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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

Arancini (Italian Rice Balls) 5.95

Artichoke Toscana 5.95

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

Asparagus Wrapped in Beef Tenderloin 5.95

Assorted Imported and Domestic Cheese and Fruit Display 7.95

Served with vegetable crudités and dip

Assorted Pâtés 5.95

(choose two)

Salmon, Lobster, Crab, Chicken, Shrimp

Assorted Sushi Rolls with Wasabi & Ginger 11.95

Baba Ganoush 5.95

Beef Tenderloin - En Croute 6.95

Beef tenderloin on puffed pastry topped with herbed mousse

Beef Tenderloin - Sate 6.95

Brie Cheese & Pear Beggars Purse 6.95

Bruschetta 6.95

Chicken - Boneless Tenderloin 5.95

with assorted sauces

Chicken - Mini Tenderloin Kabob 6.95

Chicken - Sate 5.95

Duck à l'Orange Bundles 5.95

Delicate duck with sweet orange marmalade

Dumplings - Chicken 6.95

Dumplings - Vegetable 6.95

Eggplant Parmigiana 5.95

Fried Calamari 6.95

Fried Calamari Steaks Arrabiata 8.95

Gourmet Mini Cocktail Franks in Puffed Pastry 6.95

Grape Leaves 4.95

Hummus 2.95

Italian Antipasto 10.95

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

Italian Sausage with Peppers and Onions 5.95

Kibi Balls 6.95

Lamb Chops - Australian Market Value

Lamb Chops - Domestic Market Value

Lamb Chops - (French Cut) Market Value

Lobster Tarragon Triangles 7.95

Meatballs 5.95

Italian, Swedish or Greek

Mini Crab Cakes with Aioli Sauce 7.95

Mozzarella Capris 5.95

Mushroom Caps with Escargot 7.95

Oyster Rockefeller 6.95

Petite Stuffed Red Skin Potatoes 4.95

Quiche Danielle 5.95

Spinach & Cheese

Seafood Platter 15.95

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

Shrimp - Coconut 11.95

Shrimp - Crowns with Cocktail Sauce 11.95

Shrimp - Scampi 11.95

Shrimp - Jumbo 14.95

Spinach Pies 6.95

Stuffed Mushrooms with Crab Meat 7.95

Stuffed Mushrooms with Ground Sausage and Veal 7.95

Stuffed Mushrooms with Spinach and Imported Cheese 6.95

Sushi Grade Sesame Seed Crusted Tuna Tenderloin 13.95

With soy and wasabi

Tabouli 2.95

Vegetable Egg Rolls 7.95

Vegetable Platter 5.95

plated dinners

Includes dinner rolls, butter, beverages, standard open bar

ENTREE SELECTIONS

Duet Filet Mignon with Lobster Tail Market Value

Duet Filet Mignon with Salmon

Friday or Sunday 78.95 Saturday 89.95

Duet Filet Mignon and Shrimp Scampi

Friday or Sunday 94.95 Saturday 96.95

Duet Filet Mignon with Boneless Breast of Chicken

Available with choice of sauce

Friday or Sunday 76.95 Saturday 87.95

Filet Mignon with Zip Sauce

Friday or Sunday 73.95 Saturday 84.95

Sliced Beef Tenderloin Au Jus with Mushrooms

Friday or Sunday 72.95 Saturday 83.95

Palazzo Signature Veal Chop

Friday or Sunday 87.95 Saturday 92.95

Broiled New York Strip with Zip Sauce

Friday or Sunday 71.95 Saturday 82.95

Roast Prime Rib of Beef Au Jus

Friday or Sunday 71.95 Saturday 82.95

Boneless Breast of Chicken

Available with choice of sauce

Friday or Sunday 69.95 Saturday 80.95

Breaded or Broiled Cod

Friday or Sunday 69.95 Saturday 80.95

Broiled Salmon

Friday or Sunday 71.95 Saturday 82.95

PASTA SELECTIONS

(Choice of one; \$3 per person for second pasta)

Penne with Meat Sauce or Tomato Sauce Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce

