

45

PRIVATE DINNER PRICING MENU

GOLD

\$150

per person

Homemade focaccia with our
signature Wolf's Milk spread

ONE STARTER

TWO MAINS

ONE DESSERT

PLATINUM

\$225

per person

Homemade focaccia with
Wolf's Milk spread, and
charcuterie

TWO STARTERS

TWO MAINS

ONE DESSERT

DIAMOND

\$300

per person

Homemade focaccia with Wolf's
Milk spread, charcuterie, and a
palate cleanser course

THREE STARTERS

THREE MAINS

UP TO TWO DESSERTS

The dishes that follow are examples of those we offer. Upon request, we are happy to create custom dishes within the price point of the tier chosen; depending on customization and ingredients, appropriate charges may be added at our discretion.

BUTCHER

beef, lamb & pork

FIRST COURSE

BACON-WRAPPED DATES

chorizo

PORK BELLY

pickled blueberries | apricot reduction

SHORT RIB MOCHI

seventy-two hour braise | sweet potato | hoisin

A5 WAGYU CARPACCIO +\$10

pistachio | Parmigiano Reggiano | olive oil | capers

MAIN COURSE

BEEF KOFTA

ground beef & lamb | Mediterranean spices | chickpea purée

SHORT RIB TORTELLONI

handmade tortelloni | balsamic | ricotta

TOMAHAWK STEAK

seasonal vegetables | balsamic glaze

STEAK AU POIVRE

potato pavé | 405® au poivre sauce

FLANNERY BEEF® RIBEYE AU POIVRE

potato pavé | 405® au poivre sauce

FLANNERY BEEF® 14-DAY DRY-AGED JORGE CUT +\$15

balsamic sautéed onions & mushrooms | red wine reduction | celery root purée | Millennium Blend

POULTRY

chicken, duck & quail

FIRST COURSE

CHICKEN DUMPLINGS

BUFFALO CHICKEN DIP

MAIN COURSE

CHICKEN PICCATA

organic chicken | white wine caper sauce

ASIAN-STYLE CHICKEN THIGHS

24-hour Asian BBQ marinade | green onion

SEARED DUCK

sweet potato purée | pomegranate

SEARED DUCK WITH SHAVED TRUFFLE

caramel glaze | roasted garlic carrot purée | veal demi-glaze

MOROCCAN QUAIL

tamarind nutmeg glaze | pickled red onion | couscous

SEAFOOD

from the sea

FIRST COURSE

SPICY TUNA CRISPY RICE

green onion | sriracha

TUNA CANAPÉ

spicy tuna | Parmesan “puff pastry”

SEARED SCALLOPS

parsnip purée | hazelnuts | balsamic

SEASONAL FISH CRUDO

hamachi | scallop | tuna — served raw

LOBSTER SCALLOPS

seared scallops | lobster consommé | Parmesan tuile

OYSTERS ROCKEFELLER

homemade breadcrumb | shallot | parsley oil | lemon

MAIN COURSE

MISO SALMON

grilled green onion | miso brown butter sauce

405® SHRIMP & GRITS

grilled shrimp | polenta | chimichurri

CRAB CAKES

creamed spinach | parsnip purée

KING CRAB +\$15

parsnip purée | lemon tarragon cream

PASTA & GARDEN

handmade pasta, soups & salads

FIRST COURSE

SEASONAL SOUP SHOOTERS

butternut squash | cucumber gazpacho | lobster bisque

CAESAR SALAD

SEASONAL SALAD

caprese | garden

VEGETABLE CARPACCIO

seasonal vegetables

ARANCINI

guanciale & mushroom risotto | mozzarella | fresh tomato sauce

MAIN COURSE

PASTA ARRABBIATA

fresh tomato sauce | red pepper | basil

HANDMADE FARFALLE

fava bean purée | garlic | lemon | chimichurri

FETTUCCHINE ALL'AMATRICIANA

handmade fettuccine | guanciale | white wine

MUSHROOM & RICOTTA RAVIOLI

shiitake | brown butter

RAVIOLO AL UOVO

fresh pasta | fresh truffle | pancetta sage sauce

SPECIALTIES

MAIN COURSE

CANAPÉ BOX

Mejis Tigre | Chicken Yakitori | Parmesan Cannoli | Welcome Cocktail

Korean Fried Chicken | Butternut Squash Soup Shooter | Spicy Tuna Crispy Wonton

East Coast Oyster | Parmesan Cannoli | Tomato Gazpacho Shooter

DESSERT

to finish

BANANAS FOSTER

OLIVE OIL CAKE

strawberry coulis

HOMEMADE ICE CREAM

CHEF VINNIE'S SIGNATURE TIRAMISU

GOAT CHEESE CHEESECAKE

VANILLA PANNA COTTA

CHOCOLATE CAKE

SEASONAL PAVLOVA

STICKY TOFFEE PUDDING

ADDITIONAL SERVICES

to complete the evening

SERVICE	GOLD	PLATINUM	DIAMOND
BARTENDING	\$250	\$200	\$150
CHARCUTERIE	\$125	<i>included</i>	<i>included</i>
SEAFOOD RAW BAR	\$50 <i>pp</i>	\$50 <i>pp</i>	\$35 <i>pp</i>
ADDITIONAL COURSE	\$50 <i>pp</i>	\$50 <i>pp</i>	\$20 <i>pp</i>
SOMMELIER SERVICE	\$100	\$100	\$100
TRAVEL	<i>Any event 50 miles away from Detroit, MI may be subject to a fee commensurate with travelling obligations</i>		

A NOTE ON WINE

Guests choosing sommelier service purchase all wine and spirits prior to service, as 405 Hospitality is unable to purchase alcohol under liquor license law. We will send a curated wine list well before your evening.