

DIXBORO
HOUSE

PRIVATE DINING

ABOUT US



Dixboro House is the home of one of Ann Arbor's oldest and most storied restaurants that has played host to gatherings for generations for over 100 years

The original barn was built in the 1880's and converted to *The Farm Cupboard*, a roadside restaurant specializing in family style chicken dinners until the 1950's. The famous Farm Cupboard then sold to another family who ran it as famous Lord Fox Restaurant until the early 2000's.



In 2017, local restaurateur Sava Farah purchased the tired farmhouse and property. The century old barn was renovated and then expanded to bring forth a restaurant worthy of another 100 years of restaurant history - aptly named, Dixboro House.

The restaurant and its cuisine pay homage to its history while welcoming in a new era. Experience the past, present and future, fine comfort food and professional service the next time you are planning a special gathering or event.

DINING EVENTS & SPACES

Dixboro House offers the perfect setting and environment for private and semi-private dining experiences.

These elegant and versatile spaces lend themselves to many occasions. From sophisticated corporate lunches to a magnificent dinner with friends, we can cater to just about any event seven days a week for lunch, brunch, or dinner.



SEMI-PRIVATE DINING



Semi-Private Dining offers guests an elevated, elegant group dining experience at the Dixboro House.

We can accommodate groups of 15 to 25 as a Semi-Private event. Guests are seated together at a table and provided with custom-printed menus. White linens can be provided for an additional \$25. Meals can be served as family-style intended for sharing or individually plated. Guests share the space with other diners, and there is no minimum spend required.

For groups of 15 - 25. No room fee, or minimum spend required.
Tax, 20% gratuity, and 1% administrative fee additional.

THE NEW BARN



The New Barn is the modern addition to the original barn built in the 1880's known as the Main Barn.

This private room is light, airy, and relaxed with a gambrel shaped glass wall and side windows forever foraging a connection to the land overlooking Fleming Creek and the woodlands that hug the property. A rental of the New Barn includes exclusive use of the space for up to four hours.

The New Barn can host up to ~44 guests for a seated meal, or up to ~60 for a mix and mingle, buffet-style meal.

Minimum spend required. Tax, 20% gratuity, and 1% administrative fee additional. Pricing varies; please inquire with preferred event date.



THE WHOLE HOUSE

For larger groups, the Whole House is available which consists of our adjoining Main and New Barns, seamlessly integrating modern elegance & timeless character and sophistication.

The Whole House also features an open kitchen and a central raw granite bar across from the original stone fireplace.

The Whole House can accommodate up to 125 guests for a seated meal, and the space can be customized for a variety of uses and experience styles. A Whole House rental includes exclusive use of the entire restaurant for up to five hours.



Minimum spend required. Tax, 20% gratuity, and 1% administrative fee additional. Pricing varies; please inquire with preferred event date.

THE WHOLE PROPERTY

Taking over the Whole Property means doing whatever you like! Picture a ceremony overlooking Fleming Creek with dinner and dancing in our adjoining barns. We can accommodate up to 125 guests for a seated meal.

A Whole Property buyout includes:

- Continental breakfast for guests on-site ahead of ceremony
- Premium 3-course dinner with strolling hors d'oeuvres
- Cake service
- Open Bar with up to an \$8,000 spend; excludes the reserve list (bottles available for additional purchase upon request)
- Late night pizza and apps buffet upon request
- Patio cocktail hour bar upon request
- Up to two nights' stay for two in our on-site log cabin guest house
- Valet parking
- Use of green space and ability to bring in additional vendors



\$45,000 all-inclusive.

DINING EVENT MENUS



For semi-private and private dining events, we offer multiple pricing tiers and menu options.

Meals are served as a combination of individually plated, family-style, or buffet-style self service (priced at family-style). Beverages are typically ordered a la carte, although we are happy to curate a beverage list to be included on your event's custom menus.

Please let us know if anyone in your party has dietary restrictions or allergies.



DINNER

WEEKLY 4PM - 9:30PM



3 Courses

Family-Style: \$65pp

Plated: \$75pp

Includes the choice of:

- two starters
- two mains
- one dessert

4 Courses

Family-style: \$85pp

Plated: \$95pp

Includes the choice of:

- three appetizers
- one salad
- three mains
- one side
- one dessert

5 Courses

Family-Style: \$125pp

Plated: \$135pp

Includes the choice of:

- two appetizers
- one salad
- three mains
- one mid
- two sides
- one dessert

APPETIZERS

CAPRESE SKEWERS

cherry tomato, house made mozzarella, basil

PICKLED SHRIMP SKEWERS

southern pickled shrimp, saffron aioli, pickled fennel

MUSHROOM ARANCINI

arborio, fontina, grilled mushroom, lemon parmesan aioli

SALAD

FALL SALAD

farm greens, roasted delicata squash, pickled apples, rosemary, candied hazelnut, caramelized honey and whey vinaigrette

