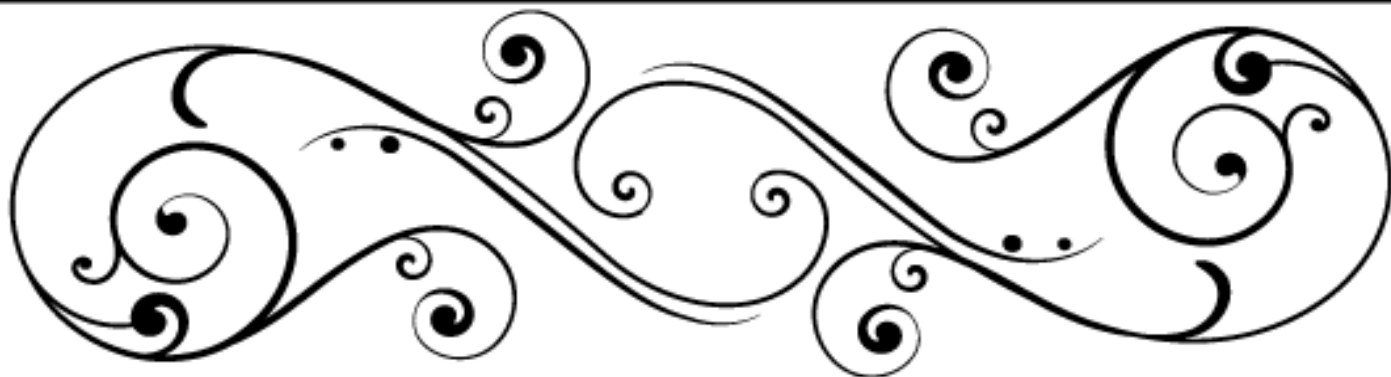


Village Conference Center Banquet Menus

1645 Commerce Park Drive, Chelsea, MI 48118
734-433-8000

*Menu prepared by Executive Chef Matt Lauth.
All food & beverage are subject to a 6% sales tax and 20% service charge. Pricing & offerings subject to change.*



Village Conference Center Weddings

Included with all packages:

Five Hour unlimited Hosted Bar

Two Hors D'oeuvres

(Excludes premium selections)

Champagne Toast for the Head Table

Cake Service

House Centerpieces

White Linens

Customized Setup

Complimentary Jacuzzi Room for Bride & Groom

Champagne & Chocolate Dipped Strawberries

Silver Package @ \$29.00

Gold Package @ \$32.00

With Premium Bar Package and Champagne Toast for all Guests

Platinum Package @ \$35.00

With Premium Bar Package, Champagne Toast for all Guests

Additional Appetizer & Late Night Snack

Prices are per person and do not include the cost of your meal.

Packages are only available when purchased with a plated or buffet dinner.

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Wedding Upgrades



Strolling Hors D'oeuvres

(\$5.00 per person)

Grilled Cajun Shrimp with Mint Melon Salsa
Mini Crab Cakes with Remoulade
Balsamic Beef Crostini
Scallops Wrapped in Bacon
Grilled Tenderloin on Focaccia

Late Night Snacks

(pricing valid only with purchase of entrée)

Nacho Bar - \$5.00 per person
Soft Pretzels with Warm Cheese Sauce - \$4.00 per person
12" Cheese Pizza - \$9.00 per pizza
12" Pepperoni Pizza - \$10.00 per pizza
12" Vegetarian Pizza - \$12.00 per pizza
(Green Pepper, Onion, & Mushroom)
12" Meat Lovers Pizza - \$14.00 per pizza
(Pepperoni, Sausage, & Ham)
12" Deluxe Pizza - \$14.00 per pizza
(Green Pepper, Onion, Mushroom, Pepperoni, Sausage, & Ham)

Miscellaneous Upgrades

Colored Napkins - \$0.50/napkin
Illuminated Head Table - \$25.00
On- Site Ceremony Room Flip Fee - \$500.00
Coat Check with Attendant - \$100.00/6 hours

