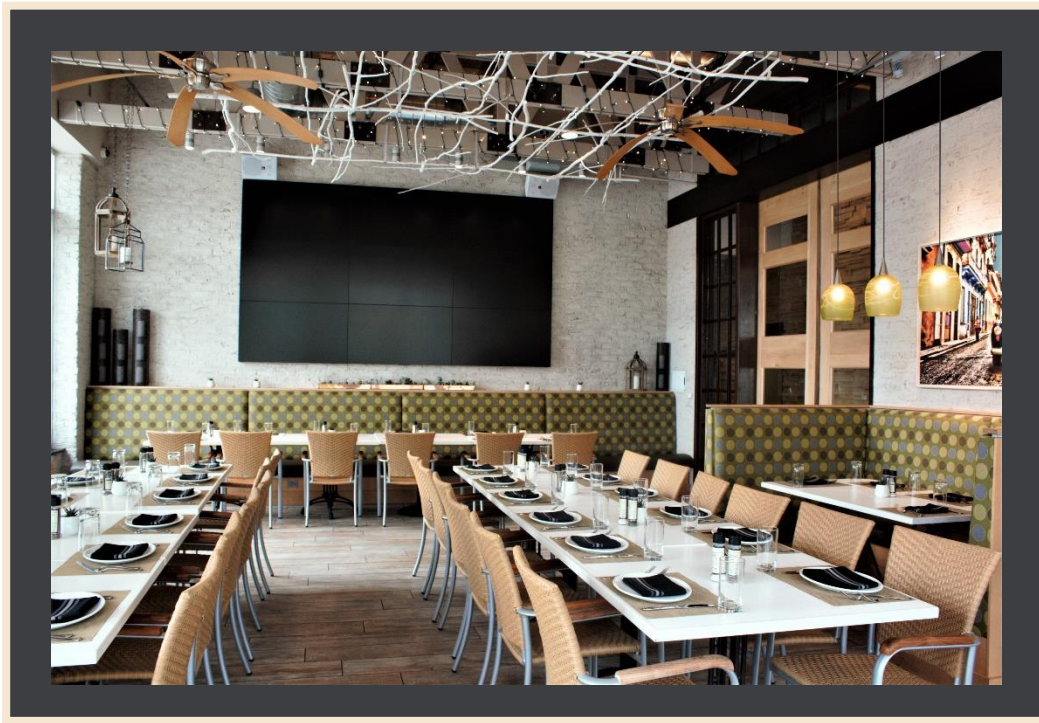


WHEELHOUSE

kitchen & cocktails

Private Dining Menu



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WHEELHOUSE

kitchen & cocktails

Appetizer Selections

Sharables

Assortment of Wheelhouse's Signature Tartines

- avocado and feta
 - cured salmon and cucumber
 - short rib
 - wild mushroom
- *36 per dozen

Crab Cakes

- orange and shaved fennel slaw,
garlic aioli
- *40 per dozen

Tuna Tartare Taco

- yellow fin tuna, tiger salad,
citrus chermoula
- *36 per dozen

Chick Pea Frites

- garbanzo bean fritters, harissa sauce
- *24 per dozen

Bacon Wrapped Dates

- peanut butter stuffed, bacon wrapped
dates, banana vinaigrette, lime
- *36 per dozen

Cheese Platters

assortment of cheeses with
seasonal fruit

Small

recommended for 10-15
guests
*35 per platter

Medium

recommended for 15-30
guests
*60 per platter

Large

recommended for 30-50
guests
*80 per platter

Vegetable Platters

seasonal vegetables with green
goddess dressing

Small

recommended for 10-15
guests
*25 per platter

Medium

recommended for 15-30
guests
*60 per platter

Large

recommended for 30-50
guests
*80 per platter

WHEELHOUSE

kitchen & cocktails

Luncheon Menu

served between 11a - 3p

Greens

choice of

Farm Green Salad

dried Michigan cherries, shaved onion & fennel, goat cheese, toasted walnuts, wheelhouse vinaigrette

Soup du Jour

chef's house made soup,
made fresh daily

Main Course

choice of

Cobb Salad

greens, chicken, egg, avocado, cucumber, bacon, tomato, bleu cheese crumbles, green goddess dressing

Croissant

chicken salad, grapes, walnuts,
celery, chips

Salmon Caesar

artisan romaine, parmesan
cheese, croutons, grilled salmon

Short Rib

house made ranch gnocchi, wild onion pistou,
braised baby vegetables, ricotta salata

Vegetable Carbonara

bucatini pasta, seasonal vegetables,
parmesan cream sauce

***24 per person**

WHEELHOUSE

kitchen & cocktails

Ottawa Dinner Menu

served between 4p - 10p

Greens

choice of

Romaine Salad

grapes, grated egg, parmesan, crostini,
caesar dressing

Farm Green Salad

dried Michigan cherries, shaved onion & fennel, goat cheese, toasted
walnuts, wheelhouse vinaigrette

Main Course

choice of

Pan Roasted Salmon

cauliflower 3 ways, pomegranate, mache

Brick Chicken

potato puree, roasted vegetables, piri piri sauce

Vegetable Carbonara

bucatini pasta, seasonal vegetables,
parmesan cream sauce

Short Rib

house made ranch gnocchi, braised baby
vegetables, wild onion pistou, whipped ricotta

Brisket

house made montreal seasoning, potato puree,
roasted vegetables, mustard emulsion

Sweet

Wheelhouse Cookies and Cream

house made cookies, prepared fresh daily, served
with oreo cookie chantilly

***39 per person**

WHEELHOUSE

kitchen & cocktails

Weston Dinner Menu

served between 4p - 10p

Greens

choice of

Romaine Salad

grapes, grated egg, parmesan, crostini,
caesar dressing

Farm Green Salad

dried Michigan cherries, shaved onion & fennel, goat cheese, toasted
walnuts, wheelhouse vinaigrette

Main Course

choice of

New York Strip

potato puree, HP sauce, seasonal
vegetables, grilled medium

Scallops

caramelized squash puree, bacon, sage,
apple, anise cookie, brown butter

Pan Roasted Salmon

cauliflower 3 ways, pomegranate, mache

Crab Cakes

seasonal succotash,
house made remoulade

Vegetable Carbonara

bucatini pasta, seasonal vegetables,
parmesan cream sauce

Sweet

choice of

Chocolate Coulant

Orange Dreamsicle Mousse

***55 per person**

WHEELHOUSE

kitchen & cocktails

Family Style Dinner Menu

served all day

Greens

priced per pan

(each pan serves approximately 15-20 people)

Romaine Salad

grapes,grated egg, parmesan, crostini,
caesar dressing

75

Farm Green Salad

dried Michigan cherries, shaved onion & fennel, goat cheese,
toastedwalnuts, wheelhouse vinaigrette

65

Kale Salad

radicchio, quinoa, freekah, cauliflower, feta, apple,
pumpkin seeds, french vinaigrette

90

Entrees

priced per pan

(each pan serves approximately 15-20 people)

Gnocchi

beef ragout, seasonal vegetables,
ranch ricotta, onion pistou

165

Brick Chicken

potato puree, roasted vegetables,
piri piri sauce

150

Pan Roasted Salmon

cauliflower 3 ways,
pomegranate, mache

175

Brisket

house made montreal seasoning,
potato puree, roasted vegetables,
mustard emulsion

140