Farfallete Alfredo

Bow tie pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese

Farfallete Con Aglio E Olio

Bow tie pasta tossed with olive oil and garlic, or olive oil, garlic and tomato

Penne Palomino

A rich creamy tomato sauce tossed with penne pasta and Parmesan cheese

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Italian Whipped Potatoes

Sanna Anna Potatoes

Add 2.95

VEGETABLE SELECTIONS

(Choice of one)

California Blend

Carrots, broccoli and green beans

Green Beans

Fresh long-stem green beans in a butter sauce

Italian Style Medley

Yellow and green zucchini, broccoli and carrots

SALAD SELECTIONS

Tossed Garden Salad

Served with House Italian Dressing

Caesar Salad

Add 3.95

Greek Salad

Add 3.95

Michigan Salad

Add 3.95

Wedge Salad

Add 6.95

DESSERT SELECTIONS

(Choice of one)

Ice Cream

Sherbet

Add 2.95

Sorbet/Lemon Ice

Add 2.95

Spumoni

Add 3.95

family style

Includes dinner rolls, butter, beverages, standard open bar
Friday/Sunday Dinner starting at 70.95, Saturday Dinner starting at 72.95

ENTREE SELECTIONS

(Choice of two)

Roast Sirloin of Beef

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

Sliced Beef Tenderloin 10.95

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
Add Ammoglio Sauce 2.95*

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

Sauteed Cod with butter sauce 6.95

Broiled Salmon 7.95

Perch Lemone 7.95

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

PASTA SELECTIONS

(Choice of one; \$3 per person for second pasta)

Penne with Meat Sauce or Tomato Sauce Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce

Farfalle Alfredo

Bow tie pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese

Farfalle Con Aglio E Olio

Bow tie pasta tossed with olive oil and garlic, or olive oil, garlic and tomato

Penne Palomino

A rich creamy tomato sauce tossed with penne pasta and Parmesan cheese

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Italian Whipped Potatoes

Sanna Anna Potatoes

Add 2.95

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

*Fresh long-stem green beans
in a butter sauce*

SALAD SELECTIONS

Tossed Garden Salad

Served with House Italian Dressing

Caesar Salad

Add 3.95

Greek Salad

Add 3.95

Michigan Salad

Add 3.95

DESSERT SELECTIONS

(Choice of one)

Ice Cream

Sherbet

Add 2.95

Sorbet/Lemon Ice

Add 2.95

Spumoni

Add 3.95

buffet style

Includes dinner rolls, butter, beverages, standard open bar
Friday/Sunday Dinner starting at 68.95, Saturday Dinner starting at 70.95

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
Add Ammoglio Sauce 2.95*

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 595.00 per Buffet table

Sauteed Cod with butter sauce 6.95

Broiled Salmon 7.95

Perch Lemone 7.95

Fresh lake perch sauteed and topped with a lemon white wine butter sauce

PASTA SELECTIONS

(Choice of one; \$3 per person for second pasta)

Penne with Meat Sauce or Tomato Sauce Penne pasta topped with Francesco's homemade meat sauce or plain tomato sauce

Farfalle Alfredo

Bow tie pasta tossed in a white wine cream sauce with Parmesan and Fontinella cheese

Farfalle Con Aglio E Olio

Bow tie pasta tossed with olive oil and garlic, or olive oil, garlic and tomato

Penne Palomino

A rich creamy tomato sauce tossed with penne pasta and Parmesan cheese

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Italian Whipped Potatoes

Sanna Anna Potatoes

Add 2.95

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

Fresh long-stem green beans in a butter sauce

SALAD SELECTIONS

Tossed Garden Salad

Served with house Italian dressing

DESSERT SELECTIONS

(Choice of one)

Ice Cream

Sherbet

Add 2.95

Sorbet/Lemon Ice

Add 2.95

Spumoni

Add 3.95

upgraded selections

ENTREE SELECTIONS

Steak Siciliano 7.95

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

Veal Involtini 9.95

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

Veal Piccante 7.95

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

Australian Lamb Chops Market Value

Fresh Australian lamb chops charbroiled to perfection

Domestic Lamb Chops Market Value

Fresh Domestic lamb chops charbroiled to perfection

Chicken Involtini Florentine 5.95

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

Chicken Cordon Bleu 6.95

Chicken stuffed with Polish ham, swiss cheese topped with a wine cream sauce

Chicken Parmigiana 5.95

Breaded chicken breast medallions topped with homemade meat sauce and baked with mozzarella cheese

