

Classic Strolling Dinner Menu

Appetizer Station:

- Artisanal Cheese Display - Chef's Selection, Marcona Almonds, Fruit Garnish, Artisanal Cracker Assortment
- Charcuterie Display - Imported Sliced Meats, 'Something' Pickled, Marinated Greek Olives, Mustard Assortment, Sliced French Baguette
- Fresh Fruit Display - Thinly Sliced, Seasonal Assortment

Salads & Sides:

- The Lafayette Salad - Spring Mix, Roma Tomato, Cucumber, Edamame, Pickled Shallot, Feta Cheese, Avocado-Goddess Dressing
- Grilled Michigan Asparagus - Parmigiano-Reggiano and Lemon Zest
- Mushroom Ravioli - Morel Cream, Fresh Herbs

Carve Station:

- Beef Tenderloin Platter (Prime Angus) - Thinly Sliced, Beautifully Presented
Served With:
Assorted Fresh Bakery Rolls
Dipping Sauce Trio: Horseradish Cream, Spicy Mustard, Chimichurri
- Not-Your-Average Potato Salad - Roasted Potatoes, Coarse Grain Mustard & Fresh Herbs

Sweets Station:

- Assorted Petite Cheesecake Tartlets
- Mini Mason Jar Pies – Classic Cherry Filling, Whipped Cream Topping
- Chocolate-Caramel Brownies

*Menus are based on seasonal availability and may change according to actual event timeframe.

*Menu pricing does not include necessary event rentals, staffing, service charge or 6% sales tax.

*Certain menu items will require a Chef Onsite charge in addition to event staffing package.