
CHEF ADAM
HIGHTOWER





MENU OFFERINGS

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Welcome to an unforgettable hospitality experience. As your chef, I am deeply privileged to craft culinary delights for your cherished occasion, event or meeting. Alongside my talented culinary service team, we are dedicated to ensuring that each dining moment reflects your unique vision and taste. Should you desire specific dishes or unique event enhancements, we are here to transform your culinary dreams into lasting memories. Thank you for entrusting us with your special day, event or meeting; it's our honor and pleasure to deliver a personalized and positive experience just for you.

Sincerely,
Chef Adam Hightower

CHEF ADAM HIGHTOWER

About

Restaurant Consulting (on Site)

Every project is unique. Consulting engagements typically begin at $5,000 and scale with the scope of work.
From one-day intensives to long-term strategic partnerships, we'll tailor solutions to your needs and goals.

Private Dinner Experiences (on Site)

Private dinners are designed entirely around your story and occasion. Experiences begin at $195 per guest (plus service and travel). Each evening includes curated menus, fine service, and thoughtful pacing.

Corporate Dinners (please use this menu as a guideline)

Corporate experiences are crafted to celebrate your people and your brand. Whether it's an executive recognition dinner or a show-stopping event for hundreds, programs generally begin at $250 per guest.

Dream Weddings (please use this menu as a guideline)

Wedding experiences are fully customized.
Menus generally begin at $195 per guest,
with full-service celebrations typically ranging
$12,000–$25,000 depending on guest
count, service style, and vision.

Please note: All pricing is customized.
Starting ranges are listed to help align expectations.
Final proposals are tailored after consultation









SOFT BEVERAGE STATION

Detroit Bold Coffee Co., Germack Coffee | $6 per person

Iced Tea and Lemonade | $7 per person

Herbal & Black Hot Teas | $5 per person

A LA CARTE BEVERAGES

Bottled Water | $4 per bottle
Chilled Still Water, Individual Bottles

San Pellegrino
Sparkling Water | $6 per bottle
Imported Italian Sparkling Mineral Water

Assorted Sodas | $4 per can
Classic Cola, Diet Cola, Lemon-Lime Selections

La Croix Sparkling Water | $4 per can
Flavored Sparkling Water, Assorted Varieties

Red Bull Energy Drink | $7 per can
Regular, Sugar-Free Available

Vietnamese Coffee | $9 per coffee
Bold, Aromatic Strong Coffee, Served Over Sweetened Condensed Milk

Hawaiian Brunch Punch | $50 per gallon
Signature Sparkling Punch, Citrus, Hawaiian Fruit

Michigan Hot Apple Cider | $50 per gallon
Locally Pressed Cider, Spices, Served Warm

Freshly Brewed Local Coffee or
Cold Brew Coffee | $55 Per Gallon
Smooth Freshly Brewed Coffee, Chilled & Bold

Wellness Infused Water | $45 per gallon
Seasonal Blends such as Cucumber-Mint, Citrus-Ginger, Berry-Basil

Freshly Brew Iced Tea | $50 per gallon
Lemongrass, Ginger, Mint, Basil, Lemon, Served Over Ice





A LA CARTE SNACKS

Freshly Baked Cookies | $36 per dozen (V)
Chocolate Chip, Oatmeal Raisin, Seasonal Varieties

Decadent Brownies | $40
per dozen (V)
Fudgy Chocolate Brownies, Baked In-House

Lemon Bars | $40 per dozen (V)
Bright, Tart, Dusted Powdered Sugar

Whole Fresh Fruit | $36
per dozen (GF)(VE)
Apples, Bananas, Seasonal Selections

Seasonal Sliced Fruit Platter | $92
per platter (GF)(VE)
Assorted Fresh Fruit, Berries (serves 12)

Granola & Protein Bars | $36 per dozen (V)
Assorted Energy and Protein-Packed Bars

Greek Yogurt Parfaits | $82
per dozen (GF)(V)
Individual Jars Layered with Greek Yogurt, Berries, House Granola

Hummus & Crudité Cups | $62
per dozen (GF)(V)
Cucumber, Celery, Carrot, Peppers, House Hummus

Whipped Feta Crostini | $42
per dozen (V)
Crisp Toasted Baguette, Whipped Feta, Roasted Red Pepper Relish, Fresh Herbs

Michigan Trail Mix & Roasted Nuts | $60
per dozen (GF)(V)
House Blend of Dried Fruit, Roasted Nuts, Dark Chocolate (4 oz. bags)

Artisan Cheese & Crackers | $92
per platter (V)
Creamy Brie, Aged Cheddar, Sharp Blue, Nutty Gouda (serves 12)

Signature Charcuterie Board | $125
per platter
Dry-Aged Meats, Sausages, Olives, Pickled Vegetables, Crackers, Mustards (serves 12)

Power Snack Box | $82 per dozen
Individual Boxes with Almonds, Dried Fruit, Dark Chocolate, Cheese Cubes