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Meeting Essentials

Microphones

Wireless Microphone - \$10.00/day

Lavaliere Microphone - \$10.00/day

Tabletop Podium with Microphone - \$20.00/day

Projectors & Accessories

LCD Projector - \$75.00/day

Polycom - \$50.00/day

Audio Visual Setup - \$20.00/day (Complimentary with Projector Rental)

Includes drop down screen, extension cords, and a 6' table

Miscellaneous

Easel - \$10.00/ea

Flip Chart with Pad & Markers - \$15.00/ea

Flip Chart with Post-it Pad & Markers - \$25.00/ea

Dry Erase Board with Markers - \$15.00/ea

42" Flat Screen Television - \$50.00/day

Power Strips - \$5.00/ea

Coat Check - \$100.00 (6 hour maximum)

Colored Napkins - \$0.50/napkin

Staging and backdrop pricing available upon request, pricing varies

Dance Floor @ \$125.00

All items are subject to availability.

Meeting Breaks

Breaks include choice of Coffee & Hot Tea or Soft Drinks & Bottled Water

Light & Healthy Break

Fresh Cut Fruit, Assorted Yogurt
Granola, Dried Fruit, Chilled Juices
\$6.95

Executive Continental Break

Fresh Cut Fruit, Assorted Muffins, Danishes
Sour Cream glazed Doughnuts
Bagels with Cream Cheese
Chilled Juices
\$7.95

Continental Break

Fresh Cut Fruit, Muffins & Danishes
Chilled Juices
\$6.95

All Day Beverage Service

Coffee, Hot Tea, Soft Drinks, Bottled Water
\$6.95

Sweet & Salty

Potato Chips with French Onion Dip
Popcorn, Deluxe Trail Mix, Freshly Baked Cookies
\$7.00

Set The Bar

Lemon Bars, Blondies, Brownie Bars
\$6.00

Pretzels & Popcorn

Jumbo Soft Pretzels, Cheese Sauce, Popcorn
\$5.00

Tortilla Trio

Corn Tortilla Chips, Salsa, Guacamole, Cheese Sauce
\$5.00

Cookie Assortment

Chocolate Chunk, Oatmeal Raisin
Reece's Pieces Peanut Butter, Milk
\$5.00

Hot Breakfast

Includes Freshly Brewed Coffee, Hot Tea and Chilled Juices

All American Buffet (minimum 25 guests) - \$11.95

Fresh Cut Fruit, Breakfast Potatoes, Scrambled Eggs, Sausage, Hickory Smoked Bacon
Pastries & Assorted Yogurt

Executive Buffet (minimum 25 guests) - \$13.95

Fresh Cut Fruit, Breakfast Potatoes, Western Scrambled Eggs, Stuffed French Toast, Hickory Smoked Bacon,
Sausage, and Assorted Breakfast Pastries.

Village Brunch (with purchase of breakfast buffet of choice) - \$7.00

Add Tossed Salad Bar, Choice of Lunch Buffet Entrée & Choice of Vegetable

All American - \$11.95

Breakfast Potatoes, Scrambled Eggs, Sausage, and
Hickory Smoked Bacon, Pastry Basket

Breakfast Croissant Sandwich - \$10.95

Hickory Smoked Bacon or Grilled Ham on a baked
Croissant with Scrambled Eggs and Cheddar Cheese
Fresh Cut Fruit, Breakfast Potatoes, Pastry Basket

Steak & Eggs - \$13.95

Grilled Sirloin Steak, Breakfast Potatoes,
Scrambled Eggs, Pastry Basket

Stuffed French Toast - \$12.95

Cinnamon French Toast stuffed with Strawberries,
Blueberries & Cream Cheese Filling
Hickory Smoked Bacon & Sausage, Pastry Basket

