



The  
*Palazzo Grande*  

---

**BANQUET & EVENT CENTER**

*Welcome!*

WE APPRECIATE YOUR INTEREST IN HOSTING YOUR SPECIAL EVENT AT THE PALAZZO GRANDE.

IF YOU WANT A MEMORY THAT WILL LAST FOREVER, YOU WILL FIND IT NESTLED IN OUR  
ELEGANT SURROUNDINGS, SUN-BATHED PATIOS AND SUPERIOR SERVICE.

HAPPINESS IS IN THE DETAILS.



# hors d'oeuvres

**Arancini (Italian Rice Balls) 5.95**

**Artichoke Toscana 5.95**

*Artichoke stuffed with ricotta cheese and Italian herbs,  
lightly breaded, pan fried and topped with lemon butter sauce*

**Asparagus Wrapped in Beef Tenderloin 5.95**

**Assorted Imported and Domestic Cheese and Fruit Display 7.95**

*Served with vegetable crudités and dip*

**Assorted Pâtés 5.95**

*(choose two)*

*Salmon, Lobster, Crab, Chicken, Shrimp*

**Assorted Sushi Rolls with Wasabi & Ginger 11.95**

**Baba Ganoush 5.95**

**Beef Tenderloin - En Croute 6.95**

*Beef tenderloin on puffed pastry topped with herbed mousse*

**Beef Tenderloin - Sate 6.95**

**Brie Cheese & Pear Beggars Purse 6.95**

**Bruschetta 6.95**

**Chicken - Boneless Tenderloin 5.95**

*with assorted sauces*

**Chicken - Mini Tenderloin Kabob 6.95**

**Chicken - Sate 5.95**

**Duck à l'Orange Bundles 5.95**

*Delicate duck with sweet orange marmalade*

**Dumplings - Chicken 6.95**

**Dumplings - Vegetable 6.95**

**Eggplant Parmigiana 5.95**

**Fried Calamari 6.95**

**Fried Calamari Steaks Arribiata 8.95**

**Gourmet Mini Cocktail Franks in Puffed Pastry 6.95**

**Grape Leaves 4.95**

**Hummus 2.95**

**Italian Antipasto 10.95**

*Assortment of prosciutto, salami,  
Italian cheeses, pepperoncini and olives*

**Italian Sausage with Peppers and Onions 5.95**

**Kibi Balls 6.95**

**Lamb Chops - Australian Market Value**

**Lamb Chops - Domestic Market Value**

**Lamb Chops - (French Cut) Market Value**

**Lobster Tarragon Triangles 7.95**

**Meatballs 5.95**

*Italian, Swedish or Greek*

**Mini Crab Cakes with Aioli Sauce 7.95**

**Mozzarella Capris 5.95**

**Mushroom Caps with Escargot 7.95**

**Oyster Rockefeller 6.95**

**Petite Stuffed Red Skin Potatoes 4.95**

**Quiche Danielle 5.95**

*Spinach & Cheese*

**Seafood Platter 15.95**

*Charbroiled jumbo shrimp and tender  
calamari over our famous octopus salad*

**Shrimp - Coconut 11.95**

**Shrimp - Crowns with Cocktail Sauce 11.95**

**Shrimp - Scampi 11.95**

**Shrimp - Jumbo 14.95**

**Spinach Pies 6.95**

**Stuffed Mushrooms with Crab Meat 7.95**

**Stuffed Mushrooms with Ground Sausage and Veal 7.95**

**Stuffed Mushrooms with Spinach and Imported Cheese 6.95**

**Sushi Grade Sesame Seed Crusted Tuna Tenderloin 13.95**

*With soy and wasabi*

**Tabouli 2.95**

**Vegetable Egg Rolls 7.95**

**Vegetable Platter 5.95**

# plated dinners

Includes dinner rolls, butter, beverages, standard open bar

## ENTREE SELECTIONS

**Duet Filet Mignon with Lobster Tail** Market Value

**Duet Filet Mignon with Salmon**

Friday or Sunday 73.95 Saturday 84.95

**Duet Filet Mignon and Shrimp Scampi**

Friday or Sunday 89.95 Saturday 91.95

**Duet Filet Mignon with Boneless Breast of Chicken**

*Available with choice of sauce*

Friday or Sunday 71.95 Saturday 82.95

