

APPETIZERS

Tiny Charleston Crab Cakes with sriracha aioli 7

Duck Confit Strudel with chambord glaze 7



Wheel of Warm Brie Cheese fruit compote, pinenuts, ciabatta bread (serves 12-15) \$65

Classic Shrimp Cocktail with horseradish spiked cocktail sauce 8

Grilled Portabella Mushroom with arugala salad and herbed balsamic 7

SALADS

Petite Greens Salad

bosc pear, bleu cheese, brioche croutons, and herbed balsamic vinaigrette 7

Spinach Salad chopped egg, red onion, and bacon-mustard vinaigrette 6

Hearts of Romaine Caesar Salad house made croutons and parmesan reggiano 6

Organic Quinoa Salad cabbage, carrot, cucumber, red pepper, cashews, yuzu dressing 8

Tossed Apple-Buttermilk Ranch Salad bacon lardons and pickled onion 7

Panzanella bread salad with fresh mozzarella, cucumber, tomato, onion, and capers 7

Truffled Cucumber and Roasted Beet Salad tomato, red onion and mixed greens 8

SOUPS \$5 per Guest

Michigan Potato Chowder crisp bacon, tabasco oil and chives

Purée of Sherry Mushroom crème fraîche and toasted almonds

Tomato Basil Bisque pesto oil and parmesan cheese

French Green Lentil fried onions

Prochaska Farms Gazpacho (seasonal) locally grown vegetables, chive oil



BUFFET SERVICE

This menu is designed in a way to allow you to customize your meal to best fit the unique needs of your party. Our Chef offers each entrée pairing with your choice of two starches and a vegetable selection, and will provide an appropriate sauce and garnish based on your selections. Or, relax and enjoy yourself...we'll arrange the menu and take care of everything for you!

ENTRÉE PAIRINGS

Grilled Chicken Breast with Natural Reduction & Herb Brioche Toasted Whitefish 26

Seared Beef Tenderloin with Cabernet Reduction & Bacon Wrapped Roasted Chicken Breast with Lemon-Thyme Reduction and Crispy Parsnips 36

Garlic Bathed Sea Scallops & Roasted Breast of Muscovy Duckling 32

Roasted Loin of Pork with Sherry Brown Butter & Sautéed Jumbo Shrimp 26

Herb Roasted Prime Rib & Pan Seared Salmon 32

POTATOES, RICE & PASTA

(Select Two)

Irish Champ

Roasted Garlic Whipped Yukon Golds

Rosemary Roasted Redskins Fettuccine with Pesto Cream

Potato Pavé

Sweet Potato Dauphinoise Chili Spiked Sweet Potato Purée Pecan Scented Wild & Basmati Rice

Herbed Risotto

Vermont White Cheddar Mac & Cheese

VEGETABLES

(Select One)

Seasonal Local Vegetables Grilled or Sautéed Asparagus Perfectly Buttered Broccoli Glazod Carrots

Glazed Carrots Haricots Verts

Asian Vegetable Stir Fry Braised Napa Cabbage

Portobello, Spinach, Tomato & Parmesan

^{*} Items may be substituted. Prices may be adjusted to reflect any modifications.

^{*} All Evans Street Station menus are seasonal and subject to change based on market and availability.