

# School Banquets 2018

## “The Club” Banquet Buffet

Prices start at \$15 per guest (room rental fees and minimum guests required)

### Entrees (Select Two)

Classic Chicken Piccata  
Parmesan Crusted Chicken  
Breaded Chicken Tenders  
Italian Meatballs  
Cranberry Glazed Pork Tenderloin  
Roasted Sausage *with peppers and onions*

### Pasta / Potato / Vegetable Sides (Select Three)

Penne Bolognese *our house specialty!*  
Creamy Bow Ties Alfredo  
Cavattapi *with palamino sauce*  
Roast Potatoes *alla Marchiori*  
Creamy Mashed Potatoes & Gravy  
Baked Red Skin Potatoes  
Green Beans *with toasted almonds*  
Buttered Corn  
California Blend Vegetables  
Vegetable Medley

**Garden Salad with assorted dressings, Fresh Baked Dinner Rolls, Assorted Soft Drinks and Coffee  
Four Hours Room Rental, and Choice Of Standard Table Linens**

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## “The Club” Banquet Family Style Dinner

Prices start at \$15 per guest (room rental fees and minimum guests required)

### Entrees (Select Two)

Classic Chicken Piccata  
Parmesan Crusted Chicken  
Breaded Chicken Tenders  
Italian Meatballs  
Cranberry Glazed Pork Tenderloin  
Roasted Sausage *with peppers and onions*

### Pasta / Potato / Vegetable Sides (Select Two)

Penne Bolognese *our house specialty!*  
Creamy Bow Ties Alfredo  
Cavattapi *with palamino sauce*  
Roast Potatoes *alla Marchiori*  
Creamy Mashed Potatoes & Gravy  
Baked Red Skin Potatoes  
Green Beans *with toasted almonds*  
Buttered Corn  
California Blend Vegetables  
Vegetable Medley

**Tossed Salad with house dressing, Fresh Baked Dinner Rolls, Assorted Soft Drinks and Coffee  
Four Hours Room Rental, and Choice Of Standard Table Linens**

*\$15.00 per guest price based on Monday - Thursday event date and 100 guest minimum.  
Guest minimums as low as 25 guests are available, contact Club Venetian for prices and details.  
Please add 18% Service fee and 6% sales tax added to all prices.*

*Prices not valid holidays or holiday weekends. Prices subject to change without notice.  
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

# Standard Family Style Dinner

## 2018 and 2019 Prices start at \$29.99\*

Guest price based on Monday - Thursday event date and 100 guest minimum.  
Guest minimums as low as 25 guests are available, contact Club Venetian for prices and details.  
Please add 18% Service fee and 6% sales tax added to all prices.  
Prices not valid holidays or holiday weekends. Prices subject to change without notice.

### Soup (Select One)

Hearty Minestrone  
Chicken Pastina Soup

### Pasta Course (Select One)

Penne Bolognese *our house specialty!*  
Creamy Bow Ties Alfredo  
Cavatappi *with palamino sauce*  
Risotto Parmesan *with sauteed mushrooms*

### Entrees (Select Two)

Roast Beef *served with house gravy*  
Classic Chicken Piccata  
Parmesan Crusted Chicken Breasts  
Chicken Marsala  
Roast Chicken *alla Marchiori*  
Cranberry Glazed Pork Tenderloin  
Italian Meatballs  
Roast Sausage *with peppers and onions*  
Baked Cod *with lemon butter*  
Cracker Crumb Tilapia *(additional \$2 per guest)*

### Potato/Vegetable (Select Two)

Roast Potatoes *alla Marchiori*  
Rosemary Potatoes  
Creamy Garlic Mashed Red Skin Potatoes  
Baked Red Skin Potatoes  
Green Beans *with toasted almonds*  
California Blend Vegetables  
Vegetable Medley

### Garden Salad with house dressing

### Fresh Baked Dinner Rolls

### Choice Of Standard Dessert

### Assorted Soft Drinks and Coffee

### Choice Of Standard Table Linens

### Five Hours Room Rental

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

# Standard Buffet Dinner

**2018 and 2019 Prices start at \$26.99\***

Guest price based on Monday - Thursday event date and 100 guest minimum.  
Guest minimums as low as 25 guests are available, contact Club Venetian for prices and details.  
Please add 18% Service fee and 6% sales tax added to all prices.  
Prices not valid holidays or holiday weekends. Prices subject to change without notice.

