



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
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

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
734-357-5700