

# SHOWER LUNCHEON ENTRÉES

-EDSEL & ELEANOR FORD HOUSE-

*All entrées (excluding salad entrées and quiche) include chef's selection of seasonal vegetables, starch, and homemade rolls with butter, coffee, hot tea and iced tea and dessert (see next page).*

*Soft drinks available for an additional charge*

*More than one entrée selected will be an additional \$2.00 per person*

## **FRUIT AND QUICHE PLATE • \$16**

Quiche lorraine or spinach and feta quiche served with seasonal fresh fruit and homemade rolls and butter

## **GRILLED CHICKEN SALAD • \$16**

Mesclun greens with Michigan dried cherries, toasted pine nuts, chèvre cheese, marinated grilled chicken breast and raspberry vinaigrette

## **CHICKEN WELLINGTON • \$20**

Poached boneless breast of chicken wrapped in tender pastry with duxelle of crimini mushroom served with a tarragon-mushroom cream sauce

## **ROASTED VEGETABLE STRUDEL • \$20**

Mélange of roasted seasonal vegetable with fresh herbs and gruyère Cheese in phyllo with plum tomato coulis

## **GLAZED SALMON SALAD • \$21**

Fresh Atlantic salmon filet brushed with honey-dijon and served atop fresh mixed greens tossed in a champagne vinaigrette and garnished with dried Michigan cherries, Bermuda onion and poached new potatoes

## **GRILLED CHICKEN & SHRIMP FETTUCINI • \$22**

Julienne chicken with gulf shrimp, asparagus, fire seared peppers and caramelized shallots tossed in our creamy alfredo sauce and topped with a mélange of garden Herbs, cracked peppercorns and aged parmesan

Served vegetarian with roasted seasonal vegetables • \$20

## **CHESAPEAKE CHICKEN • \$23**

Pan roasted chicken breast with lump crab and dill crème fraîche on a bed of tender asparagus, braised field greens and pepper coulis

# DESSERTS

Please choose one

## CHOCOLATE FLOURLESS TORTE

With cocoa scented crème anglaise

## APPLE TARTLET

Served warm with rich cinnamon ice cream and fresh whipped cream

## NEW YORK CHEESECAKE

Mixed berries, raspberry coulis and chocolate garnish

## FRANGELICO & WHITE CHOCOLATE MOUSSE

with Michigan cherry compote and fresh berries

## ADDITIONAL OPTIONS

### SHEET CAKES • \$40/\$80

½ sheet cake with buttercream frosting (serves approximately 40 guests)

Full Sheet cake with buttercream frosting (serves approximately 80 guests)

Add specialty mousse filling add \$10

Add specialty filling and fresh fruit add \$20

**ADD ICE CREAM** • Included with sheet cake and served with raspberry coulis

**PUNCH TABLE** • \$1.95 per person

# TEA TIME

MINIMUM OF 20 PEOPLE • \$16.75 per person

Two varieties of tea  
Freshly baked scones with Devonshire cream, strawberry jam  
English cucumber on pumpernickel with herb cream cheese  
Asparagus spears and roasted red pepper on rye  
Smoked salmon checkerboard  
Egg salad with watercress on whole wheat bread  
Lemon curd tart with raspberry  
Chocolate mousse in a chocolate shell  
Chocolate dipped strawberries  
Pecan diamonds



## SWEETS TABLE DISPLAYS

*Prices shown are per person. 50-person minimum.*

### **DELUXE • \$15**

Fresh fruit and berries

Assorted cookies and brownies

Miniature French pastries

Coffee station

### **PREMIERE • \$18**

Fresh fruit and berries

Assorted cookies and brownies

Assorted tortes, flans and cheesecakes

Miniature French pastries

Coffee station