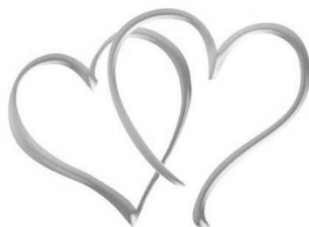


# *Village Conference Center* *Weddings*

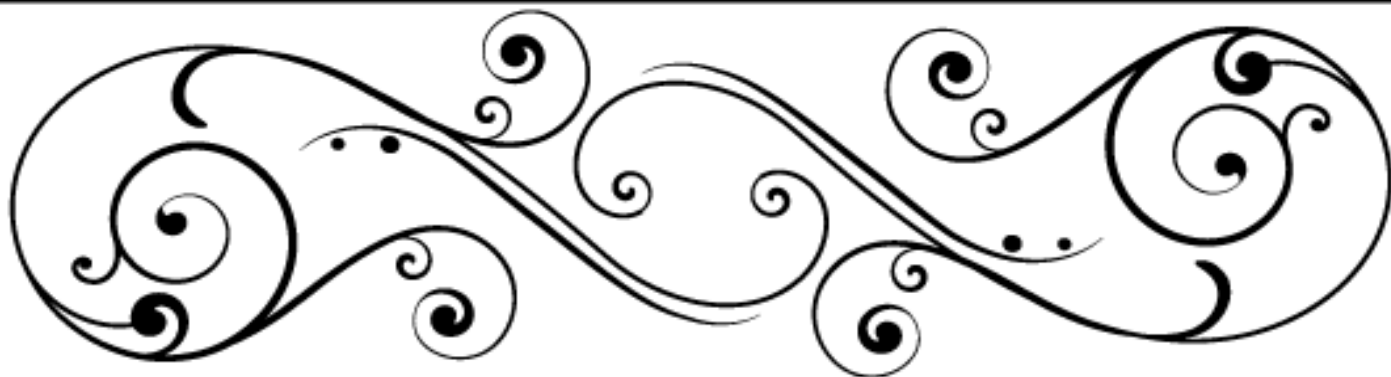
1645 Commerce Park Drive, Chelsea, MI 48118

**734-433-8000**



*Menu prepared by Executive Chef Matt Lauth.*

*All food & beverage are subject to a 6% sales tax and 20% service charge. Pricing & offerings subject to change.*



# Village Conference Center Weddings

*Included with all packages:*

**Five Hour unlimited Hosted Bar**

**Two Hors D'oeuvres**

*(Excludes premium selections)*

**Champagne Toast for the Head Table**

**Cake Service**

**House Centerpieces**

**White Linens**

**Customized Setup**

**Complimentary Jacuzzi Room for Bride & Groom**

**Champagne & Chocolate Dipped Strawberries**

*Silver Package @ \$29.00*

*Gold Package @ \$32.00*

**With Premium Bar Package and Champagne Toast for all Guests**

*Platinum Package @ \$35.00*

**With Premium Bar Package, Champagne Toast for all Guests**

**Additional Appetizer & Late Night Snack**

*Prices are per person and do not include the cost of your meal.*

*Packages are only available when purchased with a plated or buffet dinner.*

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# Wedding Upgrades



## **Strolling Hors D'oeuvres**

*(\$5.00 per person)*

Grilled Cajun Shrimp with Mint Melon Salsa  
Mini Crab Cakes with Remoulade  
Balsamic Beef Crostini  
Scallops Wrapped in Bacon  
Grilled Tenderloin on Focaccia

## **Late Night Snacks**

*(pricing valid only with purchase of entrée)*

Nacho Bar - \$5.00 per person  
Soft Pretzels with Warm Cheese Sauce - \$4.00 per person  
12" Cheese Pizza - \$9.00 per pizza  
12" Pepperoni Pizza - \$10.00 per pizza  
12" Vegetarian Pizza - \$12.00 per pizza  
(Green Pepper, Onion, & Mushroom)  
12" Meat Lovers Pizza - \$14.00 per pizza  
(Pepperoni, Sausage, & Ham)  
12" Deluxe Pizza - \$14.00 per pizza  
(Green Pepper, Onion, Mushroom, Pepperoni, Sausage, & Ham)

