Lunch Menus

The Classic

AMUSE BOUCHE
White Bean Relish | Fresh Artisan Breads

ENTRÉE – Guests Select One

Pears and Brie with Grilled Chicken
Bosc pears, triple crème brie, smoked almonds, spinach, maple-dijon vinaigrette

Fennel and Citrus with Shrimp
Blood orange, cara-cara oranges, shaved fennel, black sesame, chilled shrimp, EVOO

Steakhouse Burger
Aged brisket, short rib and chuck, thick cut bacon, red onion confit, brie, house aioli, shoestring fries

Great Lakes Walleye
Jerusalem artichoke, braised leek, black truffle

Rock Shrimp Tacos
Crisp battered Gulf rock shrimp, house slaw, pickled jalapenos, salsa cruda, rice

Chicken Caesar Piadina
Sicilian breadcrumb crust chicken breast, hearts of romaine, creamy dressing, Parmigiano Reggiano, herbed flatbread

DESSERT
Chef's Seasonal offering of Sorbet or Gelato

All packages include soft beverages, coffee and tea.

The Classic – $40
6% MI State tax and 23% service charge will be added to the above price

Lunch Menu

The Modern

AMUSE BOUCHE
White Bean Relish | Fresh Artisan Breads

APPETIZERS – Served Family Style
Burrata di Bufala
Fritto Misto

ENTRÉE – Guests Select One

Caesar Salad with Grilled Chicken
Hearts of romaine, creamy citrus-herb dressing, Parmigiano Reggiano, herb grilled chicken breasts

Seafood Cobb Salad
Lobster tail, cocktail shrimp, chopped egg, avocado, tomato, cucumber, green goddess dressing

Lobster Ravioli
Maine lobster, brown butter, cauliflower, white truffle crème, tarragon, sauce Americaine

Shaved Tenderloin Sliders
Caramelized onions, mushrooms, gruyere, provolone, Zip sauce, arugula, horseradish creme

Fish & Chips
Haddock fillet, house batter, remoulade sauce, shoestring seasoned fries

Grilled Ora King Salmon
Cauliflower, brown butter, caper, raisin

DESSERT
Host / Event planner MUST select one prior to event

Coconut Cake | Chocolate Torte | Carrot Cake

All packages include soft beverages, coffee and tea.

The Modern – $48
6% MI State tax and 23% service charge will be added to the above price

Lunch Menu

The Executive

AMUSE BOUCHE
White Bean Relish | Fresh Artisan Breads

APPETIZERS – Served Family Style
Mussels with Vermouth
Beef Tartare

ENTRÉE – Guests Select One

Salmon & Beet Salad
Roasted beets, whipped goat cheese, pistachio, citrus, seared salmon

6oz USDA Prime Filet Mignon
Signature zip sauce

Asian Style Lobster Roll
Tempura lobster, sriracha aioli, seaweed salad, toasted sesame, spiced fries

Charred Yellowfin Tuna
Spice crusted tuna loin, stewed sweet peppers, pine nut, basil jus

Mediterranean Bronzino
Pan roasted fish, artichokes, tomatoes, fennel,

Club Steak
USDA Prime strip, rosemary salt, Chianti reduction

Seafood Cobb Salad
Chilled shrimp, jumbo lump crab meat, applewood bacon, tomatoes, hard cooked egg, Roquefort cheese, lemon herb vinaigrette

Executive Steak Sandwich
Open faced char-grilled baguette, caramelized beef tenderloin tips, wild mushrooms, caramelized onions, asparagus tips, mascarpone crème

DESSERT
Host / Event planner MUST select one prior to event

Coconut Cake | Chocolate Torte | Carrot Cake

All packages include soft beverages, coffee and tea.

The Executive – $55

6% MI State tax and 23% service charge will be added to the above price

Dinner Menu

The Classic

AMUSE BOUCHE
White Bean Relish | Fresh Artisan Breads

STARTERS – Served Family Style

Hand Crafted Sushi
Chef's assortment of varied preparations

Colossal Shrimp Cocktail
Poached in Aromatic Courte Bouillon with Fiery House Sauce

SALAD COURSE
Modern Caesar
Hearts of little gem romaine, creamy citrus-herb dressing, Parmigiano Reggiano

ENTREES – Guest select one

Great Lakes Walleye
Jerusalem artichoke, braised leek, black truffle, white wine sauce

Chicken Parmigiano
All natural, boneless chicken breast, Sicilian breadcrumbs, burrata, pomodoro, arugula

Grilled Ora King Salmon
Cauliflower, brown butter, capers, raisin

6oz "Chairman's Reserve" Filet Mignon
Signature zip sauce

Potato Gnocchi
Brown butter, Dungeness crab, artichoke, lemon, thyme

SIDES – Served Family Style
Whipped Potatoes
Brussel Sprouts

DESSERT
Chef's Seasonal Sorbet or Gelato

All packages include soft beverages, coffee and tea.