Vegan Bliss Box | $62
per dozen (GF)(VE)
Energy Bites with Dates, Oats, Cocoa, Chia Seeds

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Luncheon

Price per person - 12 people minimum

SALADS

Romaine or Kale Caesar Salad | $16
Herbed Croutons, Shaved Parmesan, Caesar Dressing

Detroit Greek Salad | $17
Crisp Romaine & Iceberg Lettuce, Roasted Beets, Pickled Red Onion, Tomato, Cucumber, Feta, Pepperoncini, Kalamata Olives, Red Wine Herb Vinaigrette

Late Harvest Spinach & Pear Salad | $18 (V)
Arugula, Cinnamon Spiced Pecans, Gorgonzola, Champagne Dressing

Local Organic Mixed Greens Salad | $18 (V)
Carrot Curls, Tomato, Cucumber, Pickled Red Onion, Herb Croutons, Michigan Herb Vinaigrette

Add Chicken $4 Add Salmon $6

SANDWICHES

Prime Beef & Horseradish | $24
Arugula, Shaved Slow Cooked Prime Rib, Horseradish Mayo, Toasted Onion Roll, Kettle Chips, Dill Pickle

Michigan Turkey & Brie with Green Apple | $19
Sliced Smoked Turkey Breast, Brie, Apple Slaw, Cranberry Mayo, Grilled Wheat Bread, Kettle Chips, Dill Pickle

Chicken Salad Croissant Sandwich | $19
Cherry Almond Chicken Salad, Red Onions, Bibb Lettuce, Croissant, Kettle Chips

The Club Wrap | $19
Ham, Turkey, Bacon, Lettuce, Tomato, Bistro Sauce, Flour Tortilla, Kettle Chips, Dill Pickle

Asian Crispy Lettuce Wrap | $18 (V)
Shredded Carrot, Peppers, Mint, Basil, Cilantro, Sprouts, Pea Shoots, Daikon, Ginger Dressing, served with Veggie Chips

Greek Salad Wrap | $18 (V)
Lettuce, Cucumber, Tomato, Peppers, Olives, Pickled Red Onion, Feta Cheese, Tzatziki Dressing

Grilled Portobello Mushroom with Chevre | $22 (V)
Roasted Red Peppers, Butter Lettuce, Vine Ripe Tomatoes, Basil Aioli, on Toasted Focaccia, Olives

Luncheon

BOXED LUNCHES

Choice of Sandwich

- Honey Ham & Swiss
- Roast Turkey & Provolone
- Prime Shaved Beef & Horseradish
- Veggie Crunch Wrap (Vegan) or (VE)
- Chicken Caesar Wrap, Sun-Dried Tomato Tortilla
- Michigan Chicken Salad, Buttery Croissant

Garnished appropriately. Served with Potato Chips, Coleslaw, Cookie, Whole Seasonal Fruit, Bottled Water | $30

A LA CARTE PLATED LUNCH ADD-ONS

Local Organic Mixed Greens Salad | $11 (V)
Late Harvest Spinach and Pear Salad | $11 (GF)(V)
Chef's Seasonal Soup | $9 (V)
Tomato Basil Soup | $8 (GF)(V)

For multiple entrée selections, advance entrée counts must be received one week prior to the event. You may choose 2 entrée choices and 1 vegan and vegetarian choice. Additional entrée choices may be chosen at a fee of $5 per choice, per person for the entire guest count.

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Luncheon Entrées **Includes bread service*

Asian Power Bowl | $26 (V)
Chilled Soba Noodles, Edamame, Sprouts, Carrots, Shaved Cabbage, Thai Basil, Cilantro, Green Onion, Peppers, Cucumber, Sesame Ginger Vinaigrette

Mediterranean Grain Bowl | $25 (V)
Farro, Quinoa, Roasted Artichoke, Tomato, Arugula, Cucumber, Kalamata Olive, Feta, Lemon Oregano Dressing

Detroit Reuben | $27
Shaved Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Marble Rye Bread, Served Warm, House-Made Pickle Spear

Potato Crusted Michigan Whitefish | $29
Broiled Michigan Whitefish, Citrus Caper Relish, Roasted Fingerling Potatoes, Haricot Verts, Lemon Dill Vinaigrette

Cedar Roasted Salmon | $32
Roasted Salmon, Fennel Citrus Salad, Herb Couscous, Honey Yogurt Drizzle

Lemon Thyme Chicken Breast | $29
Roasted Amish Chicken, Ancient Grains, Charred Asparagus, Meyer Lemon Jus

Sweet Potato and Kale Bowl | $26 (GF)(V)
Roasted Sweet Potato, Kale, Quinoa, Chickpeas, Pomegranate, Mint, Lemon Tahini Dressing

