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

Host
Selects One Appetizer in Advance

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

Host
Selects One Appetizer in Advance

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 Aïoli

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

Host
Selects One Appetizer in Advance

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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