

Bar Options



Bar Set-Up Including One Bartender for the entire event is \$150.

Additional bartender required for events over 60 people at an additional \$50.

Hosted Bar Pricing will follow in-house prices, Menu available upon request.

Bottle Pricing will follow market price for liquor, house wine and bottled beer and will be provided on your Banquet Event Order in advance.

Open Bar Options

Non-alcoholic Beverages..... Coffee, Tea & Soft Drinks \$1.95/person

Lunch..... Call Brands - \$14.95/person..... Premium Brands - \$19.95/person

Dinner..... Call Brands - \$24.95/person..... Premium Brands – \$29.95/person

**No additional charge will be accrued for mixers with a hosted or open bar but if purchasing a bottle bar, non-alcoholic beverage package is required to supply mixers.*

Please note that we do not serve, under ANY circumstances, any individuals under the age of 21, and all underage drinking will be dealt with in the manner required by the law. Accordingly, it is our policy not to serve pitchers of draft beer and not to serve bottles of wine on the table during scheduled functions. We will only serve individual drinks and will serve only those guests with a valid picture ID. We reserve the right to refuse service to anyone who cannot present proper identification. While we believe it is each individual's responsibility to control their use of alcohol in a responsible manner, management reserves the right to determine whether bar service should be ended at a particular function to prevent over consumption of alcohol within the guidelines of the accepted social standards and/or the applicable laws of the state of Michigan. Hosted prices are subject to 20% service charge and 6% state sales tax. A bartender fee of \$50 per hour can be charged if hosted bar sales do not exceed \$150 per hour.

Breakfast Buffets

All breakfast buffets include Coffee, Tea, Milk and Water.

Continental Buffet - Includes Danishes, muffins, bagels with cream cheese and cookies. \$8.95

Executive Continental - Includes Danishes, muffins, bagels with cream cheese, cookies, granola bars, oatmeal and cereal. \$11.95

Full Breakfast - Scrambled Eggs, bacon, sausage, Danishes and Muffins. \$12.95

Executive Breakfast - Scrambled Eggs, bacon, sausage, waffles with warm maple syrup, Danishes, muffins, granola bars, oatmeal and cereal. \$14.95

VIP Breakfast - Omelets cooked to order, Chef Carved Ham, Scrambled Eggs, bacon, sausage, biscuits and gravy, Danishes, muffins, granola bars, oatmeal and cereal. \$18.95

Brunch Buffet..... Scrambled Eggs, bacon, sausage, cereal, waffles with warm maple syrup, biscuits and gravy, Danishes, muffins, Fried Fish, Pasta Bolognese, Italian herb roasted chicken with House and Caesar salads. \$18.95

Business Needs

Service request includes cups, ice and all utensils and service ware required.

Beverages:

3-liter Airpot of Coffee	\$5.00ea
<i>Serves about 8 people</i>	
3-liter Airpot of Hot Water.....	\$10.00ea
<i>Includes Array of Gourmet Tea</i>	
Bottles of Water.....	\$1.50ea
Evian	\$3.00ea
Cans of Soda	\$1.25ea
Gallon of Iced Tea.....	\$6.00ea
Individual Juices.....	\$1.75ea
Individual Yogurts.....	\$1.75ea

Breakfast Options:

Yogurt Bar – Vanilla yogurt with fresh fruit and granola. \$7.95/person
Continental Buffet - Includes Danishes, muffins, bagels with cream cheese and cookies. \$8.95
Executive Continental - Includes Danishes, muffins, bagels with cream cheese, cookies, granola bars, oatmeal and cereal. \$11.95

Snack (by the dozen):

Bagels with Cream Cheese	\$Price
Danishes.....	\$Price
Scones	\$Price
Muffins	\$Price
Cookies.....	\$Price
Granola Bars	\$Price
Trail Mix.....	\$Price
House Made Chips.....	\$Price
Pretzels.....	\$Price
Popcorn.....	\$Price

Lunch Options:

Light Lunch Choice of house or Caesar salad, Tuscan chicken soup, rolls and butter. \$9.95
Ask for our full banquet menus to add additional salad or soup options or even wraps and sandwiches!

Dinner Buffets



All Family Style Selections include non-alcoholic beverages (coffee, tea, soft drinks).

