

The Art of Celebration



Four Hour Signature Bar Package

Selection of Four Butler Passed Hors d 'Oeuvres

Sparkling Toast for All Guests

Plated Dinner

Cake Cutting Service

Bartender & Bar Setup Fees

Gourmet Coffee Station

White-Glove Service

Complimentary Use of Floor Length Linens & Napkins in Black or White

Complimentary Executive Suite for the Couple on Wedding Night



Butler Passed Hors d'Oeuvres

Select Four Hors d'Oeuvres

Hot Selections

Breaded Stuffed Peppadew Peppers Vegetable Samosa with Sweet Chili Sauce Buffalo Chicken Spring Roll with Blue Cheese Sauce Braised Lamb Wonton with Cherry Mash Mini Beef Franks in Puff Pastry Dates with Bacon Coconut Chicken with Honey Mustard Vegetarian Spring Roll with Sweet & Sour Plum Sauce Signature Crab Cake with Chipotle Aioli Goat Cheese Filled Phyllo Dough Glazed with Honey

Cold Selections

Shrimp Cocktail with Vodka Chili Sauce Chili Dusted Chicken Tortilla Crisp with Black Bean Curd & Lemon Lime Aioli Roasted Tenderloin Crostini with Tomato Jam & Horseradish Stilton Yogurt Tomato Pepper Bruschetta with Olive Tapenade Roasted Vegetable Maytag Cheese Crostini Roasted Red Pepper & Goat Cheese Mousse on a Cucumber Round Caprese Skewer

Salad Selection

Served with Fresh Rolls & Butter

Select One Salad

Mixed Greens Salad

Cucumber, Tomatoes, Shaved Carrots, Garlic Croutons, House Dressing

Caesar Salad

Fresh Romaine Hearts, House Made Croutons, Parmesan, Freshly Ground Black Pepper, and Traditional Dressing

The Henry Signature Salad

Stacked Baby Greens, Cucumber, Toasted Pecans, Goat Cheese & Cherry Timbale, Sherry Vinaigrette + \$3 per guest



Entrée Selection

All entrées accompanied by Chef's Selection of Seasonal Vegetable & Starch

Select up to 3 Entrée Selections

CHICKEN

Hearth Grilled Chicken Chicken Jus 98 per guest

Seared Tuscan Chicken Tomato Olive Fondue 99 per guest

Chicken Florentine

Stuffed with Spinach & Parmesan Cheese, Basil Bolini Sauce 101 per guest

Herb Seared Airline Chicken Sundried Tomato, Goat Cheese, Lemon Cream Sauce

101 per guest

BEEF

Braised Short Rib Natural Jus 110 per guest

10oz Grilled New York Strip Steak

with Caramelized Onion, Cabernet Demi 112 per guest

8oz Grilled Filet Mignon with Forest Mushrooms, Cabernet Demi 122 per guest

Bacon Wrapped Filet Mignon

Onion Cream Sauce 124 per guest

FISH

Dill Seared Cold Water Salmon

Spinach Butter Sauce 99 per guest

Grilled Mahi Mahi Cilantro Pesto

100 per guest

Blackened Scarlet Snapper

Tomato Onion Fondue 101 per guest

VEGETARIAN

Vegan Vegetable Medley

Seasonal Vegetables, Quinoa, Portobello Mushrooms, Tomato Broth 95 per guest



Dual Entrée Selections

All entrées accompanied by Chef's Selection of Seasonal Vegetable & Starch

Grilled Filet Mignon & Hearth Grilled Chicken 126 per guest

Hearth Grilled Chicken & Dill Seared Salmon 115 per guest

Hearth Grilled Chicken & New York Strip 120 per guest

Slow Roasted Blade Steak & Dill Seared Salmon 118 per guest

Grilled Filet Mignon & Dill Seared Salmon 128 per guest

Grilled Filet Mignon & Duo of Shrimp 131 per guest

> Filet & Lobster Tail Market Pice

Children's Package

Available for ages 12 & under Package includes a plated kid's meal & 4-Hour Soda/Juice Package 30 per child



Reception Specialties

Based on a minimum of 75% of quest count

Artisan Cheese

Varieties of Domestic & International Cheese, Dried & Fresh Fruit, Preserves, Nuts, Crackers, Baguette, & Garnishes 18 per guest

Crudité Display

Freshly Cut Raw Vegetables & Buttermilk Herb Dip 10 per guest

Artisan Cheese & Crudité Display

14 per guest

Sliced Fresh Fruit

Chef's Selection of Seasonal Sliced Fresh Fruit 10 per guest

Mediterranean

House Made Hummus, Fire Grilled Baba Ghanoush, Tabbouleh, Chicken Gallabah, Basmati Rice, Mjadra, Sumac Mint Yogurt with Fresh Basil, Tandoori Style Pita 12 per guest

Sardinian

Antipasti of Marinated Grape Tomatoes, Rappini & Artichokes, House Selection of Cured Meats, Basil Marinated Mozzarella, Italian Style Cheese, Marinated Olives, Fire Roast Grilled Vegetables, Assorted Tapenades & Fresh Bread 16 per guest

02/23/2023



Sweet Finales

Based on a minimum of 75% of guest count

Gourmet Coffee Station

Freshly Brewed Coffee (Regular & Decaf) Accompanied by Flavored Syrups, Cinnamon, Chocolate Shavings, Whipped Cream & Sugared Swizzle Sticks *Included with Package – 2 hours of service*

