



Powered By:



1003 E. West Maple Road
Walled Lake, MI 48390



APPETIZER SELECTION

ANY 4 ITEMS FOR \$10 PER PERSON

ANY ADDITIONAL ITEMS FOR \$2.5 PER PERSON

COLD APPETIZERS

- Mini Sandwiches (Ready to Eat)
 - PICK TWO MEATS:
 - Corned Beef
 - Turkey
 - Ham
 - Chicken
 - Tuna
- Deli Lavash Wraps (Ham & Turkey with cheese)
- Assorted Fruit Tray
- Fresh Vegetables Trays with Ranch Dressing
- Assorted Cheese & Grapes Tray
- Hummus with grilled Pita
 - YOUR CHOICE OF:
 - Traditional
 - Red Pepper
 - Sundried Tomato

HOT APPETIZERS

- Chicken Tenders
 - PICK THREE SAUCES
 - Ranch
 - BBQ
 - Buffalo
 - Sweet Chili
 - Honey Mustard
- Pub Wings
 - PICK THREE SAUCES
 - Ranch
 - BBQ
 - Buffalo
 - Sweet Chili
 - Honey Mustard
- Meatballs
 - Sweet & Sour
 - Swedish
- Roasted Sausage Medallions with Mustard Sauce
- Stuffed Mushrooms Caps
- Hot Artichoke Dip with Assorted Crackers
- Baked Salmon & Dill with Assorted Crackers
- Shaved Brussel Sprouts, fried with Honey-Sriracha Sauce



BBQ BUFFET SERVICES

All include your choice of two salads & two sides

BACKYARD BBQ \$11 PER PERSON

CLASSIC PUB BURGERS & HOT DOGS

Our Eastern Market Meats, Fairway Packing 1/3 lb burgers & all beef 1/4 lb Dearborn natural casing franks

- Both served on bakery fresh brioche buns
- Accompanied with fresh garnishes:
 - Lettuce, Sliced Tomatoes, Relish, Onions, Pickles, & Condiments:
 - Mayo, Ketchup & Mustard
- American & Swiss cheese tray

\$14 PER PERSON

ALL AMERICAN BBQ

PUB BURGERS, SWEET ITALIAN SAUSAGE & GRILLED CHICKEN

Our Eastern Market Meats: 1/3 lb burgers, sweet Italian sausage, peppers, onions & grilled, marinated chicken breast

- All served on bakery fresh brioche buns
- Accompanied with fresh garnishes:
 - Lettuce, Sliced Tomatoes, Relish, Onions, Pickles, & Condiments:
 - Mayo, Ketchup & Mustard
- American & Swiss cheese tray

ON THE RANGE WESTERN BBQ \$16 PER PERSON

ST. LOUIS PORK RIBS, BBQ PULLED PORK & BBQ CHICKEN

Our Eastern Market Meats: racks of ribs, bbq pulled pork, grilled, marinated chicken breast, legs, & thighs

- All served on bakery fresh brioche buns
- Accompanied with fresh garnishes:
 - Lettuce, Sliced Tomatoes, Relish, Onions, Pickles, & Condiments:
 - Mayo, Ketchup & Mustard
- American & Swiss cheese tray
- Served with our homemade BBQ sauce & Dijon Mustard

SUBSTITUTIONS: FOR A SMALL ADDITIONAL CHARGE

- Baby-Back Ribs
- Grilled Chicken Breast topped with grilled pineapple
- Italian Sausage with assorted peppers & onions
- Slow Cooked Beef Brisket (OUR FAVORITE)
- Grilled Pork Loin with Michigan Cherry Sauce



SALADS

CHOICE OF TWO:

