



**Full service, Drop-off service, or Carry-Out available.**

Owner Joseff VanHorn & Executive Chef Ben Kaja are happy to customize a menu for you and your guest. Any options listed are customizable. If you do not see what you like here, we can accommodate, customize, and/or create almost any food request you would like. We can also accommodate any food allergies, diet restrictions, or preferences, just let us

## **Breakfast Menu**

Breakfast menu is available for a minimum of 25 guests. Breakfast service provided on high-quality compostable products. China service is available for an additional \$2.00 per person.

### **CLASSIC \$16.00 per person**

Baked Quiche, your choice Vegetables or Meat. Also served with sausage patties, hash-browned potatoes, and miniature breakfast pastries. Served with dark roast coffee and assorted juices.

### **Continental Breakfast \$10 per person**

Fresh assortment of pastries and muffins, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices. Add bagels with assorted cream cheese for \$2.00 per person.

### **Healthy Choice Breakfast \$11 per person**

Build-your-own breakfast parfaits with two types of yogurts, fresh berries, and granola, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices.

### **Boardroom Breakfast \$11 per person**

Fresh fruit salad and an assortment of pastries and muffins, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices.

### **Executive Breakfast \$12 per person**

Variety of pre-sliced bagels, butter, jelly, and cream cheese, served with fresh fruit salad and fresh-brewed regular & decaffeinated coffees, hot tea and assorted breakfast juices. Add lox, sliced tomatoes, capers and red onion for \$3.00 per person.

Looking for different breakfast ideas?

We can add oatmeal, Cream of Wheat hot breakfast cereal, pancakes, made-to-order quiche, French toast, upside-down French toast, egg strata, or egg frittata to any order.

### **Hot Breakfast Buffet \$15 per person**

Choice of two eggs: classic scrambled egg strata (with bread), or egg frittata (no bread), served with breakfast potatoes, sausage links, bacon, fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices. Add fresh fruit salad for \$2.00 per person.

### **Deluxe Hot Breakfast Buffet \$16 per person**

Scrambled eggs (choose two): classic, bacon & cheese, veggie & cheese, eggbeaters, sausage & cheese, or meat & veggie combo. Breakfast potatoes (choose one): home fries with onion, classic hash browns, grilled red-skinned potatoes, or fried potato triangles. Meat (choose two): sausage links, turkey sausage, bacon, or grilled ham. Served with assorted pastries and muffins, fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices. Add fresh fruit salad for \$2.00 per person.

Add oatmeal to any buffet package for \$2 per person (includes walnuts, raisins, and brown sugar)

### **Made-to-Order Omelet Station (Chef attended) \$16 per person**

(add to Hot Breakfast Buffet for \$4.00 per person)

Served with your choice of breakfast meat & potatoes, fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices. Add fresh fruit salad for \$2.00 per person.

**Bugsy's Sunday Brunch** \$19 per person (china service included) The Hot Breakfast Buffet, including fresh fruit salad, plus your choice of house or Caesar salad and one entrée, & two accompaniments from our lunch menu.

## **Cold Lunch Menu**

Lunch Menu is available until 3:00 p.m. for a minimum of 25 guests. Lunch service provided on high-quality compostable products. China service is available for an additional \$3.00 per person. All lunch selections may be served after 3:00 p.m. for an additional \$4.00 per person.

**Served on trays or individually boxed portions.**

**Muffaletta a la New Orleans**

Fresh made sesame bread, mozzarella, sharp provolone, capicola, mortadella, and pepperoni, our specialty New Orleans olive salad. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$16 per person

### **Pepperjack Turkey Club**

Turkey breast, smoked bacon, pepperjack, lettuce, and tomato slices with mayonnaise on sourdough. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$11 per person

### **Creole Mustard Caesar Chicken Wrap**

Tomato-basil tortilla wrapped around grilled chicken, romaine lettuce, Creole Mustard Caesar dressing, and shaved asiago cheese, fried capers, toasted almonds, tomato-basil tortilla wrap. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$10 per person

### **Tommy Turkey Bacon & Avocado Wrap**

Sliced turkey, diced avocado, chopped bacon, romaine lettuce, Pepper Jack cheese, tomatoes, and diced red onions, Chipotle Ranch dressing and wrapped in a tomato-basil tortilla.

