





















# THE PERFECT PAIR PACKAGE

Designed for the perfect pair, we've included everything essential for the celebration of your dreams and a wedding you'll remember for the rest of your lives.

### **INCLUDES:**

Four-hour hosted bar
Butler-passed appetizers
Champagne toast
Plated entrée
Overnight accommodations for the wedding couple

### **Butler-Passed Appetizers (choice of 4)**

Caprese Brochette

Pineapple Chicken Skewers with Thai Mango Salsa Shrimp Tempura with Sweet Chili Sauce Mini Beef Wellington with Mushroom Demi-Glace Smoked Turkey with Cranberry on Corn Muffin Shrimp Eggroll

Goat Cheese Crostini with Sun Dried Michigan Cherries

### Four-Hour Hosted Bar

Tier One Spirits

Contact your sales representative for additional information regarding included spirits and additional beverage enhancements.

### Salad (choice of 1)

Caesar Salad with Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese

Baby Leaf Spinach with Goat Cheese, Golden Raisins, Pine Nuts, Sun-Dried Tomato Vinaigrette

Kale, Arugula, Romaine, Cucumber, Dried Cranberries, Sunflower Seeds, White Balsamic Vinaigrette

Endive Mixed Greens, Pear, Candied Walnuts, Crumbled Bleu Cheese, Balsamic Vinaigrette



Serve up something that will leave your guests coming back for seconds. Choose from a wide variety of entrées, all prepared by our award-winning chefs that will satisfy even the most sophisticated palate.

### Standard Entrées

MotorCity Steak Diane
Grilled NY Strip Steak, Diane Sauce

### Chicken Oscar

Asparagus Tips, Maryland Lump Crab, Hollandaise

### Grilled Salmon

Togarashi and Ginger Sauce

### Crab-Stuffed Flounder

with Hollandaise

### **Pecan-Crusted Chicken**

Roasted Fig Sauce

### Michigan Chicken

Stuffed with Brioche Bread Crumbs, Michigan Dried Cherries, Root Vegetables, topped with Apple Rum Glace

### Premium Entrées

Boneless Short Rib
Root Vegetable Demi-Glaze

### **Duet of Grilled Petit Filet**

Caramelized Onions, Bourbon Demi-Glaze, Paired with Sea Bass with Honey Sesame Glaze

Duet of Pan-Seared,
Roasted Filet of Beef
Paired with Crab-Stuffed Flounder, Hollandaise

### **Duet of Beef Short Rib**

Root Vegetable Demi-Glace, Paired with Vernors™ BBQ-Glazed Salmon

## RECEPTION ENHANCEMENTS

For those who settle for nothing but the absolute best, choose from a list of upgrades that includes everything from a cheese display to a sushi station with your own performance chef.

### **Cheese & Fruit Display**

Elaborate Display of Imported, Domestic, and Artisan Cheese with Fresh Grapes, Seasonal Berries, Baguettes, Sourdough, Lavash, Breadsticks, and Mixed Crackers

### Sushi Performance Station

Sushi, Nigiri, Sashimi, Wasabi, Pickled Ginger, Soy Sauce. Performance chef included.

### **Dips and Spread Station**

Roasted Red Pepper Bruschetta, Mixed Olive Tapenade, Housemade Hummus, Tabouleh, Crispy Pita, Baguette, Crackers

### **Antipasto Station**

Sopressata, Mortadella, Dry-Cured Capicola, Fresh Mozzarella with Vine-Ripened Tomatoes, Basil Oil Fontina, Gorgonzola, Provolone, Shaved Parmesan, Marinated Artichokes, Mixed Olives with Fresh Herbs, Baguettini, Ciabatta, Focaccia

### **Seafood Display**

Jumbo Shrimp on Crushed Ice, Oyster Shooters, Shrimp Tempura, Crab Cakes, Served with Appropriate Sauces, Garnishes



### DESSERT ENHANCEMENTS

Make your day even sweeter with upgrades to your wedding package that include a wide array of delectable desserts and Starbucks coffee. Whatever you're craving, we've got something for you. It's like a sugarcoated happily ever after with a cherry on top.

### **Americana**

Flourless Chocolate Cake
Lemon Bars
Warm Apple Caramel Bread Pudding
New York Cheesecake with Berry Compote
Chocolate Mousse with Fresh Raspberries
Key Lime Tarts
Chocolate Strawberries
Salted Caramels

### Butler-Passed Mini Desserts (choice of 3)

Mini Chocolate Cups with Raspberry Mousse
Chocolate-Dipped Strawberries
Assorted Cheesecake Bites
Lemon Bars
Peanut Butter Bars
Mini Tiramisu Glasses
Mini Milkshakes
\*Attendant required.

### **International Dessert Buffet**

Chocolate Cups with Raspberry Mousse
Espresso Tiramisu in Chocolate Cups
Vanilla Bean Crème Brûlée
Dark Chocolate Fondue with Cubed Cake,
Sweet Cookies, Pretzels, Strawberries,
Marshmallows
Framboise [Raspberry Cheesecake]
Raspberry Liqueur Cups and Truffles
Lemon Blood Orange Panna Cotta
Brandied Cherry Marquise
Mini Cannoli



