

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)
- Chicken Marsala w/ Mushroom Wine Sauce

***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 \$7.50 PER PERSON

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

All Bar Packages \$10 & up include 1 bartender per 100 guests.

BAR PACKAGE | \$12.50 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 | \$17.50 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 | \$22.50 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, Schnapps, 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) - \$40 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