**Filet Mignon with Zip Sauce**

Friday or Sunday 68.95 Saturday 79.95

**Sliced Beef Tenderloin Au Jus with Mushrooms**

Friday or Sunday 67.95 Saturday 78.95

**Palazzo Signature Veal Chop**

Friday or Sunday 82.95 Saturday 87.95

**Broiled New York Strip with Zip Sauce**

Friday or Sunday 66.95 Saturday 77.95

**Roast Prime Rib of Beef Au Jus**

Friday or Sunday 66.95 Saturday 77.95

**Boneless Breast of Chicken**

*Available with choice of sauce*

Friday or Sunday 64.95 Saturday 75.95

**Breaded or Broiled Cod**

Friday or Sunday 64.95 Saturday 75.95

**Broiled Salmon**

Friday or Sunday 66.95 Saturday 77.95

## PASTA SELECTIONS

*(Choice of one; \$3 per person for second pasta)*

**Penne with Meat Sauce or Tomato Sauce** Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce

**Farfallete Alfredo**

*Bow tie pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese*

**Farfallete Con Aglio E Olio**

*Bow tie pasta tossed with olive oil and garlic, or olive oil, garlic and tomato*

**Penne Palomino**

*A rich creamy tomato sauce tossed with penne pasta and Parmesan cheese*

## POTATO SELECTIONS

*(Choice of one)*

**Roasted Red Skin Potatoes**

**Italian Whipped Potatoes**

**Sanna Anna Potatoes**

Add 2.95

## VEGETABLE SELECTIONS

*(Choice of one)*

**California Blend**

*Carrots, broccoli and green beans*

**Green Beans**

*Fresh long-stem green beans in a butter sauce*

**Italian Style Medley**

*Yellow and green zucchini, broccoli and carrots*

## SALAD SELECTIONS

**Tossed Garden Salad**

*Served with House Italian Dressing*

**Caesar Salad**

Add 3.95

**Greek Salad**

Add 3.95

**Michigan Salad**

Add 3.95

**Wedge Salad**

Add 6.95

## DESSERT SELECTIONS

*(Choice of one)*

**Ice Cream**

**Sherbet**

Add 2.00

**Sorbet/Lemon Ice**

Add 2.95

**Spumoni**

Add 3.95

# family style

Includes dinner rolls, butter, beverages, standard open bar  
Friday/Sunday Dinner starting at 65.95, Saturday Dinner starting at 67.95

## ENTREE SELECTIONS

(Choice of two)

### Roast Sirloin of Beef

*Sliced roasted center-cut sirloin topped with a mushroom au jus*

### Sliced Beef Tenderloin 7.95

*with a mushroom au jus*

### Chicken Mamma Assunta

*Chicken breast medallions sautéed with artichoke hearts and mushrooms in white wine lemon butter with a pinch of thyme*

### Chicken Marsala

*Chicken medallions topped with Marsala wine sauce with mushrooms*

### Breaded Chicken Piccante

*Breaded chicken medallions topped with a white wine lemon butter sauce with mushrooms*

### Roasted Chicken

*Marinated with Italian herbs and broiled to perfection*

### Boneless, Center-Cut, Sicilian-Style Pork Chops

*Breaded in Italian bread crumbs, baked to golden color  
Add Ammoglio Sauce 2.95*

### Italian Sausage and Peppers

*Fresh Italian sausage sautéed with mild peppers and onions*

### Swedish, Italian, or Greek Meatballs

*Served with selective sauces*

### Fresh or Smoked Kielbasa

*Fresh or smoked kielbasa served with sauerkraut*

### Sauteed Cod with butter sauce 6.95

### Broiled Salmon 7.95

### Perch Lemone 7.95

*Fresh lake perch sauteed and topped  
with a lemon white wine butter sauce*

## PASTA SELECTIONS

(Choice of one; \$3 per person for second pasta)

