

**THE DELUXE BUFFET**

*Final Price Subject to a 20% Service Fee*

**Ice Sculpture Appetizer Table**

- Fresh Cut Vegetables & Ranch Dip
- Assorted Cheese, Salami & Crackers

**Salads (Choose 1)**

- Garden Tossed w/ Ranch & Italian
- Caesar Salad, *Add \$1*
- Classic Greek Salad, *Add \$1*
- Italian Antipasto, *Add \$1*
- Michigan Salad w/ Raspberry Vinaigrette, *Add \$1*

**Starches (Choose 1)**

- Red Skin Garlic Mashed w/ Cheddar
- Oven Broiled Red Skins w/ Sweet Onions
- Special Mashed Potatoes
- Oven Broiled Sweet Potatoes w/ Sweet Onions
- Au Gratin (Rich, Cheddar Cheese Sauce)
- Scalloped Potatoes
- Seasoned Rice
- Duchess Potatoes (Twice Baked), *Add \$1*
- Duchess Potatoes Loaded w/ Bacon & Cheese, *Add \$1.50*

**Vegetables (Choose 1)**

- Glazed Belgian Carrots
- Buttered Corn w/ Diced Red Peppers
- California Mixed Vegetables
- Green Beans Almondine
- Green Bean Casserole
- Broccoli, Buttered or Cheese Sauce
- Zucchini / Squash / Red Peppers, *Add \$1.50*
- Asparagus & Butter, *Add \$1.50*
- Brussels Sprouts & Bacon, *Add \$1.50*

**YOUR GRANDE BUFFET ALSO INCLUDES**

Italian Three-Bean Salad  
Cottage Cheese & Peaches  
Marinated Beets & Onions  
Rainbow Rotini Salad  
Dinner Rolls & Butter  
Coffee, Tea & Decaf Service, *Add \$150*  
No Charge - Cutting of Wedding Cake

**ENTREES (CHOOSE 3 ITEMS, LIMITED TO 1 CARVED ITEM)**
**\*Beef**

- Black Angus Roast Beef w/ Au Jus, Carved
- Sliced Roasted Beef in Mushroom Gravy or Au Jus Zip Sauce
- Beef Tenderloin, Carved, *Add \$7*
- N.Y. Strip Loins, Carved, *Add \$5*
- Prime Rib, Carved, *Add \$5*

**\*Poultry**

- Herb Baked Chicken or BBQ
- Chicken Cordon Bleu Casserole (Smoked Ham, Swiss Cheese, Mushroom Gravy)
- Chicken Breast Florentine (Spinach, Bacon, Sweet Onions Served in Fluffy Rice)
- Chicken Breast Teriyaki w/ Peppers & Pineapple
- Tomato & Fresh Basil Chicken Breast
- Chicken Breast Diablo
- Chicken Breast Piccata
- Apple Pecan Chicken Breast
- Apricot Chicken
- Chicken Paprikash w/ Sour Cream & Scallions
- Smoked Turkey Legs, *Add \$2*
- Turkey Dinner & Gravy (White & Dark Meat)

**\*Pork**

- Olde Fashion Dearborn Smoked Ham, Carved
- Hawaiian Glazed Pork Loin, Carved or Sliced
- Sliced Pork Loin w/ Apple Chutney
- Smoked Baked Dearborn Ham w/ Pineapple, Sliced
- Slow Roasted Pork Butts, Carved or BBQ

**\*Pasta Creation**
**Choice of Pasta**

- Bowties - Tri-Color - Angel Hair - Fettuccine - Mostaccioli
- Shells - Wide Egg Noodles
- TriColor Cheese Tortellini, *Add \$1*
- Choice of Ravioli: Cheese - Meat - Lobster, *Add \$2*

**Choice of Sauce**

- Creamy Red Manhattan w/ Mushrooms & Artichokes
- Creamy Alfredo w/ California Mix Vegetables
- Fresh Roma Tomato, Garlic, Onion, Basil, Olive Oil
- Italian Sausage, Peppers, Onions Whole Peeled Tomatoes & Garlic
- Traditional Meat Sauce
- Italian Meatballs w/ Marinara
- Creamy Mac-n-Cheese
- Bacon Mac N Cheese, *Add \$1*
- Olive Oil, Garlic, Onion, Shrimp, *Add \$2*

