



— Hors d'Ouvres —

— HOT SELECTIONS —

Mussels à la Muer • steamed, garlic butter, sherry	150 pieces	55
Baked Brie en Croute • toast points	2.2# wheel	75
Miniature Maryland Style Crab Cakes • classic rouille	25 pieces	75
Dynamite Scallops • crab encrusted, basil oil drizzle	25 pieces	85
Chicken Satay • peanut dipping sauce	25 pieces	55
Crab Stuffed Mushrooms	25 pieces	75
Coconut Crusted Shrimp • thai chili butter	25 pieces	75
Miniature Beef Wellingtons • shiitake & oyster mushrooms	50 pieces	185
Sweet & Sour Chicken Skewers	25 pieces	55
Lobster Bisque Shooters	25 pieces	25

— CARVING BOARD —

(carver fee of 50 will apply)

Smoked Turkey Breast	125	
Salmon in Puff Pastry • mustard-dill beurre blanc	100	
Roasted Prime Rib of Beef	300	
Baked Ham	half 100... full	175
Roasted Pork	125	

— COLD SELECTIONS —

Bruschetta	50 pieces	50
Antipasto Skewers • artichokes, mozzarella, cherry tomato, kalamatas	50 pieces	110
Prosciutto Wrapped Melon	50 pieces	60
Raw Oysters on the Half Shell	50 pieces	125
Hawaiian Poke Nachos • Ahi grade tuna, fried wonton crisp	50 pieces	125
Fresh Fruit Tray	serves approx. 25	55
Fresh Vegetable Crudites • sour cream dill dip	serves approx. 25	55
Domestic Cheese & Crackers	serves approx. 25	75
International Artisan Cheese Assortment	serves approx. 25	125
Iced Shrimp Cocktail	25 piece bowl	75
Cold Smoked Salmon • traditional accompaniments	serves approx. 25	100
Chilled Gazpacho Shooters (seasonal availability)	25 pieces	25

— Dessert Table Selections —

Chocolate Dipped Strawberries	each	3
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— ASSORTED PETIT FOURS —

(miniature versions of key lime pie, cheesecake, carrot cake and fudge brownies)

Three Pieces Each	per person	5
Six Pieces Each	per person	9



— Banquet Dinner Packages —

all banquet packages include deluxe bread service and coffee, tea & iced tea
please select a tier & three entrées within that tier; additional \$2 per person if a 4th entrée is selected;
no additional charge for a vegetarian option (total entrées may not exceed 4);
events with 50 or more guests MUST provide entrée counts five (5) days prior to event

— STARTER COURSE —

please select two (parties of 50+ must select one)
additional \$3 per person to offer separate (both) soup and salad courses (\$6 with lobster bisque)

- Charley's Chowder** • mediterranean-style fish chowder
- New England Clam Chowder** • traditional new england style (seasonal availability)
- Chilled Gazpacho** • sour cream, croutons (seasonal availability)
- Martha's Vineyard Salad** • blue cheese, red onions, pine nuts, maple raspberry vinaigrette
- Classic Caesar Salad** • freshly grated parmesan cheese, croutons, caesar dressing
- Lobster Bisque** • laced with sherry, crème fraîche (additional \$3 per person)

— ENTRÉE —

- Tier One (Three Course Dinner)** • 39 per person
 - Sirloin Steak** • grilled medium, warm blue cheese butter
 - Lemon Chicken** • mushrooms, artichokes, lemon butter
 - Planked Salmon** • roasted with tarragon mustard glaze
 - Coconut Shrimp** • mango salsa, thai chili butter
 - Pepper Crusted Tournedoes** • cremini cream sauce (\$2 additional per person)

- Tier Two (Three Course Dinner)** • 49 per person
 - Salmon Rockefeller** • spinach, crab meat, bacon, béarnaise
 - Maryland Style Crab Cakes** • classic rouille, roasted red pepper sauce
 - Dynamite Snapper** • crab encrusted, basil oil drizzle
 - Petite Filet Mignon (6oz)** • grilled medium, maitre d'butter
 - Chicken Milano** • fresh mozzarella, tomatoes, basil, lemon beurre blanc

