

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/Sautéed 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
- Sautéed 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) - \$35 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, and Credit Card
 Payments

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