- COLESLAW- Traditional creamy, BBQ Blue Cheese, Cracked peppercorn
- POTATO SALAD- Traditional mustard style, red skin potatoes, & bacon
- FRESH CUT ASSORTED FRUIT- Seasonal
- GARDEN SALAD- With your choice of dressing
 - Ranch
 - Blue Cheese
 - Italian
 - 1000 Islands
- CAESAR SALAD- With shaved Parmesan & fresh baked garlic croutons
- GREEK SALAD- Mixed greens, tomatoes, red onions, cucumbers, Feta cheese & olive oil
- PASTA SALAD- Italian & Greek primavera pasta (Vegetarian)

SIDES

CHOICE OF TWO:

- ROSEMARY ROASTED POTATOES
- SCALLOP POTATOES
- SMASHED POTATOES- With Gravy
- CHEESY BAKED POTATOES
- KETTLE STYLE BAKED BEANS- With bacon & onions
- RED BEANS & RICE- With Andouille Sausage
- MOSTACCIOLI- In Italian pasta sauce with Parmesan cheese



OUR MOST POPULAR BUFFET MENU

All include your choice of one entree, salad, vegetable, starch, rolls & butter

\$14 PER PERSON

Additional Entrees:

\$3 PER PERSON

POULTRY ENTREES:

- Herb Roasted Chicken
- Chicken Florentine
- Chicken Fettuccini Alfredo
- Chicken Primavera
- Chicken Cordon Bleu
- Roasted Turkey Breast with Gravy & Cranberry Sauce

MEAT ENTREES:

- Salisbury Steak & Mushrooms
- Italian Meatballs with Egg Noodles
- Eastern Market Italian Sausage with assorted peppers & onions
- Kielbasa & Kraut
- Top Round with mushrooms, Ajus & scallions
- Beef Burgundy with mushroom buttons & pearl onions
- Baked Natural Ham in a pineapple juice with fresh pineapple slices
- Slow Roasted Pork Loin marinated in a Michigan Cherry Sauce
- Corned Beef, Cabbage & Carrots

SEAFOOD ENTREES:

- Baked Cod or Whitefish in Lemon Caper Sauce
- Baked Salmon with Dill Sauce
- Beer Battered Cod

PASTA ENTREES:

- Classic Baked Lasagna, Meat or Vegetarian
- Three Cheese & Meat Mostaccioli
- Cavatappi, Fettuccini or Penne Pasta
- Alfredo, Italian Tomato, Spinach & Artichoke, or Basil Cream

Please feel free to ask about any other entrees you may be interested in



SIDES

SALADS

CHOICE OF ONE:

- MIXED GARDEN GREENS- With choice of dressings
- CAESAR SALAD- With shaved Parmesan & fresh baked garlicky croutons
- GREEK SALAD- Mixed greens, tomatoes, red onions, cucumbers, Feta cheese & Greek dressing

VEGETABLES

CHOICE OF ONE:

- SWEET CORN KERNELS- In butter herb sauce
- BABY CARROTS- In brown sugar sauce or honey glaze
- STEAMED BROCCOLI FLORETS- With light butter sauce
- GREEN BEAN ALMONDINE
- MIXED VEGETABLE- Medley in light butter sauce

STARCHES

CHOICE OF ONE:

- RICE PILAF WITH WILD RICE
- TRADITIONAL STUFFING
- CORNBREAD STUFFING
- AU GRATIN POTATOES
- SCALLOPED POTATOES
- ROASTED ROSEMARY REDSKINS
- BOILED BUTTER & PARSLEY POTATOES
- SMASHED POTATOES- With homemade gravy
- MAC & CHEDDAR CHEESE - With seasoned bread crumb topping
- MOSTACCIOLI- In Italian tomato sauce with Parmesan cheese

INCLUDED

BAKERY FRESH ROLLS WITH BUTTER



BEVERAGE SELECTIONS

- COFFEE STATION** \$2 PER PERSON
 - Locally roasted regular coffee, sugar, & sugar substitutes
 - Regular & flavored creams
 - Cups & Napkins
 - Hot tea & decaf coffee available upon request

