



## — Wedding Reception Tier Two —

82 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 entrée 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 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, lump crabmeat, béarnaise**

**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 \$12 for this selection)*

**Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan**

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 • [GandyDancerRestaurant.com](http://GandyDancerRestaurant.com)**  
Laura Kelly, Sales & Events Manager • 734.769.0592 • [GANDBQ@LDry.COM](mailto:GANDBQ@LDry.COM)



## — Wedding Plated Lunch —

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

62 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 entrée 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 entrée 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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