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Stationary Hors d 'Oeuvres

COLD *(serves twelve)*

Farm Fresh Vegetable Crudité | $170 (GF)(V)
Choice of three: Hummus, Creamy Dill, Tzatziki, Pickled Beet Dip, Lemon Aioli, Green Goddess, Buttermilk Ranch

Fresh Fruit Platter | $170 (GF)(VE)
Seasonal Fruits & Berries, Minted Yogurt, Passionfruit Crème, Cherry Crème

Charcuterie Boards | $325
Salami, Chorizo, Prosciutto, Boursin, Aged Cheddar, Gouda, Gorgonzola, Dried Fruit & Nuts, Pickled Onion, Cornichon, Mustards, Fig Jam, Crackers & Flatbreads

Smoked Salmon, Smoked MI Whitefish, & Chef's Whitefish Dip | $240
Green Apple, Pickled Red Onion, Capers, Lemon, Flatbreads, Bagel Chips, Crackers, Fried Pita Chips

Jumbo Oishi Shrimp Cocktail | $290 (GF)
Zesty Cocktail Sauce, Lemons, Horseradish Sauce

Sushi Variety | $260 *(requires two-week notice)*
Spicy Tuna, California, Crab Roll, Chef's Special Roll, Wasabi, Shoyu, Pickled Ginger

Sliced Hawaiian Kona Kampachi or Japanese Hamachi | $290
Ponzu, Pickled Fresh Jalapeno, Wasabi

COCKTAIL SANDWICHES

Prime Roast Beef | $180
Horseradish Sauce, Arugula, Toasted Buns

Dearborn Honey Ham with Pineapple Jam & Spicy Mustard | $160

Slow Roasted Turkey Slider | $160
Fresh Cranberry Mayo, Melted Brie

Cucumber Sandwiches | $90
English Cucumber, Fresh Dill, Lemon Zest Crème

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Stationary Hors d 'Oeuvres

HOT *(serves twelve)*

Shrimp Casino | $190
Bacon & Pepper Breadcrumbs, Lemon Herb

Portobello Arancini | $178
Pepper Coulis

Chicken Marsala Meatballs | $180
Tender Chicken Meatballs, Savory Marsala Mushroom Sauce, Fresh Herbs, Parmesan

Street Corn Bites | $98
Mexican Cheese, Chili, Lime

Fresh Wings | $210
Choice of: Dry Rubbed House BBQ, Hawaiian Shoyu, Thai Chili, Lime or classic Buffalo, Blue Cheese, Celery Sticks

Crab Artichoke & Spinach Dip | $198
Fried Tortilla Chips, Grilled Bread

Buffalo Cauliflower Bites | $98 (GF)
Blue cheese & Celery

Coconut Crusted Shrimp | $210
Passion Fruit Mustard & Thai Chili Sauce, Basil

Mini Crab Cakes | $220
Classic Remoulade, Lemon, Old Bay, Hot Sauce, Caper

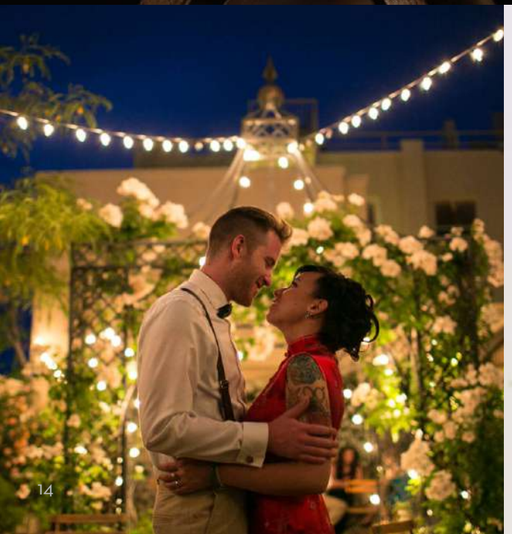
Thai Spring Rolls | $130
Sweet & Spicy Chili Sauce, Fresh Lime

Bacon Wrapped Scallops | $210
Orange Ginger Sauce

Lamb Empanadas | $168
Minted Yogurt & Feta Crème, Dill









Passed Hors d' Oeuvres

*Price per dozen. *3 dozen minimum per item.*

Cold

Caprese Skewer | $47 (GF)(V)
Fresh Mozzarella, Basil, Cherry Tomato, EVOO, Aged Balsamic Syrup

Prosciutto Wrapped Seasonal Fresh Fruit | $59 (GF)
Fresh Basil, Mint, Local Honey Drizzle

Feta Stuffed Watermelon | $38 GF V
Sweet Basil Candy & Sea Salt Finish

Cucumber Beet and Chevre Canape | $38 (GF)(V)
Fresh Dill, Lemon Zest, Microgreens

Thai Fresh Rolls | $45 (GF)(V)
Basil, Mint, Cilantro, Carrot, Daikon Radish, Lettuce, Mango, Thai Chili Lime Sauce

Smoked Michigan Whitefish Toast | $45
Toasted Rye, Green Apple, Cucumber, Dill, Lemon Zest, Caper

