



# Event Menus & Packages

Updated November 2023

# 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 \$24/PERSON | F-SUN \$26/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

## Entrees (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

### THINLY SLICED ROASTED TOP ROUND \$0.50

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

## 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 - 2023 Banquet Season

# BAR PACKAGES

## Standard Package

included with select menus

House Vodka • House Rum • House Whiskey • House Scotch • House Gin  
House Bourbon • House Tequila • House Wine (Red & White) • Draft Beer  
Assorted Juices • Sodas • Mixers • Garnish

## Premium Package \$12

Tito's Vodka • Bacardi Rum • Canadian Club Whiskey • Dewars Scotch  
Tangeray 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

## Supreme Package \$16

Grey Goose Vodka • Captain Morgan Rum • Crown Royal Whiskey  
Chivas Scotch • Bombay Sapphire Gin • Maker's Mark Bourbon • Teremana  
Repesado • 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

non-alcoholic fruit punch \$2 per person

spiked punch \$2.50 per person

mimosas \$3 per person

champagne toast \$2.50 per person

beer & wine \$5 per person

# CARRY OUT

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SUBJECT TO ORDER MINIMUMS AND DATE AVAILABILITY

## Entrees (Per Person)

CEVAPI (PER PIECE) \$2

THINLY SLICED EYE OF ROUND BEEF \$5

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 (CHOICE OF LEG/THIGH/QUARTER/MIXED) \$3

PRIME OVEN ROASTED BEEF \$7

PAN FRIED BASA FISH (PER PIECE) \$4

With lemon caper sauce

ITALIAN SAUSAGE \$4.50

Sautéed with peppers and onions

FRIED BONELESS CHICKEN THIGHS \$3.50

BRUSCHETTA CHICKEN (PER PIECE) \$5

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

BEER BATTERED OR PANKO COD (PER PIECE) \$5

BEER BATTERED FISH & CHIPS \$16

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

2 OZ. HOMESTYLE MEATBALLS WITH MARINARA OR SWEDISH SAUCE \$5

## 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)

\$70 for five pounds

\$130 for ten pounds

\*Utensils (Napkins, Plates, Silverware) \$1/person | Chafing Dishes with fuel \$12

Subject to 6% Michigan sales tax, 15% service charge - 2023 Banquet Season

# SATURDAY AND SUNDAY \$49.95/PERSON

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

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

### CHICKEN BRUSCHETTA

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

### THINLY SLICED ROASTED TOP ROUND

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

### SLICED PRIME OVEN ROASTED BEEF (MP)

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

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 (MP)

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

### SLOW ROASTED LAMB SHANKS (MP)

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  
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 • cevapi \$2

### SOUP OR SALAD

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

### VEGETABLE

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

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CHRISTENINGS

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# HORS D'OEUVRES

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a la carte \$5/person/app

## COLD

classic tomato bruschetta on garlic crisp • mediterranean skewers  
antipasto skewers (additional \$1/person) • shrimp shooters (additional \$3/person)  
curried shrimp and mango cream on cucumber disc (additional \$2/person)  
smoked salmon croustade (additional \$1.50/person)  
crab mousse puff (additional \$2/person) • veggie pinwheels • mexican pinwheels

## HOT

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

## CHEF'S ARTISTRY DISPLAYS (50 PERSON MIN)

**Seasonal Fruits & Berries** \$5/person

**Domestic Fruit & Cheese Montage** \$7/person

**Imported Fruit & Cheese Montage:**  
high-end imported fruit & cheese \$12/person

**Simple Choice Cheese Plater:**  
domestic cheese & crackers \$5/person

**Vegetable Crudites:**  
assorted vegetables served with spring dip \$6/person

**Balkan sampler:**  
assorted balkan meats & cheese • roasted peppers • ajvar • cevapi • assorted breads & crisps \$13/ person

**Italian Sampler:**  
imported meats & cheeses • olives • antipasto salad • assorted breads & crisps \$12/person

## AFTER HOUR SNACKS

pizza station \$3.50/person  
slider station \$4.50/person  
taco station \$5/person  
coney station \$5/person

M-TH \$55.95/PERSON | FRI \$61.95/PERSON | SAT & SUN \$66.95/PERSON

Six-hour event includes two entrées, appetizer, soup or salad, dinner rolls, pasta, potato, vegetable, non-alcoholic beverages, and premium bar package. Served family-style.

## Entrées (Choose Two)

### SLICED PRIME OVEN ROASTED BEEF (MP)

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

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

### SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE

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 (MP)

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

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

### CHICKEN FLORENTINE

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

### PESTO CREAM CHICKEN BREAST

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  
smoked meat and cheese \$2 • Burek: cheese or meat \$2 • roasted pig \$12/lb • roasted lamb \$14/lb (min. order 18/lb for 50)  
hummus • cevapi \$2

### SOUP OR SALAD

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

### VEGETABLE

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

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# DINNER

# FASTING LUNCHEON

**\$24/PERSON (ONE ENTREE) | \$25/PERSON (TWO ENTREES)**

Includes appetizer, soup or salad, dinner rolls, potato, vegetable, and non-alcoholic beverages. 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)

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# ONE ENTRÉE \$28.95/PERSON | TWO ENTRÉES \$33.95/PERSON

