

BEVERAGE AND BAR SERVICE

(please note policies on food & beverage contract)

The price per person for 5 ½ hours of continuous service includes the following:

Champagne toast for the head table

Bartenders, garnishes, napkins, glassware and ice

Coke, Diet Coke, Sprite, Tonic, Ginger Ale,

Bloody Mary Mix, Lemix Sour and Roses Lime Juice, Tropicana Orange Juice,

V-8, Ocean Spray Cranberry Juice, Pineapple Juice

Select Bar \$22.00

Smirnoff Vodka

Seagram's 7 Crown Whiskey

Bacardi Rum

Malibu Coconut Rum

Beefeater Gin

Dewar's Scotch

Jim Beam Bourbon

Dekuyper Peachtree Schnapps

Dekuyper Hot Damn

Dekuyper Grape Pucker

Dekuyper Lemon Drop

Dekuyper Sour Apple Pucker

Sweet & Dry Vermouth

Premium Bar \$26.00

Absolut & Absolut Citron Vodka

Ketel One Vodka

Blue Ice Gluten Free Idaho Potato Vodka

Canadian Club Whiskey

Crown Royal Whiskey

Bacardi Rum

Captain Morgan Spiced Rum

Malibu Coconut Rum

Bombay Sapphire Gin

Glenfiddich Scotch

Chivas Regal Scotch

Jim Beam Bourbon

Jack Daniels Black

Cuervo Especial Tequila

Dekuyper Peachtree

Dekuyper Hot Damn

Dekuyper Grape Pucker

Dekuyper Lemon Drop

Dekuyper Sour Apple Pucker

Sweet & Dry Vermouth

Southern Comfort

Kahlua

Wine

Chardonnay / White Zinfandel

Merlot / Cabernet Shiraz Blend

Wine

Chardonnay / White Zinfandel

Merlot / Cabernet Shiraz Blend

Draft Beer

Labatt Blue & Bud Light

Draft Beer

Labatt Blue & Bud Light

Top Shelf Additions: Choice of (1) \$1.50 Per Person / Choice of (4) \$2.50 Per Person

Amaretto Di Saronno, Kahlua, Baileys Irish Cream, Grand Marnier,

Frangelico, Southern Comfort, Chambord Royale, Courvoisier V.S., Drambuie, B & B,

Captain Morgan Spiced Rum, MacAllan Single Malt Scotch,

Flavored Vodka, Grey Goose Vodka, Belvedere Vodka

Champagne Toast

Korbel or Martini & Rossi Asti Spumante: \$24 / Bottle (\$3.00 / Person)



Non-Alcoholic Events \$9.00 Per Person. Not Available on Saturdays

HORS D'OEUVRES

ROMAN FEAST

Fresh Seasonal Fruit, Assorted Vegetables and Dip, Imported Cheeses and Crackers

Choice of *one* for 4.50 per person, or *two* for 6.50, or *all three* for 8.50 per person.

ELITE BUTLERED SERVICE (Strolling, all passed)

Choose any three BUTLERED Hors d'Oeuvres: 7.50 per person

Choose any four BUTLERED Hors d'Oeuvres: 9.00 per person

BUTLERED Bite Size

Kahlúa Luau B-B-Q Pork Lava Tubes

New England Crab Cakes

Mini Quiche

Chèvre Cheese Filled Cones w/

Caramelized Onions & Bacon

Basil Pesto & Ricotta Cheese Filled Cones

Reuben Filled Cones w/Corned Beef & Swiss Cheese

Steak Fajita Cones w/Spiced Beef, Onion & Peppers

Edible French Onion Soup Crock w/Melted Gruyere Cheese (Can be made Vegetarian)

BUTLERED Spoons

Baked Brie over Spiced Apples

Creamy Crab Meat w/Tomato Corn Salad

Smoked Salmon & Herbed Cheese

Shrimp Cocktail

Duck Breast w/Apricot & Cherry Compote

Butternut Squash Risotto w/Pork Tenderloin

Caprese Salad

THE GEMSTONE ASSORTMENTS

Each Gemstone Assortment includes your choice of Assorted Vegetables & Dip or Bar Snacks:

RUBY: Choice of (2) Butlered Hors d'Oeuvres and (1) Station 9.00 per person

EMERALD: Choice of (3) Butlered Hors d'Oeuvres and (1) Station 10.00 per person

DIAMOND: Choice of (3) Butlered Hors d'Oeuvres and (2) Stations 11.50 per person

STATIONS

Twisted Chicken Breast & Bacon Skewers

Meatballs (Swedish or Marinara Sauce)

New England Crab Cakes

Vegetable Pot Stickers w/Plum Sauce

Mini Quiche

Sausage Stuffed Mushrooms

BAR SNACKS

Gourmet Mixed Nuts and Gardetto Delux Snak-ens Mix (at the bar all evening) 1.75 PER PERSON

Unless otherwise noted, Hors d'Oeuvres are offered for 1 1/2 hours maximum.

