



WEBER'S
BANQUET MENU

CONTACT SALES AND CATERING OFFICE 734.769.3237
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REVISED DECEMBER 2024

BREAKFAST BUFFETS

BUFFETS AND STATIONS ARE DESIGNED TO BE SERVED FOR ONE HOUR
(25 PERSON MINIMUM) AVAILABLE FOR 15 TO 24 PERSONS AT A SURCHARGE OF 1.00 / PERSON
AVAILABLE FOR 10 TO 14 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, AND NATALIE'S ORANGE JUICE

THE SUNRISE / 21.00

CRACKED INHOUSE FLUFFY SCRAMBLED EGGS*
CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM
HASH BROWNS
SLICED FRESH FRUIT TRAY
WEBER'S BAKESHOP GRANOLA
CHOBANI GREEK YOGURT ASSORTMENT
SCONES, CINNAMON ROLLS AND MUFFINS

THE SOPHISTICATE / 23.00

BROCCOLI AND CHEESE QUICHE
CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM
HASH BROWNS
CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP
SLICED FRESH FRUIT TRAY
WEBER'S BAKESHOP GRANOLA
CHOBANI GREEK YOGURT ASSORTMENT
SCONES, CINNAMON ROLLS AND MUFFINS

THE UPTOWN BRUNCH / 27.00

CRACKED INHOUSE FLUFFY SCRAMBLED EGGS*
CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM
CHOICE OF: OVEN BROILED SALMON* OR OVEN BROILED WHITEFISH
FRIED CHICKEN
AU GRATIN POTATOES
CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP
SLICED FRESH FRUIT TRAY
HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS
SCONES, CINNAMON ROLLS AND MUFFINS

ENHANCEMENTS

OMELET STATION (20 PERSON MINIMUM)	6.00 / PERSON AND 45 /CHEF
WAFFLE STATION WITH ASSORTED TOPPINGS (20 PERSON MINIMUM)	4.00 / PERSON AND 45 /CHEF
LOX AND BAGEL PLATTER BAGELS, CREAM CHEESE, SCALLIONS, CAPERS, TOMATO	150.00 / PLATTER (SERVES 30)
CHOICE OF (2) BREAKFAST MEATS	1.50 / PERSON
SUBSTITUTE TURKEY SAUSAGE	2.00 / PERSON

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

MEETING BREAKS

SERVED FOR ONE HOUR (EXCLUDING ALL DAY COFFEE AND TEA OPTION)

ALL DAY COFFEE AND TEA SERVICE / 10.00

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, ASSORTED PEKOE AND HERBAL TEAS

WEBER'S GOURMET COFFEE STATION / 5.00

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, ASSORTED PEKOE AND HERBAL TEAS, WITH MONIN SYRUPS, WHIPPED CREAM, CINNAMON, CHOCOLATE SHAVINGS, ORANGE RIND AND BISCOTTI

ENHANCE WITH DARK HOT CHOCOLATE MIX AND MINI MARSHMALLOWS 1.00 / PERSON

DELUXE CONTINENTAL / 17.00

SLICED FRESH FRUIT TRAY

WEBER'S BAKESHOP GRANOLA

CHOBANI GREEK YOGURT ASSORTMENT

SCONES, CINNAMON ROLLS AND MUFFINS

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA AND NATALIE'S ORANGE JUICE

CONTINENTAL BREAK ENHANCEMENT:

EGG SANDWICH WITH CHEESE AT 5.00 EACH

ADD BACON OR DEARBORN SMOKED SLICED HAM AT ADDITIONAL 2.00 EACH

MEETING PACKAGE / 32.00

DELUXE CONTINENTAL BREAK

ALL DAY COFFEE AND TEA SERVICE

PM BREAK CHOOSE FROM BREAK SELECTION BELOW.

HEALTH / 12.00

WEBER'S BAKERY GRANOLA

CHOBANI GREEK YOGURT ASSORTMENT

FRUIT TRAY

WEBER'S BAKERY LEMON BARS

FLAVORED SAN PELLEGRINO

AFTERNOON / 12.00

ASSORTED CHEESE TRAY

RAW VEGETABLE TRAY

CRACKERS

WEBER'S BAKERY PECAN BARS

SOFT DRINKS AND FLAVORED SAN PELLEGRINO

SWEET AND SALTY / 12.00

POPCORN

TRAIL MIX ~ PEANUTS, CHOCOLATE PIECES, RAISINS, ALMONDS, CASHEWS

GREAT LAKES KETTLE CHIPS

WEBER'S BAKESHOP COOKIES

SOFT DRINKS AND FLAVORED SAN PELLEGRINO

TAKE A DIP / 12.00 (20 PERSON MINIMUM)