- ON THE LIGHTER SIDE** \$5 PER PERSON
 - Assorted mix of sodas, regular, & diet, iced tea & bottled water
 - Ice, plastic cups & napkins
 - Service personnel available for non-alcoholic beverage table \$20 per hour, per person with 3 hour minimum

- YOU BUY WE FLY** \$8 PER PERSON
 - You can supply the alcohol we supply the service (bartender)
 - This includes our "ON THE LIGHTER SIDE" beverages, bloody mary mix, cranberry, orange, pineapple, & grapefruit juices. Soda & Tonic waters
 - Cocktail garnishes: cherries, olives, lemon, & lime wedges
 - Stir sticks, ice, & clear plastic cups in 10 oz & 16 oz sizes
 - Bartender service for 6 hours, set up & breakdown

- BEGINNING BAR SERVICE** \$12 PER PERSON
 - Our "ON THE LIGHTER SIDE" includes beverage service & your choice of 2 beers (kegs)
 - Budweiser, Miller lite, Coors, Labatt Blue, Labatt Blue Light
 - Plus your choice of 3 wines
 - Chardonnay, Cabernet, Pinot Noir, Pinot Grigio, Riesling, White Zinfandel, Moscato, Merlot, Malbec, Sauvignon Blanc, Rosé, Champagne

- BRING ON THE WELL** \$14 PER PERSON
 - Our Beverage service & Beginning Service
 - Plus well service - Vodka, Rum, Whiskey, Tequila, Gin, Scotch, & Schnapps
 - Popular mixers & accompaniments

- MOVING ON UP** \$16 PER PERSON
 - Our Beginning Beverage & Well Service
 - Plus your choice of some Craft/ Import Beers
 - Bell's, Atwater, Arbor Brewing Company, Griffin Claw, Sierra Nevada, Shorts, Right Brain, Heineken, Corona, Stella Atrus, Killians. (And Many More!)

- SEE YOU AT THE TOP** \$18 PER PERSON
 - The Premium Bar Service & Selection
 - This is a combination of all our services plus the top of the line spirits selections
 - Canadian Club, Ketel One, Bacardi, Captain Morgan, Dewars, Tanqueray, José Curvo, Jameson

- CHAMPAGNE TOAST** \$4 PER PERSON
 - Perfect for Celebrations, this includes stemware & pouring



OTHER SERVICES

- DELIVERY & SET-UP** \$100
 - Includes disposable warmers with sterno
 - Disposable plates, dinnerware, napkins & serving utensils
 - NO RETURN OF EQUIPMENT

- DELIVERY WITH SET-UP STEPPED UP** \$150
 - Includes restaurant style chafing dishes & sterno
 - Decorative bowls, serving utensils & disposables
 - WR RETURN EQUIPMENT

- WE DO IT ALL** \$200
 - Restaurant grade stainless steel chafing dishes & sterno
 - Dishes, serving utensils & high quality disposables
 - This package includes:
 - Handsome attire service personnel; for set-up, replenishing, clean-up & break down
 - Wait staff personnel based on size of party - \$75 per staff member includes 3 hour minimum
 - Grillmaster with 6' grill & propane - \$160
 - An 20% Gratuity will be added
 - Delivery Fee- based on 20 mile radius from our location, additional charge for longer distances

- ADDITIONAL SERVICES**
 - Choose from high-quality disposals to china plates & stainless steel dinnerware (\$2 PER PERSON)
 - Linen Service Available: tablecloths, napkins, & skirting



WEDDING PACKAGES

MINI INDULGENCES

\$3 PER PERSON

- Mixed cheese, artisan crackers, assorted vegetables with ranch dipping sauce

ADDITIONAL ITEMS

\$2 PER PERSON

- Lightly smoked salmon baked with grilled pita
- Baked cheesy artichoke & spinach with grilled pita
- Sausage stuffed mushroom caps
- Seasonal fruit platter with honey- yogurt sauce
- Jumbo shrimp cocktail platter with zesty cocktail sauce

