

Whitney Restaurant

4421 Woodward Ave 48201-1821 · +13138325700 · Updated: Jan 14, 2026

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SHAREABLE STARTERS 4

Calamari	\$19.00
Flash Fried, Lemon-Caper Beurre Blanc	
Mrs. Whitney's Sweet Pea Purse	\$18.00
Organic Spring Peas, Mascarpone, Parmesan, Romano, and Overnight Tomato Butter	
Lobster Claw "Martini"	\$27.00
Premium Claw, Fresh Dill, Tarragon, Celery, Lemon Aioli	
The Whitney's Signature Bread Basket	\$5.00
Three Pieces of French Baguette Dipped in Wine, Garlic Butter, and Parmesan Cheese. Included With 4-Course Dinner	

APPETIZER TRIO FOR 1 1

Appetizer Trio for 1	\$17.00
House Made Ratatouille with Cucumber Chip, Shrimp "In Love" with Cocktail Sauce, Seared Beef Tenderloin on Crostini with Chimichurri and Manchego Cheese. Included With 4-Course Dinner	

SECOND COURSE 3

Lobster Bisque	\$16.00
Premium Atlantic Lobster Garnish	
Vegan Lentil Soup	\$14.00
Chef's Seasonal Garnish	
Whitney Garden Caesar Salad	\$13.00
Crisp Romaine, Red Onion, Cucumber Fillet, Croutons and Caesar Dressing	

MANSION SPECIALTIES 2

Beef Wellington*	\$49.00
Center Cut Filet, Duxelles of Cremini Mushroom, and Boursin, Wrapped in Puff Pastry, Served with Chef's Seasonal Vegetables and Smashed Yukon Gold Potatoes. Topped with Cognac Cream	
Seafood Sauté*	\$49.00
Sauté of Shrimp, Diver Scallops, Maine Lobster, and Chardonnay, Tossed with Fresh Herbs and Served over Israeli Couscous	

COMPOSED PLATES 6

Petite Filet Mignon

\$49.00

Petite "Creekstone" Filet. Smashed Yukon Gold Potatoes and Chef's Seasonal Vegetables. 8 oz Filet available; ask your server

Roasted Pork 'Osso Buco'

\$43.00

16-Ounce Pork Shank Braised in Red Wine and Fresh Herbs and Served with Smashed Yukon Gold Potatoes and Chef's Seasonal Vegetables

Duet of Chicken

\$39.00

Duo of Halal Boneless Skinless Chicken Breast, Fresh Thyme, Panko, Parmesan, and Lemon Artichoke Beurre Blanc, Served with Smashed Yukon Gold Potatoes and Chef's Seasonal Vegetables

Surf & Surf

\$49.00

Butter-Poached Cold Water Lobster Tail, Maryland Lump Crab Cake, Seasonal Vegetable

Orange Smashing Salmon

\$45.00

8 Oz Seared Verlasso Salmon Fillet, Served with a Saute of Root Vegetables & Honey Scented Cous-Cous

Pumpkin Risotto

AVAILABLE OPTIONS

Creamy Risotto, Parmesan, Shallots, Harvest Pumpkin & Squash. Available Vegan

\$29.00

Enhance by pairing with a Duo of Seared Diver Scallops:

\$13.00

MAIN 2

Fresh Baked Scones

Cranberry Orange & Lemon Blueberry. Accompanied by Whipped Honey Butter and Apple Jam

Poached Pear

Served with Whipped Mascarpone Chantilly Crème and Baked Oatmeal Crumble

TEA SANDWICHES 3

Cranberry Chicken

Avocado & Egg

Green Goddess with Fresh Cucumber

WARM CANAPES 3

Crostini with Bacon Jam, Brie Cheese, Granny Smith Apples, and Maple Syrup Drizzle

Crostini with Candied Sweet Potato, Goat Cheese, Cranberries, and Balsamic Drizzle

Puff Pastry with Dill Crème Fraiche and Smoked Salmon

DESSERT 3

Pumpkin Spice Latte Cheesecake Mousse in a Chocolate Teacup Shell

Carrot Cake with Cream Cheese Frosting

Apple Pie Crumble Bar

FIRST COURSE 1

The Whitney Summer Salad (Seasonal)

