



Our Commitment to You...

At Signature Chop House, we believe your special event deserves a setting as extraordinary as the occasion itself. Our venue offers a captivating blend of exquisite dining, exceptional service, and elegant surroundings—all tailored to fit your budget. When you choose Signature Chop House, you're not just selecting a location; you're enlisting a passionate team dedicated to transforming your vision into an unforgettable experience.

From the moment you walk through our doors, our attentive staff will be by your side, guiding you through every detail—from selecting the perfect linens to curating a menu that delights your guests. We're committed to making every moment of your celebration truly special.

We would be honored to be part of your story and look forward to the opportunity to turn your dreams into reality.

Passed Hor D'oeuvres

Can be on a Chef's appetizer station

Cheese and Crackers - \$5/per person

Chicken Quesadilla - \$6/per person

Bruschetta Crostini - \$6/per person

Baked Breaded Feta Bites - \$6/per person

Caprese Skewers - \$6/Per Person

Shrimp Cocktail - \$7/per person

Mini Meatball Skewers (Choice of marinara or caraway cream sauce) - \$7/per person

Fresh Melon wrapped in Prosciutto - \$7/per person

Coconut Shrimp - \$8/per person

Grilled Cheese and Tomato Bisque cups - \$10/per person

Chicken and waffle bites - \$12/per person

Chef's Appetizer Stations

Crudité Platter - selection of fresh, raw vegetables served with a house made dip - \$6/per person

Fresh Seasonal Fruit Platter - \$6/per person

Charcuterie Platter – A delightful assortment of artisanal cured meats and gourmet cheeses, elegantly paired with house-made jams and a selection of crisp crackers - \$8/per person

Boneless Wing Display – Features three house made sauces - \$8/per person

South of the Border Dips – Salsa, Guacamole, Black Bean Corn Salsa, Elote Dip, Fresh Corn
Tortilla Chips - \$10/per person

Seafood Combo Platter – Grilled Shrimp skewers & Tender fried Calamari - \$12/per person

Dinner

Buffet Dinner - \$34 Per Person

House Baked Rolls & Butter

Choice of One Salad

Choice of Two Main Sides

Choice of One Main Pasta

Choice of Two Entrees - Add Additional Entree (\$4 per Guest).

*Upgrade to a plated salad for an additional \$2

Chef Attended Beef Carving Station (GF) (Buffet Only Add-On) - Slow Roasted Top Round

Sirloin with a house made Au Jus & Horseradish Cream Sauce.

Add as a Third Additional Entree for \$9 per Guest Include as a Second Entree for an Added \$5 per Guest

Plated Dinner - \$38 Per Person

House Baked Rolls & Butter

Choice of One Main Salad

Choice of Two Main Sides

Plated Solo Entree Course - Host Offers Two Selected Entrees for Guest Choice of One (Vegetarian Offered as Needed).

Plated Duet Entree Course (Plated Only Add-on) - Guest is Served a Combination of Two Selected Entrees. (Vegetarian Offered as Needed). Add as a Double Entree Course for \$10 per Guest

Choice of Main Salad:

*Comes with your choice of two dressings, Ranch, Italian, French, Thousand Island, Balsamic Vinaigrette, cherry vinaigrette

Market Greens Salad – Fresh Market Greens with cherry tomatoes, cucumber, red onion, croutons, and shredded cheese

Caesar Salad – Romaine Lettuce, Shaved Parmesan, and croutons

Michigan Cherry Salad – Market Greens, fresh apples, Pecans, dried cherries, and bleu cheese

Choice of Main Sides:

Glazed Carrots

Oven Roasted Broccoli

Oven Roasted Green Beans

Squash Medley

Oven Roasted Brussel Sprouts +\$2/per person

Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Baked Potatoes

Rice Pilaf

Mushroom Risotto +\$2/per person

Choice of Main Pasta:

Creamy Cavatappi Mac and Cheese

Penne Alfredo

Penne Marinara

Cajun Alredo

Traditional Meat Sauce Spaghetti

Choice of Entrees:

Tuscan Chicken - Tender grilled breast of chicken, sauteed in a creamy Parmesan sauce, with spinach, sundried tomatoes and Italian seasonings.