HOT SPINACH DIP WITH GARLIC TOAST

HUMMUS AND PITA BREAD

HOUSE MADE TORTILLA CHIPS AND SALSA

SOFT DRINKS AND FLAVORED SAN PELLEGRINO

WEBER'S BAKERY CHOCOLATE BARS

A LA CARTE

BEVERAGES

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	60.00 / 40-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	30.00 / 20-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	15.00 / 10-CUP POT
ICED TEA	10.00 / LITER
LEMONADE	10.00 / LITER
NATALIE'S ORANGE JUICE	15.00 / LITER
ORCHARD ISLAND APPLE JUICE	10.00 / LITER
CRANBERRY JUICE	10.00 / LITER
SOFT DRINKS (CANS)	2.00 / EACH
BOTTLED WATER	2.00 / EACH
VITAMIN WATER	2.75 / EACH
FLAVORED SAN PELLEGRINO (CANS)	2.50 / EACH
FRUIT PUNCH (SERVES APPROXIMATELY 25)	40.00
CITRUS PUNCH (SERVES APPROXIMATELY 25)	40.00

SPIRITED PUNCHES

MARGARITA PUNCH (SERVES APPROXIMATELY 25)	100.00
RED SANGRIA PUNCH (SERVES APPROXIMATELY 25)	100.00

MIMOSA STATION

FOUR BOTTLES OF DUC DE VALMER FRENCH SPARKLING WINE, NATALIE'S ORANGE JUICE, NATALIE'S GRAPEFRUIT JUICE, PEACH NECTAR, BLUEBERRIES, RASPBERRIES, STRAWBERRIES (SERVES APPROXIMATELY 25)	175.00
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SNACKS

COFFEE CAKE, CINNAMON ROLLS, SCONES OR MUFFINS	25.00 / DOZEN
ASSORTED COOKIES OR RICH CHOCOLATE BROWNIES	24.00 / DOZEN
ASSORTED BAKERY BAR COOKIES ~ LEMON, CHOCOLATE, PECAN	2.00 / EACH
KIND BARS	2.50 / EACH
GREAT LAKES KETTLE CHIPS	10.00 / BASKET
POPCORN	10.00 / BASKET
WEBER'S BAKESHOP GRANOLA	10.00 / POUND
TRAIL MIX ~ PEANUTS, CHOCOLATE PIECES, RAISINS, ALMONDS, CASHEWS	3.25 / EACH
ASSORTED CHOBANI GREEK YOGURT 5.3 OZ. CUPS	3.50 / EACH
BANANAS, APPLES, OR ORANGES	2.25 / PIECE

PLATED LUNCH

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA

ADDITIONAL ENTRÉE CHARGE - PLACE CARDS REQUIRED 1.00 / PERSON
UPGRADE TO CAESAR SALAD 2.00 / PERSON

PRIME RIB OF BEEF* / 30.00

HOUSE SPECIALTY, 8 OZ. CUT, SLOW ROASTED AND SERVED AU JUS (GF)

LONDON BROIL* / 25.00

MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

NEW YORK STRIP STEAK* / 23.00

7 OZ, 28 DAY AGED, BROILED, HOUSE MADE RED WINE DEMI-GLACE (GF)

NORTHERN LAKES WHITEFISH / 24.00

OVEN BROILED, CITRUS BEURRE BLANC (GF)
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

ATLANTIC SALMON / 24.00

BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED W/ FRIED ONION RINGS AND GREEN SCALLION AIOLI

JUMBO CRAB CAKES / 32.00

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

CHICKEN CHASSEUR / 22.00

PAN SEARED CHICKEN BREAST IN A WHITE WINE VELOUTÉ SAUCE, WITH SUNDRIED TOMATOES

CHICKEN FORESTIERE / 22.00

PAN SEARED CHICKEN BREAST AND WILD MUSHROOMS IN A BRANDY CREAM SAUCE

TRUFFLE CHEDDAR MACARONI / 21.00

CELLENTANI MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL
ENHANCE WITH CHICKEN 6.00 / PERSON

ROASTED PORTABELLA (VEGAN/GF) / 20.00

PORTABELLA TOPPED WITH ROASTED RED PEPPER, GARLIC, SPINACH, SUN-DRIED TOMATOES, AND FRESH TOMATOES WITH A BALSAMIC REDUCTION

ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / ASPARAGUS/ ROASTED CARROTS (PLATED ONLY)
STARCH: MIREPOIX BASMATI RICE (GF): / AU GRATIN POTATOES / WHIPPED POTATOES (GF)

