

Elf's Spectacular Package Menu

Display

Michigan Charcuterie Board *(GF)*

Artisanal salami, sausage, speck, ham, pickled vegetables, mustard, marmalade, breads, crackers and baguettes

Artisan Cheese Tableau *(Vegetarian, GF)*

Local, domestic, imported cheese, fruit, crusty bread, crackers and flatbreads

Farmer Stand Vegetables Tableau *(Vegan, GF, NF, DF)*

Raw, pickled and short dipped vegetable mosaic

Sides of locally made hummus *(Vegan, GF, NF, DF)*, carrot harissa vinaigrette *(Vegan, GF, NF, DF)* and creamy dips *(Vegetarian, GF, NF)*

***Tray passed hors d'oeuvres with elevated selections**

Chef Attended Small Plate Station *(Choice of 3 - up to 2 hours)*

Roasted Local Walleye *(GF/NF)*

Great lake walleye, Michigan succotash, herbed Andalusia vinaigrette

Picanha Steak, Triple Pepper Sauce *(GF)*

Charred steak, classic cognac pepper sauce, fall squash mousseline, herb salad

Holiday Porchetta Heritage Pork *(GF)*

Heritage porchetta, cranberry orange gastrique, root vegetable mash, local vegetables

Michigan Wild Mushroom Sachet Pasta *(Vegetarian/NF)*

Mushroom sacchetti, wilted bitter greens, truffle herbed parmesan fonduta

Bone-In Holiday Turkey Breast

Carved to order, herb rubbed and roasted turkey breast, cranberry orange chutney, whole grain mustard, mayonnaise, bakery cocktail rolls

Sweet Finish

The Gala Sweet Collection Table *(Vegetarian)*

Holiday influenced collection of petit fours, pastries, dessert shooters, petit French pastries and chocolates



Ambient Seafood

Gulf Shrimp Cocktail (GF/DF)

Poached white shrimp, Marie Rose cocktail sauce

Michigan Asparagus Crab Canape

Asparagus, miso and blue-crab salad on brioche

Sope of Tuna Tartar (GF/NF)

Mini corn sope, herb mousseline, ahi tuna tartar

Tapa of Smoked Salmon (NF)

Spanish patatas tortilla, potato egg cake, herbed cream, smoked salmon

Michigan Trout Tartar (GF/NF)

Local Ruby trout tartar, herbed horseradish, tartlet

Corn & Tuna (GF/NF)

Corn cake, edamame mousseline, miso seared ahi tuna

Ambient Flat Gardens and Farms

Bloody Mary Yard Egg (GF)

Bloody Mary spiced deviled egg

Goat Cheese Melon Cup (GF/Vegetarian)

Goat cheese mousse, melon cube, aged balsamic syrup

Caponata Tartlet (VG/GF/DF)

Eggplant, zucchini, trinity of sweet peppers, tomatoes, olives, capers, hint of basil tartlet shell

Simply Duet of Peas (VG/GF)

Chickpea croustade, English pea mousseline

Michigan Beet Sope (Vegetarian/GF)

Mini corn cheese Sope, house ricotta, beet tartar

Ambient Bovine

Beef Potato Canape (GF)

Carved beef, Maytag blue cheese, potato canapé

Country Speck Peach Biscuit

Shaved speck, herb biscuit, peach chutney

Spring Lamb Loin (GF/NF)

Herbed cheese mousse, fig chutney, potato barquette

Warmed Seafood

Coconut Crusted Shrimp

Piña Colada Crema

Blue Crab Happchen (GF)

Blue crab, hard squash, sweet pepper, hurricane sauce

Tempura Shrimp

Japanese style battered shrimp, sweet chili sauce

Warmed Flat Gardens and Farms

Four Cheese Gougères (Vegetarian/GF)

Parmesan snow, fig chutney (Vegetarian)

Truffled Michigan Mushroom & Brie Tartlet

Artichoke Spinach Happchen (Vegetarian)

Enrobed tender spinach, artichokes, four cheese blend

Beluga Lentils Falafel (Vegan/GF/DF)

Classic beluga lentil falafel, harissa Tahani dip

Warmed Bovine

Beef Pithivier (NF)

Beef tenderloin bite, mushroom pate, crispy puff crust

Beef Empanada (NF)

Braised beef, potatoes, olives, tomatoes, poblano, classic empanada crust

Lollipop Heritage BBQ Pork Belly (GF)

Michigan maple syrup, tart cherry Q sauce

Steak Frite, Potato Pave (GF)

Steak cube, herb aioli, potato pave

All Beef Crispy Dog

Puff pastry, cheddar cheese crust, whole grain mustard aioli

Warmed Fowl

Lemon Grass Chicken Dumpling

Chili plum sauce

Chicken Tenderloin Stick *(GF)*

Black cherry chutney

Chicken Taquito

Salsa verde

Chicken Arepa *(GF/ NF)*

Corn coal masa, black beans, smoked chicken, queso Blanco

Chicken Lollipop *(GF/DF)*

Bone in, French-end chicken wing, house hot with Bees in the D honey

