



Private Dining Dinner Menu

The Modern Menu - \$85 per Guest*

6% MI State tax and 24% Gratuity Will Be Added to the Above Price

AMUSE BOUCHE

Fresh Artisan Bread and Whipped Butter

Starters

Each Guest

Selects Their Own Appetizer

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

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

Whitefish Pâté Toast Points
Smoked Whitefish, Tomato Concassé, Toast Points

Chicken Satay Skewers
Peanut 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

Braised Short Rib
*Parsnip Purée, Spring Peas & Carrots, Herb
Breadcrumbs, Cabernet Demi-Glace*

Grilled Scottish Salmon
*Tomato Caponata, Beurre 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*

Seasonal Fish
Chef's Selection

Dessert

Host

Selects One Dessert in Advance

Kit Kat

Coconut Cake

New York Style Cheesecake

* All packages may be customized to the host's needs and preferences. Pricing is subject to change for customized menus. Display-style appetizers and entrées are available; pricing varies based on selection. Our Private Dining Manager will help create a customized menu for your event. We gladly accommodate vegetarian, vegan, and gluten-free guests. The room is reserved for a 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 Executive Menu - \$95 per Guest*

6% MI State tax and 24% Gratuity Will Be Added to the Above Price

AMUSE BOUCHE

Fresh Artisan Bread and Whipped Butter

Starters

Each Guest

Selects Their Own Appetizer

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

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

Sushi Assortment
*Chef's Daily Selection of Freshly Prepared Maki Rolls
& Sashimi*

Oyster Rockefeller
Creamed Spinach, Bacon, Pernod, Gruyère Cheese

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*

Little Gem Caesar
*Toasted Parmigiano Reggiano, Hard-Boiled Egg, Classic
Dressing*

Entrée

Each Guest

Selects Their Own Entrée

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

Chilean Sea Bass
*Sushi Rice Cake, Pickled Ginger, Nori Powder,
Baby Bok Choy, Field Mushrooms, Black Garlic Aioli*

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

Crab-Stuffed Atlantic Flounder
Whole Grain Mustard Beurre Blanc

Dessert

Host

Selects One Dessert in Advance

Coconut Cake

Kit Kat

Carrot Cake

New York Style Cheesecake

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Private Dining Dinner Menu

The Elite Menu - \$125 per Guest*

6% MI State tax and 24% Gratuity Will Be Added to the Above Price

AMUSE BOUCHE

Fresh Artisan Bread and Whipped Butter

Starters

Each Guest

Selects Their Own Appetizer

Colossal Shrimp Cocktail

Fiery House Cocktail Sauce, Freshly Shaved Horseradish

Deviled Crab Balls

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

Tuna Tartare Chip

*Key West Mango Salsa, Harissa-Spiced Wonton Chips,
Adobo Sauce*

Beef Satay Skewers

Peanut Sauce

Steak Tartare Crostini

Red Wine Vinaigrette, Quail Egg Yolk

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*

Little Gem Caesar

*Toasted Parmigiano Reggiano, Hard-Boiled Egg,
Classic Dressing*

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, Beurre Blanc, Roasted
Fingerling Potatoes, Grilled Asparagus Spears*

Crab-Stuffed Atlantic Flounder

Whole Grain Mustard Beurre Blanc

Twin 5-Ounce South African Rock Lobster Tails

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

Dessert

Host

Selects One Dessert in Advance

Coconut Cake

Kit Kat

Carrot Cake

New York Style Cheesecake

Key Lime Pie

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