



Premium Plan

Friday – 41.95 Saturday – 47.95 Sunday – 39.95

Includes:

Premium Bar, Chair Covers (100 guest minimum),
Elegant Entrance and your choice of a Chocolate Fountain or our Dessert.
Linens Include White Tablecloths, Choice of 8 Napkin Colors, Ivory Skirting

Gold Plan

Friday – 36.95 Saturday – 41.95 Sunday – 34.95

Includes:

Standard Bar, Elegant Entrance & Dessert
Linens Include White Tablecloths, Choice of 8 Napkin Colors, Ivory Skirting

Classic Plan

Friday – 32.95 Saturday – 36.95 Sunday – 31.95

Includes:

Standard Bar
Linens Include White Tablecloths, Choice of 8 Napkin Colors, Ivory Skirting

Above Prices Add 18% Service Charge & 6% Sales Tax to Total Bill

2019 Pricing = Additional \$1.00 per Person

Jan-April Discount

Premium Plan -\$4.00 per Person

Gold Plan -\$3.00 per Person

Classic Plan -\$2.00 per Person

11--2017

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Elegant Entrance Package

(Included in Premium & Gold Plan)

CHAMPAGNE & MIMOSA*

Served as your guests arrive

TWO HOT HORS D'OEUVRES

TOMATO BRUSCHETTA
MAC & CHEESE BITES
TEXAS BBQ MEATBALLS
SWEDISH MEATBALLS
MINI SPINACH PIE PASTRY BITES
SUSHI VARIETY (+1.00 per Person)

ASSORTED CHEESE & CRACKER TRAY

\$3.95 PER PERSON WHEN ADDED TO THE CLASSIC PLAN
18% SERVICE CHARGE + 6% SALES TAX

*Champagne and Mimosa not included without Open Alcohol Bar Package

11-2017

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Weddings Banquets Showers Graduations Funerals Parties Corporate Events



Premium Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$2.00 per person)

- Tender Braised Beef
- Flame Roasted Baron of Beef (\$40.00 Carving Fee)
- Beef, Shrimp or Sesame Chicken Stir Fry
- Swedish Meatballs w/Egg Noodles
- Chicken or Veal Parmesan
- Fried Chicken
- Chicken Piccata
- Boneless Seasoned Baked Chicken Breast
- Boneless Chicken Breast w/Lemon Cream Sauce
- Chicken Supreme (Boneless Filet w/Parmesan Herbed Sauce & Sautéed Mushrooms)
- Coconut Crusted Chicken w/ Spicy or Original Orange and Honey Mustard
- Baked Tilapia w/ Garlic Dill Butter
- Deep Fried Tilapia
- Salmon w/Sundried Tomato Cream (Market Price)
- Stuffed Flounder w/Crab and Red Pepper Sauce
- Baked Breaded Pork Chops
- Roasted Pork Loin w/Pineapple Honey or Dijon Glaze or Gravy
- Smoked Pork Loin w/Apple Bourbon Sauce
- Smoked Baked Ham w/Pineapple Honey Topping
- Apple and Sage Sausage w/ Caramelized Onion & Sweet Corn Topping
- Italian Sausage w/Sautéed Peppers & Onions
- Smoked Polish Kielbasa & Sauerkraut
- Eggplant Parmesan
- Stuffed Bell Peppers
- Fried Shrimp (+\$1.00 per person)

Parties Include

- 5 Hour Premium Bar
- Elegant Entrance
- Chair Covers (100 persons min.)
- Tossed Salad w/Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Fresh Baked Rolls & Butter
- Your Choice Chocolate Fountain or our Dessert
- Coffee, Hot Tea, Milk
- Chocolate Covered Strawberries
- Home Baked Cookies
- Wedding Cake Cutting (\$40.00)

Late Night Snacks

- Pizza – +1.00 per person
- Hot Dogs – +1.00 per person
- Nacho Bar – +1.00 per person
- Nacho Grande Bar(with meat) - +2.00 per person

Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

Note: All pastas are meatless

- Rustic Macaroni & Cheese
- Gnocchi w/ Creamy Tomato Sauce
- Fettuccine Alfredo
- Fresh Vegetable Primavera w/Linguini Alfredo
- Cheese Ravioli w/Red or White Sauce
- Three Cheese Lasagna
- Three Cheese Lasagna w/Fresh Spinach
- Three Cheese Lasagna w/Cauliflower, Broccoli & Carrots
- Tortellini w/Red or White Sauce
- Linguini w/ Fresh Basil Pesto
- Stuffed Cheese Shells w/Red or White Sauce
- Wild Portabella Ravioli w/Creamy Tomato Sauce
- Seafood Linguini Alfredo (+.75 per person)
- Gluten Free Spaghetti w/ Sun Dried Tomato and Basil Cream Sauce

Choice of 2 Vegetables

(Additional Vegetable \$.50 per person)

- Green Beans Almondine
- Green Beans w/Bacon & Roasted Garlic
- Green and Yellow Beans w/Carrots
- Key Largo Mix (Yellow and Orange Carrots, Red Peppers and Green Beans)
- Honey Glazed Carrots
- Buttered Corn
- Roasted Brussel Sprouts
- Peas & Sauteed Mushrooms
- Buttered Acorn Squash Puree
- Southern California Mix (Cauliflower, Broccoli & Carrots)
- Broccoli (Cheddar Sauce Served on Side)
- Asparagus w/Lemon Butter Sauce (+.25 per person)

Choice of 1 Potato

(Additional Potato \$.50 per person)

- Whipped Potatoes
- Buttered Redskins (Sour Cream on Side)
- Oven Roasted Rosemary Potatoes
- Parsley Seasoned Potatoes
- Cheesy Cheddar Potatoes
- Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
- Roasted Anna Potatoes
- Smashed Potatoes w/ Roasted Garlic Or Horseradish
- Potato Pancakes
- Southwestern Style Or Wild Rice

Pricing

Fri. \$41.95

Sat. \$47.95

Sun. \$39.95

Add 18% Service Charge & 6% MI Sales Tax
Departure Time - ½ hour after bar closes

11-2017

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Premium Open Bar

Open Bar Includes the Following:

Beer:

Miller & Miller Lite
OR
Bud & Bud Light
And Non-Alcoholic Beer

Wine:

Chardonnay –White (Dry)	Cabernet Sauvignon –California Red (Dry)
Lambrusco –Red Italian (Semi-Sweet)	Merlot –California Red (Dry)
Liebfraumilch -White German (Semi-Sweet)	Winter White –White (Sweet Dessert)
Pinot Grigio –White (Semi-Sweet)	Moscato –White (Semi-Sweet)
White Zinfandel –Blush (SemiSweet)	Riesling White –(Sweet)

Liquors:

Dry Vermouth (Martini)	J.B. and Dewar’s and Cutty Scotch
Sweet Vermouth (Manhattan)	Jack Daniel’s and Jim Beam Bourbon
Absolut and Skyy Vodka	Bacardi and Captain Morgan’s Rum
BeefEater and Tanqueray Gin	Peach Schnapps
V.O and Canadian Club Whiskey	

Open Bar Also Includes:

Pop Juice
Ice Fruit
Bartender
Complimentary Champagne Toast for Head Table (Weddings Only)

Liquor Drink Package

Kahlua, Amaretto and Baileys
\$1.50 per person when purchased with the open bar package

Due to new strict liquor liability laws, we are unable to serve shots
or beer by the pitcher

*No Outside Alcohol or Beverages Can Be Brought On Premises

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Gold Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$2.00 per person)

