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The  
*Palazzo Grande*  
BANQUET & EVENT CENTER

*Welcome!*

WE APPRECIATE YOUR INTEREST IN HOSTING YOUR SPECIAL EVENT AT THE PALAZZO GRANDE.

IF YOU WANT A MEMORY THAT WILL LAST FOREVER, YOU WILL FIND IT NESTLED IN OUR  
ELEGANT SURROUNDINGS, SUN-BATHED PATIOS AND SUPERIOR SERVICE.

HAPPINESS IS IN THE DETAILS.



# *hors d'oeuvres*

**Tray-Passed Champagne with Strawberries 1.95**

**Assorted Imported and Domestic Cheese and Fruit Display 4.95**

*Served with vegetable crudités and dip*

**Italian Antipasto 5.95**

*Assortment of prosciutto, salami, Italian cheeses, pepperoncini and olives*

**Seafood Platter 6.95**

*Charbroiled jumbo shrimp and tender calamari over our famous octopus salad*

**Assorted Pâtés 3.95**

*Salmon, Lobster, Crab, Liver*

**Fried Calamari 2.95**

**Fried Calamari Steaks Arribiata 3.95**

**Oyster Rockefeller 3.95**

**Shrimp Crowns with Cocktail Sauce 6.95**

**Tray-Passed Shrimp Cocktail 5.95**

**Brie Cheese & Pear Beggars Purse \$3.95**

**Shrimp Scampi 6.95**

**Coconut Shrimp 6.95**

**Mushroom Caps with Escargot 4.95**

**Asparagus Wrapped in Beef Tenderloin 3.95**

**Beef Tenderloin En Croute 3.95**

*Beef tenderloin on puffed pastry topped with herbed mousse*

**Australian Lamb Chops 8.95**

*Fresh Australian lamb chops charbroiled to perfection*

**Domestic Lamb Chops 12.95**

**Lamb Chops (French Cut) 12.95**

**Sushi Grade Sesame Seed Crusted Tuna Tenderloin 7.95**

*With soy and wasabi*

**Authentic Japanese**

**Assorted Sushi Rolls with Wasabi & Ginger 6.95**

**Mini Crab Cakes with Aioli Sauce 3.95**

**Arancini (Italian Rice Balls) 3.95**

**Gourmet Mini Cocktail Franks in Puffed Pastry 2.95**

**Mini Chicken Tenderloin Kabob 2.95**

**Stuffed Mushrooms with Spinach and Imported Cheese 1.95**

**Stuffed Mushrooms with Crab Meat 2.95**

**Stuffed Mushrooms with Ground Sausage and Veal 2.95**

**Bruschetta 1.95**

**Vegetable Egg Rolls 2.95**

**Spinach Pies 2.95**

**Lobster Tarragon Triangles 3.95**

**Quiche Danielle 1.95**

*Spinach & Cheese*

**Duck à l'Orange Bundles 2.95**

*Delicate duck with sweet orange marmalade*

**Artichoke Toscana 2.95**

*Artichoke stuffed with ricotta cheese and Italian herbs, lightly breaded, pan fried and topped with lemon butter sauce*

**Eggplant Parmigiana 1.95**

**Meatballs 1.95**

*Italian, Swedish or Greek*

**Boneless Chicken Tenderloin 1.95**

*with assorted sauces*

**Italian Sausage with Peppers and Onions 2.95**

**Petite Stuffed Red Skin Potatoes 1.95**

**Mozzarella Capris 2.95**

**Hummus 1.95**

**Tabouli 1.95**

**Baba Ganoush 3.95**

*Tray-passed hors d'oeuvres available upon request.*

*Ethnic cuisine available upon request.*

# plated dinners

Includes dinner rolls, butter, beverages, standard open bar

## ENTREE SELECTIONS

**Duet Filet Mignon with Lobster Tail** Market Value

**Duet Filet Mignon with Boneless Breast of Chicken**

*Available with choice of sauce*

Friday or Sunday 59.95    Saturday 61.95

**Filet Mignon with Zip Sauce**

Friday or Sunday 57.95    Saturday 59.95

**Sliced Beef Tenderloin Au Jus with Mushrooms**

Friday or Sunday 55.95    Saturday 57.95

**Palazzo Signature Veal Chop**

Friday or Sunday 66.95    Saturday 68.95

**Broiled New York Strip with Zip Sauce**

Friday or Sunday 55.95    Saturday 57.95

**Roast Prime Rib of Beef Au Jus**

Friday or Sunday 54.95    Saturday 56.95

**Boneless Breast of Chicken**

*Available with choice of sauce*

Friday or Sunday 52.95    Saturday 54.95

**Breaded Atlantic Whitefish**

Friday or Sunday 52.95    Saturday 54.95

**Broiled Salmon served with Creamy Caper Sauce**

Friday or Sunday 52.95    Saturday 54.95

## PASTA SELECTIONS

*(Choice of one)*

**Penne with Meat Sauce or Tomato Sauce**

*Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce*

**Fettuccini Alfredo**

*Fettuccini pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese*

**Linguini Con Aglio E Olio**

*Linguini pasta tossed with olive oil and garlic, or olive oil, garlic and tomato*

