



Buffet Menu

Salad - Choice of One (served to tables)

- Garden Fresh with House Dressing
- Midwestern Field Greens with Balsamic Vinaigrette (add 1.50)
- Caesar (add 1.50)

Buffet Includes -

Assortment of Cold Salads and Fresh Fruit Platter

Entrée - Choice of Two

- +Carved Top Round Au Jus
- Sicilian Breaded Chicken (With Bone)
- Sicilian Breaded Chicken (Boneless add \$1.95)
- Italian or Polish Sausage
- Italian Meatballs with Tri-color Roasted Peppers
- Sliced Glazed Baked Ham
- +Carved Flamed Chicago Choice Bar Round (add \$2.00)
- Boston Scrod with Lemon Caper Sauce
- Chicken Piccata with Lemon, Capers, Artichokes & Mushrooms (add \$1.95)
- Roasted Pork Loin with Michigan Stuffing or Wild Rice
- Herb Roasted Chicken (With Bone)
- Chicken Marsala (add \$1.95)
- Chicken Giuseppe (add \$1.95)

Pasta - Choice of One

- Penne with Meat Sauce or Tomato Basil Sauce
- Pasta a la Grecque
- Farfalle Primavera
- Fettuccine Alfredo (add \$1.25)
- Cheese Tortellini with Palomino Sauce (add \$1.95)
- Cheese Tortellini with Porcini Mushroom Sauce (add \$2.50)

Potato - Choice of One

- New Parsley
- Special Whipped
- Herb Roasted
- Anna

Vegetable - Choice of One

- Prince Edward Medley
- Vegetable Medley
- Whole Green Beans
- Buttered Corn with Pimento

Dessert - Choice of One

- Ice Cream or Fruit Sorbet
- Cordial Mousse
- Whipped Cheesecake
- Cherries Jubilee or
- Bananas Flambé (add \$1.95)
- Chocolate Dipped Strawberry served with your Wedding Cake (add \$1.50)
- Assorted Pastry Tray (add \$3.50)
- Glittering Baked Alaska (add \$2.00)

*Sunday-Friday - \$42.25/person Saturday - \$51.50/person
 Plus 6% Sales Tax • No Mandatory Gratuity Fees
 2020 Prices - Add \$1.00/person

Menu includes Coffee, Tea, Soft Drinks, Rolls & Butter
 Please refer to our bar service page for packages and pricing
 Evening Snack Selection - Pizza, Coney Bar or Nacho Table - \$3.50/person
 *Sunday-Friday prices do not apply for holiday weekends

+ Items are cooked to your preference

Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food borne illness

Family Style Menu



Appetizer -

- Fancy Antipasto (add \$2.95)
- Mezza Tray (add \$2.95)

Soup - Choice of One

- Du Jour
- Italian Wedding Soup (add \$1.50)

Salad - Choice of One

- Garden Salad with House Dressing
- Midwestern Field Greens with Balsamic Vinaigrette (add \$1.50)
- Caesar (add \$1.50)

Entrée - Choice of Two

- +Top Round of Beef Au Jus with Mushrooms
- Sicilian Breaded Chicken (With Bone)
- Sicilian Breaded Boneless Chicken Breast (add \$1.95)
- Italian Sausage or Polish Sausage
- Italian Meatballs with Tri-color Roasted Peppers
- Chicken Piccata with Lemon, Artichokes, Capers & Mushrooms (add \$1.95)
- +Roast Tenderloin with zip sauce (add \$5.95)
- +Sliced Sirloin (add \$4.95)
- Roast Pork Loin with Michigan Stuffing or Wild Rice
- Herb Roasted Chicken (With Bone)
- Chicken Marsala (add \$1.95)
- Chicken Giuseppe (add \$1.95)

Pasta - Choice of One

- Penne with Meat Sauce or Tomato Basil Sauce
- Fettuccine Alfredo (add \$1.25)
- Farfalle Primavera
- Pasta a la Grecque
- Cheese Tortellini with Palomino Sauce (add \$1.95)
- Cheese Tortellini with Porcini Mushroom Sauce (add \$2.50)