- Beef, Shrimp or Sesame Chicken Stir Fry
- Tender Braised Beef
- Flame Roasted Baron of Beef (\$40.00 Carving Fee)
- Swedish Meatballs w/Egg Noodles (Beef or Turkey)
- Chicken or Veal Parmesan
- Fried Chicken
- Boneless Chicken Breast w/Lemon Cream Sauce
- Chicken Supreme (Boneless Filet w/Parmesan Herbed Sauce & Sautéed Mushrooms)
- Chicken Piccata
- Boneless Seasoned Baked Chicken Breast
- Coconut Crusted Chicken w/ Spicy Orange and Honey Mustard Sauces
- Baked Tilapia w/ Garlic Dill Butter
- Deep Fried Tilapia
- Salmon w/Sundried Tomato Cream (Market Price)
- Stuffed Flounder w/ Crab and Red Pepper Sauce
- Baked Breaded Pork Chops
- Roasted Pork Loin w/Pineapple Honey or Dijon Glaze or Gravy
- Smoked Pork Loin w/Apple Bourbon Sauce
- Smoked Baked Ham w/Pineapple Honey Topping
- Apple and Sage Sausage w/ Caramelized Onion & Sweet Corn Topping
- Italian Sausage w/Sautéed Peppers & Onions
- Smoked Polish Kielbasa & Sauerkraut
- Stuffed Green Peppers
- Eggplant Parmesan
- Fried Shrimp (+\$1.00 per person)

Parties Include

- 5 Hour Standard Bar
- Elegant Entrance
- Tossed Salad w/Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Fresh Baked Rolls & Butter
- Dessert served to table
- Coffee, Hot Tea, Milk
- Chocolate Covered Strawberries
- Home Baked Cookies
- Wedding Cake Cutting (\$40.00)
- Chair Covers (\$2.00 Each, 100 persons min.)

Options

Late Night Snack

- Pizza – 1.00 per person
- Hot Dogs – 1.00 per person
- Nacho Bar – 1.00 per person
- Nacho Grande Bar(with meat) - 2.00 per person

Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

Note: All pastas are meatless

- Rustic Macaroni & Cheese
- Gnocchi w/ Creamy Tomato Sauce
- Fettuccine Alfredo
- Fresh Vegetable Primavera w/Linguini Alfredo
- Cheese Ravioli w/Red or White Sauce
- Three Cheese Lasagna
- Three Cheese Lasagna w/Fresh Spinach Vegetable
- Vegetable Three Cheese Lasagna
- Tortellini w/Red or White Sauce
- Linguini w/ Fresh Basil Pesto
- Stuffed Cheese Shells w/Red or White Sauce
- Wild Portabella Ravioli w/Creamy Tomato Sauce
- Seafood Linguini Alfredo (+.75 per person)
- Gluten Free Spaghetti w/ Sun dried Tomato And Basil Cream Sauce

Choice of 2 Vegetables

(Additional Vegetable \$.50 per person)

- Green Beans Almondine
- Green and Yellow Beans w/Carrots
- Green Beans w/Bacon & Roasted Garlic
- Key Largo Mix (Yellow and Orange Carrots, Red Peppers and Green Beans)
- Honey Glazed Carrots
- Buttered Corn
- Roasted Brussel Sprouts
- Peas & Sauteed Mushrooms
- Southern California Mix (Cauliflower, Broccoli & Carrots)
- Buttered Acorn Squash Puree
- Broccoli (Cheddar Sauce Served on Side)
- Asparagus w/Lemon Butter Sauce (+.25 per person)

Choice of 1 Potato

(Additional Potato \$.50 per person)

- Whipped Potatoes
- Buttered Redskins (Sour Cream on Side)
- Oven Roasted Rosemary Potatoes
- Parsley Seasoned Potatoes
- Cheesy Cheddar Potatoes
- Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
- Roasted Anna Potatoes
- Smashed Potatoes (Roasted Garlic Optional)
- Smashed Potatoes w/Horseradish & Butter
- Potato Pancakes
- Southwestern Style Or Wild Rice

Prices

- Fri. \$36.95
- Sat. \$41.95
- Sun. \$34.95

Add 18% Service Charge & 6% Sales Tax
Departure Time - ½ hour after bar closes

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Standard Open Bar Information

