



Executive Chef  
**SEAN MOHAN**

**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 1

\$70.00 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

**THAI VEGETABLE POTSTICKER**, ponzu sauce (vegetarian)

STARTER, please select one for the group:

**CURRIED TOMATO LENTIL** (\*gf)

garbanzo, cilantro, moroccan spice, medjool date

**CAESAR** (\*gfo)

baby kale, romaine, reggiano 'two ways', traditional garlic anchovy dressing, stirato crostini, roasted tomato tapenade

**WEDGE** (\*gf)

baby iceberg, house applewood bacon, roasted tomato, smoked blue cheese, chopped egg, buttermilk ranch

**URBAN GARDEN** (\*gf)

artisan lettuces, baby spinach, roasted squash, quinoa, cider-poached fuji apple, pomegranate arils, zingerman's fresh goat cheese, dried cranberry, marcona almonds, apple-cranberry vinaigrette

## INTERMEZZO

### SEASONAL SORBETTO INSPIRATION

ENTRÉE, guests to select at dinner:

**ANGUS RESERVE BONELESS SHORTRIB** (\*gfo)

72-hour braise, confit marble potatoes, caramelized onion, roasted root vegetables, crisp leeks, stout-mustard glaze

**ROASTED VERLASSO SALMON\*** (\*gf)

winter spice crust, chick pea-kale 'cassoulet', micro crudités, green apple-fennel slaw, sour grape vinaigrette

**JOYCE FARMS AIRLINE CHICKEN BREAST** (\*gfo)

cider brined free-range organic breast, rapini, forest mushrooms, house ricotta dumplings, madeira reduction, verjus, frizzled leeks

**MEMA'S FALAFEL** (\*gf)

mediterranean herb fritters, pecan shattah, cilantro vinaigrette, eggplant-tahini emulsion, yoghurt, assorted pickles

## DESSERT

### CHEF CHRISTINE'S DESSERT TRIO

chocolate bomb, salted caramel flan, sweet potato praline pie

++ 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.



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## GROUP DINNER MENU – TIER 2

\$80.00 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

**THAI VEGETABLE POTSTICKER**, ponzu sauce (vegetarian)

STARTER, please select one for the group:

**CURRIED TOMATO LENTIL** (\*gf)

garbanzo, cilantro, moroccan spice, medjool date

**CAESAR** (\*gfo)

baby kale, romaine, reggiano 'two ways', traditional garlic anchovy dressing, stirato crostini, roasted tomato tapenade

**WEDGE** (\*gf)

baby iceberg, house applewood bacon, roasted tomato, smoked blue cheese, chopped egg, buttermilk ranch

**URBAN GARDEN** (\*gf)

artisan lettuces, baby spinach, roasted squash, quinoa, cider-poached fuji apple, pomegranate arils, zingerman's fresh goat cheese, dried cranberry, marcona almonds, apple-cranberry vinaigrette

## INTERMEZZO

### SEASONAL SORBETTO INSPIRATION

ENTRÉE, guests to select at dinner:

**GRILLED FILET MIGNON** (\*gf)

butter milk pommes purée, charred asparagus, garlic-herb butter

**MAINE DAYBOAT DIVER SCALLOPS\*** (\*gfo)

lemon butter poached, freekeh risotto, forest mushrooms, house pancetta crisps, leek soubise, pomegranate, saffron-lemon coulis, chanterelle dust

**JOYCE FARMS AIRLINE CHICKEN BREAST** (\*gfo)

cider brined free-range organic breast, rapini, forest mushrooms, house ricotta dumplings, madeira reduction, verjus, frizzled leeks

**MEMA'S FALAFEL** (\*gf)

mediterranean herb fritters, pecan shattah, cilantro vinaigrette, eggplant-tahini emulsion, yoghurt, assorted pickles

## DESSERT

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