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## Our Famous 2 Entree Buffet \$17 per person

### Choice of 2 Entrees

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

### Includes

- Tossed Salad
  - Ranch & Italian Dressings
- Rolls & Butter

### Choice of 1 Starch

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

### Choice of 1 Vegetable

- Green Beans
- Buttered Corn
- California Mixed Vegetables

### Enhance Your Entrees! Add \$3 per person

- 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, Tomato Basil Chicken, Chicken Diablo, Apple Pecan Chicken, Chicken Paprikash

## THEMED MENU PRICING DETAILS

20% Service Charge & 6% Sales Tax

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

### Details

If Less Than Person Minimum, Add \$5pp  
Vehicle Charge May Apply for Long Distance Travel

### Have Staff at Event

\$75 Per Staff Per Hour  
Add \$2pp for Carving

## Incredible Breakfast Buffets

All breakfasts \$16 per person

### Good Morning Breakfast Buffet

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

### Chef Prepared Omelet's to Order

**Real Chef - Real Eggs - Real Butter  
All the Fixin's**

- Hash Browns O'Brien w/ Ketchup
  - Fresh Fruit Platter
  - Assorted Fruit Juices
- (Choose 1)
- Breakfast Sausage\*
  - Baked Ham w/ Pineapple

### Deluxe Continental

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

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

## NY Style Hotdog Cart

**\$4.25 per Hot Dog, Minimum**

**120 Dogs**

**1 Staff, 2 Hours of Service \$150**

**Each Additional Service \$75/hr**

- Hot Dogs (w/ Buns)
- Chili, Mustard, Ketchup, Relish, Onions
- Disposable Dog Trays & Napkins

## The Office Party \$17

- 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

## The Royal Oak Buffet \$21

- 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

## Deli Buffet \$17

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

## The Woodward Buffet \$30

- Sliced Beef Tenderloin w/ Mushroom Zip Sauce
- Chicken Picatta
- Penne 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/ Lavash 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

## Olde Detroit Buffet \$24

- Sliced Prime Rib w/ Au Jus
- Chicken Florentine
- Penne 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 Dearborn Buffet \$20

- 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

## Eastern Market Buffet \$17

- 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

## Thanksgiving Dinner Buffet \$17

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

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## Italian Buffet \$17

- Antipasto Salad w/Italian Dressing
- Lasagna w/Meat Sauce
- Alfredo Sauce
- Buttered Noodles
- Italian Green Beans
- Fresh Bread Sticks

(Choose 1)

- Italian Sausage Casserole w/ Peppers, Onions & Tomatoes
- Chicken Piccata

Dessert

- Mini Cannolis

## Greek Buffet \$17

*"Make Your Own Gyro"*

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

Dessert

- Baklava

## Irish Buffet \$17

- Corned Beef & Cabbage
- Rosemary Baked Chicken w/ Soda Cracker Bread Crumbs
- Sheppard's Pie
  - Puff Pastry w/Ground Beef, Peas & Carrots Dublin Gravy then topped w/ Mashed Potatoes Then Baked
- Tossed Salad w/ Ranch & Italian Dressing

Dessert

- Lemon Tarts

## Mexican Buffet \$17

*"Make Your Own"*

- Chicken Breast Fajitas
- Ground Beef Tacos
- Refried Beans
- Spanish Rice
- Fresh Salsa
- Nachos Chips w/ All the Fixin's
- Melty Cheese

## Polish Buffet \$17

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

Dessert

- Angel Wings w/ Powder Sugar

## Asian Buffet \$17

- Teriyaki Chicken, Mixed Pieces, Red Peppers & Scallions
- Sweet & Sour Pork, Green Peppers & Pineapple
- Stir Fry Vegetables
- Mini Egg Rolls w/ Plum Sauce, Spicy Mustard
- Sliced Cucumbers & Tomatoes w/ Sweet Vinaigrette
- Chop Sticks/ Soy Sauce

Dessert

- Fortune Cookies & Almond Cookies

## Louisiana Buffet \$17

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

Dessert

- Peach Cobbler

## Southern Buffet \$17

- Pulled Park BBQ
- BBQ Chicken
- Southern Cole Slaw
- Baked Beans w/ Hillbilly Ham
- Corn on the Cob
- Regular & Southern Style BBQ Sauce
- Hot Sauce
- Sesame Seed Buns

Dessert

- Peach Cobbler

## German Buffet \$17

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

Dessert

- Apple & Cherry Strudel

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### Dessert Addons \$2 per person

- Chocolate Chip Cookies
- Canoli's
- Fresh Fruit Platter
- Chocolate Covered Strawberries
- Peach Cobbler
- Apple or Cherry Strudel

### Beverage Packages & Addons

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

### HOT Hors d'Oeuvres

- Meatballs..... \$3  
Choose Sauce: Danish, BBQ, Sweet & Sour, or Mushroom
- Smoked Sausage w/Pepper & Onions..... \$3
- Chicken Breast Teriyaki ..... \$4  
w/Pineapple & Green Pepper.....
- BBQ Ribs (Pork)..... \$4
- Escargots Parisienne..... \$5  
Served w/Toasted French Rounds..
- Beef Tenderloin Carved/served with Deli Breads.... \$7
- 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 with lemon ..... \$5

### 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

### Cold Hors d'Oeuvres

- Whole Smoked Salmon Display ..... \$5
- Bouchron Ham Rolls ..... \$2
- Assorted Cheeses/Salami/Crackers ..... \$2
- Shrimp/Cocktail Sauce - Lemon Wedges ..... \$4
- Snow Crab legs ..... \$MP
- King Crab legs ..... \$MP
- Oysters on the Half Shell ..... \$MP
- Fresh Vegetable & Dip ..... \$2
- Rose Bud Deviled Eggs ..... \$3
- Prosciutto Pinwheels in Puff Pastry ..... \$4
- Caprese Kabob ..... \$3  
Sliced Roma Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Vinaigrette
- Greek Pasta Salad ..... \$3  
w/ Feta Cheese & Kalamata Olives
- Roasted Peppers..... \$4  
Red, Green, Yellow Peppers w/ sauteed Onions & Garlic in Olive Oil
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh ..... \$4
- Mexican Fiesta..... \$5  
Guacamole, Fresh Salsa, Jalapeno Cheddar Cheese & Assorted Tostitos
- Fresh Fruit Platters ..... \$2
- Apples & Pears w/Caramel Dip ..... \$3
- Charcuterie Boards ..... \$3 & \$5
- Italian Bruschetta w/ garlic toast points..... \$3

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# THEMED MENU

75 ADULT MINIMUM FOR OFF-PREMISE CATERING ONLY

## **Bar Package 1**

*(Add \$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 2**

*(Add \$17.50 per person)*

### **Includes \$12.50 Bar Package**

#### **Standard House Variety Liquor**

(Vodka, Rum, Spiced Rum, Gin, Whiskey, Scotch, Tequila, Schnapps, Triple Sec, Cherries, Olives)

## **Bar Package 3**

*(Add \$22.50 per person)*

### **Includes \$12.50 Bar Package**

#### **Premium Variety Liquor**

(Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Beef Eaters Gin, Jack Daniels Whiskey, Dewars Scotch, Margaritaville Tequila, Schnapps, Triple Sec, Sweet & Dry Vermouth)

## **Beverage Package | Add \$7.50 pp**

- Soda (Reg, Diet, Sprite)
- Orange Juice, Cranberry Juice
- Tonic Water, Soda Water
- Lemons / Limes
- Ice
- Clear Plastic Cups
- Bar Napkins, Swizzles

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