

THEMED MENU

75 ADULT MINIMUM FOR OFF-PREMISE CATERING ONLY

All these menus can be Picked Up Hot by Customer and No Service Charge

20% Service Charge & 6% Sales Tax

Includes Delivery, Setup & Pickup of Equipment
Includes Clear Plastic Plates, Utensils and Napkins, Chafers & Sternos

If Less Than Person Minimum, Add \$5pp
Vehicle Charge May Apply for Long Distance Travel
Interested in Staff
\$75 Per Staff Per Hour
Add \$2pp for Carving

OUR FAMOUS 2 ENTREE BUFFET \$16 PP

Choice of 2 Entrees

- Baked Chicken
- BBQ Pulled Pork
- Chicken Teriyaki - Add \$3pp
- Sausage & Sauerkraut
- Smoked Baked Ham w/ Pineapple
- Mosticcioli & Meat Sauce or Marinara
- Meatballs, Choice of Sauce, Danish, BBQ, Sweet-n-Sour
- Sauce or Mushroom Sauce
- Mac n Cheese

Choice of 1 Potato

- Special Mashed Potatoes
- Roasted Red Skins w/ Sautéed Onions
- Seasoned Rice

Choice of 1 Vegetable

- Green Beans
- Buttered Corn
- California Mixed Vegetables

Includes

- Tossed Salad, Ranch & Italian
- Rolls & Butter

Enhance Your Menu! Add \$3pp

- Sliced Roast Beef w/ Mushroom Gravy
- Sliced Pork Loin (Apple Chutney or Hawaiian Glaze)
- Lasagnas: Veggie Red Sauce / Meat Sauce / Veggie Alfredo)
- All Popular Chicken Breast Dishes:
- Chicken Cordon Bleu, Chicken Florentine, Chicken Picatta, Chicken Teriyaki, Tomato Basil Chicken, Chicken Diablo, Apple Pecan Chicken, Chicken Paprikash

BREAKFAST

Good Morning Breakfast Buffet \$16pp

- Scrambled Eggs w/ Cheese
- Hash Browns O'Brien w/ Ketchup
- Choose 1: Breakfast Sausage or Baked Ham w/ Pineapple
- Fresh Fruit Platter
- Assorted Fruit Juices

Omelettes \$16pp

Chef Prepared Omelettes to Order
Real Chef - Real Eggs - Real Butter
All the Fixins

- Scrambled Eggs w/ Cheese
- Hash Browns O'Brien w/ Ketchup
- Choose 1: Breakfast Sausage or Baked Ham w/ Pineapple
- Fresh Fruit Platter
- Assorted Fruit Juices

Deluxe Continental \$16pp

- Bagels & Cream Cheese
- Danishes & Pastries
- Fresh Fruit Platter
- Assorted Fruit Juices
- Coffee, Cream, Sugars, Cups

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

THEMED MENU

75 ADULT MINIMUM FOR OFF-PREMISE CATERING ONLY

All these menus can be Picked Up Hot by Customer and No Service Charge

New York Style Hot Dog Cart

\$4.25 per Hot Dog, Minimum 120 Dogs
 1 Staff, 2 Hours of Service \$150
 Each Additional Hour of Service \$75

- Hot Dogs, Chili, Buns,
- Mustard, Ketchup, Relish, Onions
- Disposable Dog Trays & Napkins

Italian Buffet \$16pp

- Antipasto Salad w/ Italian Dressing
- Lasagna w/ Meat Sauce
- Italian Sausage Casserole w/ Peppers, Onions & Tomatoes
- Bowtie Noodles w/ Alfredo
- Italian Beans
- Garlic Toast

Mexican Buffet \$16pp

Make Your Own

- Chicken Breast Fajitas
- Seasoned Ground Beef
- Soft Flour Tortillas
- With:
- Refried Beans
- Spanish Rice
- Fresh Salsa
- Nacho Chips w/ All the Fixins

Louisiana Buffet \$16pp

- Fish Creole
- Chicken & Sausage Jambalaya
- Southern Cole Slaw
- Pork Belly Rice
- Mardi Gras Corn
- Corn Bread

Southern Buffet \$16pp

- BBQ Pulled Pork w/ Buns
- BBQ Chicken
- Mac n Cheese
- Famous Baked Beans w/ Smoked Ham
- Corn of the Cob
- Cole Slaw
- BBQ Sauce - Hot Sauce

Greek Buffet \$16pp

Make Your Own Gyro

- Sliced Gyro Meat
- Sliced Marinated Chicken Breast
- Tomatoes - Red Onions - Cucumbers
- Pita Bread - Tzatziki Cucumber Sauce
- Hummus w/ Greek Olives
- Greek Salad
- Spinach Pie

Polish Buffet \$16pp

- Fresh & Smoked Kielbasa in Sauerkraut
- Pierogies w/ Sauteed Onions & Sour Cream
- Stuffed Cabbage Casserole
- Mashed Potatoes w/ Parsley & Butter
- Buttered Green Beans
- Rye Bread - Rolls & Butter
- Tossed Salad, Ranch & Italian

Deli Buffet \$16pp

Make your own

- Sliced Ham - Corned Beef
- Turkey Breast - Hard Salami
- American - Swiss - Provolone Cheese
- Sliced Tomatoes - Lettuce - Onions
- Mustard - Mayo - Spicy Mustard
- Rye - French Bread - Croissants
- Choose 1:
- Potato Salad
- Pasta Salad
- Tossed Salad, Ranch & Italian

