

*the*  
INTERNATIONAL BANQUET CENTER  
—  —

*Complete Banquet Menu*

## *Continental Breakfast*



ALL CONTINENTAL BREAKFASTS INCLUDE APPLE & ORANGE JUICE, COFFEE & TEA

### *Basic Breakfast*

DANISH & MUFFINS  
BAGELS WITH CREAM CHEESE  
AND PRESERVES

**\$14.00**

### *Fitness Breakfast*

MULTI-GRAIN MUFFINS  
LOW CAL YOGURTS WITH GRANOLA  
CEREALS WITH SKIM MILK  
GRANOLA BARS  
FRESH FRUIT PLATTER

**\$19.00**

### *Deluxe Breakfast*

DANISH & MUFFINS  
BAGELS WITH CREAM CHEESE AND PRESERVES  
FRESH FRUIT PLATTER

**\$17.00**

### *Executive Breakfast*

FRESH FRUIT PLATTER  
DANISH & MUFFINS  
CHOICE OF BREAKFAST SANDWICH  
(1) CROISSANT WITH HAM, EGG AND CHEESE, OR  
(2) ENGLISH MUFFIN WITH CANADIAN BACON, EGG &  
CHEESE

**\$19.00**

## *Plated Breakfast Entrees*



ALL PLATED BREAKFAST ENTREES INCLUDE DANISH PASTRIES, TOAST,  
MUFFINS & PRESERVES, APPLE & ORANGE JUICE, COFFEE & TEA

### *The All American Breakfast*

SCRAMBLED EGGS WITH COLBY CHEESE, CHIVES,  
COUNTRY POTATOES, BACON AND SAUSAGE LINKS  
**\$16.00**

### *The Fitness Breakfast*

FRESH FRUIT WITH GRANOLA AND YOGURT  
**\$14.00**

### *The Mackinac Breakfast*

CINNAMON FRENCH TOAST WITH BERRY COMPOTE  
SERVED WITH HONEY GLAZED SMITHFIELD HAM  
**\$17.00**

### *The Grand Traverse Breakfast*

SCRAMBLED EGGS WITH SHARP CHEDDAR,  
TURKEY SAUSAGE, ROASTED FINGERLING  
POTATOES, APPLEWOOD SMOKED BACON  
AND HOMEMADE BUTTERMILK BISCUITS  
**\$18.00**

### *The Belle Isle Breakfast*

QUICHE LORRAINE WITH BACON AND CHEESE IN A SWEET  
PASTRY CRUST SERVED WITH LYONNAISE POTATOES AND  
FINISHED WITH FRESH FRUIT GARNISH  
**\$16.00**

## *Breakfast Buffets*



ALL BREAKFAST BUFFETS INCLUDE DANISH PASTRIES, TOAST  
& PRESERVES, APPLE & ORANGE JUICE, COFFEE & TEA

### *Sunrise Breakfast Buffet*

FRESH FRUIT PLATTER  
SCRAMBLED EGGS  
BACON AND SAUSAGE  
COUNTRY POTATOES  
FRENCH TOAST WITH MAPLE SYRUP,  
WHIPPED CREAM AND FRUIT TOPPINGS  
**\$20.00 PER PERSON**

### *Country Breakfast Buffet*

FRESH FRUIT PLATTER  
SCRAMBLED EGGS  
CANADIAN BACON  
COUNTRY POTATOES  
OATMEAL WITH RAISINS AND BROWN SUGAR OR GRITS,  
BUTTERMILK BISCUITS AND SAUSAGE GRAVY  
**\$22.00 PER PERSON**

### *European Breakfast Buffet*

FRESH FRUIT PLATTER  
GRANOLA AND YOGURT PARFAIT  
SCOTTISH SMOKED SALMON WITH BAGELS AND CREAM CHEESE  
SLICED GOLD CUTS  
ASSORTED CHEESES  
CROISSANTS  
**\$23.00 PER PERSON**



### *Buffet Enhancements*

OMELET STATION **\$6.00 PER PERSON**  
ATTENDANT **\$125.00**

MAPLE SYRUP GLAZED HAM CARVING STATION **\$6.00 PER PERSON**  
ATTENDANT **\$125.00**

WAFFLE STATION **\$6.00 PER PERSON**  
ATTENDANT **\$125.00**

## *Brunch.*



MINIMUM 50 PEOPLE

BRUNCH INCLUDES ASSORTED SOFT DRINKS, COFFEE & TEA, APPLE & ORANGE JUICE

### *The Windsor Brunch.*

FRESH FRUIT DISPLAY  
MIXED GREENS SALAD  
MUFFINS AND DANISH PASTRIES  
SCRAMBLED EGGS WITH COLBY CHEESE AND CHIVES  
APPLEWOOD SMOKED BACON  
BREAKFAST SAUSAGE  
GRILLED CHICKEN BREAST WITH LEMON GLAZE  
AND SPRING ONIONS  
BRONZED TILAPIA  
CREAMED SPINACH  
SCALLOPED POTATOES  
FRESH ROLLS AND BUTTER  
ASSORTED PETIT FOURS  
\$30.00

### *The Tiffany Brunch.*

FRESH FRUIT DISPLAY  
CITRUS SALAD  
SMOKED CHICKEN AND APPLE SALAD  
QUICHE WITH GARDEN VEGETABLES,  
SPINACH AND GRUYERE CHEESE  
SMOKED SALMON, BAGELS & CREAM CHEESE  
WITH TRADITIONAL CONDIMENTS  
BANANA NUT BREAD  
ASSORTED FINGER SANDWICHES  
FRUIT TARTLETS  
FRESH ROLLS & BUTTER  
CHOCOLATE AND BLONDIE BROWNIES  
ASSORTED BISCOTTI AND MINIATURE COOKIES  
\$35.00



### *Brunch Enhancements*

CAVIAR BAR  
MARKET PRICE

SUSHI BAR  
\$20.00 PER DOZEN

ICED SEAFOOD BAR  
MARKET PRICE

CHAMPAGNE BAR  
MARKET PRICE

CARVING STATION  
ATTENDANT \$125.00

OMELET STATION  
\$6.00 PER PERSON  
ATTENDANT \$125.00

## *Specialty Breaks*



PRICED PER PERSON  
ALL SPECIALTY BREAKS ARE BASED ON ONE HOUR

### *The Health Nut*

TRAIL MIX  
WHOLE FRUIT  
GRANOLA BARS  
APPLE AND ORANGE JUICE  
BOTTLED WATER  
**\$10.00**

### *The Cookie Jar*

FRESH BAKED COOKIES  
SODAS AND BOTTLED WATER  
MILK, COFFEE AND TEA  
**\$9.00**

### *Sweet & Salty*

BARBECUE CHIPS  
TRI COLORED TORTILLA CHIPS AND SALSA  
CHOCOLATE COVERED NUTS OR CHIPS  
CHOCOLATE DIPPED PRETZELS  
SODAS AND BOTTLED WATER  
**\$12.00**

### *The Cupcake Break*

FRESH BAKED CUPCAKES  
SODAS AND BOTTLED WATER  
MILK, COFFEE AND TEA  
**\$10.00**

### *Take Me Out To The Ball Game*

ROASTED PEANUTS  
POPCORN  
POTATO CHIPS  
JUMBO PRETZELS  
SODAS AND BOTTLED WATER  
**\$12.00**

### *The Chocoholic*

CHOCOLATE CHIP COOKIES  
CHOCOLATE DIPPED PRETZELS  
CHOCOLATE FUDGE BROWNIES  
CHOCOLATE COVERED OREO COOKIES  
MILK, BOTTLED WATER  
ASSORTED COFFEE AND TEA  
**\$13.00**

### *The Eastern Market*

ASSORTMENT OF CHEESES  
CRACKERS & FLAT BREADS  
FRESH FRUIT PLATTER  
CRUDITÉ OF GARDEN VEGETABLES  
WITH A CUCUMBER DILL DIP  
**\$14.00**