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A' La Carte

Regular or Decaffeinated Coffee - \$20.00/gallon

Iced Tea - \$6.00/carafe

Lemonade - \$6.00/carafe

Chilled Juices - \$9.00/carafe

Milk - \$8.00/carafe

Assorted Soft Drinks - \$1.75/can

Bottled Spring Water - \$2.00/bottle

Assorted Yogurt - \$1.75/person

Granola Yogurt Parfaits - \$3.00/person

Fresh Fruit Cups - \$3.00/each

Bagels with Cream Cheese - \$1.50/person

Assorted Breakfast Pastries - \$1.50/person

Assorted Fresh Baked Cookies - \$12.00/dozen

Lemon Bars - \$16.00/dozen

Blondies - \$16.00/dozen

Brownie Bars - \$16.00/dozen

Plated Dessert Options - \$5.00/per person

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Lunch Buffet

(Minimum 25 Guests)

Designed to be served for a maximum of 1 ½ hours. Available between 11am-3:30pm

Includes: Tossed Salad Bar, Freshly Baked Bread with Honey Thyme Butter,
Dessert, Coffee, Hot Tea, Iced Tea & Lemonade.

Salads

(choose one)

Caesar Salad
Broccoli Salad
Tomato Cucumber Salad
Italian Pasta Salad
Potato Salad
Cole Slaw

Sides

(choose one)

Garlic Mashed Potatoes
Herb Roasted Redskin Potatoes
Steamed Yukon Gold Potato w/Onion
Au Gratin Potatoes
Baked Macaroni & Cheese
Rice Pilaf

Vegetables

(choose one)

Green Bean, Carrot & Bell Peppers
Summer Squash, Zucchini, Tomatoes and Fresh Herbs
Honey Maple Roasted Carrots
Green Bean Almondine

Entrees

Chicken Boursin
Village Grand Chicken
Chasseur Chicken
Chicken Parmesan
Chicken w/Andouille Pepper Cream
Pork Tenderloin w/Cherry Peach Chutney
Pork Tenderloin w/Apple Bourbon Chipotle
Pork Picatta

Beef Bourguignon
Lemon Pepper Herb Tilapia
Salmon with Teriyaki Orange Ginger Glaze
Whitefish with Dijon Dill Cream Sauce
Ratatouille
Penne Primavera Alfredo
Egg Plant Parmesan

Two Entrée Buffet - \$17.95

Three Entrée Buffet - \$20.95

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Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats,

Themed Lunch Buffets

*Minimum 25 Guests, Buffets are available for 15 to 24 persons for a surcharge of \$2.00 per person
Designed to be served for a maximum of 1 ½ hours. Available between 11am-3:30pm
Includes Coffee, Hot Tea, Iced Tea, Lemonade and dessert.*

Soup, Salad, & Baked Potato - \$13.95

Tossed Salad Bar, Classic Caesar Salad, Seasonal Fresh Fruit Salad, Fresh Baked Potato (with Diced Ham, Steamed Broccoli, Butter, Sour Cream, Bacon Bits, Green Onions, and Shredded Cheese), one Soup Choice, Freshly Baked Bread with Honey Thyme Butter

Chef's Deli - \$14.95

Potato Salad, Pasta Salad, Assorted Breads, Sliced Ham, Turkey, Roast Beef, & Chicken Salad, Cheddar, & Swiss Cheese, Lettuce, Tomato, & Onion, assorted Chips

Wrap Assortment - \$14.95

An assortment of Ham, Turkey, and Roast Beef wraps on assorted tortillas with Fruit Salad, Pasta Salad, assorted Chips

Southwestern - \$15.95

Flour Tortillas, Crunchy Corn Shells, Tortilla Chips, Spanish Rice, Cheddar Refried Beans, Seasoned Beef, Sliced Fajita Chicken with sliced Bell Peppers and Onions, Warm Cheese Sauce, Shredded Lettuce, Tomatoes, Onions, Jalapeños, Cheddar Cheese, Guacamole, Salsa, Sour Cream