Four hour event between 11am-3pm, which includes: appetizer, soup or salad, dinner rolls, entrée, potato, vegetable, non-alcoholic beverages, and standard bar package. 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

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

### CHICKEN BRUSCHETTA

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

Roasted Pork tenderloin topped w/ sherry cream sauce

### PORK LION IN PAN DRIPPINGS

### SLICED PRIME OVEN ROASTED BEEF (MP)

House speciality slow roasted, then served with Bordelaise sauce

### THINLY SLICED ROASTED TOP ROUND

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  
smoked meat and cheese \$2 · Burek: cheese or meat \$2 · roasted pig \$12/lb · roasted lamb \$14/lb (min. order 18/lb for 50)  
hummus · cevapi \$2

### SOUP OR SALAD

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

### VEGETABLE

california medley · 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

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# LUNCHEON

## GRADUATION, BIRTHDAY, RETIREMENT, ANNIVERSARY

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# ONE ENTRÉE \$25.95/PERSON | TWO ENTRÉES \$28.95/PERSON

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

# MEMORIAL LUNCHEON

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## Entrees

### SAUTÉED CHICKEN BREAST

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

### PANKO ATLANTIC ENCRUSTED COD

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

Roasted Pork tenderloin topped w/ sherry cream sauce

### SLICED PRIME OVEN ROASTED BEEF (MP)

House speciality slow roasted, then served with Bordelaise sauce

### THINLY SLICED ROASTED TOP ROUND

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

### SLOW ROASTED LAMB SHANKS (MP)

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 • 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)

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# OUTSIDE CATERING

M-F \$29/PERSON | SAT & SUN \$30/PERSON (6-HOUR EVENT)

LUNCHEON BUFFET \$24/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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This six-hour event includes an appetizer, soup, salad, dinner rolls, entrée, potato, vegetables, non-alcoholic beverages, and a premium bar package. Guests can choose from two protein and one vegetarian option.

**PLATED DINNER**  
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## Entrees (Choose One)

**PETIT FILET AND ATLANTIC SALMON DUET \$74**  
Your choice of Chef's wide array of sauces, starch, and vegetable

**PETIT FILET AND CHICKEN DUET \$69**  
Your choice of sauce: marsala, piccata, lemon cream, or wild mushroom; served with a starch and vegetable

**CHOICE OF CHICKEN \$54**  
Your choice of sautéed chicken, panko encrusted, italian breaded, and marinated-grilled; served with a starch and vegetable

**PETIT FILET AND SHRIMP \$74**  
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 \$49**  
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  
smoked meat and cheese \$2 • burek: cheese or meat \$2 • roasted pig \$12/lb • roasted lamb \$14/lb (min. order 18/lb for 50)  
hummus • 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 • 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 • marinara • vodka • palomino • garlic, olive oil, parmesan • beef bolognese \$2

# SIMPLE GATHERING

## GRADUATION, BIRTHDAY, RETIREMENT, ANNIVERSARY

M-TH \$28.95/PERSON | FRI \$32.95/PERSON | SAT & SUN \$39.95/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

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## Entrees (Choose Two)

### SAUTÉED CHICKEN BREAST

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

### CHICKEN FLORENTINE

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

### CHICKEN BRUSCHETTA

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

Roasted Pork tenderloin topped w/ sherry cream sauce

### SLICED PRIME OVEN ROASTED BEEF (MP)

House speciality slow roasted, then served with Bordelaise sauce

### THINLY SLICED ROASTED TOP ROUND

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  
smoked meat and cheese \$2 · Burek: cheese or meat \$2 · roasted pig \$12/lb · roasted lamb \$14/lb (min. order 18/lb for 50)  
hummus · cevapi \$2

### SOUP OR SALAD

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

### VEGETABLE

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

Subject to 6% Michigan sales tax, 15% service charge, \$100 per bartender fee - 2023 Banquet Season

# \$37/PERSON

Six-hour event includes two entrées, appetizer, soup or salad, three sides, non-alcoholic beverages, and standard bar package. 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

### HERBED PORK LOIN ROAST

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

### SLOW ROASTED LAMB SHANKS (MP)

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

### BREADED PORK MEDALLIONS

Served with Ammoglio sauce

### CHAR-GRILLED SALMON (MP)

Fresh Atlantic salmon, charred and topped with fresh bruschetta

### SLICED PRIME OVEN ROASTED BEEF (MP)

House speciality slow roasted, then served with Bordelaise sauce

### THINLY SLICED ROASTED TOP ROUND

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

### BUTTER-BRAISED ATLANTIC COD (MP)

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  
fried smelt \$3

### SOUP OR SALAD (CHOOSE ONE)

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

### SIDES (CHOOSE THREE)

california medley • 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 sundae

\*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\*

SLAVA DINNER  
TRADITIONAL EVENTS AND CELEBRATIONS

# WEDDING SPECIAL

FRIDAY - SUNDAY \$69

\*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)  
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 shooter (additional \$3/person) • mediterranean skewers

### HOT

čevapi filled phyllo cup (additional \$1/person) • smoked chicken quesadilla • potato kegs  
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 head table and two family tables

## Buffet-Style Dinner Package

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

## Cutting & Serving Wedding Cake

## 6-Hour Premium 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



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