**Pasta Course (Select One)**

Penne Bolognese *our house specialty!*  
Creamy Bow Ties Alfredo  
Cavatappi *with palamino sauce*  
Risotto Parmesan *with sautéed mushrooms*

**Entrees (Select Two)**

Roast Beef *with mushroom sauce*  
Classic Chicken Piccata  
Parmesan Crusted Chicken  
Chicken Marsala  
Roast Chicken *alla Marchiori*  
Cranberry Glazed Pork Tenderloin  
Seasoned Italian Meatballs  
Roasted Sausage *with peppers and onions*  
Baked Cod *with lemon butter*  
Cracker Crumb Tilapia *(additional \$2 per guest)*

**Potato/Vegetable (Select Two)**

Roast Potatoes *alla Marchiori*  
Rosemary Potatoes  
Creamy Garlic Mashed Red Skin Potatoes  
Baked Red Skin Potatoes  
Green Beans *with toasted almonds*  
California Blend Vegetables  
Vegetable Medley

**Garden Salad with house dressing**

**Assorted Buffet Salads**

**Fresh Baked Dinner Rolls**

**Choice Of Standard Dessert**

**Assorted Soft Drinks and Coffee**

**Choice Of Standard Table Linens**

**Five Hours Room Rental**

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

# Luncheon Menus 2018 / 2019

## The Club Lunch Buffet

### Entrees (select two)

Roast Beef *with house gravy*  
Classic Chicken Piccata  
Roast Chicken *alla Marchiori*  
Cranberry Glazed Roast Pork Loin  
Baked Cod *with lemon butter*

### Potato/Pasta/Vegetable (select three)

Penne Pasta Bolognese  
Bow Ties Pasta *with palamino sauce*  
Cavatappi Pasta Alfredo  
Rosemary Potatoes  
Garlic Mashed Red Skin Potatoes  
Green Beans Almondine  
California Blend Vegetables

### **Tossed Garden Salad**

### **Fresh Baked Rolls**

### **Choice Of House Dessert**

### **Assorted Soft Drinks and Coffee**

## 2018 and 2019 Prices start at \$17.99

Guest price based on Monday - Thursday event date and 40 guest minimum.  
Guest minimums as low as 25 guests are available,  
contact Club Venetian for prices and details.  
Please add 18% Service fee and 6% sales tax added to all prices.  
Prices not valid holidays or holiday weekends.  
Prices subject to change without notice.

## 2018 and 2019 Prices start at \$19.99

Guest price based on Monday - Thursday event date and 40 guest minimum.  
Guest minimums as low as 25 guests are available,  
contact Club Venetian for prices and details.  
Please add 18% Service fee and 6% sales tax added to all prices.  
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Prices subject to change without notice.

Consuming raw or undercooked meats, poultry, seafood, or eggs  
may increase your risk of foodborne illness.

## The Club Family Style Luncheon

### Soup (select one)

Hearty Minestrone  
Chicken Pastina Soup  
Cream of Broccoli

### Entrees (select two)

Roast Beef *with house gravy*  
Classic Chicken Piccata  
Roast Chicken *alla Marchiori*  
Cranberry Glazed Roast Pork Loin  
Baked Cod *with lemon butter*

### Potato/Pasta/Vegetable (select two)

Penne Pasta Bolognese  
Bow Ties Pasta *with palamino  
sauce*  
Cavatappi Pasta Alfredo  
Rosemary Potatoes  
Garlic Mashed Red Skin Potatoes  
Green Beans Almondine  
California Blend Vegetables

### **Tossed Garden Salad**

### **Fresh Baked Rolls**

### **Choice Of House Dessert**

### **Assorted Soft Drinks and Coffee**

# Beverage Services

## House Open Bar

*Prices start at \$8.99 per guest with 100 guest minimum*

Canadian whiskey, Seagram's vodka, Seagram's extra dry gin, Grand MacNish scotch, Cruzan light rum, spiced rum, Evan Williams bourbon, and DeKuypers peach schnapps, Budweiser, Bud Light, Labatt Blue, and Killian's Irish Red draft beers.