PLATED SALAD ENTRÉES

INCLUDES: WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA

WEBER'S COBB SALAD / 18.00

CHICKEN, BACON, GOAT CHEESE, EGG, TOMATO AND MIXED GREENS, BROWN DERBY DRESSING

CAESAR SALAD / 15.00

ROMAINE, CROUTONS, PECORINO ROMANO, ANCHOVY

ENHANCE WITH 6 OZ CHICKEN 6.00 / PER PERSON

ENHANCE WITH 4 OZ SALMON 7.00 / PER PERSON

WALNUT CHICKEN GORGONZOLA SALAD / 21.00

GRILLED CHICKEN, MIXED GREENS, GORGONZOLA CHEESE, SUN-DRIED CRANBERRIES, SHALLOTS, WALNUT VINAIGRETTE

BABY KALE / 15.00

MICHIGAN CHERRIES, WALNUTS, HONEYCRISP APPLES, RADISH, MAPLE CHAMPAGNE VINAIGRETTE

ENHANCE WITH 6 OZ CHICKEN 6.00 / PER PERSON

ENHANCEMENTS

SOUP DU JOUR

4.00 / PERSON

ADDITIONAL ENTRÉE CHARGE - PLACE CARDS REQUIRED

1.00 / PERSON

THEMED LUNCH BUFFETS

SERVED FOR ONE HOUR

(25 PERSON MINIMUM) AVAILABLE FOR 15 TO 24 PERSONS AT A SURCHARGE OF 1.00/PERSON

AVAILABLE FOR 10-14 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA

ITALIAN BUFFET / 25.00

CHICKEN PARMESAN, VEGETABLE LASAGNA, ORZO WITH PESTO, CAESAR SALAD, GARLIC TOAST, PETITE CANNOLI, LEMON BARS, CASSATA SHOOTERS

BUILD YOUR OWN FAJITAS / 25.00

MARINATED SLICED BEEF WITH GRILLED GREEN PEPPERS AND ONIONS, CHICKEN WITH GRILLED GREEN PEPPERS AND ONIONS, BAKED BLACK BEANS, MEXICAN RICE, SHREDDED CHEESE, GUACAMOLE, SALSA, SOUR CREAM, SHREDDED LETTUCE, HOUSE MADE TORTILLA CHIPS, WARM FLOUR TORTILLAS, ASSORTED COOKIES, RICH CHOCOLATE BROWNIES

HOT SANDWICH BUFFET / 24.00

SOUP OF THE DAY, BUILD YOUR OWN HOT SANDWICH: GRILLED CHICKEN, SHAVED ANGUS STRIPLOIN WITH GREEN PEPPERS ONION AND MOZZARELLA, WEBER'S COLESLAW, ASSORTED CHEESE, SLICED TOMATO, ONION, LETTUCE, KOSHER DILL PICKLES, GREAT LAKES KETTLE CHIPS, WEBER'S BAKESHOP SANDWICH BUNS, ASSORTED COOKIES, RICH CHOCOLATE BROWNIES

SOUP, SALAD AND POTATO BAR / 21.00

SOUP OF THE DAY, MIXED GREENS, BAKED POTATOES, WEBER'S BAKESHOP ROLLS, BAKED POTATO

TOPPINGS: WHITE CHEDDAR CHEESE, SOUR CREAM, BUTTER, BACON, EGG, CUBED CHICKEN, TOMATOES, SLICED ALMONDS, SCALLIONS, DRIED CRANBERRIES, SHALLOTS, ASSORTED COOKIES, RICH CHOCOLATE BROWNIES

ORIGINAL WORKAHOLICS BUFFET / 21.00

SOUP OF THE DAY, BUILD YOUR OWN SANDWICH, SLICED VIRGINIA HAM, LEAN ROAST BEEF, ROAST TURKEY BREAST, CHEDDAR, SWISS, PROVOLONE CHEESE, LETTUCE, TOMATO, ONION, KOSHER DILL PICKLES, SPECIALTY AIOLI SAUCES, HUMMUS, WEBER'S BAKESHOP BREAD, GREAT LAKES KETTLE CHIPS, ASSORTED COOKIES, RICH CHOCOLATE BROWNIES

LUNCH BUFFET

SERVED FOR ONE HOUR

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, COUSCOUS OR WEBER'S COLESLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA

TWO ENTRÉES / 27.00

CHICKEN CHASSEUR

PAN SEARED CHICKEN BREAST IN A WHITE WINE VELOUTÉ SAUCE, WITH SUNDRIED TOMATOES

CHICKEN FORESTIERE

PAN SEARED CHICKEN BREAST AND WILD MUSHROOMS IN A BRANDY CREAM SAUCE

LONDON BROIL*

MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS (GF) 2.00 / PERSON

JUMBO LUMP CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

BEEF TIPS AND RICE

SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE (GF)

NORTHERN LAKES WHITEFISH

OVEN BROILED, CITRUS BEURRE BLANC (GF)
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

ATLANTIC SALMON

BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, AND TOMATO BASIL SAUCE

TRUFFLE CHEDDAR MACARONI

CELLENTANI MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

PORTABELLA MUSHROOM SAUTÉ

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS
STARCH: MIREPOIX BASMATI RICE (GF): / AU GRATIN POTATOES / WHIPPED POTATOES (GF)

ENHANCEMENTS

ADDITIONAL ENTRÉE	2.00 / PERSON
UPGRADE TO CAESAR SALAD	2.00 / PERSON
ROAST PRIME RIB OF BEEF* (GF)	10.00 / PERSON AND 45 / PER CHEF

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

PLATED DINNER

INCLUDES: HOUSE SALAD W/ DRIED CRANBERRIES AND TOASTED ALMONDS, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA

ADDITIONAL ENTRÉE CHARGE - PLACE CARDS REQUIRED 1.00 / PERSON
UPGRADE TO CAESAR SALAD 2.00 / PERSON

PRIME RIB OF BEEF* / 42.00

HOUSE SPECIALTY, 12 OZ. CUT, SLOW ROASTED AND SERVED AU JUS (GF)