**Farfalle Palomino**

*A rich creamy tomato sauce tossed with bow tie pasta and Parmesan cheese*

## POTATO SELECTIONS

*(Choice of one)*

**Roasted Red Skin Potatoes**

**Italian Whipped Potatoes**

**Sanna Anna Potatoes**

Add 1.00

## VEGETABLE SELECTIONS

*(Choice of one)*

**California Blend**

*Carrots, broccoli and green beans*

**Italian Style Medley**

*Yellow and green zucchini, peas, broccoli and carrots*

**Green Beans Almondine**

*Fresh long-stem green beans with roasted almonds in a butter sauce*

**Asparagus 1.95**

*Steamed or grilled*

*served in a light butter sauce*

## SALAD SELECTIONS

**Tossed Garden Salad**

*Served with house Italian dressing*

## DESSERT SELECTIONS

*(Choice of one)*

**Ice Cream**

**Sherbet**

**Sorbet/Lemon Ice**

Add 1.00

**Spumoni**

Add 1.00

2012 Price Increase \$1.00

# family style

Includes dinner rolls, butter, beverages, standard open bar  
Friday/Sunday Dinner starting at 52.95, Saturday Dinner starting at 54.95

## **ENTREE SELECTIONS**

*(Choice of two)*

### **Roast Sirloin of Beef**

*Sliced roasted center-cut sirloin topped with a mushroom au jus*

### **Sliced Beef Tenderloin 5.95**

*with a mushroom au jus*

### **Chicken Mamma Assunta**

*Chicken breast medallions sautéed with artichoke hearts and mushrooms in white wine lemon butter with a pinch of thyme*

### **Chicken Marsala**

*Chicken medallions topped with Marsala wine sauce with mushrooms*

### **Breaded Chicken Piccante**

*Breaded chicken medallions topped with a white wine lemon butter sauce with mushrooms*

### **Roasted Chicken**

*Marinated with Italian herbs and broiled to perfection*

### **Boneless, Center-Cut, Sicilian-Style Pork Chops**

*Breaded in Italian bread crumbs, baked to golden color*

### **Italian Sausage and Peppers**

*Fresh Italian sausage sautéed with mild peppers and onions*

### **Swedish, Italian, or Greek Meatballs**

*Served with selective sauces*

### **Fresh or Smoked Kielbasa**

*Fresh or smoked kielbasa served with sauerkraut*

## **PASTA SELECTIONS**

*(Choice of one)*

### **Penne with Meat Sauce or Tomato Sauce**

*Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce*

### **Fettuccini Alfredo**

*Fettuccini pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese*

### **Linguini Con Aglio E Olio**

*Linguini pasta tossed with olive oil and garlic, or olive oil, garlic and tomato*

### **Farfalle Palomino**

*A rich creamy tomato sauce tossed with bow tie pasta and Parmesan cheese*

## **POTATO SELECTIONS**

*(Choice of one)*

### **Roasted Red Skin Potatoes**

### **Italian Whipped Potatoes**

### **Sanna Anna Potatoes**

Add 1.00

## **VEGETABLE SELECTIONS**

*(Choice of one)*

### **California Blend**

*Carrots, broccoli and green beans*

### **Italian Style Medley**

*Yellow and green zucchini, peas, broccoli and carrots*

### **Green Beans Almondine**

*Fresh long-stem green beans with roasted almonds in a butter sauce*

## **SALAD SELECTIONS**

### **Tossed Garden Salad**

*Served with house Italian dressing*

## **DESSERT SELECTIONS**

*(Choice of one)*

### **Ice Cream**

### **Sherbet**

### **Sorbet/Lemon Ice**

Add 1.00

### **Spumoni**

Add 1.00

# buffet style

Includes dinner rolls, butter, beverages, standard open bar  
Friday/Sunday Dinner starting at 51.95, Saturday Dinner starting at 53.95

## **ENTREE SELECTIONS**

*(Choice of two)*

### **Roast Sirloin of Beef**

*Sliced roasted center-cut sirloin topped with a mushroom au jus*

### **Chicken Mamma Assunta**

*Chicken breast medallions sautéed with artichoke hearts and mushrooms in a white wine lemon butter sauce*

### **Chicken Marsala**

*Chicken medallions topped with Marsala wine sauce with mushrooms*

### **Breaded Chicken Piccante**

*Breaded chicken medallions topped with a white wine lemon butter sauce with mushrooms*

