



DINNER MENU

Monday-Saturday / 4pm-close

2 COURSE Greens and Entrée // **\$40 per person**

3 COURSE Greens, Entrée, & Dessert // **\$45 per person**

4 COURSE Shared, Greens, Entrée & Dessert // **\$50 per person** *includes 2 shared choices served at the table.

Includes refillable beverages: Food Dance coffee roasted & blended by Waterstreet / coke products / freshly brewed iced tea / cranberry juice

SHARED

Mingling before dinner - platters and hors d'oeuvres are available, our event coordinators have details.

Served at the table / choose up to 2

American Artisan Cheese & Meat Board

american artisan cheeses / cured meats / accoutrements / housemade crackers

Pimento Cheese & Crackers (V)

zingerman's pimento cheese spread / housemade crackers / baguette slices

2-Bite Crab Cake

fennel pollen aioli

Cocktail Shrimp

housemade cocktail sauce

GREENS Choose 1 from the following

Served with housemade artisan bread / herbed butter

Field Greens (V)

seasonal fresh greens / carrot ribbons / croutons / balsamic vinaigrette

Dance Circle (V)

crumbled goat cheese / haystack onions / toasted pine nuts / michigan dried tart cherries / fresh greens / balsamic vinaigrette

ENTREES

Sesame Ginger Salmon (GFI)

maple syrup sesame soy glaze / ginger sushi rice / steamed greens / cucumber relish

Herb Buttermilk Chicken Breast

buttermilk & lemon marinated / herb bread crumb / sweet potato mash / braised greens / maple butter

Seasonal Vegetable Feature (V)

Chef's seasonal feature. Please let us give you the details of what we are serving, it does rotate regularly.

Grilled Sirloin Steak (GFI)

prepared medium / seasonal vegetable / goat cheese potato puree / rosemary / roasted garlic butter

DESSERTS Choose 1 from the following

Petite Cats Meow (GFI)

baked flourless chocolate mousse / chocolate ganache / whipped cream / almond praline

Caramel Turtle Cheesecake

vanilla cheesecake / caramel sauce / toasted pecans

Assorted Bite Size Pastries

chocolate / fruit / lemon

SPECIALTY BARS

Juice Bar // 20 guests min. // **\$10 per person**

Carafes of freshly squeezed orange juice and other seasonal juices along side an assortment of purees and garnish including pomegranate puree, pear puree, pomegranate seeds, citrus, and rosemary sprigs.

*Turn your Juice bar into a **Mimosa Bar**. Order a glass of cava and build your own Mimosa // **\$4 per pour**

Hot Chocolate Bar // 20 guests min. // **\$8 per person**

Self-serve Food Dance Hot Chocolate with seasonal garnishes, including chocolate dipped peppermint candy canes, housemade marshmallow skewers, freshly whipped cream, hazelnut and caramel syrup, and chocolate sprinkle coated bamboo stirrers.

*Spike your hot chocolate with Bailey's Irish Cream or Jameson Irish Whiskey // **\$6 per pour**

(V) vegetarian (GFI) gluten free ingredients // Prices are subject to change and do not include tax or 20% gratuity.

* To provide exceptional service the day of your event, parties of 30 or more expected guests we ask the host to collect guest's entree selection and preorder at no less than 1 business week prior to the event date. If a pre order is not possible, we kindly ask the host to choose 2 entree selections to offer the day of the event.