## **Miscellaneous Upgrades**

Colored Napkins - \$0.50/napkin  
Illuminated Head Table - \$25.00  
On- Site Ceremony Room Flip Fee - \$500.00  
Coat Check with Attendant - \$100.00/6 hours

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# Hors D'oeuvres

Designed to be served for a maximum of 1½ hours

## **Hors D'oeuvre Displays**

*Minimum 25 guests*

**Bruschetta Display** - \$2.00/person

**Vegetable Display** - \$2.75/person

**Fresh Fruit Display** - \$3.00/person

**Cheese & Cracker Display** - \$3.00/person

## **Chilled Presentations**

**Humus with Grilled Pita Bread** - \$2.00/person

**Boursin Stuffed Cherry Tomatoes** - \$15.00/dozen

**Chicken Salad Crostini, with Candied Pecans**- \$15.00/dozen

## **Hot Presentations**

**Spanakopita** - \$19.00/dozen

**Swedish OR Barbeque Meatballs** - \$11.00/dozen

**Water Chestnuts wrapped in Bacon** - \$13.00/dozen

**Pork Tenderloin Crostini, with Pepper Marmalade**- \$16.00/dozen

**Chicken Wings, choice of Buffalo, Barbecue or Plain**- \$13.00/dozen

**Vegetable Spring Rolls, served with Sweet & Sour Sauce**- \$16.00/dozen

**Stuffed Mushrooms, with Grilled Chicken, Spinach & Feta Cheese**- \$18.00/dozen

**Chicken Skewers, with Sweet Chili Sauce, Pineapple, and Cilantro** - \$19.00/dozen

## **Premium Selections**

**Chilled Cocktail Shrimp** - \$22.00/dozen

**Mini Baked Brie** - \$20.00/dozen

**Grilled Beef Tenderloin on Focaccia Toast** - \$25.00/dozen

**Balsamic Beef Crostini** \$25.00/dozen

**Mini Muffaletta Sandwiches** - \$25.00/dozen

**Mini Cajun Chicken Sandwiches** - \$25.00/dozen

**Bacon wrapped Barbeque Shrimp** - \$25.00/dozen

**Bacon wrapped Scallops** - \$25.00/dozen

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# Plated Dinner Entrees

(Limit of 2 entrée choices plus a vegetarian option)

*Includes: Choice of Salad, Freshly Baked Bread with Honey Thyme Butter,  
Choice of Side & Vegetable, Coffee, Hot Tea, Iced Tea & Lemonade.*

**Grilled Filet Mignon - \$27.95**

6oz. Filet Mignon, served with choice of Peppercorn Sauce or Blue Cheese Butter.

**Roasted Prime Rib - \$24.95**

12oz. Prime Rib, served with Rich, flavorful Au Jus

**Grilled New York Strip - \$24.95**

Grilled 10oz. NY Strip, served with choice of Peppercorn sauce or Blue Cheese Butter.

**Crab Cakes - \$21.95**

Two 4oz. Lump Crab Cakes, served with Cajun Rémoulade Sauce.

**Glazed Salmon - \$20.95**

Grilled 6oz. Salmon. Served with Teriyaki Orange Ginger Glaze

**Whitefish - \$19.95**

Pan-fried Whitefish. Served with Dijon Dill Cream Sauce.

**Chicken Kiev - \$18.95**

Panko-breaded breast of Chicken, stuffed with Garlic Herb Butter and finished with an Herb Velouté

**Chicken Boursin - \$18.95**

Lightly-breaded Chicken breast, served with a Garlic Herb Cream sauce.

