



## GROUP DINNER MENU – TIER 1

\$65.00 per person ++

*beverages are not included*

APPETIZER TRIO \$8.00pp++ supplement, please select three:

**TANDOORI CHICKEN SKEWER** cucumber raita

**MARYLAND CRAB CAKE** remoulade sauce

**MAC & CHEESE BITE** applewood smoked bacon, cheddar

**PORTOBELLO ARANCINI** tomato fennel sauce (vegetarian)

**FOREST MUSHROOM TART** wild mushrooms, cream, pastry shell (vegetarian)

**THAI VEGETABLE POTSTICKER** ponzu sauce (vegan)

STARTER, please select one for the group:

**5IVE ONION SOUP** (\*gfo)

caramelized bermuda onion, vidalia onion, shallots, scallions, leeks, garlic, madeira broth, baked gruyère crouton

**CHICKEN SPÄTZLE SOUP** (\*gfo)

hearty chicken stock, carrot, celery, onion, drop dumplings

**STEAKHOUSE “WEDGE”** (\*gf)

iceberg lettuce, bacon lardons, roasted tomatoes, penta crème blue cheese, cured egg yolk “snow”, pickled onions, mixed herbs, rosemary buttermilk vinaigrette

**CLASSIC CAESAR** (\*gfo)

romaine, parmesan, herb crouton, garlic-anchovy dressing

**WINTER PANZANELLA** (\*gfo)

mixed greens, spinach, roasted squashes, pomegranate arils, peppered bacon, granny smith apples, dried cherries, candy pecans, aged gouda, maple-ginger vinaigrette, pretzel croutons

## INTERMEZZO

### SEASONAL SORBETTO INSPIRATION

ENTRÉE, guests to select at dinner:

**SHORT RIB “GOULASH”** (\*gfo)

roasted tomatoes, wild mushrooms, pearl onions, mushroom ragoût, spaccatelli, preserved lemon

**SEARED VERLASSO SALMON\*** (\*gf)

flageolet beans, beet and citrus salad, crème fraîche

**CHILI CRUNCH FRIED HALF CHICKEN** (\*gfo)

dashi simmered daikon, roasted broccoli, nappa “kimchi” slaw, green onion

**CREOLE VEGETABLE STEW** (\*gf)

roasted mushrooms, onions, peppers, eggplant & celery, hearty brown vegetable sauce, pickled okra, crème fraîche, panisse

DESSERT please select one for the group:

**RASPBERRY-LEMON CAKE**

raspberry coulis

**PEANUT BUTTER EXPLOSION**

chocolate sauce

**CHOCOLATE TUXEDO BOMB**

raspberry coulis

++ add 6% tax and 24% gratuity

\*\*Due to seasonality of our menu offerings, we reserve the right to substitute menu items; final menu will be confirmed two weeks prior to event.

(\*gf) denotes gluten-free items (\*gfo) denotes items that can be prepared gluten-free (\*df) denotes items that are dairy-free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.

**Five Steakhouse**  
at The Inn at St. John's  
44045 Five Mile Road  
Plymouth, MI  
[www.theinnatstjohns.com](http://www.theinnatstjohns.com)  
734-357-5700



## GROUP DINNER MENU – TIER 2

\$75.00 per person ++

*beverages are not included*

APPETIZER TRIO \$8.00pp++ supplement, please select three:

**TANDOORI CHICKEN SKEWER** cucumber raita

**MARYLAND CRAB CAKE** remoulade sauce

**MAC & CHEESE BITE** applewood smoked bacon, cheddar

**PORTOBELLO ARANCINI** tomato fennel sauce (vegetarian)

**FOREST MUSHROOM TART** wild mushrooms, cream, pastry shell (vegetarian)

**THAI VEGETABLE POTSTICKER** ponzu sauce (vegan)

STARTER, please select one for the group:

**5IVE ONION SOUP** (\*gfo)

caramelized bermuda onion, vidalia onion, shallots, scallions, leeks, garlic, madeira broth, baked gruyère crouton

**CHICKEN SPÄTZLE SOUP** (\*gfo)

hearty chicken stock, carrot, celery, onion, drop dumplings

**STEAKHOUSE “WEDGE”** (\*gf)

iceberg lettuce, bacon lardons, roasted tomatoes, penta crème blue cheese, cured egg yolk “snow”, pickled onions, mixed herbs, rosemary buttermilk vinaigrette

**CLASSIC CAESAR** (\*gfo)

romaine, parmesan, herb crouton, garlic-anchovy dressing

**WINTER PANZANELLA** (\*gfo)

mixed greens, spinach, roasted squashes, pomegranate arils, peppered bacon, granny smith apples, dried cherries, candy pecans, aged gouda, maple-ginger vinaigrette, pretzel croutons

### INTERMEZZO

#### SEASONAL SORBETTO INSPIRATION

ENTRÉE, guests to select at dinner:

**8 oz ANGUS RESERVE FILET MIGNON\*** (\*gf)

seasonal vegetables, butter mashed potatoes, demi-glace

**SEARED DIVER SCALLOPS\*** (\*gf)

celery root emulsion, grüner veltliner compressed apple, spinach, guanciale, foie gras powder, hazelnuts, sherry vinegar pearls

**CHILI CRUNCH FRIED HALF CHICKEN** (\*gfo)

dashi simmered daikon, roasted broccoli, nappa “kimchi” slaw, green onion

**CREOLE VEGETABLE STEW** (\*gf)

roasted mushrooms, onions, peppers, eggplant & celery, hearty brown vegetable sauce, pickled okra, crème fraîche, panisse

DESSERT please select one for the group:

**RASPBERRY-LEMON CAKE**

raspberry coulis

**PEANUT BUTTER EXPLOSION**

chocolate sauce

**CHOCOLATE TUXEDO BOMB**

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