**Penne with Meat Sauce or Tomato Sauce** Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce

### Farfalle Alfredo

*Bow tie pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese*

### Farfalle Con Aglio E Olio

*Bow tie pasta tossed with olive oil and garlic, or olive oil, garlic and tomato*

### Penne Palomino

*A rich creamy tomato sauce tossed with penne pasta and Parmesan cheese*

## POTATO SELECTIONS

(Choice of one)

### Roasted Red Skin Potatoes

### Italian Whipped Potatoes

### Sanna Anna Potatoes

Add 2.95

## VEGETABLE SELECTIONS

(Choice of one)

### California Blend

*Carrots, broccoli and green beans*

### Italian Style Medley

*Yellow and green zucchini, peas, broccoli and carrots*

### Green Beans

*Fresh long-stem green beans in a butter sauce*

## SALAD SELECTIONS

### Tossed Garden Salad

*Served with House Italian Dressing*

### Caesar Salad

Add 3.95

### Greek Salad

Add 3.95

### Michigan Salad

Add 3.95

## DESSERT SELECTIONS

(Choice of one)

### Ice Cream

### Sherbet

Add 2.00

### Sorbet/Lemon Ice

Add 2.95

### Spumoni

Add 3.95

# buffet style

Includes dinner rolls, butter, beverages, standard open bar  
Friday/Sunday Dinner starting at 63.95, Saturday Dinner starting at 65.95

## ENTREE SELECTIONS

(Choice of two)

### Roast Sirloin of Beef

*Sliced roasted center-cut sirloin topped with a mushroom au jus*

### Chicken Mamma Assunta

*Chicken breast medallions sautéed with artichoke hearts and mushrooms in a white wine lemon butter sauce*

### Chicken Marsala

*Chicken medallions topped with Marsala wine sauce with mushrooms*

### Breaded Chicken Piccante

*Breaded chicken medallions topped with a white wine lemon butter sauce with mushrooms*

### Roasted Chicken

*Marinated with Italian herbs and broiled to perfection*

### Boneless, Center -Cut, Sicilian-Style Pork Chops

*Breaded in Italian bread crumbs, baked to golden color  
Add Ammoglio Sauce 2.95*

### Italian Sausage and Peppers

*Fresh Italian sausage sautéed with mild peppers and onions*

### Swedish, Italian, or Greek Meatballs

*Served with selective sauces*

### Fresh or Smoked Kielbasa

*Fresh or smoked kielbasa served with sauerkraut*

### Flambé of Beef 595.00 per Buffet table

### Sauteed Cod with butter sauce 6.95

### Broiled Salmon 7.95

### Perch Lemone 7.95

*Fresh lake perch sauteed and topped with a lemon white wine butter sauce*

## PASTA SELECTIONS

(Choice of one; \$3 per person for second pasta)

**Penne with Meat Sauce or Tomato Sauce** Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce

### Farfalle Alfredo

*Bow tie pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese*

### Farfalle Con Aaglio E Olio

*Bow tie pasta tossed with olive oil and garlic, or olive oil, garlic and tomato*

### Penne Palomino

*A rich creamy tomato sauce tossed with penne pasta and Parmesan cheese*

## POTATO SELECTIONS

(Choice of one)

### Roasted Red Skin Potatoes

### Italian Whipped Potatoes

### Sanna Anna Potatoes

Add 2.95

## VEGETABLE SELECTIONS

(Choice of one)

### California Blend

*Carrots, broccoli and green beans*

### Italian Style Medley

*Yellow and green zucchini, peas, broccoli and carrots*

### Green Beans

*Fresh long-stem green beans in a butter sauce*

## SALAD SELECTIONS

### Tossed Garden Salad

*Served with house Italian dressing*

## DESSERT SELECTIONS

(Choice of one)