**Village Grand Chicken - \$18.95**

Lightly-breaded Chicken breast, served with an Artichoke Mushroom cream sauce

**Chasseur Chicken - \$18.95**

Lightly-breaded Chicken breast, served with a Mushroom & Tomato demi-glace

**Chicken Parmesan - \$18.95**

Parmesan encrusted breast of chicken with House made Marinara.

**Grilled Chicken - \$18.95**

Grilled to perfection and served with an Andouille Pepper cream sauce

**Pork Tenderloin - \$18.95**

Tender Pork Tenderloin served with choice of Cherry Peach Chutney or Apple Bourbon Chipotle

**Pork Picatta - \$18.95**

Tender Pork Tenderloin served with Lemon Caper sauce

**Vegetarian Plate - \$15.95**

Penne Primavera Alfredo or Eggplant Parmesan

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# Duet Plates

*Includes: Choice of Salad, Freshly Baked Bread with Honey Thyme Butter,  
Choice of Side & Vegetable, Coffee, Hot Tea, Iced Tea & Lemonade.*

## **Filet Mignon & Pairing**

Four ounce Filet served with choice of  
Peppercorn Sauce or Blue Cheese Butter

**\$29.00++/pp**

## **Grilled Sirloin & Pairing**

Four ounce Sirloin served with choice of  
Peppercorn Sauce or Blue Cheese Butter

**\$27.00++/pp**

## **Choice of 2 Pairings**

**\$26.00++/pp**

# Pairings

### **Crab Cakes**

Two 4oz. Lump Crab Cakes, served with  
Cajun Rémolade Sauce.

### **Village Grand Chicken**

Lightly-breaded Chicken breast, served with an  
Artichoke Mushroom cream sauce

### **Glazed Salmon**

Grilled 6oz. Salmon. Served with  
Teriyaki Orange Ginger Glaze

### **Chasseur Chicken**

Lightly-breaded Chicken breast, served with a  
Mushroom & Tomato demi-glace

### **Whitefish**

Pan-fried Whitefish. Served with  
Dijon Dill Cream Sauce.

### **Chicken Parmesan**

Parmesan encrusted breast of chicken with  
House made Marinara.

### **Chicken Kiev**

Panko-breaded breast of Chicken, stuffed with  
Garlic Herb Butter and finished with an  
Herb Velouté

### **Grilled Chicken**

Grilled to perfection and served with an  
Andouille Pepper cream sauce

### **Chicken Boursin**

Lightly-breaded Chicken breast, served with a  
Garlic Herb Cream sauce.

### **Pork Tenderloin**

Tender Pork Tenderloin served with choice of  
Cherry Peach Chutney or Apple Bourbon Chipotle

### **Pork Picatta**

Tender Pork Tenderloin served with  
Lemon Caper sauce

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poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 2018-2019

# Dinner Buffet

(Minimum 25 Guests)

Designed to be served for a maximum of 1 ½ hours. Available between 4pm-10pm

Includes: Tossed Salad Bar, Freshly Baked Bread with Honey Thyme Butter,  
Coffee, Hot Tea, Iced Tea & Lemonade.

## Sides

(choose one)

Garlic Mashed Potatoes  
Herb Roasted Redskin Potatoes  
Steamed Yukon Gold Potato w/Onion  
Au Gratin Potatoes  
Baked Macaroni & Cheese  
Rice Pilaf

## Vegetables

(choose one)

Green Bean, Carrot & Bell Peppers  
Squash, Zucchini, Tomatoes & Fresh Herbs  
Honey Maple Roasted Carrots  
Green Bean Almondine

## Entrees

Chicken Boursin  
Village Grand Chicken  
Chasseur Chicken  
Chicken Parmesan  
Chicken w/Andouille Pepper Cream  
Pork Tenderloin w/Cherry Peach Chutney  
Pork Tenderloin w/Apple Bourbon Chipotle  
Pork Picatta  
Beef Bourguignon  
Roasted Strip Loin with Lyonnaise Sauce