### **Roasted Chicken**

*Marinated with Italian herbs and broiled to perfection*

### **Boneless, Center -Cut, Sicilian-Style Pork Chops**

*Breaded in Italian bread crumbs, baked to golden color*

### **Italian Sausage and Peppers**

*Fresh Italian sausage sautéed with mild peppers and onions*

### **Swedish, Italian, or Greek Meatballs**

*Served with selective sauces*

### **Fresh or Smoked Kielbasa**

*Fresh or smoked kielbasa served with sauerkraut*

### **Flambé of Beef 295.00 per Buffet table**

## **PASTA SELECTIONS**

*(Choice of one)*

### **Penne with Meat Sauce or Tomato Sauce**

*Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce*

### **Fettuccini Alfredo**

*Fettuccini pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese*

### **Linguini Con Aglio E Olio**

*Linguini pasta tossed with olive oil and garlic, or olive oil, garlic and tomato*

### **Farfalle Palomino**

*A rich creamy tomato sauce tossed with bow tie pasta and Parmesan cheese*

## **POTATO SELECTIONS**

*(Choice of one)*

### **Roasted Red Skin Potatoes**

### **Italian Whipped Potatoes**

### **Sanna Anna Potatoes**

Add 1.00

## **VEGETABLE SELECTIONS**

*(Choice of one)*

### **California Blend**

*Carrots, broccoli and green beans*

### **Italian Style Medley**

*Yellow and green zucchini, peas, broccoli and carrots*

### **Green Beans Almondine**

*Fresh long-stem green beans with roasted almonds in a butter sauce*

## **SALAD SELECTIONS**

### **Tossed Garden Salad**

*Served with house Italian dressing*

## **DESSERT SELECTIONS**

*(Choice of one)*

### **Ice Cream**

### **Sherbet**

### **Sorbet/Lemon Ice**

Add 1.00

### **Spumoni**

Add 1.00

# *additional selections*

## **ENTREE SELECTIONS**

### **Steak Siciliano 4.95**

*Choice center-cut New York steak breaded, broiled and served with Ammoglio sauce*

### **Veal Involtini 6.95**

*Provini veal rolled and stuffed with parma prosciutto, Fontinella cheese and fresh basil topped with marsala wine mushroom sauce*

### **Veal Piccante 4.95**

*Provini veal sautéed with mushrooms in a white wine lemon butter sauce*

### **Australian Lamb Chops 8.95**

*Fresh Australian lamb chops charbroiled to perfection*

### **Domestic Lamb Chops 12.95**

### **Chicken Involtini Florentine 1.50**

*Chicken breast rolled and stuffed with fresh spinach, mozzarella and prosciutto and topped with a white wine cream sauce*

### **Sushi Grade Sesame Seed Crusted Tuna Tendeloin 7.95**

*With soy and wasabi*

### **Stuffed Shrimp 6.95**

*Jumbo shrimp stuffed with lump crab meat and Italian herbs*

### **Shrimp Scampi 5.95**

*Jumbo shrimp sautéed in olive oil, garlic in a white wine lemon butter sauce*

### **Perch Lemone 2.95**

*Fresh lake perch pan fried and topped with a lemon white wine butter sauce*

## **PASTA SELECTIONS**

### **Penne Domenico .95**

*Prosciutto, chopped mushrooms and peas in our homemade meat sauce with Italian cheese tossed with penne pasta and crushed hot pepper*

### **Linguini with Clam Sauce 2.95**

*White - with clams, oil, garlic and butter sauce  
or Red - in a red tomato sauce*

### **Farfalle Primavera 1.95**

*Sautéed mixed garden vegetables in a white wine cream sauce tossed with bowtie pasta and Parmesan cheese*

### **Tortellini Alla Vodka 1.95**

*Cheese tortellini tossed in a tomato Fontinella cheese cream sauce and flambéed with a touch of vodka*

### **Ravioli Bolognese 1.95**

*Large pasta pillows stuffed with seasoned ground veal and beef and topped with a rich homemade meat sauce*

### **Fettuccini Frutti Di Mare 6.95**

*Jumbo shrimp, scallops, mussels and clams sautéed in Francesco's marinara sauce tossed with fettuccini pasta*

## **POTATO SELECTIONS**

### **Au Gratin Potatoes 1.50**

### **Baked Stuffed Potatoes 1.50**

### **Wild Mushroom Risotto 1.95**

## **VEGETABLE SELECTIONS**

### **Grilled Asparagus 1.95**

*Served in a light butter sauce*

### **Steamed Broccoli 1.50**

*Served in a béarnaise sauce*

### **Sautéed Mushrooms and Peas 1.50**

# *additional selections*

## **DINING STATIONS**

We can create custom carving and unique food stations.  
Please ask for details.