Assorted house wines, soft drinks, juices, set-ups, and mixers.

## Deluxe Open Bar

*Prices start at \$12.99 per guest with 100 guest minimum*

Seagram's VO whiskey, Smirnoff vodka, Beefeater extra dry gin, Grants scotch, Bacardi light rum, Captain Morgan spiced rum, Jim Beam bourbon, Cristian Brothers brandy, and DeKuypers peach schnapps, Budweiser, Bud Light, Labatt Blue, and Killian's Irish Red draft beers.

Cabernet, Pinot Grigio, Chardonnay, Moscato, and White Zinfandel wines, soft drinks, juices, set-ups, and mixers.

## Premium Open Bar

*Prices start at \$16.99 per guest with 100 guest minimum*

Crown Royal whiskey, Seagram's VO whiskey, Kettle One vodka, Bombay Sapphire gin, Dewar's scotch, Bacardi light rum, Captain Morgan spiced rum, Jack Daniel's bourbon, Jim Beam bourbon, Hennessy VS Cognac, Kaluha coffee liqueur, Baileys Irish Cream, Cristian Brothers brandy, DeKuypers peach schnapps, Budweiser, Bud Light, Labatt Blue, and Killian's Irish Red draft beers.

Cabernet, Pinot Grigio, Chardonnay, Moscato, and White Zinfandel wines, soft drinks, juices, set-ups, and mixers.

## Signature Drinks

*Prices start at \$3 per guest with 100 guest minimum\*\**

## Mimosa Station / Punch

*Prices start at \$2 per guest with 100 guest minimum\*\**

## Cider Sagnria Station

*Prices start at \$2 per guest with 100 guest minimum\*\**

## International Coffee Bar

*Prices start at \$2 per guest with 100 guest minimum\*\**

Please add 18% Service fee and 6% sales tax added to all prices.  
All bar services require addition of food package.  
\*\*Bartender Fees Required.

# Breakfast / Brunch Buffets 2018 / 2019

## **Continental Breakfast - Prices start at \$4.99 per guest \*\***

Assorted breakfast bakery tray and breakfast pastries.  
Accompanied with butter, cream cheese and preserves.  
Coffee and chilled juices.

## **Deluxe Continental Breakfast - Prices start at \$7.99 per guest \*\***

Assorted breakfast bakery tray and breakfast pastries.  
Accompanied with butter, cream cheese and preserves.  
Fresh seasonal fruit tray, selection of yogurt, granola, and oatmeal.  
Coffee and chilled juices.

## **Rise & Shine Breakfast Buffet- Prices start at \$12.99 per guest \*\***

Delicious omelettes, hash brown potatoes, and choice of bacon or breakfast sausage.  
Assorted breakfast bakery tray and breakfast pastries.  
Accompanied with butter, cream cheese and preserves.  
Fresh seasonal fruit tray. Coffee and chilled juices.

## **Club Brunch Buffet - Prices start at \$17.99 per guest \*\***

Parmesan crusted chicken breasts, cavatappi pasta with steamed vegetables,  
Broccoli & cheese quiche, breakfast potatoes, choice of bacon or breakfast sausage,  
Assorted breakfast bakery tray and breakfast pastries.  
Fresh seasonal fruit tray. Accompanied with butter, cream cheese and preserves.  
Coffee and chilled juices.

## **Deluxe Brunch Buffet - Prices start at \$19.99 per guest \*\***

Baked chicken breast ala orange, cavatappi pasta with steamed vegetables,  
Broccoli & cheese quiche, breakfast potatoes, belgium waffles with fruit topping, bacon and breakfast sausage.  
Assorted breakfast bakery tray and breakfast pastries.  
Fresh seasonal fruit tray. Accompanied with butter, cream cheese and preserves.  
Coffee and chilled juices.

