

THE DELUXE BUFFET

Final Price Subject to a 20% Service Fee

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

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*
- Asparagus & Butter, *Add \$1*
- Brussels Sprouts & Bacon, *Add \$1*

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 \$2*
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
- Turkey Dinner & Gravy (White & Dark Meat), *Add \$2*
- 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 \$4*

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 \$3*

***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 \$3*
- Fresh Lake Superior White Fish Florentine, *Add \$4*
- Shrimp w/ Caribbean Rice, *Add \$3*
- Walnut Encrusted Salmon w/ Dill Sauce, *Add \$4*

*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.
Cold Hors d'Oeuvres

- Smoked Salmon Pate on Cucumber Slice \$3
- Bouchron Ham Rolls \$2
- Assorted Cheeses/Salami/Crackers \$2
- Shrimp/Cocktail Sauce - Lemon Wedges \$4
- Snow Crablegs **\$MP**
- King Crablegs **\$MP**
- Oysters on the Half Shell **\$MP**
- Fresh Vegetable & Dip \$2
- Deviled Eggs \$3
- Prosciutto Pinwheels in Puff Pastry \$3
- Caprese Kabob \$3
- Greek Pasta Salad w/Feta Cheese & Kalamata Olives \$3
- Roasted-Red-Green-Yellow Peppers w/Sautéed
Onions & Garlic in Olive Oil \$4
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh \$4
- Mexican Fiesta: (Guacamole, Fresh Salsa, Jalepeno
Cheddar Cheese & Assorted Tostitos) \$4
- Italian Bruschetta, Served w/ Garlic Toast Points \$3
- Fresh Fruit Platters \$2
- Salmon Lox, Cream Cheese, Capers & Red Onions \$4
- Charcuterie Boards \$3 & \$5

Hot Hors d'Oeuvres

- Spinach Feta Puffs \$3
- Mini Ruebens (Open Face) \$3
- Shrimp or Scallop wrapped in Bacon \$4
- Mini Beef Tenderloin Kabob w/Green Pepper \$5
- Stuffed Potato Skins w/Sour Cream \$4
- Assorted Sausages w/Peppers & Onions \$3
- Meatballs, Choice of Sauce, Danish, BBQ, Sweet-n-Sour
Sauce or Mushroom Sauce \$3
- Chicken Breast Teriyaki w/Pineapple Kabobs & Green
Pepper \$4
- Escargots Parisienne served w/Toasted French Rounds \$5
- Smoked Sausage in Puff Pastry \$3
- Mini Chinese Egg Rolls \$3
- Wing Dings w /BBQ, Hot Sauce & Ranch \$5
- Chicken Satay w/Thai Peanut Sauce \$4
- Spinach & Artichoke Dip Served w/Pita Triangles \$3
- Chicken Quesadillas \$3
- Chicken Tenders w/Ranch Dip \$4
- Lamb Chops Grilled w/ Lemony Butter \$5

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 **\$7.50** 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 **\$7.50** and **\$12.50** 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 **\$7.50** and **\$12.50** Bar Package
- Premium Variety Liquor (Titos Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Beef Eaters Gin, Jack Daniels Whiskey, Dewars Scotch, Margaritaville Tequila, Scnapps, 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
\$4 Per Person
- Gourmet Chocolate Chip Cookies
\$2 Per Person
- Chocolate Dipped Strawberries
\$2 Per Person
- Wedding Cupcakes
\$3 Per Person
- Canolis Dipped in Chocolate and Sprinkles
\$2 Per Person
- Fresh Fruit Platter
\$2 Per Person

- Assorted Finger Grabbin Desserts
\$6 Per Person
- Strawberry Sundae
\$3 Per Person
- Hot Fudge Brownie Delight
\$4 Per Person
- Flaming Cherries Jubilee
\$4 Per Person

- Banana Foster Station
Served w/ French Vanilla Ice Cream
\$4 Per Person
- Assorted Layer Cake Station
*Five Layer Chocolate Cake-Carrot Cake-Key
Lime-Chocolate Fudge Cake*
\$6 Per Person
- Assorted Cheese Cake Station
*Cheesecake w/ Strawberries-Chocolate Chip-
Swirl Cheesecake*
\$6 Per Person

RENTALS AND WEDDING PACKAGES
RENTALS

Service Charge May Apply

- Cocktail Table, 6' or 8' Table, or 60" Round Table
w/ White Linen \$20
- Tables Only \$15
- 85" x 85" Black or Ivory Linens \$10
- 52" x 52" Overlays (Most Napkin Colors) \$10
- White Floor Length Linens \$15 each
- Ivory or Black Floor Length Linens \$20 each
- 10' x 10' Pop Up Tent \$40
- 20' x 40' Canopy Yellow & White Striped
(Grass Only) \$275
- Picnic Chairs (White Folding)..... \$1.50 each
- White Padded Folding Chairs \$2.50 each
- Gold Chargers \$2

OFF-PREMISE DELUXE WEDDING PACKAGE
**Deluxe Wedding (100 Adults Minimum) - \$45 pp
\$50 Sitdown / Family Style**

 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

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