

April - December 2019

Friday Buffet

\$31 Two Meat Buffet Five Hour Hall & Standard Bar

* \$33 Two Meat Buffet Five Hour Hall & Standard Bar
with Chair Covers & Sash

\$38 Two Meat Buffet Five Hour Hall & Premium Bar
with Chair Covers & Sash

Saturday Buffet

\$35 Two Meat Buffet Five Hour Hall & Standard Bar

* \$39 Three Meat Buffet Six Hour Hall & Standard Bar
with Chair Covers & Sash

\$44 Three Meat Buffet Six Hour Hall & Premium Bar
with Chair Covers & Sash

Friday Family Style

\$37 One Pasta Two Meat Family Style with Five Hour Hall &
Standard Bar with Chair Covers & Sash

\$42 Two Pastas Two Meat Family Style with Five Hour Hall &
Premium Bar with Chair Covers & Sash

Saturday Family Style

\$39 One Pasta Two Meat Family Style with
Five Hour Hall & Standard Bar

\$43 One Pasta Two Meat Family Style with Six Hour Hall &
Standard Bar with Chair Covers & Sash

* \$48 Two Pastas Two Meat Family Style with Six Hour Hall &
Premium Bar with Chair Covers & Sash

Room Sizes
(Minimums - Maximum)
Room A 100-160
Room C 125-175
Rooms A & B 180-275
Rooms B & C 225-325
All 3 rooms (ABC) 325 +

Included
Cake Cutting & Serving or Wrapping
Complimentary Champagne Toast for Head Table
Mid Length White Table Cloths & Napkins
China, Silverware & Glassware
Wait Staff & Bartenders

6% Sales Tax & 15% Service Charge Added To Bill

Applies to new bookings only.
Pricing varies January-March.

Deposit is \$1,000 per room
2nd Deposit 6 months prior of \$1,000 per room
Final Payment due one week prior to your reception

* most popular package

Dinner Buffet
Dinner Rolls, Tossed Salad with Toppings
Chef Selection of Seasonal Salads

Pasta Choose One
Penne with Meat or Palomino Sauce
Bowtie Alfredo
Pasta Primavera

Entrees Choose One
Roast Pork Tenderloin
Roasted in a White Wine Mushrooms and Peppers

Roast Beef
Thinly Sliced, Sauced with Mushroom Gravy
Stuffed Pork Loin
Pork Loin Stuffed with a Mushroom Duxcel in a Robert Sauce

Pork Cutlet Marsala Or Parmesan
Marsala Wine Sauce Or Fresh Tomatoes and Mozzarella

Baked Orange Roughy \$2.75

Lemon Bread Crumb Topping
Beef Tenderloin Tips \$2.75
Sautéed in a Mushroom Sauce

