



Event Menus & Packages

Updated July 2022

AWARD BANQUETS

SCHOOL SPORTING BANQUETS AND AWARD RECEPTIONS

*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*

M-TH \$20/PERSON | F-SUN \$22/PERSON
ADDITIONAL \$3 PER FAMILY-STYLE SERVICE

Four-hour event includes two entrées, two sides, desserts, non-alcoholic beverages, cordless microphone and staging. Served buffet-style

Entrées (Choose two)

SAUTÉED CHICKEN BREAST

Served with your choice of sauce: sweet marsala, basil cream, piccata, lemon cream

CHICKEN PARMESAN \$2

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

HERB ROASTED BONE-IN CHICKEN

Your choice of herb roasted or bbq chicken

GARLIC AND HERBS DE PROVENCE PORK LOIN

Slow roasted, then sliced and served with an apple scented demi-glaze

SWEDISH MEATBALL

Served with buttered egg noodles (egg noodles count as one side)

VEGETABLE STIR-FRY

Mixture of fresh vegetables, rice, and topped with stir-fry sauce

ITALIAN SAUSAGE

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

SALISBURY STEAK

Served with mushroom gravy

Accompaniments

SALAD

mixed green salad served with Italian dressing

SIDES (CHOOSE TWO)

crispy potato wedges • herb-roasted redskin potato • buttered corn pasta marinara • peas and carrots

NON-ALCOHOLIC BEVERAGES

DESSERT

cookies \$1 • ice cream \$1.50 • apple or cherry strudel \$2

Subject to 6% Michigan sales tax, 15% service charge

Bronze Package \$7

5 O'Clock Vodka • Castillo Rum • Royal Canadian Whiskey • Clan McGregor Scotch
Seagrams Gin • El Toro Tequila • House Wine (Red & White)
White Zinfandel • Labatt Blue and Labatt Blue Light (Draft)
Assorted Juices • Sodas • Mixers • Garnish

Silver Package \$11

Tito's Vodka • Bacardi Rum • Canadian Club Whiskey • Dewars Scotch
Tangueray Gin • Jim Beam Bourbon • Jose Cuervo Tequila • Courvoisier Cognac
• Stobi Wine (Red & White) • White Zinfandel
Choose One: Hard Seltzers • Heineken • Corona (Cans) • Zlaten Dab
Assorted Juices • Sodas • Mixers • Garnish

Gold Package \$15

Grey Goose Vodka • Captain Morgan Rum • Crown Royal Whiskey
Chivas Scotch • Bombay Sapphire Gin • Maker's Mark Bourbon • 1800 Tequila
Hennessy Cognac • Bovin Wine (Red & White) • White Zinfandel
Choose Two: Hard Seltzers, Heineken, Corona (Cans), Zlaten Dab
Assorted juices • Sodas • Mixers • Garnish

Additional options

a-la-carte, per person prices

beer and wine \$5	non-alcoholic fruit punch \$2 per person
bronze bar \$7	spiked punch \$2.50/per person
silver bar \$11	mimosas \$3 per person
gold bar \$15	champagne toast: 2.50 per person

BRUNCH BUFFET

\$29.95/PERSON

for-hour event served buffet-style. Includes all buffet items listed below. Also include table linens and your choice of napkin color. Event must be between 10am-2pm or 11am-3pm

Includes

QUICHE

CHOOSE FROM: BROCCOLI CHEDDAR, SPINACH FETA, MUSHROOM SWISS, LORRAINE

CHICKEN PICCATA

SCRAMBLED EGGS

CHEESY POTATO CASSEROLE

SAUSAGE/BACON

*ADDITIONAL \$2 PER PERSON FOR TURKEY SUBSTITUTES

YOGURT WITH GRANOLA

SEASONAL FRUIT

ASSORTED PASTRIES - BAGELS,
DANISHES, MUFFINS, ETC

NON-ALCOHOLIC BEVERAGES

Add-ons

BLOODY MARYS: \$3/PERSON

MIMOSAS: \$2.50/PERSON

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Subject to 6% Michigan sales tax, 15% service charge, \$75 bartender fee

SUBJECT TO ORDER MINIMUMS AND DATE AVAILABILITY

Entrees (Per Person)

CEVAPI (PER PIECE) \$2

THINLY SLICED BEEF \$3

SAUTÉED CHICKEN BREAST (PER BREAST) \$4

Lightly dredged and sautéed with your choice of sweet marsala, piccata, or lemon cream sauce