## *Break Enhancements*



*Granola Bars*

\$2.00 EACH

*Low Cal Yogurts*

\$3.00 EACH

*Fresh Fruit Skewers*

WITH HONEY YOGURT DIP

\$3.00 EACH

*Whole Fruit*

\$1.75 EACH

*Assorted Miniature Muffins*

\$20.00 DOZEN

*Assorted Breakfast Breads*

CARROT, ZUCCHINI, BANANA NUT

\$20.00 PER LOAF

*Mixed Nuts*

\$25.00 POUND

*Coffee & Tea*

\$26.00 GALLON

*Assorted Cookies or Brownies*

\$20.00 DOZEN

*Chocolate Dipped Pretzels*

\$20.00 DOZEN

*Chips & Salsa*

\$4.00 PERSON

*Individual Bags of Chips*

\$1.50 EACH

*Individual Bags Pretzels*

\$1.50 EACH

*Danna Still Water*  
or

*Pellegrino Sparkling Water*

\$4.00 EACH

*Iced Tea, Lemonade or Punch.*

\$26.00 GALLON

*Assorted Soft Drinks & Juices*

\$3.00 EACH

## *Plated Luncheon*



### *Mixed Green Salad*

#### *Entrees*

~CHOICE OF ONE~

CITRUS CHICKEN WITH LIME SAUCE, GARNISHED WITH  
GRILLED PINEAPPLE AND COCONUT AIOLI, RICE PILAF ALMONDINE  
**\$19.00**

CHICKEN TARRAGON WITH SHITTAKE MUSHROOMS WITH  
A TARRAGON REDUCTION, MIXED WILD RICE  
**\$19.00**

TILAPIA SAUTEED WITH A LEMON CAPER SAUCE, RICE PILAF ALMONDINE  
**\$22.00**

PENNE PASTA TOSSED WITH SLICED CHICKEN BREAST, ASPARAGUS, ARTICHOKE  
HEARTS & MUSHROOMS IN A LEMON DILL SAUCE TOPPED WITH ROMA  
TOMATOES AND SPRINKLED WITH ASIAGO CHEESE  
**\$19.00**

SINGLE BONED SHORT RIB, MASHED POTATOES WITH CARROTS & GLAZED ONIONS  
**\$22.00**

DUET OF LONDON BROIL WITH A WILD MUSHROOM LEEK SAUCE & SAUTEED  
CHICKEN BREAST IN A LEMON DILL SAUCE, SEASONED OVEN ROASTED POTATOES  
**\$24.00**

#### *Vegetable*

~CHOICE OF ONE~

GREEN BEANS WITH ROASTED ONIONS, BROCCOLI SPEARS PARMESAN, SEASONAL MIXED VEGETABLES

#### *Dessert Selections*

~CHOICE OF ONE~

STRAWBERRY CHEESECAKE, KEY LIME PIE, LEMON RASPBERRY TORTE, BLACK FOREST TORTE

## *Salad Entrees*



*Salad Entrees include bread rolls, coffee, tea,, sodas and dessert*

### *Roasted Chicken & Apple Salad*

ROASTED CHICKEN BREAST AND APPLES OVER A BED OF MIXED FIELD GREENS, DRIED CHERRIES AND CANDIED WALNUTS FINISHED WITH APPLE CIDER VINAIGRETTE

**\$19.00**

### *Grilled Chicken Caesar Salad*

JULIENNED GRILLED CHICKEN BREAST, TOMATO AND GARLIC CROUTONS OVER ROMAINE LETTUCE WITH A HOMEMADE CAESAR SALAD DRESSING

**\$16.00**

### *Cobb Salad*

JULIENNED GRILLED CHICKEN, AVOCADO, TOMATOES, EGG, SHARP CHEDDAR CHEESE AND BACON OVER MIXED FIELD GREENS WITH CREAMY BLEU CHEESE DRESSING

**\$19.00**

### *Chef Phil's Chopped Salad*

OUR VERSION OF THE ORIGINAL MAURICE SALAD WITH SHRIMP, HAM, TURKEY, HAVARTI & SHARP CHEDDAR CHEESES WITH A REFRESHING LIGHT YOGURT DRESSING GARNISHED WITH TOASTED PITA BREAD

**\$20.00**

### *Grilled Chicken Salad*

GRILLED CHICKEN SALAD ON A BED OF CHOPPED GREENS WITH TOMATO, CUCUMBER, SWEET ONIONS AND RADISHES

**\$17.00**

### *Albacore Tuna Salad*

ALBACORE TUNA SALAD WITH A ZESTY MAYONNAISE DRESSING ON A BED OF BIBB LETTUCE GARNISHED WITH FRESH FRUIT

**\$17.00**

### *Roasted Pear & Goat Cheese Salad*

ROASTED PEAR FILLED WITH GOAT CHEESE OVER MESCLUN GREENS WITH CANDIED PECANS FINISHED WITH A PORT WINE VINAIGRETTE

**\$16.00**

## *Luncheon Buffet*



MINIMUM 50 PEOPLE

### *Corktown Deli Buffet*

#### *Salads*

~CHOICE OF THREE~

PASTA SALAD, MIXED GREENS SALAD, COLE SLAW, POTATO SALAD, FRUIT SALAD

#### *Deli Selection*

ROAST BEEF, HONEY BAKED HAM, SMOKED TURKEY, GENOA SALAMI, SWISS, SHARP CHEDDAR,  
PROVOLONE CHEESE, CONDIMENTS, BREADS & ROLLS

ALBACORE TUNA OR GRILLED CHICKEN SALAD ADDITIONAL \$3.00 PER PERSON

#### *Dessert*

FUDGE BROWNIES AND FRESH BAKED COOKIES

**\$22.00** PER PERSON

### *Bricktown Deli Buffet*

#### *Salads*

MIXED FIELD GREENS SALAD, GRILLED MEDITERRANEAN VEGETABLES, COUSCOUS SALAD

#### *Deli Sandwiches*

CALIFORNIA WRAP WITH GRILLED CHICKEN, ALFALFA SPROUTS & TOMATO WRAPPED  
IN A SPINACH LAVASH FINISHED WITH AN AVOCADO MAYONNAISE SPREAD

VEGETARIAN WRAP WITH MARINATED SWEET PEPPERS, GRILLED VEGETABLES, DILL HAVARTI  
CHEESE, LETTUCE, TOMATO, HUMMUS, AND GUACAMOLE IN A SPINACH LAVASH

HOAGIE WITH ROASTED TURKEY, SMITHFIELD HAM, GENOA SALAMI, PROVOLONE CHEESE,  
LETTUCE AND TOMATO ON A HOAGIE ROLL

#### *Dessert*

DEVILS FOOD OPERA CAKE AND LEMON MERINGUE TARTLETTES

**\$25.00** PER PERSON

## *Luncheon Buffet*



MINIMUM 50 PEOPLE

### *The Tigertown Barbecue*

#### *Salads*

POTATO SALAD, FRUIT SALAD, COLE SLAW

#### *Barbecue Selection*

GRILLED HAMBURGERS, HOT DOGS, PULLED BARBECUE PORK  
TEXAS STEAK FRIES, COUNTRY BAKED BEANS, ROASTED CORN SALAD

#### *Dessert*

PEACH COBBLER AND APPLE STRUDEL

**\$25.00** PER PERSON

### *Mexican Fiesta*

#### *Salads*

YELLOW CORN AND ROASTED PEPPER SALAD  
MIXED GREEN SALAD WITH CILANTRO LIME VINAIGRETTE  
THREE BEAN SALAD

#### *Fiesta Selection*

CHILI CON QUESO & TRI COLORED CHIPS  
GRILLED BEEF & CHICKEN FAJITAS WITH SWEET ONIONS AND PEPPERS  
SERVED WITH WARM FLOUR TORTILLAS, SHREDDED CHEDDAR CHEESE,  
SOUR CREAM, PICO DE GALLO, GUACAMOLE & SPANISH RICE

#### *Dessert*

CARAMEL APPLE CINNAMON CHEESECAKE  
CINNAMON SUGAR BEIGNETS TOPPED WITH WARM CHOCOLATE SAUCE

**\$28.00** PER PERSON

## *Luncheon Buffet*



MINIMUM 50 PEOPLE

### *The Little Italy Buffet*

#### *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,  
MOZZARELLA CHEESE, CURED ITALIAN MEATS, TOASTED CIABATTA BREAD

#### *Salads*

CAESAR SALAD

#### *Entrees*

CHICKEN PARMESAN

SWEET ITALIAN SAUSAGE WITH PENNE PASTA & HUNGARIAN PEPPERS  
WITH MARINARA SAUCE OR FARFALLE PASTA WITH PESTO SAUCE,  
RATATOUILLE, TOASTED GARLIC CIABATTA BREAD

