

2 Hour Dinner and Drinks Package Serves Up to 30- \$2910
Add \$55 Per Additional Guest. Event Must be Completed by 6:15pm.*

Hors d'Oeuvres

Potato Pancakes Sour Cream and Apple Sauce

-and-

Choice of Flatbreads Classic Cheese, Hot-Honey Pepperoni, Pesto Mozzarella with Sun-Dried Tomatoes

-and-

Giant Soft Pretzels Served with Cheese and Mustard Dips (Stationed Throughout the Room)

Salads

Chopped Wedge Romaine and Iceberg Lettuce, Tomato, Cucumber, Bacon, and Crumbled Blue Cheese, with Buttermilk Ranch or Hometown Balsamic Vinaigrette

-or-

Detroit Greek Salad

Romaine & Iceberg Lettuce, Cucumber, Tomato, Beets, Crumbled Feta Cheese, Chickpeas, and Kalamata Olives, with Julie's Greek Dressing Mains

Mains

Beef Tenderloin Whole Beef Tenderloin, Accompanied by Assorted Artisan Rolls, Horseradish and Dijon Sauces, on a Seasonally Decorated Board

-or-

Salmon Whole Side of Salmon, Accompanied by Assorted Artisan Rolls and Lemon Aioli on a Seasonally Decorated Board

Sides

Farfalla Pesto Pasta Nut-Free Pesto with Sun-Dried Tomatoes
Add Shrimp \$5.75 Per Person

-or-

Buttered Farfalle Pasta Farfalle Served Hot with Parmesan Cheese

-or-

Roasted Rosemary Potatoes Seasoned with Olive Oil, Rosemary and Garlic

Drinks

House-Curated Selection of Beer, Wine, Prosecco, Infused Water, Soft Drinks, and Shirley Temples

Pricing Includes 2-Hour Private Rental and Staffing, Table Settings include white Porcelain Plates, Stainless Silver, Luxe Disposable Napkins.

Upgrade Your Experience with Additional Passed Hors d'Oeuvres, Cocktails, Mocktails, and Sweets. See Your Event Planner for Menus.

**Applicable sales tax & 20% service charge will be added.*