Entrees Choose One or Two

Baked Chicken

Seasoned and Oven Roasted, Golden Brown

Boneless Chicken Breast \$1.00

Choice of Piccante, Florentine, or Marsala

Swedish Meatballs

Baked In Mushroom Gravy

Sausage & Meatballs

Italian Meatballs & Sausage, Baked in a Thick Tomato Sauce

Italian Sausage & Peppers

Mild Sausage with Roasted Peppers and Onions

Kielbasa

Smoked Kielbasa with Sauerkraut

Family Style Dinner

Tossed Salad & Dinner Rolls with Homemade Garlic Bread

Choose Pasta

Penne with Meat or Palomino Sauce

Fettuccine Alfredo

Pasta Primavera

Ravioli \$1.50 Meat, Cheese or Artichoke Filled

Choice of Chicken

Boneless Chicken Breast

Choice of Parmesan, Marsala or Piccante

Stuffed Chicken \$1.25

Florentine, Cordon Bleu or Roullade

Choose One Entrée

Roast Pork Tenderloin

Roasted in a White Wine Mushrooms and Peppers

Roast Beef

Thinly Sliced, Sauced with Mushroom Gravy

Stuffed Pork Loin

Pork Loin Stuffed with a Mushroom Duxcel in a Robert Sauce

Cutlet Siciliano or Spedini

Breaded & Grilled Served with Amiglio

Rolled, Stuffed, & Grilled with Italian Cheese, Tomato & Prosciutto

Sausage & Meatballs

Italian Meatballs & Sausage, Baked in a Thick Tomato Sauce

Italian Sausage & Peppers

Mild Sausage with Roasted Peppers and Onions

Kielbasa

Smoked Kielbasa with Sauerkraut

Baked Orange Roughy \$3.00

Grilled with Maple Glaze Topping

Tenderloin of Beef \$6.50

Roast Tenderloin of Beef Served with Mushroom Gravy

Potato Choose One

Rosemary

Quartered and Roasted, Crisp Outside

Redskin

Steamed and Roasted with Parsley & Butter

Garlic Mashed

Redskins Whipped with Garlic and Butter

Rice

Rice Pilaf, Spanish Style or Lemon

AuGratin \$0.75

Cheese and Crumb Casserole, Golden Top

Twice Baked Redskins \$1.25

Stuffed with Cheese, Sour Cream, Onions & Bacon

Anna \$1.00 (No Up Charge on Family Style)

Poached in Chicken Stock topped with Parmesan Cheese

Vegetable Choose One

Vegetable Medley

Roasted Broccoli, Cauliflower, Green Beans & Carrots

Green Beans

Steamed Julienne Carrots, Oil & Garlic or Tomatoes & Garlic

Broccoli

Florets in a Lemon Butter Sauce

Peas and Mushrooms

Green Peas Sautéed with Onions and Mushrooms

Asparagus \$1.00

Steamed with Lemon Butter

Zucchini, Squash & Mushrooms \$1.00

Served with Fresh Tomatoes & Onions

Eggplant Parmesan \$1.00

Breaded & Fried Slices, Topped with Mozzarella & Parmesan Cheese,

Baked with Tomato Sauce

Appetizers

Cheese Table \$3

Imported & Domestic Cheese & Vegetable Crudités

Antipasto Trays \$3.50

Assorted Italian Lunch Meats & Cheeses
Marinated Artichokes & Roasted Red Peppers

Passed Appetizers \$4.25

Breaded Ravioli, Bruschetta & Cheese Trays
Ham & Cheese Pinwheels or Stuffed Mushrooms \$1.25

Deluxe Cheese Table \$4.25

Imported & Domestic Cheese, Spinach Artichoke Dip,
Sliced Fruit, Vegetables Crudités & Bruschetta

Appetizer Table \$6.25

All Cheese Table Items & Choice of Three:
Breaded Ravioli, Bruschetta, Sesame Chicken,
Swedish Meatballs, Stuffed Mushrooms

Additions: Sushi \$1.50, Mussels \$2.50, Shrimp \$5.50

Desserts

Pastry Trays \$2.75

Cannoli, Cheesecake, Cookies, & Brownies

Pastry & Fruit Table \$5.75

Sliced Fresh Fruit & Pastries & Cakes

Ice Cream \$1.50

Strawberry Sundae or Lemon Ice

Late Night Pizza \$2.25

Square Cheese & Pepperoni, Round Hawaiian Slices

Coney Island Bar \$5.00

All Beef Dogs, Chili, Cheese & All The Fixings

*** Before & After \$5.75**

Butler Passed Appetizers & Late-Night Pizza

Plated Menu

Chicken Cordon Bleu 6 oz.

Breaded & Stuffed with Ham & Swiss Cheese, wrapped in a puff pastry served with a Supreme Sauce

Chicken Florentine 6 oz

Breaded & Stuffed with Spinach and Cheese

New York Strip 10 oz.

Breaded & Grilled served with Amoglio Sauce or Mushroom AuJus

Filet Mignon 8 oz.

