



*39091 Garfield Road  
Clinton Twp., Mich. 48038*

# *Dinner Banquet Menu*

*(For groups of 16 people or more)*  
*It's offered: Monday thru Fridays 4pm - 10pm  
Saturday 11am - 11pm  
Sunday 12pm - 10pm*

# *Ask for a Banquet Coordinator*

*(586) 263-6540*

*Call Monday to Friday: 11:00am-5:30 pm*

*Please schedule an appointment with one of our banquet coordinators during these available hours above.*

*Over the phone appointments are available.*

*A non-refundable deposit of \$100.00 is required at time of booking.*

*All Entrees are individually served in an elegant sit down style.*

*Host selects up to three options and those three options will be verbally presented to your guests that day.*

## *Entrees include:*

*\*Homemade garlic and Italian Bread*

*\*Minestrone Soup*

*\*House Salad*

*\*Side of Mostaccioli with Meat sauce*

## *Choice of Entrée*

*\*Santa Anna Potatoes*

*\*Regular / Decaf Coffee, Tea, and Pop*

Your 3 selections can be any of the entrée's below. Mix them up or stay in one price. Just select only up to three choices on this page and those three will be presented to your guests that day.

\*\$20.95 Entrees (Plus 6% sales tax + 20% Gratuity)

(Side of pasta and potatoes are not included in the pasta entrees)

- Gnocchi (Please choose one type of sauce Meat or Plain or Palomino)
- Pasta Primavera (Please choose olive oil & garlic or Parmigiana Cream sauce)
- Meat Ravioli (Please choose one type of sauce Meat or Plain)
- Cheese Ravioli (Please choose one type of sauce Meat or Plain)
- Penne Casarecce
- Mostaccoli (Please choose one type of sauce Meat or Plain)
- Fettuccini Alfredo

\*\$23.95 Entrées (Plus 6% sales tax + 20% Gratuity)

- |                             |                                  |                               |
|-----------------------------|----------------------------------|-------------------------------|
| - <u>Chicken Piccante</u>   | - <u>Chicken Marsala</u>         | - <u>Chicken Mama Assunta</u> |
| - <u>Chicken Parmigiana</u> | - <u>Chicken Fiorentina</u>      | - <u>Chicken Alla Griglia</u> |
| - <u>Chicken Toscana</u>    | - <u>Broiled Orange Roughy</u>   |                               |
| - <u>Chicken Alfredo</u>    | - <u>Orange Roughy Siciliano</u> |                               |

\*\$26.95 Entrees (Plus 6% sales tax + 20% Gratuity)

- |                                      |                           |                                    |
|--------------------------------------|---------------------------|------------------------------------|
| - <u>N.Y. Strip Ahi Ferri</u>        | - <u>Shrimp Casalinga</u> | - <u>Filet Mignon (add \$8.00)</u> |
| - <u>Steak Siciliano w/ ammoghio</u> | - <u>Shrimp Scampi</u>    |                                    |
| - <u>Veal Parmigiana</u>             | - <u>Salmon Toscana</u>   |                                    |
| - <u>Veal Piccante</u>               | - <u>Veal Outlet</u>      |                                    |
| - <u>Veal Siciliano w/ ammoghio</u>  | - <u>Veal Marsala</u>     |                                    |

Children's Entrée ... \$9.95 No age preference. If a child orders the adult meal then its priced as an adult.

We offer their Choice of Mostaccoli (sauce of their choice) or Chicken Tenders w/ Fries + Beverage

*\*Desert Choices:*

*-Gelato..... \$2.95pp* *Select one flavor when choosing your menu.*

*(Spumoni, Raspberry sorbet, Lemon Ice, Chocolate, or Vanilla with a chocolate drizzle)*

*- Cannoli..... \$3.50pp* *(This is a pre order item. 2 days in advance)*

*CANNOLIES ARE NOT PERMITTED from a outside vendor, due to health department regulations regarding cream spoilage.*

*- Personalized Event Cakes* *(limit to only one type of cake)*

*Can be brought in by customer that day with no cake cutting charge*

*But.....CASSATA CAKES ARE NOT PERMITTED, due to health department regulations regarding cream spoilage. We can order one for you at a reasonable rate.*

*\*Bar Options:* *Cash Bar, Carafes of wine on tables, Beer / House Wine by the glass, Or Open Bar. (Please select when choosing your menu).*

*\*Wines by the Carafe (serves 6-7 glasses)*

*White Zinfandel, Riesling, Pinot Grigio, Chardonnay, Lambrusco, Fortissimo,*

*Merlot, Cabernet Sauvignon ,..... \$28.00 / Carafe*

*White Moscato, Sauvignon Blanc, Pinot Noir..... \$35.00 / Carafe*

*Chianti..... \$42.00 / Carafe*

*Additional important information:*

- *Colored napkins or printed menus at additional cost of \$1.00 per person. \$2.00 / person for colored and personalized menus.*
- *Private rooms are available Sunday thru Thursday ONLY with a minimal requirement. Please state requirement upon booking.*

*Private rooms are NOT available Fri. & Sat. evenings or during the Holiday Season.*

- *3 hour limit on all parties.*
- *For vegetarians or other health related diets, we welcome those few to select off our dinner menu.*