Spicy Tuna and Cucumber Bites | $56
Ahi Tuna, Yum Yum Sauce, Cucumber, Nori, Sesame

Fig Jam and Goat Cheese Crostini | $34 (V)
Whipped Goat Cheese, Fig Jam, Fresh Thyme

Stuffed King Strawberries | $45 (V)
Chevre, Honey, Mint, Candied Almonds

Endive Bites | $43 (V)
Gorgonzola Cheese, Walnuts, Local Apple, Mint

Charcuterie Skewers | $56 (GF)
Aged Salami, Cured Ham, Olive, Pickled Red Onion, Aged White Cheddar

Deviled Egg Trio | $56 (GF)
Smoked Salmon & Caviar, Buffalo Chicken & Celery, Classic French Dill Crème, Pickled Mustard Seeds

Caramelized Brie Bites on Toasted Brioche | $40 (V)
Luxardo Cherry, Green Apple Compote

Caramelized Onion & Gruyere Tart | $36 (V)
Flaky Puff Pastry, Sweet Onion, Aged Gruyere

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Passed Hors d' Oeuvres *Continued*

Hot

Thai Veggie Spring Rolls | $38 (GF)(V)
Crisp Wonton Skin wrapped in Lettuce, Thai Basil Drizzle, Fresh Lime

Michigan Candied Bacon | $47 (GF)
Local Maple Syrup Glaze, Green Apple, Cinnamon

Chef's Special Risotto Arancini | $56 (V)
Harvest Vegetables, Truffle Essence, Reggiano Cheese

Sugar Cane Skewered Hawaiian Prawns | $75 (GF)
Spicy Mango Coulis, Fresh Basil, Mint, Passion Fruit

Mini Quiche Lorraine | $47
Bacon, Gruyere Cheese, Spinach

Mini Farmhouse Quiches | $42 (V)
Chef's Seasonal Selection, Market Vegetables Herbs

Devils on Horseback | $67 (GF)
Bacon Wrapped Dates, Gorgonzola, Chorizo, Red Pepper Coulis

Michigan Devils on Horseback | $67 (GF)
Bacon Wrapped Dates, Green Apple, Feta, Mint, Maple Glaze

Jumbo Lump Crab Cakes | $72
Zesty Lemon Aioli, Fried Capers, Fresh Dill

Classic Warm Spanakopita | $41 per dozen
Flaky Phyllo, Spinach, Feta, Herbs

Coconut Shrimp | $60
Passion Fruit Mustard, Mint, Basil

Fillo Wrapped Brie with Raspberry and Almond | $45 (V)
Local Honey Drizzle, Fresh Thyme

Mediterranean Stuffed Mushrooms | $47 (VE)(GF)
Quinoa, Tomato, Kalamata Olive, Oregano, Parsley, Lemon, Pickled Red Onion

Vegan Butternut Bites | $32 (VE)
Caramelized Squash, Maple, Pistachio, Dried Cranberry

Hawaiian Shoyu Chicken Satay | $49
Grilled Chicken, Pineapple, Cilantro, Lime, Sesame

Bacon Wrapped Scallops | $61
Glazed, Michigan Maple Syrup, Grain Mustard Sauce

Hoisin Lamb Lollipops | $87
Hoisin & Hot Honey Glaze, Fresh Mint

Buffalo Chicken Lollipops | $61
Crisp Chicken Drummettes, Michigan Hot Sauce, Celery, Blue Cheese

Pigs in a Blanket | $36
Flaky Pastry, Spicy Mustard, Pickled Red Onion

Seared Japanese Pork Gyoza | $46
Ginger Sesame Soy Dipping Sauce, Green Onion

Mini Chicken & Waffle Bites | $56
Buttermilk Waffle, Fried Chicken, Michigan Maple, Hot Sauce

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Plated Dinners

**Includes Bread Service*

Duet Plates

Amish Chicken and Braised Beef Short Rib | $63
Buttermilk Whipped Potatoes, Glazed Green Beans, Baby Carrot, Natural Chicken Jus Lie, Sauce Bordelaise

Miso Glazed Black Cod and Petite Filet | $80
Whipped Potato, Asparagus, Bok Choy, Gingered Carrot, Yuzu Butter Sauce, Red Wine Demi

Filet Mignon and Sea Bass | $84
Buttermilk Whipped Potatoes, Glazed Green Beans, Baby Carrot, Lemon Beurre Blanc, Sauce Bordelaise

Brick Chicken and Braised Beef Short Rib | $61
Morel Mushroom Risotto, Glazed Green Beans, Baby Carrot, Natural Chicken Jus Lie, Sauce Bordelaise

Sautéed Salmon and Filet of Beef | $72
Roasted Potatoes, Glazed Green Beans, Baby Carrot, Lemon Beurre Blanc, Red Wine Demi