\$13 per person

### **Ciabatta Toscana**

Turkey, ham, pepperoni, sharp provolone cheese, tomato slices, -lettuce, Oregano Red Wine Vinaigrette, and pesto mayonnaise on our Ciabatta bread. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$13 per person

### **TBAM**

Fresh mozzarella, tomatoes, arugula, balsamic reduction, pesto mayo, sourdough bread. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$14 per person

### **Black Bean Hummus Wrap**

Black bean hummus, grilled peppers & onions, kalamata olives, diced tomatoes, romaine, on a tortilla wrap. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$11 per person

### **Tzatziki Chicken Wrap**

Grilled chicken breast, greek yogurt tzatziki sauce, romaine, tomatoes, kalamata olives, red onion, on a tomato-basil tortilla. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$12 per person

### **Horseradish Roast Beef Wrap**

fabulous roast beef, aged swiss cheese, honey-mustard horsey sauce, romaine, tomatoes, crispy onions, on a tortilla wrap. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$14 per person

### **California Wrap**

Grilled chicken or shrimp, organic spring mix, fresh sweet pepper salsa, avocado, marinated artichoke hearts, roasted garlic mayo, on a tortilla wrap. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$14 per person with shrimp

\$12 per person with chicken

### **Greek Gyro Wrap**

Gyro seasoned ground beef and lamb, tzatziki sauce, feta cheese, kalamata olives, romaine, tomatoes, red onions, on a l tortilla wrap. Served with a choice of potato chips, fresh fruit, or pasta salad.

\$14 per person

### **Veggie Wrap**

Fresh veggies, avocado, lettuce, sharp provolone cheese, tomato, and Chipotle Ranch dressing wrapped in a tomato-basil tortilla.

\$11 per person

## **Entrée Salads - Minimum 25ppl**

### **Creole Mustard Caesar Salad**

Romaine lettuce, Creole mustard caesar dressing, shaved asiago, fried capers, toasted almonds, and croutons.

\$8 per person

\$10 per person with grilled chicken

\$12 per person with shrimp

### **Cobb Salad With Chicken**

Chopped greens, diced chicken, crumbled bacon, diced red onions, boiled eggs, tomatoes, and Bleu cheese crumbles, shredded cheddar, with buttermilk chive ranch or your choice of dressing.

\$12 per person

### **Cilantro Lime Shrimp Salad**

Grilled shrimp, romaine, queso fresco, black beans, mandarin oranges, pico de gallo, and Chipotle Ranch dressing.

\$14 per person

### **Orange Chicken Salad**

Grilled free-range chicken breast, organic spring mix, fried wontons, toasted almonds, red onion, tomatoes, orange marmalade vinaigrette

\$12 per person

### **Strawberry Fields Salad**

Mixed greens, fresh strawberries, crumbled goat cheese, red onion, toasted almonds, cucumbers, strawberry vinaigrette

\$13 per person

\$15 with honey-glazed chicken

## **Cold Deli Buffet – Minimum 25ppl**

A variety of deli meats and cheeses, with bread, lettuce, tomato, 3 different mustards, regular mayo and 2 flavored mayos. Served with potato chips, pasta salad, and pickles.

\$15 per person

## **Salad Bar – Minimum 25ppl**

Build-Your-Own-Salad:

Romaine, spring mix, carrots, red and green onions, cucumbers, toasted almonds, sunflower seeds, hard-boiled egg, tomatoes, croutons, Parmesan cheese and Cheddar cheese.

\$14 per person

### **Choice of 2 Salad Dressings:**

Bleu Cheese

Cucumber Dill

Buttermilk Chive Ranch

Oregano Red Wine Vinaigrette

Red Wine Italian Vinaigrette

10,000 Island

Jalapeno Honey Mustard

Creole Honey Mustard Vinaigrette

Strawberry Vinaigrette

Smoked Tomato Vinaigrette

Roasted Pecan Vinaigrette

**Premium toppings for \$3 extra per person**

Avocado

Bleu Cheese Crumbles

Bacon

Chicken

Kalamata Olives

## **Specialty Lunch Buffets - Minimum 25 people.**

**BAKED POTATO BAR & SALAD      \$16.50 person**

Large Idaho Potatoes served with: Sauteed sweet onions, Bacon, Cheddar Cheese, Sautéed Mushrooms, Butter & Sour Cream, & steamed Broccoli (Choose 1) Fruit Salad, House Salad, or pasta salad. Includes garlic bread or Assorted Rolls

**PIZZA & SALAD      \$16.50 per person**

2 slices per person. Up to 3 toppings per pizza (large). Maximum of 3 Pizza varieties.