Additional charges apply for Hors d'Oeuvre

Parties without meal service and for extended time periods.

All prices subject to Michigan Sales Tax and 20 % Gratuity

All prices are guaranteed for events held in 2017

DINNER BUFFET 31.00

Includes: **two main course selections**, freshly baked breads, coffee, tea and milk,
and pre-dinner hors d'oeuvre display of assorted fresh vegetables and dip ***Or***
substitute (3) Elite Butlered hors d'oeuvres add \$3.00; or Ruby Collection add \$4.50

PREMIUM DINNER BUFFET 33.00

Includes: **three main course selections**, freshly baked breads, coffee, tea and milk,
and pre-dinner hors d'oeuvre display of assorted fresh vegetables and dip ***Or***
substitute (3) Elite Butlered hors d'oeuvres add \$3.00; or Ruby Collection add \$4.50

Served Salads (Choice of One)

Caesar Salad
House Salad

Salads (Choice of One on Buffet)

Cheese Filled Tri-Colored Tortellini
Ambrosia
Tomatoes, Onions & Cucumbers
Red Skin Potato Salad
Black Bean & Sweet Corn w/Cilantro & Lime
Waldorf Salad
Cole Slaw

Vegetable (Choice of One)

Green Beans Amandine or Yellow and Green Beans w/Baby Carrots
Mixed Vegetables
Honey Butter & Maple Glazed Carrots
Deep Dish Creamy Broccoli or Green Bean Casserole w/Cheese & Fried Onions
Corn w/Red & Green Peppers
Sautéed Yellow Squash w/Zucchini Peppers & Onions

Potato, Rice and Pasta (Choice of Two)

Au Gratin Potatoes	Baked Macaroni & Cheese
Oven Roasted Seasoned Red Skin Potatoes	Mostaccioli w/Tomato Basil & Mozzarella
Roasted Garlic Smashed Potatoes	Fettuccine Alfredo
Sweet Potato Mash	Bread Stuffing
Confetti Rice Pilaf w/Diced Celery, Carrots, Peppers & Onions	

Main Course

Sliced New York Sirloin of Beef
Sliced Roast Pork Loin
Smoked West Virginia Ham

Baked Norwegian Salmon, Picatta or Lobster Dill or Basil Cream Sauce
Shrimp, Salmon & Vegetable Fettuccine
Italian Sausage w/Sautéed Onions & Peppers
Kielbasa w/Sauerkraut

Prime Rib Carving Station (+\$1.50)

Beef Tenderloin Carving Station (+\$2.50)

Sautéed Boneless Breast of Chicken with your choice of homemade sauce,

Portabella Mushroom Marsala Wine Cream Sauce, Picatta, Basil or Tarragon Cream,

Fresh Ginger Pineapple Citrus Glaze, Flame Roasted Sweet Red Bell Pepper Sauce or Marinara

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FAMILY STYLE MENU \$36.00

Includes: bread assortment freshly baked on the premises,
coffee, tea or milk and pre-dinner
hors d'oeuvre display of assorted fresh vegetables and dip **Or**
substitute (3) Elite Butlered hors d'oeuvres add \$3.00; or Ruby Collection add \$4.50

Individually Served Salad (Choice of One)

Caesar Salad or House Salad

Vegetable (Choice of One)

Green Beans Amandine
Yellow and Green Beans w/Baby Carrots
Honey Butter & Maple Glazed Carrots
Mixed Vegetables
Corn w/Red & Green Peppers
Sautéed Yellow Squash w/Zucchini Peppers & Onions

Potato, Rice and Pasta (Choice of Two)

Mostaccioli w/Tomato Basil Sauce & Mozzarella Cheese
Oven Roasted Seasoned Red Skin Potatoes
Roasted Garlic Smashed Potatoes
Fettuccine Alfredo
Baked Macaroni and Cheese
Confetti Rice Pilaf w/Diced Celery, Carrots, Peppers & Onions