#### *Dessert*

MILK CHOCOLATE TIRAMISU AND AMARETTO CHEESECAKE BITES

**\$28.00** PER PERSON

### *The Greektown Buffet*

#### *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES, TSATZIKI, TARAMOSALATA,  
KASSERI CHEESE, FETA CHEESE, STUFFED GRAPE LEAVES, TOASTED PITA BREAD

#### *Salads*

CLASSIC GREEK SALAD

#### *Entree Selection*

SPINACH PIE, MINI CHICKEN KABOB WITH LEMON GLAZE,  
STEWED GREEN BEANS, RICE PILAF, GREEK BREAD

#### *Dessert*

ASSORTED GREEK PASTRIES

**\$28.00** PER PERSON

# Luncheon Buffet



MINIMUM 50 PEOPLE

## The Harmony Park

### *Salads*

~CHOICE OF TWO~

MIXED GREEN SALAD WITH RANCH, ITALIAN DRESSING & BALSAMIC VINAIGRETTE  
BOWTIE PASTA SALAD WITH SPRING VEGETABLES TOSSED IN A FRESH BASIL VINAIGRETTE  
CAESAR SALAD WITH GARLIC CROUTONS  
CLASSIC GREEK SALAD ADDITIONAL \$1.50 PER PERSON

### *Entrees*

~CHOICE OF THREE~

BAKED CHICKEN BREAST WITH TARRAGON CREAM SAUCE  
GRILLED LONDON BROIL WITH WILD MUSHROOM LEEK SAUCE  
SAUTEED TILAPIA WITH LEMON DILL SAUCE  
BAKED ATLANTIC SALMON WITH LEMON CAPER REDUCTION  
SAVORY SAUSAGE PASTA BAKE WITH PARMESAN AND FETA  
PENNE PASTA WITH JULIENNED GRILLED CHICKEN, ASPARAGUS,  
MUSHROOMS, ARTICHOKE AND ROMA TOMATOES

### *Vegetables*

~CHOICE OF ONE~

STEAMED VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN, GREEN BEANS  
WITH ROASTED ONIONS, ASPARAGUS WITH SWEET RED PEPPER

### *Starch*

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE,  
THREE GRAIN WILD RICE, THREE CHEESE POTATOES

### *Dessert*

MINIATURE PASTRIES

**\$30.00** PER PERSON

## *Luncheon Sandwiches*



LUNCHEON SANDWICHES INCLUDE COLE SLAW, SODAS, BOTTLED WATER,  
COFFEE, TEA, COOKIES & BROWNIES

### *Club Wrap*

LAVASH FLAT BREAD WITH ROASTED TURKEY,  
SMOKED BACON, MONTEREY JACK CHEESE,  
LETTUCE AND TOMATO

**\$16.00**

### *Hoagie Delight*

ROASTED TURKEY, SMITHFIELD HAM, GENOA  
SALAMI, PROVOLONE CHEESE, LETTUCE  
AND TOMATO ON A HOAGIE ROLL

**\$19.00**

### *Vegetarian Wrap*

MARINATED SWEET PEPPERS, GRILLED VEGETABLES,  
DILL HAVARTI CHEESE, LETTUCE, TOMATO, HUMMUS,  
AND GUACAMOLE IN A SPINACH LAVASH

**\$17.00**

### *All American*

ROAST BEEF, SHARP CHEDDAR, LETTUCE  
AND TOMATO ON KAISER ROLL

**\$19.00**

### *The European*

ROAST TURKEY BREAST, MONTEREY JACK CHEESE,  
LETTUCE AND TOMATO ON A TOASTED  
FRENCH BAGUETTE

**\$19.00**

### *California Wrap*

SLICED GRILLED CHICKEN BREAST, GRILLED SWEET  
PEPPERS, SPROUTS, DICED TOMATOES AND DILL  
HAVARTI CHEESE SERVED WITH AVOCADO  
MAYONNAISE IN A SPINACH LAVASH

**\$19.00**

### *Hero Sandwich*

SOPRESATTA SALAMI , MORTADELLA, CAPPACOLA, PROVOLONE CHEESE,  
ROASTED RED PEPPERS, LETTUCE AND TOMATO ON TOASTED CIABATTA BREAD

**\$18.00**

## *Box Lunch Selections*



BOX LUNCH SELECTIONS INCLUDE SODAS, BOTTLED WATER,  
A BAG OF CHIPS, WHOLE FRUIT AND COOKIES

### *Salads*

~CHOICE OF ONE~

POTATO SALAD, COLE SLAW, PASTA SALAD

### *Sandwiches*

#### *All American*

ROAST BEEF, SHARP CHEDDAR, LETTUCE  
AND TOMATO ON KAISER ROLL

**\$19.00**

#### *Vegetarian Wrap*

LAVASH BREAD WITH GRILLED VEGETABLES, HAVARTI  
CHEESE, HUMMUS & GUACOMOLE MAYONNAISE

**\$17.00**

#### *Hoagie Delight*

ROASTED TURKEY, SMITHFIELD HAM, GENOA  
SALAMI, PROVOLONE CHEESE, LETTUCE AND  
TOMATO ON A HOAGIE ROLL

**\$19.00**

#### *The European*

ROAST TURKEY BREAST, MONTEREY JACK CHEESE,  
LETTUCE AND TOMATO ON A TOASTED  
FRENCH BAGUETTE

**\$19.00**

#### *California Wrap*

GRILLED CHICKEN BREAST, SWEET PEPPERS,  
SPROUTS, SLICED TOMATOES AND HAVARTI CHEESE WITH  
AN AVOCADO MAYONNAISE IN A SPINACH LAVASH BREAD

**\$19.00**

# *The Renaissance Executive Package*



MINIMUM 25 PEOPLE

## *Deluxe Continental Breakfast*

ASSORTED BREAKFAST PASTRIES, BAGELS & FRESH FRUIT,  
ORANGE AND APPLE JUICE, COFFEE AND TEA

## *Mid Morning Beverage Break*

COFFEE, TEA, SODAS, BOTTLED WATER & GRANOLA BARS

## *Plated Executive Lunch*

~CHOICE OF ONE~

SERVED WITH HOMEMADE SWEET POTATO CHIPS, APPLE AND CABBAGE COLE SLAW

### *Grilled Salmon BLT*

GRILLED SALMON BLT WITH CRISPY BACON,  
LETTUCE, SLICED TOMATO AND MAYONAISE

### *Balsamic Portabello*

ROASTED BALSAMIC PORTABELLO ON CIABATTA  
BREAD WITH MOZZARELLA AND ARUGULA

### *Smoked Turkey Club*

SMOKED TURKEY, AVOCADO MAYONAISE,  
LETTUCE, CRISPY BACON

### *Asian Chicken Wrap*

ASIAN CHICKEN WRAP WITH SOY GLAZED CHICKEN,  
TOMATO, CUCUMBER AND CILANTRO PESTO ON  
SPINACH LAVASH BREAD

FRESH BAKED COOKIES AND BROWNIES

COFFEE AND TEA

SODAS AND BOTTLED WATER

## *Mid Afternoon Chocoholic Break*

CHOCOLATE CHIP COOKIES

CHOCOLATE DIPPED PRETZELS

CHOCOLATE FUDGE BROWNIES

CHOCOLATE COVERED OREO COOKIES

ASSORTED MILK, BOTTLED WATER

COFFEE AND TEA

**\$43.00 PER PERSON**

# *The Campus Martius Executive Package*



MINIMUM 25 PEOPLE

## *Deluxe Continental Breakfast*

ASSORTED BREAKFAST PASTRIES AND BAGELS, FRESH FRUIT PLATTER,  
ORANGE AND APPLE JUICE, COFFEE AND TEA

## *Mid Morning Beverage Break*

COFFEE AND TEA, SODAS, BOTTLED WATER & GRANOLA BARS

## *Buffet Lunch*

ICEBERG & ROMAINE LETTUCE WITH BACON, TOMATOES  
BLEU CHEESE AND RANCH DRESSING

SOUTHERN FRIED CHICKEN  
BBQ PULLED PORK

POTATO SALAD AND COLE SLAW  
BUTTERMILK BISCUITS  
FRESH BAKED COOKIES AND BROWNIES  
COFFEE AND TEA  
SODAS AND BOTTLED WATER