Potato - Choice of One

- Special Whipped
- New Parsley
- Herb Roasted
- Anna

Vegetable - Choice of One

- Prince Edward Medley
- Vegetable Medley
- Corn with Pimento
- Whole Green Beans

Dessert - Choice of One

- Cordial Mousse
- Ice Cream or Fruit Sorbet
- Whipped Cheesecake
- Assorted Pastry Tray (add \$3.50)
- Cherries Jubilee or
- Bananas Flambé (add \$1.95)
- Chocolate Dipped Strawberry served with your Wedding Cake (add \$1.50)
- Glittering Baked Alaska (add \$2.00)

*Sunday-Friday - \$43.95/person Saturday - \$52.50/person
Plus 6% Sales Tax • No Mandatory Gratuity Fees
2020 Price - Add \$1.00/person

Menu includes Coffee, Tea, Soft Drinks, Rolls & Butter
Please refer to our bar service page for packages and pricing
Evening Snack Selection - Pizza, Coney Bar or Nacho Table - \$3.50/person
*Sunday-Friday prices do not apply for holiday weekends

+ Items are cooked to your preference

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Table Service

Soup - Choice of One

Soup Du Jour
Italian Wedding Soup (add \$1.50)

Salad - Choice of One

Garden Fresh with House Dressing
Field Greens with Balsamic Vinaigrette (add \$1.50)
Caesar (add \$1.50)

Entrée - Choice of One

+New York Sirloin with Zip Sauce \$57.25
+Flamed Carved Prime Rib \$59.25
Chicken Giuseppe \$54.95
+Filet of Beef Mignon with Zip Sauce \$59.25
+Sliced Roasted Tenderloin Medallions \$59.25
Chicken Wellington \$54.95
+Sliced Tenderloin of Beef with Garlic Shrimp \$60.50
+Sliced Tenderloin of Beef with Chicken Breast Piccata or Florentine \$60.50
Chicken Piccata-White Wine, Capers, Artichokes, Lemon & Mushrooms \$54.95
Baked Salmon with Dill Sauce \$57.95
Chicken Marsala \$54.95
Vegetarian Plate \$53.95
+New Zealand Lamb Chops at market

Potato - Choice of One

Baked with Sour Cream and Chives
New Parsley
Herb Roasted
Special Baked (add \$1.50)
Anna
Wild Rice Blend
Rice Pilaf
Parmesan Artichoke Risotto (add \$2.00)

Vegetable - Choice of One

Whole Green Beans
Prince Edward Medley
Vegetable Medley
Broccoli with Red Pepper Butter
Asparagus (add \$1.95)

Dessert - Choice of One

Cordial Mousse
Ice Cream or Fruit Sorbet
Cherries Jubilee (add \$1.95)
Bananas Flambé (add \$1.95)
Whipped Cheesecake
Assorted Pastry Tray (add \$3.50)
Glittering Baked Alaska (add \$2.00)
Chocolate Dipped Strawberry served
with your Wedding Cake (add \$1.50)

Deduct \$5.00/person for Sunday-Friday Dates

2020 Prices-Add \$1.00/person

Evening Snack Selection

Pizza, Nacho Table or Coney Bar - \$3.50/person

*Sunday-Friday prices do not apply for holiday weekends

Plus 6% Sales Tax • No Mandatory Gratuity Fees
Menu Includes Coffee, Tea, Soft Drinks, Rolls & Butter
Please refer to our bar services page for packages and pricing.