### Ice Cream

### Sherbet

Add 2.00

### Sorbet/Lemon Ice

Add 2.95

### Spumoni

Add 3.95



# upgraded selections

## ENTREE SELECTIONS

### Steak Siciliano 7.95

*Choice center-cut New York steak breaded, broiled and served with Ammoglio sauce*

### Veal Involtini 9.95

*Provini veal rolled and stuffed with parma prosciutto, Fontinella cheese and fresh basil topped with marsala wine mushroom sauce*

### Veal Piccante 7.95

*Provini veal sautéed with mushrooms in a white wine lemon butter sauce*

### Australian Lamb Chops Market Value

*Fresh Australian lamb chops charbroiled to perfection*

### Domestic Lamb Chops Market Value

*Fresh Domestic lamb chops charbroiled to perfection*

### Chicken Involtini Florentine 5.95

*Chicken breast rolled and stuffed with fresh spinach, mozzarella and prosciutto and topped with a white wine cream sauce*

### Chicken Cordon Bleu 6.95

*Chicken stuffed with Polish ham, swiss cheese topped with a wine cream sauce*

### Chicken Parmigiana 5.95

*Breaded chicken breast medallions topped with homemade meat sauce and baked with mozzarella cheese*

### Stuffed Shrimp 12.95

*Jumbo shrimp stuffed with lump crab meat and Italian herbs*

### Shrimp Scampi 12.95

*Jumbo shrimp sautéed in olive oil, garlic in a white wine lemon butter sauce*

### Perch Lemone 7.95

*Fresh lake perch sauteed and topped with a lemon white wine butter sauce*

### Swordfish 8.95

*Fresh swordfish sauteed and topped with a lemon white wine butter sauce*

## PASTA SELECTIONS

### Penne Domenico 4.95

*Prosciutto, chopped mushrooms and peas in our homemade meat sauce with Italian cheese tossed with penne pasta and crushed hot pepper*

### Linguini with Clam Sauce 5.95

*White - with clams, oil, garlic and butter sauce or Red - in a red tomato sauce*

### Farfalle Primavera 4.95

*Sautéed mixed garden vegetables in a white wine cream sauce tossed with bowtie pasta and Parmesan cheese*

### Tortellini Alla Vodka 4.95

*Cheese tortellini tossed in a tomato Fontinella cheese cream sauce and flambéed with a touch of vodka*

### Ravioli Bolognese 5.95

*Large pasta pillows stuffed with seasoned ground veal and beef and topped with a rich homemade meat sauce*

### Fettuccini Frutti Di Mare 12.95

*Jumbo shrimp, scallops, mussels and clams sautéed in Francesco's marinara sauce tossed with fettuccini pasta*

*\*All pastas are served family style*

## POTATO SELECTIONS

### Au Gratin Potatoes 2.95

### Stuffed Baked Potatoes 2.95

### Wild Mushroom Risotto 2.95

## VEGETABLE SELECTIONS

### Italian Style Green Beans 2.95

*Olive oil, garlic, & tomato*

### Grilled Asparagus 3.95

*Served in a light butter sauce*

### Steamed Broccoli 2.95

*Served in a béarnaise sauce*

### Sautéed Mushrooms and Peas 2.95



# additional selections

## **DINING STATIONS**

We can create custom carving and unique food stations.  
Please ask for details.