Chicken Pesto - Pesto Cream Sauce with Basil.

Chicken Parmesan - Chicken breast breaded in Italian Breadcrumbs and baked with Marinara Sauce and Mozzarella Cheese

Roasted Salmon - Blackened, Maple Sauce or Broiled with Lemon Sauce

Beef Tenderloin Tips (DF/GF) - Served in a Button Mushroom Sauce.

Bourbon Street Sirloin (DF/GF) - Thinly Sliced & Topped with a Bourbon Glaze & Caramelized Baby Onion

Beef Brisket - A slow roasted brisket sliced and topped with house made beef gravy
Sicilian Style Pork Chops - Boneless pork loin Chops breaded in Italian Breadcrumbs
Glazed Pork Loin (DF/GF) - Topped with Honey Bourbon Barbecue

Plated Only Entree's:

14 oz. Broiled New York Strip with Zip Sauce - \$3/per person upcharge

14 oz. Roasted Prime Rib - \$3/per person upcharge

8 oz Filet Medallion – Market Price

Lobster Tail – Market Price

Late Night:

*Serves 50

Coney Dog Station - Traditional Coney hot dogs served with chili, onions, mustard and plain potato chips \$500

Cheeseburger Sliders with French Fries - Includes ketchup, mustard and mayo \$500

Mini Subs - Your choice of turkey or ham with lettuce, tomato and mayo Served with Plain Potato Chips and Ranch Dressing \$450

Taco Bar - Seasoned ground beef with traditional taco sides \$500

Potato Skins - Crispy potato shells filled with cheese, bacon and sour cream \$500

Gourmet Pizza - Choose from our selection of cheese, pepperoni, vegetarian, meatball \$550

Bar Packages:

Cash or Hosted Bar: \$50 Bartender Fee

Champagne Toast: \$5/per person

4 Hour Mimosa Bar: \$12/per person *Includes Orange, Pineapple, and Cranberry Juice and a seasonal specialty mimosa

Beer and Wine Package: \$5/per person per hour

Domestic Beers, Chianti, Pinot Grigio, White Zinfandel, Chardonnay, Cabernet, and Merlot

*Minimum requirement of 2 hours

House Bar: \$6/per person per hour

Domestic Beers, Chianti, Pinot Grigio, White Zinfandel, Chardonnay, Cabernet, and Merlot
Liquor: Smirnoff Vodka, Jim Beam, Bacardi Silver, Jose Cuervo Gold & Gordon's Gin
*Minimum requirement of 2 hours

Premium Bar: \$7/per person per hour

Domestic Beers, Chianti, Pinot Grigio, White Zinfandel, Chardonnay, Cabernet, and Merlot
Liquor: Tito's Vodka, Jack Daniels, Bacardi Silver, Jose Cuervo Silver, Captain Morgan, Tanqueray
Gin

*Minimum requirement of 2 hours

Top Shelf Bar: \$9/per person per hour

Domestic Beers, Chianti, Pinot Grigio, White Zinfandel, Chardonnay, Cabernet, and Merlot
Liquor: Grey Goose, Hendrick's Gin, Maker's Mark, Patron Silver, Johnnie Walker Black,
Diplomatico Reserva & Dark Rum

Champagne Toast for all guests

*Minimum requirement of 2 hours

Desserts:

Fresh Baked Cookie and Brownie Platter - \$5/per person

Cheesecake Bar – Sliced Cheesecake with a variety of syrups and toppings - \$9/per person

Hot Cocoa Bar – Hot Cocoa in our warm carafes with assorted toppings and flavors - \$6/per person

Pie Bar – Choose Three – Apple, Pumpkin, Blueberry, Key Lime, Coconut Creme, Chocolate

Mousse - \$8/per person

Did you know we offer rentals for a wide range of essential event items? We provide chargers, uplighting, chair covers, chair sashes, colored linen tables, table runners, podiums, microphones, and easels. Ask your event manager for specific details and pricing to find everything you need to ensure your event is a success.