

PLATED DINNER

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 \$74
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

*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*