

Individual Plate Service Menu

Pre Select up to Two Entrees

Boneless Chicken Breast with Choice of Sauce

Lemon Chicken/ Chicken Bella/ Chicken Siciliana/ Chicken Mavala/ Chicken Picata

Ocean Parsago

White Fish encrusted in Grated Parmesan and BelGioioso Asiago Cheese with a pinch of Lemon Zest

Herb Crusted Pork Loin

Slow Roasted Pork Loin with Wholegrain Dijon, Bread Crumbs and Fresh Herbs, served with Red Wine Rosemary Sauce

Grilled Salmon

Seared Salmon Filet coated with Lemon Zest and Fresh Herbs

Filet Mignon

Filet broiled and served with Zip Sauce

Prime Rib

Prime Rib slow roasted in house with Fresh Garlic, Herbs and Seasonings

Char Grilled New York Strip

New York Strip Steak Char Grilled with Burgundy Wine and Garlic Sautéed Mushrooms

Filet and Salmon Combination Plate

Petite Filet broiled and served with Zip Sauce / Broiled Atlantic Salmon topped with Tomato Basil Relish

Filet with Boneless Chicken Breast

with choice on sauce

Filet with Shrimp

Choice of One

Green Beans

King Edward

Buttered Peas with Mushrooms

Lemon Fresh Broccoli

Baby Glazed Carrots

Asparagus

Choice of One

Crystal's Salad with House Dressing

Michigan Cherry Salad

Caesar Salad

Choice of One

Oven Roasted Parsley Potatoes

Baked Potato w/ Sour Cream & Chives

Seasoned Red Skin Potatoes

Santa Anna Potato

Wild Rice Pilaf

Twice Baked Potato

Includes

Breadsticks and Assorted Crackers

Dinner Rolls and Butter

Cheese cake with Berry Topping or

Plater of Miniature Pastries on each table

Coffee, Tea, Milk and Decaffeinated Coffee

(Ask about special pricing for Monday through Thursday)

Buffet and Family Style Menu

Buffet Style Choice of Three Entrees / Family Style Choice of Two Entrees (w/Entrée Upgrade)

Roasted Chicken
Chicken Paprikash
Chicken Cacciatore
Top Round of Beef in Natural Gravy
Savory Meatballs in Burgundy Wine Sauce
Epicurean Beef Stroganoff
Sugar Cured Ham topped with Pineapple Glaze
Italian Sausage with Peppers and Onions
Breaded Pork Tenderloin with Seasoned Sauce
Roasted Turkey Breast with Natural Gravy
Polish Sausage with Marinated Sauerkraut
Baked Boston Scrod with Lemon Butter
Italian Sausage with Meatballs in Sauce
Stuffed Cabbage Rolls
Baked Vegetable Lasagna
Cheese Ravioli with Sun Dried Tomatoes & Basil
Homestyle Salisbury Steak

Includes

Garden Salad with House Dressing
Dinner Rolls and Butter
Coffee, Tea, Milk and Decaffeinated Coffee
Buffet Style includes Cold Salad

Choice of One Gelato

Vanilla, Vanilla Sundaes, Chocolate, Strawberry,
French Vanilla Cappuccino, Butter Pecan

Upgrades

Gnocchi with Red or White Sauce * 1.00 per person
Chef To Carve Prime Rib of Beef Flambé * \$3.95 per person
Boneless Breast of Chicken with choice of Sauce * \$1.25 per person

_____ \$ _____ per person plus sales tax
_____ \$ _____ per person plus sales tax
_____ \$ _____ per person plus sales tax

Choice of One

Green Beans
Fresh Broccoli with Hollandaise Sauce
Whole Kernel Corn with Butter
Special California Mix Vegetables
Buttered Peas with Mushrooms
King Edward

Choice of One

Oven Roasted Parsley Potatoes
Epicurean Potatoes (Cheese Scallop)
Home Style Mashed Potatoes with Butter
Seasoned Red Skin Potatoes

Choice of Pasta

Penne
Farfella
Rigatoni
Fettuccine

Choice of House Specialty Sauce

Red Sauce with Meat
Marinara
Alfredo
Palomino
Vodka Sauce

Choice of Soup

\$2.00 per person
Chicken Noodle
Cream of Broccoli
Minestrone
French Onion
Wedding Soup
Pasta Fagioli

Beverage Menu

Beverage Service includes bartenders, ice, appropriate glasses and condiments, napkins, soft drinks, juices, mixers and draft beer (Choice of two with all Bars: Budweiser or Miller) The open bar price is based on a six hour limit.

