



Executive Chef  
**SEAN MOHAN**

## GROUP DINNER MENU

### STARTERS

*(minimum order of 25 pieces of each)*

<b>MINIATURE BEEF WELLINGTON</b> béarnaise sauce	<b>\$4 ea</b>
<b>MINIATURE CHICKEN WELLINGTON</b> hollandaise sauce	<b>\$3 ea</b>
<b>BEEF TENDERLOIN BROCHETTES</b> bacon, gorgonzola	<b>\$4 ea</b>
<b>TERIYAKI BEEF SATAY</b> spicy peanut sauce	<b>\$3 ea</b>
<b>TANDOORI CHICKEN SKEWERS</b> cucumber raita (yogurt dipping sauce)	<b>\$4 ea</b>
<b>MARYLAND CRAB CAKES</b> remoulade sauce	<b>\$4 ea</b>
<b>LOBSTER COBLERS</b>	<b>\$4 ea</b>
<b>SHRIMP SPRING ROLL</b> sweet chili dipping sauce	<b>\$4 ea</b>
<b>THAI VEGETABLE POTSTICKERS</b> ponzu dipping sauce (vegetarian)	<b>\$2 ea</b>
<b>MAC &amp; CHEESE BITES</b> applewood smoked bacon, cheddar	<b>\$2 ea</b>
<b>PORTABELLA ARANCINI</b> tomato fennel dipping sauce (vegetarian)	<b>\$2 ea</b>
<b>FOREST MUSHROOM TARTS</b> (vegetarian)	<b>\$3 ea</b>
<b>VEGETABLE CRUDITÉS</b> raw crisp vegetables, peppercorn-herb ranch, creamy blue cheese	<b>\$7 per person</b>
<b>MEAT &amp; CHEESE</b> seasonal inspiration of cured and smoked meats, local and artisanal cheeses, michigan raw honey, mustard, jam, preserved vegetables, crackers, wood grilled flatbread	<b>\$8 per person</b>

++ add 6% tax and 22% gratuity

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

**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



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## GROUP DINNER MENU - TIER 1

\$70.00 per person ++

*beverages are not included*

### FIRST

*please select one for the group:*

#### **SEASONAL SOUP INSPIRATION - VENISON CHILI**

durham ranch venison, kidney beans, molé, bourbon, san marzano tomato, pinconning cheese, scallion

#### **WEDGE SALAD**

baby iceberg, house applewood bacon, cured tomato, smoked blue cheese, pickled shallots, buttermilk ranch

#### **CAESAR**

romaine hearts, reggiano two ways, traditional garlic anchovy dressing, stirato crouton

#### **URBAN GARDEN SALAD**

artisan lettuces, shaved fennel, cider poached pear, black currants, pickled butternut squash, marcona almonds, zingerman's fresh goat cheese, meyer lemon vinaigrette

### INTERMEZZO

#### **SEASONAL SORBETTO INSPIRATION**

### ENTRÉE

*guests may select one on site:*

#### **ANGUS RESERVE FILET MIGNON**

buttermilk whipped potatoes, charred asparagus, garlic-herb butter

#### **ROASTED VERLASSO SALMON\***

ancient grain risotto, pickled golden beets, wilted greens, cucumber-dill labneh, garden shoots, citrus vinaigrette

#### **JOYCE FARMS CHICKEN 'PAPRIKASH'**

free range organic breast, chanterelle mousseline, herbed spaetzle, bacon braised kale, paprika ragout, crème fraîche

#### **MUSHROOM 'PELMENI'**

wild mushroom and farmer's cheese dumplings, beetroot puree, braised cabbage, baby carrots, horseradish crème fraîche

### DESSERT

#### **OUR PASTRY CHEF'S SIGNATURE DESSERT TRIO**

chocolate bomb, harvest sangria cheesecake, caramel apple spice cake

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## GROUP DINNER MENU - TIER 2

\$80.00 per person ++

*beverages are not included*

### FIRST

*please select one for the group:*

#### **SEASONAL SOUP INSPIRATION - VENISON CHILI**

durham ranch venison, kidney beans, molé, bourbon, san marzano tomato, pinconning cheese, scallion

#### **WEDGE SALAD**

baby iceberg, house applewood bacon, cured tomato, smoked blue cheese, pickled shallots, buttermilk ranch

#### **CAESAR**

romaine hearts, reggiano two ways, traditional garlic anchovy dressing, stirato crouton

#### **URBAN GARDEN SALAD**

artisan lettuces, shaved fennel, cider poached pear, black currants, pickled butternut squash, marcona almonds, zingerman's fresh goat cheese, meyer lemon vinaigrette

### INTERMEZZO

#### **SEASONAL SORBETTO INSPIRATION**

### ENTRÉE

*guests may select one on site:*

#### **SNAKE RIVER FARMS WAGYU DELMONICO RIBEYE**

buttermilk whipped potatoes, charred asparagus, garlic-herb butter

#### **CORIANDER CRUSTED CHILEAN SEA BASS\***

coconut bamboo rice, cured root vegetables, shaved radish, red curry broth, black garlic emulsion, scallion

#### **JOYCE FARMS CHICKEN 'PAPRIKASH'**

free range organic breast, chanterelle mousseline, herbed spaetzle, bacon braised kale, paprika ragout, crème fraiche

#### **MUSHROOM 'PELMENI'**

wild mushroom and farmer's cheese dumplings, beetroot puree, braised cabbage, baby carrots, horseradish crème fraiche

### DESSERT

#### **OUR PASTRY CHEF'S SIGNATURE DESSERT TRIO**

chocolate bomb, harvest sangria cheesecake, caramel apple spice cake

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