Plated Lunch Selections

(Limit of 2 entrée choices plus a vegetarian option)

*Includes: Choice of Salad, Freshly Baked Bread with Honey Thyme Butter,
Choice of Side & Vegetable, Dessert, Coffee, Hot Tea, Iced Tea & Lemonade.*

Chicken Boursin - \$14.95

Lightly-breaded breast of Chicken, served with a Garlic Herb cream sauce

Village Grand Chicken - \$14.95

Lightly-breaded breast of Chicken, served with an Artichoke Mushroom cream sauce

Chasseur Chicken - \$14.95

Lightly-breaded breast of Chicken, served with a Mushroom & Tomato demi-glace

Chicken Parmesan - \$14.95

Parmesan encrusted breast of chicken served with House Made Marinara

Grilled Chicken - \$14.95

Tender Grilled breast of Chicken, served with an Andouille Pepper cream sauce

Pork Tenderloin - \$14.95

Cherry Peach Chutney or Apple Bourbon Chipotle

Pork Picatta - \$14.95

Pork Tenderloin served with Lemon Caper sauce

Grilled Salmon - \$16.95

With a Teriyaki Orange Ginger glaze

Grilled Sirloin - \$16.95

Grilled 6oz. Sirloin Steak with Peppercorn sauce

Vegetarian Plate - \$13.95

Penne Primavera Alfredo or Eggplant Parmesan

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Lunch on the Lighter Side

Includes Freshly Brewed Regular & Decaffeinated Coffee, Hot Specialty Teas, Iced Tea, and Lemonade.

Dessert NOT Included

Village Club Croissant - \$10.95

Shaved Turkey OR Ham, Bacon, Swiss Cheese, Lettuce, & Tomato on a Croissant with Mayonnaise on the side. Served with a Pickle Spear, Potato Chips, and Pasta Salad.

Grilled Chicken Roll-up-- \$10.95

Julienned Grilled Chicken, roasted Garlic Aioli, Red Onion Marmalade, sliced Avocado, Lettuce, & Tomato on an Herb Tomato Wrap. Served with a Pickle Spear, Potato Chips, and Pasta Salad.

Chef Salad - \$10.95

Julienned Ham, Turkey, Swiss Cheese, Cheddar Cheese, hard boiled Eggs, Tomatoes, Cucumbers, & Croutons served on a bed of mixed Greens with your choice of dressing. Includes freshly baked Bread with Honey Thyme Butter.

Grilled Chicken Caesar Salad - \$10.95

Sliced Italian marinated Chicken Breast, Croutons, and Parmesan Cheese over chopped Romaine Lettuce and tossed in a creamy Caesar dressing. Includes freshly baked Bread with Honey Thyme Butter.

Cobb Salad - \$11.95

Diced Grilled Chicken, crispy Bacon, Hard Boiled Eggs, Tomatoes & Crumbled Blue Cheese tossed with Mixed Greens and your choice of dressing. Includes freshly baked Bread with Honey Thyme Butter.

Chelsea Cherry Chicken Salad - \$12.95

Grilled seasoned Chicken Breast, sun-dried Cherries, Candied Pecans, & Feta Cheese, served over mixed Greens and Raspberry Vinaigrette dressing. Includes freshly baked Bread with Honey Thyme Butter.

Grilled Steak Salad - \$13.95

Sliced Sirloin Steak, Tomatoes, Cucumbers, Scallions, Cheddar Cheese, & Fried Onions over a bed of mixed greens and choice of dressing. Includes freshly baked Bread with Honey Thyme Butter.

Antipasto Salad - \$12.95

Salami, Ham, Pepperoncini Peppers, Black Olives, Mozzarella and Provolone Cheeses served over a bed of Romaine Lettuce with Roma Tomatoes, Red Onion, Red Wine Vinaigrette & Olive Oil.

