

405

405 MENUS

Dishes described below are examples of dishes that can be chosen in that tier and are not limited to the tier chosen. By request, 405 Hospitality Group is happy to create custom dishes that are within the price point of the tier chosen. Depending on customization and ingredients, appropriate charges may be added per the discretion of 405 Hospitality Group.

Platinum Tier guests may choose any dish on the Gold Tier without an additional charge, and Diamond Tier guests may choose any dish from Platinum and Gold Tiers without an additional charge. If more courses are added than the tier maximum, this will result in an additional fee described above.

If you choose to have sommelier service, please note that you must purchase the wine prior to your service as 405 Hospitality cannot purchase alcohol per liquor license laws. We will send you a list of wines well before service.



Private Dinner Service

Gold Tier

\$150 per person

Includes Bread Service (Homemade focaccia and our signature Wolf's Milk®)

Appetizers *Select 1*

Seasonal Soup Shooters

[Butternut Squash, Cucumber Gazpacho, Lobster Bisque)

Dates

Chorizo, bacon-wrapped

Caprese Salad (Offered during summer and fall)

Farm-fresh tomatoes, mozzarella, olive oil, basil

Seasonal Salads

Entrees *Select 2*

Pasta Arrabiata

Fresh tomato sauce, red pepper, basil

Chicken Piccata

White wine caper sauce, organic chicken

Miso Salmon

Grilled green onion, miso brown butter sauce

Beef Kofta

Ground beef & lamb, Mediterranean spices, chickpea purée

405® Shrimp & Grits

Grilled shrimp, polenta, chimichurri

Add-ons

Bartending Fee

\$250

Travel Fee (50 miles

\$500 or

outside Grosse

\$50/person

Pointe, MI)

Charcuterie Fee

\$125

Seafood Raw Bar

\$50/person

Additional course

\$50/person

Sommelier Service

\$500

Dessert *Select 1*

Bananas Foster

Olive Oil Cake with Strawberry Coulis

Homemade Ice Cream



Private Dinner Service

Platinum Tier

\$225 per person

Includes Bread Service (Homemade focaccia and our signature Wolf's Milk®) and Charcuterie

Appetizers *Select 1*

Spicy Tuna with Crispy Rice

Green onion, sriracha

Tuna Canapé

Spicy Tuna, Parmesan "puff pastry"

Pork Belly

Pickled blueberries, apricot reduction

Seared Scallops

Parsnip puree, hazelnuts, balsamic

Seasonal Fish Crudo

Hamachi, Scallop, or Tuna (SERVED RAW)

Vegetable Carpaccio (Seasonal)

Desserts *Select 1*

Vinnie's Tiramisu

Goat Cheese Cheesecake

Vanilla Panna Cotta

Entrees *Select 2*

Handmade Farfalle

Fava bean puree, garlic, lemon, chimmichurri

Fettuccine al Amatriciana

Handmade fettuccine, guanciale, white wine

Short-Rib Tortelloni

Handmade tortelloni, balsamic, ricotta

Seared Duck

Sweet potato puree, pomegranate

Tomahawk Steak

Served with seasonal vegetables, balsamic glaze

Steak Au Poivre

Potato Pave, au poivre sauce

Add-ons *Select 1*

Travel Fee (50 miles \$500 or
outside Grosse Pointe, \$50/person
MI)

Seafood Raw Bar \$50/person

Additional course \$35/person

Sommelier Service \$350



Private Dinner Service

Diamond Tier

\$300 per person

Includes Bread Service (Homemade focaccia and our signature Wolf's Milk®), Charcuterie, and palate cleanser course

Appetizers *Select 2*

Lobster Scallops

Seared scallops, lobster consomme, parmesan tuile

Arancini

Fresh tomato sauce, mozzarella, guanciale and mushroom risotto

Short Rib Mochi

72 hour braise, sweet potato, hoisin

A5 Wagyu Carpaccio

Pistachio, Parmigiano Reggiano, olive oil, capers

(+\$20/person, +\$30/person for Platinum, +\$35/person for Gold)

Oysters Rockefeller

Homemade breadcrumb, shallot, parsley oil, lemon

Entrees *Select 2*

Raviolo al Uovo

Fresh pasta, fresh truffle, pancetta sage sauce

Seared Duck

Caramel glaze, roasted garlic carrot puree, veal demi glaze, shaved truffle

Moroccan Quail

Tamarind nutmeg glaze, pickled red onion, couscous

King Crab

Parsnip puree, lemon tarragon cream (+\$20/person, +\$30/person for Platinum, +\$35/person for Gold)

Dessert *Select 1*

Chocolate Cake

Seasonal Pavlova

Sticky Toffee Pudding

Add-ons

Travel Fee (50 miles outside Grosse Pointe, MI)	\$500 or \$50/person
Seafood Raw Bar	\$35/person
Additional course	\$20/person
Sommelier Service	\$250

40 5

IMPORTANT DISCLOSURE

*****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; our menu includes items like our fish crudos and oysters on the half shell (raw shellfish). Please let 405 Hospitality Group know if you have any questions about the preparation of your meal or any dietary restrictions of any guests.*****