

# WEDDING REHEARSAL DINNER MENUS

## 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  
**bumpy cupcakes**

### MEDITERRANEAN PIZZERIA AND DELI | \$37

**soupa toscana**

**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, stromboli

**'beyond' meatball bolognese**, penne pasta, italian meatballs, reggiano cheese, fresh basil

**tiramisu**

### ARTISAN TACOS AND FAJITA BUFFET | \$39

**pulled chicken tinga** *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

**mango lime tart**

### '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 sundae**, vanilla ice-cream, cherries, chocolate sauce, sprinkles

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. \* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## 'PACIFIC RIM' | \$39

**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

**coconut mango pannacotta**

## 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, arriabiata 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

## **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**

regular and decaffeinated coffee, herbal tea, flavored creamers

artisan donuts, 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, amaretto cream

**sundae bar | \$ 10**

**ice-creams/gelatos:** chocolate, vanilla

**sauces & 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 | \$12**

mini pastries, assorted mini cheesecake, mini cookies, mini house-made brownies