

Atrium Special Occasion Package



our atrium special occasion package includes the following:

4 ½ hour super premium brand bar

butler-style passed hors d' oeuvres

champagne toast

plated dinner

gourmet coffee station

cake cutting and service

**complimentary executive suite wedding night accommodations
for the bride and groom**

chair covers available for an additional \$4 per chair

chiavari chairs available for an additional \$5 per chair

april – december fridays \$92

april – december saturdays \$100

january – march saturdays \$92

special discounted pricing available for friday winter weddings. see your catering manager.

a complimentary tasting is offered for the bride and groom.

this package is available for use in our atrium.

menu items are subject to change without notice.



The Inn at St. John's

HOTEL | GOLF | RECEPTIONS | EVENTS

44045 FIVE MILE ROAD, PLYMOUTH, MICHIGAN
PHONE 734.414.0600 WWW.THEINNATSTJOHNS.COM

hors d'oeuvres selections

*please select five hors d'oeuvres selections to be passed butler-style,
based on five pieces per person*

curried chicken – sundried fruit salad, toasted
almonds, light pastry cup

whipped chèvre,
sundried tomato tapenade,
light pastry cup

crisp coconut chicken tenders,
mango chutney dipping sauce

thai chicken satay, peanut glaze

mini caprese salad, basil crostini

crisp vegetable spring rolls,
sweet chili dipping sauce

spanakopita, feta – spinach
in phyllo

avocado – cucumber – marcona
almond gazpacho

open-faced lobster pancetta club

chilled sliced beef carpaccio,
red onion jam, lightly smoked bleu cheese, herb
crostini

goat cheddar grilled cheese, brioche,
charred tomato bisque shooter

thai beef tenderloin satay,
spiced peanut sauce

forest mushroom flatbread, artisan brie, wild leeks

porcini dusted scallop, mango salsa

cured tuna carpaccio, crisp wonton, miso-wasabi
aïoli

salad selections

please select one for all guests

season's best mixed greens

sliced cucumber, baby tomato, white balsamic – sundried tomato vinaigrette

taste of michigan salad

mixed baby greens, dried michigan cherries, candied walnuts, bleu cheese flan, local riesling vinaigrette

hand tossed romaine caesar salad

garlic – herb ciabatta crostini, shaved parmesan, house-made caesar dressing

fresh tomato caprese salad (add \$2)

seasonal tomatoes, fresh marinated baby mozzarella, arugula, basil infused olive oil, balsamic syrup

portobella carpaccio-baby spinach salad (add \$2)

bleu cheese, toasted hazelnuts, roasted bell peppers, artichokes, pinot noir vinaigrette

Ask your event manager/server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*22% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.
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entrée selections

you may select up to two options for your guests

all entrée selections will be accompanied by dinner rolls, coffee and tea

fresh herb – panko-crusted chicken breast	included
wild rice – sundried fruit timbale, haricot vert, classic chicken velouté	
slow-roasted chicken breast	included
boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce	
modern chicken coq au vin	included
red wine – bacon – mushroom – onion braised airline chicken breast, crisp confit of boneless leg meat, chèvre – olive oil whipped potato, natural sauce reduction	
fresh herb – buttery brioche-crusted chicken breast	included
gruyère dauphinoise potato, haricot vert, classic chicken velouté	
roasted portobella – red pepper tian	included
warm orzo timbale, tomato – olive oil emulsion, balsamic glaze	
farmers’ market roasted vegetable purse	included
thin crisp pastry shell, pine nut pesto polenta, heirloom tomato – olive oil emulsion	
mediterranean grouper	add \$3
crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge	
olive oil-poached & pan-seared salmon	add \$3
chèvre whipped potato, artichoke – oven-dried tomato ragout, tomato – olive oil emulsion	
pan-seared atlantic salmon	add \$3
scallion whipped potatoes, sweet onion – tomato jam, asparagus, caramelized shallot vinaigrette	
5ive-hour-braised boneless short rib	add \$8
parsnip – potato purée, pan-roasted vegetables, roasted red pepper, eggplant, squash, pine nut pesto polenta, balsamic glaze	
cast iron-seared filet mignon	add \$10
white cheddar – chive whipped potato, asparagus, roasted red pepper, natural jus	
truffle – mushroom-crusted center-cut filet mignon	add \$12
sarladaise potatoes, pinot noir reduction, creamed leeks, chive oil	
bleu cheese-stuffed center-cut filet mignon	add \$12
crisp zucchini – potato terrine, layered roasted vegetables, cabernet sauvignon jus	
slow-roasted rack of lamb	add \$15
fresh thyme – rosemary crust, sweet and spicy roasted garlic jam, root vegetable terrine	

