

# Individual Dinners

**\* Choice of One Entrée selection or substitute vegetarian optional \***

All Dinners Include: **Appetizer** - Fresh Vegetable Tray with dip, Garden Salad or Soup, Homemade Bread, Coffee, Tea, Decaf, Milk. Upgrade Vineyard or Caesar Salad

## Combination Dinners

Grilled Filet Mignon accompanied by one of the following:  
- Chicken Picatta or Marsala.  
- Chicken Boursin, Wellington, Grand Traverse, Pecan or Dijon.  
- Chicken Saltimbocca, Florentine, Apricot, Anchorage or Provencal.  
- Norwegian Salmon or Shrimp Scampi

## Char-grilled Filet Mignon

Marinated and grilled to perfection complimented with a marsala demi glace.

## 12 oz. New York Strip Steak

Grilled to perfection served with Marsala demi glace

## Norwegian Salmon

Brushed with herbs and spices, finished with a Saffron sauce.

## Chilean Sea Bass "San Marzano"

Grilled to perfection and topped with homemade amogio sauce.

## Chicken Wellington

Boneless breast of chicken, mushrooms duxelle wrapped in puff pastry with a veloute sauce

## Grand Traverse Brandy Chicken

Boneless breast of chicken finished with sautéed Michigan sun dried cherries & shallots in a light brandy cream sauce.

## Chicken Picatta

Boneless breast of chicken sautéed with fresh lemon, white wine, cream and capers.

## Choice of Dessert

Vanilla Ice cream with one topping  
(Strawberry, Caramel or Fudge)  
Brownie Sundae  
Strawberry Shortcake  
Chocolate Mousse  
Raspberry or Lemon sorbet  
\*\*Cheesecake or Torte

## Potato

Baked with sour cream  
Anna  
Parsley boiled red skins  
Oven Roasted Parisienne  
Garlic Mashed

## Vegetable

Green beans almandine  
Squash Medley  
California Medley  
Sugar Snap Peas  
Bean Medley

## Chicken Marsala

Boneless breast of chicken sautéed with Marsala wine demi glace and topped with mushrooms.

## Chicken Dijon

Boneless breast of chicken sautéed with wild & domestic mushrooms finished with a brandy Dijon cream sauce

## Chicken Anchorage

Boneless breast of chicken stuffed with fresh Asparagus & king crabmeat and finished with A light béarnaise sauce.

## Chicken Saltimbocca

Boneless breast of chicken, stuffed with baby spinach, provolone cheese, proscuitto ham & Italian spices finished with a Marsala wine demiglace.

## Apricot Chicken

Boneless breast of chicken, stuffed with dried fruits, finished with an apricot glaze.

## Chicken Boursin

Boneless breast of chicken, roasted peppers Boursin cheese wrapped in a puff pastry finished with basil cream sauce.

## Chicken Provencal

Boneless breast of chicken sautéed with artichoke hearts, capers, plum tomatoes, white wine Lemon & scallions.

## Chicken Florentine

Boneless breast of chicken stuffed with spinach, feta cheese, pine nuts & topped with white wine sauce.

## Chicken Pecan

Boneless breast of chicken lightly coated with crushed pecans, sautéed and finished with a praline liquor cream sauce.



# ***Buffet Dinner II***

*Dinner Includes: Garden Salad, Homemade Italian Bread,  
Butter, Coffee, Tea, Decaf and Milk.*

## ***Appetizer***

*Fresh Vegetable Tray with Dip*

## ***Entrees***

***(Choice of Two)***

*Carved by Chef if requested:*

*Roast Eye of Round Beef*

*Honey Glazed Ham*

*with a pineapple sauce*

*Baked Tilapia "Siciliano" style with breadcrumbs and topped with a lite tomato sauce.*

*Roast Breast of Turkey with dressing, gravy & cranberry sauce*

*Oven Roasted Chicken*

*Italian Sausage with tri-color peppers*

*Meatballs in marinara sauce*

*Polish sausage with sauerkraut*

## ***Potato***

***(Choice of One)***

*Fluffy Whipped*

*Anna Potatoes*

*Oven Roasted*

*Parsley Boiled Red Skins*

## ***Vegetable***

***(Choice of One)***

*Green Beans Almandine*

*California Medley*

*Steamed Broccoli & Carrots*

*Bean Medley*

## ***Pasta***

***(Choice of One)***

*Mostaccioli with meatless red sauce*

*Rigatoni Alfredo or Bolognese (meat sauce)*

## ***Dessert***

***(Choice of One)***

*Vanilla Ice cream with one topping*

*(Strawberry, Caramel or Fudge)*

*Chocolate Mousse*

*Lemon or Raspberry Sorbet*

*Brownie Sundae*

*Strawberry Shortcake*

*\*\*Cheesecake or Torte*

***\*Parties under 120 guests will incur a carver's fee***

***No substitutions on this menu***

*\*(2) Buffet tables provide for parties of 220 people or more*

*Custom & Theme designed menus available upon request.*

# ***Family Style I***

*Includes: Homemade Italian Bread, Coffee, Tea, Decaf, Milk,*

## ***Appetizer***

*Fresh Vegetable Tray with Dip*

## ***Choice of One:***

*Minestrone Soup, Chicken Stratiatella Soup or Garden Salad  
Vineyard or Caesar Salad upgrade. Creamy Roasted eggplant & garlic soup upgrade.*