Served with a Mushroom AuJus

Filet Mignon & Stuffed Chicken

4 oz. Filet Served with Mushroom AuJus

4 oz. Chicken Breast Breaded & Stuffed

Florentine - Spinach & Cheese

Spedini - Tomatoes & Cheese

Filet Mignon & Salmon

4 oz. Filet Served with Mushroom AuJus

4 oz. Salmon served with a Beurre Blanc Sauce

All Entrees Include:

Individual Salad

Pasta: Individual or Family Style

Choice of Potato & Vegetable

Rolls with Garlic Bread

Wedding Packages Include:

6 Hour Bar & Hall Rental (Fridays & Sundays are 5 Hours),
Cake Cutting & Serving, Table Linens and Chair Covers with Sash

Sales Tax & 15% Service Charge Added To Bill

Garden Wedding Ceremony

Friday & Saturday \$625

Sunday \$500

Patio for One Hour

In Addition to Reception Time

Pergola

White Wood Padded Chairs for Ceremony

Up to 150 Chairs

Private Bridal Suite

Available 2 hours prior to ceremony

Ceremony Additions:

Pergola Drapery \$200

Chiavari Chairs \$7.50

Wood Chairs with Cushion (*\$250 Set up Fee*)

Butler Passed Champagne

\$2.25 per person

Champagne with Fountain

\$2.25 per person Plus \$100

Butler Passed Hors D'oeuvres

3 items \$3.75 per person

Sales Tax & 15% Service Charge Added To Bill

\$250 non-refundable deposit required

Rehearsals

\$75 fee: staff member for 1 hr with building access
or no fee without building access and no staff

Bar Service

Standard Bar

Popov, Royal Canadian, Castillo, Lauders, Old Colony
Bud & Bud Light

Premium Bar \$5

Smirnoff, Canadian Club, Bacardi, Dewars, Beefeater, Jim Beam
Bud & Bud Light

Deluxe Bar \$7

Tito's, Canadian Club, Captain Morgan, Dewars, Tanqueray, Jack Daniels
Bud &/or Labatts

Platinum Bar \$9

Grey Goose, Crown Royal, Bacardi, Captain Morgan, Johnnie Walker
Red, Tanqueray, Jack Daniels & Jim Beam, Bud Bud Light, Miller or Labatts

Bar includes: DeKuyper Peach Schnapps, Cabernet Sauvignon, Pinot Grigio,
Pink Moscato, Vermouth, Assorted Juices, Coffee Service & Soft Drinks

Beer Upgrade

Budweiser, Labatts or Miller \$100 per Keg
Craft Beers starting at \$150 per Keg

Bottled Beer

Michelob, Labatts, Corona or Heineken
\$5 per person (Choose 2)

After Dinner Liqueurs

Bailey's Irish Creme, Kahlua,
Amaretto, & Frangelico
\$5.25 per person

Bar Service Continued

Martini Bar

Flavored & Fruit Infused Vodkas with Fruit Condiments
\$4.00 per person (2 Hour Service)

Table Service

Cabernet Sauvignon, Merlot, Prosecco, Riesling, or Moscato
\$3 per person (1 choice) - \$4.50 per person (2 choices)

Bubble Bar

Served with choices of 3 juices
Orange, peach puree, pomegranate, grapefruit, raspberry with garnishes
\$4 per person (2 hour service)

Wine Upgrade

Cupcake California
Chianti, Pinot Noir, Shiraz,
Riesling, Moscato, Prosecco
\$4.50 per person (Choose 3)

Champagne Toast

Asti Spumante or Champagne
\$18.00 per Bottle or \$2.25 per person Butler Passed

Michigan Grand Traverse Wine

Riesling, Chardonnay, Pinot Grigio,
Silhouette, Ship of Fools, Whole Cluster
\$5.50 per person (Choose 3)

Sales Tax & 15% Service Charge Added To Bill

Gold Package

Six Hour Hall & Platinum Bar
Champagne Toast for Head Table
2 Tier Head Table Drop
Up Lights (Set of 16)
Bella Chair Covers with Stretch Band Sash
Floor Length Table Linens
Colored Napkins

