

# Atrium Special Occasion Package



our 2020 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

white table linens and white napkins

chair covers available for an additional \$4 per chair

chiavari chairs available for an additional \$5 per chair

january – april

fridays from \$72 per guest\*  
saturdays from \$92 per guest

may - december

fridays from \$94 per guest  
saturdays from \$104 per guest

*\*note: menu selections for winter fridays will be made from the winter friday atrium package.  
suite accommodations are subject to availability. this package is available for use in our atrium.  
menu offerings are subject to change and will be confirmed upon final selection with your special event manager.  
a complimentary tasting is offered for the bride and groom.*



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

**crisp coconut chicken tenders**, mango chutney dipping sauce

**thai chicken satay**, peanut glaze

**asiago chicken blossom**

**beef tenderloin encroûte**, mushrooms, boursin cheese, puff pastry\*

**beef tenderloin satay**, ginger teriyaki marinade\*

**mini short rib taco**, cilantro sour cream, tomato salsa

**open-faced lobster pancetta club**

**porcini dusted scallop**, mango salsa

**pan-seared maryland crab cakes**, lemon caper remoulade

**whipped chèvre-sundried tomato tapenade**, light pastry cup

**cured tuna carpaccio**, crisp wonton, miso-wasabi aioli\*

**mini caprese salad**, basil crostini

**crisp vegetable spring rolls**, sweet chili dipping sauce

**spanakopita**, feta-spinach in phyllo

**goat-cheddar grilled cheese, brioche** charred tomato bisque shooter

**forest mushroom flatbread**, artisan brie, wild leeks

**pear and brie in phyllo**

### 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

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## entrée selections

you may select up to two options for your guests. (note that individual dietary or vegan/vegetarian requests do not need to count as one of your two selections.)

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

<b>chicken marsala</b> braised cippolini onion, buttermilk whipped potatoes, wild mushroom sauté, broccolini, white truffle marsala jus	<b>included</b>
<b>herb chicken picatta</b> citrus-herb marinade, golden fingerling potatoes, baby vegetables, crisp capers, lemon-thyme velouté	<b>included</b>
<b>slow-roasted chicken breast</b> boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce	<b>included</b>
<b>fresh herb-buttery brioche-crust chicken breast</b> gruyère dauphinoise potato, haricot vert, classic chicken velouté	<b>included</b>
<b>roasted portobella-red pepper tian</b> warm orzo timbale, tomato - olive oil emulsion, balsamic glaze	<b>included</b>
<b>farmers' market roasted vegetable purse</b> thin crisp pastry shell, pine nut pesto polenta, heirloom tomato-olive oil emulsion	<b>included</b>
<b>mediterranean grouper</b> crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge	<b>add \$3</b>
<b>bourbon-glazed akura salmon*</b> roasted sweet potato- brussel sprouts sauté, cipollini onions, cilantro-orange butter, makers mark bourbon-ginger glaze	<b>add \$3</b>
<b>pan-seared akura salmon*</b> yukon gold-chèvre cheese potato terrine, baby vegetables, citrus sea salt, lemon thyme beurre blanc	<b>add \$3</b>
<b>five-hour-braised boneless short rib</b> parsnip-potato purée, pan-roasted vegetables, roasted red pepper, eggplant, squash, pine nut pesto polenta, balsamic glaze	<b>add \$8</b>
<b>cast iron-seared filet mignon*</b> white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus	<b>add \$10</b>
<b>truffle-mushroom-crust center-cut filet mignon*</b> sarladaise potatoes, pinot noir reduction, creamed leeks, chive oil	<b>add \$12</b>
<b>bleu cheese-stuffed center-cut filet mignon</b> crisp zucchini-potato terrine, layered roasted vegetables, cabernet sauvignon jus	<b>add \$12</b>
<b>slow-roasted rack of lamb*</b> fresh thyme-rosemary crust, sweet and spicy roasted garlic jam, root vegetable terrine	<b>add \$15</b>

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**duet entrée selections**

<b>truffle-mushroom-crusté petite filet mignon, creole crab cake*</b> cajun rémoulade, roasted garlic whipped potatoes, natural veal jus	add \$15
<b>center-cut petite filet mignon, pan-seared akura salmon*</b> yukon gold-chèvre cheese potato terrine, mushroom duxelle parcel, demi glace, baby vegetables, citrus sea salt, lemon thyme beurre blanc	add \$13
<b>petite filet mignon, skewer of garlic herb shrimp*</b> yukon gold potato terrine, grilled asparagus, balsamic peppercorn reduction	add \$12
<b>five-hour-braised boneless short rib, slow-roasted chicken breast</b> boursin whipped potatoes, haricot vert, roasted red pepper, natural jus, roasted garlic cream sauce, balsamic glaze	add \$10
<b>brioche-crusté chicken breast, pan-seared akura salmon*</b> gruyère dauphinoise potato, haricot vert, classic chicken velouté, lemon thyme beurre blanc	add \$12
<b>center-cut petite filet mignon, slow-roasted chicken breast*</b> white cheddar-chive whipped potato, asparagus, roasted red pepper, natural veal jus	add \$10
<b>brioche-fresh herb chicken breast, skewer of herb-garlic shrimp*</b> gruyère dauphinoise potato, haricot vert, classic chicken velouté	add \$10