Airline Chicken Breast and Bacon Wrapped Pork Tenderloin | $57
Braised Swiss Chard, Green Apple Compote, Chicken Demi, Cider Jus

Filet and Butter Poached Lobster Tail | $112
Whipped Yukon Gold Potato, Asparagus, Seared Mushrooms, Roasted Tomato, Vanilla Beurre Blanc, Red Wine Demi

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Plated Dinners *Continued*

**Includes Bread Service*

Single Entree Plates

Achiote Braised Short Rib | $46
Slow Braised Beef Short Rib, Ancho & Citrus Achiote Jus, Roasted Garlic Whipped Potatoes, Charred Sweet Corn, Cilantro Gremolata

Stuffed Brick Chicken | $56 GF
Amish Organic Chicken filled with Spinach, Feta, Roasted Tomato, Parsley, Basil Pesto Risotto, Sugar Snap Peas, Natural Jus Lie, Roasted Tomato Butter

Banana Leaf Wrapped Salmon | $52
Chilies, Ginger, Lime, Kaffir Lime Leaf, Basil, Cilantro, Mint, Lemongrass, Steamed Jasmine Rice

Herb Crusted Michigan Whitefish | $52
Whipped Potatoes, French Green Beans, Tomato Concasse, Lemon Beurre Blanc

Shoyu and Hoisin Seared Sea Bass | $75
White Rice, Baby Bok Choy, Gingered Carrot, Sesame Ginger Sauce

Great Lakes Walleye | $55
Rock Shrimp, Tomato, Corn, Snap Peas, Warm Potato Chive Vinaigrette

Center Cut Filet Mignon | $86
Yukon Gold Whipped Potatoes, Asparagus, Baby Vegetables, Gaufrette Potato Chip, Full Bodied Red Wine Demi

Steak Diane Filet | $77
Morel Mushroom Risotto, French Green Beans, Baby Carrot, Classic Sauce Diane

Beef Tenderloin Rossini | $103
Marrow Toast, Foie Gras Torchon, Black Truffle, Whipped Yukon Gold Potatoes, Asparagus, Bordelaise Sauce

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Plated Dinners *Continued*

**Includes Bread Service*

Hawaiian Style Snapper | $90
Molokai Whipped Purple Potato, Baby Bok Choy, Heirloom Yellow Carrot, Soy Ginger Beurre Blanc

Maple and Mustard Glazed Salmon | $57
Wild Rice, Dried Cranberry, Haricot Verts, Parsnips, Mustard Beurre Blanc

Fresh Mediterranean Pasta | $42 (V)
Artichokes, Capers, Garlic, Spinach, Kale, Arugula, Basil, Tomato, Feta Cheese, Kalamata Olives, Preserved Lemon, EVOO

Fresh Pasta Forester | $47 (VE)
Semolina Pasta, Foraged Mushrooms, Ramps, Garlic, Wild Spinach, White Wine, Tarragon, Parsley, Lemon, Lemon Herb Butter

Lemon Herb Pork Chop | $49
Toasted Caraway Spaetzle, Green Beans, Caramelized Apple, Cider Veal Demi

Airline Chicken | $48
Wild Rice, Glazed Farm Fresh String Beans, Carrot Parisian, Natural Chicken Jus Lie

Chicken Parmesan | $43
Tomato Scented Angel Hair Pasta, Basil, Fresh Mozzarella, Reggiano, Basil Oil, EVOO, Lemon

Chicken Piccata | $43
Tomato Scented Angel Hair Pasta, Braised Greens, Basil, Lemon Caper Beurre Sauce

Turkey and Amish Chicken Blanquette | $43
Rich Velouté, Bread Dumplings, Peas, Carrots, Onions, Button Mushrooms, Vegetable Chips

Chicken Marsala | $43
Creamy Polenta, Braised Bitter Greens, Mushrooms, Garlic, Shallots, Marsala Wine Sauce

Chicken Madeira | $43
Potato Puree, Sautéed Mushrooms, Asparagus, Melted Provolone, Rich Madeira Sauce, Parsley Lemon

Thai Noodle Soup | $34
Coconut Broth, Basil, Mint, Cilantro, Shoots, Lime, Lemongrass, Tofu Noodles, Bok Choy, Lime Leaf, Chilies

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Plated Desserts

Price per person

Dubai Cheesecake | $14
Pistachio, Fresh Orange, Mint, Dark Chocolate Sauce

Opera Cake with Raspberry & Mint | $12 (V)
Layered Almond Sponge, Chocolate Whipped Cream, Raspberry Coulis, Tuile Cookie

Chocolate Hazelnut Torte | $14 (V)
Kona Coffee Chocolate Crème, Cinnamon Crunch, Luxardo Cherry

Limoncello Mascarpone Cake | $11
Lemon Zest, Fresh Blueberry, Citrus Syrup

Crème Brûlée Cheesecake | $11
Fresh Berries, Caramelized Sugar

Detroit Style Cheesecake | $10 (V)
Graham Cracker Crust, Fresh Strawberry Sauce

Espresso Cheesecake | $12 (V)
Chocolate Covered Espresso Bean, Raspberry Coulis, Fresh Mint