Dinner Menu:

Deluxe Cheese Table on Guest Arrival
Tossed or Caesar Salad

Family Style Pasta Course
Filet Mignon & Stuffed Chicken
Choice of Potato & Vegetable
Rolls with Homemade Garlic Bread

Cake Cutting & Serving

Pastry Trays

Late Night Pizza Buffet

Saturday \$75 Per person

Friday \$70 Per Person

Sales Tax & 15% Service Charge Added To Bill
125 Guest Minimum Required

Silver Package

**Six Hour Hall & Deluxe Bar
Champagne Toast for Head Table
Standard Chair Covers with Sash
Polyester Floor Length Table Linens
Colored Polyester Napkins
Up Lights (Set of 16)**

Dinner Menu:

Butler Passed Appetizers

Tossed Salad

Family Style Pasta

Beef Tenderloin & Stuffed Chicken

Choice of Potato & Vegetable

Rolls with Homemade Garlic Bread

Cake Cutting & Serving

Late Night Pizza Buffet

Saturday \$65 Per Person

Friday \$60 Per Person

*Sales Tax & 15% Service Charge Added To Bill
125 Guest Minimum Required*

Bronze Package

**Six Hour Hall & Premium Bar
Champagne Toast for Head Table**

Chair Covers with Sash

Table Runners

Colored Napkins

Ceremony Patio (1 Hr.)

Seating & Pergola

Private Bridal Suite

Dinner Menu:

Butler Passed Appetizers

Six Hot Entrée Buffet (With Boneless Chicken)

Tossed Salad with Toppings

Two Seasonal Salads

Rolls & Butter

Cake Cutting & Serving

Late Night Pizza Buffet

Saturday \$55 Per Person

Friday \$50 Per Person

Sales Tax & 15% Service Charge Added To Bill

125 Guest Minimum Required

Diamond Package

Six Hour Hall & Platinum Bar
Champagne Toast for Head Table & All Guests Tables
Any Color Up Lighting (Set of 16)
Centerpieces for Guest Tables
2 Tier Head Table Back Drop
Bella Chair Covers with Stretchy Band Sash
Guest Table Linens (Polyester, Satin Crinkled or Pintuck)
Specialty Linens for Head & Cake Table
Acrylic Charger Plates
Colored Satin Napkins
Ceremony on Garden Patio
Officiant, Microphone, Seating, Pergola & Bridal Suite
Pergola Drapery
6 Hour DJ Service including Ceremony Music
3 Tier Butter Cream Wedding Cake (Additional Sheet Cakes based on guest count)

Hostess Baskets in Restrooms

Complimentary Coat Check
Card Box
Butler Passed Appetizers on Guest Arrival
Italian Wedding Soup
Individual Dinner Salad

Family Style Dinner

Penne with Meat Sauce & Fettuccine Alfredo
Tenderloin of Beef & Stuffed Chicken Florentine
Twice Baked Potato & Eggplant Parmesan
Rolls with Homemade Garlic Bread
Cake Cutting & Serving with Ice Cream Sundae
Pastry & Fruit Table with Chocolate Fountain
Coney Island Bar

Saturday \$95 per person (-\$10 for Fridays)
Sales Tax & 18% Service Charge Added To Bill
180 Guest Minimum Required

Ruby Package

Six Hour Hall & Deluxe Bar

Champagne Toast for Head Table & All Guests Tables

Any Color Up Lighting (Set of 16)

Centerpieces for Guest Tables

2 Tier Head Table Back Drop

Bella Chair Covers with Stretchy Band Sash

Guest Table Linens (Polyester, Satin Crinkled or Pintuck)

