

M-TH \$28.95/PERSON | FRI \$32.95/PERSON | SAT & SUN \$39.95/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

ENTREES (CHOOSE TWO)

CHICKEN BREAST (GRILLED, SAUTÉD, PANKO, OR ITALIAN BREADED)
Lightly dredged and sautéed with your choice of sweet marsala, piccata, or lemon cream sauce

CHICKEN FLORENTINE
Panko encrusted chicken served on a bed of fresh spinach and mushrooms, topped with a Parmesan cream sauce

CHICKEN BRUSCHETTA
Marinated chicken topped with fresh mozzarella, finished with traditional tomato bruschetta 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, mushrooms, and fresh oregano

SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE
Roasted Pork tenderloin topped w/ sherry cream sauce

SLICED PRIME OVEN ROASTED BEEF (MP)
House speciality slow roasted, then served with Bordelaise sauce

THINLY SLICED ROASTED TOP ROUND
Prime eye of round, roasted and thinly sliced topped with red wine mushroom reduction

ACCOMPANIMENTS (CHOOSE ONE OF EACH)

APPETIZERS

\$2 EACH ADDITIONAL APPETIZER PLUS UPCHARGE
cabbage salad • relish tray • vegetable crudite • domestic cheese and fruit \$2 • shopska salad \$1
smoked meat and cheese \$2 • Burek: cheese or meat \$2 • roasted pig \$12/lb • roasted lamb \$14/lb (min. order 18/lb for 50)
cevapi \$2

SOUP OR SALAD

cream of broccoli • cream of chicken • tomato basil • chicken noodle • italian wedding \$1 • minestrone
mixed green • caesar \$1 • michigan harvest \$2 • greek \$2

VEGETABLE

california medley • chef's mixed vegetables • squash array (seasonal) MP • green bean almondine
garlic green beans • honey butter carrots • asparagus (seasonal) MP • peaches and cream corn

STARCH

oven-roasted balkan potatoes \$1 • herb-roasted redskins • homemade mashed potatoes
parmesan redskins \$1 • au gratin potatoes \$2 • crispy potato wedges • polenta • chef's famous rice pilaf

PASTA AND SAUCE

Pasta: penne • cavatappi • tri-colored cheese tortellini \$2 • gnocchi \$2
Sauce: alfredo • marinara • vodka • palomino • garlic, olive oil, parmesan • beef bolognese \$2

SIMPLE GATHERING
GRADUATION, BIRTHDAY, RETIREMENT, ANNIVERSARY

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, 15% service charge, \$100 per bartender fee - 2024 Banquet Season