Butter Gem lettuce, blueberries, mandarin oranges, toasted pistachios, raspberry vinaigrette

THIRD COURSE 1

Trio of Miniature Desserts

FOURTH COURSE 1

Trio of Miniature Desserts

DINNER ENTRÉE 1

Chicken Tenders and French Fries

HORS D'OEUVRES 9

Eggplant Bruschetta \$36.00

Spanakopita \$36.00

Shrimp Shooters \$55.00

Grilled Chicken Satay w/ Peanut Dipping Sauce \$55.00

Mini Beef Wellingtons \$70.00

Tenderloin Crostini \$70.00

Apple & Gruyere Cheese Puff \$70.00

Jumbo Coconut Shrimp \$90.00

Bacon Wrapped Scallops \$90.00

PLATTERS 5

Small Artisan Cheese & Fruit Platter \$60.00

Small Crudit  Platter \$40.00

Large Artisan Cheese & Fruit Platter \$100.00

Large Crudit  Platter **\$80.00**

Colossal Shrimp Cocktail Display

AVAILABLE OPTIONS

25 Pieces: \$165.00

50 Pieces: \$300.00

CHAMPAGNE TOAST 3

House Champagne **\$6.00**

Whitney Sparkling Celebration **\$12.50**

Veuve Clicquot Champagne **\$27.00**

OPEN BEER AND HOUSE WINE 1

House Selected Domestic Beer, Craft Beer and House Wines

OPEN CALL BAR 12

Valentine

Absolut

Tanqueray

Canadian Club

Jameson

Jim Beam

Jack Daniels

Dewar's

Bacardi

Captain Morgan

Jose Cuervo Gold

Baileys

OPEN PREMIUM BAR 19

Valentine

Grey Goose

Titos

Bombay Sapphire

Tanqueray

Crown Royal

Chivas Regal

Dewar's

Bacardi

Myers

Captain Morgan

Jack Daniels

Makers Mark

Johnny Walker Red

Hennessey VSOP

Jose Cuervo 1800

Patron

Bailey's

Grand Marnier

BRUNCH AND TEA SERVICE ADD-ONS ⁴

2-Hour Unlimited Mimosas and Champagne **\$16.00**

2-Hour Unlimited Bloody Marys, Bellinis, Screwdrivers, Mimosas, and Champagne **\$24.00**

2-Hour House Wine and Domestic Beer Package **\$19.00**

2-Hour Call Bar Package **\$29.00**

MANSION AFTERNOON TEA ²

Good Afternoon from the Whitney Hive

Scratch Made Muffin & Scone served with Whitney Hive Honey-Whipped Butter

Fresh Strawberries & Double Cream

Served with House-Whipped Double Cream

AFTERNOON TEA BAR ADDITIONS ²

2 Hour Unlimited Mimosas and Champagne **\$16.00**

2 Hour Unlimited Bloody Mary's, Screwdrivers, Mimosa's, Bellini's, and Champagne **\$24.00**

TEA ENTRÉE 1

Grilled Cheese

BRUNCH BAR ADDITIONS 2

2 Hour Unlimited Mimosas and Champagne **\$16.00**

2 Hour Unlimited Bloody Mary's, Screwdrivers, Mimosa's, Bellini's, and Champagne **\$24.00**

GENERAL INFORMATION AND POLICIES 10

A few notes on the status of COVID-19

Due to the possible changes in meat and produce production and availability, please note that all menu items are subject to change based on market conditions. If changes become necessary, we will work with each individual event to reach an appropriate substitution, based on what is available at that time. The Whitney will be complying with all laws related to Covid-19, and as the laws change, so will our individual policies. As conditions change, cancellation deadlines may be altered based on any extension or reinstatement of stay-at-home orders or state of emergency dates. If the Government enforces a shut down during your originally scheduled event, The Whitney will transfer your deposit to a future event, or provide you with a gift card to return to dine with us at a future time.