- Tier Three (Three Course Dinner)** • 59 per person
 - Coldwater Lobster Tail** • baked, served with drawn butter
 - Filet Mignon (8oz)** • grilled medium, maitre d'butter
 - Depot Street Salmon** • maryland style crab cake stuffing, red pepper béarnaise
 - Herb Roasted Chicken** • airline breast, mashed potatoes, natural jus
 - Petite Filet Mignon & Crab Cake Combination**
 - Petite Filet Mignon & Lobster Tail Combination** (\$8 additional per person)

— DESSERT —

- please select two (parties of 50+ must select one)
- Classic Crème Brûlée • Cheesecake of the Day • Raspberry Sorbet**
 - Traditional Key Lime Pie • Vanilla Bean Ice Cream**

prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff;
pricing is subject to change without notice until event contract is signed and menu is selected

Gandy Dancer Restaurant • 401 Depot Street • Ann Arbor, Michigan 48104 • muer.com
Kristina Spurlock, Group Sales Manager • 734.769.0592 • GANDBQ@LDREY.COM



— Wedding Reception Tier One —

59 per person

all wedding receptions include

Complimentary Champagne Toast

Deluxe Bread Service

Coffee, Hot Tea & Iced Tea

Complimentary Cutting & Service of Your Wedding Cake

— APPETIZERS —

the following are included; additional appetizers available for additional charge

Fresh Vegetable Crudites

Assorted Domestic Cheese & Crackers

Chicken Satay*

Bruschetta*

**these appetizers include butler service*

— SOUP —

available for an additional charge; receive complimentary soup course upgrade (excluding Lobster Bisque) when a single entrée selection is made for your entire group

- Charley's Chowder** • mediterranean-style fish chowder • \$3 per person
New England Clam Chowder • traditional new england style *(seasonal availability)* • \$3 per person
Chilled Gazpacho • sour cream, croutons *(seasonal availability)* • \$3 per person
Lobster Bisque • laced with sherry, crème fraîche • \$6 per person

— SALAD —

please select one

- Classic Caesar Salad** • freshly grated parmesan cheese, croutons, caesar dressing
Martha's Vineyard Salad • blue cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*please select two; additional \$2 per person if a 3rd entrée is selected;
no additional charge for a vegetarian option (total entrées may not exceed 3);
events with 50 or more guests MUST provide entrée counts five (5) days prior to event*

- Ultimate Seafood Trio** • salmon, crab cake, coconut shrimp
Maryland Style Crab Cakes • classic rouille, roasted red pepper sauce
Prime Rib with Shrimp & Scallop Skewer
Salmon Rockefeller • spinach, crab meat, bacon, béarnaise
Petite Filet Mignon (6oz) • grilled medium, maitre d' butter
Lemon Chicken • mushrooms, artichokes, lemon butter

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— Wedding Reception Tier Two —

69 per person

all wedding receptions include

Complimentary Champagne Toast

Deluxe Bread Service

Coffee, Hot Tea & Iced Tea

Complimentary Cutting & Service of Your Wedding Cake

— APPETIZERS —

the following are included; additional appetizers available for additional charge

Fresh Vegetable Crudites

Imported and Domestic Cheese & Crackers

Mini Beef Wellingtons*

Sweet & Sour Chicken Skewers*

Coconut Shrimp*

Lobster Bisque or Gazpacho Shooters (*varies seasonally*)*

**these appetizers include butler service*

— SOUP —

available for an additional charge; receive complimentary soup course upgrade (excluding Lobster Bisque) when a single entrée selection is made for your entire group

- Charley's Chowder** • mediterranean-style fish chowder • \$3 per person
New England Clam Chowder • traditional new england style (*seasonal availability*) • \$3 per person
Chilled Gazpacho • sour cream, croutons (*seasonal availability*) • \$3 per person
Lobster Bisque • laced with sherry, crème fraîche • \$6 per person

— SALAD —

please select one

- Classic Caesar Salad** • freshly grated parmesan cheese, croutons, caesar dressing
Martha's Vineyard Salad • blue cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*please select two; additional \$2 per person if a 3rd entrée is selected;
no additional charge for a vegetarian option (total entrées may not exceed 3);
events with 50 or more guests MUST provide entrée counts five (5) days prior to event*

