

SATURDAY AND SUNDAY \$49.95/PERSON

FOUR TO SIX-HOUR EVENT INCLUDES TWO ENTRÉES, APPETIZER, SOUP OR SALAD, DINNER ROLLS, PASTA, POTATO, VEGETABLE, NON-ALCOHOLIC BEVERAGES, AND STANDARD BAR PACKAGE. SERVED 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

PARMESAN CHICKEN
Italian breaded chicken breast topped with house-made marinara and mozzarella cheese

CHICKEN BRUSCHETTA
Chicken breast topped with fresh buffalo mozzarella, bruschetta, and balsamic glaze

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

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

SLICED BEEF TENDERLOIN (MP)
Slowly roasted, sliced, sauced with veal demi and cooked to medium

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

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

SALISBURY STEAK
Served with mushroom cream sauce

PANKO ENCRUSTED ATLANTIC COD (MP)
Fresh Atlantic cod, baked and topped with a lemon caper mist

SLOW ROASTED LAMB SHANKS (MP)
House exclusive recipe, shanks seared and simmered in a natural au jus. Cooked the traditional Balkan way

HOMEMADE GOULASH \$4.50
Premium beef and pork, slow cooked and simmered with carrots, onions, and a beef sauce. Served in a crock

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 people)
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

Subject to 6% Michigan sales tax, 15% service charge, \$100 per bartender fee - 2024 Banquet Season

CHRISTENINGS

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*