**\*Lasagna**

- Vegetarian: Alfredo Lasagna w/ Fresh Spinach Mushrooms, Zucchini, Squash (*Add Chicken or Shrimp \$2*)
- Four Layer Meat Lasagna
- Garden Layered Lasagna: Red Plum Tomato Sauce w/ Fresh Zucchini, Yellow Squash, Mushroom, Spinach
- Veggie Stuffed Peppers w/ Rice & Tomato Sauce

**\*Seafood**

- Northern Smoked White Fish (Cream Sauce Rainbow Rotini), *Add \$2*
- Fresh Lake Superior White Fish Florentine, *Add \$2*
- Shrimp w/ Caribbean Rice, *Add \$2*
- Walnut Encrusted Salmon w/ Dill Sauce, *Add \$2*

\*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**ADDITIONAL HORS D'OEUVRES**
*All Prices are Per Person. 2 Items Per Guest Unless Otherwise Stated*
**Cold Hors d'Oeuvres**

- Whole Smoked Salmon Display ..... \$3
- Crab Stuffed Mushrooms ..... \$2
- Bouchron Ham Rolls ..... \$1.50
- Assorted Cheeses/Salami/Crackers ..... \$1.50
- Shrimp/Cocktail Sauce - Lemon Wedges ..... \$3 per 3 or \$5 per 5
- Snow Crablegs ..... \$MP
- King Crablegs ..... \$MP
- Oysters on the Half Shell ..... \$MP
- Fresh Vegetable & Dip ..... \$1.50
- Rose Bud Deviled Eggs ..... \$2
- Prosciutto Pinwheels in Puff Pastry ..... \$2
- Sliced Roma Tomatoes, Fresh Mozzarella Fresh Basil & Balsamic Viniagrette ..... \$2
- Greek Pasta Salad w/Feta Cheese & Kalamata Olives ..... \$2
- Roasted-Red-Green-Yellow Peppers w/Saut ed Onions & Garlic in Olive Oil ..... \$3
- Pita Wedges w/Hummus ..... \$2
- Pita Wedges w/Tzatziki ..... \$2
- Pita Wedges w/Tabbouleh ..... \$2
- Pita Wedges w/ Hummus, Tzatziki, & Tabbouleh ..... \$5
- Mexican Fiesta: (Guacamole, Fresh Salsa, Jalepeno Cheddar Cheese & Assorted Tostitos) ..... \$3
- Italian Focacia Bread: (Genoa Salami, Roma Tomatoes, Parmesan, Parsley, Green Peppers & Balsamic Vinegar) ..... \$2
- Fresh Fruit Platters ..... \$2
- Apples & Pears w/Caramel Dip ..... \$2
- French Bread Canopies Choices:**
- Salmon Lox, Cream Cheese, Capers & Red Onions ..... \$2
- Sun Dried Tomatoes, Pesto & Caramelized Onions ..... \$2

**Hot Hors d'Oeuvres**

- Spinach Feta Puffs ..... \$2
- Mini Ruebens (Open Face) ..... \$2
- Shrimp or Scallop wrapped in Bacon ..... \$3
- Polynesian Chicken-Pork or Ham Kabob w/ Pineapple ..... \$3
- Mini Beef Tenderloin Kabob w/Green Pepper ..... \$5
- Stuffed Potato Skins w/Sour Cream ..... \$2
- Spicy Sausage in BBQ Sauce ..... \$2
- Assorted Sausages (Bratwurst - Knackwurst - Italian) w/Spicy Mustard ..... \$2
- Danish Meatballs in Dill Sauce ..... \$2
- Meatballs in Sweet-n-Sour Sauce or Mushroom Sauce ..... \$2
- Italian Sausage or Cheese Stuffed Mushroom Caps ..... \$2
- Smoked Sausage w/Pepper & Onions ..... \$2
- Chicken Breast Teriyaki w/Pineapple & Green Pepper ..... \$3
- BBQ Ribs (Pork) ..... \$3
- Escargots Parisienne served w/Toasted French Rounds ..... \$3
- Beef Tenderloin Carved/served with Deli Breads ..... \$7
- Smoked Sausage in Puff Pastry ..... \$3
- Mini Chinese Egg Rolls ..... \$2
- Clams Casino in Shell ..... \$5
- Roasted Pork Loin/Orange Glaze ..... \$3
- Wing Dings w /Orange Cocktail Sauce ..... \$3
- Saut ed Mushrooms & Sweet Onions in Zip Sauce, Rye Bread ..... \$2
- Chicken Satay w/Thai Peanut Sauce ..... \$3
- Spinach & Artichoke Dip Served w/Pita Triangles ..... \$2
- Chicken Quesadillas ..... \$2
- Chicken Tenders w/Ranch Dip ..... \$3