### **Salad Station**

*Tossed, Greek and Caesar Salads made to order*

### **Pasta Station**

*2-3 pasta dishes with your choice of assorted sauces*

### **Carving Station**

*Accompanied with assorted breads and sauces:  
Beef Tenderloin, Prime Rib,  
Roast Sirloin of Beef, Roast Turkey Breast*

### **Stir Fry Station**

*Chicken, Shrimp or Beef with mixed stir fry vegetables;  
broccoli, Napa cabbage, mushrooms, pea pods, green beans,  
crunchy Chinese noodles, water chestnuts and sliced  
almonds. Sauces include: teriyaki, black bean and spicy garlic*

### **Whipped Potato Martini Bar**

*Three varieties of whipped potatoes served in martini glasses  
with assorted toppings - sour cream, bacon, green onions,  
cheddar cheese, bleu cheese, caramelized onions, pesto, etc.*

### **Sauté Station**

*Available upon request*

## **SALAD SELECTIONS**

**Caesar Salad 1.95**

**Greek Salad 1.95**

## **SOUP SELECTIONS**

**Chicken Pastina 1.95**

**Minestrone 1.95**

**Chicken Tortellini 1.95**

**Chicken Stracciatella 1.95**

## **DESSERTS**

**Deluxe Fruit and French Pastry Table 6.95**

**Assorted Pastry Platters 3.95**

**Fruit Platter 2.95**

**Crème Puff Bar 3.95**

*French crème puffs with vanilla ice cream and hot fudge*

**Ice Cream Sundae Bar 4.95**

**Flaming Jubilee 5.95**

**Chocolate Fountain 4.95**

*With assorted fruit and confections for dipping*

**Chocolate Chip Cookies and Milk 2.95**

*Warm fresh-baked chocolate chip cookies  
with milk served in gourmet glasses*

**Black Lava Cakes 7.95**

**Crème Brulee 6.95**

**Tiramisu 3.95**

**Mousse 3.95**

*Raspberry, vanilla, or chocolate - served in gourmet flutes.*

## **LATE NIGHT SELECTIONS**

*(Requested amount purchased is 75% of the final guest count.)*

**Gourmet Pizza 2.95**

**Coney Dogs 2.95**

**Baby Cheeseburgers with Fries 4.95**

# *bar selections*

## **Standard Bar**

Smirnoff Vodka  
Lauders Scotch  
RC Whiskey  
Bacardi Rum  
Beefeater Gin  
Peach Schnapps  
House Wine  
Draft Beer

## **Premium Bar 4.95**

Absolut Vodka  
Canadian Club Whiskey  
JB Scotch  
Tanqueray Gin  
Captain Morgan Rum  
Hennessy  
Peach Schnapps  
Manhattans and Martinis  
House Wine  
Draft Beer

## **Elite Bar 12.95**

Grey Goose Vodka  
Crown Royal Whiskey  
Sapphire Gin  
Jack Daniels  
Kahlua, Baileys  
Grand Marnier  
Imported and Domestic Bottle and Draft Beer  
2nd Tier Wine

## **Premium Martini Bar 5.95**

*(Three specialty martinis of your choice.)*

## **Espresso and Cappuccino Bar 3.95**

**Premium Wine and Champagne** Starting at 15.95 per bottle

# *luncheon*

Includes Rolls, Butter & all beverages.

Alcohol is available at an additional cost: Beer and Wine 3.00, Open Bar 4.95

Luncheon menu available from 12:30 p.m. - 4:30 p.m.

Saturday 35.95 (80 person minimum), Sunday 31.95 (75 people minimum)

## ***PLATED ENTREE***

**Tossed Garden Salad**

**One Pasta Selection**

*Choice of one entree:*

**Chicken Breast with Choice of Sauce  
Roasted Sirloin**

**One Potato Selection**

**One Vegetable Selection**

**One Dessert Selection**

## ***BUFFET OR FAMILY STYLE***

**(See Buffet Style Selections)**

**Tossed Garden Salad**

**One Pasta Selection**

**Two Entrée Selections**

**One Potato Selection**

**One Vegetable Selection**

**One Dessert Selection**

## ***ALA CARTE***

**Quiche Paysanne**

Cheddar cheese with choice of one:  
*Ham, Broccoli, Mushrooms, or Spinach*

**One Potato Selection**

**One Vegetable Selection**

**One Dessert Selection**

27.95

**Chiffonade Salad 27.95**

Romaine & Spring Mix, Apples, Dried Cherries, Marinated  
Grilled Chicken Breast, in Raspberry Vinaigrette

**One Potato Selection**

**One Vegetable Selection**

**One Dessert Selection**

27.95

*Notes:* \_\_\_\_\_  
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All prices subject to change without notice.



**54660 Van Dyke Avenue**  
**Shelby Township, Michigan 48316**  
*(Van Dyke just south of 25 Mile Road)*

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