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duet entrée selections

truffle – mushroom-cruste petite filet mignon, creole crab cake cajun rémoulade, roasted garlic whipped potatoes, natural veal jus	add \$15
center-cut petite filet mignon, pan-seared salmon caramelized parmesan polenta, grilled asparagus, roasted red pepper, natural jus	add \$13
petite filet mignon, skewer of garlic herb shrimp yukon gold potato terrine, grilled asparagus, balsamic peppercorn reduction	add \$12
brioche-cruste chicken breast, pan-seared atlantic salmon gruyère dauphinoise potato, haricot vert, classic chicken velouté	add \$12
center-cut petite filet mignon, slow-roasted chicken breast white cheddar – chive whipped potato, asparagus, roasted red pepper, natural veal jus	add \$10
brioche – fresh herb chicken breast, skewer of herb garlic shrimp gruyère dauphinoise potato, haricot vert, classic chicken velouté	add \$10

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additional reception displays

based on one hour of service

vegetable crudités	\$7	mashed potato bar	\$9
raw crisp vegetables, sundried tomato hummus, peppercorn – herb ranch, creamy blue cheese		creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter	
fresh-cut seasonal fruit display	\$7	sushi display	\$12
seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce		<i>(based on four pieces per person)</i>	
garden vegetables display	\$7	california rolls, cucumber – avocado roll, barbeque eel roll, philly roll, wasabi, pickled ginger, soy sauce	
raw, braised, marinated, roasted vegetables, pita bread, hummus		<i>(sushi chef available at additional cost. see your event manager for details.)</i>	
chef's hearth baked breads display	\$7	zingerman's creamery display	\$13
spinach – artichoke dip, roasted garlic hummus, tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter		selection of local artisan cheeses to include, but not limited to detroit street brick, fresh goat cheese, smoked mozzarella, pimento spread and other seasonal offerings, assorted jams & jellies, sliced fresh bread, gourmet crackers	
artisanal display of domestic block cheeses	\$8	chilled shellfish display	\$ market price
cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers		jumbo shrimp, jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce	
mezze station	\$10	grand sushi display	\$17
sliced hard salami, soppressata, prosciutto, spicy capicola, marinated fresh mozzarella, herb-infused extra virgin olive oil, fire-roasted peppers, marinated artichokes, olives, assorted pickled vegetables		<i>(based on six pieces per person)</i>	
focaccia, ciabatta, baguette crostini, gourmet crackers		assorted sushi to include california rolls, cucumber – avocado roll, barbeque eel roll, philly roll, nigiri, futomaki rolls, wasabi, pickled ginger, soy sauce, seaweed salad	
bruschetta display	\$14	<i>(sushi chef available at additional cost. see your event manager for details.)</i>	
red wine – mushroom bruschetta, chèvre crostini		artisan slider station	\$15
grilled pineapple – jalapeno, maui bread crostini		grilled short rib slider, boursin cheese, watercress, griddled pretzel roll	
tomato – avocado, basil pomodoro, tunisian olive tapenade, grilled focaccia, flatbread crackers, toasted sourdough, parmesan cheese, olive oil, aged balsamic vinegar		lofty burger, house brisket grind, grilled onion, aged cheddar cheese, brioche bun	
		black bean vegetarian slider, baby spinach, herb aioli, griddled english muffin	
		tony packo pickles, ketchup, mustard	
		house-made potato chips	

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sweet additions

based on one hour of service

gourmet coffee station

regular and decaffeinated segafredo brand coffee, hot chocolate, tazo brand teas, chocolate shavings, whipped cream, sugar cubes, flavored syrups

**included in
your package**

chocolate fountain

flowing dark chocolate, fresh cut pineapple, strawberries, marshmallows, rice krispy treats, salty pretzel rods, potato chips, oreo pieces, shortbread cookies, crushed peanuts, mini peanut butter chips, crushed graham crackers

(must be based on at least 75% of guaranteed number of guests)