### **Salad Station**

*Tossed, Greek and Caesar Salads made to order*

### **Pasta Station**

*2-3 pasta dishes with your choice of assorted sauces*

### **Carving Station**

*Accompanied with assorted breads and sauces:  
Beef Tenderloin, Prime Rib,  
Roast Sirloin of Beef, Roast Turkey Breast*

### **Stir Fry Station**

*Chicken, Shrimp or Beef with mixed stir fry vegetables;  
broccoli, Napa cabbage, mushrooms, pea pods, green beans,  
crunchy Chinese noodles, water chestnuts and sliced  
almonds. Sauces include: teriyaki, black bean and spicy garlic*

### **Whipped Potato Martini Bar**

*Three varieties of whipped potatoes served in martini glasses  
with assorted toppings - sour cream, bacon, green onions,  
cheddar cheese, bleu cheese, caramelized onions, pesto, etc.*

### **Sauté Station**

*Available upon request*

## **SALAD SELECTIONS**

**Caesar Salad 3.95**

**Greek Salad 3.95**

**Michigan Salad 3.95**

**Wedge Salad 6.95**

## **SOUP SELECTIONS**

**Chicken Pastina 3.95**

**Minestrone 3.95**

**Chicken Tortellini 3.95**

**Chicken Stracciatella 3.95**  
*Italian Wedding Soup*

**Cream of Broccoli 3.95**

## **DESSERTS**

**Assorted Pastry Platters 7.95**

**Cannoli Platter 5.95**

**Crème Brulee 8.95**

**Crème Puff Bar 9.95**

*French crème puffs with vanilla ice cream and hot fudge*

**Chocolate Chip Cookies and Milk 6.95**

*Warm fresh-baked chocolate chip cookies  
with milk served in gourmet glasses*

**Chocolate Fountain 11.95**

*With assorted fruit and confections for dipping*

**Deluxe Fruit and French Pastry Table 13.95**

**Flaming Jubilee 12.95**

**Fruit Platter 7.95**

**Ice Cream Sundae Bar 9.95**

**Mousse 7.95**

*Raspberry, vanilla, or chocolate - served in gourmet flutes.*

**Smores Station 13.95**

**Tiramisu 8.95**

## **LATE NIGHT SELECTIONS**

*(Requested amount purchased is 75% of the final guest count.)*

**Gourmet Pizza 5.95**

**Coney Dogs 6.95**

**Baby Cheeseburgers with Fries 8.95**

**Soft Pretzels with Cheese 6.95**

**French Fry Bar 8.95**

*(choice of 3 French Fries)*

*Steak, Curly, Sweet Potato, Shoe String or Waffle*

**Taco Bar 9.95**

# bar selections

## **Standard Bar**

Absolut Vodka  
Lauders Scotch  
Royal Canadian Whiskey  
Bacardi Rum  
Beefeater Gin  
Peach Schnapps  
Manhattans & Martinis  
Wine Selections  
*(Canyon Road Cabernet, Chardonnay, White Zinfandel)*  
Draft Beer  
*(Budweiser and Bud Light)*

## **Premium Bar 13.95**

Tito's Vodka  
Dewars White Label Scotch  
Canadian Club Whiskey  
Captain Morgan Rum  
Tanqueray Gin  
Hennessy  
Peach Schnapps  
Manhattans and Martinis  
Wine Selections  
*(Canyon Road Cabernet, Chardonnay, White Zinfandel)*  
Draft Beer  
*(Budweiser and Bud Light)*

*Partial Premium Bar Upgrade - Your choice of 3 Premium liquors 6.95*

## **Elite Bar 22.95**

Tito's Vodka  
Johnnie Walker Black Scotch  
Crown Royal Whiskey  
Jack Daniels Whiskey  
Captain Morgan Rum  
Bombay Gin  
Kahlua, Baileys, Grand Marnier  
Casamigos Reposado Tequila  
Imported and Domestic Bottle and Draft Beer  
*(Heineken, Corona, Budweiser, Bud Light)*  
Wine Selections  
*(Louis Martini Cabernet, Ruffino Chardonnay, Pino Grigio)*

*Partial Elite Bar Upgrade - Your choice of 3 Elite liquors:  
from Standard Bar 10.95  
from Premium Bar 7.95*

## **Premium Martini Bar 10.95**

*(Three specialty martinis of your choice.)*

## **Espresso and Cappuccino Bar 9.95**

**Tray Passed White Wine 3.95**

**Tray Passed Champagne 3.95**