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# Banquet Room Details

## Room Size & Capacity

### Rialto & Lido Room

(7,150 sq.ft.) (Theatre 700 maximum / Conference 575 maximum / Banquet 475 maximum)

### Rialto Room

(3,575 sq.ft.) (Theatre 350 maximum / Conference 275 maximum / Banquet 250 maximum)

### Lido Room

(3,575 sq.ft.) (Theatre 350 maximum / Conference 275 maximum / Banquet 250 maximum)

### Venetian Room

(2,200 sq.ft.) (Theatre 140 maximum / Conference 120 maximum / Banquet 110 maximum)

### Clubroom

(2,200 sq.ft.) (Theatre 60 maximum / Conference 40 maximum / Banquet 40 maximum)

## Room Features & Available Amenities

Ceiling mounted projectors & screens with electric drop down feature.\*\*

Wireless microphone system with handheld, lapel, and head set available.\*\*

Podium and staging platforms.\*\*

Private parking lot with 250 parking spaces.

First floor only facility.

IPOD Dock/MP3 access audio system and WIFI.\*\*

Cocktail tables.\*\*

*\*\* Additional fees may apply. Contact Club Venetian for prices and details.*

## Banquet Room Rental Rates

	Rialto & Lido Room	Rialto Room	Lido Room	Venetian Room & Clubroom
Monday - Friday***	\$ 895	\$ 495	\$ 495	\$ 395
Saturday***	\$ 1,750	\$ 895	\$ 895	\$ 495
Sunday	\$ 1,495	\$ 795	\$ 795	\$ 495

*\*\*\* Additional fees may apply for Friday and Saturday evening rentals. Contact Club Venetian for prices and details.*

# Meeting Catering Services

## Morning Break

**Prices start at \$3.99 per guest\*\***

Individual Yogurts, Fresh Seasonal Whole Fruits, Bakery Tray and Breakfast Pastries.  
Chilled Juices, Coffee, and Assorted Tea.

## Sweet Treats Break

**Prices start at \$3.99 per guest\*\***

Fresh Baked Chocolate Chip Cookies, White Macadamia Nut Cookies, Brownies, And Rice Crispy Treats.  
Bottled Water, Soft Drinks, Coffee, and Assorted Tea.

## Detroit's Favorites Break *A Great Themed Snack Station!*

**Prices start at \$3.99 per guest\*\***

Assorted Better Made Snacks. Individual Bags Of Chips, Pretzels, Popcorn, and Nuts.  
Canned Faygo Soda Pop, Bottled Water, Coffee, and Assorted Teas

## Boxed Lunch Break

**Prices start at \$8.99 per guest\*\***

Roast Turkey and Swiss Cheese Croissant Sandwich, or Vegetarian Pita,  
Fresh Fruit Cup, Kettle Potato Chips, and Fresh Baked Cookies.  
Bottled Water, Soft Drinks, Coffee, and Assorted Tea.

## Chef's Luncheon Buffet

**Prices start at \$12.99 per guest\*\***

A beautiful buffet selected by our chef.

Your selections will include at least two entrees and two side dishes.

Fresh salads, rolls and butter, soft drinks, juices, and coffee also included.

We will gladly accommodate specific requests and vegetarian needs..

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# Hors D'oeuvres Buffet 2018

## Hors D'oeuvres Package

Prices start at \$25.95++ per guest

(maximum serve time two hours)

(room rental fees and minimum guest required)

## Cold Hors D'oeuvres

**(select four)**

Assorted Cheese Display  
Garden Vegetable Crudités & Hummus with Pita Chips  
Smoked Salmon Canapés  
Brochette with Artichoke Dip, Olive Tapenade, & Pomodoro Sauce  
Seven Layer Dip with Garden Salsa & Tortilla Chips  
Prosciutto with Melon  
Caprese Skewer  
Tabouli Salad with Pita Bread  
Antipasto Board with Italian Meats

## Hot Hors D'oeuvres

**(select four)**

Boneless Chicken Tenders *with honey mustard dipping sauce*  
Sesame Chicken *with sweet and sour glaze*  
Margarita Chicken  
Chicken Wings *with buffalo sauce, BBQ sauce, & garlic parmesan sauce*  
Breaded Shrimp  
Miniature Meatballs *with teriyaki glaze*  
Breaded Cheese Filled Ravioli  
Chicken Quesadillas  
Steak Quesadillas  
Vegetable Spring rolls *with plum sauce*  
Assorted Miniature Quiche  
Spanakopita *spinach and feta cheese wrapped in phyllo*  
Sweet Italian Sausage *with peppers*  
Asiago and Herb Bruschetta  
Pretzel Bun Chicken Bites  
Mac & Cheese Sliders  
Mini Gyro Kabobs  
Bacon Wrapped Candied Franks

\$25.95 per guest price based on Monday - Thursday event date and 100 guest minimum.

