

Six-hour event includes: appetizer, soup, salad, dinner rolls, entrée, potato, vegetable, non-alcoholic beverages, and standard bar.
Guests can choose from two protein and one vegetarian option

Entrees (Choose Two)

PETIT FILET AND ATLANTIC SALMON DUET \$58

Your choice of Chef's wide array of sauces, starch, and vegetable

PETIT FILET AND CHICKEN DUET \$58

Your choice of sauce: marsala, piccata, lemon cream, or wild mushroom; served with a starch and vegetable

CHOICE OF CHICKEN \$44

Your choice of sauce: marsala, piccata, lemon cream, or chicken Parmesan; served with a starch and vegetable

PETIT FILET AND SHRIMP \$62

Your choice of breaded or grilled shrimp; served with a starch and vegetable

PETITE TENDERLOIN OF BEEF \$52

Served with your choice of starch and vegetable

RIB-EYE STEAK \$50

Served with your choice of starch and vegetable

ATLANTIC SALMON \$48

Served with your choice of starch and vegetable

WHITEFISH FLORENTINE \$42

Filet topped with lemon dill cream sauce; served with your choice of starch and vegetable

EGGPLANT NAPOLEON \$42

Breaded eggplant layered with fresh mozzarella, basil, and marinara; served with your choice of starch and vegetable

PETIT FILET AND LOBSTER (MP)

Cold-water tail lobster; served with a starch and vegetable

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 \$1 • roasted pig \$3 • roasted lamb \$3.50 • hummus \$1 • cevapi \$1

SOUP OR SALAD

cream of broccoli • cream of chicken • tomato basil • Italian wedding • chicken noodle
Mixed green • Caesar \$1 • Michigan harvest • Greek \$2

VEGETABLE

California medley • Chef's seasonal blend • green bean almond dine • garlic green beans

STARCH

oven roasted potatoes • au gratin potatoes • herb roasted redskins • mashed potatoes • Parmesan red skins

Upgrades

PASTA AND SAUCE (ADDITIONAL \$2.50/PERSON)

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 (ADDITIONAL \$2/PERSON)

Sander's hot fudge sundae • cannolis • strudel

PLATED DINNERS
*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)