



the duneland

plated service

\$59.00 per person

hors d'oeuvres (select 3)

shrimp cordials

spicy cocktail sauce, lemon, chive

coulotte wrap

thinly sliced waygu coulotte, mirin reduction

crab cake rounds

savory spoon crust, remoulade

stuffed tarragon chicken roulade

herb dipping sauce

caprese bites

mozzarella, basil, grape tomato, citrus vinaigrette

chicken meatballs

fontina, thyme

skewered petite tenderloin

marinated, grilled, chimichurri sauce

grilled bombay shrimp

sriracha glaze

watermelon cubes

balsamic drizzle, mint

individual crudites

fresh vegetables, cucumber cup, creamy herb dip

classic charcuterie

imported meats, cheese, grain breads, fresh fruit,
roasted almonds, housemade hummus, naan bread



salads (select 1)

the signature

romaine, mixed greens, yellow and red roasted beets, candied pecans, tomato, panko encrusted chevre, raspberries, rustic crostini

traditional caesar

romaine lettuce, shaved parmesan, housemade caesar dressing, croutons

spinach

baby spinach, red onion, hard boiled quail egg, warm bacon dressing

black bark

mixed greens, walnuts, apple, bleu cheese, red onion, fuji apple vinaigrette

entree (select 1)

dry aged bone in kansas city strip steak

aged minimum 21 days, maytag blue scalloped potatoes, wilted spinach

wagyu coulotte sirloin

french cut, yukon gold mash, sauteed green beans with bacon, caramelized shallots

filet mignon

grilled on site, boursin mash, brussel sprouts

statler chicken

herb melded, seared, roasted, herbed volute, potato and vegetable hash

slow roasted pork prime rib

frenched, bone in, hand carved pork loin, Michigan apple chutney, roasted fingerling potatoes, green bean medley, red pepper butter

faroe island salmon

cedar planked, wood fire baked, ancient grains,
julienne of zucchini, carrot, squash

hazelnut crusted scallops

wood fire baked, jumbo scallops, linguini nest, spiraled zucchini

land and sea pairing

twin filet mignon medallions, maplewood bacon wrapped jumbo prawns,
roasted yukon gold potatoes, asparagus

coconut curry quinoa

roasted red onion, squash, zucchini, asparagus, red pepper, braised swiss
chard

includes assorted artisan rolls with whipped butter

Includes: Appetizer, Salad, and Dinner Plates, Flatware, Water Glasses and
Carafes, Wine Glass or Champagne Flute, Lap Length Table Linen in White or
Ivory, Colored Linen Napkin and Setup/Take Down of Packaged Items