FILET MIGNON* / 49.00

8 OZ CENTER CUT FILET MIGNON, BROILED TO PERFECTION, HOUSE MADE RED WINE DEMI-GLACE (GF)

LONDON BROIL* / 31.00

MARINATED FLANK STEAK, GRILLED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE W/ SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

NEW YORK STRIP STEAK* / 40.00

14 OZ, 28 DAY AGED, BROILED, HOUSE MADE RED WINE DEMI-GLACE (GF)

JUMBO CRAB CAKES / 37.00

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

CHILEAN SEABASS / 42.00

MISO SAKE MARINADE, MISO GLAZE (GF)

ATLANTIC SALMON / 29.00

BROILED (GF) OR CARAMELIZED W/ CAJUN SEASONING, GARNISHED W/ FRIED ONION RINGS & GREEN SCALLION AIOLI

NORTHERN LAKES WHITEFISH / 29.00

OVEN BROILED, CITRUS BEURRE BLANC (GF)
ENHANCE W/ CRISPY ROCK SHRIMP 2.50 / PERSON

NEW ZEALAND LAMB / 38.00

HERB RUBBED & ROASTED, POMEGRANATE DEMI-GLACE (GF)

MAPLE LEAF FARMS DUCK / 30.00

BONELESS DUCK BREAST SEARED MEDIUM, POMEGRANATE DEMI-GLACE (GF)

CHICKEN CHASSEUR / 28.00

PAN SEARED CHICKEN BREAST IN A WHITE WINE VELOUTÉ SAUCE, WITH SUNDRIED TOMATOES

CHICKEN FORESTIERE / 28.00

PAN SEARED CHICKEN BREAST AND WILD MUSHROOMS IN A BRANDY CREAM SAUCE

TRUFFLE CHEDDAR MACARONI / 23.00

CELLENTANI MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL
ENHANCE W/ CHICKEN 6.00 / PERSON

ROASTED PORTABELLA (VEGAN) / 22.00

TOPPED W/ ROASTED RED PEPPER, GARLIC, SPINACH, SUN-DRIED & FRESH TOMATOES W/ A BALSAMIC REDUCTION (GF)

COMBO PLATES (ONE OPTION FOR ALL GUESTS)

8 OZ CENTER CUT FILET MIGNON, 6 OZ LOBSTER TAIL 72.00 / PERSON
8 OZ SALMON FILET, 6 OZ PAN-SEARED CHICKEN 40.00 / PERSON
12 OZ NEW YORK STRIP, 4 OZ CRAB CAKE 47.00 / PERSON

ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / ASPARAGUS / ROASTED CARROTS (PLATED ONLY)
STARCH: MIREPOIX BASMATI RICE (GF) / AU GRATIN POTATOES / WHIPPED POTATOES (GF)

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER

DINNER BUFFET

SERVED FOR ONE HOUR

(50 PERSON MINIMUM) AVAILABLE FOR 25 TO 49 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, COUSCOUS OR WEBER'S COLESLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA

TWO ENTRÉES / 34.00

CHICKEN CHASSEUR

PAN SEARED CHICKEN BREAST IN A WHITE WINE VELOUTÉ SAUCE, WITH SUNDRIED TOMATOES

CHICKEN FORESTIERE

PAN SEARED CHICKEN BREAST AND WILD MUSHROOMS IN A BRANDY CREAM SAUCE

LONDON BROIL*

MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

BEEF TIPS AND RICE

SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE (GF)

NORTHERN LAKES WHITEFISH

OVEN BROILED, CITRUS BEURRE BLANC (GF)
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

JUMBO CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

ATLANTIC SALMON

BROILED (GF) OR CARAMELIZED W/ CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, WITH A TOMATO BASIL SAUCE

TRUFFLE CHEDDAR MACARONI

CELLENTANI MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

PORTABELLA MUSHROOM SAUTÉ

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS

STARCH: MIREPOIX BASMATI RICE (GF): / AU GRATIN POTATOES / WHIPPED POTATOES (GF)

ENHANCEMENT

ADDITIONAL ENTRÉE CHARGE	3.00 / PERSON
UPGRADE TO CAESAR SALAD	2.00 / PERSON
ROASTED PRIME RIB OF BEEF* (GF)	10.00 / PERSON AND 45 /CHEF
ROASTED TENDERLOIN* (GF)	12.00 / PERSON AND 45 /CHEF

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

DESSERT

PLEASE SEE OUR BAKERY BROCHURE FOR ADDITIONAL DESSERT OPTIONS.
OUR FULL-SCALE BAKERY CAN BE REACHED AT 734-794-2400.

