

SAMPLE MENU I : \$10/ PER PERSON

APPETIZERS

CHEESY GARLIC BREAD

Crispy baguette bread brushed with garlic butter and topped with melted mozzarella cheese. Served with marinara sauce.

FRESH VEGETABLE CRUDITE W/ HUMMUS

Crisp fresh veggies served w/ plain or garlic hummus.

BUFFET FIRST COURSE

GARDEN SALAD

Tomatoes, Onions, and Croutons w/ choice of dressing

ASSORTED BREADS

Choice of garlic bread or dinner rolls

BUFFET SECOND COURSE

CHICKEN PICCATA

A light, crisp sauce made from smashed capers, artichokes, lemon and white wine served over a pan fried chicken breast and angel hair pasta.

PASTA PRIMAVERA

Tri-colored rotini noodles w/ homemade marinara sauce & fresh broccoli, peppers and mushrooms.

SAMPLE MENU II : \$18/ PER PERSON

APPETIZERS

ROASTED GARLIC BRUSCHETTA

We pair a slow roasted full bulb of garlic with freshly toasted garlic bread, sliced provolone, fresh tomato and basil mixture, and a touch of balsamic glaze.

SHRIMP COCKTAIL

Chilled shrimp served with cocktail sauce & lemons.

STUFFED MUSHROOMS

Italian style mushrooms stuffed w/ red pepper, ham, breadcrumbs, parmesan cheese and topped w/ mozzarella cheese.

BUFFET FIRST COURSE

CAESAR SALAD

Romaine lettuce, parmesan, croutons

ASSORTED BREADS

Choice of garlic bread or dinner rolls

BUFFET SECOND COURSE

BEEF SHORT RIBS & MASHED POTATOES

Slow roasted boneless short ribs flavored w/ rosemary, thyme, garlic & oregano. Served w/ potatoes & gravy.

FETTUCCHINE ALFREDO W/ CHICKEN

Homemade with garlic, heavy cream, spices, and Parmesan cheese.

SAMPLE MENU III : \$24/ PER PERSON

APPETIZERS

CRAB CAKES

Miniature crab cakes served w/ spicy side sauce.

BACON WRAPPED SCALLOPS

Bite sized bay scallops wrapped in bacon and baked.

FRESH VEGETABLE CRUDITE W/ HUMMUS

Crisp fresh veggies served w/ plain or garlic hummus.

BUFFET FIRST COURSE

GARDEN SALAD

Tomatoes, Onions, and Croutons w/ choice of dressing

MEDITERRANEAN BEAN SALAD

3-bean salad w/ kidney beans, cannellini beans, garbanzo beans (chickpeas) with bell peppers, English cucumber, red onions, capers, fresh parsley and mint fresh mint leaves

ASSORTED BREADS

Choice of garlic bread or dinner rolls

BUFFET SECOND COURSE

GLAZED BAKED HAM W/ SCALLOPED POTATOES

Choice of glaze (Michigan Cherry, Sweet Pineapple, Brown Sugar, Bourbon) and creamy homemade scalloped potatoes.

BAKED SALMON W/ SEAFOOD STUFFING

Atlantic salmon rolled w/ homemade seafood stuffing made w/ shrimp.

SAMPLE MENU IV : \$30/ PER PERSON

APPETIZERS

SHRIMP COCKTAIL

Chilled shrimp served with cocktail sauce & lemons.

STUFFED MUSHROOMS

Italian style mushrooms stuffed w/ red pepper, ham, breadcrumbs, parmesan cheese and topped w/ mozzarella cheese.

ROASTED GARLIC BRUSCHETTA

We pair a slow roasted full bulb of garlic with freshly toasted garlic bread, sliced provolone, fresh tomato and basil mixture, and a touch of balsamic glaze.

BUFFET FIRST COURSE

CAESAR SALAD

Romaine lettuce, parmesan, croutons

ANTIPASTO SALAD

Tomatoes, Onions, Provolone, Ham, Salami, Kalamata Olives, Pepperoncini

BUFFET SECOND COURSE

BEEF SHORT RIBS & MASHED POTATOES

Slow roasted boneless short ribs flavored w/ rosemary, thyme, garlic & oregano. Served w/ potatoes & gravy.

FETTUCCHINE ALFREDO W/ CHICKEN

Homemade with garlic, heavy cream, spices, and Parmesan cheese.

LEG OF LAMB

Roasted lamb leg w/ Rosemary Merlot Sauce

ADDITIONAL SERVICES

Many services available including Delivery, Full Buffet Service, Full Table Services, Cleanup, Bartending & Liquor License, Linens, China, Silverware, Glasses and wedding coordinating services. Contact us today for a personalized quote.