## ***Pasta***

### ***(Choice of One)***

*Mostaccioli with meatless red sauce - Rigatoni with meat sauce - Bowtie Alfredo*

## ***Entrees***

### ***(Choice of Two)***

*Boneless Chicken Breast with choice of sauce:*

*Marsala, Picatta, Parmesan, Grand Traverse Brandy, Pecan or Dijon*

*Oven Roasted Chicken*

*Roast Sirloin*

*Orange Roughy "San Marzano" with tomato Chutney*

*Roast Pork Loin with an orange sage sauce*

*Italian Sausage with tri-color peppers*

*Polish Sausage with Sauerkraut*

*Meatballs in Marinara Sauce*

*Stuffed Cabbage Rolls*

## ***Potato (Choice of One)***

*Oven Roasted Parisienne*

*Anna*

*Parsley Boiled Red Skins*

*Garlic Mashed*

## ***Vegetable (Choice of One)***

*Sugar Snap Peas*

*Green Beans Almandine*

*California Medley*

*Baby Peas with Mushrooms & Onions*

*Medley of Zucchini Squash*

*Bean Medley*

## ***Dessert (Choice of One)***

*Vanilla Ice cream with one topping*

*(Strawberry, Caramel or Fudge)*

*Brownie Sundae*

*Strawberry Shortcake*

*Chocolate Mousse*

*Raspberry or Lemon Sorbet*

*\*\*Cheesecake or Torte*

# ***Family Style II (Italian)***

*Includes Homemade Bread, Coffee, Tea, Decaf, Milk,*

## ***Appetizer***

*Antipasti with prosciutto & melon, Imported cheese, olives and marinated artichoke hearts.*

***\*Or Substitute for Cold Combination hors d'oeuvres***

## ***Soup***

*Chicken Stratiatella, Minestrone or (Creamy Roasted eggplant & garlic soup upgrade)*

## ***Pasta I (Choice of One)***

*Mostaccioli with meatless red sauce - Rigatoni with meat sauce*

## ***Pasta 2 (Choice of One)***

*Tortellini with Palomino sauce - Bowtie Alfredo - Ravioli (cheese or meat)*

## ***Two Entrees (Choice of One)***

*Oven Roasted Chicken*

*Boneless Chicken Breast with choice of Sauce:*

*Marsala, Picatta, Parmesan, Grand Traverse Brandy, Pecan or Dijon*

## ***(Choice of One)***

*Beef Tenderloin with Mushroom Caps  
Orange Roughy "San Marzano" with  
tomato Chutney*

*Roast Pork Loin with orange sage sauce  
Veal Milanese with fresh lemon*

## ***Vegetables (Choice of One)***

*Green beans almandine  
Green beans Chilled Italian Style  
California Medley  
Sugar Snap Peas*

*Baby Peas with Mushrooms and Onions  
Medley of Zucchini Squash  
Bean Medley*

## ***Potato (Choice of One)***

*Anna  
Oven roasted parisienne*

*Garlic Mashed  
Parsley boiled redskin*

## ***Salad tossed in Homemade Italian Dressing***

## ***Dessert (Choice of One)***

*Raspberry or Lemon sorbet  
Vanilla Ice cream with one topping  
(Strawberry, Caramel or Fudge)  
Brownie Sundae  
Strawberry Shortcake*

*Spumoni  
Platter of mini Cannolis  
Cheesecake or Torte*

# ***Market Place Hors D'Oeuvres***

*Continuous 2 hour service*

## ***Pasta Station***

*Pasta Primavera*

*Baked Tronchetto (our homemade version of vegetarian lasagna)*

*Homemade breads and bread sticks*

***OR***

## ***Potato Station***

*Creamy Whipped - Garlic Mashed – Mashed Sweet Potatoes*

*Gravy – (3) Beef, Chicken, & Seafood Newburgh, Sour cream, Butter, Chives, Scallions,  
Shredded Cheddar Cheese, Bacon Bits, Brown Sugar, Cinnamon, and Mini Marshmallows*

## ***Carving Station***

*Roast Sirloin of Beef –or- Spiral Sliced Ham*

*Honey Roasted Breast of Turkey*

*Carved by the Chef with homemade Rolls & Condiments*

## ***Hot & Cold Station***

*2 Hot Hors D'Oeuvres*

*(100 pieces selection)*

*A display of garden vegetables and dip, black and green olives, cherry peppers, pepperoncini,  
Imported and Domestic cheeses served with crackers and hot bread sticks.*

***Or***

*Substitute with 1 additional hot hors d'oeuvres*

## ***Sweet & Coffee Station***

*Assorted Miniature Pastries & Gourmet Cookies*

*Coffee/Tea/Decaf*

*Room setup with round tables of 10 people for 3/4 of the final count.*

- All white linens provided on tables.*
- Cocktail plates and forks provided at each station.*

***Based on 75 person minimum***