Soup

Add Soup to any Entrée, Sandwich, or Salad for \$2.00/person. Minimum 25 Guests.

Bean & Ham
Chicken Noodle
Vegetable Beef
Chicken Corn Chowder
Bacon Cheddar Potato

Vegetarian Selections:

Potato Leek
Spicy Black Bean
Minestrone
Cream of Broccoli

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Hors D'oeuvres

Designed to be served for a maximum of 1½ hours

Hors D'oeuvre Displays

Minimum 25 guests

Bruschetta Display - \$2.00/person

Vegetable Display - \$2.75/person

Fresh Fruit Display - \$3.00/person

Cheese & Cracker Display - \$3.00/person

Chilled Presentations

Humus with Grilled Pita Bread - \$2.00/person

Boursin Stuffed Cherry Tomatoes - \$15.00/dozen

Chicken Salad Crostini, with Candied Pecans- \$15.00/dozen

Hot Presentations

Spanakopita - \$19.00/dozen

Swedish OR Barbeque Meatballs - \$11.00/dozen

Water Chestnuts wrapped in Bacon - \$13.00/dozen

Pork Tenderloin Crostini, with Pepper Marmalade- \$16.00/dozen

Chicken Wings, choice of Buffalo, Barbecue or Plain- \$13.00/dozen

Vegetable Spring Rolls, served with Sweet & Sour Sauce- \$16.00/dozen

Stuffed Mushrooms, with Grilled Chicken, Spinach & Feta Cheese- \$18.00/dozen

Chicken Skewers, with Sweet Chili Sauce, Pineapple, and Cilantro - \$19.00/dozen

Premium Selections

Chilled Cocktail Shrimp - \$22.00/dozen

Mini Baked Brie - \$20.00/dozen

Grilled Beef Tenderloin on Focaccia Toast - \$25.00/dozen

Balsamic Beef Crostini \$25.00/dozen

Mini Muffaletta Sandwiches - \$25.00/dozen

Mini Cajun Chicken Sandwiches - \$25.00/dozen

Bacon wrapped Barbeque Shrimp - \$25.00/dozen

Bacon wrapped Scallops - \$25.00/dozen

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Plated Dinner Entrees

(Limit of 2 entrée choices plus a vegetarian option)

*Includes: Choice of Salad, Freshly Baked Bread with Honey Thyme Butter,
Choice of Side & Vegetable, Dessert, Coffee, Hot Tea, Iced Tea & Lemonade.*

Grilled Filet Mignon - \$27.95

6oz. Filet Mignon, served with choice of Peppercorn Sauce or Blue Cheese Butter.

Roasted Prime Rib - \$24.95

12oz. Prime Rib, served with Rich, flavorful Au Jus

Grilled New York Strip - \$24.95

Grilled 10oz. NY Strip, served with choice of Peppercorn sauce or Blue Cheese Butter.

Crab Cakes - \$21.95

Two 4oz. Lump Crab Cakes, served with Cajun Rémoulade Sauce.

Glazed Salmon - \$20.95

Grilled 6oz. Salmon. Served with Teriyaki Orange Ginger Glaze

Whitefish - \$19.95

Pan-fried Whitefish. Served with Dijon Dill Cream Sauce.

Chicken Kiev - \$18.95

Panko-breaded breast of Chicken, stuffed with Garlic Herb Butter and finished with an Herb Velouté

Chicken Boursin - \$18.95

Lightly-breaded Chicken breast, served with a Garlic Herb Cream sauce.

Village Grand Chicken - \$18.95

Lightly-breaded Chicken breast, served with an Artichoke Mushroom cream sauce

Chasseur Chicken - \$18.95

Lightly-breaded Chicken breast, served with a Mushroom & Tomato demi-glace

Chicken Parmesan - \$18.95

Parmesan encrusted breast of chicken with House made Marinara.