Please add 18% Service fee and 6% sales tax added to all prices. Prices subject to change without notice.

Prices not valid holidays or holiday weekends. Prices subject to change without notice.

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# Stations/ Strolling Hors D'oeuvres

## Strolling Hors D'oeuvres Package - Select THREE Stations

Prices start at \$ ??.?? per guest

(maximum serve time two hours)(room rental fees and minimum guest required)

### Salad Station (select three)

Tossed Caesar Salad *with multigrain crutons*

Fresh Garden Salad *with assorted dressings and toppings*

Michigan Spring Mix *with cranberries, feta cheese, walnuts, and raspberry dressing*

Oriental Salad *with mandarin oranges, rice noodles, ....*

Greek Salad *with romaine lettuce, olives, pepperoncini, feta cheese, and Greek dressing.*

All served with Artisan bread assortment.

### Cold Station

Imported & Domestic Cheese Display with Gourmet Crackers & Flatbreads

Garden Vegetable Crudite, Hummas, Pita Chips, and Seven Layer Dip with Garden Salsa.

### Pasta Creation Station

Ravioli Bolognese and Cheese Filled Tortellini *with assorted toppings & fresh baked breads.*

### Risotto Station

Italian Parmesan Risotto *with assorted toppings & fresh baked garlic rolls.*

### Greektown

Mini Gyro Kabobs, Marinated Chicken Strips, Coney Dogs, and Spanakopita.

### Middle Eastern Station

Hummus, Tabbouleh, Chicken Shwarma, and Pita

### The Carving Station

Roast Beef and Roast Turkey *with condiments and rolls.*

### Seafood Station

Baked Salmon with Dill Butter Glaze, Soft Shell Fish Tacos, & Mini Crab Cakes.

### Italian Station

Minestrone Soup, Chicken Florentine, and Baked Ziti Pasta Bolognese.

### Mexican Town

Tortillas, Seasoned Beef & Marinated Chicken Strips, Toppings, Seven Layer Dip, and Rice.

### Gourmet Slider Station

Mini Beef Sliders, Chicken Pretzel Bun Sliders, Sweet BBQ Shaved Pork Sliders, and Delicious French Fries.

### Potato Bar Station

Mashed Sweet Potatoes, Creamy Whipped Potatoes, Waffle Cut French Fries, Toppings and Condiments.

### Fun Food Station

Mini Beef Sliders, BBQ Pulled Pork Sandwiches, Corn Dogs, and Mac & Cheese.

### Ice Cream Social Station

Vanilla, Cookies & Cream, Mint Chocolate Chip Ice Cream with Toppings, Toppings, Toppings.

### Sweet Ending Station

Petite pastries, cheesecakes, cupcakes, gourmet brownies, & Chocolate Dipped Strawberries.

**2018 and 2019 Prices start at \$28.99**

Guest price based on Monday - Thursday event date and 100 guest minimum.

Guest minimums as low as 25 guests are available,

contact Club Venetian for prices and details.

Please add 18% Service fee and 6% sales tax added to all prices.

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Prices subject to change without notice.

Additional Suggestions Available For Additional Charge:

*Sushi & California Roll Station, Carved Beef Tenderloin Station, Chilled Shrimp Cocktail Station, & More*

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# Distinctive Desserts

## **House Dessert Selections (select one)**

Vanilla Ice Cream served with your specialty cake  
French Cheesecake with Strawberry Topping  
Double Chocolate Cake  
Carrot Cake with Cream Cheese Frosting  
Fresh Baked Apple Pie, Cheery Pie, or Pecan Pie  
Lemon Meringue Pie  
Chocolate Mousse Pie  
House Sundaes with Vanilla Ice Cream and Chocolate Sauce  
Spumoni Ice Cream  
Apple Crisp & Cherry Cobbler  
Raspberry Tiramisu alla Marchiori (+\$2pp)  
Cannoli alla Marchiori (+\$2pp)  
Brownie Sundaes with Vanilla Ice Cream, Brownie Pieces, and Chocolate Sauce (+\$2pp)