Salad, bread sticks, & marinara or ranch for dipping included.

**SOUP & SANDWICH                      \$16.50 per person**

Soup (call for availability), crackers, and assorted sandwiches with condiments. (choose 2) Redskin potato salad, fruit salad or pasta salad with assorted chips and cookies (add cannoli's) \$3 per person

**SANDWICH & SALAD      \$16.50 per person**

Deli meats on assorted wraps or buns with condiments. (choose 2) Redskin potato salad, fruit salad or pasta salad with assorted chips and cookies (add cannoli's) \$3 per person

## Hot Lunch Menu

Lunch Menu is available until 3:00 p.m. for a minimum of 25 guests. Lunch service provided on high-quality compostable products. China service is available for an additional \$3.00 per person. All lunch selections may be served after 3:00 p.m. for an additional \$4.00 per person.

### **Lunch Pasta Buffet – Minimum 25ppl - Served with Caesar salad and fresh bread.**

One pasta choice: \$13 per person

Two pasta choices: \$15 per person

Premium Pastas for an additional \$3 per person

### **Pasta Selections**

Spaghetti with Sauce | choice of sauce: marinara, meatball, or sausage

Creamy Pasta Primavera | broccoli, Roma tomatoes, and artichoke hearts tossed in Alfredo sauce, served over linguine

Garden Pasta Marinara | broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

Baked Ziti | penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

Three Cheese Manicotti | pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce and asiago & mozzarella cheeses

Vegetable Alfredo Cavatappi

### **Premium Pastas for an additional \$3 per person**

Cajun Chicken Alfredo with Cavatappi

Wild Mushroom Chicken Penne

Italian Sausage Cavatappi

Meat Lasagna | meat-lover's lasagna baked until bubbling

Garden Vegetable Lasagna | chopped spinach, ricotta cheese, and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Chicken Fettuccine Alfredo | sautéed chicken tossed in Alfredo sauce, served over fettuccine

Chicken Fettuccine Alfredo with Broccoli | sautéed chicken and broccoli tossed in Alfredo sauce, served over fettuccine

Chicken Parmigiana | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

Chicken Pesto | sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

## Appetizer Menu

Hand-made with local produce and Michigan-made products whenever possible!

Available for a minimum of 25 guests.

Price includes buffet service provided with high-quality compostable products.

China service is available for an additional \$2.00 per person.

Butler service is available for \$150 per hour.

**Margherita Dip** – Creamy Boursin cheese nestled in a tomato, olive oil, garlic & onion dip. Topped with fresh pesto sauce and served with herb-Romano cheese – 3.50 per person

**Mini Charleston Crab Cakes** – with low country remoulade or Tasso ham cream

\$5 per person

**Caribbean Ceviche** -- with shrimp and white fish in a zesty and tangy lime marinade with mild chili peppers, cilantro, red onions and roasted corn \$4.50 per person

**Gazpacho "Shooters"** – strawberry watermelon cucumber gazpacho served in shot glasses for a refreshing taste tantalizer

\$3.50 per person



**Bloody Mary Shrimp Cocktail “Shooters”** – steamed and chilled shrimp served alongside Chef Benny’s drinkable shrimp cocktail bloody mary “shots/sauce” (no alcohol in these, unless requested) \$4.50 per person

**Truffled Crab Dip** – blue crab mixed with cream cheese, Dijon, white truffle, artichokes and roasted cherry tomatoes. Served warm with crostini or assorted crackers - \$3.50 per person

**Smoked Tomato Dip** – cherry wood smoked tomatoes blended with cream cheese, basil, garlic, spinach and a bit of sherry. Served with crostini or assorted crackers - \$3 per person

**Melba Chevre Cups** – thin phyllo pastry cups filled with goat cheese, raspberry melba drizzle and cracked black pepper

\$3 per person

**Smoked Pimento Cheese** – served with Tasso ham, chilled sweet and sour collard greens and scallions

\$3.50 per person

**Caprese Skewers** – pesto marinated fresh mozzarella skewered with grape tomatoes, finished with a balsamic reduction drizzle - \$3 per person

