

M-TH \$36/PERSON | FRI \$40/PERSON | SAT & SUN \$43/PERSON

Six-hour event includes two entrées, appetizer, soup or salad, dinner rolls, pasta, potato, vegetable, non-alcoholic beverages, and six-hour standard bar. Served buffet-style. Additional \$2 per person for family-style.

Entrées (Choose Two)

SLICED PRIME OVEN ROASTED BEEF \$2
Slow roasted and served with Bordelaise sauce

SLICED BEEF TENDERLOIN \$4.50
Slowly roasted, sliced, and sauced with a natural au jus reduction

THINLY SLICED ROASTED TOP ROUND
Thinly sliced top round, served with mushroom gravy

**SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE
ITALIAN SAUSAGE**
Sautéed with sweet green and red peppers, onions, garlic, and fresh oregano

SLOW ROASTED LAMB SHANKS \$3
Seared, then simmered in a natural au jus

PAN-SEARED SALMON \$2.50
Seasoned with house spices, served with Dijon cream sauce

SAUTÉED CHICKEN BREAST
Your choice of sweet marsala, piccata, lemon cream sauce, or chicken Parmesan

CHICKEN BRUSCHETTA \$2
Chicken breast topped with mozzarella, tomatoes, basil, and balsamic glaze

CHICKEN FLORENTINE \$2
Chicken breast served on a bed of fresh spinach and mushrooms, topped with a Parmesan cream sauce

PANKO ENCRUSTED CHICKEN BREAST \$1.50
Served with cream sauce, drizzled with basil pesto

Accompaniments (choose one of each)

APPETIZERS
cabbage salad • relish tray • vegetable crudité • pepper platter \$1: stuffed, grilled, roasted • domestic cheese and fruit • shopska salad \$1 • arancini \$2 • smoked meat and cheese \$1 • burek: cheese or meat \$3 • roasted pig \$3 • roasted lamb \$3.50 • hummus \$1 • cevapi \$2

SOUP OR SALAD
cream of broccoli • cream of chicken • tomato basil • Italian wedding • chicken noodle
\$mixed green • Caesar \$1 • Michigan harvest \$2 • Greek \$2

VEGETABLE
California medley • Chef's seasonal blend • green bean almondine • garlic green beans • honey butter carrots • buttered corn

STARCH
oven-roasted potatoes • au gratin potatoes • herb-roasted redskins • mashed potatoes • Parmesan red skins • crispy potato wedges • Chef's famous rice pilaf

PASTA AND SAUCE
Pasta: penne • cavatappi • tri-colored cheese tortellini \$2
Sauce: alfredo • marinara • vodka • palomino • garlic, olive oil, Parmesan • ground beef bolognese

DINNER
*Pricing and menu options are subjects to change without notice. Pricing may change on holidays or holiday weekends. * Consuming raw or uncooked meats, poultry, seafood, or eggs may increase risk of food borne illness. *Special dietary options can be requested*

Subject to 6% Michigan sales tax, 12% service charge, \$75 bartender fee)