## *Mid Afternoon*

## *Take Me Out To The Ballgame*

### *Break*

JUMBO PRETZELS  
POTATO CHIPS AND POPCORN  
ROASTED PEANUTS  
SODAS AND BOTTLED WATER

**\$43.00 PER PERSON**

# *The New Center Executive Package*



MINIMUM 25 PEOPLE

## *Deluxe Continental Breakfast*

ASSORTED BREAKFAST PASTRIES, BAGELS & FRESH FRUIT,  
ORANGE AND APPLE JUICE, COFFEE AND TEA

## *Mid Morning Beverage Break*

COFFEE AND TEA, SODAS, BOTTLED WATER & GRANOLA BARS

## *Lunch Buffet*

SEASONAL MIXED GREENS WITH  
BALSAMIC VINAIGRETTE

SAUTEED TILAPIA IN A LEMON DILL SAUCE  
MARINATED GRILLED CHICKEN BREAST WITH PESTO SAUCE  
MUSHROOM RAVIOLI WITH GORGONZOLA CREAM  
AND TOASTED WALNUTS

MIXED WILD RICE PILAF  
STEAMED ASPARAGUS  
BREAD ROLLS AND BUTTER  
ASSORTED PETIT FOURS  
COFFEE AND TEA  
SODAS AND BOTTLED WATER

## *Mid Afternoon Cookie Jar Break*

FRESH BAKED COOKIES  
SODAS AND BOTTLED WATER  
MILK, COFFEE AND TEA

**\$43.00** PER PERSON

## *Butler Passed or Display Hors D'oeuvres*



### *Silver Selections*

WILD MUSHROOM TARTLET  
WITH SMOKED GOUDA  
THAI SESAME CHICKEN FINGERS WITH CHILI DIPPING SAUCE  
CRISPY SPRING ROLLS WITH PLUM SAUCE  
COCKTAIL FRANKS IN PASTRY  
VEGETARIAN PIZZA MINIATURES  
BUFFALO CHICKEN WINGS  
REUBEN QUESADILLA  
ROASTED TOMATO BASIL BRUSCHETTA  
SWEET ONION POTATO CAKES WITH SOUR CREAM AND CHIVES  
CURRIED CHICKEN SALAD IN PUFF PASTRY  
CALAMARI FRITTERS WITH COCONUT RUM SAUCE  
ASSORTED MINI QUICHE CANAPES  
FETA CHEESE, ARTICHOKE & KALAMATA OLIVE TART  
BELGIAN ENDIVE WITH SCOTTISH SALMON AND PEPPERED CREAM CHEESE  
SKEWER OF MARINATED FETA & GREEN OLIVES  
\$36.00 PER DOZEN

### *Gold Selections*

CANDIED SEA SCALLOPS RUMAKI  
COCONUT FRIED SHRIMP WITH PIÑA COLADA SAUCE  
BABY BACK RIBS WITH ZESTY BBQ SAUCE  
STUFFED MUSHROOMS WITH CRAB MEAT AND LEMON SAUCE  
STUFFED MUSHROOMS WITH SAVORY ITALIAN SAUSAGE & MARINARA SAUCE  
ORIENTAL BEEF SATAY WITH TERIYAKI GLAZE  
STUFFED MUSHROOM WITH SPINACH, FETA CHEESE AND LEMON SAUCE  
SESAME THAI CHICKEN SATAY WITH SPICY PEANUT DIP  
ICED SHRIMP WITH CLASSIC COCKTAIL SAUCE  
STUFFED GRAPE LEAVES WITH TZADZIKI SAUCE  
ANDOUILLE SAUSAGE EN CROUTE  
SPINACH FETA CHEESE TRIANGLES  
LOBSTER AND CHEDDAR POTATO SKINS  
CRAB CROQUETTES  
\$42.00 PER DOZEN

*Butler Passed or Display Hors D'oeuvres*



*Platinum Selections*

ICED COLOSSAL SHRIMP SERVED WITH CLASSIC COCKTAIL SAUCE  
LOBSTER BEIGNETS WITH CAJUN MAYONNAISE DIP  
MINIATURE MORROCAN LAMB KEBOB WITH DILL YOGURT SAUCE  
LOBSTER MARTINI IN A CHAMPAGNE CREAM SAUCE  
GRILLED MINIATURE LAMB CHOPS  
BLACK PEPPER ENCRUSTED BEEF TENDERLOIN  
ON A CROSTINI WITH BLEU CREAM CHEESE  
SCOTTISH SMOKED SALMON PINWHEELS WITH CREAM CHEESE  
LOBSTER STUFFED PEPPERS - YELLOW, ORANGE & SWEET RED BABY  
BELL PEPPERS WITH ONION, MOZZARELLA CHEESE AND BREAD CRUMBS  
\$60.00 PER DOZEN

*Butler Passed or Sushi Display*



*Maki Vegetarian Rolls*

CUCUMBER ROLL, AVOCADO CUCUMBER ROLL, ASPARAGUS ROLL, SPICY TOFU ROLL, A2C ROLL  
\$15.00 PER DOZEN

*Maki Sushi*  
\$25.00 PER DOZEN

*Tuna Roll*

THIN LAYER OF WASABI WITH FRESH TUNA

*Tuna Avocado Roll*

FRESH TUNA STRIPS WITH AVOCADO

*Salmon Roll*

THIN LAYER OF WASABI WITH FRESH SALMON

*Salmon Avocado Roll*

FRESH SALMON STRIPS WITH AVOCADO

*Spicy Scallop Roll*

SPICY SAUCE WITH SMALL SCALLOPS

*California Roll*

IMITATION CRAB, AVOCADO AND CUCUMBER  
TOPPED WITH MASAGO

*Spicy Tuna Roll*

CHOPPED TUNA WITH SPICY SAUCE AND MASAGO

*Boston Roll*

SHRIMP, LETTUCE AND CUCUMBER

*Philadelphia Roll*

SALMON, CREAM CHEESE, CUCUMBER AND ASPARAGUS

*Premium Sushi Rolls*

\$30.00 PER DOZEN

*Salmon Tsutumi Roll*

MASAGO, CRAB MEAT, ASPARAGUS, AVOCADO AND CUCUMBER  
TOPPED WITH FRESH SALMON

*Shrimp Fashion Roll*

COOKED SHRIMP, LETTUCE, CUCUMBER  
AVOCADO, TOMATO AND ASPARAGUS

*Rainbow Roll*

CALIFORNIA ROLL WITH FRESH TUNA,  
WHITEFISH AND AVOCADO

## Specialty Displays



MINIMUM 50 PEOPLE

### *Fresh Seasonal Fruit*

SERVED WITH RASPBERRY CHANTELLE SAUCE

\$250.00

### *Lobster Fondue*

CHILLED COLDWATER TAIL WITH A GRUYERE  
COGNAC DIPPING SAUCE

\$300.00

### *Cheese Display*

ASSORTMENT OF DOMESTIC CHEESES AND CRACKERS

\$250.00

### *Vegetable Crudites*

GARDEN FRESH VEGETABLES SERVED WITH RANCH DIP

\$150.00

### *International Cheese Board*

IMPORTED CHEESES SERVED WITH AN ASSORTMENT  
OF CRACKERS AND CURED MEATS

\$325.00

### *Whole Brie En Croute*

WRAPPED IN PHYLLO PASTRY WITH  
RASPBERRY SAUCE AND TOASTED ALMONDS

\$150.00

### *Scottish Salmon*

SERVED WITH ONIONS, CAPERS,  
CREAM CHEESE, PUMPERNICKLE BREAD

\$350.00

### *Whole Smoked Norwegian Salmon*

SALMON IS SMOKED IN HOUSE AND SERVED  
WITH SWEET ONIONS, CAPERS, CREAM CHEESE

\$375.00

### *Antipasto Display*

A MEDITERRANEAN BLEND OF OLIVES, FETA  
CHEESE, GRILLED VEGETABLES AND CURED MEATS

\$275.00

### *Iced Seafood Bar*

CRAB CLAWS, ICED JUMBO SHRIMP, SEA SCALLOPS,  
SEVICHE, OYSTERS ON THE HALF SHELL WITH  
COCKTAIL SAUCE, LEMON AND HORSERADISH