**Beef Wellington Phyllo Cups** – phyllo pastry cups filled with thinly sliced beef tenderloin, shiitake mushroom duxelle and a truffle creole aioli - \$4.50 per person

**Smoked Trout Dip** – a sweet, herbal, and savory dip made from smoked rainbow Trout, tarragon, dill, sherry and tomatoes. Served warm with crostini - \$4 per person

**Teriyaki Chicken Meatball Lollipops** – homemade Asian-style chicken and apple meatballs glazed with a pineapple chipotle teriyaki, served on little skewers - \$3.50 per person

**Smoked Portabella Cups** – phyllo pastry cups filled with balsamic marinated smoked portabella mushroom and goat cheese, finished with a balsamic reduction drizzle - \$3.50 per person

**Tasso Shrimp and Grit “Shooters”** – alfredo grit cakes, jumbo shrimp, Tasso ham gravy and scallions - \$4.50 per person

**Chicken Wings** – choice of mild buffalo, hot buffalo, smoky sriracha, bourbon-t-ya-ki, hot garlic bbq, bluesberry bbq

\$3 per person

**Veggie Tray**-- assorted vegetables cut for dipping in your choice of Buttermilk Chive Ranch, Blue Cheese, Jalapeno Honey Mustard, Spinach & Onion, or Mustard Caesar - \$3 per person

**Fruit & Cheese Tray**- assorted fruits include melon, strawberries, pineapple, grapes, or other seasonal fruits with assorted cheeses. \$3.50 per person

**Chicken Salad Sliders**-- chicken salad made from free-range chicken breasts, mayo, red onion, almonds, celery, raisins, and fresh herbs, served with mini brioche rolls or croissants. - \$4 per person

## **Plated, Buffet, or Family Style Dinners**

Available for a minimum of 25 guests. China service is included. Entrée selection choices for all buffets are not to exceed individually plated cost of \$26.50. Premium entrées available. See event planner for details. All items available family style add \$4.00

### **Children's Pricing**

ages 3-10: ½ price of entrée selections

ages 2 and under: no charge

## **Pork: Can be presented as an action carving option**

**Ancho-Coffee Rubbed Pork loin** with strawberry currant glaze (not spicy at, has hints of cocoa, coffee, cinnamon, sugar and black pepper accented with a sweet, yet savory glaze) - \$22

**Bacon-Wrapped pork loin** with maple bourbon glaze - \$21

**Parmesan-Herb pork loin** with smoked tomato vinaigrette - \$19

**Pulled Pork** – slow roasted to perfection. Rubbed with our own house seasonings. \$18

**Cajun garlic roasted pork shoulder** with pepperonata saue \$21

## **Chicken:**

**Chicken Bruschetta** grilled chicken breast topped with a light tomato sauce, bruschetta, and Parmesan cheese. \$21

**Rosemary Vin Blanc Chicken:** grilled chicken breast, topped with a rosemary cream white wine sauce and diced tomatoes \$18 Buffet/ \$22 Family Style Per Person

**Tasso Chicken:** grilled chicken topped with tasso ham cream and scallions. \$21

**Smoked Portabella Chicken:** baked chicken topped with balsamic marinated smoked portabella mushroom, goat cheese sauce, sautéed spinach, balsamic reduction drizzle and fresh chiffonade basil buffet - \$22

### **Chicken Marsala**

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms. \$21

**BBQ Grilled Chicken** Choose from signature sauces: Bourbon-t-yaki, Hot Garlic, Bluesberry BBQ, or Jalapeno Carolina. \$20

### **Chicken Pancetta Picatta**

Lightly breaded chicken breast with pancetta, capers and zucchini in a light lemon cream sauce. \$21

Absolutely Vodka Chicken breast with roasted garlic in a rich creamy vodka sauce with sun-dried tomatoes. \$23

### **Chicken Pepper Onata**

Chicken breast is topped with red bell peppers, onions, and banana peppers in a white wine reduction. \$21

**Rosemary Vin Blanc Chicken:** grilled chicken breast, topped with a rosemary cream white wine sauce and blistered grape tomatoes - \$22