Booking a Date / Cancellation Policy

A courtesy hold can be placed on your desired date for 48 hours. To reserve a date a contract must be signed, and a deposit must be put down. The deposit will be 20% of your estimated subtotal and will be applied to your final bill as a credit. All deposits are non-refundable. If an event needs to be rescheduled, the deposit may be applied towards a future event, within 6 months of original booking, as long as you're not past the cancellation deadline. There may only be one single date change for the event. The reservation must be cancelled by the cancellation deadline to avoid incurring any charges. Reservation cancellations made after the cancellation deadline will result in a charge of 50% of the estimated grand total of the reservation cost. If the reservation is cancelled after the cancellation deadline, the credit card provided will be charged at the time of cancellation. If you cancel within 72 hours of the event, you will be charged in full for the entire banquet. All prices are subject to change without notice. All prices quoted on signed contracts with deposits placed, will be honored.

Space Rental Fees

The Whitney requires a space rental fee, along with a minimum food & beverage purchase requirement, for every event. We offer single room rentals, along with rental of the entire first floor (70-160 guests), the second floor (up to 100 guests), or the third floor (up to 100 guests). Please see the event coordinator for further details.

Set-up and Take Down

The Whitney will provide white or black linens and napkins, tables, chairs, silverware, glassware, and china at no additional charge. Deliveries can be made up to two hours prior to your event start. The Whitney staff is happy to set-up centerpieces, table numbers and favors free of charge. Additional set-up will incur additional costs. The Whitney is unable to store flowers, decorations, and personal belongings. At the conclusion of your event, all items must be removed from the premises within 30 minutes of your event end. The Whitney cannot assume responsibility for lost or damaged items.

Food Service

The Whitney does not allow for any outside food or beverage, other than a cake or cupcakes. Must be from a licensed bakery and proof of purchase must be shown. Hors d'oeuvres selections must be turned in by the deadline stated on your contract to ensure availability and quality ingredients. If selections are not turned in by the deadline, they may be chosen for you. We do not require a pre-order from your guests for dinner options, as we will provide custom menus at each place setting for them to select from.

Liquor Service

The Whitney must provide all alcoholic and non-alcoholic beverages. Proper identification is required to serve persons over the age of 21. The Whitney reserves the right to refrain from serving guests who cannot provide valid identification or who are visibly intoxicated. Evening events that solely take place in the Garden or Ghostbar exclusively will be provided with a bar and bartender(s). Events in separate areas will be provided with cocktail service. A satellite bar with a bartender can be set up, with the rental of an entire floor, for a fee of \$125. Any events that are providing liquor for guests must also provide food.

Music

DJ's and live musicians may be brought in for a ceremony. A DJ may be utilized for a cocktail hour or a reception that has the entire first floor, Ghostbar or Mansion rented out. You may have a single string musician or pianist with a second floor rental. The Whitney reserves the right to determine the suitability of the performers and to adjust volume levels as necessary during the event. With the exception of a Mansion rental, the earliest start time for dance music is 8:00 p.m. iPods/digital music devices may also be brought in for use during a ceremony. The Whitney reserves the right to determine what is appropriate to be played in the restaurant. The Whitney's Grand Pianos on the first, second and/or third floors may be rented for a fee of \$125. Please note that unless you're renting out the entire first floor, Garden or Ghostbar, you may not play your own music during your dinner service. The Whitney will have house music playing during this time.

Handicap Accessibility

The Whitney's entire first floor is handicap accessible. There is a ramp leading to the back entrance and a handicapped accessible restroom. There is an elevator available to assist your guests up to the second or third floors.

Parking

The Whitney offers valet parking at a cost of \$10 per car. There is a gated "pay to park" lot across the street from our facility. Please note that we do not offer hosted self-parking for large party reservations.

Dress Code

The Whitney strictly enforces a business/country club casual dress code. We do not require jackets for gentlemen, but we do not allow flip flops, sneakers, athletic wear, or tattered jeans. Gentlemen are asked to wear collared shirts with sleeves and check their caps when dining in the mansion. For women, please no athletic wear, sweatshirts, or sneakers. We ask that all guests check their ball caps and backpacks upon entering the mansion. Dress code compliance is always required and applies to all vendors, event hosts & guests, rehearsal participants, walk-throughs.