The Classic – $85

6% MI State tax and 23% service charge will be added to the above price

Dinner Menu

The Modern

AMUSE BOUCHE
White Bean Relish | Fresh Artisan Breads

STARTERS – Served Family Style

Burrata di Bufala
Creamy burrata, spiced carrot puree, roasted beets, mustard vinaigrette

Colossal Shrimp Cocktail
Poached in Aromatic Courte Bouillon with Fiery House Sauce

SALAD COURSE

Pears & Brie
Bosc pears, triple crème brie, smoked almonds, spinach, maple-dijon vinaigrette

ENTRÉE – Guests Select One

Mediterranean Bronzino
Grilled whole, harissa relish, ancient grains, shaved fennel and cucumber

Lobster Ravioli
Maine lobster, truffle crème, tarragon, sauce Americaine, Parmigiano Reggiano

Grilled Ora King Salmon
Brown butter, cauliflower, capers, raisins, herbs

Chicken Parmesan
All natural, boneless chicken breast, Sicilian breadcrumbs, pomodoro, Burrata, arugula

8 oz Char Grilled "Chairmans Reserve" Filet Mignon-Signature Zip Sauce

SIDES – Served Family Style
Rosemary Potatoes Lyonnaise
Char Grilled Broccolini

DESSERT
Host / Event planner MUST select one prior to event

Coconut Cake | Chocolate Torte | Carrot Cake

All packages include soft beverages, coffee and tea.

The Modern – $85

6% MI State tax and 23% service charge will be added to the above price

Dinner Menu

The Executive

AMUSE BOUCHE
White Bean Relish | Fresh Artisan Breads

STARTERS – Served Family Style

Fritto Misto
Rhode island calamari, prawns, kabocha squash, preserved lemon aioli

Beef Tartare
Beef Tenderloin, black truffle, Parmigiano Reggiano crisps, accoutrements

SALAD COURSE
Fennel & Citrus
Blood orange, cara-cara oranges, shaved fennel, black sesame, sea salt

ENTRÉE – Guests Select One

Seafood Risotto
Carnaroli rice, scallop, prawn, mussel, calamari, tomato filet, saffron

6oz "Chaiman's Reserve" Filet and 5oz Coldwater Lobster Tail

8 oz Char Grilled "Chairman's Reserve" Filet Mignon Signature Zip Sauce

George's Banks Sea Scallops
Creamed corn, spinach, crispy shallots, Marsala reduction

Chicken Milanese
Classic thin cut, olive oil, herb breadcrumbs, slaw of shaved fennel, arugula, tomatoes, EVOO and charred lemon

Tristan South African Lobster Tail 6 oz.
Served with whipped potatoes, asparagus, and drawn butter

20 oz USDA Prime Bone-In Rib eye
Aged in house, signature zip sauce

SIDES – Served Family Style
Truffle Potato Puree | Wild Rice Pilaf | Char Grilled Broccolini

DESSERT
Host / Event planner MUST select one prior to event

Coconut Cake | Chocolate Torte | Carrot Cake

The Executive – $110

6% MI State tax and 23% service charge will be added to the above price

Dinner Menu

The Elite

AMUSE BOUCHE
White Bean Relish | Fresh Artisan Breads

STARTERS – Served Family Style

Steak and Potato
Grilled USDA Prime tenderloin tips, house made potato gnocchi, Zip sauce

Colossal Shrimp Cocktail
Aromatic Courte Bouillon | Fiery House Sauce

Yellowfin Tuna Tartare
Bluefin tuna, rhubarb, ginger, orange, capers, red onion

SALAD COURSE
Roasted Beet Salad
Heirloom beets, whipped goat cheese, pistachio, citrus, greens

ENTRÉE – Guests Select One

20 oz USDA Prime Black Angus Rib Eye
Aged in-house, signature zip sauce

Chilean Sea Bass
Fregola, mussels, anchovy Maître d 'Hotel butter

Lamb Chops
Pomegranate molasses glaze, cauliflower puree, gremolata, toasted pistachio, pomegranate arils

Bone-In Pork Chop
Crisp breading, prosciutto, Parmigiano Reggiano crème, sage

George's Bank Scallops
Creamed corn, spinach, crispy shallots, Marsala reduction

6oz "Chaiman's Reserve" Filet Mignon and Tristan Lobster Tail 6 oz.
Served with whipped potatoes, asparagus and drawn butter

Filet Rossini
USDA Prime filet mignon, seared foie gras, black truffle jus, brioche

SIDES – Served Family Style
Blue Crab and Cheddar Mashed Potatoes
Rosemary Potatoes Lyonnaise
Grilled Asparagus, parmesan, crème fraiche