DESSERT TABLE / PRICED WITH MENU

ASSORTED SEASONAL PETITE PASTRIES (BASED ON 3 PIECES PER PERSON)

MINI CAKE TABLE / 9.00

(20 PERSON MINIMUM)

SUBSTITUTE: DESSERT TABLE 6.00 / PERSON

SUBSTITUTE: COOKIES AND BROWNIES 7.00 / PERSON

CHOICE OF 3 CAKES:

PLAIN CHEESECAKE WITH RASPBERRY SAUCE, BOURBON SALTED CARMEL CAKE, SALTED CARMEL CAKE, CARROT CAKE, TRIFLE CAKE, GLAZED CHOCOLATE MOUSSE CAKE, PEANUT BUTTER CAKE, FUDGE CAKE, CHAMPAGNE APRICOT CAKE, RASPBERRY KEY LIME CAKE, RASPBERRY CAKE, STRAWBERRY CAKE, CHOCOLATE CHERRY CAKE

ICE CREAM BAR / 9.00

SUBSTITUTE: DESSERT TABLE 6.00 / PERSON

SUBSTITUTE: COOKIES AND BROWNIES 7.00 / PERSON

CHOCOLATE AND VANILLA ICE CREAM, WHIPPED CREAM, ASSORTED COOKIES, RICH CHOCOLATE BROWNIES.

CHOICE OF 4 TOPPINGS:

CHOCOLATE SYRUP, CARAMEL SYRUP, RASPBERRY SAUCE, FRESH RASPBERRIES, FRESH STRAWBERRIES, CHOCOLATE CHIPS, OREO PIECES, SPRINKLES, MARASCHINO CHERRIES

PETITE PASTRY ASSORTMENT / 110.00 PER PLATTER

60 PIECE PLATTER

VARIETY OF ASSORTED SEASONAL PETITE PASTRIES

PETITE PASTRY ASSORTMENT / 25.00 DOZEN

VARIETY OF ASSORTED SEASONAL PETITE PASTRIES

COLD HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

ICED JUMBO GULF SHRIMP / 31.00

CHILLED GULF SHRIMP WITH COCKTAIL SAUCE (GF)

SNOW CRAB CLAWS / 55.00

CHILLED, SERVED WITH DIJONNAISSE (GF)

CALIFORNIA NORI ROLLS / 19.00

CRABMEAT AND AVOCADO, SMOKED SALMON AND SCALLION, CUCUMBER AND RED BELL PEPPER WITH WASABI (GF) AND SOY SAUCE (NOT GF)

STEAK CANAPES / 30.00

TOASTED PISTOLET BREAD, CHIMICHURRI, HORSERADISH SOUR CREAM

PROSCIUTTO WRAPPED DATES/ 25.00

FILLED WITH HERB GOAT CHEESE

ASSORTED CANAPES / 17.00

PUFF PASTRY WITH SMOKED SALMON, SHRIMP AND HERB CREAM CHEESE, WILD MUSHROOM AND BRIE

ANTIPASTO SKEWERS / 17.00

SALAMI, PROVOLONE, TOMATO, AND ARTICHOKE WITH ITALIAN DRESSING (GF)

CAPRESE SKEWERS / 18.00

FRESH MOZZARELLA, GRAPE TOMATOES AND FRESH BASIL WITH BALSAMIC VINAIGRETTE ON THE SIDE (GF)

PLATTERS

RAW VEGETABLE TRAY WITH DIP

CELERY, CARROTS, BROCCOLI, CAULIFLOWER, RED PEPPERS, ASPARAGUS AND GRAPE TOMATOES SERVED WITH RANCH DIP (GF) (SERVES 50) 100.00 / (SERVES 25) 50.00

FRESH FRUIT TRAY WITH DIP

PINEAPPLE, HONEYDEW, CANTALOUPE, STRAWBERRIES AND GRAPES SERVED WITH A STRAWBERRY YOGURT DIP (GF) (SERVES 50) 100.00 / (SERVES 25) 50.00

CHEESE TRAY

SMOKED GOUDA, PEPPER JACK, COTSWOLD, EXTRA SHARP WHITE CHEDDAR AND WINE INFUSED GOAT CHEESE (GF) (SERVES 50) 120.00 / (SERVES 25) 60.00

CHARCUTERIE PLATTER

PROSCIUTTO, CAPOCOLLO, SOPPRESSATA, GENOA SALAMI, GREEN AND BLACK SICILIA OLIVES, ROASTED RED PEPPERS, PARMESAN ROMANO (GF) (SERVES 50) 150.00 (SERVES 25) 75.00

DIPS

SALSA AND HOUSE MADE TORTILLA CHIPS (GF)	36.00 / PER 2 QUARTS
GUACAMOLE AND HOUSE MADE TORTILLA CHIPS (GF)	60.00 / PER 2 QUARTS
BRUSCHETTA AND TOASTED PISTOLET BREAD	36.00 / PER 2 QUARTS
HUMMUS AND PITA BREAD	36.00 / PER 2 QUARTS
HOT SPINACH DIP AND GARLIC TOAST	40.00 / PER 2 QUARTS
HOT CRAB DIP AND CRACKERS	50.00 / PER 2 QUARTS
SALMON PATE WITH MATZO CRACKERS	75.00 / PER 2 QUARTS

