



FEAST OF PHOENIX

Week 1 • Aug. 21st - 22nd

Appetizer

Smoked lake Superior White Fish Spread

Soup

Michigan White Bean Soup

Salad

Mixed Greens, Michigan Cherries, Sour Apples,
Walnuts, Blue Cheese, Apple Cider Vinaigrette

Entrée • Michigan Surf & Turf

Lake Michigan Walleye (SURF)

Bacon wrapped Pork Loin & Venison Sausage with

Blueberry BBQ Sauce (TURF)

Perogies (Potato & Cheese)

Roasted Michigan Asparagus & Cherry Tomatoes

Dessert

Dearborn Paczki filled with Custard & Berries



Highland Fling Menu

Week 2 • Aug. 28th - 29th

Appetizer

Salmon Dill Puffs

Soup

Fresh Roast Corn Chowder

Salad

Watermelon, Fresh Basil, Feta Cheese & Arugula with
a Balsamic Reduction

Intermezzo

Zesty Lemon Sorbet w/Rosemary

Entrée

Herbed Pork Loin w/Spicy Apricot Sauce
Caramelized Vegetables
Smashed Potatoes

Dessert

Triple Chocolate Cheesecake
with Fresh Berries

Vikings
Menu

Week 3 • Sept. 4, 5 & 6

Appetizer

Cheesy Crab Bread

Soup

Sea Food Chowder

Salad

Mixed Slaw Salad
w/Chipotle Lime Dressing & Pumpkin Seeds

Intermezzo

Zesty Lemon Sorbet w/Mint

Entrée

Seafood Tower
(Lobster Tail, Shrimp, Crab Legs
Calamari), Red Potatoes, Corn on the Cob,
Squash w/ a Buttery Roll

Dessert

Key Lime Cheesecake w/Dark Chocolate



Wonders of the World **Mentis**

Week 4 • Sept. 11th - 12th

Appetizer

Crab stuffed Mushrooms

Soup - Spain

Cioppino

Salad - Portuguese

Orange and Walnut Salad

Entrée - Africa

Marquez spiced Osso Bocco

Sweet Potato and Squash

Couscous with Pistachio, dried fruit
and Mint

Dessert - France

Napoleons Eclairs



Shamrocks
& Shenanigans
Menu

Week 5 • Sept. 18th - 19th

Appetizer

Artichoke & Cheese stuffed Mimi Bread Bowl

Soup

Creamy Loaded Potato Soup

Salad

Mixed Kale & Cabbage with Bacon
topped with Sweet & Sour Dressing

Intermezzo

Lemon Ice with Basil

Entrée

Stuffed Double Pork Chop with Truffle
Whipped Potatoes & Garlic Roasted Asparagus

Dessert

Warm Dublin Apple Cake with
Caramel Whisky Sauce

A black and white illustration of a scroll with a pumpkin and leaves. The scroll is unrolled in the center, with the ends curling up at the top and bottom. A pumpkin with leaves is positioned to the right of the title.

Harvest Huzzah Menu

Week 6 • Sept. 25th - 26th

Appetizer

Bacon Cheese Stuffed Bread

Soup

Corn Chowder with Cream & Crab

Salad

Mixed Greens, Orange Sections,
Cranberry, Crystallized Ginger, Red onions
and Vinaigrette

Sorbet

Citron w/Essence of Lemon & Orange Zest

Entrée

Herb Chicken Breast Wellington
with Caramelized Fall Fruit Sauce
Roasted Mixed Vegetables & Whipped Potatoes

Dessert

Cheesecake with Chocolate
& Brandied Dark Cherries



Sweet Endings Menu

Week 7 • Oct. 2nd & 3rd

Appetizer

Lobster Nachos w/Honey Adobo
Chipotle Cream Bitter Dark Chocolate

Soup

Butternut Squash w/ a Mole' Sauce

Salad

Chocolate Vinaigrette Salad

Intermezzo

Blackberry Zinfandel with Mint

Entrée

Coco Rubbed Beef Short Ribs
White Chocolate Mashed Potatoes
Roasted Asparagus with Coco Nibs

Dessert

White Chocolate Cheesecake
Dark Chocolate Ganache & Chocolate Dipped Berries