BONELESS BREADED PORK MEDALLIONS \$3.25

Served with ammoglia sauce

HERB-ROASTED BONE-IN CHICKEN \$3

PRIME OVEN ROASTED BEEF \$5.50

PAN FRIED BASA FISH (PER PIECE) \$3.75

With lemon caper sauce

ITALIAN SAUSAGE \$3.50

Sautéed with peppers and onions

FRIED BONELESS CHICKEN THIGHS \$3

BRUSCHETTA CHICKEN (PER PIECE) \$4.25

Chicken breast topped with mozzarella, tomato, basil, and balsamic glaze

PANKO COD (PER PIECE) \$4

BEER BATTERED FISH & CHIPS \$16

2 piece, 8 ounce cod served with french fries & coleslaw

Accompaniments (Per person)

SALAD

Mixed Green Salad \$2.50 • Cabbage Salad \$2.25 • Shopska Salad \$1

SOUP

Cream of Chicken • Italian Wedding • Cream of Broccoli • Minestrone • Chicken Noodle | \$30/gallon

SIDES

Oven roasted potatoes \$2.25

Parmesan roasted redskins \$2.75

Butter smashed potatoes \$3

Green Bean almondine or California medley \$2.25

Pasta \$3

Alfredo • Mostaccioli w/ Meat Sauce • Mostaccioli w/ Marinara

Rolls w/ butter \$1

FRIED SMELT (WHEN AVAILABLE)

\$65 for five pounds

\$125 for ten pounds

CARRY OUT
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*Utensils (Napkins, Plates, Silverware) \$1/person | Chafing Dishes with fuel \$12
Subject to 6% Michigan sales tax, 15% service charge

SATURDAY AND SUNDAY \$45.95/PERSON

Four to six-hour event includes two entrées, appetizer, soup or salad, dinner rolls, pasta, potato, vegetable, non-alcoholic beverages, and bronze bar. Served family-style.

Entrées (Choose two)

SAUTÉED CHICKEN BREAST

Lightly dredged and sautéed with your choice of sweet marsala, piccata, or lemon cream sauce

PARMESAN CHICKEN \$2

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

CHICKEN BRUSCHETTA \$3

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

THINLY SLICED ROASTED TOP ROUND \$1.50

Prime eye of round, roasted and thinly sliced topped with red wine mushroom reduction

SLICED PRIME OVEN ROASTED BEEF \$3.50

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 \$1

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 \$1.50

Fresh Atlantic cod, baked and topped with a lemon caper mist

SLOW ROASTED LAMB SHANKS \$4

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)
hummus \$1 · cevapi \$2

SOUP OR SALAD

cream of broccoli · cream of chicken · tomato basil · chicken noodle · italian wedding \$1 · minestrone \$1
mixed green · caesar \$1 · michigan harvest \$2 · greek \$2

VEGETABLE

california medley \$1 · 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 \$1 · marinara · vodka \$1 · palomino \$1 · garlic, olive oil, parmesan · beef bolognese \$2

Subject to 6% Michigan sales tax, 15% service charge, \$75 bartender fee

CHRISTENINGS
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a la carte \$3/person/app

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COLD

classic tomato bruschetta on garlic crisp • mediterranean skewers
antipasto skewers (additional \$1/person) • shopska bruschetta (additional \$1/person)
curried shrimp and mango cream on cucumber disc (additional \$2/person)
smoked salmon croustade (additional \$1.50/person) • smoked salmon pinwheels
(additional \$1/ person) • shrimp cocktail (additional \$6/person)

HOT

ćevapi filled phyllo cup (additional \$1/person) • smoked chicken quesadilla
potato kegs • meatballs with choice of sauce • mini crabcakes (additional \$2/person)
chicken wellington • beef wellington • samosa • spanakopita • chicken satay with spicy
sriracha • fried wonton with chicken and spicy mustard sauce • assorted mini quiche •
vegetable spring roll with plum sauce • cashew chicken spring roll (additional \$1/person) •
crab rangoon with mandarin orange sauce • cuban spring rolls with spicy mustard

DISPLAYS (50 PERSON MIN)

seasonal fruits and berries \$3/person
fruit and cheese montage \$3.50/person domestic and imported cheese \$3.50/ person

Balkan sampler:

cevapi • smoked meat • shopska • feta • onions • Artisian bread \$7/ person

Italian Sampler:

Prosciutto • salami • ham • imported Italian cheese • pesto spread • assorted bread \$7/person

AFTER HOUR SNACKS

pizza station \$2.50/person
slider station \$3.50/person
taco station \$3/person

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Special dietary options can be requested

M-TH \$42.95/PERSON | FRI \$47.95/PERSON | SAT & SUN \$51.95/PERSON

Six-hour event includes two entrées, appetizer, soup or salad, dinner rolls, pasta, potato, vegetable, non-alcoholic beverages, and six-hour standard bar. Served buffet-style. Additional \$3 per person for family-style.

