

Wedding Menu - Call For Pricing

Buffet Style

Choice of three

Chicken—Baked or Piccata
Roast Beef Aujus
Roasted Italian Sausage w/peppers
Kielbasa w/sauerkraut
Baked Cod Filets
Sliced Pork Tenderloin*

Choice of one

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 * add \$5.00

Plated Individual Dinners

Choice of one

10oz NY Strip Steak......Market 10oz Roast Prime Rib.....Market Baked Salmon Filet.....Market Chicken Cordon Bleu....Market 1/2 Roasted Chicken....Market 6oz Filet Mignon....Market

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 *add \$5.00

Dessert Table

Fruit Table

ALL PRICES SUBJECT TO 6% MI TAX 20% GRATUITY/ROOM CHARGE WILL BE ADDED TO FINAL BILL

Standard Well Bar Service

Chaska Vodka, Old Colony Gin, Castillo Rum, Lauders Scotch, 7 Crown Whiskey, Jim Beam Bourbon, Martinis, Manhattans, Miller Lite Draft Beer, House Wine, Fountain Soda and all Juice Mixes

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 (5) days prior to the event.

Pricing for Premium Bar Service and other services available on request