\$400.00

*Stations*



EACH ITEM SERVES 50 PEOPLE

*Roasted Whole Tom Turkey  
with Homemade Cranberry Sauce*

SERVED WITH ROLLS AND CONDIMENTS

**\$225.00**

*Herb Encrusted Roast Tenderloin of Beef*

SERVED WITH HORSERADISH SAUCE,  
DIJON MUSTARD AND BREAD ROLLS

**\$325.00**

*Herb Encrusted Prime Rib of Beef*

SERVED WITH NATURAL AU JUS, HORSERADISH  
SAUCE AND BREAD ROLLS

**\$325.00**

*Roasted Rack of Lamb*

ENCRUSTED WITH PECANS AND FRESH HERBS  
MINT SAUCE

**\$600.00**

*Roast Pork Loin*

CAJUN STYLE PORK LOIN WITH AN APRICOT GLAZE  
HOMEMADE APPLESAUCE

**\$230.00**

*Mediterranean Dips & Spreads*

BABA GHANOUJ, TABOULI, HUMMUS, TSATSIKI SAUCE  
TOASTED PITA BREAD

**\$150.00**

*Honey Glazed Ham.*

SERVED WITH CAJUN MAYONNAISE,  
MUSTARD AND BREAD ROLLS

**\$250.00**

*Pasta Station.*

FARFALLE AND MINI PENNE PASTA SAUTEED IN  
OLIVE OIL AND GARLIC SERVED WITH CLAM,  
MARINARA, PESTO CREAM OR BOLOGNESE SAUCES  
GARLIC CIABATTA BREAD

**\$12.00 PER PERSON**

## *Stations*



### *Asian*

STIR FRIED CHICKEN, BEEF & CHINESE VEGETABLES  
IN A TERIYAKI SAUCE, & FRIED RICE

**\$14.00**

### *Mashed Potato Bar*

A SELECTION OF GARLIC MASHED AND SWEET  
POTATOES SERVED WITH COUNTRY GRAVY AND  
ASSORTED TOPPINGS IN MARTINI GLASSES

**\$7.00**

### *Fajita*

SOUTHWESTERN BEEF AND CHICKEN WITH PEPPERS,  
ONIONS, GUACAMOLE, SALSA, SOUR CREAM  
AND SHARP CHEDDAR SERVED WITH WARM  
SOFT TORTILLAS AND SPANISH RICE

**\$15.00**

### *Mediterranean Shrimp*

SHRIMP SAUTEED IN OLIVE OIL AND  
GARLIC WITH A RICH PROVENCALE SAUCE  
GARLIC CIABATTA BREAD

**\$20.00**

### *Salad Bar*

MIXED FIELD GREENS, GARLIC CROUTONS, BACON BITS,  
TOMATOES, CHEESE, GRATED EGGS, OLIVES, SPROUTS,  
TOASTED PINE NUTS & CHOICE OF DRESSINGS

**\$9.00**

### *Sushi Bar*

SPICY TUNA ROLLS, CALIFORNIA ROLLS, SALMON  
AND ASSORTED SASHIMI PRESENTED WITH WASABI,  
SOY SAUCE AND PICKLED GINGER

**\$20.00**

### *Mardi Gras*

CHICKEN OR SHRIMP JAMBALAYA, CATFISH BEIGNETS WITH A CAJUN MAYONNAISE,  
SEARED CAJUN CHICKEN BREAST WITH SWEET PEPPERS AND ONIONS

**\$22.00**

*Plated Appetizers*



*Wild Mushroom Napoleon*

WITH PARSLEY & CRUMBED BLEU CHEESE SAUCE

\$10.00

*Citrus Poached Shrimp*

WITH GRILLED ASPARAGUS

\$13.00

*Pan Seared Sea Scallops*

WITH POLENTA CAKE & TOMATO BASIL JUS

\$16.00

*Jumbo Shrimp Cocktail*

CLASSIC COCKTAIL SAUCE

\$12.00

*Lobster Ravioli*

CHAMPAGNE LEEK SAUCE AND  
SHAVED PARMESAN CHEESE

\$15.00

*Maine Lobster Medallions*

WITH HARIGOT VERT, MACHE  
LEAVES & CAVIAR CREAM

\$20.00

*Wild Mushroom Phylo Purse*

SERVED ON A BED OF BASIL POLENTA

\$10.00

*Carpaccio of Smoked Salmon*

WITH ONIONS, CAPPERS & CREAM CHEESE  
TOASTED PUMPERNICKLE BREAD

\$10.00

## Plated Fish & Seafood Dinner Selections



### Salads

~CHOICE OF ONE~

#### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Mixed Baby Greens with Roasted Pear*

WALNUTS AND ROQUEFORT  
VINAGRETTE DRESSING

#### *Classic Greek Salad*

ADDITIONAL \$1.50 PER PERSON

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES,  
PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON



#### *Atlantic Salmon*

BAKED & TOPPED WITH LEMON CAPER SAUCE,  
BROCCOLI SPEARS, PARMESAN SEASONED OVEN  
ROASTED POTATOES  
\$28.00

#### *Tilapia*

SAUTEED WITH LEMON TARRAGON BUTTER, RICE  
PILAF ALMONDINE, FRENCH GREEN BEANS  
\$30.00

#### *Chilean Sea Bass*

BAKED CHILEAN SEA BASS ENCRUSTED  
WITH PARMESAN CHEESE AND JAPANESE BREAD  
CRUMBS TOPPED WITH LUMP CRAB MEAT, CHAMPAGNE  
LEEK SAUCE, ASPARAGUS AND RICE PILAF ALMONDINE  
\$32.00

#### *Thyme Grilled Prawns*

JUMBO PRAWNS OVER A BED OF ISRAELI  
COUSCOUS, BABY VEGETABLES  
\$36.00

#### *Sesame Crusted Tuna*

SESAME CRUSTED TUNA WITH SWEET SOY EMULSION,  
JASMINE RICE, ASPARAGUS  
\$32.00

## *Plated Chicken Dinner Selections*



### *Salads*

~CHOICE OF ONE~

#### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Mixed Baby Greens with Roasted Pear*

WALNUTS AND ROQUEFORT  
VINAGRETTE DRESSING

#### *Classic Greek Salad*

ADDITIONAL \$1.50 PER PERSON

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES,  
PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON



#### *Mediterranean Roast Chicken*

AIRLINE CHICKEN BREAST SAUTEED WITH  
WHITE WINE, GARLIC AND TOPPED WITH A LEMON  
OREGANO SAUCE, SEASONED OVEN ROASTED POTATOES  
AND VEGETABLE MEDLEY

\$30.00

#### *Chicken Breast Florentine*

STUFFED WITH SPINACH & CHEESE ENCRUSTED WITH  
FRESH HERBS AND JAPANESE BREAD CRUMBS AND  
FINISHED WITH A LEMON DILL SAUCE

\$30.00

#### *Pan Roasted Chicken Breast*

SHIITAKE MUSHROOM SAUCE AND  
BRAISED SPINACH, RICE PILAF

\$30.00

#### *Chicken Piccata*

MUSHROOM CAPER GLAZE, THREE  
CHEESE POTATOES, ASPARAGUS

\$30.00

#### *Mushroom Stuffed Chicken Breast*

WITH PORCINI MUSHROOMS SERVED WITH POLENTA  
CATI, CARMELIZED CIPPOLINI ONIONS AND FINISHED  
WITH POCHINI SAUCE, THREE GRAIN WILD RICE

\$32.00

#### *Almond Pesto Chicken*

ALMOND PESTO CRUSTED FREE RANGE CHICKEN  
BREAST WITH GARLIC MASHED POTATOES AND  
BRAISED BABY VEGETABLES

\$32.00

## *Plated Beef, Lamb & Pork Dinner Selections*



### *Salads*

~CHOICE OF ONE~

#### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Mixed Baby Greens with Roasted Pear*

WALNUTS AND ROQUEFORT  
VINAGRETTE DRESSING

#### *Classic Greek Salad*

ADDITIONAL \$1.50 PER PERSON

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES,  
PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON



#### *Eight Ounce Filet Mignon*

ON A BED OF ROASTED SWEET ONIONS FINISHED WITH  
A BLACK FOREST MUSHROOM BORDELAISE SAUCE,  
SEASONED OVEN ROASTED POTATOES AND BROCCOLI