HOUSE BAR SERVICE

\$ 12.00 per person

Canadian Club
Seagrams 7 Crown
AbsoluteVodka
Bacardi Rum
Amerito Amaretto
Malibu Coconut Rum
Sweet Vermouth

Lauders Scotch
Old Grand Dad Bourbon
Beefeaters Gin
Dekuypers Peach Schnapps
Captain Morgans Spice Rum
Torada Tequila
Dry Vermouth

PREMIUM BAR SERVICE

\$ 13.00 per person

Canadian Club
Seagrams 7 Crown
TitosVodka
Bacardi Rum
Malibu Coconut Rum
J&B Scotch
Baileys
Johnnie Walker Red
Sweet Vermouth

Jack Daniels Bourbon
Jim Beam Bourbon
Tanqueray Gin
Dekuypers Peach Schnapps
Captain Morgans Spice Rum
Di Saronno Amaretto
Kahlua
Torado Tequila
Dry Vermouth

DELUXE PREMIUM BAR SERVICE

\$ 15.00 per person

Canadian Club
Seagrams 7 Crown
Crown Royal
Titos Vodka
Kettle One Vodka
Bacardi Rum
Malibu Coconut Rum
Glenlivet
J&B Scotch
Baileys
Johnnie Walker Red
Johnnie Walker Black

Jack Daniels Bourbon
Jose Cuervo Tequila
Tanqueray Gin
Bombay Sapphire Gin
Peach Schnapps
Captain Morgans Spice Rum
Di Saronno Amaretto
Kahlua
Dry Vermouth
Sweet Vermouth
Pina Colada & Strawberry Daiquiri
Margaritas

**Deluxe Premium Bar Includes choice of one Bottled Beer and one Draft Beer -
Bud / Bud Lt/ Miller / Miller Lt**

All Bars Choice of Three Wines

Wine Choices: Chardonnay, White Zinfandel, Merlot, Cabernet, Moscato, Pinot Grigio

Table Toast : House Selection \$18.00 per bottle

Cooks Sparkling or J Roget Spumante

Tosti Asti Spumante \$24.00 per bottle

(Other Specialty Wine and Liquors available upon request)

Bride and Groom can create a signature

6 Hour Supreme Package

Includes: Your Choice of Family or Buffet Style Service

- *Wedding Cake of your choice - Mr. Baker (734-335-6916) OR
Crystal Gardens Special Order Table Linens (assortment of colors) OR
Ice Carving*
- *Cheese and Vegetable Combo Table
(add choice of 2 hot hors d'oeuvres to the combo table—Coconut Chicken, Mushrooms Caps,
Meatballs, Wings or Egg Rolls \$2.50 pp)*
- *Bartender and House Open Bar Service for Six Hours*
- *Passed Champagne with White Glove Service (during cocktail hour) OR
Upgrade House Bar to Premium Bar Service*
- *Supreme Pizza Buffet OR
Coney Station*
- *Card Box*
- *DJ Service for your Entertainment OR
* J.J. Monte Productions
* Mystro's Entertainment*

The Memory Box Photo Booth (4 Hour Booth Rental) OR

Chapel rental (\$1000.00 value)

Friday:

<i>200 people</i>	<i>\$65.00 per person</i>
<i>150 people</i>	<i>\$68.00 per person</i>
<i>125 people</i>	<i>\$77.00 per person</i>

Saturday:

<i>175 people</i>	<i>\$78.00 per person</i>
<i>200 people</i>	<i>\$68.00 per person</i>
<i>125 people</i>	<i>\$88.00 per person</i>

Sunday:

<i>125 people</i>	<i>\$65.00 per person</i>
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** Ask about pricing for The Grosse Ile Country Club**