



# Buffet Menu

## Salad - Choice of One (served to tables)

Garden Fresh with House Dressing  
Midwestern Field Greens with Raspberry 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

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)  
Assorted Pastry Tray (add \$5.50)  
Glittering Baked Alaska (add \$3.00)

\*Sunday-Friday - \$52.50/person    Saturday - \$62.50/person  
Plus 6% Sales Tax • No Mandatory Service Fees  
2026 Price - Add \$1.00/person • 2027 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 \$6.95)
- Mezza Tray (add \$6.95)

## Salad - Choice of One

- Garden Salad with House Dressing
- Midwestern Field Greens with Raspberry 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)

## Potato - Choice of One

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

## Vegetable - Choice of One

- 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 \$5.50)
- Cherries Jubilee or
- Bananas Flambé (add \$1.95)
- Glittering Baked Alaska (add \$3.00)

\*Sunday-Friday - \$54.95/person      Saturday - \$63.95/person

Plus 6% Sales Tax • No Mandatory Service Fees

2026 Price - Add \$1.00/person • 2027 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

# Plated Dinners

## **Appetizer - served Family Style**

Fancy Antipasto (add \$6.95)  
Mezza Tray (add \$6.95)

## **Salad - Choice of One**

Garden Fresh with House Dressing  
Field Greens with Raspberry 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 \$70.25  
Chicken Giuseppe \$67.95  
+Filet of Beef Mignon with Zip Sauce \$72.25  
+Sliced Roasted Tenderloin Medallions \$72.25  
+Sliced Tenderloin of Beef with Garlic Shrimp \$74.50  
+Sliced Tenderloin of Beef with Chicken Breast Piccata \$74.50  
Chicken Piccata-White Wine, Capers, Artichokes, Lemon & Mushrooms \$67.95  
Baked Salmon with Dill Sauce \$70.95  
Chicken Marsala \$67.95  
Vegetarian Plate \$65.95

## **Potato - Choice of One**

Baked with Sour Cream and Chives  
New Parsley  
Herb Roasted  
Anna  
Special Whipped  
Mashed

## **Vegetable - Choice of One**

Whole Green Beans  
Vegetable Medley  
Steamed Broccoli  
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 \$5.50)  
Glittering Baked Alaska (add \$3.00)

## **Deduct \$5.00/person for Sunday-Friday Dates**

2026 Price - Add \$1.00/person

2027 Price - Add \$2.00/person

\*Sunday-Friday prices do not apply  
for holiday weekends

Plus 6% Sales Tax • No Mandatory Service 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

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





# Innovative Food Stations

**+Sushi Station:** Assortment of Sushi Rolls, Wasabi, Soy Sauce & Ginger +\$6/person\*

**Salad Station:** Prepare Your Own Salad. House, Greek or Caesar. Assorted Toppings & Dressings. Add Grilled Chicken +\$2/person.

**Carving Station:** Carved Tenderloin or Sirloin with zip sauce, au jus, mustards, creamy horseradish, grilled vegetables +\$6/person\*

**Pasta Station:** Italian Sausage w/Tri-Color Roasted Peppers, Choice of 2 Pastas: Tortellini with Porcini Mushroom Sauce, Penne Palomino or Pasta a la Grecque , and Garlic Bread.

**Harvest Station:** Warm Butternut Squash Soup, Warm Tomato Basil Bisque, Autumn Salad, Junior Crusty 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 +\$5/person\*

**Baja Station:** Chicken Fajitas, Soft Tortillas. 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, Choice of French Fries or Macaroni & Cheese

**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 = \$52.95/person      Saturday Three Stations = \$63.95/person

Each Additional Station \$19/person

2026 Price - Add \$1.00/person • 2027 Price - Add \$2.00/person

## Additional Options Are Available

Menu includes coffee, tea, soft drinks

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