\$39.00

#### *Herb Encrusted Prime Rib of Beef*

SLOW ROASTED WITH NATURAL AU JUS  
AND HORSERADISH SAUCE, THREE CHEESE  
POTATOES AND ASPARAGUS

\$35.00

#### *Grilled Lamb Chops (4)*

GRECIAN STYLE GRILLED LAMB CHOPS WITH LEMON  
ROASTED POTATOES & FRESH GREEN BEANS

\$35.00

#### *Grilled Pork Loin*

SAUTEED PORK LOIN MEDALLIONS WITH A  
CHANTERELLE MUSHROOM DEMI GLAZE, THREE  
CHEESE SCALLOPED POTATOES AND ASPARAGUS

\$32.00

#### *Lamb Shank*

LAMB SHANK WITH MOROCCAN COUSCOUS  
& STEWED VEGETABLES

\$32.00

#### *Cabernet Braised Short Ribs*

BEEF SHORT RIBS FINISHED WITH CABERNET  
SAUCE, RUSTIC VEGETABLE MEDLEY  
& WHIPPED ROSEMARY POTATOES

\$30.00

*Plated Duet Dinner Selections*



*Salads*

~CHOICE OF ONE~

*Mixed Green Salad*

RANCH AND ITALIAN DRESSING

*Caesar Salad*

WITH GARLIC CROUTONS

*Mixed Baby Greens with Roasted Pear*

WALNUTS AND ROQUEFORT  
VINAGRETTE DRESSING

*Classic Greek Salad*

ADDITIONAL \$1.50 PER PERSON

*Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES,  
PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON



*Chicken & Salmon*

GRILLED CHICKEN BREAST WITH LEMON OREGANO  
GLAZE AND BAKED SALMON WITH ROASTED  
TOMATOES AND CAPERS, RICE PILAF, ASPARAGUS

\$36.00

*Petit Filet Mignon & Shrimp Scampi*

PETIT FILET MIGNON WITH WILD MUSHROOM  
BORDELAISE SAUCE AND SHRIMP SCAMPI

\$47.00

*Chicken & Sliced Beef Tenderloin*

WINGED CHICKEN BREAST WITH TARRAGON  
REDUCTION SAUCE AND SLICED BEEF TENDERLOIN  
WITH WILD MUSHROOM BORDELAISE SAUCE,  
ROASTED POTATOES AND VEGETABLE MEDLEY

\$36.00

*Grilled Pork Loin & Colossal Shrimp*

PORK LOIN MEDALLIONS IN A MARSALA SAUCE, GRILLED  
COLOSSAL SHRIMP SERVED WITH HARICOT VERTS AND  
ROSEMARY GRUYERE MASHED POTATOES, VEGETABLE  
MEDLEY

\$36.00

*Plated Duet Dinner Selections (continued)*



*Chilean Sea Bass & Herb Encrusted  
Beef Tenderloin*

CHILEAN SEA BASS WITH LUMP CRAB AND  
CHAMPAGNE LEEK SAUCE AND SLICED BEEF  
TENDERLOIN WITH BORDELAISE SAUCE

**\$47.00**

*Sliced Veal Medallions &  
Grilled Sea Scallops*

VEAL MEDALLIONS WITH A CHANTERELLE  
MUSHROOM DEMI GLAZE AND BACON WRAPPED  
SEA SCALLOPS SERVED ROSEMARY SPETZEL AND AN  
ASSORTMENT OF PETIT VEGETABLES

**\$51.00**

*Petit Filet & Roasted Maine Lobster Tail*

BEEF FILET WITH A MERLOT REDUCTION AND ROASTED MAINE LOBSTER  
WITH LOBSTER CREAM SAUCE, ASPARAGUS AND ROASTED POTATOES

MARKET PRICE

## *Dinner Buffets*



*Dinner Buffet include bread rolls, a selection of three salads, three entrees, a vegetable, a starch, a customized sweets table, coffee & tea.*

### *Salads*

~CHOICE OF THREE~

#### *Mixed Green Salad*

WITH RANCH AND VINAIGRETTE DRESSINGS

#### *Classic Greek Salad*

WITH A CREAMY OREGANO DRESSING  
ADDITIONAL \$1.50 PER PERSON

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Bontie Pasta Salad*

WITH SPRING VEGETABLES IN A BASIL VINAIGRETTE

#### *Spinach Salad*

WITH BACON, EGG, PARMESAN AND A  
WARM BACON DRESSING

#### *Country Style Potato Salad*

DICED IDAHO POTATOES, ONIONS, CELERY AND EGGS  
IN A ZESTY MAYONNAISE DRESSING

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES, PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON

## Dinner Buffets



### Entrees

~CHOICE OF THREE~

#### *Chicken Piccata*

THINLY SLICED BREAST WITH A GARLIC  
MUSHROOM CAPER GLAZE

#### *Salmon Filet*

LEMON DILL SAUCE

#### *Roasted Turkey*

HOMEMADE DRESSING AND COUNTRY GRAVY

#### *Baked Chicken*

WITH ROSEMARY APPLE GLAZE

#### *Herb Encrusted Prime Rib*

NATURAL AU JUS  
AND HORSERADISH SAUCE

#### *Savory Sausage Pasta Bake*

WITH PARMESAN AND FETA

#### *Grilled Flank Steak*

MUSHROOM LEEK SAUCE

#### *Pork Loin Medallions*

MARSALA SAUCE

### Vegetables

~CHOICE OF ONE~

VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN,  
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS SPEARS

### Starch

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE,  
THREE CHEESE POTATOES, THREE GRAIN WILD RICE WITH SWEET PEPPERS

### *Customized Sweets Table*

ASSORTED TORTES, CHEESECAKES & MINIATURE PASTRIES

\$45.00 PER PERSON

## *Family Style Dinner*



*Family Style Dinner includes choice of three entrees, pasta, salad, vegetable, starch and bread rolls,, Also includes a miniature petit four selection, coffee & tea.*

### *Salads*

~CHOICE OF ONE~

#### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

#### *Classic Greek Salad*

CREAMY OREGANO DRESSING

@ 1.50 PER PERSON

### *Entrees*

~CHOICE OF TWO~

#### *Herb Encrusted Beef Tenderloin*

SLICED WITH WILD MUSHROOM BORDELAISE SAUCE

#### *Savory Sausage Pasta Bake*

WITH PARMESAN & FETA

#### *Chicken Piccata*

MUSHROOM CAPER GLAZE

#### *Grilled Flank Steak*

MUSHROOM LEEK SAUCE

#### *Salmon Filet*

LEMON DILL SAUCE

#### *Vegetarian Lasagna*

SPRING VEGETABLES, SPINACH, MUSHROOMS,  
MOZZARELLA AND FETA CHEESE IN A SWEET  
BASIL PESTO SAUCE

*Family Style Dinner (continued)*



*Pasta*

~CHOICE OF ONE~

*Penne Pasta*

MARINARA OR BOLOGNESE SAUCE

*Bontie Pasta*

WITH A CREAMY PESTO SAUCE OR  
GARLIC CLAM SAUCE

*Vegetables*

~CHOICE OF ONE~

STEAMED VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN  
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS WITH SWEET RED BELL PEPPERS

*Starch*

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE  
THREE GRAIN WILD RICE WITH SWEET PEPPERS, THREE CHEESE POTATOES

*Miniature Petit Four Selection*

\$45.00 PER PERSON

CUSTOMIZED SWEETS TABLE  
ADDITIONAL \$7.00 PER PERSON

## *Family Style Greek Feast*



*Our Greek Feast includes salad, two entrees, vegetable, starch,  
Greek bread, a rich assortment of Greek pastries, coffee & tea.*

### *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,  
FETA CHEESE, GRAPE LEAVES AND TOASTED PITA BREAD WITH TSATSIKI SAUCE