Open Bar Includes the Following:

Beer:

Miller & Miller Lite
OR
Bud & Bud Light
And Non-Alcoholic Beer

Wine:

Chardonnay – White (Dry)	Cabernet Sauvignon – California Red (Dry)
Lambrusco – Red Italian (Semi-Sweet)	Merlot – California Red (Dry)
Liebfraumlch – White German (Semi-Sweet)	Winter White – White (Sweet Dessert)
Pinot Grigio – White (Semi-Sweet)	Moscato – White (Sweet Dessert)
White Zinfandel – Blush (SemiSweet)	Riesling White –(Sweet)

Liquors:

Dry Vermouth (Martini)	Scotch
Sweet Vermouth (Manhattan)	Bourbon
Vodka	Rum
Gin	Peach Schnapps
Whiskey	

Open Bar Also Includes:

Pop Juice
Ice Fruit
Bartender

Complimentary Champagne Toast for Head Table (Weddings Only)

Liquor Drink Package

Kahlua, Amaretto, and Baileys
Add \$1.50 per person

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Classic Dinner Buffet

Choice of 2 Entrees

(Additional Entrée \$2.00 per person)

- Beef, Shrimp or Sesame Chicken Stir Fry
- Tender Braised Beef
- Flame Roasted Baron of Beef (\$40.00 Carving Fee)
- Swedish Meatballs w/Egg Noodles (Beef or Turkey)
- Chicken or Veal Parmesan
- Fried Chicken
- Chicken Piccata
- Boneless Seasoned Baked Chicken Breast
- Boneless Chicken Breast w/Lemon Cream Sauce
- Chicken Supreme (Boneless Filet w/Parmesan Herbed Sauce & Sautéed Mushrooms)
- Coconut Crusted Chicken
 - w/ Spicy Orange and Honey Mustard Sauces
- Baked Tilapia w/ Garlic Dill Butter
- Deep Fried Tilapia
- Salmon w/Sundried Tomato Cream (Market Price)
- Stuffed Flounder w/Crab and Red Pepper Sauce
- Baked Breaded Pork Chops
- Roasted Pork Loin
 - w/Pineapple Honey or Dijon Glaze or Gravy
- Smoked Pork Loin w/Apple Bourbon Sauce
- Smoked Baked Ham w/Pineapple Honey Topping
- Apple and Sage Sausage
 - w/ Caramelized Onion & Sweet Corn Topping
- Italian Sausage w/Sautéed Peppers & Onions
- Smoked Polish Kielbasa & Sauerkraut
- Fried Shrimp (+\$1.00 per person)
- Eggplant Parmesan

Parties Include

- 5 Hour Standard Bar
- Tossed Salad w/Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Fresh Baked Rolls & Butter
- Coffee, Hot Tea, Milk
- Wedding Cake Cutting (\$40.00)
- Assorted Cheese & Cracker Tray-Serves 75p.(+\$75.00)
- Add Chair Covers (\$2.00 Each / 100 chair min)

Options

Late Night Snack

- Pizza – 1.00 per person
- Hot Dogs – 1.00 per person
- Nacho Bar – 1.00 per person
- Nacho Grande Bar(with meat) - 2.00 per person

Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

Note: All pastas are meatless

- Rustic Macaroni & Cheese
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- Broccoli (Cheddar Sauce Served on Side)
- Asparagus w/Lemon Butter Sauce (+.25 per person)

Choice of 1 Potato

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- Buttered Redskins (Sour Cream on Side)
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- Parsley Seasoned Potatoes
- Cheesy Cheddar Potatoes
- Roasted Anna Potatoes
- Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
- Smashed Potatoes (Roasted Garlic Optional)
- Smashed Potatoes w/ Horseradish & Butter
- Potato Pancakes
- Southwestern Style Or Wild Rice

Prices

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- Sat. \$36.95
- Sun. \$31.95

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