Prime Rib Au Jus (add \$4.00)  
Roasted Beef Tenderloin (add \$8.00)  
Lemon Pepper Herb Tilapia  
Salmon with Teriyaki Orange Ginger Glaze  
Whitefish with Dijon Dill Cream Sauce  
Ratatouille  
Penne Primavera Alfredo  
Egg Plant Parmesan

Chef Carving Fee - \$75.00

*Two Entrée Buffet - \$26.00*

*Three Entrée Buffet - \$30.00*

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# Entrée Compliments

## Plated Salad Options

### Garden Tossed Salad

Mixed Salad Greens with sliced Cucumbers, Grape Tomatoes, shredded Cheddar Cheese, homemade Croutons, and choice of two dressings.

### Caesar Salad

Chopped Romaine Lettuce, Shredded Parmesan Cheese, homemade Croutons, and Grape Tomatoes tossed in Caesar Dressing

### House Salad

Mixed Salad Greens, Sun-Dried Cherries, Feta Cheese, and Candied Pecans, Tossed in your choice of Dressing

## Premium Plated Salads

*(Additional \$1.50 per person)*

### Summer Salad

Mixed Salad Greens with Blueberries, Strawberries, & candied Pecans, tossed in Strawberry Balsamic Vinaigrette.

### Village Grand Salad

Mixed Salad Greens with caramelized Peaches, crispy Bacon, & Feta Cheese, tossed in Champagne Vinaigrette.

### Winter Harvest Salad

Mixed Salad Greens with caramelized Pears, toasted Walnuts, & crumbled Blue Cheese, tossed in Honey Pear Vinaigrette

## Accompaniments

### Side Dishes

Garlic Mashed Potatoes  
Herb Roasted Redskin Potatoes  
Rice Pilaf  
Duchess Potatoes  
Parmesan Herb Risotto  
Baked Potato

### Vegetables

Green Bean, Carrot & Bell Peppers  
Squash, Zucchini, Tomatoes & Fresh Herbs  
Honey Maple Roasted Carrots  
Green Bean Almondine

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# Bar Options

Includes setups, mixes, and garnishes, for a maximum of 6 hours. A \$75 bartender fee will be issued if sales do not exceed \$300. Additional bartenders are available for \$50/hour.

## Unlimited Host Bar Options

	Three Hours	Four Hours	Five Hours	Six Hours
<b>Premium Brands</b>	\$21.00	\$24.00	\$27.00	\$30.00
<b>House Brands</b>	\$18.00	\$21.00	\$24.00	\$27.00
<b>Beer &amp; Wine Only</b>	\$15.00	\$18.00	\$21.00	\$24.00
<b>Soft Drinks Only</b>	\$3.00	\$5.00	\$7.00	\$9.00

## Keg Beer

Classic Half Barrel - \$250.00  
Premium Half Barrel - \$350.00

**House Mixed Drink** - \$5.00  
**Premium Mixed Drink** - \$6.00  
**Domestic Beer** - \$5.00

**Premium Beer** - \$6.00  
**Wine** - \$5.00  
**Soft Drinks** - \$1.75

## Wine & Champagne by the Bottle

Merlot, Cabernet Sauvignon, Chardonnay, and Moscato - \$18.00/750mL bottle  
Asti Spumante - \$19.00/bottle  
Brut Champagne - \$21.00/bottle  
Sparkling Juice - \$12.00/bottle

## Domestic Beer Choices

Budweiser, Bud Light, Coors Light, Miller Lite,  
Labatt Blue

## Premium Beer Choices

Sam Adams, Heineken, Corona, Blue Moon, &  
seasonal selections.

## House Liquor Brands

Lauder's Scotch, Jim Beam, Seagram's 7,  
Seagram's Gin, Castillo Silver & Spiced Rum,  
Smirnoff Vodka

## Premium Liquor Brands

Dewar's Scotch, Jack Daniels, Tanqueray, Crown  
Royal, Bacardi Rum, Captain Morgan's, Absolut

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