Irish Buffet \$16pp

- Corned Beef & Cabbage
- Rosemary Baked Chicken
- Sheppard's Pie (Ground Beef, Peas & Carrots mixed Dublin Gravy, then topped w/ Mashed Potatoes, then Baked)
- Tossed Salad, Ranch & Italian
- Rolls & Butter

German Buffet \$16pp

- Beef Stroganoff
- Buttered Wide Noodles
- Bratwurst w/ Kraut
- German Potato Salad (Served Warm)
- Buttered Peas
- Spicy Mustard - Hoagie Buns
- Tossed Salad, Ranch & Italian

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

THEMED MENU

75 ADULT MINIMUM FOR OFF-PREMISE CATERING ONLY

All these menus can be Picked Up Hot by Customer and No Service Charge

Asian Buffet \$16pp

- Teriyaki Chicken, Mixed Pieces, Red Peppers & Scallions
- Sweet & Sour Pork, Green Peppers & Pineapple
- Mandarin Orange - Ginger Rice w/ Scallions
- Stir Fry Vegetables - Chop Sticks - Soy Sauce
- Mini Egg Rolls w/ Plum Sauce - Spicy Mustard

The Office Party \$16pp

- Fresh Vegetables & Ranch
- Assorted Cheese, Salami & Crackers
- Meatballs, Choice of Sauce, Danish, BBQ, Sweet-n-Sour
- Sauce or Mushroom Sauce
- Chicken Quesadillas w/ Sour Cream
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh
- Chicken Teriyaki Kabob
- Fresh Fruit Platter

Eastern Market Buffet \$16pp

- Hot Dogs w/ Chili & Buns
- Beef Sliders w/ Buns
- Mustard, Ketchup, Relish, Pickles, Onions
- Mac n Cheese Bar w/ Breadcrumbs, Bacon Bits, Shredded Cheddar, Scallions

The Dearborn Buffet \$20pp

- Hickory Smoked Dearborn Ham w/ Pineapple
- Apricot Chicken
- Bowtie Noodles w/ Alfredo
- Au Gratin Potatoes
- Broccoli, Steamed & Seasoned
- Tossed Salad, Ranch & Italian
- Rolls & Butter
- Fresh Fruit Platter
- Chocolate Chip Cookies

The Royal Oak Buffet \$20pp

- Sliced Roast Beef w/ Mushroom Gravy
- Chicken Cordon Bleu Casserole
- Penne Noodles w/ Marinara
- Special Mashed Potatoes
- Belgium Glazed Carrots
- Tossed Salad, Ranch & Italian
- Rolls & Butter
- Fresh Fruit Platter
- Chocolate Chip Cookies

Olde Detroit Buffet \$23pp

- Sliced Prime Rib w/ Au Jus
- Chicken Florentine
- Penne Noodle, w/ Tomatoes, Fresh Basil, Garlic, Onions & Olive Oil
- Oven Roasted Redskins
- Buttered Green Beans
- Tossed Salad, Ranch & Italian
- Rolls & Butter
- Fresh Fruit Platter
- Chocolate Chip Cookies

The Woodward Buffet \$29pp

- Sliced Beef Tenderloin w/ Mushroom Zip Sauce
- Chicken Picatta
- Penne Noodles w/ Manhattan Sauce
- Red Skin Garlic Mashed w/ Cheddar
- Fresh Zucchini, Broccoli, Squash & Red Peppers
- Tossed Salad, Ranch & Italian
- Rolls & Butter
- Shrimp w/ Cocktail Sauce
- Assorted Cheese, Salami & Crackers
- Fresh Vegetables & Ranch
- Assorted Finger Desserts
- Fresh Fruit Platter

Box Lunch

Choose 4 Items \$16pp, Choose 5 Items \$19pp

- Assorted Cold Cuts w/ Lawash Wrap or Sub Bun
- Bag of Chips
- Cookie
- Candy Bar
- Piece of Whole Fruit
- Pasta Salad
- Potato Salad
- Can of Soda Pop or Bottled Water
- Includes: Clear Hinged Container, Utensils & Condiments

Thanksgiving Dinner Buffet \$16pp

- Sliced Roast Turkey w/ Gravy
- Mac n Cheese
- Special Mashed Potatoes
- Chefs Made Stuffing
- Buttered Corn
- Rolls & Butter
- Cranberry Sauce

THEMED MENU

75 ADULT MINIMUM FOR OFF-PREMISE CATERING ONLY

All these menus can be Picked Up Hot by Customer and No Service Charge

Rentals

- 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

Beverage Add On's

- Assorted Canned Soda Pop (1 Per Person).....\$2pp
- Assorted Gatorade (1 Per Person).....\$2pp
- Bottled Water (1 Per Person).....\$2pp
- 1 Cooler Ice (50lbs).....\$25
- 1 Long White Cooler Ice (100lbs).....\$50

Beverage Packages

- Soft Drinks
- Beer & Wine
- Liquor
- Premium Liquor

Dessert Add On's \$2pp

- Chocolate Chip Cookies
- Canolis
- Fresh Fruit Platter
- Chocolate Covered Strawberries
- Peach Cobbler
- Apple or Cherry Strudel

- All Menus are 75 Adult Minimum
- 20% Service Charge & 6% Sales Tax
- Includes Delivery, Setup & Pickup of Equipment
- If Less Than Person Minimum, Add \$5pp
- **Add \$2pp for Carving**
- Vehicle Charge May Apply for Long Distance Travel
- Interested in Staff, \$75 Per Staff Per Hour

APPETIZER ADDONS/UPGRADES

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/Saut ed
- Onions & Garlic in Olive Oil \$4
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh \$4
- Mexican Fiesta: (Guacamole, Fresh Salsa, Jalapeno
- 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