



— Hors d'Oeuvres —

— HOT SELECTIONS —

Mussels à 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 (seasonal availability)	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	25 piece bowl	75
Cold Smoked Salmon • traditional accompaniments	serves approx. 25 ...	175
Chilled Gazpacho Shooters (seasonal availability).....	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 entrées within that tier (total entrées offered may not exceed four)
events with 50 or more guests MUST provide entrée 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) • 45 per person

- Lemon Chicken** • mushrooms, artichokes, lemon butter
- Bronzed Salmon** • mango salsa, sriracha glaze
- Coconut Shrimp** • mango salsa, thai chili butter
- Roasted Vegetable Ravioli** • provencale tomato cream sauce, shaved parmesan
- Steak Frites** • grilled, sliced, chimichurri, french fries
- Petite Filet Mignon (6oz)** • grilled medium, maitre d'butter (\$5 additional per person)
- Roasted Vegetable Ravioli** • provencale tomato cream sauce, shaved parmesan

Tier Two (Three Course Dinner) • 55 per person

- Depot Street Salmon** • crab stuffed, red pepper béarnaise
- Parmesan Snapper & Shrimp** • lemon beurre blanc, chives
- Petite Filet Mignon (6oz)** • grilled medium, maitre d'butter
- Lemon Chicken** • mushrooms, artichokes, lemon butter
- Roasted Vegetable Ravioli** • provencale tomato cream sauce, shaved parmesan

Tier Three (Three Course Dinner) • 65 per person

- 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**
- Petite Filet Mignon & Lobster Tail Combination** (add \$12 for this selection)
- Roasted Vegetable Ravioli** • provencale tomato cream sauce, shaved parmesan

— DESSERT —

please select two

- Classic Crème Brûlée • 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 • 401 Depot Street • Ann Arbor, Michigan 48104 • GandyDancerRestaurant.com
Kristina Spurlock, Sales & Events Manager • 734.769.0592 • GANDBQ@LDREY.COM



— Banquet Lunch Packages —

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

please select a tier & three entrées within that tier

*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*

Tier One • 25 per person (2 courses) / 30 per person (3 courses)

— STARTER —

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 • 31 per person (2 courses) / 36 per person (3 courses)

— STARTER —

Martha's Vineyard Salad

— ENTRÉE —

please select three

Oven Roasted Antarctic Salmon • roasted red pepper béarnaise

Lemon Chicken • mushrooms, artichokes, lemon butter

Coconut Shrimp • mango salsa, thai chili butter

Parmesan Crusted Snapper • lemon beurre blanc, chives

Roasted Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

Tier Three • 34 per person (2 courses) / 39 per person (3 courses)

— STARTER —

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 \$5 for this selection)*

Roasted Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

— DESSERT —

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

Classic Crème Brûlée • New York Style Cheesecake • 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 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

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— Wedding Reception Tier One —

65 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 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 two

no additional charge for a vegetarian option (total entrées may not exceed three); events with 50 or more guests MUST provide entrée 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 béarnaise

Petite Filet Mignon (6oz) • grilled medium, maitre d'butter

Lemon Chicken • mushrooms, artichokes, lemon butter

Roasted Vegetable Ravioli • provencale tomato cream sauce, shaved parmesan

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— Wedding Reception Tier Two —

75 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*)

Roasted 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)

55 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
- Roasted Vegetable Ravioli** • provencale tomato cream sauce, shaved parmesan

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