**Tasso Chicken:** grilled chicken topped with tasso ham cream and scallions - \$22

**Bourbon Peach Chicken:** grilled chicken topped with brown sugar bourbon peach glaze - \$22

**Smoked Portabella Chicken:** baked chicken topped with balsamic marinated smoked portabella mushroom, goat cheese sauce, sautéed spinach, balsamic reduction drizzle and fresh chiffonade basil - \$24

**Stuffed Sicilian Chicken Scallopini:** pounded chicken stuffed with mozzarella, provolone, and capicola ham, baked golden brown, topped with creamy tomato alfredo - \$24

**Roasted Turkey** - Slow-roasted turkey breast.

\$22 Buffet – Chef carved at \$100 chef carving fee

## **Beef:**

**Tenderloin Medallions of beef tenderloin** with mushroom Cabernet sauce. Market price

**Michigan Pot Roast** Tender beef roast, slowly roasted to perfection. \$24

**Rosemary Prime Rib** - Slow-roasted prime rib crusted with roasted garlic, cracked pepper, and Rosemary. Served with au jus and creamy horseradish. Market price. \$100 chef carving fee

**Beef Gorgonzola:** sliced beef medallions topped with sautéed mushrooms, gorgonzola cream sauce and balsamic reduction drizzle

## **Seafood:**

**Honey Bourbon Salmon:** baked salmon with a honey-sesame-bourbon-soy glaze - \$24

Low Country Shrimp & Grits: creamy smoked gouda grits with a low country shrimp gravy - \$26

Land & Sea Mac n Cheese: braised pulled beef short ribs in a savory sweet sauce on top of smoked gouda and lobster mac 'n cheese (add \$4 per person) - \$31

## Pasta & Vegetable Selections

Vegetable Alfredo with Cavatappi

Trottole and vegetables tossed in Green Mill's garlic cream sauce with Parmesan cheese.

\$21 Buffet/\$25 Family style per person

Add \$2 for chicken

Add \$3 for shrimp

Sautéed shrimp, mushrooms, and trottole tossed in a Hurricane Pepper cream sauce and topped with Parmesan cheese. \$24

Wild Mushroom & Chicken Penne

Sautéed Portobello mushrooms, spicy chicken, Roma tomatoes, and Parmesan cheese tossed with Penne noodles in a Marsala Alfredo sauce. \$22n

Chicken Pepper Onata Penne

Penne noodles tossed with grilled chicken, red bell peppers, onions, and banana peppers in a white wine reduction. Topped with Parmesan cheese. \$22

Chicken Pancetta Picatta

Lightly breaded chicken breast with capers, zucchini in a light lemon cream sauce served over Penne noodles. \$22

Lobster Mac 'n' Cheese

Trottole pasta with sautéed langostino lobster, Havarti cheese, white truffle, and toasted breadcrumbs in a creamy cheese sauce. \$31

### Italian Sausage Trottole

Trottole pasta with sautéed spicy Italian sausage, pesto, and Italian spices in a San Marzano sauce. Topped with Mont Amoré® and Parmesan cheese. \$22

### Lasagna Campanale

Spicy Italian sausage, Bolognese sauce, along with Ricotta, Mozzarella, and Parmesan cheeses atop Campanelli pasta and topped with pepperoni crumbles. \$23

### Roasted Red Pepper Penne

Spinach roasted red pepper, and basil pesto cream sauce. Topped with Parmesan. \$21

## Side Options:

### Starch:

Smoked Gouda Mac 'n Cheese: fusilli pasta, smoked gouda cheese, cream, crunchy wow topping, (people will talk about this mac n cheese for long after your event)

Smoked Cheddar Grits

Rosemary Buttermilk Smashed Potatoes

Truffle Scallion Smashed Potatoes

Parmesan Parsnip Smashed Potatoes

Roasted Garlic Asiago Smashed Potatoes

Roasted Redskin Potatoes

Sweet Pepper Rice Pilaf

Lemon-Thyme Rice Pilaf

Whipped Sweet Potatoes: maple, cinnamon, butter, candied bacon

### Veggies:

Honey Balsamic Roasted Carrots

Sauteed Vegetable medley: zucchini, carrots, squash, bell peppers, onions in a white wine with dill

Roasted Broccoli and Cauliflower: dusted with grated parmesan and a light vinaigrette

Sauteed Haricot Vert: tender little French green beans sauteed with bell peppers, onions, garlic, white wine and sliced almonds

Sweet 'n Sour Braised Collard Greens: Chef Benny's famous greens

Cajun Creamed Corn: sweet corn, red peppers, onions, sweet and slightly spicy

Creamy Succotash: sauteed butter beans, lima beans, edamame, carrots, celery, sweet corn, roasted red peppers

## **Chef's Benny's favorite food....**

Cackalacky, Cajun and Creole: Tour of the South Specialties

Mumbo Gumbo: rich broth made from roasted chicken bones, gumbo file, cayenne, okra

Served on the side on a buffet or plated family style with...