### *Salads*

~CHOICE OF ONE~

#### *Greek Salad*

MIXED GREENS WITH BEETS, ONIONS, TOMATOES, KALAMATA OLIVES  
AND TOPPED WITH FETA CHEESE AND PEPPERONCINI

#### *Traditional Village Salad*

TOMATOES, CUCUMBERS AND PEPPERONCINI TOPPED  
WITH KALAMATA OLIVES AND FETA CHEESE

### *First Course*

~CHOICE OF FOUR~

#### *Spinach Pie*

SHEETS OF DELICATE PHYLLO DOUGH LAYERED WITH  
A DELICIOUS SPINACH AND FETA CHEESE FILLING

#### *Pastitso*

GROUND MEAT AND MACARONI BAKE, GRATED CHEESE & COVERED  
WITH A RICH BÉCHAMEL SAUCE

*Family Style Greek Feast (continued)*



*Grilled Chicken Kabobs*

MARINATED WITH LEMON AND OREGANO

*Roasted Leg of Lamb*

ENCRUSTED WITH FRESH HERBS & NATURAL A JUS

*Grilled Tilapia*

LEMON BUTTER SAUCE

*Vegetable & Starch*

GREEK STYLE PEAS

OR

GREEN BEANS WITH STEWED TOMATOES & HERBS

&

LEMON ROASTED POTATOES

OR

RICE PILAF

*Assorted Greek Pastries*

LOUKOUMATHES, BAKLAVA, BOUGATSA, KIDAIFI & KARITHOPITA

ASSORTED GREEK COOKIES

\$44.00 PER PERSON

*Grilled Lamb Chops*

TWO PER PERSON, MARINATED AND SEASONED

ADDITIONAL \$10.00 PER PERSON

# *Family Style Italian Feast*



*Our Italian Feast includes bread rolls, salad, two entrees, vegetable and starch.  
Also includes a rich assortment of Italian pastries, coffee & tea.*

## *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,  
MOZZARELLA CHEESE, CURED ITALIAN MEATS AND TOASTED CIABATTA BREAD

## *Salads*

~CHOICE OF ONE~

### *Caesar Salad*

WITH HOMEMADE GARLIC CROUTONS

OR

### *Mixed Field Greens*

WITH TOMATOES, CARROTS, TOASTED PINE NUTS,  
ASIAGO CHEESE IN A LIGHT BALSAMIC VINAIGRETTE

OR

### *Arugula Salad*

WITH TOASTED PINE NUTS AND THINLY SLICED PARMEGIANO-REGGIANO  
TOSSED IN A LIGHT OLIVE OIL AND LEMON VINAIGRETTE  
ADDITIONAL \$1.50 PER PERSON

## *Entrées*

~CHOICE OF THREE~

### *Lasagna Verde*

SPINACH LASAGNA MADE WITH RICOTTA CHEESE, A RICH SAVORY SAUSAGE RAGU  
AND THEN TOPPED WITH A CREAMY BÉCHAMEL SAUCE

*Family Style Italian Feast (continued)*



*Pork Loin Marsala*

TENDER PORK LOIN IN A MARSALA WINE SAUCE WITH PORCINI MUSHROOMS

*Chicken Piccata*

SAUTEED BREAST OF CHICKEN WITH MUSHROOMS,  
CAPERS AND BABY ARTICHOKE

*Veal Scallopine*

VEAL MEDALLIONS SAUTÉED WITH WHITE WINE, MUSHROOMS,  
ROASTED TOMATOES, PROSCIUTTO AND FONTINA CHEESE

*Grilled Atlantic Salmon*

GRILLED ATLANTIC SALMON WITH A CITRUS GLAZE

*Beef Tenderloin*

BEEF TENDERLOIN AU POIVRE WITH A SHIITAKE  
MUSHROOM AND A SWEET SHERRY SAUCE

*Vegetables*

BROCCOLINI WITH EXTRA VIRGIN OLIVE OIL AND GARLIC  
OR  
ASPARAGUS WITH LEMON BUTTER AND PARMESAN CHEESE

*Starch*

PENNE PASTA WITH MARINARA SAUCE  
OR  
ROASTED POTATOES

*Assorted Italian Pastries*

BISCOTTI, AMARETTO COOKIES, CANNOLIS & TIRAMISU

\$48.00 PER PERSON

## Dessert Selections



### *Flourless Amaretto Chocolate Cake*

OUR FAVORITE INDULGENCE - CHOCOLATE. THIS TEMPTING DESSERT IS CONVERTED FROM SINNER TO SAINT AND THEN BACK AGAIN AS THIS FLOURLESS CHOCOLATE CAKE HAS ITS SOFT CENTER FILLED WITH AMARETTO LIQUOR AND BAVARIAN MOUSSE

### *Dried Fruit Rice Pudding*

THIS TRADITIONAL RICE PUDDING RECIPE MIXES DRIED FRUITS AND SPICES WITH ARBORIO RICE WHICH IS THEN WRAPPED IN A DELICATE WONTON FOR A PLAYFUL TWIST ON EAST MEETS WEST

### *Tiramisu*

YELLOW CAKE SOAKED IN ESPRESSO AND KAHLUA WITH A MASCARPONE CHEESE FILLING TOPPED WITH WHIPPED CREAM & COCOA POWDER

### *New York Style Cheesecake*

TOPPED WITH FRESH STRAWBERRY COULIS OR A MENAGE OF FRESH BERRIES

### *Black Forest Torte*

CHOCOLATE CHIFFON WITH DARK CHERRIES, WHIPPED CREAM AND CHOCOLATE SHAVINGS SERVED WITH A CREAM ANGLAISE

### *Key Lime Pie*

SERVED WITH RASPBERRY COULIS

### *Caramelized Apple Crepes*

CRISP APPLES ARE GENTLY CARAMELIZED WITH FALL SPICES SUCH AS CINNAMON, VANILLA AND GINGER THEN DELICATELY FOLDED INTO AN ARTFULLY CRAFTED CREPE ACCOMPANIED WITH HOMEMADE CREME ANGLESE TO WARM THE SPIRITS ON THE CHILLIEST OF FALL EVENINGS

### *Chocolate Mousse Torte*

CHOCOLATE CHIFFON FILLED WITH KAHLUA LACED CHOCOLATE MOUSSE AND A CHOCOLATE GLAZE

### *Customized Sweets Table*

WITH AN ASSORTMENT OF MINIATURE PASTRIES AND PETIT FOURS, TORTES, FRESH FRUIT AND BERRIES

**\$13.00** PER PERSON

### *Miniature Pastry Display*

**\$9.00** PER PERSON

### *Chocolate Fondue Fountain*

MINIMUM 50 PEOPLE

BELGIAN CHOCOLATE SERVED WITH FRESH FRUITS, PRETZEL RODS, MARSHMALLOWS, COOKIES AND ALL OF YOUR DIPPING TREATS

**\$8.00** PER PERSON

### *Gourmet Coffee Station*

FLAVORED COFFEE SYRUPS, FRESH WHIPPED CREAM, CHOCOLATE SHAVINGS, CINNAMON STICKS, FLAVORED CREAMERS AND ROCK CANDY STIRRERS

**\$6.00** PER PERSON

## *Hosted Standard & Premium Bar Packages*



### *Standard*

ONE HOUR **\$12.00**

EACH ADDITIONAL HOUR IS **\$6.00**

### *Standard Bar*

CLAN MCGREGOR, JIM BEAM, NEWPORT, SMIRNOFF VODKA  
SEAGRAM GIN, CASTILLO LIGHT RUM, CHRISTIAN BROTHERS BRANDY,  
SOUTHERN COMFORT, JOSE CUERVO TEQUILLA, PEACH SCHNAPPS

BUDWEISER, BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE  
NON-ALCOHOLIC BEER

CABERNET, COPPERIDGE CHARDONNAY, WHITE ZINFANDEL

SODAS AND JUICES

### *Premium*

ONE HOUR **\$14.00**

EACH ADDITIONAL HOUR IS **\$7.00**

### *Premium Bar*

DEWARS WHITE LABEL SCOTCH, JACK DANIELS, CANADIAN CLUB, ABSOLUT  
TANQUERAY, BACARDI, CAPTAIN MORGAN, CHRISTIAN BROTHERS BRANDY  
JOSE CUERVO TEQUILLA, 1800 TEQUILLA, PEACH SCHNAPPS, SOUTHERN COMFORT