Entrees (Choose Two)

SLICED PRIME OVEN ROASTED BEEF \$3.50

House speciality slow roasted, then served with Bordelaise sauce

SLICED BEEF TENDERLOIN (MP)

Slowly roasted, sliced, sauced with veal demi and cooked to medium

THINLY SLICED ROASTED TOP ROUND \$1.50

Prime eye of round, roasted and thinly sliced topped with red wine mushroom reduction

SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE \$1

Roasted Pork tenderloin topped w/ sherry cream sauce

ITALIAN SAUSAGE

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

SLOW ROASTED LAMB SHANKS \$4

House exclusive recipe, shanks seared and simmered in a natural au jus. Cooked the traditional Balkan way

PAN-SEARED SALMON (MP)

House specialty. Fresh salmon filet crisply seared, finished with Dijon cream sauce

SAUTÉED CHICKEN BREAST

Lightly dredged and sautéed with your choice of sweet marsala, piccata, or lemon cream sauce

CHICKEN BRUSCHETTA \$3

Marinated chicken topped with fresh mozzarella, finished with traditional tomato bruschetta and balsamic glaze

CHICKEN FLORENTINE \$3

Panko encrusted chicken served on a bed of fresh spinach and mushrooms, topped with a Parmesan cream sauce

PESTO CREAM CHICKEN BREAST \$2.50

House favorite. Crisp panko encrusted chicken served with cream sauce, drizzled with house pesto

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) hummus \$1 • cevapi \$2

SOUP OR SALAD

cream of broccoli • cream of chicken • tomato basil • chicken noodle • italian wedding \$1 • minestrone \$1
mixed green • caesar \$1 • michigan harvest \$2 • greek \$2

VEGETABLE

california medley \$1 • 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 \$1 • marinara • vodka \$1 • palomino \$1 • garlic, olive oil, parmesan • beef bolognese \$2

Subject to 6% Michigan sales tax, 15% service charge, \$75 bartender fee)

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DINNER

FASTING LUNCHEON

\$22/PERSON (ONE ENTREE) | \$25/PERSON (TWO ENTREES)

*Includes appetizer, soup or salad, dinner rolls, potato, vegetable, non-alcoholic beverages, beer, and wine. Served family style.
Additional \$1.50 per beer, \$12 per bottle of wine*

Appetizers (Included)

FRIED SMELT

ADDITIONAL REFILL PLATTERS OF FRIED SMELT \$15/PLATTER

CABBAGE SALAD

BALKAN ZELKA TRADITIONAL MIX WITH CABBAGE, VINEGAR, OIL AND OLIVES

Starters (Choose One)

MIXED GREEN SALAD WITH ITALIAN DRESSING

MINISTRONE SOUP

Entrees (Choose One)

BASA FISH

CRISPY OVER FRIED WITH TOMATO FUMET SAUCE

PAN SEARED SALMON \$5

HOUSE SPECIALTY. FRESH SALMON FILET CRISPLY SEARED, FINISHED WITH DIJON CREAM SAUCE

BEER BATTERED, OVEN-ROASTED, OR PANKO ENCRUSTED COD \$4

FRESH ATLANTIC COD, FRIED OR BAKED

Sides (Included)

BAKED BEANS (TAVCE GRAVCE)

OVEN-ROASTED POTATOES

MIXED VEGETABLES

Desserts (Additional \$2/person)

STRUDEL

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Subject to 6% Michigan sales tax, 15% service charge, \$75 bartender fee

ONE ENTRÉE \$23.95/PERSON | TWO ENTRÉES \$27.95/PERSON

Four hour event between 11am-3pm, which includes: appetizer, soup or salad, dinner rolls, entrée, potato, vegetable, and non-alcoholic beverages. Lunch to be served no later than 1pm. Served Buffet. Additional \$3 per person for family-style.

