



# Banquet Menu

## Breakfast

### **BUFFET** 15.00

Scrambled eggs, French toast with maple syrup, bacon and sausage, home-style potatoes, fresh cut fruit and Berries, Assorted Danishes and bagels, juices and coffee or tea.

### **BRUNCH** 21.00

Breakfast Danishes and Bagels, Muffins, Fresh Cut Fruits, Juices and Coffee, Tea, or Soft Drinks.

(Choice of Six)

Eggs Florentine, Sausage, Bacon, French Toast, Scrambled Eggs, Home-Style Potatoes, Chicken Piccata, Whitefish, Penne with Tomato Basil, Rigatoni Bolognese, Fresh Garden Vegetables.

## Dinner Buffet

Buffets include homemade breads, garden salads with dressings, pasta, vegetable, and coffee, tea, soft drinks & Ice cream.

Entrees (choice of two) - \$23.00

- Chicken Siciliana
- Sausage & Peppers
- Whitefish
- Sliced Roast Beef
- Chicken Piquant
- Chicken Marsala
- Pork Medallions Siciliana

## Luncheon Buffet

Served Monday-Friday Only

Homemade Breads, Fresh Garden Salads with Dressings, Vegetable, Potato and Coffee, Tea or Soft Drinks.

Entrees (choice of two) - \$18.00

- Chicken Marsala
- Chicken Piquant
- Whitefish
- Penne/Tomato Basil
- Italian Sausage & Peppers
- Pork Medallions Siciliana
- Sliced Roast Beef
- Rigatoni/Bolognese

## Enhancements

- Imported & Domestic Cheese Display \$5.95
- Fresh Cudite Display with Dips \$3.95
- Shrimp Display with Cocktail Sauce & Lemons (100 pieces) \$275.00  
With Decorative Ice Bowl add \$95.00

## Beverages

- Tenderloin of Beef (add \$8.00)

### Family Style Dinner

Family style dinners include salad, pasta, vegetable, potato, bread basket and coffee, tea, soft drinks & Ice cream.

Entrees (choice of two) - \$26.00

- Chicken Piccata
- Chicken Siciliana
- Chicken Marsala
- Sliced Roast Beef
- Tenderloin of Beef (add \$8.00)
- Sausage & Peppers
- Pork Medallions Siciliana
- Whitefish
- Grilled Salmon (add \$4.00)

### Accompaniments

#### Salads

- Chef's Garden Salad
- Caesar Salad (add \$1.00)

#### Potatoes

- Anna
- Red Skin

#### Sauce

- Bolognese
- Pomodoro
- Alfredo

#### Soups

- Minestrone
- Stracciatella
- Brodo con Pastina

#### Pasta

- Rigatoni
- Penne
- Farfalle

#### Vegetables

- Swiss Chad
- Melody of Mixed
- Glazed Baby Carrots

### Wines, Champagnes & Sparkling Wines

To complement your dinner selection, should you prefer bottled wine, champagne, sparkling wine, our wine list has an excellent variety from which to choose.

### Punch Service

(Priced per gallon)

Fruit Punch 25.00

Fruit Punch (Alcoholic) 50.00

### Desserts

- Cannolis \$3.00
- Tiramisu \$6.00
- Cassata Cake \$6.00
- Gramma Miauri \$6.00
- Kit Kat \$6.00

### Trattoria Sweet Endings - \$6.00 per person

Platters of assorted miniature, individual pastries

### Fresh Fruit Table - \$8.00 per person

Beautiful display of fresh, whole and carved fruits, including seasonal berries.

### Sweet Table - \$11.00 per person

Assorted miniature pastries, fresh tortes, cannolis, tiramisu, cookies, fresh sliced fruits, and seasonal berries.

### Banquet Information & Lease Agreement

Lunch Served 11a.m. - 3p.m.

Dinner Served 3p.m. - 9p.m.

1. Trattoria has accommodations for gatherings from 35 - 100 persons; our banquet rooms will facilitate events of many kinds: baby & bridal shower, wedding receptions, reunions, retirement parties, proms, anniversaries, wakes, Christmas, graduation and birthday parties, business meetings and benefits.

- Green Beans

## Hors D'Oeuvres

### Cold

- Deviled Eggs
- Smoked Salmon Canapes
- Celery Hearts with Bleu Cheese Mousse
- Salami Cornucopias
- Shrimp Canapes
- Celery Hearts with Bleu Cheese Mousse
- Bruschetta

### Hot

- Chicken Strips
- Artichoke Fritters
- Meatballs
- Calamari Fritti
- Stuffed Mushroom Caps
- Miniature Supplis

**Choice of Three with Meal - \$9.00 per person** Based on 1 hour

**Choice of Six without Meal - \$19.00 per person** Based on 2 hour

2. All food and beverages are subject to Michigan sales tax and an 18% gratuity. In compliance with health department regulations, all food shall be supplied by Trattoria with special occasion cakes being the only exception.

3. PAYMENT: A \$100 non-refundable deposit is required upon booking of reservation. Payment is due in full at the end of the day of the event. Final balances must be transacted in the form of cash or charge (Visa, Amex, MasterCard).

4. The attendance guarantee is due seven or more business days prior to the function date.

5. Rooms are reserved for the contracted time only. To avoid inconveniencing guests, always indicate contracted arrival time on invitation.

6. All buffet style dinners and breakfasts must have a minimum of 40 people guaranteed.

7. Trattoria reserves the right to inspect and control all functions.

8. Any damage occurring to the property of Trattoria by the lessee, his guests or contractors will be applied to lessee's bill. Trattoria is not responsible for any items left on the premises which are stolen or damaged.

*What Italian Was Meant To Be!*