\$8

sweet endings

chocolate-dipped strawberries, lemon bars, mini linzer tort, fruit tartlets, cannolis, assorted chocolate mousse cups, mini cookies and brownies

(must be based on at least 75% of guaranteed number of guests)

\$14

pastry lovers extravaganza

crème brûlée, fresh mixed fruit, chocolate-dipped strawberries, individual tiramisu cups, cannolis, individual “shot glass desserts”, chocolate mousse cups, mini cookies, assorted chocolate-dipped pretzel rods, s’mores kabobs, lemon bars, mini linzer torte, fruit tartlets

(must be based on at least 75% of guaranteed number of guests)

\$17

bite-size dessert table

mini pastries, assorted chocolate mousse cups, mini cookies, mini house-made brownies

(must be based on guaranteed number of guests)

\$7

cherries jubilee station

flambéed cherries, kirsch liqueur, vanilla bean gelato, black cherry zinfandel gelato

(station attendant(s) required; one attendant per 100 guests at \$100.00 per attendant)

(must be based on at least 75% of guaranteed number of guests)

\$9

bananas foster station

fresh bananas flambéed, rum banana liqueur, brown sugar, rum butter gelato, vanilla bean gelato

(station attendant(s) required; one attendant per 100 guests at \$100.00 per attendant)

(must be based on at least 75% of guaranteed number of guests)

\$9

by the dozen

petit fours	\$39	chocolate-dipped strawberries	\$36
macaroons	\$39	assorted chocolate-dipped pretzel rods	\$36
cheesecake lollipops	\$42	s’mores kabobs	\$42

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afterglow selections

based on one hour of service

must be based on at least 50% of guaranteed number of guests

munchies	\$6	french fry station	\$8
warm seasoned mixed nuts, house-made chips, sour cream & onion dip, pretzel sticks, herbed mustard		traditional and sweet potato fries, onion rings, tater tots, roasted garlic aioli, tabasco pepper ketchup, stadium mustard, barbeque sauce	
pizza bar	\$6	belgian waffles	\$6
assorted fresh baked pizzas, garlic bread sticks		strawberry chutney, whipped cream, warm maple syrup	
nacho bar	\$6	three-foot subs	(per sub) \$150
tortilla chips, warm spiced queso, guacamole, jalapeño, sour cream, salsa (make it a soft taco bar with seasoned ground beef, soft taco shells, add \$3)		(30 servings) served with house-made chips. choose:	
coney & sliders	\$8	roast beef , cheddar cheese, horseradish mayo, caramelized onions	
slider-size dogs, coney chili, mustard, mini cheeseburgers, hamburgers, house-made chips		genoa salami , ham, provolone, shredded lettuce, tomato, pepperoncini, italian dressing	
cheese fondue station	\$6	turkey club , bacon, swiss cheese, tomato, lettuce, whole grain mustard, mayo	
warm melted cheese, soft pretzels, pretzel sticks, cubed artisanal breads			

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beverage service

bartender fees included with your package

super premium bar *(included in your package)*

absolut, beefeater, cruzan rum, johnny walker red, jack daniels, seagrams 7, jose cuervo, captain morgan, kahlua, emmets cream, amaretto, sycamore lanes wines, budweiser, bud light, labatt blue, bells two-hearted, sam adams and soft drinks

upgrade to trinity oaks wines and grand traverse semi-dry riesling for \$3 per guest

upgrade to joel gott wines for \$4 per guest

upgrade to ultra premium bar *(add \$2)*

belvedere, tanqueray, cruzan rum, glenmorangie, captain morgan, crown royal, jack daniels, makers mark bourbon, tres agave tequila, di saronno, kahlua, bailey's, trinity oaks wines, grand traverse semi-dry riesling, budweiser, bud light, labatt blue, bell's seasonal, bell's two-hearted, sam adams and soft drinks

upgrade to joel gott wines for \$3 per guest

martini bar *(\$7 per drink)*

includes a variety of flavored vodkas and an assortment of gins accompanied by a customized menu

add additional one hour of bar service time *(\$5 per guest)*

add additional half hour of bar service time *(\$3 per guest)*

wine pour with dinner *(add \$6)*

house wine; selection of cabernet, merlot, chardonnay or pinot grigio

additional wines available. please see your catering manager for selections and pricing.

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