



— Hors d'Oeuvres —

— HOT SELECTIONS —

Mussels a la Muer • steamed, garlic butter, sherry	150 pieces	55
Baked Brie en Croute • toast points	2.2# wheel.....	75
Dynamite Scallops • crab encrusted, basil oil drizzle.....	25 pieces	85
Chicken Satay • peanut dipping sauce.....	25 pieces	55
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 (<i>seasonal availability</i>)	25 pieces	25

— CARVING BOARD —

Smoked Turkey Breast	125
Salmon in Puff Pastry • mustard-dill beurre blanc	125
Roasted Prime Rib of Beef	350
Baked Ham	half 100 full 175
Roasted Pork	125

— COLD SELECTIONS —

Bruschetta	50 pieces	50
Raw Oysters on the Half Shell	50 pieces	125
Fresh Fruit Tray	serves approx. 25	55
Fresh Vegetable Crudites • sour cream dill dip	serves approx. 25	55
Chef's Select Cheese & Crackers	serves approx. 25	75
Iced Shrimp Cocktail • shiitake & oyster mushrooms.....	25 piece bowl	75
Cold Smoked Salmon • traditional accompaniments	serves approx. 25	175
Chilled Gazpacho Shooters (<i>seasonal availability</i>)	25 pieces	25



— Banquet Dinner Packages —

all banquet packages include deluxe bread service and coffee, tea & iced tea
please select a tier & up to four entrees within that tier (total entrees offered may not exceed four) events with 50 or more
guests **MUST** provide entree counts five (5) days prior to event

— STARTER COURSE —

please select two

additional \$3 per person to offer separate (both) soup and salad courses (\$6 with lobster bisque)

all soups are subject to seasonal availability

Martha's Vineyard Salad • blue cheese, red onions, pine nuts, maple raspberry vinaigrette

Classic Caesar Salad • shaved parmesan, croutons, caesar dressing

Charley's Chowder • mediterranean-style fish chowder (*seasonal availability*)

Butternut Squash Bisque • vegetarian, goat cheese (*seasonal availability*)

Chilled Gazpacho • sour cream, croutons (*seasonal availability*)

Lobster Bisque • lobster mascarpone (*seasonal availability*) (additional \$3 per person)

— ENTRÉE —

Tier One (Three Course Dinner) ♦ 50 per person

Lemon Chicken • mushrooms, artichokes, lemon butter Bronzed Salmon • mango salsa, sriracha glaze

Coconut Shrimp • mango salsa, thai chili butter

Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

Steak Frites • grilled, sliced, chimichurri, french fries

Petite Filet Mignon (6oz) • grilled medium, maitre d'butter (\$7 additional per person)

Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

Tier Two (Three Course Dinner) ♦ 61 per person

Lemon Chicken • mushrooms, artichokes, lemon butter Bronzed Salmon • mango salsa, sriracha glaze

Coconut Shrimp • mango salsa, thai chili butter

Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

Steak Frites • grilled, sliced, chimichurri, french fries

Petite Filet Mignon (6oz) • grilled medium, maitre d'butter (\$7 additional per person)

Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

Tier Three (Three Course Dinner) ♦ 71 per person

Coldwater Lobster Tail • baked, served with drawn butter

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

Salmon Oscar • asparagus, lump crabmeat, bearnaise

Chicken Milanese • parmesan crusted, provencale sauce, linguine, lemon butter, basil

Petite Filet Mignon & Shrimp Scampi Combination

Petite Filet Mignon & Lobster Tail Combination (add \$14 for this selection)

Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

— DESSERT —

please select two

Classic Creme Brulee • New York Style Cheesecake • 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 ♦ 40I Depot Street ♦ Ann Arbor, Michigan 48104 ♦ GandyDancerRestaurant.com

Laura Kelly, Sales & Events Manager • 734.769.0592 • GANDBQ@LDry.COM



— Banquet Lunch Packages —

all banquet packages include deluxe bread service and coffee, tea & iced tea

please select a tier & three entrees within that tier

no additional charge for a vegetarian option (total entrees may not exceed 4);

events with 50 or more guests MUST provide entree counts five (5) days prior to event

Tier One ♦ 28 per person (2 courses) / 33 per person (3 courses)

— STARTER COURSE —

Chef's Selection Seasonal Soup

— ENTRÉE —

each guest will select one

Chicken Cape Codder Salad • maple raspberry vinaigrette, blue cheese crumbles, pine nuts, grilled chicken

Blackened Salmon Caesar Salad

Grilled Chicken Caesar Salad

Grilled Shrimp Caesar Salad

Tier Two ♦ 36 per person (2 courses) / 41 per person (3 courses)

— STARTER COURSE —

Martha's Vineyard Salad

— ENTRÉE —

please select three

Oven Roasted Salmon • roasted red pepper bearnaise

Lemon Chicken • mushrooms, artichokes, lemon butter

Coconut Shrimp • mango salsa, thai chili butter

Parmesan Crusted Snapper • lemon beurre blanc, chives

Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

Tier Three ♦ 40 per person (2 courses) / 45 per person (3 courses)

— STARTER COURSE —

Martha's Vineyard Salad

— ENTRÉE —

please select three

Bronzed Salmon • mango salsa, sriracha glaze

Dynamite Snapper • crab encrusted, basil oil drizzle

Shrimp & Artichoke Linguine • provencale tomato sauce

Chicken Milanese • parmesan crusted, provencale sauce, linguine, lemon butter, basil

Petite Filet Mignon (6oz) • grilled medium, maitre d'butter (add \$7 for this selection)

Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

— DESSERT —

please select two for 3 course menus I dessert available on 2 course menu in lieu of starter