DESSERT
Host / Event planner MUST select one prior to event

Coconut Cake | Chocolate Torte | Carrot Cake

The Elite – $140 per person

6% MI State tax and 23% service charge will be added to the above price

Dinner Menu

The Pharmaceutical

AMUSE BOUCHE
White Bean Relish | Fresh Artisan Breads

STARTERS – Served Family Style

Shrimp Cocktail
Fiery house sauce, fresh horseradish

Tuna Tartare
Bluefin tuna, rhubarb vinegar, orange, capers,, red onion

SALAD COURSE

Pears & Brie
Bosc pears, triple crème brie, smoked almonds, spinach, maple-dijon vinaigrette

ENTRÉE – Guests Select One

Grilled Ora King Salmon
Brown butter, cauliflower, capers, raisins, herbs

8 oz Char Grilled "Chairman's Reserve" Filet Mignon Signature Zip Sauce

George's Banks Sea Scallops
Spring pea mélange, saffron Beurre blanc, morel mushrooms, spring asparagus tips, heirloom potato hash, pickled ramps

$125 All Inclusive

Seafood Risotto
Carnaroli rice, scallop, prawn, mussel, calamari, tomato filet, saffron

Tristan South African Lobster Tail 6 oz.
Served with whipped potatoes, asparagus, and drawn butter

Chicken Milanese
Classic thin cut, olive oil, herb breadcrumbs, slaw of shaved fennel, arugula, tomatoes, EVOO and charred lemon

20 oz USDA Prime Black Angus Rib Eye
Aged in-house, signature zip sauce

SIDES – Served Family Style
Truffle Potato Puree
Wild Rice Pilaf
Char Grilled Broccolini

DESSERT
Host / Event planner MUST select one prior to event

Coconut Cake | Chocolate Torte | Carrot Cake

Includes House Red and White Wines

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

Hors D'oeuvres

6% MI State tax and 23% service charge will be added to packages

PACKAGES

Choice of 4 Moderns or Classics for $40 a person
Choice of 5 Moderns or Classics for $45 a person
Choice of 6 Moderns or Classics for $50 a person

The Classics

Artisan Cheese Display

Crudité Display

California Sushi Rolls

Shrimp Cocktail

Oysters on the ½ Shell

Deviled Crab Balls

Tempura Fried Oysters

Prime Beef Sliders

Fried Calamari

Chicken Satays

Assorted Miniature Pastries

The Moderns

Spicy Tuna Rolls

Tempura Shrimp

Black Truffle Mac and Cheese

Mussels Provencal

Smoked Salmon platter
with brioche toast points

Rock Shrimp Tacos

Petite Lobster Rolls
Asian Style Chicken Wings

Assorted Miniature Macaroons

Add on Upgrades:

Classic Raw Bar Display $15 a person

Executive Sushi Display - $15 a person

Antipasto Display - $7 a person

Chicken and Lemongrass Gyoza Dumplings
with Miso Brodo - $5 a person

Sea Scallops with Yuzu Vinaigrette and watercress slaw - $6 a person

Lobster and Sweet Corn Fritters with basil white truffle aioli -
$6 a person

Traditional Prestige Caviar Display - $105 an ounce

Wonton Wrapped Jumbo Shrimp with Sweet ponzu dipping sauce
$6 a person

Carved Beef Tenderloin - $15 a person

Carved Spice Crusted Ahi Tuna Loin - $20 a person

Carved King Salmon Wellington - $20 a person

Cornmeal Fried Lobster and Crab Cakes - $5 a person

Crab Arancini with Etouffee - $6 a person

Executive Shrimp Cocktail - $10 each

Jumbo Lump Crab and Avocado Parfaits - $5 a person

Chilled Baby Octopus salad with olives and herbs - $5 a person

Strolling Event Menu

$110 Per Person

6% MI State tax and 23% service charge will be added to the above price

APPETIZER STATION

Choose (3) items

Deviled Crab Balls

Tempura Oysters

Executive Sushi Display

Shrimp Cocktail

Executive Raw Bar Display

Imported Cheese and Crudité Platter

Antipasto Display

Chicken Satays

Mussels with Vermouth

SIDES STATION

Choose (3) items

Black Truffle Mac and Cheese

Truffle Potato Puree

Char Grilled Asparagus

Potatoes Dauphinoise

Buttered Baby Carrots and Haricot Verte

Bacon and Balsamic Roasted Brussel Sprouts

Wild Rice Pilaf

Rosemary Potatoes

CHEF ATTENDED CARVING STATION

Choose (1) Item

USDA Prime Beef Tenderloin

Chimichurri Glazed Strip Steak

Wild King Salmon Wellington

Spice Crusted Ahi Tuna Loin

Herb Roasted Turkey Breast

Honey Glazed Dearborn Ham

Butter Roast Chicken Breasts

SALAD STATION

Choose (2) items

Caesar Style Salad

Caprese Salad – Heirloom tomatoes and burrata

Classic Chopped Salad

Mediterranean Grilled Octopus Salad

Muer's Hand Shredded Coleslaw

DESSERT STATION

Bonne Bouche of Miniature Assorted Pastries and Sweets