## **Chocolate Fantasy Fountain** \$3.99 per guest with 100 guest minimum

Cascading delicious warm milk chocolate with assorted dipping treats.  
Miniature cream puffs, rice crispy wedges, marshmallows, golden pineapple, fresh strawberries, pretzels, maraschino cherries, Oreos, cookies, biscotti, and donut bites.

## **Dessert Martinis Station** \$2.99 per guest with 100 guest minimum

Apple Crisp Dessert, Smores Dessert, Tira Mi Su Dessert, Lemon Dessert.

## **Ice Cream Parlor Station** \$2.99 per guest with 100 guest minimum

Hand Scooped Ice Cream with an incredible topping bar.  
rich chocolate sauce, caramel sauce, and strawberry toppings,  
crushed cookies, M&M candy pieces, chopped nuts, whipped cream, and cherries.

## **Scrumptious Cupcake Tower** \$2.99 per guest with 100 guest minimum

Chocolate cupcakes with bumpy cake filling covered in chocolate ganache,  
Lemon cupcakes with bumpy cake filling covered in white chocolate,  
Raspberry cupcakes with dark chocolate cake, raspberry filling, and covered in chocolate ganache,  
And Coconut Macadamia Nut Cupcakes with bumpy cake filling and white chocolate ganache.

### *Create A Special Dessert Table.*

*Our Sweet Tables, Fresh Fruit Displays, And Candy Tables Are Customized For Any Event.  
Ask Club Venetian To Create And Design An Incredible Dessert Table For Your Celebration.*

Please add 18% Service fee and 6% sales tax added to all prices. Prices subject to change without notice.

# Plated Dinner

## Hors D'oeuvres Table

Assorted Cheese Display  
Fresh Cut Vegetables with Creamy Dip  
Seven Layer Salad and Tortilla Crips

## Soup, Salad, Pasta Course (Select Two)

Chicken Pastina Soup  
Minestrone Soup  
Cream Of Broccoli Soup  
Garden Salad with House Dressing  
Mediterranean Salad  
*with Olives, Pepperoncini and Feta Cheese*  
Tossed Caesar Salad  
*with Multi Grain Croutons*  
Michigan Salad  
*with Cherries, Walnuts and Raspberry Vinaigrette*  
Penne Bolognese ...*Our specialty!*  
Ravioli with Palomino Sauce

## Plate Entrees (Select One)

(All Entrees Served With Your Choice of Potato and Vegetable)

Classic Chicken Piccata.....\$32.99  
*Hand breaded chicken with white wine lemon sauce, capers and artichokes.*  
Chicken Marsala.....\$32.99  
*Baked breaded chicken breasts, mushrooms, and marsala sauce.*  
Chicken Florentine.....\$33.99  
*Spinach and fontina cheese stuffed chicken breasts.*  
Prime Rib.....\$34.99  
*Prime rib of beef, seasoned and slow roasted to perfection. Served with Au Jus.*  
Beef Filet Mignon .....\$39.99  
*Tender filet and our house mushroom zip sauce.*  
Fresh Atlantic Salmon.....\$34.99  
*Broiled salmon topped with a butter and caper sauce.*  
Chilean Sea Bass.....\$36.99  
*Served with fresh herb butter.*  
Veal Spedini.....\$34.99  
*Lightly breaded, rolled with roasted tomatoes, garlic, and Asiago cheese.*  
Beef Filet Mignon and Chicken Piccata.....\$41.99  
Beef Filet Mignon and Lobster Tail.....MARKET PRICE

## 2018 and 2019 Prices start at \$32.99\*

Guest price based on Monday - Thursday event date  
and 100 guest minimum.

Please add 18% Service fee and 6% sales tax added to all prices.  
Prices not valid holidays or holiday weekends.  
Prices subject to change without notice.

Guest Minimums and Room Fees May Apply  
707 East Rental Fee and Parking Fees NOT Included