**BEVERAGE PACKAGE | ADD \$5 PER PERSON**

Soda (Reg, Diet, Sprite), OJ | Cranberry | Tonic | Soda Water | Lemons | Limes | Ice | Clear Plastic Cups | Bar Napkins | Swizzles

**BAR PACKAGE | \$10 PER PERSON**

- Includes \$5 Beverage Package
- 1 Domestic Beer on Draft
- 5 Flavors Wine Variety (Merlot, Cabernet, White Zinfandel, Chardonnay, and Pinot Grigio)

**BAR PACKAGE | \$15 PER PERSON**

- Includes \$5 and \$10 Bar Package
- Standard House Variety Liquor (Vodka, Rum, Spiced Rum, Gin, Whiskey, Scotch, Tequila, Schnapps, Triple Sec, Cherries, Olives)

**BAR PACKAGE | \$20 PER PERSON**

- Includes \$5 and \$10 Bar Package
- Premium Variety Liquor (Titos Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Beef Eaters Gin, Jack Daniels Whiskey, Dewars Scotch, Margaritaville Tequila, Snapps, Triple Sec, Sweet & Dry Vermouth)

**ADDITIONAL DESSERTS**

MANY OTHER BAKERY ITEMS AVAILABLE! ASK FOR DETAILS AND PRICING

*All Listed Prices are Per Person*

Ice Cream Sundae Bar  
\$2.75 Per Person

Gourmet Chocolate Chip Cookies  
\$1.50 Per Person

Chocolate Dipped Strawberries  
\$1.50 Per Person

Wedding Cupcakes  
\$1.75 Per Person

Canolis Dipped in Chocolate and Sprinkles  
\$1.75 Per Person

Fresh Fruit Platter  
\$1.50 Per Person

Brownies and Fruit Tarts  
\$1.50 Per Person

Assorted Finger Grabbin Desserts  
\$5.00 Per Person

Fresh Fruit-Fruit Tarts-Brownies  
\$2.00 Per Person

Strawberry Sundae  
\$2.00 Per Person

Hot Fudge Brownie Delight  
\$2.75 Per Person

Flaming Cherries Jubilee  
\$2.75 Per Person

Banana Foster Station  
*Served w/ French Vanilla Ice Cream*  
\$2.75 Per Person

Assorted Layer Cake Station  
*Five Layer Chocolate Cake-Carrot Cake-Key  
Lime-Chocolate Fudge Cake*  
\$5.00 Per Person

Assorted Cheese Cake Station  
*Cheesecake w/ Strawberries-Chocolate Chip-  
Swirl Cheesecake*  
\$5.00 Per Person

**RENTALS AND WEDDING PACKAGES**
**RENTALS**

Service Charge May Apply

Cocktail Table w/ White Linen..... \$20.00  
 6' or 8' Table w/White Linen..... \$20.00  
 60" Round Table w/White Linen..... \$20.00  
 Tables Only..... \$15.00  
 85" x 85" Black or Ivory Linens..... \$6.00  
 52" x 52" Overlays (Most Napkin Colors)..... \$6.00  
 White Floor Length Linens..... \$12.00 each  
 Ivory or Black Floor Length Linens..... \$14.00 each  
 Satin Floor Length Color Linens..... \$20.00 each  
 10' x 10' Pop Up Tent..... \$40.00  
 20' x 40' Canopy Yellow & White Striped (Grass Only)..... \$275.00  
 Picnic Chairs (White Folding)..... \$1.30 each  
 White Padded Folding Chairs ..... \$2.50 each

**OFF-PREMISE DELUXE WEDDING PACKAGE**
**Deluxe Wedding (100 Adults Minimum) - \$32 pp**

20% Service Charge & 6% Sales Tax is Added to Every Package  
 \$1000.00 Non Refundable Deposit is Required to Secure Event  
 Full Payment, Final Guest Count & Menu Selections are Due 10  
 Days Before Event

We Accept Cash, Certified Funds or Checks for Payments  
 Credit Card Payments, Add 3%

Every Venue is Different!  
 Additional Fees May Apply to Venues Unique Specifications