The Roma: Choose 1 Salad, 2 Sides, 2 Proteins, 2 Pastas, 2 Sauces **\$29.95/person**

The Tuscan: Choose 1 Salad, 1 Side, 2 Protein, 2 Pasta, 2 Sauce **\$26.95/person**

The Italian: Choose 1 Salad, 1 Side, 1 Protein, 1 Pasta, 1 Sauce **\$24.95/person**

Ultimate Pasta: Choice of 1 Salad, 1 Side, 1 Protein, 3 Pastas, 3 Sauces **\$21.95/person**

** All Include Rolls with Butter

Salads:

House Salad
Caesar Salad

Sides:

Seasonal Vegetable
Roasted Red Skins

Proteins:

Roasted Chicken
Roast Beef
Meatballs
Italian Sausage

Pasta:

Fettuccini
Linguini
Capellini
Penne

Sauces:

Bolognaise
Pomodoro
Alfredo

The Thin BBQ: Choose 1 Salad, 2 Sides, 1 Protein **\$24.95/person**

The Bubba: Choose 1 Salad, 2 Sides, 2 Proteins **\$29.95/person**

The Mardi's Gras: Choose 1 Salad, 3 Sides, 3 Proteins **\$33.95/person**

** All include Corn Bread with Butter

Salads:

Coleslaw
Michigan Salad +\$1/person

Sides:

Baked Beans
Sweet Corn
Red Beans & Rice
Mac & Cheese

Proteins:

Smoked Chicken
Smoked Pork
Beef Brisket
Spare Ribs

Specialty Michigan Buffet: Fried Lake Perch or Baked Encrusted Walleye with Sliced Roast Beef in AuJus & Spaghetti and Meatballs. Seasonal Vegetables, Herb Roasted Red Skins and Choice of a House, Caesar or Michigan Salad. **\$34.95/person**

Pizza and Pasta Buffet: Tossed Salad and Cheese Pizza with up to 4 toppings. Choice of 1 Pasta and 1 Sauce with Rolls & Butter. **\$15.95/person.**

Family Style Lunch

All Lunches include non-alcoholic beverages (coffee, tea, soft drinks).

Standard Lunch

\$13.95/person

Choice of One:

*BLT Lavash
Roast Beef Lavash
Club Wrap
BBQ Pork Sandwich
BBQ Chicken Lavash*

Choice of One:

*House Chips
Fries
Fresh Fruit*

Choice of One:

*Tuscan Chicken Soup
House Salad*

Deluxe Lunch

\$15.95/person

Choice of two:

*BLT Lavash
Roast Beef Lavash
Club Wrap
Tuna Wrap
BBQ Pork Sandwich
BBQ Chicken Lavash*

Choice of two:

*House Chips
Fries
Fresh Fruit
Cole Slaw
Cottage Cheese*

Choice of One:

*Tuscan Chicken Soup
House Salad
Caesar Salad
Clam Chowder*

Premium Lunch

\$19.95/person

Choice of Three:

*BLT Lavash
Roast Beef Lavash
Club Wrap
Tuna Wrap
Egg Salad
BBQ Pork Sandwich
BBQ Chicken Lavash
BBQ Beef Sandwich*

Choice of Two:

*House Chips
Fries
Fresh Fruit
Cole Slaw
Cottage Cheese
Pork and Beans*

Choice of Two:

*Tuscan Chicken Soup
House Salad
Caesar Salad
Clam Chowder
Greek Salad
Antipasto*

**** Any Family Style Lunch can be made into a Plated Lunch using this menu to make any combination with the same pricing.**

Family Style Dinner

All Family Style Selections include non-alcoholic beverages (coffee, tea, soft drinks).

Di Famiglia \$25.95 PER PERSON

*House or Caesar salad, House made bread
& Tuscan Chicken Soup*

Roasted Red Skins & Green Beans Almondine

Chicken Parmesan & Roast Beef

Plus:

Choice of Meatballs or House-made Italian sausage with marinara

Choice of pasta, with Bolognese, Pomodoro, or Alfredo Sauce

Del Padre \$22.95 PER PERSON

*House or Caesar salad, House made bread
& Tuscan Chicken Soup*

Roasted Red Skins & Green Beans Almondine

Chicken Parmesan, Chicken Piccata or Marsala & Meatballs with Marinara

Plus:

Choice of pasta, with Bolognese or Pomodoro, Alfredo Sauce

Della Madre \$19.95 PER PERSON

*House salad, House made Bread
& Tuscan Chicken Soup*

Roasted Red Skins & Green Beans Almondine

Chicken Piccata or Marsala

Penne with Bolognese or Marinara

The Pit Master \$26.95 PER PERSON

*House or Caesar Salad or Coleslaw
& Corn Bread*

*Mashed Potatoes and Gravy
& Sweet Corn*

Jack Daniel's Pork and Beans

Smoked pulled pork in BBQ sauce

BBQ Spare Ribs

The Home-Style 25.95 PER PERSON

House, Caesar, or Michigan Salad,

House made bread & Chicken Noodle Soup

Sweet Corn & Choice of Mashed Potatoes with gravy or Roasted Red Skins

Kamma Kama

Lunch Buffets

*Sliced Roast Beef in Ajuus
Fried Crispy Bone in Chicken*



All Lunch Buffet Selections include non-alcoholic beverages (coffee, tea, soft drinks).

