



# 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 of Beef 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 Top Sirloin Au Jus (add \$5.50)
- +Carved Roast Tenderloin with Zip Sauce (add \$7.95)
- Boston Scrod with Lemon Caper Sauce (add \$3.95)
- 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
- Penne with Palomino
- 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
- 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 \$4.75)
- Glittering Baked Alaska (add \$2.00)

\*Sunday-Friday - \$50.50/person    Saturday - \$60.50/person  
Plus 6% Sales Tax • No Mandatory Gratuity Fees  
2025 Price - Add \$1.00/person • 2026 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 \$5.95)
- Mezza Tray (add \$5.95)

## 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 \$7.95)
- +Sliced Sirloin (add \$6.95)
- 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 \$3.95)

## Pasta - Choice of One

- Penne with Meat Sauce or Tomato Basil Sauce
- Penne with Palomino
- Farfalle Primavera
- Pasta a la Grecque
- Fettuccine Alfredo (add \$1.50)
- Cheese Tortellini with Palomino Sauce (add \$1.95)
- Cheese Tortellini with Porcini Mushroom Sauce (add \$2.50)

## Vegetable - Choice of One

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

## Potato - Choice of One

- Special Whipped
- Mashed
- New Parsley
- Herb Roasted
- Anna

## Dessert - Choice of One

- Cordial Mousse
- Ice Cream or Fruit Sorbet
- Whipped Cheesecake
- Assorted Pastry Tray (add \$4.75)
- 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 - \$52.95/person    Saturday - \$61.95/person  
Plus 6% Sales Tax • No Mandatory Gratuity Fees  
2025 Price - Add \$1.00/person • 2026 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 \$5.95)  
Mezza Tray (add \$5.95)

## **Salad - Choice of One**

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

## **Pasta - Choice of One**

Penne with Meat Sauce or Tomato Basil Sauce  
Penne with Palomino  
Farfalle Primavera  
Pasta a la Grecque  
Fettuccine Alfredo (add \$1.50)  
Cheese Tortellini with Palomino Sauce (add \$1.95)  
Cheese Tortellini with Porcini Mushroom  
Sauce (add \$2.50)

## **Entrée - Choice of One**

+New York Sirloin with Zip Sauce \$68.25  
+Flamed Carved Prime Rib \$70.25  
Chicken Giuseppe \$65.95  
+Filet of Beef Mignon with Zip Sauce \$70.25  
+Sliced Roasted Tenderloin Medallions \$70.25  
+Sliced Tenderloin of Beef with Garlic Shrimp \$72.50  
+Sliced Tenderloin of Beef with Chicken Breast Piccata \$72.50  
Chicken Piccata-White Wine, Capers, Artichokes, Lemon & Mushrooms \$65.95  
Baked Salmon with Dill Sauce \$68.95  
Chicken Marsala \$65.95  
Vegetarian Plate \$63.95

## **Potato - Choice of One**

Baked with Sour Cream and Chives  
New Parsley  
Herb Roasted  
Anna  
Rice Pilaf  
Special Whipped  
Mashed  
Special Baked (add \$1.50)

## **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**

Ice Cream or Fruit Sorbet  
Cordial Mousse  
Whipped Cheesecake  
Cherries Jubilee (add \$1.95)  
Bananas Flambé (add \$1.95)  
Assorted Pastry Tray (add \$4.75)  
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**

2025 Price - Add \$1.00/person

2026 Price - Add \$2.00/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.

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*Petruxxell's*



# 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:** White Rice, Sweet & Sour Chicken, Garlic Beef & Broccoli, Spring Rolls, Chinese Carry Out Containers, 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, nacho cheese, lettuce, rice, refried beans, 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 = \$50.95/person      Saturday Three Stations = \$61.95/person

Each Additional Station \$19/person

2025 Price - Add \$1.00/person • 2026 Price - Add \$2.00/person

## Additional Options Are Available

Menu includes coffee, tea, soft drinks

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*Petruscellis*