Stuffed Shrimp 12.95

Jumbo shrimp stuffed with lump crab meat and Italian herbs

Shrimp Scampi 12.95

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

Perch Lemone 7.95

Fresh lake perch sauteed and topped with a lemon white wine butter sauce

Swordfish 8.95

Fresh swordfish sauteed and topped with a lemon white wine butter sauce

PASTA SELECTIONS

Penne Domenico 4.95

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 5.95

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

Farfalle Primavera 4.95

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

Tortellini Alla Vodka 4.95

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

Ravioli Bolognese 5.95

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

Fettuccini Frutti Di Mare 12.95

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

*All pastas are served family style

POTATO SELECTIONS

Au Gratin Potatoes 2.95

Stuffed Baked Potatoes 2.95

Wild Mushroom Risotto 2.95

VEGETABLE SELECTIONS

Italian Style Green Beans 2.95

Olive oil, garlic, & tomato

Grilled Asparagus 3.95

Served in a light butter sauce

Steamed Broccoli 2.95

Served in a béarnaise sauce

Sautéed Mushrooms and Peas 2.95

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 3.95

Greek Salad 3.95

Michigan Salad 3.95

Wedge Salad 6.95

SOUP SELECTIONS

Chicken Pastina 3.95

Minestrone 3.95

Chicken Tortellini 3.95

Chicken Stracciatella 3.95
Italian Wedding Soup

Cream of Broccoli 3.95

DESSERTS

Assorted Pastry Platters 7.95

Cannoli Platter 5.95

Crème Brulee 8.95

Crème Puff Bar 9.95

French crème puffs with vanilla ice cream and hot fudge

Chocolate Chip Cookies and Milk 6.95

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

Chocolate Fountain 11.95

With assorted fruit and confections for dipping

Deluxe Fruit and French Pastry Table 13.95

Flaming Jubilee 12.95

Fruit Platter 7.95

Ice Cream Sundae Bar 9.95

Mousse 7.95

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

Smores Station 13.95

Tiramisu 8.95

LATE NIGHT SELECTIONS

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

Gourmet Pizza 5.95

Coney Dogs 6.95

Baby Cheeseburgers with Fries 8.95

Soft Pretzels with Cheese 6.95

French Fry Bar 8.95

(choice of 3 French Fries)

Steak, Curly, Sweet Potato, Shoe String or Waffle

Taco Bar 9.95

bar selections

Standard Bar

Absolut Vodka
Lauders Scotch
Royal Canadian Whiskey
Bacardi Rum
Beefeater Gin
Peach Schnapps
Manhattans & Martinis
Wine Selections
(Canyon Road Cabernet, Chardonnay, White Zinfandel)
Draft Beer
(Miller Lite and Miller High Life)

Premium Bar 13.95

Tito's Vodka
Dewars White Label Scotch
Canadian Club Whiskey
Captain Morgan Rum
Tanqueray Gin
Hennessy
Peach Schnapps
Manhattans and Martinis
Wine Selections
(Canyon Road Cabernet, Chardonnay, White Zinfandel)
Draft Beer
(Miller Lite and Miller High Life)

Partial Premium Bar Upgrade - Your choice of 3 Premium liquors 6.95

Elite Bar 22.95

Tito's Vodka
Johnnie Walker Black Scotch
Crown Royal Whiskey
Jack Daniels Whiskey
Captain Morgan Rum
Bombay Gin
Kahlua, Baileys, Grand Marnier
Casamigos Reposado Tequila
Imported and Domestic Bottle and Draft Beer
(Heineken, Corona, Miller Lite and Miller High Life)
Wine Selections
(Louis Martini Cabernet, Ruffino Chardonnay, Pinot Grigio)

*Partial Elite Bar Upgrade - Your choice of 3 Elite liquors:
from Standard Bar 10.95
from Premium Bar 7.95*

Premium Martini Bar 10.95

(Three specialty martinis of your choice.)

Espresso and Cappuccino Bar 9.95

Tray Passed White Wine 3.95

Tray Passed Champagne 3.95

