salmon Pate, Whipped Butter

Starters

Each Guest

Selects Their Own Appetizer

Tempura Asparagus Spears
Miso-Mustard Dipping Sauce

Colossal Shrimp Cocktail
*Fiery House Cocktail Sauce, Fresh Shaved
Horseradish*

Dessert

Host

Selects One Dessert in Advance

Coconut Cake

Chocolate Cake

Carrot Cake

New York Style Cheesecake

Entrée

Each Guest

Selects Their Own Entrée

Martha's Vineyard Salad with Grilled Chicken
*Mixed Greens, Roquefort Blue Cheese Crumbles,
Sun-Dried Cherries, Candied Walnuts, Raspberry
Vinaigrette*

Mediterranean Salad with Grilled Shrimp
*Mixed Greens, Charred Beets, Cucumbers, Grape
Tomatoes, Pickled Onions, Feta Cheese, Lemon
Honey Vinaigrette*

Crab-Stuffed Atlantic Flounder
*Grainy Mustard Buerre Blanc, Roasted Fingerling
Potatoes, Grilled Asparagus Spears*

Grilled Scottish Salmon
*Tomato Caponata, Buerre Blanc, Roasted Fingerling
Potatoes, Grilled Asparagus Spears*

Pan Roasted Brick Chicken
*All Natural, Semi-Boneless Chicken, Jus Lie Sauce,
Roasted Fingerling Potatoes, Grilled Asparagus Spears*

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* All Packages include soft beverages from the fountain, hot coffee and iced tea. Packages do not include fresh juices, hot tea or bottled/canned soft drinks.



Private Dining Lunch Menu

“The Executive Menu” - \$50 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

AMUSE BOUCHE

Fresh Artisan Bread, Michigan White Bean Relish, Smoked Salmon Pate, Whipped Butter

Starters

Each Guest

Selects Their Own Appetizer

Colossal Shrimp Cocktail

*Fiery House Cocktail Sauce, Fresh Shaved
Horseradish*

Deville Crab Balls

*Maryland Blue Crab, Breadcrumbs, Crispy Leeks,
Stone Ground Mustard Aioli*

Dessert

Host

Selects One Dessert in Advance

Coconut Cake

Chocolate Cake

Carrot Cake

New York Style Cheesecake

Entrée

Each Guest

Selects Their Own Entrée

Martha's Vineyard Salad with Grilled Chicken
*Mixed Greens, Roquefort Blue Cheese Crumbles,
Sun-Dried Cherries, Candied Walnuts, Raspberry
Vinaigrette*

5 Ounce South African Rock Lobster Tail
*Warm Drawn Butter, Roasted Fingerling Potatoes,
Grilled Asparagus Spears*

6 Ounce Dry-Aged Filet Mignon
*Signature Zip Sauce, Roasted Fingerling Potatoes,
Grilled Asparagus Spears*

Crab-Stuffed Atlantic Flounder
*Grainy Mustard Buerre Blanc, Roasted Fingerling
Potatoes, Grilled Asparagus Spears*

Pan Roasted Brick Chicken
*All Natural, Semi-Boneless Chicken, Jus Lie Sauce,
Roasted Fingerling Potatoes, Grilled Asparagus Spears*

* All packages may be customized to the hosts needs and wants. Price is subject to change for customized menus. Displayed appetizers and entrées are also an option. Price for displayed food varies. Private Dining Manager will help create. We accommodate vegetarian, vegan and gluten-free guests.

* All Packages include soft beverages from the fountain, hot coffee and iced tea. Packages do not include fresh juices, hot tea or bottled/canned soft drinks.



Private Dining Liquor, Beer and Wine Packages

“The Classic Package” - \$15 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Beer

*Maximum of 2 Glasses of Beer or Wine per Guest**

Miller Light Draft, Stella Artois Draft

Included Wine

*Maximum of 2 Glasses of Beer or Wine per Guest**

House Cabernet Sauvignon, House Chardonnay

“The Modern Package” - \$25 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Liquors

Tito's Vodka, Beefeater Gin, Sauza Silver Tequila, Captain Morgan Rum, Jim Beam Bourbon, Dewar's White Label Scotch

Included Beer

Miller Light Draft, Sam Adams Boston Lager Draft

Included Wine

House Cabernet Sauvignon, House Chardonnay

“The Executive Package” - \$40 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Liquors

Grey Goose Vodka, Hendrix Gin, Patron Silver Tequila, Bacardi Rum, Knob Creek Bourbon, Johnny Walker Black Label Scotch

Included Beer

Stella Artois Draft, Bell's Two Hearted IPA Draft

Included Wine

House Cabernet Sauvignon, House Chardonnay

* Liquor, Beer and Wine Package pricing is for a maximum of 2 hours. After 2 hours, host will be charged for additional time. Pricing for additional time is comparable to package price. All prices are before 6% Michigan sales tax and 22% gratuity. “The Classic Package” includes 2 glasses of wine, 2 glasses of draft beer, or a combination of 1 glass of wine and 1 glass of draft beer. In other words, each guest is allowed 2 drinks, total, for the evening. Any additional drinks will be charged for a la carte.