Entrees (Choose Two)

SAUTÉED CHICKEN BREAST

Lightly dredged and sautéed with your choice of sweet marsala, piccata, or lemon cream sauce

CHICKEN FLORENTINE \$3

Panko encrusted chicken served on a bed of fresh spinach and mushrooms, topped with a Parmesan cream sauce

CHICKEN BRUSCHETTA \$3

Marinated chicken topped with fresh mozzarella, finished with traditional tomato bruschetta and balsamic glaze

CLASSIC BAKED CHICKEN

Assorted bone-in chicken or leg quarters, marinated in lemon and garlic

ITALIAN SAUSAGE

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

SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE \$1

Roasted Pork tenderloin topped w/ sherry cream sauce

PORK LION IN PAN DRIPPINGS

SLICED PRIME OVEN ROASTED BEEF \$3.50

House speciality slow roasted, then served with Bordelaise sauce

THINLY SLICED ROASTED TOP ROUND \$1.50

Prime eye of round, roasted and thinly sliced topped with red wine mushroom reduction

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) hummus \$1 • cevapi \$2

SOUP OR SALAD

cream of broccoli • cream of chicken • tomato basil • chicken noodle • italian wedding \$1 • minestrone \$1
mixed green • caesar \$1 • michigan harvest \$2 • greek \$2

VEGETABLE

california medley \$1 • 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

LUNCHEON
GRADUATION, BIRTHDAY, RETIREMENT, ANNIVERSARY

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MEMORIAL LUNCHEON

ONE ENTRÉE \$20.95/PERSON | TWO ENTRÉES \$23.95/PERSON

Includes appetizer, soup or salad, dinner rolls, potato, vegetables, non-alcoholic beverages. Served family-style. Additional \$1.50 per beer, \$12 per bottle of wine

Entrees

SAUTÉED CHICKEN BREAST

Lightly dredged and sautéed with your choice of sweet marsala, piccata, or lemon cream sauce

PANKO ATLANTIC ENCRUSTED COD \$1.50

Fresh Atlantic cod, baked and topped with a lemon caper mist

PAN FRIED BASA FISH

Crispy, oven fried with tomato fumet sauce

CLASSIC BAKED CHICKEN

Assorted bone-in chicken or leg quarters, marinated in lemon and garlic

ITALIAN SAUSAGE

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

SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE \$1

Roasted Pork tenderloin topped w/ sherry cream sauce

SLICED PRIME OVEN ROASTED BEEF \$3.50

House speciality slow roasted, then served with Bordelaise sauce

THINLY SLICED ROASTED TOP ROUND \$1.50

Prime eye of round, roasted and thinly sliced topped with red wine mushroom reduction

SLOW ROASTED LAMB SHANKS \$4

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

cabbage salad • shopska salad \$1 • burek meat or cheese \$2

SOUP OR SALAD

house salad (choice of dressing)
cream of chicken • chicken noodle • vegetable

SIDES (INCLUDES BOTH)

oven-roasted potatoes • mixed vegetables

DESSERTS (ADDITIONAL \$2/PERSON)

strudel

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OUTSIDE CATERING

M-F \$27/PERSON | SAT & SUN \$28/PERSON (6-HOUR EVENT)

LUNCHEON BUFFET \$20/PERSON (4-HOUR EVENT)

MUST END NO LATER THAN 3PM

Includes

Hall rental, appropriate staffing, table, service during event, room set up and tear down, table liners and napkins, china, glassware, flatware, soft drinks, coffee, and tea service. Open standard bar included in dinner functions.

Kitchen Facilities

Should your caterer require the use of MCC ovens, fryers, or any other equipment, there will be an additional charge of \$750, plus oil fryer refills (additional \$75 refill fee)

Deposit

\$1000 for reception

\$500 for other events

\$250 for kitchen usage

Final Guarantee and Payment

Payment due ten days prior to the event. Payment must be certified check, cash, or credit card.

In the event of additional guests, a credit card will be requested on the day of the event to ensure payment.

Set up time

Room will be available after 12pm on the day of the event. Should more time be required, approval must be made through MCC management.