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER

HOT HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

SPANAKOPITA / 19.00

PETITE SPINACH PIES IN PHYLLO

PEAR AND BRIE PHYLLO / 28.00

PHYLLO FILLED WITH PEAR AND BRIE, ALMOND

SHORT RIB PUFFS / 29.00

BEEF SHORT RIB IN A PUFF PASTRY WITH BEEF DEMI GLAZE

CRAB CAKES / 57.00

MARYLAND BLUE CRAB, FRESH CORN SALSA, MUSTARD SAUCE

BACON WRAPPED SCALLOPS / 34.00

BAY SCALLOPS WRAPPED IN SMOKED BACON (GF)

MEATBALLS / 16.00

HOUSE MADE WITH BEEF IN A SOUR CREAM DEMI SAUCE

STUFFED MUSHROOMS

CRAB AND LOBSTER / 47.00 CHORIZO AND CHEDDAR (GF) / 24.00 ZUCCHINI, YELLOW SQUASH, RED AND GREEN BELL PEPPER, ASIAGO CHEESE, BREADCRUMBS/ 21.00

SHRIMP

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE/ 24.00 GARLIC (GF) / 22.00

COCONUT CHICKEN / 18.00

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE

BLACK BEAN FRITTERS / 18.00

FRIED AND SERVED WITH A FRESH LIME YOGURT SAUCE

JERK CHICKEN SATAY / 20.00

GRILLED ON A SKEWER, MANGO GLAZE (GF)

STATIONS & PACKAGE

CARVED TO ORDER FOR ONE HOUR WITH CHEF'S CARVING CHARGE / 45 PER CHEF ATTENDANT

PRIME RIB* / 440.00

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

TENDERLOIN* / 250.00

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 15 -20)

STRIP LOIN OF BEEF* / 250.00

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

HONEYSUCKLE HAM / 185.00

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 75-100)

HORS D'OEUVRE PACKAGE / 43.00 (50 PERSON MINIMUM. AVAILABLE FOR 1 HOUR)

INCLUDES: FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE, ASSORTED SEASONAL PETITE PASTRIES

CHOICE OF 2 PLATTERS

CHOICE OF 2 COLD & HOT HORS D'OEUVRES

CHOICE OF 2 HORS D'OEUVRE DIPS

CHOICE OF HAM, PRIME RIB OR STRIP LOIN / UPGRADE TO TENDERLOIN 4.00 / PERSON

(GF) GLUTEN FREE

BAR SERVICE

BAR SERVICE AVAILABLE FOR A MAXIMUM OF 6 HOURS. PRICES INCLUDE SET-UP AND MIXES
BARTENDER CHARGES OF 100.00 PER BARTENDER WILL APPLY IF BAR SALES DO NOT EXCEED 500.00
NO SHOTS OR DOUBLES. PRICING BASED ON SINGLE POURED DRINKS.

HOST BAR

PER PERSON

INCLUDES: BEER, WINE, LIQUOR AND SOFT DRINKS

	3 HOURS	4 HOURS	5 HOURS	6 HOURS
PREMIUM BAR	25.00	30.00	35.00	40.00
LUXURY BAR	30.00	35.00	40.00	45.00

OPEN BAR

PER DRINK

PREMIUM BAR BRANDS	7.50	PREMIUM WINE / GLASS	8.00	PREMIUM BOTTLE BEER	5.50
LUXURY BAR BRANDS	8.50	LUXURY WINE / GLASS	9.00	LUXURY BOTTLE BEER	6.00
				SOFT DRINKS AND JUICE	2.00

CASH BAR

PER DRINK, PRICE INCLUDES TAX

PREMIUM BAR BRANDS	7.75	PREMIUM WINE / GLASS	8.50	PREMIUM BOTTLE BEER	5.75
LUXURY BAR BRANDS	8.75	LUXURY WINE/ GLASS	9.50	LUXURY BOTTLE BEER	6.25
				SOFT DRINKS AND JUICE	2.00

BEVERAGE LIST

WINES

PREMIUM: CHARDONNAY, CABERNET, MOSCATO

LUXURY: WENTE CHARDONNAY, KENWOOD CABERNET, BORGIO MARAGLIANO - LA CALIERA MOSCATO D'ASTI, MEOMI PINOT NOIR, WHITEHAVEN SAUVIGNON BLANC, MEZZACORONA PINOT GRIGIO

BEERS (CHOICE OF 5)