Light Lunch: Choose 1 Salad, Tuscan Chicken Soup, Rolls and Butter. **\$9.95/person**

Soup and Salad: Choose 3 Salads, 2 Soups, Rolls and Butter **\$14.95/person**

Soup and Sandwich: Tuscan Chicken Soup, Choose 2 Wraps, Housemade chips. **\$11.95/person**

Salad and Sandwich: Choose 3 Salads, 2 Wraps, House Made Chips. **\$16.95/person**

Executive Lunch - Choose 2 Salads, 2 Wraps, 2 Soups, House Made Chip. **\$18.95**

Salads:

House Salad
Caesar Salad
Michigan Salad
Maurice Salad
Chef Salad
Antipasto Salad
Pasta Salad

Soups:

Tuscan Chicken
New England Clam
Chowder
Manhattan Clam Chowder
Beef Barley
Chicken Barley
Chili
Navy Bean
Split Pea
Chicken Florentine

Wraps:

Ham and Tomato
Turkey and Bacon
Egg Salad
Ham Salad
Tuna Salad
Roast Beef & Horseradish
Grilled Chicken Caesar
Roasted Vegetable

The Smokehouse Lunch - Choice of one of the following: smoked pork, smoked pulled chicken or smoked beef brisket sandwiches, Choice of House or Caesar salad with corn bread. **\$16.95**

The Pasta Lunch - Choice of two pasta sauces: (Alfredo, Marinara, Bolognese, or Pesto) served with your choice of two pastas: (Spaghetti, Penne, Linguini, Fettuccini, or Capellini), Choice of House or Caesar salad with rolls & butter, **\$14.95**

Kamma Mia

Lunch Salads

Add soup for additional \$2.50 per person



***Greek Salad** - Iceberg lettuce topped with feta cheese, red onions, chick peas, pepperoncini peppers, kalamata olives and fresh tomatoes..... \$10.95*

***Antipasto Salad** - Romaine and iceberg lettuce mix, topped with mozzarella and provolone cheese, black olives, sliced pepperoni, ham, pepperoncini peppers, and diced tomatoes..... \$12.95*

***Caesar Salad** - Romaine hearts tossed with traditional Caesar dressing, croutons, and parmesan cheese..... \$10.95*

***House Salad** - Mixed greens topped with shaved carrots, cucumbers, red onions, and croutons..... \$10.95*

***Michigan Salad** - Romaine, iceberg, and mixed lettuces, served with spicy pecans, dried cranberries, and fresh strawberries, served with balsamic vinaigrette..... \$13.95*

***Maurice Salad** - Iceberg lettuce with thin cuts of ham, turkey, Swiss cheese, sweet gherkins, green olives, served with Maurice dressing. \$13.95*

***Fruit Salad** - A mix of fresh seasonal berries and melons..... \$10.95*

Tuna Salad - Albacore tuna tossed with mayonnaise, celery, pecans and seasonings, served in a half of a vine ripe tomato..... **\$13.95**

Egg Salad - Fresh hard boiled eggs mixed with mayonnaise, mustard and house seasonings, served in a half of a vine ripe tomato..... **\$13.95**

Ham Salad - Oven roasted ham, ground fresh, and mixed with mayonnaise, mustard, onions and relish, served in a half of a vine ripened tomato.....
\$13.95

Kamma Mia

Plated Dinners

All Dinners include one side and non-alcoholic beverages (coffee, iced tea, soft drinks).

Seafood:

Fried Perch -Hand Battered and fried Michigan lake perch, served with dill tartar..... **\$23.95**

White Fish -Herb seasoned, and baked, topped with parmesan pesto bread crumbs..... **\$19.95**

Salmon Soigné - Poached Fundy Bay salmon topped with a dill cream sauce..... **\$21.95**

Shrimp Creole -Cajun shrimp and vegetables, served in a thick tomato broth with white rice..... **\$19.95**

Salmon Wellington -Poached salmon layered with duxelles, sautéed spinach, and wrapped with Puff pastry dough, baked to a golden brown. Topped with a traditional Béarnaise sauce..... **\$26.95**

Chicken:

Chicken Coq Au Vin -Red wine marinated bone in chicken braised and topped with bacon lardons, and pearl onions..... **\$19.95**

Chicken Parmesan -Italian breaded thin pounded chicken breast, fried and topped with marinara sauce, with melted mozzarella cheese.....**\$17.95**

Chicken Piccata -Boneless chicken breast topped with capers, artichokes, and a white wine burre blanc..... **\$17.95**

-Boneless chicken breast, served with sautéed mushrooms, and a Marsala wine Demi glaze..... **\$17.95**

Specialty:

Lasagna

6 layer meat and cheese lasagna, made with 3 meats and 3 cheeses..... **\$18.95**

Steak Au poivre

Peppercorn seared New York strip steak, topped with a Dijon mustard and cognac cream sauce..... **\$35.95**

Beef Wellington

Grilled Beef tenderloin layered with duxelles, sautéed spinach, and wrapped with Puff pastry dough, baked to a golden brown. Topped with a traditional Béarnaise sauce..... **\$34.95**