Carrot Cake | $11 (V)
Toasted Walnuts, Candied Ginger, Cream Cheese Frosting

Strawberry Strip Cake | $12 (V)
Vanilla Mousse, Sliced Strawberries, Strawberry Basil Mint Sauce

Chocolate Truffle Cake | $14 (GF)(V)
Blackberry Basil Mousse, Triple Berry Coulis, Chocolate Garnish

The Real Key Lime Pie | $10
Raspberry Coulis, Whipped Cream, Fresh Mint

Tahitian Vanilla Bean Panna Cotta | $11 (GF)
Fresh Berry Compote, Lemon Shortbread Crisp

French Pastry Duo | $13
Mini Éclair, Espresso Crème, Raspberry Macaron, White Chocolate Ganache

Michigan Hot Fudge Sundae | $11
Vanilla Bean Ice Cream, Mackinac Island Fudge, Toasted Pecans, Whipped Cream, Michigan Cherry

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Late-Night Snack Stations

Following a Full Luncheon or Dinner Event | Price per Person – 24 Person Minimum

Detroit Late Night Coney Dogs | $13
Michigan All-Beef Franks, Detroit Chili, Shredded Cheddar, Onion, Mustard

Mini Eastern Market Reubens | $14
Shaved Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marble Rye

Smash Burger Sliders | $14
Grilled Beef Patty, Caramelized Onion, House Special Sauce

Classic Michigan Sloppy Joes | $14
Slow-Simmered Beef, Brioche Buns, Tangy Coleslaw

Lamb Sloppy Joes | $15
Michigan Lamb, Caramelized Onion, Mint Yogurt Sauce, Detroit Slaw

Buffalo Wings | $15
Chicken Wings, Hot Sauce, Celery Sticks, Blue Cheese Dressing & Buttermilk Ranch

Soft Pretzel Wall | $12 (V)
Assorted Warm Pretzels, Whole Grain Mustard, Beer Cheese Sauce

Mini Grilled Cheese and Tomato Bisque | $13 (V)
Toasted Sourdough, Aged Cheddar, Warm Tomato Basil Bisque Shooter

Street Taco Bar | $14
Choice of Pulled Chicken or Braised Short Rib, Cilantro, Lime, Pickled Onion, Chipotle Crema

Breakfast Sandwich Sliders or Wraps | $14
Mini Croissants or Warm Toasted Tortilla, Farm Egg, Bacon, Cheddar, Maple Butter

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Cocktail Menu

Vetted third party vendor with a mobile liquor license (prices may vary)

Craft Cocktail Menu

Espresso Martini | $18
Michigan or Premium Vodka, Espresso, Coffee Liqueur

French 75 | $17
Gin, Fresh Lemon, Champagne

Paloma | $15
Tequila, Fresh Grapefruit, Lime, Sod

Whiskey Sour | $16
Bourbon, Fresh Lemon, Simple Syrup

Mojito | $15
Rum, Fresh Lime, Mint, Soda

Aperol Spritz | $15
Aperol, Prosecco, Soda

Negroni | $17
Gin, Campari, Sweet Vermouth

Moscow Mule | $16
Vodka, Fresh Lime, Mint, Ginger beer

Tom Collins | $15
Gin, lemon, soda

Old Fashioned | $18
Bourbon, Bitters, Sugar.

Pimm's Cup | $15
Pimm's No.1, Citrus, Cucumber, Vernors Ginger Ale

Dark & Stormy | $16
Dark Rum, Lime, Ginger Beer

Seasonal Mocktails

Thai Basil Cooler | $12
Fresh Lime, Thai Basil, Coconut Water, Ginger Syrup, Soda
(Spirit option: add Gin, Vodka, or Rum)

Michigan Harvest | $12
Pressed Apple Cider, Tart Cherry Juice, Cinnamon, Honey, Sparkling Water
(Spirit option: add Bourbon, Rye, or Calvados)

Hawaiian Sunset | $12
Pineapple Juice, Passionfruit, Fresh Lime, Mint, Soda
(Spirit option: add Rum or Tequila)

Winter Spiced Berry | $12
Cranberry, Pomegranate, Orange Zest, Clove Syrup, Soda
(Spirit option: add Vodka or Gin)





Signature Bar Packages

Vetted third party vendor with a mobile liquor license (prices may vary)

SIGNATURE BAR PACKAGE

Includes choice of two welcome cocktails | $3 per person
Choice of Aperol Spritz, Michigan Blueberry Mojito, Margarita, or Local Whiskey Sour
Customized welcome cocktails available upon request.

