

In-House BANQUETS

Our banquet rooms can accommodate 20-150 guests for all occasions from business meetings to wedding receptions. We offer round or rectangular tables set with white linens, with your meal served buffet style, family style (+\$4) or plated (+\$7).

Beverages are included and a full bar is available.

All priced are per-person except where indicated.

In addition to the food costs listed here, there is an 18% room fee (covering setup, tear down, linens, etc.), 6% for the State of MI Sales Tax, and 18% tip for the server(s). A detailed estimate will be provided prior to booking.

Banquets are quoted for 4 hours, plus 30 minutes prior to guest arrival for setup.

Quotes can be provided for longer banquets if requested.

Banquet hours are not limited to the restaurant hours. We can accommodate your needs for events that start early in the morning or extend later into the evening.

Note: Every option is not listed on every banquet package for space and clarity. **You can add any item you see to any banquet package.** so if you want the breakfast buffet to be a brunch by adding baked chicken and roast beef, we would be happy to accommodate! This also applies to anything you do not see, but are interested in. Please ask!!

Banquets booked over 90 days in advance may require an adjustment to current prices.

Traditional Buffet - \$17.50

Includes: Garden Salad and choice of Entrée, Pasta, Vegetable & Potato Breadstick, Coffee, Iced Tea and Soft Drinks

Upgrade to Caesar or Greek +95¢

Fresh Fruit or Vegetable Tray +\$1.75

Choice of 1 Entrée

Baked Chicken,
Chicken Piccata,
Chicken Marsala
Chicken Parmigiana,
Sliced Roast (Angus)
Beef,

Center Cut Roasted Pork Loin, *house made Swedish

*Italian Sausage with
Roasted Peppers
& Onions,

*house made Meatballs
with gravy or BBQ,

Meatballs,
*Kielbasa with Sauerkraut,
*Cheese or Meat Ravioli,
*Lasagna
Lemon Pepper Cod +\$call

*additional Entrée +\$2

Additional entrée of Chicken, Angus Beef or Pork Loin +\$2.50

Choice of 1 Pasta:

Meat Sauce,
Marinara,
voted best house made Mac & Cheese +95¢

Olive Oil & Garlic
Alfredo +95¢

Palomino +95¢

Choice of 1 Vegetable:

Green Beans, Corn, Carrots or Italian Mix

Steamed Broccoli +75¢

Choice of 1 Potato:

Mashed with Gravy or Oven Roasted Buttered Redskins

ADD: SOUP(S) to your banquet. Call for pricing

Breakfast Buffet - \$15.50

Want it in the morning, no problem. We can open to accommodate.

Includes: Scrambled Eggs, Fruit Salad, Potatoes O'Brien, French Toast, Sausage Links, Bacon, Assorted Juices & Coffee.

Add-ons: Soft Drinks +50¢

Muffins/Danishes +\$1.50

Yogurt bar +\$3.25

Mimosas (3 gallons) \$75

***Croissant Buffet - \$16.50**

Includes: Croissant Sandwiches, Salad (Maurice, Greek, Caesar, or house), Broccoli & Ham Quiche, Coffee, Iced Tea & Soft Drinks.

Fresh Fruit or Vegetable Tray +\$1.75

Yogurt/Parfait bar or Cheesecake bar +\$3.25

***Grill Mates Buffet - \$16.50**

Includes Garden Salad, choice of Half Pound Hamburgers or Quarter Pound Hot Dogs, French Fries, Baked Beans, Cole Slaw Cottage Cheese, Iced Tea & Soft Drinks

Upgrade to Caesar or Greek +95¢

Fresh Fruit or Vegetable Tray +\$1.75

Baked Chicken +\$2.5

voted best house made Mac & Cheese +\$2.75

Chocolate chip or Oatmeal cookies \$1.25 ea

Brownies \$2.25 each

***Italian Buffet - \$15.50**

Includes: Garden Salad, Breadstick, Coffee, Iced Tea & Soft Drinks

Option 1

Lasagna (meat or veg +0.50) – or -- Ravioli (meat or cheese, meat sauce or marinara)

Linguini Alfredo Add chicken +\$2.5 or Pasta Juli +\$3.5

Our lasagna, meat sauce, marinara, and alfredo are all made from scratch

Mini cannoli's +\$1.75 each

Option 2

Italian Meatballs – or -- Italian Sausage with roasted peppers/onions

Pasta with Marinara, Meat Sauce or Olive Oil & Garlic

Alfredo +95¢ Palomino +95¢ voted best house made Mac & Cheese +95¢

Mini cannoli's +\$1.75 each

In House Banquet Bar Packages

Plain & Spiked Punch \$2.25 unlimited, 30 people minimum

Mimosas \$75 3 gallons serves about 50 people

Bloody Mary \$95 1.5 gallons makes appx 25 drinks

Champaign Toast \$2.5

Wine and Tap Beer Package

30 people minimum, no bartender fee

\$7.5 2 hour open

\$10.5 4 hour open

House Wine by the glass

Liberty Creek except where noted

Pino Grigio, Chardonnay, Moscato, White Zinfandel, Cabernet Sauvignon,

Merlot, Pino Noir, Grand Traverse Riesling, Reunite Lambrusco,

Carlos & Rossi Chianti

Draft Beer by the glass

Bud Light, Rochester Red, Bells Bright White, Bells Oberon, Sam Adams

Seasonal (Octoberfest)

Standard Bar Package

30 people minimum, no bartender fee

\$8.75 2 hour open

\$12.75 4 hour open

Standard mixed drinks (no top shelf, some exclusions)

Wine and draft beer (see Wine and Beer Package)

Premium Bar Package

30 people minimum, no bartender fee

\$9.75 2 hour open

\$14.25 4 hour open

Standard Bar plus Top Shelf mixed drinks (some exclusions)

----- Note -----

Standard and Premium bar excludes frozen, blended and specialty drinks.
Top Shelf excludes, Padrone, Hennessy VSOP, Remy VSOP Remy 1738,
Glenlivet 12, Bushnell's 12

If there is a specific bottle you want available at your event, please ask.

Desserts

Mini Cannoli \$1.75 ea.

Chocolate Chip Cookies \$1.25 ea.

Brownies \$2.25 ea.

Vanilla Ice Cream scoop \$1.75

Yogurt Parfait Bar \$3.25

Cheesecake Bar \$3.25

Dessert Trio(Cannoli's, Eclairs & Cream Puffs)
\$3.5

Prices and selections are valid as of 10/1/2022