Main Course (Choice of Two)

Sliced Beef Tenderloin
Sliced Roast Pork Loin
Smoked West Virginia Ham
Italian Sausage w/Sautéed Onions & Peppers
Kielbasa w/Sauerkraut

Sautéed Boneless Breast of Chicken with your choice of homemade sauce,
Portabella Mushroom Marsala Wine Cream Sauce, Picatta, Basil or Tarragon Cream,
Fresh Ginger Pineapple Citrus Glaze, Flame Roasted Sweet Red Bell Pepper Sauce or Marinara

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CHEF PLATED DINNER MENU

*Includes: Caesar Salad or House Salad, Potato, Vegetable,
Bread assortment freshly baked on the premises, Coffee, Tea and Milk*

Baked Orange Roughy Stuffed w/Rice & Broccoli, Lobster Dill or Basil Cream Sauce	30.25
Baked Norwegian Salmon, Picatta or Lobster Dill or Basil Cream Sauce	30.25
Stuffed Chicken Breast 10 oz. Choice of sauce * (variety of stuffings available)	29.00
Sautéed Chicken Breast 8 oz. Choice of sauce *	28.25
Sliced Beef Tenderloin 8 oz	30.25
New York Strip Steak 11 oz.....	32.00
Prime Rib 12 oz.....	32.00
Combination Plate: Stuffed Breast of Chicken 5 oz * & Baked Norwegian Salmon.....	30.00
Combination Plate: Sliced Beef Tenderloin 5 oz. & Sautéed Breast of Chicken 5 oz *	30.25
Combination Plate: Sliced Beef Tenderloin 5 oz. & Sliced Stuffed Breast of Chicken 5 oz *	31.00
Combination Plate: Sliced Beef Tenderloin 5 oz. & Skewered Shrimp or Baked Salmon	31.50

**Homemade Sauce Selections for any of the Chicken Entrees:*

*Portabella Mushroom Marsala Wine Cream Sauce, Picatta, Basil or Tarragon Cream,
Fresh Ginger Pineapple Citrus Glaze, Flame Roasted Sweet Red Bell Pepper Sauce or Marinara*

Potato & Rice Selection

Roasted Garlic Smashed; Oven Roasted Seasoned Red Skins
Sweet Potato Mash; Parsley Potatoes; Baked Potato
Confetti Rice Pilaf w/Diced Celery, Carrots, Peppers & Onions
(Twice Baked Potato and Duchess Potato, is \$1.50 per person additional)

Vegetable Selection

Yellow and Green Beans w/Baby Carrots;
Honey Butter & Maple Glazed Carrots; Green Beans Amandine;
Sautéed Yellow Squash w/Zucchini Peppers & Onions;
Corn w/Red & Green Peppers; Mixed Vegetables

**You may choose two main courses to offer your guests, plus a vegetarian meal.
All guests are charged for the higher priced meal.
The number of each main course ordered is due 10 days prior to your event date.
Place cards are necessary.**

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WEDDING CAKE ACCOMPANIMENTS

ICE CREAM single scoop (any flavor Guernsey Dairy offers)..... \$1.50

CHOCOLATE DIPPED STRAWBERRIES \$1.50 Each

MINI CANNOLI: Original or Chocolate Covered \$1.50 Each

LATE NIGHT SNACKS

(We only charge for one half of the total guest count for snacks)

HOUSE MADE DEEP DISH PIZZA..... \$2.50 Per Person
We prepare Pepperoni, Vegetarian, and Meat Lovers

JUMBO PRETZELS \$1.80 Per Person

DESSERTS

MINI PASTRIES (Choice of any four) \$4.75

CHOCOLATE CUPS FILLED WITH
MILK CHOCOLATE MOUSSE, RASPBERRY PUREE
CHOCOLATE ECLAIRS
BAKLAVA (Pistachio or Walnut)
LEMON CURD MACAROON SQUARES
MINI CANNOLI'S: Traditional or Chocolate Covered
CHOCOLATE DIPPED STRAWBERRIES
VANILLA CUSTARD FILLED FRUIT TARTS
RASPBERRY LINZER SQUARES
MARBLED "TIGER" BROWNIES

TORTE TABLE \$4.95

GRANNY SMITH APPLE CARAMEL TORTE
REESE'S PEANUT BUTTER TORTE
OREO COOKIE CRUMBLE TORTE

LARGE CANNOLI \$3.50

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