AUDIO VISUAL EQUIPMENT 5

Screen	\$25.00
Power Strips/Extension Cords	\$5.00
Easel	\$5.00
Wired Microphone/Speaker Rental	\$50.00
Piano Rental	\$125.00

SPECIAL CONSIDERATIONS 11

No posters, signs or decorations may be affixed to any wall or door.

Scotch tape, push pins, nails and other affixtures of this nature ARE NOT PERMITTED.

Confetti and balloons MAY NOT be used inside or outside for decorating.

Candles may be used if they are contained.

Throwing rice and/or birdseed is not permitted.

Bubbles are not permitted.

Ice sculptures are not permitted

Flower petals used for decoration must be removed at the conclusion of your ceremony.

No artificial flower petals may be thrown into The Garden.

There is no smoking permitted anywhere in the mansion.

There is a designated smoking area near the valet parking entrance.

Pianos cannot be used for display or signage

The host of the event will be held fully responsible for any damage caused during the set-up and duration of your event and will be charged for all damages.

HOR D'OEUVRES TRIO 1

Hor d'Oeuvres Trio

Housemade ratatouille with cucumber chip, shrimp "In Love" with cocktail sauce, seared beef tenderloin on crostini with chimichurri and manchego cheese. Seared beef contains soy, dairy, & gluten. These items are substitutable

ENTRÉE 7

The Whitney Signature Beef Wellington Entrée

\$89.00

Center-cut filet with mushroom duxelles and Boursin Gournay cheese wrapped in puff pastry, with smashed yukon gold potatoes, chef's seasonal vegetables, and peppercorn brandy cream sauce. Contains gluten & soy. No substitutions available. Cognac cream contains alcohol

Filet Mignon

\$99.00

Served with smashed yukon gold potatoes and chef's seasonal vegetables. Contains dairy & soy. Can be dairy free by substituting out the potatoes

Seafood Sauté

\$89.00

Scallops, shrimp, and lobster meat sautéed with seafood broth, baby spinach, and couscous. Gluten free. Contains shellfish & soy

Chilean Sea Bass

\$93.00

Pan-seared Sea Bass fillet with shrimp and crab risotto, wilted greens, and tomato butter sauce. Gluten free upon request

Roasted Pork 'Osso Buco'

\$69.00

16-ounce pork shank braised in red wine, herbs, and spices, served with smashed yukon gold potatoes and chef's seasonal vegetables. Gluten free

Duet of Chicken

\$66.00

Herb-roasted Bell & Evan's breast, confit thigh, roasted fingerling potatoes, haricot vert, and natural jus. Gluten Free

Lemon Asparagus & Mushroom Risotto

\$59.00

Parmesan risotto sauteed with garlic, shallot, butter, and white wine, tossed with grilled asparagus and cremini mushrooms. Alcohol-free and dairy-free upon request

SPARKLING & WHITES 3

M. Mawby "The Whitney Celebration" Blanc de Blancs, Leelanau Peninsula

AVAILABLE OPTIONS

Half Bottle (375ml): \$45.00

Full Bottle (750ml): \$75.00

Michele Chiarlo 'Nivole' Moscato d'Asti

\$75.00

Santa Margherita Pinot Grigio, Alto Adige

\$75.00

REDS 3

Château Moulinat Bordeaux, France	\$56.00
Red Schooner Malbec, Argentina	\$130.00
Duckhorn Cabernet Sauvignon, Napa Valley	\$161.00

MAIN COURSE 4

Petite Filet	\$48.00
"Creekstone" center cut Filet. Smashed Yukon Gold Potatoes and Chef's seasonal vegetables	
Pumpkin Risotto	\$39.00
Creamy Risotto, Parmesan, Shallots, Harvest Pumpkin & Squash. Available Vegan	
Lemon-Rosemary Chicken	\$39.00
Pan roasted, lemon-butter sauce over whipped potatoes, seasonal vegetables	
Verlasso Salmon	\$44.00
Whitney Hive Honey glaze, herb infused Cous cous, seasonal vegetables	