...steamed rice, green onions, Louisiana-style house made hot sauce, roasted peppers, squash, Cajun boiled potatoes, and choice of 2 (or more+) protein add-ins...

...protein Add-ins:

Tier 1 \$30pp: pickin' chicken, andouille, roasted pork, tilapia, red beans or black beans

Tier 2 \$32pp: white shrimp, Cajun roast beef, mahi, Tasso ham

Tier 3 \$38pp: jumbo tiger shrimp, smoked brisket, farm-raised catfish, or bay scallops

Tier 4 \$ 44pp: seared diver scallops, snapper, grouper, crawfish, beef tenderloin tips

Stompin' Tasso Shrimp and Grits: buttermilk-parmesan hominy grits served with blackened white shrimp and Cajun Tasso ham gravy—topped with fresh scallions. Sub farm raised catfish for shrimp for \$2 more.  
\$30pp

Served on a dinner buffet, as a standalone appetizer action station, or plated on china \*\*

Low Country Cackalacky Shrimp and Grits: smoked gouda hominy grits served with blackened shrimp and low country gravy made from andouille, tomatoes, roasted red peppers, caramelized onion, cream. Sub farm raised catfish for shrimp for \$2 more. \$32

Served on a dinner buffet, as a standalone appetizer action station, or plated on china.\*\*

French Quarter Shrimp or Tilapia Creole: smoked tomato Creole sauce simmered with the Holy Trinity, bay, onion, and leeks with simmered jumbo tiger shrimp served over dirty rice pilaf topped with scallions. \$34

Served on a buffet, plated on china, or family style plated. \*\*

## **Specialty packages – Make it easy!**

### **Luciano Dinner package \$27.50 per person**

Choice of one appetizer, one entrée and two accompaniments served with choice of house or Caesar salad and fresh-baked rolls with whipped butter. Tableside water service and coffee station included.

### **Capone Dinner package \$29.50 per person**

Choice of two appetizers, one entrée and two accompaniments served with choice of house or Caesar salad and fresh-baked rolls with whipped butter. Tableside water service and coffee station included.

### **Gotti Dinner package \$34.50 per person**

Choice of two appetizers, two entrées and two accompaniments served with choice of house or Caesar salad and fresh-baked rolls with whipped butter. Tableside water service and coffee station included.

### **Gambino Dinner package \$38.50 per person**

Choice of three appetizers, three entrées and three accompaniments served with choice of house or Caesar salad and fresh-baked rolls with whipped butter. Tableside water service and coffee station included.

## **Beverages – minimum 25 people**

Coffee Service– Dark roast regular and decaf coffee. Served with flavored cream, sugar, & stir sticks

- \$3 per person

Lemonade & Iced Tea - \$3 per person

Canned assorted soda - \$2.25 person

Bottled Water - \$1.75 per person

Champagne punch – Verners & white grape juice - \$3.50 per person

Red punch – punch & sprite - \$3 per person

## **Late Night Pizza (Added to dinner events only) – 12” pizza crust**

\$16 per deluxe pizza with four toppings

\$14 per single-topping pizza

Toppings – pepperoni, ham, spicy sausage, mushrooms, green pepper, red onion, or pineapple

## **Dessert – Minimum 25ppl**

Tiramisu \$4pp

Cannoli \$4pp (flavors – traditional, Mint & chocolate chip, pina colada, pistachio)

Mini Fruit pizza \$3.50 sugar cookie topped with kiwi, blueberry & strawberries

Fresh Fruit Skewers \$3.50

Cream Puff w/strawberry \$3.50 – cream puffs & strawberries skewered, drizzled with chocolate

**Don't see what you like, please ask your event planner. If we don't have it we will get it.**