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Subject to 6% Michigan sales tax, 15% service charge, \$75 bartender fee

Six-hour event includes: appetizer, soup, salad, dinner rolls, entrée, potato, vegetable, non-alcoholic beverages, and standard bar.
Guests can choose from two protein and one vegetarian option

Entrees (Choose One)

PETIT FILET AND ATLANTIC SALMON DUET \$63
Your choice of Chef's wide array of sauces, starch, and vegetable

PETIT FILET AND CHICKEN DUET \$59
Your choice of sauce: marsala, piccata, lemon cream, or wild mushroom; served with a starch and vegetable

CHOICE OF CHICKEN \$45
Your choice of sautéed chicken, panko encrusted, italian breaded, and marinated-grilled; served with a starch and vegetable

PETIT FILET AND SHRIMP \$62
Your choice of breaded or grilled shrimp; served with a starch and vegetable

8 OZ. CHATEAU BRIAND BEEF TENDERLION (MP)
Center-cut filet mignon steak; served with your choice of starch and vegetable

RIB-EYE STEAK (MP)
10-12 oz. charred rib-eyed steak; served with your choice of starch and vegetable

ATLANTIC SALMON (MP)
Served with your choice of starch and vegetable

CHARRED AHI TUNA STEAK (MP)
Tuna steak topped with pineapple salsa; served with rice pilaf and your choice of vegetable

8 OZ. PRIME FILET (MP)
Filet capped with house zip sauce; served with your choice of starch and vegetable

COGNAC CREAM VEGETARIAN RAVIOLI \$38
Ravioli served with cognac cream; served with juliann vegetables

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) hummus \$1 • cevapi \$2

SOUP OR SALAD

cream of broccoli • cream of chicken • tomato basil • Italian wedding • chicken noodle
Mixed green • Caesar \$1 • Michigan harvest • Greek \$2

VEGETABLE

california medley \$1 • 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

Upgrades

PASTA AND SAUCE (ADDITIONAL \$2.50/PERSON)

Pasta: penne • cavatappi • tri-colored cheese tortellini \$2 • gnocchi \$2
Sauce: alfredo \$1 • marinara • vodka \$1 • palomino \$1 • garlic, olive oil, parmesan • beef bolognese \$2

PLATED DINNERS
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Subject to 6% Michigan sales tax, 15% service charge, \$75 bartender fee)

M-TH \$23.95/PERSON | FRI \$26.95/PERSON | SAT & SUN \$32.95/PERSON

Four-hour event served buffet-style, which includes two entrées, appetizer, soup or salad, dinner rolls, pasta, potato, vegetable, and non-alcoholic beverages. Served buffet-style. Additional \$3 per person for family-style

Entrées (Choose Two)

SAUTÉED CHICKEN BREAST

Lightly dredged and sautéed with your choice of sweet marsala, piccata, or lemon cream sauce

CHICKEN FLORENTINE \$3

Panko encrusted chicken served on a bed of fresh spinach and mushrooms, topped with a Parmesan cream sauce

CHICKEN BRUSCHETTA \$3

Marinated chicken topped with fresh mozzarella, finished with traditional tomato bruschetta and balsamic glaze

CLASSIC BAKED CHICKEN

Assorted bone-in chicken or leg quarters, marinated in lemon and garlic

ITALIAN SAUSAGE

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

SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE \$1

Roasted Pork tenderloin topped w/ sherry cream sauce

SLICED PRIME OVEN ROASTED BEEF \$3.50

House speciality slow roasted, then served with Bordelaise sauce

THINLY SLICED ROASTED TOP ROUND \$1.50

Prime eye of round, roasted and thinly sliced topped with red wine mushroom reduction

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) hummus \$1 • cevapi \$2

SOUP OR SALAD

cream of broccoli • cream of chicken • tomato basil • chicken noodle • italian wedding \$1 • minestrone \$1
mixed green • caesar \$1 • michigan harvest \$2 • greek \$2

VEGETABLE

california medley \$1 • 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 \$1 • marinara • vodka \$1 • palomino \$1 • garlic, olive oil, parmesan • beef bolognese \$2

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*

GRADUATION, BIRTHDAY, RETIREMENT, ANNIVERSARY

Subject to 6% Michigan sales tax, 15% service charge, \$75 bartender fee)

\$31/PERSON

Six-hour event includes two entrées, appetizer, soup or salad, three sides, non-alcoholic beverages, and a standard bar. Served family-style. Additional \$3 per person for additional entrée, additional \$2 per person plus upcharge for additional appetizer.

