

Standard Buffet Options

*Buffet comes with Pasta, Two Meat Entrees, Potato and Vegetable.
Tossed Salad with Dressings, Selection of Chefs Seasonal Salads
Dinner Rolls and Butter*

Pasta Options (Choose 1)

Penne Pasta with Meat or Palomino Sauce
Bowtie Primavera

Entree Options (Choose 1)

Roast Pork Tenderloin
Roast Beef
Cutlet Marsala or Siciliano
Cabbage Rolls
Beef Tenderloin Tips +\$2.75
Tenderloin of Beef +\$6.50

Entree Options (Choose 1)

Baked Chicken
Boneless Chicken Piccante +\$1.00
Italian Sausage with Peppers & Onions
Swedish Meatballs
Italian Sausage & Meatballs
Baked in Tomato Sauce

Potato (Choose 1)

Redskin
Rosemary
Garlic Mashed
Rice (Pilaf or Spanish)
Au Gratin +\$0.75

Vegetable (Choose 1)

Green Beans with Julienne Carrots
Vegetable Medley
Asparagus +\$1.00

Buffet Weddings Include:

Disposable Plates, Napkins and Silverware
White Mid Length Table Linens

Cake Cutting & Serving

Wait staff to Maintain the Buffet and Clean Tables
Table linens and/or Skirting of Food Tables

Price

\$18.00 per person

Saturday 100 Guest Minimum

Sunday-Friday 80 Guest Minimum

Menu Additions:

Cheese Table on Guest Arrival + \$5.00

Additional Entree + \$4.00

Additional Pasta or Potato + \$2.00

Fresh Fruit Tray + \$3.00

China & Flatware Service + \$6.50

Please see Bar Services for Beverage Options. Bar Service is Required.
Prices do not reflect a 6% MI Sales Tax & 18% Service Charge
All prices are per person unless otherwise specified.

All Inclusive Package

*Buffet comes with Pasta, Two Meat Entrees, Potato and Vegetable.
Tossed Salad with Dressings, Selection of Chefs Seasonal Salads
Dinner Rolls & Butter*

Pasta Options (Choose 1)

Penne with Meat or Palomino Sauce
Pasta Primavera

Entree Options (Choose 1)

Roast Pork Tenderloin
Roast Beef
Cutlet Marsala or Siciliano
Cabbage Rolls
Beef Tenderloin Tips +\$2.75
Chef Carved Tenderloin of Beef +\$6.50

Entree Options (Choose 1)

Boneless Chicken Piccante, Florentine
or Marsala
Italian Sausage with Peppers & Onions
Swedish Meatballs
Italian Sausage & Meatballs
Baked in Tomato Sauce

Potato (Choose 1)

Redskin
Rosemary
Garlic Mashed
Rice (Pilaf or Spanish)
AuGratin +\$0.75

Vegetable (Choose 1)

Green Beans with Julienne Carrots
Vegetable Medley
Asparagus +\$1.00

Buffet Includes:

Deluxe Cheese & Vegetable Table During Cocktail Hour

China Salad & Dinner Plate
Fork & Knife Rolled in a Linen Napkin (white or ivory)
Floor Length Table Linens (white or ivory)
Cutting and Serving Cake
Wait Staff to Maintain the Buffet and Clean Tables
Table Linens and/or Skirting of Food Tables

Full Bar Service

Pepsi Products, Beer, Wine, & Deluxe Liquor
Bartender(s), Glasses & Mixers etc.
Champagne Toast for Head Table
Coffee Bar with Cups, Cream, and Sugar

\$54.00 per person
100 guest minimum required

Sales Tax & 18% Service Charge Added To Bill
All prices are per person unless otherwise specified.

Bar Services

Standard Bar \$22

Popov, Royal Canadian, Castillo,
Lauders & Old Colony

Premium Bar \$26

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

Deluxe Bar \$29

Absolut, Canadian Club, Captain
Morgan, Dewars, Tanqueray
& Jack Daniels

Platinum Bar \$33

Grey Goose, Crown Royal, Bacardi,
Captain Morgan, Johnnie Walker Red,
Bombay Sapphire & Makers Mark

Bar Includes:

5 hour Service with bartender(s)
Heavy Duty Hard Plastic Cups
Lemons, Limes, Cherries & Olives
Ice, Bud Light on Tap
DeKuyper Peach Schnapps
Cabernet Sauvignon, Pinot Grigio,
Pink Moscato, Vermouth,
Pepsi Products
Assorted Mixes & Coffee Bar

Less \$2 per person for only 4 hours

Soft Drinks \$8

Water, Pepsi Products & Coffee Bar

Beer & Wine \$15

Pepsi Products
Bud Light on Tap
Cabernet Sauvignon, Pinot Grigio
& Pink Moscato

Bottled Beer

Michelob, Labatts, Corona or Heineken
\$6 per person (Choose 2)

Craft Beer

Starting at \$150 per Keg

After Dinner Liqueurs

Bailey's Irish Creme, Kahlua,
Amaretto & Frangelico
\$6.00 per person

Champagne Toast

Asti Spumante or Champagne
\$5.00 per person

Bottle Water Trough

Bottles of Water on Ice
\$2.00 per person

Glassware

Replace Plastic with Real Bar Glasses
\$5.00 per person

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Shelters & Pavilions Only

Standard Menu

Pasta Options (Choose 1)

Penne with Meat or Palomino Sauce
Bowtie Primavera

Entree Options (Choose 2)

Baked Chicken
Italian Sausage with Peppers & Onions
Swedish Meatballs
Italian Sausage & Meatballs Baked in Tomato Sauce
Kielbasa & Kraut

Potato (Choose 1)

Redskin
Garlic Mashed
Rice (Pilaf or Spanish)

Vegetable (Choose 1)

Green Beans with Julienne Carrots
Vegetable Medley

Includes:

Tossed Salad with Dressings & Dinner Rolls and Butter
Disposable Plates, Napkins, Silverware, Chafing Dishes, Sterno & Serving Utensils

Price

\$13.00 per person
75 Guest Minimum Required

Menu Additions

Cold Seasonal Salad + \$1.50
Boneless Chicken + \$1.00
Extra Pasta or Potato + \$2.00
Fresh Fruit Tray + \$3.00
Brownies & Cookies + \$2.00

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Shelters & Pavilions Only

BBQ Menu

Angus Ground Beef Hamburger & Natural Casting Hot Dogs
Buns & Condiments Included
\$14.00 Per Person

BBQ Bone In Chicken & Ribs Glazed with Sauce
\$18.00 Per Person

Italian Sausage with Peppers & Chicken Spedini
\$17.50 Per Person

BBQ Chicken Breasts & New York Strip Steak
\$21.00 Per Person

Accompaniments (Choose 3):

~~Tossed Salad, Potato Salad, Pasta Salad, Bean Salad, Cole Slaw, Fruit Salad,
Baked Potato, Baked Beans, Corn on the Cob, Cornbread,
Vegetable Crudités or Sliced Melon Tray~~

Chef to Barbecue on Site + \$450

Includes Disposable Plates, Napkins, & Silverware
Chafing Dishes, Sterno & Serving Utensils
75 Guest Minimum

Menu Additions

Hawaiian Chicken Kabobs + \$4.00
Beef Kabobs + \$5.00
Seasonal Salad + \$1.50
Pasta or Potato + \$2.00
Assorted Chips & Pretzels + \$2.25
Brownies & Cookies + \$2.00

Sales Tax & 18% Service Charge Added To Bill
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