+ Items are cooked to your preference

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Petruzzellis



Innovative Food Stations

Cheese Station: Assorted Imported & Domestic Cheeses, Baguette Slices, Assorted Crackers, Cheese Fondue with Bread Cubes, Apples, Berries, Grapes & Pineapple

+Sushi Station: Assortment of Sushi Rolls, Wasabi, Soy Sauce & Ginger +\$4/person*

Salmon Station & Shrimp Station: Smoked Salmon Canapés, Cold Shrimp Shooters on Ice +\$4/person*

Carving Station: Carved Tenderloin or Sirloin with zip sauce, au jus, mustards, creamy horseradish, grilled vegetables +\$4/person*

Pasta Station: Tortellini with Porcini Mushroom Sauce, Bow Tie Noodles with sun dried tomatoes, spinach, feta, garlic & oil

Harvest Station: Warm Butternut Squash Soup, Warm Tomato Basil Bisque

Panini Station: Sliced Hot Paninis with Imported Lunch Meats, Cheeses & Roasted Vegetables

Asian Station: Warm Asian Noodles, Stir Fry Vegetables, and choice of Szechwan Chicken or Garlic Beef & Broccoli served in Chinese Carry Out Containers with Chop Sticks & Fortune Cookies

Middle Eastern Station: Taboulee, Hummus, Grape Leaves, Fatoosh Salad, Pita Bread

Indian Station: Samosas, Vegetable Tray, Basmati Rice, Chicken Curry, Aloo Matar Goobi +\$4/person*

Baja Station: Seasoned Ground Beef, sour cream, guacamole, chopped tomatoes, shredded cheese, lettuce, rice, tortilla chips etc.

Fun Food Station: Mini Sliders, Hot Dogs with assorted condiments, Pizza, Macaroni & Cheese or Grilled Cheese with tomato & honey

Martini Mash Station: Yukon Gold Mashed & Sweet Potato Mashed with toppings-sautéed portabella mushrooms, caramelized onion, sour cream, chives, butter, crème fraîche, brown sugar, whipped cream, pecans etc. served in Martini Glass

Greek Station: Spanikopita, Greek Salad, Feta Cheese, Olives, Grape Leaves, Chicken Kabobs

*Sunday-Friday Three Stations = \$43.25/person Saturday Three Stations = \$53.50/person
Each Additional Station \$18/person

Additional Options Are Available

*Sunday-Friday prices do not apply for holiday weekends



Bar Service

*Standard Bar Service - (\$7.25/person)

House Brands - Gin, Whiskey, Scotch, Vodka, Rum, Sweet & Dry Vermouth, Bourbon, Red, Blush & White Wine, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry, Pineapple, Grapefruit and Garnishes

*Premium Bar Service - (\$10.25/person)

Tanquery Gin, Canadian Club, Johnnie Walker Red Scotch, Tito's Vodka, Bacardi Rum, Jim Beam Bourbon, Captain Morgans Spiced Rum, Peach Schnapps, Sweet & Dry Vermouth, Red, White & Blush Wines, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry, Pineapple, Grapefruit & Garnishes

*Superior Bar Service - (\$11.25/person)

Tanquery Gin, Canadian Club, Johnnie Walker Red Scotch, Tito's Vodka, Bacardi Rum, Jim Beam & Jack Daniels Bourbon, Cognac, Captain Morgans Spiced Rum, Peach Schnapps, Red, White & Blush Wines, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry, Pineapple, Grapefruit & Garnishes. Served after dinner - Kahlua & Baileys.

*Ultimate Bar Service - (\$13.95/person)

Superior Bar plus Grey Goose, Crown Royal, Ketel One, Johnnie Walker Black

*Brands of equal value may be substituted

Cappuccino and Espresso served after dinner from bar - \$2.95/person

Bartender Fees - \$100.00 each (for 6 hours)

Cash Bar - Bartender fee of \$100.00. Minimum \$250.00 in bar sales required.

Sparkling Cider - \$12/bottle

House Table Wine - \$18 / bottle - recommend 2 bottles / table to serve 10 people
(Merlot, Chardonnay, White Zinfandel or Cabernet Sauvignon)

House Champagne or Spumante - \$18.50/bottle

Martini Bar (Based on 2 hours)

Premium Martini Bar - \$5.00/person

Superior Martini Bar - \$9.50/person

Ultimate Martini Bar - \$11.50/person

Ice Luge Available Upon Request at an additional charge.

Customized Bar Packages & Specialty Wine Lists are available upon request.

Petruzzelli's