Grilled Chicken - \$18.95

Grilled to perfection and served with an Andouille Pepper cream sauce

Pork Tenderloin - \$18.95

Tender Pork Tenderloin served with choice of Cherry Peach Chutney or Apple Bourbon Chipotle

Pork Picatta - \$18.95

Tender Pork Tenderloin served with Lemon Caper sauce

Vegetarian Plate - \$15.95

Penne Primavera Alfredo or Eggplant Parmesan

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Duet Plates

*Includes: Choice of Salad, Freshly Baked Bread with Honey Thyme Butter,
Choice of Side & Vegetable, Dessert, Coffee, Hot Tea, Iced Tea & Lemonade.*

Filet Mignon & Pairing

Four ounce Filet served with choice of
Peppercorn Sauce or Blue Cheese Butter

\$29.00++/pp

Grilled Sirloin & Pairing

Four ounce Sirloin served with choice of
Peppercorn Sauce or Blue Cheese Butter

\$27.00++/pp

Choice of 2 Pairings

\$26.00++/pp

Pairings

Crab Cakes

Two 4oz. Lump Crab Cakes, served with
Cajun Rémolade Sauce.

Village Grand Chicken

Lightly-breaded Chicken breast, served with an
Artichoke Mushroom cream sauce

Glazed Salmon

Grilled 6oz. Salmon. Served with
Teriyaki Orange Ginger Glaze

Chasseur Chicken

Lightly-breaded Chicken breast, served with a
Mushroom & Tomato demi-glaze

Whitefish

Pan-fried Whitefish. Served with
Dijon Dill Cream Sauce.

Chicken Parmesan

Parmesan encrusted breast of chicken with
House made Marinara.

Chicken Kiev

Panko-breaded breast of Chicken, stuffed with
Garlic Herb Butter and finished with an
Herb Velouté

Grilled Chicken

Grilled to perfection and served with an
Andouille Pepper cream sauce

Chicken Boursin

Lightly-breaded Chicken breast, served with a
Garlic Herb Cream sauce.

Pork Tenderloin

Tender Pork Tenderloin served with choice of
Cherry Peach Chutney or Apple Bourbon Chipotle

Pork Picatta

Tender Pork Tenderloin served with
Lemon Caper sauce

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Dinner Buffet

(Minimum 25 Guests)

Designed to be served for a maximum of 1 ½ hours. Available between 4pm-10pm
Includes: Tossed Salad Bar, Freshly Baked Bread with Honey Thyme Butter, Dessert
Coffee, Hot Tea, Iced Tea & Lemonade.

Sides

(choose one)

Garlic Mashed Potatoes
Herb Roasted Redskin Potatoes
Steamed Yukon Gold Potato w/Onion
Au Gratin Potatoes
Baked Macaroni & Cheese
Rice Pilaf

Vegetables

(choose one)

Green Bean, Carrot & Bell Peppers
Squash, Zucchini, Tomatoes & Fresh Herbs
Honey Maple Roasted Carrots
Green Bean Almondine

Entrees

Chicken Boursin
Village Grand Chicken
Chasseur Chicken
Chicken Parmesan
Chicken w/Andouille Pepper Cream
Pork Tenderloin w/Cherry Peach Chutney
Pork Tenderloin w/Apple Bourbon Chipotle
Pork Picatta
Beef Bourguignon
Roasted Strip Loin with Lyonnaise Sauce

Prime Rib Au Jus (add \$4.00)
Roasted Beef Tenderloin (add \$8.00)
Lemon Pepper Herb Tilapia
Salmon with Teriyaki Orange Ginger Glaze
Whitefish with Dijon Dill Cream Sauce
Ratatouille
Penne Primavera Alfredo
Egg Plant Parmesan

Chef Carving Fee - \$75.00

Two Entrée Buffet - \$26.00

Three Entrée Buffet - \$30.00

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Entrée Compliments

Plated Salad Options

Garden Tossed Salad

Mixed Salad Greens with sliced Cucumbers, Grape Tomatoes, shredded Cheddar Cheese, homemade Croutons, and choice of two dressings.

