

## Wedding Menu 2017– Call for Pricing

### **Family Style** or

## <u>Buffet Style</u>

Choice of three

Choice of one

Chicken — Baked or Piccata Roast Beef Aujus Roasted Italian Sausage w/peppers Kielbasa w/sauerkraut Baked Salmon Sliced Pork Tenderloin Whipped Potato Roasted Red Skin Oven Brown Potato Rice Pilaf Choice of one

Green Beans Almondine California Mixed Peas & Carrots Peas, Onions & Mushrooms Corn O'Brian Broccoli & Cheese

Includes: Tossed Salad, Mostaccioli, Rolls, Butter, Coffee, Tea and 5 Hour Bar Service

# Individual Dinners

Choice of one

NY Strip Steak Roast Prime Rib Stuffed Pork Chop Chicken Cordon Bleu 1/2 Roasted Chicken Filet Mignon Choice of one

Baked Potato Roasted Red Skin Oven Brown Potato Rice Pilaf Choice of one

Green Beans Almondine California Mixed Peas & Carrots Peas, Onions & Mushrooms Corn O'Brian Broccoli & Cheese

Includes: Tossed Salad, Rolls, Butter, Coffee, Tea and 5 Hour Bar Service

**Dessert Table** 

Assortment of fresh baked pies, brownies and cookies

<u>Fruit Table</u>

A beautiful display of fresh fruit

#### ALL PRICES SUBJECT TO 6% MI TAX & 18% SERVICE CHARGE

Standard Well Bar Service

Chaska Vodka, Old Colony Gin, Castillo Rum, Lauders Scotch, 7 Crown Whiskey, Jim Beam Bourbon, Martinis, Manhattans, Draft Beer, House Wine and all mixes. Premium Bar available.

#### **Details**

To guarantee your reservation a deposit of \$500.00 is required at the time of booking. Your minimum guaranteed head count is due 10 days prior to the event. From that number you can increase but cannot decrease (we prepare 5% over guarantee). Prices are Per Person Final payment is due by cash, certified check or cashiers check five (10) days prior to the event.