LIQUOR

Choice Vodka, Tito's Vodka, 1800 Silver Tequila, Bacardi Rum, Myers Dark Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Bombay Sapphire Gin, Maker's Mark Bourbon, Bulleit Bourbon, Jack Daniel's Whiskey, Jameson Whiskey, Dewar's Scotch

BEER

Choose up to three bottled beers or two keg beers
Groups under 100 guests choose one keg only
Heineken 0.0 (NA) included in addition to your selections

BOTTLED BEER SELECTIONS

Modelo, Miller Lite, Bud Light, Michelob Ultra, Labatt Blue, Labatt Blue Light, Bell's Oberon (May-August only), Short's Bellaire Brown, Bell's Two Hearted, Founder's All Day IPA, High Noon Hard Seltzer

KEG BEER SELECTIONS

Modelo, Miller Lite, Labatt Blue, Bell's Oberon (May-August only), Short's Bellaire Brown, Bell's Two Hearted, Northland Brewing Co. Bride's Choice IPA

WINE

Decoy Cabernet Sauvignon, Decoy Pinot Noir, Decoy Chardonnay, Torresella Pinot Grigio, Decoy Sauvignon Blanc

AFTER DINNER COCKTAILS | $8 per person

Espresso Martini, Irish Coffee, or Seasonal Dessert Cocktail

CHAMPAGNE TOAST POUR

$40 per bottle | $80 per Chandon
$140 per Veuve Clicquot

PRICING

$17 per person for the 1st hour
$14 per person for the 2nd hour
$11 per person each additional hour

Premium Bar Packages

Vetted third party vendor with a mobile liquor license (prices may vary)

SIGNATURE BAR PACKAGE

Includes choice of two welcome cocktails | $3 per person
Choice of Aperol Spritz, Michigan Blueberry Mojito, Margarita, or Local Whiskey Sour
Customized welcome cocktails available upon request.

LIQUOR

Belvedere Vodka, Gypsy Vodka (Petoskey), Tito's Vodka, Patron Silver Tequila, Casamigos Blanco Tequila, Myers Dark and Light Rum, Bacardi Rum, Bombay Sapphire Gin, Hendrick's Gin, Petoskey Stone Gin (Petoskey, MI), Jack Daniel's Whiskey, Iron Fish Copper Queen Whiskey (Thompsonville, MI), Jameson Whiskey, Bulleit Bourbon, Basil Hayden Bourbon, Glenfiddich Single Malt Scotch, Johnnie Walker Black Label Scotch, Hennessy Cognac, Christian Brothers Brandy

BEER

Choose up to three bottled beers or two keg beers
Groups under 100 guests choose one keg only
Heineken 0.0 (NA) included in addition to your selections

BOTTLED BEER SELECTIONS

Modelo, Miller Lite, Bud Light, Michelob Ultra, Labatt Blue, Labatt Blue Light, Bell's Oberon (May-August only), Bell's Two Hearted, Founder's All Day IPA, Blue Moon, High Noon Hard Seltzer

KEG BEER SELECTIONS

Modelo, Miller Lite, Labatt Blue, Bell's Oberon (May-August only), Bell's Two Hearted, Founder's Centennial IPA, Biere de Mac Seasonal, Northland Brewing Co. Bride's Choice IPA

WINE

Baby Prisoner Unshackled Cabernet Sauvignon, Rodney Strong Pinot Noir, Boen Chardonnay, Santa Margherita Torresella Pinot Grigio, Decoy Rosé, Seven Daughters Moscato

AFTER DINNER COCKTAILS | $10 per person

Espresso Martini, Irish Coffee, or *Michigan Cherry Espresso Martini* featuring Detroit City Distillery Bourbon and local cherry syrup

CHAMPAGNE TOAST POUR

$40 per bottle | $80 per Chandon
$140 per Veuve Clicquot

PRICING

$18 per person for the 1st hour
$15 per person for the 2nd hour
$13 per person each additional hour

CHEF ADAM HIGHTOWER



Beer & Wine Packages

Vetted third party vendor with a mobile liquor license (prices may vary)

SIGNATURE BEER & WINE PACKAGE

Choose up to three bottled beers or two keg beers
Heineken 0.0 (NA) included in addition to your selections

BOTTLED BEER SELECTIONS

Modelo, Miller Lite, Bud Light, Michelob Ultra, Labatt Blue, Labatt Blue Light, Bell's Oberon (May–August only), Cheboygan Brewing Lighthouse Amber, Short's Bellaire Brown, Bell's Two Hearted, Founder's All Day IPA, High Noon Hard Seltzer

KEG BEER SELECTIONS

Modelo, Miller Lite, Labatt Blue, Bell's Oberon (May–August only), Short's Bellaire Brown, Bell's Two Hearted, Petoskey Brewing Horny Monk, Northland Brewing Co. Bride's Choice IPA

WINE

Decoy Cabernet Sauvignon, Decoy Pinot Noir, Decoy Chardonnay, Torresella Pinot Grigio, Decoy Sauvignon Blanc, Seven Daughters Moscato, Decoy Rosé