Entrées (Choose two)

SAUTÉED CHICKEN BREAST

Lightly dredged and sautéed with your choice of sweet marsala, piccata, or lemon cream sauce

TRADITIONAL HOLIDAY TURKEY

Roasted turkey breast topped with gravy; served with butter mashed potatoes, stuffing, green bean casserole, and cranberry sauce

HERBED PORK LOIN ROAST

Marinated chicken topped with fresh mozzarella, finished with traditional tomato bruschetta and balsamic glaze

SLOW ROASTED LAMB SHANKS \$4

House exclusive recipe, shanks seared and simmered in a natural au jus. Cooked the traditional Balkan way

BREADED PORK MEDALLIONS

Served with Ammglio sauce

CHAR-GRILLED SALMON \$5

Fresh Atlantic salmon, charred and topped with fresh bruschetta

SLICED PRIME OVEN ROASTED BEEF \$3.50

House speciality slow roasted, then served with Bordelaise sauce

THINLY SLICED ROASTED TOP ROUND \$1.50

Prime eye of round, roasted and thinly sliced topped with red wine mushroom reduction

BUTTER-BRAISED ATLANTIC COD \$4

Fresh Atlantic cod topped with fresh tomato, oregano, and fets

BROILED TALAPIA

Fresh Atlantic cod topped with fresh tomato, oregano, and fets

BASA FISH

Crispy oven-fried basa fish, served with your choice of tomato fumet or lemon mist

HOMEMADE GOULASH \$4.50

Premium beef and pork, slow cooked and simmered with carrots, onions, and a beef sauce. Served in a crock

Accompaniments

APPETIZERS (CHOOSE ONE)

cabbage salad • relish tray \$1 • vegetable crudite • smoked meat and cheese \$1 • shopska salad \$1
fried smelt \$3

SOUP OR SALAD (CHOOSE ONE)

tomato basil • chicken noodle • italian wedding \$1 • minestrone \$1
mixed green • caesar \$1 • michigan harvest \$2

SIDES (CHOOSE THREE)

california medley \$1 • green bean almondine • oven-roasted balkan potatoes \$1 • herb-roasted redskins • parmesan redskins \$1
baked beans • buttered egg noodles • mostaccioli with mainara sauce • cavatappi pasta with palomino sauce \$1 • rice pilaf

DESSERT (ADDITIONAL \$1)

tiramisu • apple or cherry strudel • chocolate mousse with raspberry sauce • sander's hot fudge sundaes

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SLAVA DINNER
TRADITIONAL EVENTS AND CELEBRATIONS

WEDDING SPECIAL

MONDAY-THURSDAY \$49 | FRIDAY - SUNDAY \$59

*Pricing and menu options are subjects to change without notice. Meals are served buffet-style. Family-style is an additional \$3/person. Special redeemable only for December through February. Event must take place within this time.

Butler Passed Hor D'oeuvres

Choose two hot or cold appetizer selections

COLD

classic tomato bruschetta on garlic crisp • antipasto skewers (additional \$1/person) • shopska bruschetta (additional \$1/person)
curried shrimp and mango cream on cucumber disc (additional \$2/person) • smoked salmon croustade (additional \$1.50/person) smoked
salmon pinwheels (additional \$1/ person) • shrimp cocktail (additional \$6/person) • mediterranean skewers

HOT

cevapi filled phyllo cup (additional \$1/person) • smoked chicken quesadilla • potato kegs • meatballs with choice of sauce
mini crabcakes (additional \$2/person) • chicken wellington • beef wellington • samosa • spanakopita • assorted mini quiche
chicken satay with spicy sriracha • fried wonton with chicken and spicy mustard sauce • vegetable spring roll with plum sauce
cashew chicken spring roll (additional \$1/person) • crab rangoon with mandarin orange sauce • cuban spring rolls with spicy mustard

Passed Champagne or Toast

For all of your guests

Buffet-Style Dinner Package

Includes two entrees, pasta, potato, vegetable, soup OR salad

Cutting & Serving Wedding Cake

6-Hour Silver Bar Package

Tito's Vodka • Bacardi Rum • Canadian Club Whiskey • Dewars Scotch Tangueray Gin • Jim Beam Bourban • Jose Cuervo
Tequila • Courvoisier Cognac • Stobi Wine (Red & White) • White Zinfandel • Assorted Juices • Sodas • Mixers • Garnish
Choose One: Hard Seltzers • Heineken • Corona(Cans) • Zlaten Dab

Chair Covers

Chair covers include choice of sash color

Subject to 6% Michigan sales tax, 15% service charge, \$75 bartender fee



43133 RYAN ROAD STERLING HEIGHTS, MI 48317

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