

M-TH \$20/PERSON | FRI \$22/PERSON | SAT & SUN \$27/PERSON

Four-hour event served buffet-style, which includes two entrées, appetizer, soup or salad, dinner rolls, pasta, potato, vegetable, and non-alcoholic beverages. Served buffet-style. Additional \$3 per person for family-style

Entrées (Choose Two)

SAUTÉED CHICKEN BREAST

Served with your choice of sauce: sweet marsala, basil cream, lemon cream, or chicken Parmesan

CHICKEN FLORENTINE \$2

Chicken breast served on a bed of fresh spinach and mushroom, topped with a Parmesan cream sauce

CHICKEN BRUSCHETTA \$2

Chicken breast topped with mozzarella, tomatoes, basil, and balsamic glaze

CLASSIC BAKED CHICKEN

Assorted bone-in chicken or leg quarters, marinated in lemon and garlic

ITALIAN SAUSAGE

Sautéed with sweet green and red peppers, onions, garlic, and fresh oregano

SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE \$1

Slow roasted, then sliced and served with an apple scented demi-glace

SLICED PRIME OVEN ROASTED BEEF \$3.50

Slow roasted, then served with Bordelaise sauce

THINLY SLICED ROASTED TOP ROUND \$1.50

Served with mushroom gravy

Accompaniments (choose one of each)

APPETIZERS

cabbage salad • relish tray • vegetable crudité • pepper platter: stuffed, grilled, roasted \$1 • domestic cheese and fruit \$2 • shopska salad \$2 • arancini \$2 • smoked meat and cheese \$2 • burek: cheese or meat \$2 • roasted pig \$2 • roasted lamb \$3 • 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 \$2 • marinara • vodka \$1 • palomino \$1 • garlic, olive oil • Parmesan • ground beef bolognese \$1

DESSERT (\$1/PERSON)

Sander's hot fudge sundae • cannolis • strudel

Upgrades

bronze bar \$6/person • silver bar \$9/person • gold bar \$13/person • beer & wine \$3 • bartender \$75 • family-style \$3/person • additional hour \$3/person

SIMPLE GATHERING
GRADUATION, BIRTHDAY, RETIREMENT, ANNIVERSARY
*Pricing and menu options are subject 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)