



Rehearsal Dinners

AT THE INN AT ST. JOHN'S

REHEARSAL DINNER

BUFFET OPTIONS

motor city | \$36

“greektown” mixed greens, sliced beets, tomato, cucumbers, red onion, feta cheese crumbles, olives, or oregano dust, red wine vinaigrette

“detroit” original pepperoni, meat lovers and vegetarian deep-dish pizza

“hamtramck” seared pierogis, green onions, sour cream, bacon crumbles

“dearborn” chicken shawarma, tahini, pickled vegetables, garlic sauce, parsley, dill sauce, warm pita

sanders bumpy cupcakes

mediterranean pizzeria and deli | \$35

tuscan vegetable minstrone

antipasta salad, tomato, mozzarella, olives, focaccia croutons, pepperoni, marinated artichokes, roasted peppers, crisp prosciutto, basil, romaine red wine vinaigrette, balsamic

italian pinwheels, prosciutto, capicola, dried tomato, provolone cheese, arugula, herb wrap

artisan flatbread pizzas, margherita, classic Detroit, pepperoni, bbq chicken

‘beyond’ meatball bolognese, penne pasta, italian meatballs, reggiano cheese, fresh basil

new york cheesecake

artisan tacos and fajita buffet | \$34

ancho-cumin-marinated pulled chicken *gf*

seasoned ground beef *gf*

southwest black beans *gf*

roasted vegetables griddled onions and peppers

flour tortillas, fresh tortilla chips tomatoes, pickled jalapeños, shredded cheese, lettuce, chipotle salsa, guacamole, cilantro lime cream

house-made chocolate sopapilla cheesecake

off the grill | \$39

garden wedge salad, cucumbers, roasted tomato, red onion, croutons, balsamic dressing *gf*

cheese tortellini pasta salad, roasted vegetables, chevre cheese, fresh herbs

pastrami spiced whole grilled chicken, mustard bbq sauce *gf*

grilled island barramundi, roasted grape- topical fruit salsa *gf*

roasted fingerling potatoes *gf*

sweet corn succotash *gf*

bite size pastries

buffet options continued on next page

25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. All prices are subject to change without notice.

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BUFFET OPTIONS *continued*

'frankenmuth dinner' | \$38

crispy fried chicken, buttermilk marinated, fresh parsley
buttermilk mashed potatoes
herb stuffing, cornbread stuffing, roasted chicken gravy
steamed vegetables, carrots, broccoli, cauliflower, herb butter
ice cream sundaes, vanilla ice-cream, cherries, chocolate sauce, sprinkles

pacific rim | \$39 (*chef attendant fee \$100.00*)

crisp lemongrass ginger potstickers, sweet soy dipping sauce
tuna poke, yuzu, sesame, green onion, avocado, crisp sesame wonton
mini short rib taco, pico, cilantro lime crema
asian chopped salad, mixed greens, tomato, orange segments, green onion, cucumbers, spiced edamame, red cabbage, carrot – ginger dressing
yakitori, teriyaki marinated salmon skewers, gochujang bbq sauce, citrus nappa cabbage slaw
chicken pad thai, traditional rice noodles, parsley, chicken, garlic, tamarind, palm sugar, lime, fresh bean sprouts, crushed peanuts
bite-sized mini pastries

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TAPAS AND STATIONS

all tapas selections require a chef attendant fee of \$100 per 100 guests

*pick **one** station & **one** tapas for \$32.00*

*pick **two** stations & **one** tapas for \$42.00*

*pick **two** stations & **two** tapas for \$58.00*

STATIONS

mezza

display of artisan breads, grilled focaccia, salted pretzel sticks, flat bread crackers, roasted poblano – sweet corn fundido, infused olives, dried tomato arugula pesto, italian roasted vegetables, caramelized vidalia onion – blue cheese flat bread

polish

potato pierogi, sour cream, green onions
lager braised smoked kielbasa, green apple – caraway sauerkraut *gf*
marinated cucumbers & dill *gf*
“fat tuesday” paczkis

carbs, carbs and more carbs

tuscan cavatappi, italian meatballs, roasted peppers, onions, parmesan cheese, arriabbiata sauce
3 cheese “cyo mac” *gf*
cheddar cheese, bacon, green onion, mushrooms, peas, crispy onions, sour cream, cabernet demi
gurnsery farms buttermilk whipped potato *gf*
marble potatoes, sherry vinegar, herbs, garlic *gf*

artisan taco station

achiote infused flank steak, tequila –lime marinated chicken breast, soft tortillas, blistered peppers, onions, shredded cabbage, shredded cheddar, fresh jalapeños, avocado, fresh cilantro

seafood experience (add \$6.00) *gf*

shrimp cocktail, lemon, traditional cocktail sauce
oyster on the half shell, oyster rockefeller, spinach, pernod, parmesan cheese, butter
california rolls, sliced ahi tuna, smoked salmon
wasabi, soy, lemons, cocktail sauce, mignonette

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TAPAS

shrimp & grits *(chef attendant)*

white corn polenta, pimento cheddar cheese, roasted shrimp, sweet chili – tequila glaze *gf*

steak frites *(chef attendant)*

beef tenderloin tips, herb garlic butter, roasted mushrooms, pickled cipollini onions, red wine demi-glace, parmesan-garlic potatoes, fresh herbs *gf*

chicken & waffles *(chef attendant)*

maple-malted waffles, bourbon butter, caramelized peaches, candied pecans, bacon “bits” crispy fried chicken”

pad thai *(* peanuts served on the side) (chef attendant)*

traditional rice noodles, parsley chicken, garlic, tamarind, palm sugar lime, fresh bean sprouts, crushed peanuts *gf*

salmon wellington *(chef attendant)*

spinach, fennel, parmesan, multigrain pilaf, stoneground mustard, honey lavender roasted carrots

sea salt – black pepper prime rib *(add \$6.00) (chef attendant)*

roasted asparagus, mushroom – cipollini onion jus, horseradish cream, silver dollar rolls

ENHANCEMENTS

coffee & donuts | \$12 *(using the donut wall)*

regular and decaffeinated coffee, herbal tea, flavored creamers
artisan donuts, muffins, mini paczkis, cream puffs

crepe station | \$15 *(requires one attendant per 50 guests at \$100.00 per attendant)*

strawberry “bellini” crêpe, macerated peaches, champagne compressed, strawberries
whipped cream, strawberry pearls, powder sugar

german chocolate crêpe, toasted coconut, pecan custard, salted caramel drizzle, cocoa essence, amaretto cream

sundae bar | \$ 10

ice-creams/gelatos: chocolate, vanilla

saucers & syrups: chocolate, caramel, strawberry

enhancements: maraschino cherries, toasted walnuts, whipped cream, sprinkles, macerated strawberries, cookie crumbles, brownie pieces, crushed candies, chocolate shavings.

waffle bowls

bite-size dessert table | \$9

mini pastries, assorted chocolate mousse cups, mini cookies, mini house-made brownies

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