BUDWEISER, BUD LIGHT, HEINEKEN, LABATT BLUE  
AMSTEL LIGHT, NON-ALCOHOLIC BEER

WHITE ZINFANDEL, CLOS DU BOIS RED ZINFANDEL, CLOS DU BOIS CHARDONNAY

SODAS AND JUICES

### *Super Premium*

ONE HOUR **\$17.00**

EACH ADDITIONAL HOUR IS **\$9.00**

### *Super Premium Bar*

GREY GOOSE, HENNESSY, BAILEYS, CROWN ROYAL, MARTELL  
INCLUDES CORDIALS & COGNAQ

## *Hosted & Cash Bar Packages*



### *Cash Bar*

BARTENDER @ \$125.00 EACH  
CASHIER @ \$100.00 EACH

### *Standard*

MIXED DRINKS - \$6.00, WINE - \$5.00  
BEER - \$5.00, SODAS AND JUICES - \$3.00

### *Premium*

CORDIALS AND COGNAC - \$9.00, MIXED DRINKS - \$8.00, WINE - \$7.00  
BEER - \$6.00, IMPORT BEER - \$7.00, SODAS AND JUICES - \$3.00



## *Hosted Beer, Wine & Soda Bar*

BARTENDER @ \$125.00 EACH  
CASHIER @ \$100.00 EACH

### *Standard*

ASSORTED SODAS AND JUICES, CHARDONNAY, MERLOT, ZINFANDEL, BUDWEISER,  
BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$14.00, THREE HOURS - \$16.00, FOUR HOURS - \$18.00  
FIVE HOURS - \$20.00, SIX HOURS - \$22.00

### *Premium*

ASSORTED SODAS AND JUICES, CHARDONNAY, RED ZINFANDEL, WHITE ZINFANDEL,  
BUDWEISER, HEINEKEN, LABATT BLUE, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$16.00, THREE HOURS - \$18.00, FOUR HOURS - \$20.00  
FIVE HOURS - \$22.00, SIX HOURS - \$24.00

## *Wine List*



### *House Wine*

CHARDONNAY, CABERNET SAUVIGNON, MERLOT  
\$20.00 PER BOTTLE

### *White Wines*

CHARDONNAY, FAT BASTARD, FRANCE \$30  
CHARDONNAY, TOASTED HEAD, CALIFORNIA \$35  
CHARDONNAY, KENDALL JACKSON VINTNERS RESERVE, CALIFORNIA \$34  
PINOT GRIGIO, KRIS, ALTO ADIGE, ITALY \$30  
PINOT GRIGIO, BOTTEGA VINAIN, TRENTINO, ITALY \$40  
WHITE ZINFANDEL, BERINGER \$18

### *Red Wines*

CABERNET SAUVIGNON, STERLING VINTNERS COLLECTIONS \$34  
CABERNET SAUVIGNON, J. LOHR ESTATES, CALIFORNIA \$34  
PINOT NOIR, REX GOLIATH, CALIFORNIA \$30  
MERLOT, BLACKSTONE, CALIFORNIA \$32  
CABERNET, FRANCIS-COPPOLA, "DIAMOND," NAPA \$45  
SHIRAZ, PALANDRI, WESTERN AUSTRALIA \$40

### *Champagne & Sparkling Wines*

DOM PERIGNON "ROSE", FRANCE \$400  
DOM PERIGNON, FRANCE \$200  
VEUVE CLICQOUT "GOLD LABEL", FRANCE \$110  
MOET & CHANDON "NECTAR", FRANCE \$90  
MOET & CHANDON "WHITE STAR", FRANCE \$90  
MARTINI & ROSSI, ASTI SPUMANTE, PIEDMONT \$27

## *Audio-Visual Equipment & Services*



ANY EQUIPMENT ORDERED LESS THAN 48 HOURS IN ADVANCE IS SUBJECT TO A \$35.00 RUSH FEE. EXTENSIVE AUDIO-VISUAL EQUIPMENT SETUP MAY BE SUBJECT TO ADDITIONAL FEES. TECHNICIANS ARE AVAILABLE, WITH ADVANCE NOTICE, AT A COST OF

### *Technicians*

|                 |              |          |
|-----------------|--------------|----------|
| MONDAY - FRIDAY | 8AM-5PM      | \$52.00  |
|                 | 5PM-MIDNIGHT | \$78.00  |
|                 | MIDNIGHT-6AM | \$104.00 |
| SATURDAY        | 6AM-MIDNIGHT | \$78.00  |
|                 | MIDNIGHT-6AM | \$104.00 |
| SUNDAY          | ALL DAY      | \$104.00 |



MIN CALLS BETWEEN 8AM & 4PM, M-F WILL BE 4 HOURS  
MIN CALLS BETWEEN 4PM & 8AM, M-F ALL DAY SAT. & SUN WILL BE 3HRS

VIDEO PROJECTORS MAY BE ORDERED FROM OUR A/V COMPANY (PRICES RANGE FROM \$250-\$500 DEPENDENT ON SPECIFIC EQUIPMENT REQUIRED), HOWEVER THE BANQUET DEPARTMENT CANNOT BE RESPONSIBLE FOR THE SETUP OF THIS EQUIPMENT

CLIENT IS RESPONSIBLE FOR ALL CHARGES UNLESS AN A/V IS CANCELLED  
48 HOURS PRIOR TO THE FUNCTION.



### LCD & DLP PROJECTORS

|                                     |          |
|-------------------------------------|----------|
| LCD DATA (XGA) 1100 LUMENS          | \$300.00 |
| LCD/DLP DATA (XGA) 1800-2000 LUMENS | \$400.00 |
| LCD CHRISTIE L6 (XGA) 5200 LUMENS   | \$800.00 |

### SCREENS & DRAPES

|                            |          |
|----------------------------|----------|
| 70" X 70" TRIPOD           | \$20.00  |
| 8' X 8' TRIPOD             | \$30.00  |
| 10' X 10' ROLLER           | \$60.00  |
| 6' X 8' FRONT FAST-FOLD    | \$160.00 |
| 6' X 8' REAR FAST-FOLD     | \$190.00 |
| 7.5' X 10' FRONT FAST-FOLD | \$200.00 |
| 7.5' X 10' REAR FAST-FOLD  | \$250.00 |
| 9' X 12' FRONT FAST-FOLD   | \$300.00 |
| 9' X 12' REAR FAST-FOLD    | \$350.00 |

## *Audio-Visual Equipment & Services*



### SOUND EQUIPMENT

|                               |          |
|-------------------------------|----------|
| WIRELESS UHF MIC              | \$150.00 |
| ALL GENERAL PURPOSE MICS      | \$30.00  |
| ANCHOR LIBERTY SPEAKER SYSTEM | \$150.00 |
| EV 12 CHANNEL MIXER           | \$100.00 |
| MACKIE 1202-1402 MIXER        | \$100.00 |

### MEETING ROOM AIDS

|                                |          |
|--------------------------------|----------|
| TELEPHONE LINE (PER LINE)      | \$150.00 |
| PHOTOCOPIES (PER COPY)         | \$ 0.50  |
| FLIPCHART WITH MARKERS         | \$30.00  |
| WHITE MARKER BOARD WITH STAND  | \$50.00  |
| CORK BULLETIN BOARD WITH STAND | \$50.00  |

### ACCESSORIES

|                             |          |
|-----------------------------|----------|
| WIRELESS MOUSE              | \$60.00  |
| VGA DISTRIBUTION AMP, 1 X 2 | \$50.00  |
| LASER POINTER               | \$35.00  |
| EASEL                       | \$30.00  |
| CHART STAND                 | \$30.00  |
| VHS RECORDER                | \$60.00  |
| DVD PLAYER/RECORDER         | \$60.00  |
| CD PLAYER                   | \$60.00  |
| 4 CHANNEL MIXER             | \$60.00  |
| 24 CHANNEL PRESS FEED       | \$150.00 |
| POLYCOM CONFERENCE PHONE    | \$150.00 |

### ADDITIONAL SERVICES

|   |          |
|---|----------|
| VENDOR OR EXHIBIT TABLES  | \$35.00  |
| ICE CARVINGS (ADDITIONAL CHARGES MAY BE INCURRED BASED ON DESIGN) | \$350.00 |
| CAKE CUTTING FEE (PER PERSON)                                     | \$2.00   |
| COAT CHECK (PER PERSON)   | \$2.00   |
| PARKING CHARGES (PLEASE ASK YOUR SALES MANGER)                    | TBD      |
| VOTIVE CANDLES WITH MIRRORS (PER TABLE)                           | \$10.00  |
| DANCE FLOOR   | \$350.00 |
| PIPE & DRAPE (PER PANEL)  | \$50.00  |
| WEDDING ARBOR CEREMONY DISPLAY                                    | \$350.00 |
| WEDDING CAKE ARBOR DISPLAY  | \$150.00 |