

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