



Event Menus & Packages

Updated March 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 \$23 /PERSON | F-SUN \$25 /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)

CHICKEN BREAST (GRILLED, SAUTÉD, PANKO \$1.00, ITALIAN BREADED \$1.00)

Served with your choice of sauce: sweet marsala, supreme, 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 \$1.00

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 - 2024 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

BRUNCH BUFFET

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

\$35.95/PERSON

Includes

QUICHE

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

CHICKEN PICCATTA

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: \$3/PERSON

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Subject to 6% Michigan sales tax, 15% service charge, \$100 bartender fee
2024 Banquet Season

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

CHICKEN BREAST (GRILLED, SAUTÉD, PANKO, OR ITALIAN BREADED) (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 \$4.50

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 almonidine 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 - 2024 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.

ENTREES (CHOOSE TWO)

CHICKEN BREAST (GRILLED, SAUTÉD, PANKO, OR ITALIAN BREADED)
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 \$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)
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

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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.

ENTREES (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

CHICKEN BREAST (GRILLED, SAUTÉD, PANKO, OR ITALIAN BREADED)

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 \$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)
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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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 \$2 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

MINESTRONE SOUP

ENTRESS (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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HOLIDAY DINNER

SEASONAL EVENTS AND CELEBRATIONS

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\$37/PERSON (4 HOURS) | \$39/PERSON (6 HOURS)

SIX-HOUR EVENT INCLUDES TWO ENTRÉES, APPETIZER, SOUP OR SALAD, THREE SIDES, NON-ALCOHOLIC BEVERAGES, AND STANDARD BAR PACKAGE. SERVED BUFFET-STYLE. ADDITIONAL \$3 PER PERSON FOR ADDITIONAL ENTRÉE, ADDITIONAL \$2 PER PERSON PLUS UPCHARGE FOR ADDITIONAL APPETIZER.

ENTREES (CHOOSE TWO)

CHICKEN BREAST (GRILLED, SAUTÉD, PANKO \$1.00, ITALIAN BREADED \$1.00)

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

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 • vegetable crudite • smoked meat and cheese \$2 • shopska salad \$1
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 almonidine • 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)

apple or cherry strudel

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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

cevapi 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

ONE ENTRÉE \$26.95/PERSON | TWO ENTRÉES \$29.95/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)

CHICKEN BREAST (GRILLED, SAUTED, PANKO \$1.00, ITALIAN BREADED \$1.00)

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

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 \$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)
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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MEMORIAL LUNCHEON

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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 \$2 PER BEER, \$12 PER BOTTLE OF WINE

ENTREES

CHICKEN BREAST (GRILLED, SAUTED, PANKO \$1.00, ITALIAN BREADED \$1.00)

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

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 \$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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PLATED DINNER

*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*

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.

ENTREES (CHOOSE ONE)

PETIT FILET AND ATLANTIC SALMON DUET (MP)

Your choice of Chef's wide array of sauces, starch, and vegetable

PETIT FILET AND CHICKEN DUET (MP)

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)
cevapi \$2

SOUP OR SALAD

cream of broccoli • cream of chicken • tomato basil • Italian wedding • chicken noodle
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

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

Subject to 6% Michigan sales tax, 15% service charge, \$100 bartender fee - 2024 Banquet Season

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

*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*

ENTREES (CHOOSE TWO)

CHICKEN BREAST (GRILLED, SAUTÉD, PANKO \$1.00, ITALIAN BREADED \$1.00)

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

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 \$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)
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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SLAVA DINNER

TRADITIONAL EVENTS AND CELEBRATIONS

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\$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.

ENTREES (CHOOSE TWO)

CHICKEN BREAST (GRILLED, SAUTÉD, PANKO, OR ITALIAN BREADED)
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

SEARED 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 • vegetable crudite • smoked meat and cheese \$2 • shopska salad \$1
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)
apple or cherry strudel

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WEDDING SPECIAL

FRIDAY - SUNDAY \$69

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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

ćevapi 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 Tanageray Gin • Jim Beam Bourbon • 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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