MAINS

BROWN BUTTER CHICKEN

broccolini, cipollini onion, castelvetrano olive

SEARED COD

dashi rice, kombu butter, romesco, crab stuffed squash

PUMPKIN GNOCCHI

kabocha, buckwheat, brown butter, chanterelle conserva, crispy sage

SIDE

CONFIT FINGERLING POTATOES

lemon, capers

DESSERT

SPICED PEACH CRUMBLE

vanilla ice cream

WINES

WHITE

Patrick Ladoucette Les Deux Tours Sauvignon Blanc, Touraine, France

RED

Tornatore Etna Rosso, Nerello Mascalese Blend, Sicily, Italy

ROSE

Ostatu Rosado, Rosé of Tempranillo, Rioja, Spain

Pictured is an example of a 4 Course menu with wine pairings. Menu items are subject to change due to seasonal availability.

LUNCH

MONDAY - FRIDAY 11AM - 3:30PM



Pizza Party

Family-Style: \$28pp

Includes:

- one salad
- choice of pizzas



Family-Style: \$32pp

Plated: \$42pp

Includes the choice of:

- one starter
- three mains
- one dessert

SALAD

CAESAR SALAD

traditional caesar dressing, little gem lettuce, sourdough croutons

MAINS

GRILLED CHICKEN SANDWICH

grilled chicken breast, green goddess aioli, goat cheese, pickles, housemade olive oil brioche, french fries

PAPPARDELLE

nduja, corn, roasted tomatoes

ROASTED MUSHROOM GRILLED CHEESE

grayson cheese, black garlic puree, roasted mushrooms

DESSERT

PUMPKIN SWIRL CHEESECAKE

mascarpone, roasted pumpkin, warm spices, graham cookie crust

*Pictured is an example of a lunch menu.
Menu items are subject to change due to seasonal availability.*

SATURDAY & SUNDAY BRUNCH

9AM - 3:30PM



DIXBORO HOUSE

STARTERS

CAESAR SALAD

little gem lettuce, traditional caesar dressing, sourdough croutons, shaved parmesan

ORANGE & HONEY SCENTED YOGURT

maple pecan and pumpkin seed granola, kiwi, olive oil

MAINS

ROASTED MUSHROOM GRILLED CHEESE

roasted mushrooms, grayson cheese, black garlic puree

DUCK HASH

confit duck leg, mushrooms, potatoes, pickled carrots, toasted brioche espuma, herb salad, poached egg

CORNMEAL PANCAKES

seasonal compote, spiced whipped cream, maple syrup

DESSERT

ASSORTED MINI PASTRIES

*caramel apple muffin
almond blueberry danish
cinnamon roll*

2 Courses

Family-Style: \$45pp

Plated: \$55pp

Includes the choice of:

- two starters
- three mains

3 Courses

Family-Style: \$55pp

Plated: \$65pp

Includes the choice of:

- two starters
- three mains
- one dessert

4 Courses

Family-Style: \$65pp

Plated: \$75pp

Includes the choice of:

- two starters
- three mains
- two sides
- one dessert

*Pictured is an example of 3 Course Brunch Menu.
Menu items are subject to change due to seasonal availability.*

FREQUENTLY ASKED QUESTIONS

Can I bring in decorations?

Yes! However, glitter, tinsel, confetti, and other decorations smaller than a quarter are not permitted.

What's the difference between family-style and individually plated service?

Family-style meals are intended for sharing. Courses come on platters intended for guests to pass around to try a bit of everything. Individually plated means everyone has their own individual portions, and they are not intended for sharing.

What if someone in my party has a food allergy or dietary restriction?

We are happy to accommodate with advanced notice. Hosts can either opt to include a diet/allergy-friendly option for all guests, or we can specially plate individual portions for an additional cost.

Can you accommodate kids?

Absolutely! We have a kid-friendly menu, or we can offer reduced pricing if they'd prefer to eat what the adults are having.

Can we have a DJ? Dancing?

With a full restaurant buyout or property buyout, yes! But unfortunately the New Barn is not the best fit for this type of party.

Can we bring our own music? Do you have a mic?

Yes! Just send us your Spotify playlist and we'll play it over our house speakers for ambience. We do not have a mic, PA system, or AV technology.

Do you require a deposit for booking?

No (unless it's a property buyout). We do, however, require a credit card to be held on file to secure the date. Your bill is paid in full upon completion of your event.

What if we change our mind?

It happens! Should you need to cancel, there is no fee if you cancel 30 or more days ahead of your event. If cancelled within 30 days, proposals with a food and beverage minimum will be charged 10% of the proposal to the credit card on file.

THANK YOU

Questions?

Please email our Events Manager:

Jordan Griffin

events@thedixboroproject.com

Address

5400 Plymouth Rd, Ann Arbor, MI 48105

