



Dinner Banquets

48900 Van Dyke
Shelby Twp. MI 48317
(586) 731-3900

A non-refundable \$50 deposit is required to hold a date & time. There may be a \$50 charge on the room, otherwise this deposit will be subtracted from the final bill.

Maximum of three choices..

All entrees are served with salad & a maximum of 2 choices of salad dressing, bread, predetermined choice of potato (baked, red skins, mashed, rice.), Nonalcoholic beverage. Excluding milk and juice.

Cake cutting fee of \$1 per person.

Single Scoop Sundae additional \$2.25 per person

Extra charge for tablecloths.

We require a guarantee on the number of guests 48 hours previous to party. You will be responsible for a minimum of 10% less than the final number given.

\$24.99 per person

Includes Tax & Tip
Choice of three

Angus Beef

Potato recommendation is Baked Potato

Prime Rib Au Jus 8 oz.

Prime Rib slow roasted to perfection nightly.

New York Strip Steak 8 oz.

Thick tender New York Strip broiled to perfection.

Top Sirloin Steak 10 oz.

A lean cut, firm textured and rich in flavor.

Upgrade your Beef

Add \$6 per person on upgraded entrees only.

Prime Rib Au Jus 12 oz.

Prime Rib slow roasted to perfection nightly.

Filet Mignon 6 oz.

The finest cut of beef by far.

Quality Chicken

Potato recommendation is specified with each entree

Parmesan Crusted Chicken Breast

Italian breaded boneless chicken breast topped with a wild mushroom cream sauce. Served over rice pilaf and garnished with asparagus.

Chicken Piccata

Medallions of chicken sauteed in a light lemon sauce with artichokes & capers. Served with Fettuccini Alfredo

Chicken Marsala

Medallions of chicken sauteed with shallots & mushrooms in Marsala wine. Served with rice pilaf.

Fresh Seafood

Potato recommendation is Red Skin Potato

Filet of Salmon

Broiled & served over a bed of spinach.

Broiled Icelandic Cod

Broiled over a bed of spinach.



Luncheons Banquets

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available until 4:00 pm. 2:00 pm on weekends

A non-refundable \$50 deposit is required to hold a date & time. There may be a \$50 charge on the room, otherwise this deposit will be subtracted from the final bill.

Maximum of three choices.

All entrees are served with salad & a maximum of 2 choices of salad dressing, bread, predetermined choice of potato (baked, red skins, mashed, rice.), Nonalcoholic beverage. Excluding milk and juice.

Cake cutting fee of \$1 per person.

Extra charge for table cloths.

We require a guarantee on the number of guests 48 hours previous to party. You will be responsible for a minimum of 10% less than the final number given.

\$17.99 lunch menu

Includes Tax & Tip
Choice of three

Angus Beef

Recommended potato is Baked or Mashed Potato

Flat Iron Steak

A lean cut, firm textured and rich in flavor.

Quality Chicken

Recommended potato is specified with each entree

Chicken Waikiki

Broiled chicken breast topped with teryaki glaze & served with rice.

Chicken Parmesan

Boneless chicken breast served with pasta, topped with marinara sauce baked mozzarella & aged romano cheese

Broiled Breast of Chicken

Tender chicken breast broiled and topped with roasted red peppers.

Chicken Fettucini Pomodoro

pasta tossed in a tomato cream sauce topped with chicken breast & sundried tomatoes.

Chicken Fettucini Alfredo

pasta tossed in a creamy Parmesan cheese sauce.

Fresh Seafood

Recommended potato is Red Skin Potatoes

Broiled Icelandic Cod

Broiled on a bed of spinach.

Broiled Tilapia

Broiled on a bed of spinach.

Salads

Served with specified dressings

Traverse City Salad

A bed of lettuce, with sun dried cherries, almonds & walnuts. Served with raspberry vinaigrette. Topped with chicken breast

Chicken Caesar Salad

Grilled Chicken Breast on a bed of romaine lettuce, tossed with Caesar dressing. sprinkled with shredded parmesan cheese