



Buffet Menu

Salad - Choice of One (served to tables)

Garden Fresh with House Dressing
Midwestern Field Greens with Balsamic Vinaigrette (add 1.75)
Caesar (add 1.75)

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 \$4.00)
Boston Scrod with Lemon Caper Sauce (add \$1.00)
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 \$1.50)
Cheese Tortellini with Palomino Sauce (add \$1.95)
Cheese Tortellini with Porcini Mushroom Sauce (add \$2.50)

Potato - Choice of One

Special Whipped, Mashed or Garlic Mashed
New Parsley
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 \$3.75)
Glittering Baked Alaska (add \$2.00)

*Sunday-Friday - \$44.50/person Saturday - \$53.95/person
Plus 6% Sales Tax • No Mandatory Gratuity Fees
2022 Price - Add \$1.00/person • 2023 Price - Add \$2.00/person

Menu includes Coffee, Tea, Soft Drinks, Rolls & Butter
Please refer to our bar service page for packages and pricing
*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 \$3.95)
Mezza Tray (add \$3.95)

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 \$1.75)
Caesar (add \$1.75)

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 \$6.95)
+Sliced Sirloin (add \$5.95)
Roast Pork Loin with Michigan Stuffing or Wild Rice
Herb Roasted Chicken (With Bone)
Chicken Marsala (add \$1.95)
Chicken Giuseppe (add \$1.95)
Boston Scrod with Lemon Caper Sauce (add \$1.00)

Pasta - Choice of One

Penne with Meat Sauce or Tomato Basil Sauce
Fettuccine Alfredo (add \$1.50)
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, Mashed or Garlic Mashed
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 \$3.75)
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 - \$45.95/person Saturday - \$54.95/person

Plus 6% Sales Tax • No Mandatory Gratuity Fees

2022 Price - Add \$1.00/person • 2023 Price - Add \$2.00/person

Menu includes Coffee, Tea, Soft Drinks, Rolls & Butter

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Table Service

Appetizer - served Family Style

Fancy Antipasto (add \$3.95)

Mezza Tray (add \$3.95)

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 \$1.75)

Caesar (add \$1.75)

Entrée - Choice of One

+New York Sirloin with Zip Sauce \$59.25

+Flamed Carved Prime Rib \$61.25

Chicken Giuseppe \$56.95

+Filet of Beef Mignon with Zip Sauce \$61.25

+Sliced Roasted Tenderloin Medallions \$61.25

+Sliced Tenderloin of Beef with Garlic Shrimp \$63.50

+Sliced Tenderloin of Beef with Chicken Breast Piccata \$63.50

Chicken Piccata-White Wine, Capers, Artichokes, Lemon & Mushrooms \$56.95

Baked Salmon with Dill Sauce \$59.95

Chicken Marsala \$56.95

Vegetarian Plate \$54.95

+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

Rice Pilaf

Special Whipped, Mashed or

Garlic Mashed

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 \$3.75)

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

2022 Price - Add \$1.00/person

2023 Price - Add \$2.00/person

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Plus 6% Sales Tax • No Mandatory Gratuity Fees
Menu Includes Coffee, Tea, Soft Drinks, Rolls & Butter
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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 +\$5/person*

Salmon Station & Shrimp Station: Smoked Salmon Canapés, Cold Shrimp Shooters on Ice +\$5/person*

Carving Station: Carved Tenderloin or Sirloin with zip sauce, au jus, mustards, creamy horseradish, grilled vegetables +\$5/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, Autumn Salad, Junior Seasoned Rolls.

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: Tabbouleh, Hummus, Falafel with Tahini Sauce, Mjadra with Yogurt Cucumber Sauce, 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 fraiche, 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 = \$45.95/person Saturday Three Stations = \$55.95/person

Each Additional Station \$19/person

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Additional Options Are Available

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