Classic Creme Brulee • New York Style Cheesecake • Raspberry Sorbet

Traditional Key Lime Pie • Vanilla Bean Ice Cream

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— Signature Six Course Menu —

102 per person

all banquet packages include deluxe bread service and coffee, tea & iced tea
this signature menu is available exclusively for parties of 50 or fewer guests; vegetarian options will be provided upon request

— FIRST COURSE —

each guest will select one

Shrimp Cocktail

Escargot

— SECOND COURSE —

each guest will select one

Sweet Corn & Smoked Bacon Bisque

Charley's Chowder

— THIRD COURSE —

each guest will select one

Classic Caesar Salad

Sunburst Salad

— FOURTH COURSE —

Intermezzo - Seasonal Sorbet

— FIFTH COURSE —

each guest will select one

Chef's Seasonal Preparation: Seared Scallops

Chef's Seasonal Preparation: Halibut or Sea Bass

Crab Stuffed Salmon

Filet Mignon Oscar

Chicken Schnitzel

— SIXTH COURSE —

each guest will select one

Carrot Cake

Dulce de Leche Cheesecake

Bananas Foster Crème Brûlée

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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 time frame to suit the needs of the event;
private bar available for courtyard events with additional \$50 setup/bartender charge*

— CASH BAR —

*individual guests are charged per drink as it is served to them;
private bar available for courtyard events with 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, Tito's, Beefeater,
Tanqueray, Johnny Walker Red,
Seagram's 7, Sauza 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, Bulleit Bourbon,
Johnny Walker Black, Glenlivet Scotch
Seagram's VO, Crown Royal,
Milagro Tequila, Remy Martin VSOP
Guinness, Amstel Light, Premium Wines

HOURLY PRICING

2 hours • 22 per person
3 hours • 27 per person
4 hours • 32 per person
5 hours • 35 per person

HOURLY PRICING

2 hours • 29 per person
3 hours • 32 per person
4 hours • 37 per person
5 hours • 42 per person

HOURLY PRICING

2 hours • 35 per person
3 hours • 39 per person
4 hours • 44 per person
5 hours • 48 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

— BEER & WINE PACKAGE —

2 hours...20 • 3 hours...24 • 4 hours...26 • 5 hours...28

— 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*



— Wedding Reception Tier One —

74 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

— SOUP —

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

Charley's Chowder • mediterranean-style fish chowder (seasonal availability) • \$3 per person
Butternut Squash Bisque • vegetarian, goat cheese (seasonal availability) • \$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 • lobster mascarpone (seasonal availability) • \$6 per person

— SALAD —

please select one

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

— ENTRÉE —

please select two

*no additional charge for a vegetarian option (total entrees may not exceed three);
events with 50 or more guests MUST provide entree counts five (5) days prior to event*

Ultimate Seafood Trio • salmon, crab cake, coconut shrimp
Parmesan Snapper & Shrimp • lemon beurre blanc, chives
Depot Street Salmon • crab stuffed, red pepper bearnaise
Petite Filet Mignon (6oz) • grilled medium, maitre d'butter
Lemon Chicken • mushrooms, artichokes, lemon butter
Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

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— Wedding Reception Tier Two —

84 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 Cheese & Crackers
Mini Beef Wellingtons • Sweet & Sour Chicken Skewers • Coconut Shrimp Lobster Bisque or
Gazpacho Shooters *(varies seasonally)*

— SOUP —

*available for an additional charge; receive complimentary soup course upgrade
(excluding Lobster Bisque) when a single entree selection is made for your entire group
all soups are subject to seasonal availability*

Charley's Chowder • mediterranean-style fish chowder *(seasonal availability)* • \$3 per person
Butternut Squash Bisque • vegetarian, goat cheese *(seasonal availability)* • \$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 • lobster mascarpone *(seasonal availability)* • \$6 per person

— SALAD —

please select one

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

— ENTRÉE —

please select two

*no additional charge for a vegetarian option (total entrees may not exceed three);
events with 50 or more guests MUST provide entree 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, lump crabmeat, bearnaise
Chicken Milanese • parmesan crusted, provencale sauce, linguine, lemon butter, basil
Petite Filet Mignon & Shrimp Scampi Combination
Prime Rib & Shrimp/Scallop Skewer Combination
Petite Filet Mignon & Lobster Tail Combination (add \$14 for this selection)
Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan
Petite Filet Mignon (6oz) • grilled medium, maitre d'butter
Lemon Chicken • mushrooms, artichokes, lemon butter
Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

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— Wedding Plated Lunch —

(available Saturday only; event must conclude by 3:30 pm)

64 per person

all wedding receptions include:

*Complimentary Champagne Toast, Deluxe Bread Service
Coffee, Hot Tea & Iced Tea, Complimentary Cutting & Service of Your Wedding Cake*

— APPETIZER TABLE —

the following are included; additional appetizers available for additional charge

**Fresh Vegetable Crudites
Assorted Cheese & Crackers**

— SOUP —

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

Charley's Chowder • mediterranean-style fish chowder *(seasonal availability)* • \$3 per person
Butternut Squash Bisque • vegetarian, goat cheese *(seasonal availability)* • \$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 • lobster mascarpone *(seasonal availability)* • \$6 per person

— SALAD —

please select one

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

— ENTRÉE —

please select three

events with 50 or more guests MUST provide entree counts five (5) days prior to event

Lemon Chicken • mushrooms, artichokes, lemon butter
Bronzed Salmon • mango salsa, sriracha glaze
Parmesan Snapper & Shrimp • lemon beurre blanc, chives
Dynamite Snapper • crab encrusted, basil oil drizzle
Petite Filet Mignon (6oz) • grilled medium, maitre d'butter
Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

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