Specialty Linens for Head & Cake Table

Colored Satin Napkins

Ceremony on Garden Patio

Officiant, Microphone, Seating, Pergola & Bridal Suite

Pergola Drapery

6 Hour DJ Service including Ceremony Music

3 Tier Butter Cream Wedding Cake (Additional Sheet Cakes based on guest count)

Hostess Baskets in Restrooms

Complimentary Coat Check

Card Box

Butler Passed Appetizers on Guest Arrival

Individual Dinner Salad

Family Style Dinner

Penne with Meat Sauce & Fettuccine Alfredo

Tenderloin of Beef & Stuffed Chicken Florentine

Twice Baked Potato & Eggplant Parmesan

Rolls with Homemade Garlic Bread

Cake Cutting & Wrapping in Individual Boxes

Pastry & Fruit Table with Chocolate Fountain

Late Night Pizza Buffet

Saturday \$85 per person (-\$10 for Fridays)

Sales Tax & 18% Service Charge Added To Bill

180 Guest Minimum Required

Smitten In Love

**Six Hour Hall & Deluxe Bar
Michigan IPA on Tap
Michigan Grand Traverse City Wine at Bar
Champagne Toast for Head Table**

**Better Made Chips & Faygo for Guest Favors
2 Tier Head Table Back Drop
Standard Chair Covers with Sash
Polyester Floor Length Linens
Specialty Linens for Head & Cake Table
Colored Napkins**

**Ceremony on Garden Patio (1 hour)
Officiant, Microphone, Seating, Pergola & Bridal Suite**

**6 Hour DJ Service including Ceremony Music
3 Tier Butter Cream Wedding Cake
(Additional Sheet Cakes based on guest count)**

Hostess Baskets in Restrooms

Complimentary Coat Check

Card Box

Dinner Menu:

Cheese Table on Guest Arrival

2 Pasta 2 Meat Buffet Dinner

Penne with Meat Sauce and Bowtie Alfredo

Bone In Fried Chicken and Roast Pork Tenderloin

AuGratin Potatoes and Green Beans with Oil & Garlic

Michigan Cherry Salad served with Dinner Rolls

Cake Cutting & Serving for Dessert

Ice Cream Sundae with Saunders Chocolate Sauce

Coney Island Bar

**Saturday \$80 per person (-\$10 for Fridays)
Sales Tax & 18% Service Charge Added To Bill
180 Guest Minimum Required**

Shower Menu

One Meat Buffet \$14.75

Pasta with Meat Sauce or Bowtie Alfredo
Chicken Piccante, Marsala or Siciliano
Choice of Vegetable

Two Meat Buffet \$16.75

Pasta with Meat Sauce or Bowtie Alfredo
Roast Beef or Swedish Meatballs
Chicken Piccante
Potato
Vegetable

Both Buffets include a tossed salad with dressings, two seasonal salads, rolls and butter. Also, soft drinks, fruit juice and coffee is included. We will cut & serve your shower cake for dessert.

Individual Plate Style \$17.75

Chicken Piccante or Marsala
Served with Green Beans & Anna Potato
Includes Garden Salad & Rolls
Stuffed Chicken Florentine \$19.00
Filled with Spinach & Cheese

Family Style \$20.00

Tossed Salad & Roll
Pasta with Meat Sauce or Bowtie Alfredo
Chicken Piccante
Roast Pork Tenderloin or Sirloin of Beef
Potato
Vegetable
Ice Cream Sundae

We will add a 6% sales tax and a 15% service charge to the bill.

90 Guest Minimum

Deposit is \$300.00

Beverage Additions:

Punch (Spiked & Non-Spiked) \$2.25

Mimosas \$2.75

Table Wine (Red or White) \$3.00

Beer & Wine \$4.50

Standard Bar \$5.50

Dessert Additions:

Ice Cream (Vanilla, Strawberry Sundae or Lemon Ice) \$1.50

Pastry Trays \$2.75

Rentals:

Centerpieces

Chair Covers

Specialty Linens

Head Table Backdro

ZUCCARO

BANQUETS & CATERING



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