\$2.5 PER PERSON

\$3 PER PERSON

APPETIZER SERVICE INCLUDES
WARMING UNITS
SMALL PLATES, COCKTAIL NAPKINS & FORKS



WEDDING PACKAGES DINNER BUFFETS

\$18 PER PERSON

SELECTION ONE

ENTREES:

- Slow roasted top round of beef, thinly sliced. Simmering in mushroom au jus
- Seasoned baked chicken
- Baked mac cheddar or vegetable lasagna
- Salad (CHOICE OF TWO)
- Seasonal vegetable
- Starch
- Dinner rolls with butter

\$19 PER PERSON

SELECTION TWO

ENTREES:

- Slow roasted top round of beef, thinly sliced. Simmering in mushroom au jus
- CHICKEN BREAST:
 - Piccata
 - Parmesan Cream
 - Marsala
 - Pesto Cream
- PASTA:
 - Cavatappi
 - Fettuccini
 - Penne Pasta
 - SAUCE:
 - Creamy Alfredo
 - Italian Tomato
 - Spinach Artichoke
 - Basil Cream
- Salad (CHOICE OF TWO)
- Seasonal vegetable
- Starch
- Dinner rolls with butter



\$21 PER PERSON

SELECTION THREE

CHEF'S CARVING STATION:

- Slow roasted top round of beef, carved to order. Mushroom au jus for dipping & horsey sauce
- CHICKEN BREAST:
 - Piccata
 - Parmesan Cream
 - Marsala
 - Pesto Cream
- PASTA:
 - Cavatappi
 - Fettuccini
 - Penne Pasta
 - SAUCE:
 - Creamy Alfredo
 - Italian Tomato
 - Spinach Artichoke
 - Basil Cream
- Salad (CHOICE OF TWO)
- Seasonal vegetable
- Starch
- Dinner rolls with butter

\$23 PER PERSON

SELECTION FOUR

CHEF'S CARVING STATION:

- Black Angus Beef Tenderloin, slow roasted, hand carved & served with marsala mushroom sauce & roasted apple horsey sauce
- CHICKEN BREAST:
 - Piccata
 - Parmesan Cream
 - Marsala
 - Pesto Cream
- PASTA:
 - Cavatappi
 - Fettuccini
 - Penne Pasta
 - SAUCE:
 - Creamy Alfredo
 - Italian Tomato
 - Spinach Artichoke
 - Basil Cream
- Salad (CHOICE OF TWO)
- Seasonal vegetable
- Starch
- Dinner rolls with butter



\$25 PER PERSON

☐ SELECTION FIVE

CHEF'S CARVING STATION:

- Prime Rib
 - CERTIFIED ANGUS BEEF
 - Slow roasted with an Herb Crust, carved to desired thickness & served with mushroom au jus, sauteed mushrooms & roasted apple horsey sauce
- CHICKEN BREAST:
 - Piccata
 - Parmesan Cream
 - Marsala
 - Pesto Cream
- PASTA:
 - Cavatappi
 - Fettuccini
 - Penne Pasta
 - SAUCE:
 - Creamy Alfredo
 - Italian Tomato
 - Spinach Artichoke
 - Basil Cream
- Salad (CHOICE OF TWO)
- Seasonal vegetable
- Starch
- Dinner rolls with butter



INCLUDED BUFFET SERVICE

- Snappy attired wait staff
- Buffet set-up, table clothes, refreshed foods, tear down & clean-up as needed
- Dismiss tables for dinner, bussing during dinner, & attending to guest needs in a friendly & professional manner
- High quality disposable plates, utensils, & napkins
- Decorative restaurant grade chafing dishes & serving utensils
- Birthday/ Celebration/ Wedding cake scoring & plating service includes; 7" plate, fork, & cocktail napkins

PLEASE NOTE THAT 6% SALES TAX ALONG WITH 20% GRATUITY WILL BE ADDED TO THE FINAL BILL