**children's plate**

*available for children age 12 and under*

<b>chicken tenders, fries, fruit cup and soda bar</b>	<b>\$26</b>
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## additional reception displays

*based on one hour of service*

<b>vegetable crudités</b>	\$7	<b>combination display</b>	\$10
raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese		<i>pick two of the following to make up your combination display:</i>	
<b>fresh-cut seasonal fruit display</b>	\$7	<b>vegetable crudités</b>	
seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce		raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese	
<b>garden vegetables display</b>	\$7	<b>fresh-cut seasonal fruit display</b>	
raw, braised, marinated, roasted vegetables, pita bread, hummus		seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce	
<b>chef's hearth baked breads display</b>	\$7	<b>artisanal display of domestic block cheeses</b>	
spinach-artichoke dip, roasted garlic hummus, tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter		cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers	
<b>artisanal display of domestic block cheeses</b>	\$8	<b>sushi display*</b>	\$12
cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers		<i>(based on four pieces per person)</i>	
<b>mezze station</b>	\$10	california rolls, cucumber-avocado roll, barbeque eel roll, philly roll, wasabi, pickled ginger, soy sauce	
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>(sushi chef available. see your event mgr. for details &amp; cost.)</i>	
focaccia, ciabatta, baguette crostini, gourmet crackers		<b>zingerman's creamery display</b>	\$13
<b>bruschetta display</b>	\$14	selection of local artisan cheeses to include, but not limited to detroit street brick, fresh goat cheese, mozzarella, pimento spread and other seasonal offerings, assorted jams & jellies, sliced fresh bread, gourmet crackers	
red wine-mushroom bruschetta, chèvre crostini, grilled pineapple-jalapeno, maui bread crostini, tomato-avocado, basil pomodoro, tunisian olive tapenade, grilled focaccia, flatbread crackers, toasted sourdough, parmesan cheese, olive oil, aged balsamic vinegar		<b>chilled shellfish display*</b>	\$ market price
<b>mashed potato bar</b>	\$9	jumbo shrimp, jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce	
creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter		<b>artisan slider station</b>	\$15
		grilled short rib slider, boursin cheese, watercress, griddled pretzel roll	
		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** **included**

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

**chocolate fountain** **\$8**

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)*

**sweet endings** **\$14**

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)*

**pastry lovers extravaganza** **\$17**

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)*

**bite-size dessert table** **\$7**

mini pastries, assorted chocolate mousse cups, mini cookies, mini house-made brownies  
*(must be based on guaranteed number of guests)*

**cherries jubilee station** **\$9**

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)*

**bananas foster station** **\$9**

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)*

**by the dozen**

<b>petit fours</b>	<b>\$39</b>	<b>chocolate truffle cups</b>	<b>\$36</b>
<b>macaroons</b>	<b>\$39</b>	<b>cannoli</b>	<b>\$38</b>
<b>cheesecake lollipops</b>	<b>\$42</b>	<b>lemon bars</b>	<b>\$36</b>
<b>chocolate-dipped strawberries</b>	<b>\$36</b>	<b>mini fruit tartlets</b>	<b>\$36</b>
<b>assorted chocolate-dipped pretzel rods</b>	<b>\$36</b>	<b>chocolate eclairs</b>	<b>\$39</b>
<b>s’mores kabobs</b>	<b>\$42</b>		

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**afterglow selections**

*based on one hour of service*

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

<b>munchies</b>	\$7	<b>mac 'n' cheese</b>	\$8
warm seasoned mixed nuts, house-made chips, sour cream & onion dip, pretzel sticks, herbed mustard		five-cheese gemelli, vermont white cheddar cavatappi, bacon, chili, shredded cheese, green onion, crispy onion, broccoli, peas, tomato, jalapeños	
<b>pizza bar</b>	\$7	<b>french fry station</b>	\$8
assorted fresh baked pizzas, garlic bread sticks		traditional and sweet potato fries, onion rings, tater tots, roasted garlic aioli, tabasco pepper ketchup, stadium mustard, barbeque sauce	
<b>nacho bar</b>	\$7	<b>belgian waffles</b>	\$7
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)		strawberry chutney, whipped cream, warm maple syrup	
<b>coney &amp; sliders</b>	\$8	<b>three-foot subs</b>	(per sub) \$200
slider-size dogs, coney chili, mustard, mini cheeseburgers, hamburgers, house-made chips		(30 servings) served with house-made chips. choose:	
<b>cheese fondue station</b>	\$7	<b>roast beef</b> , cheddar cheese, horseradish mayo, caramelized onions	
warm melted cheese, soft pretzels, pretzel sticks, cubed artisanal breads		<b>genoa salami</b> , ham, provolone, shredded lettuce, tomato, pepperoncini, italian dressing	
<b>chicken tenders &amp; fries</b>	\$10	<b>turkey club</b> , bacon, swiss cheese, tomato, lettuce, whole grain mustard, mayo	
traditional fries, ketchup, barbeque sauce and creamy ranch			

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**beverage service**

*bartender fees included with your package*

**super premium bar** *(included in your package)*

tito's, 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, stella artois 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, stella artois 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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