

Village Conference Center *Weddings*

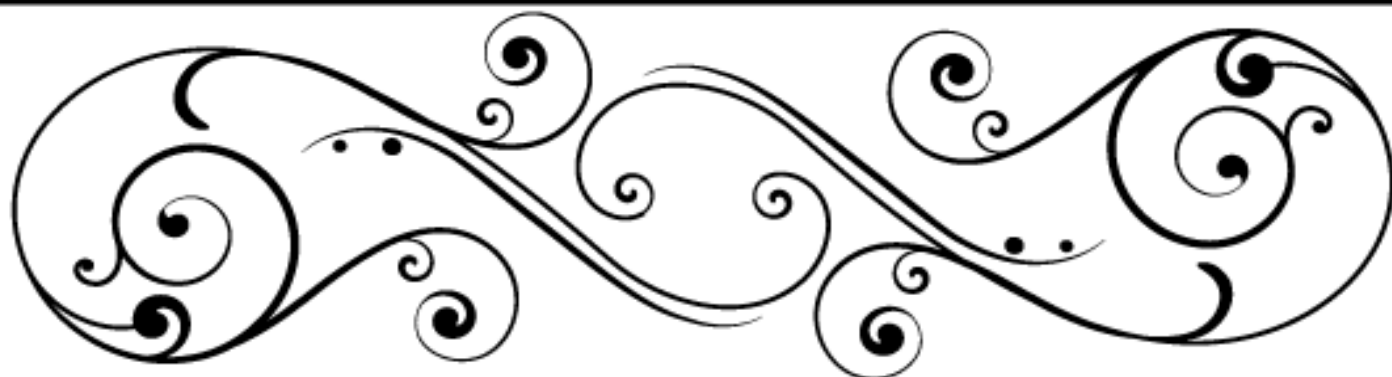
1645 Commerce Park Drive, Chelsea, MI 48118

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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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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