Sweet Treats Display

Chef's Selection of Miniatures, Petit Fours, Cheesecake, Mousse, Tarts, Cream Puffs, Eclairs Chocolate-Dipped Strawberries, Lemon Bars, Turtle Cups, Cookies, & Display of Fresh Fruits 17 per guest

Chocolate Sommelier Station

Chocolate Chip Cookies Baked Before Your Eyes, Warm Chocolate Molten Cakes, Chocolate & Almond Biscotti, Imported Hand Rolled Truffles, White Chocolate, Milk Chocolate & Dark Chocolate Fondue, Rice Crispy Treats, Pound Cake, Pretzel Rods, Marshmallows, Oreo Cookies, Strawberries, & Pineapple 18 per guest | \$150 Attendant Fee Required

Sanders Ice Cream Sundae Station

Vanilla & Chocolate Ice Cream Accompanied by Chocolate Shavings, Sprinkles, Cream Puffs, Whipped Cream, Caramel Sauce, Sanders Chocolate Sauce, & Strawberry Topping 14 per guest | \$150 Attendant Fee Required

Sunday Afternoon

Traditional Bread Pudding with Crème Anglaise, Double Fudge Chocolate Cake, Choice of Peach or Cherry Cobbler, Apple Pie 14 per guest

Crafted Hot Chocolate

Homemade Hot Chocolate, Marshmallows, Crushed Peppermint, Cinnamon Sticks, Sprinkles, Assorted Biscotti, Caramel Syrup, Raspberry Syrup, & Whipped Cream 12 per guest



After Glow Displays

Based on a minimum of 50% of guest count

Lafayette Coney Stop

Mini Hot Dogs & Buns, Coney Chili, Pickle Relish, Ketchup, Mustard, Onions, Fries & Cheddar Cheese Sauce 9 per guest

All American Sliders

Plain & Cheese Mini Burgers, Mini Brioche Buns, Onion Rings, Fries, Ketchup, Mustard & Pickle Relish 11 per guest

Bagley St. Tacos Stand

Shredded Chicken, Seasoned Ground Beef, Shaved Romaine, Cheddar Cheese, Pico de Gallo, Olives, Salsa & Guacamole, Corn & Flour Tortillas 13 per guest Add Shredded Pork Verde + 3 per guest

The Greasy Spoon

Breaded Dill Pickle Coins, Onion Rings, Thick Cut Seasoned Fries, Mozzarella Cheese Sticks, Jalapeño Poppers 10 per guest Add Chicken Tenders + 5 per person

Late Night Breakfast

Pancake Wrapped Turkey Sausage, Biscuits & Gravy, French Toast Sticks, Cinnamon Rolls & Crispy Hash Browns 10 per guest

Italian Flat Bread

Select 3:

Margherita Buffalo Mozzarella, Tomatoes, & Pesto Sicilian Italian Sausage & Peppers Barbecue Chicken BBQ Sauce & Red Onions Roasted Vegetable Olive Tapenade & Balsamic Pepperoni 14 per guest



Beverage Selections

SIGNATURE BAR

Tito's Vodka

Canadian Club Whisky

Johnnie Walker Red

Jose Cuervo Gold Tequila

Beefeater Gin

Bacardi Silver Rum

Jim Beam Bourbon

Included in Package Additional hour \$8

Autograph Bar

Tito's Vodka

Chivas Regal

1800 Reposado Tequila

Bombay Gin

Canadian Club Whisky

Jack Daniels Whiskey

Bacardi Silver Rum

Captain Morgan Rum

Upgrade \$6 Additional Hour \$8

LUXURY BAR

Grey Goose Vodka

Johnnie Walker Black

Patron Silver Tequila

Captain Morgan's Private

Bombay Sapphire Gin

Crown Royal Whiskey

Courvoisier VS Cognac

Woodford Reserve Bourbon

Upgrade \$12 Additional Hour \$9

All Bars Are Complete with Domestic & Import Beer, House Wines, Mixers & Garnish See Sales Manager for Custom Bar Offerings

Beverage Enhancements

Michigan Craft Beer

Selection of up to two Seasonal Craft Beers 6 per bottle – charged on consumption

Wine Pour with Dinner Service

House Selection of Cabernet, Merlot, Pinot Grigio or Chardonnay 34 per bottle opened

02/23/2023



MONET BREAKFAST BUFFET Minimum 25 Guests

Seasonal Sliced Fruits & Berries Assorted Breakfast Bakeries Butter & Preserves Individual Yogurt with Granola Fresh Bagels & Assorted Cream Cheeses Scrambled Eggs Smoked Bacon & Pork Sausage Links The Henry Signature Redskin Breakfast Potatoes Assorted Fruit Juices Freshly Brewed Coffee & Tea Selection 34 per guest

VAN GOGH BREAKFAST BUFFET

Minimum 25 Guests

Seasonal Sliced Fruits & Berries Assorted Breakfast Bakeries Butter & Preserves Individual Yogurt with Granola Fresh Bagels & Assorted Cream Cheeses Scrambled Eggs Florentine Thick Cut Ham & Pork Sausage Links The Henry Signature Hash Browns Brioche Cinnamon Vanilla French Toast Assorted Fruit Juices Freshly Brewed Coffee & Tea Selection 36 per guest

Brunch Cockțail Stations

Minimum 15 Guests \$150 Bartender fee

Mimosa Bar

House Sparkling Wine, Peach Schnapps, Orange Juice, Cranberry Juice, Grapefruit Juice, Fruit Garnishes 12 per guest

Bloody Mary Bar

Titos Vodka, Bloody Mary Mix, Celery, Lemons, Limes, Salt, Pepper, Pickles, Blue Cheese Olives, Jalapenos 15 per guest