Coldwater Lobster Tail • baked, served with drawn butter

Filet Mignon (8oz) • grilled medium, maitre d'butter

Salmon Oscar • asparagus, jumbo lump crabmeat, béarnaise

Herb Roasted Chicken • airline breast, mashed potatoes, natural jus

Petite Filet Mignon & Crab Cake Combination

Petite Filet Mignon & Lobster Tail Combination (additional \$8 per person)

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— Rehearsal Dinner Packages —

all banquet packages include deluxe bread service and coffee, tea & iced tea;
rehearsal dinners with 50 or more guests MUST provide entrée counts five (5) days prior to event

Tier One (Two Course) Rehearsal Dinner • 39 per person

— SALAD —

Martha's Vineyard Salad

blue cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

each guest will select one

Sirloin Steak

grilled medium, warm blue cheese butter

Lemon Chicken

mushrooms, artichokes, lemon butter

Planked Salmon

roasted, tarragon mustard glaze

Tier Two (Three Course) Rehearsal Dinner • 49 per person

— SALAD —

please select one

Martha's Vineyard Salad

blue cheese, red onions, pine nuts, maple raspberry vinaigrette

Classic Caesar Salad

freshly grated parmesan cheese, croutons, caesar dressing

— ENTRÉE —

each guest will select one

Maryland Style Crab Cakes

classic rouille, roasted red pepper sauce

Petite Filet Mignon (6oz)

grilled medium, maitre d'butter

Herb Roasted Chicken

airline breast, mashed potatoes, natural jus

— DESSERT —

please select two (parties of 50+ must select one)

Classic Crème Brûlée • Cheesecake of the Day • Raspberry Sorbet

Traditional Key Lime Pie • Vanilla Bean Ice Cream

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— Alcoholic Beverage Service Options —

— HOSTED (Consumption) BAR —

*cocktails are charged on a consumption basis and billed on the main tab;
host may specify offerings and timeframe to suit the needs of the event;
private bar available in your room for additional \$50 setup/bartender charge*

— CASH BAR —

*individual guests are charged per drink as it is served to them;
private bar available in your room for additional \$50 setup/bartender charge*

— OPEN (Package) BAR —

*set price per person; available for groups of 75 or more
for the safety of our guests, and to ensure a pleasant event,
we do NOT offer shot service with open bar packages*

STANDARD BAR

House Brand Vodka, Gin, Rum,
Tequila, Bourbon & Scotch
Budweiser, Miller Lite
House Red & White Wines

PREMIUM BAR

Includes all Standard Items PLUS:
Stolichinaya, Absolut, Beefeater, Tanqueray
Johnny Walker Red, Seagram's 7 Crown
Jose Cuervo Gold Tequila, Hennessy VS,
Jack Daniels, Bacardi Rum, Captain Morgan
Heineken, Corona

DELUXE BAR

Includes all Premium Items PLUS:
Grey Goose Vodka, Belvedere Vodka
Bombay Sapphire Gin
Johnny Walker Black, Glenlivet Scotch
Seagram's VO, Crown Royal
1800 Tequila, Remy Martin VSOP
Guinness, Amstel Light, Premium Wines

HOURLY PRICING

2 hours • 17 per person
3 hours • 22 per person
4 hours • 26 per person
5 hours • 29 per person

HOURLY PRICING

2 hours • 20 per person
3 hours • 25 per person
4 hours • 29 per person
5 hours • 32 per person

HOURLY PRICING

2 hours • 24 per person
3 hours • 29 per person
4 hours • 33 per person
5 hours • 36 per person

— OPEN (Package) BAR UPGRADES —

Cordial Station • select premium after dinner cordials during the final hour • additional \$10 per person
Signature Cocktail • your personal signature cocktail, butlered for 30 minutes • additional \$5 per person

— PUNCH BOWLS —

approximately 25 servings per bowl

Mimosa Punch • 75
Champagne Fruit Punch • 75
Fruit Punch (non-alcoholic) • 40

*we will be happy to suggest wines from our list to complement your event;
should you have other selections in mind, we will arrange them for you to the best of our ability;
we do require advance notice for special selections*

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