



## *Private Dining Dinner Menu*

### **“The Classic Menu” - \$75 per Guest\***

*6% MI State 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*

Tempura Asparagus Spears

*Miso-Mustard Dipping Sauce*

#### **Salad**

*Host*

*Selects One Salad in Advance*

Martha's Vineyard

*Mixed Greens, Roquefort Blue Cheese Crumbles,  
Sun-Dried Cherries, Candied Walnuts, Raspberry  
Vinaigrette*

Garden Salad

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

#### **Entrée**

*Each Guest*

*Selects Their Own Entrée*

6 Ounce Dry-Aged Filet Mignon

*Signature Zip Sauce, Roasted Fingerling Potatoes,  
Grilled Asparagus Spears*

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**

*Host*

*Selects One Dessert in Advance*

Coconut Cake

Chocolate Cake

Carrot Cake

New York Style Cheesecake

\* 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. Room is reserved for maximum of 3 hours.

\* 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 Dinner Menu*

**“The Modern Menu” - \$85 per Guest\***

*6% MI State 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*

### **Salad**

*Host*

*Selects One Salad in Advance*

Martha's Vineyard

*Mixed Greens, Roquefort Blue Cheese Crumbles,  
Sun-Dried Cherries, Candied Walnuts, Raspberry  
Vinaigrette*

Garden Salad

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

### **Entrée**

*Each Guest*

*Selects Their Own Entrée*

8 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*

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**

*Host*

*Selects One Dessert in Advance*

Coconut Cake

Chocolate Cake

Carrot Cake

New York Style Cheesecake

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## *Private Dining Dinner Menu*

### **“The Executive Menu” - \$95 per Guest\***

*6% MI State 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*

#### **Salad**

*Host*

*Selects One Salad in Advance*

Martha's Vineyard

*Mixed Greens, Roquefort Blue Cheese Crumbles,  
Sun-Dried Cherries, Candied Walnuts, Raspberry  
Vinaigrette*

Garden Salad

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

#### **Entrée**

*Each Guest*

*Selects Their Own Entrée*

8 Ounce Dry-Aged Filet Mignon

*Signature Zip Sauce, Roasted Fingerling Potatoes,  
Grilled Asparagus Spears*

5 Ounce South African Rock Lobster Tail

*Warm Drawn Butter, Roasted Fingerling Potatoes,  
Grilled Asparagus Spears*

Oven Roasted Barramundi

*Lobster Meat, Crab Meat, Buerre Blanc, Roasted  
Fingerling Potatoes, Grilled Asparagus Spears*

#1 Grade Hawaiian Big Eye Sliced Tuna Steak

*Tomato-Caper Relish, Chimichurri, Roasted Fingerling  
Potatoes, Grilled Asparagus Spears*

#### **Dessert**

*Host*

*Selects One Dessert in Advance*

Coconut Cake

Chocolate Cake

Carrot Cake

New York Style Cheesecake

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## *Private Dining Dinner Menu*

**“The Elite Menu” - \$115 per Guest\***

*6% MI State 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*

### **Salad**

*Host*

*Selects One Salad in Advance*

Martha's Vineyard

*Mixed Greens, Roquefort Blue Cheese Crumbles,  
Sun-Dried Cherries, Candied Walnuts, Raspberry  
Vinaigrette*

Garden Salad

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

### **Entrée**

*Each Guest*

*Selects Their Own Entrée*

10 Ounce Dry-Aged Filet Mignon

*Signature Zip Sauce, Roasted Fingerling Potatoes,  
Grilled Asparagus Spears*

6 Ounce Filet & 5 Ounce South African Rock  
Lobster Tail

*Signature Zip Sauce, Warm Drawn Butter, Roasted  
Fingerling Potatoes, Grilled Asparagus Spears*

Chilean Sea Bass

*Rock Samphire, Cider Reduction, Buerre Blanc,  
Roasted Fingerling Potatoes, Grilled Asparagus Spears*

14 Ounce USDA Prime New York Strip

*Au-Poivre Encrusted, Cognac Green Peppercorn  
Sauce, Roasted Fingerling Potatoes, Grilled Asparagus  
Spears*

Twin - 5 Ounce South African Rock Lobster Tail

*Warm Drawn Butter, Roasted Fingerling Potatoes,  
Grilled Asparagus Spears*

### **Dessert**

*Host*

*Selects One Dessert in Advance*

Coconut Cake

Chocolate Cake

Carrot Cake

New York Style Cheesecake

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## *Private Dining Liquor, Beer and Wine Packages*

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

*6% MI State 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% MI State 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% MI State 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. Joe Muer reserves the right to substitute one brand of liquor for a comparable brand based on availability.