

Luncheon

Must be served before 1:00 p.m.

Buffet

Garden Salad with House Dressing
Cold Assorted Salads

Choice of Two Entrées:

Sicilian Breaded Chicken (with Bone)
Herb Roasted Chicken (with Bone)
Italian Meatballs with Roasted Tri-color Peppers
Top Round of Beef Au Jus

Penne with Meat Sauce or Tomato Basil Sauce
Herb Roasted, Special Whipped or New Parsley Potato
Whole Green Beans or Vegetable Medley

Ice Cream with Topping, Whipped Cheesecake
or Chocolate Mousse

\$21.95 / person – Sunday - Friday

\$23.95 / person – Saturday

Family Style

Garden Salad with House Dressing

Choice of Two Entrées:

Sicilian Breaded Chicken (with Bone)
Herb Roasted Chicken (with Bone)
Italian Meatballs with Roasted Tri-color Peppers
Top Round of Beef Au Jus

Penne with Meat Sauce or Tomato Basil Sauce
Herb Roasted, Special Whipped or New Parsley Potato
Whole Green Beans or Vegetable Medley

Ice Cream with Topping, Whipped Cheesecake
or Chocolate Mousse

\$23.95 / person – Sunday - Friday

\$25.95 / person – Saturday

Table Service

Garden Salad with House Dressing

Choice of One:

Chicken Giuseppe
Chicken Piccata
Chicken Marsala
Sicilian Breaded Boneless Chicken Breast
Sliced Pork Loin over Michigan Dressing
Petite Filet Mignon (add \$6.95)
Sliced Tenderloin of Beef with Chicken Piccata (add \$11.00)

Herb Roasted, Special Whipped or New Parsley Potato
Whole Green Beans or Vegetable Medley

Ice Cream with Topping, Whipped Cheesecake
or Chocolate Mousse

\$23.95 / person – Sunday - Friday

\$25.95 / person – Saturday

Menu Includes: Coffee, Tea, Rolls & Butter

Soft Drinks Only (add \$1.95)
Punch (non-alcoholic) (add \$1.95)
Standard Bar Service (add \$5.95)
Premium Bar Service (add \$7.95)
Mimosas (add \$2.95)
Bloody Mary Bar (add \$4.95)
Sparkling Cider - \$12.00 / bottle

Bartender Fees - \$100.00 each

Plus 6% Sales Tax
No Mandatory Gratuity Fees

Minimum expenditure of \$2,500 + tax

2022 Price - Add \$1.00/person

2023 Price - Add \$2.00/person