PREMIUM: COORS LIGHT, BUDWEISER, MILLER LIGHT, CORONA EXTRA, LABATT BLUE, HIGH NOON, HEINEKEN 0.0

LUXURY: BLUE MOON, FOUNDERS ALL DAY IPA, STELLA ARTOIS, MICHELOB ULTRA, BREW DETROIT 16OZ CAN, BLAKES CIDER

PREMIUM LIQUOR

TITO'S VODKA, NEW AMSTERDAM GIN, BACARDI RUM, CAPTAIN MORGAN RUM, JIM BEAM BOURBON WHISKEY, JACK DANIELS WHISKEY, DEWAR'S SCOTCH, TEMPLETON RYE WHISKEY, JOSE CUERVO BLANCO, CHRISTIAN BROTHERS BRANDY, KAHLUA COFFEE LIQUEUR, BAILEY'S IRISH CREAM LIQUEUR, CAMPARI LIQUEUR, TRIPLE SEC, PEACH SCHNAPPS, SWEET & DRY VERMOUTH

LUXURY LIQUOR

GREY GOOSE VODKA, TITO'S VODKA, HENDRICKS GIN, BACARDI RUM, CAPTAIN MORGAN RUM, MAKERS MARK BOURBON, TEMPLETON RYE WHISKEY, CROWN ROYAL WHISKEY, PATRON SILVER TEQUILA, DISARONNO AMARETTO LIQUEUR, HENNESSEY VS COGNAC, GRAND MARNIER COGNAC, KAHLUA COFFEE LIQUEUR, BAILEY'S ORIGINAL IRISH CREAM LIQUEUR, JAMESON IRISH WHISKEY, GLENLIVET 12 YEAR SINGLE MALT SCOTCH, CAMPARI LIQUEUR, COINTREAU, PEACH SCHNAPPS, SWEET & DRY VERMOUTH

WINE SELECTIONS

CHAMPAGNE, SPARKLING WINE & NONALCOHOLIC

BIN 24 SPARKLING GRAPE OR APPLE CIDER	13.00 / BOTTLE
BIN 12 M. LAWRENCE "SEX" BRUT ROSE (MI)	28.00 / BOTTLE
BIN 9 J.P. CHENET BRUT BLANC DE BLANCS (FRANCE)	32.00 / BOTTLE
BIN 14 MUMM CUVÉE NAPA BRUT (CA)	33.00 / BOTTLE
BIN 2 FREIXENET PROSECCO DOC (ITALY)	36.00 / BOTTLE
BIN 19 MOET & CHARDON IMPERIAL (FRANCE)	95.00 / BOTTLE

SEMI-SWEET WHITE

BIN 34 BORGIO MARAGLIANO D'ASTI MOSCATO LA CALIERA (ITALY)	36.00 / BOTTLE
BIN 48 CHATEAU GRAND TRAVERSE, SEMI-DRY RIESLING (MICHIGAN)	24.00 / BOTTLE
BIN 36 SAUVIGNON VOUVRAY (LOIRE FRANCE)	25.00 / BOTTLE

DRY WHITE

BIN 43 KENWOOD SAUVIGNON BLANC (CALIFORNIA)	24.00 / BOTTLE
BIN 41 DUCKHORN VINEYARDS SAUVIGNON BLANC (NAPA)	48.00 / BOTTLE
BIN 99 HESS SELECT CHARDONNAY (MONTERAY)	27.00 / BOTTLE
BIN 96 KENDALL JACKSON VINTNERS RESERVE CHARDONNAY (CALIFORNIA)	29.00 / BOTTLE
BIN 121 MACON VILLAGES BOUCHARD AÎNÉ & FILS (FRANCE)	35.00 / BOTTLE
BIN 45 PINOT GRIGIO MEZZACORONA (ITALY)	44.00 / BOTTLE
BIN 95 SONOMA-CUTRER, RUSSIAN RIVER RANCHES CHARDONNAY (SONOMA)	64.00 / BOTTLE

RED

BIN 280 LOUIS BERNARD COTES-DU-ROHNE (FRANCE)	29.00 / BOTTLE
BIN 295 VILLA ANTINORI TOSCANA (TUSCANY)	39.00 / BOTTLE
BIN 147 SEGHESSIO ZINFANDEL (SONOMA)	44.00 / BOTTLE
BIN 166 MIEOMI PINOT NOIR (CALIFORNIA)	52.00 / BOTTLE

CALIFORNIA CABERNET SAUVIGNON

BIN 191 KENWOOD (CALIFORNIA)	27.00 / BOTTLE
BIN 208 ROBERT HALL WINERY (PASO ROBLES)	28.00 / BOTTLE
BIN 182 KENDALL-JACKSON VINTNERS RESERVE (CALIFORNIA)	37.00 / BOTTLE
BIN 174 BUEHLER (NAPA VALLEY)	64.00 / BOTTLE
BIN 192 ST. SUPERY (NAPA VALLEY)	75.00 / BOTTLE
BIN 217 PROVENANCE VINEYARDS (RUTHERFORD)	88.00 / BOTTLE
BIN 187 FREEMARK ABBEY (NAPA VALLEY)	99.00 / BOTTLE
BIN 188 SILVER OAK (ALEXANDER VALLEY)	160.00 / BOTTLE