Caesar Salad

Chopped Romaine Lettuce, Shredded Parmesan Cheese, homemade Croutons, and Grape Tomatoes tossed in Caesar Dressing

House Salad

Mixed Salad Greens, Sun-Dried Cherries, Feta Cheese, and Candied Pecans, tossed in your choice of Dressing

Premium Plated Salads

(Additional \$1.50 per person)

Summer Salad

Mixed Salad Greens with Blueberries, Strawberries, & candied Pecans, tossed in Strawberry Balsamic Vinaigrette.

Village Grand Salad

Mixed Salad Greens with caramelized Peaches, crispy Bacon, & Feta Cheese, tossed in Champagne Vinaigrette.

Winter Harvest Salad

Mixed Salad Greens with caramelized Pears, toasted Walnuts, & crumbled Blue Cheese, tossed in Honey Pear Vinaigrette.

Accompaniments

Side Dishes

Garlic Mashed Potatoes
Herb Roasted Redskin Potatoes
Rice Pilaf
Duchess Potatoes
Parmesan Herb Risotto
Baked Potato

Vegetables

Green Bean, Carrot & Bell Peppers
Squash, Zucchini, Tomatoes & Fresh Herbs
Honey Maple Roasted Carrots
Green Bean Almondine

Desserts

Buffet Dessert Options

Assorted Dessert Bars
Cherry & Apple Pies
Chef's Signature Bread Pudding
Chocolate Cake

Premium Selections, additional \$2.00/pp

Assorted Cheesecakes or Mini-Pastries
Mixed Berry Trifle

Plated Dessert Options

Hot Fudge Cake
Key Lime Pie
Chocolate Peanut Butter Pie
Red Velvet Cake
Cheesecake with Strawberry Sauce
Chef's Signature Bread Pudding

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Bar Options

Includes setups, mixes, and garnishes, for a maximum of 6 hours. A \$75 bartender fee will be issued if sales do not exceed \$300. Additional bartenders are available for \$50/hour.

Unlimited Host Bar Options

| | Three Hours | Four Hours | Five Hours | Six Hours |
|-----------------------------|-------------|------------|------------|-----------|
| Premium Brands | \$21.00 | \$24.00 | \$27.00 | \$30.00 |
| House Brands | \$18.00 | \$21.00 | \$24.00 | \$27.00 |
| Beer & Wine Only | \$15.00 | \$18.00 | \$21.00 | \$24.00 |
| Soft Drinks Only | \$3.00 | \$5.00 | \$7.00 | \$9.00 |

Keg Beer

Classic Half Barrel - \$250.00
Premium Half Barrel - \$350.00

House Mixed Drink - \$5.00
Premium Mixed Drink - \$6.00
Domestic Beer - \$5.00

Premium Beer - \$6.00
Wine - \$5.00
Soft Drinks - \$1.75

Wine & Champagne by the Bottle

Merlot, Cabernet Sauvignon, Chardonnay, and Moscato - \$18.00/750mL bottle
Asti Spumante - \$19.00/bottle
Brut Champagne - \$21.00/bottle
Sparkling Juice - \$12.00/bottle

Domestic Beer Choices

Budweiser, Bud Light, Coors Light, Miller Lite,
Labatt Blue

Premium Beer Choices

Sam Adams, Heineken, Corona, Blue Moon, &
seasonal selections.

House Liquor Brands

Lauder's Scotch, Jim Beam, Seagram's 7,
Seagram's Gin, Castillo Silver & Spiced Rum,
Smirnoff Vodka

Premium Liquor Brands

Dewar's Scotch, Jack Daniels, Tanqueray, Crown
Royal, Bacardi Rum, Captain Morgan's, Absolut

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poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 2018-2019