PRICING

$14 per person for the 1st hour
$12 per person for the 2nd hour
$10 per person each additional hour







Premium Beer & Wine Packages

Vetted third party vendor with a mobile liquor license (prices may vary)

Choose up to three bottled or two keg beers
Heineken 0.0 (NA) included
in addition to your selections

BOTTLED BEER SELECTIONS

Modelo, Miller Lite, Bud Light, Michelob Ultra, Labatt Blue, Labatt Blue Light, Bell's Oberon (May–August only), Bell's Two Hearted, Founder's All Day IPA, Blue Moon, High Noon Hard Seltzer

KEG BEER SELECTIONS

Modelo, Miller Lite, Labatt Blue, Bell's Oberon (May–August only), Bell's Two Hearted, Founder's Centennial IPA, Biere de Mac Seasonal, Northland Brewing Co. Bride's Choice IPA

WINE

Baby Prisoner Unshackled Cabernet Sauvignon, Duckhorn Cabernet Sauvignon, Rodney Strong Pinot Noir, Boen Chardonnay, Santa Margherita Pinot Grigio, Seven Daughters Moscato, Decoy Rosé

PRICING

$15 per person for the 1st hour
$13 per person for the 2nd hour
$11 per person each additional hour

STANDARD MIXERS INCLUDED

Coke, Diet Coke, Sprite, Seagram's Ginger Ale, Fever Tree Ginger Beer, Club Soda, Tonic Water, Fruit Juices, Grenadine, Lime Juice, Dry and Sweet Vermouth, Bitters, Simple Syrup
Garnishes: Lime, Lemon, Orange, Cherries, Olives

UPGRADED MIXERS

Red Bull (8 oz.) | $7 each
Chef's Seasonal Bloody Mary Mix – Spicy or Traditional | $50 per liter
Additional mixers available upon request.

CHAMPAGNE TOAST POUR OPTIONS

$40 per bottle | $80 per Chandon | $140 per Veuve Clicquot
Add L. Mawby Sparkling (Leelanau Peninsula, MI) as a local upgrade option



Motor City Mix Upgrade

A Detroit-inspired bar experience celebrating Michigan-made spirits, craft brews, and Great Lakes character.

SIGNATURE COCKTAILS

Detroit Old Fashioned – Detroit City Distillery Rye, Michigan Maple Syrup, Angostura Bitters

Motor City Mule – Valentine Vodka (Detroit), Lime, Fever Tree Ginger Beer

Great Lakes Spritz – Aperol, Prosecco, and Faygo Rock & Rye Soda

Michigan Blueberry Mojito – Rum, Fresh Blueberry, Lime, and Mint

FEATURED MICHIGAN SPIRITS

Valentine Vodka – Ferndale

Detroit City Distillery Bourbon and Rye – Eastern Market

Two James "Catchers Rye" or "Johnny Smoking Gun" Whiskey – Detroit

Iron Fish Copper Queen Whiskey – Thompsonville

New Holland "Knickerbocker" Gin or Coppercraft Gin – Holland

CRAFT BEERS

Atwater Brewery – Detroit | Dirty Blonde, Vanilla Java Porter

Eastern Market Brewing Co. – Seasonal IPA or Sour

Bell's Two Hearted | Bell's Oberon | Founder's All Day IPA | Short's Bellaire Brown

LOCAL WINES

L. Mawby Sparkling – Leelanau Peninsula

Black Star Farms Chardonnay or Pinot Noir – Suttons Bay

Chateau Grand Traverse Riesling – Old Mission Peninsula

AFTER DINNER COCKTAILS

Detroit City Distillery Bourbon Coffee
Two James Nain Rouge Absinthe Rinse Espresso

MIXERS & GARNISHES

Vernors Ginger Ale, Faygo Rock & Rye, Orange, and Redpop

House-Made Michigan Cherry Syrup and Local Honey Shrub

UPGRADE OPTION:

All-Michigan Bar Experience – Replace national brands with local spirits, beers, and wines for an authentic "Taste of Detroit."

Add-on Price: Starting at $6 per person upgrade from Signature or Premium Package





Polices & Additional Information

- All bar packages are billed for guests age 21 and older. Guests under 21 will be charged a soft beverage rate of $8 per person for the entire event.
- Minimum of two hours required for all bar packages.
- Please choose either all bottled beer or all keg beer for your bar.
- Events with fewer than 50 guests will incur a bartender fee of $80 per hour, and the selection of liquors and wines may be modified to suit service size.
- Prices and selections subject to availability and market adjustments.
- 6% Michigan State Sales Tax and 22% service charge will be added to all bar packages.
- Consuming raw or undercooked animal products may increase your risk of foodborne illness.
- Some bar services may be handled by a vetted third-party vendor holding a valid Michigan Mobile Liquor License; pricing and availability may vary accordingly.







CHEF ADAM
HIGHTOWER