AN COMPLETE SELECTION OF WINE FROM WEBER'S RESTAURANT WINE LIST IS AVAILABLE ON REQUEST

BANQUET POLICIES

- ALL FOOD AND BEVERAGE MUST BE PURCHASED THROUGH WEBER'S AND IS SUBJECT TO 6% STATE SALES TAX AND 22% SERVICE CHARGE.
- IT IS THE GUEST'S RESPONSIBILITY TO PHONE THE SALES OFFICE WITH THE GUARANTEED NUMBER OF ATTENDEES BY 12:00 P.M., FIVE BUSINESS DAYS PRIOR TO THE FUNCTION. IF NO GUARANTEED COUNT IS PROVIDED TO THE SALES OFFICE, WE WILL CONSIDER YOUR LAST INDICATION OF EXPECTED GUESTS AS THE GUARANTEE. ANY ADDITIONAL ENTREES REQUESTED AFTER THE GUARANTEED COUNT IS RECEIVED WILL BE AT THE CHEF'S DISCRETION. IF THE COUNT INCREASES MORE THAN 5% AFTER THE TIME OF THE FINAL COUNT DUE DATE, A SERVICE CHARGE OF \$250 WILL BE ADDED.
- UPON REQUEST, WEBER'S WILL SET ROOMS FOR 5% ABOVE YOUR GUARANTEED NUMBER.
- ALL BANQUET PRICING IS SUBJECT TO CHANGE.
- ALL FEDERAL, STATE AND LOCAL LAWS WITH REGARD TO FOOD AND BEVERAGE PURCHASES AND CONSUMPTION ARE STRICTLY ADHERED TO. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, PRODUCE, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DEPOSITS/PAYMENT

- A DEPOSIT DETERMINED BY THE SALES OFFICE IS REQUIRED TO CONFIRM SPACE.
- A 2/3 PREPAYMENT IS REQUIRED SIX WEEKS PRIOR TO THE EVENT DATE FOR WEDDING RECEPTIONS.
- FOR WEDDING RECEPTIONS BALANCE IS TO BE PAID IN FULL FIVE BUSINESS DAYS PRIOR TO EVENT DATE.
- BANQUET EVENTS CHARGES WILL BE PAID AT THE TIME OF THE EVENT. GROUP MUST PROVIDE A MAJOR CREDIT CARD FOR THE BALANCE OF THE EVENT. WEBER'S RESERVES THE RIGHT TO CHARGE THE CARD PROVIDED THE BALANCE OF THE INVOICE AT THE CONCLUSION OF YOUR EVENT.
- PAYMENT MUST BE IN THE FORM OF CASH, CASHIER'S CHECK, OR A MAJOR CREDIT CARD.
- IF THE FUNCTION REQUIRES AN OPEN BAR, A BAR ESTIMATE MUST BE PAID IN ADVANCE. GROUP MUST PROVIDE A MAJOR CREDIT CARD FOR THE BALANCE OF THE FUNCTION.
- PERSONAL CHECKS WILL NOT BE ACCEPTED FOR FINAL PAYMENT.
- DIRECT BILLS NOT PAID WITHIN 30 DAYS, NET 30 TERMS, WILL BE CHARGE AN ADDITIONAL 1.5% PER MONTH ON ALL UNPAID BALANCES.
- CLIENT AGREES TO PAY REASONABLE ATTORNEY AND ALL COLLECTION AGENCY AND OTHER FEES AND EXPENSES WHICH MAY BE INCURRED BY THE HOTEL IN THE COLLECTION OF UNPAID INVOICES OR ANY PART THEREOF.
- GROUPS CLAIMING MICHIGAN SALES TAX EXEMPTION STATUS MUST MAKE ARRANGEMENTS THROUGH THE SALES OFFICE 30 DAYS PRIOR TO THE SCHEDULED FUNCTION.

CANCELLATION POLICY

- IF A CONFIRMED EVENT IS CANCELLED YOUR DEPOSIT WILL BE THE MINIMUM CANCELLATION CHARGE AND WILL INCREASE ACCORDING TO THE SCHEDULE BELOW. ALL DEPOSITS ARE NON-REFUNDABLE.

180 DAYS TO 91 DAYS	25% OF THE TOTAL ESTIMATED REVENUE
90 DAYS TO 31 DAYS	50% OF THE TOTAL ESTIMATED REVENUE
30 DAYS OR LESS	100% OF THE TOTAL ESTIMATED REVENUE
- IF BILLING PRIVILEGES HAVE BEEN ESTABLISHED, A CANCELLATION FEE DETERMINED BY THE SALES OFFICE WILL APPLY AND WILL INCREASE ACCORDING TO THE SCHEDULE BELOW.
- HOTEL SHALL NOT BE LIABLE FOR FAILURE TO PERFORM THIS AGREEMENT DUE TO ANY "ACT OF GOD" OR CAUSE BEYOND THE HOTEL'S CONTROL NOR FOR ANY CONSEQUENTIAL OR SPECIAL DAMAGES. HOTEL AND GUEST WILL NOT BE LIABLE FOR FAILURE TO PERFORM THIS AGREEMENT DUE TO SPECIFIC LAWS OR EXECUTIVE ORDERS PERTAINING TO THE COVID-19 PANDEMIC.