Dessert Menu

Prices are per guest, plus tax and gratuity

INDIVIDUAL DESSERTS

- Haagen-Dazs Vanilla Ice Cream ...$3
- Tiramisu ……$4
- Chocolate Mousse …….$4
- Bananas Foster ……..$5

Prepared tableside

- Cherries Jubilee…….. $5

Prepared tableside

- Crème Brule ……..$6

Presented with fresh seasonal berries

DESSERT TABLES

Presented as a buffet or served

- Christine's Cakes

Sizes and prices vary

- Miniature Pastries……. $4

An assortment including éclairs, cannoli, and brownies

- Cookies……. $2

House made variety, including chocolate chip and double fudge white chocolate

- Fresh Fruit……. $3

Seasonal variety

Bar & Beverage Service

Prices are per guest, plus tax and gratuity

OPEN BAR – PLATINUM

- $24 per guest
- Runs for three continuous hours
- Includes most Top Shelf spirits
- Includes domestic, imported and craft beer
- Includes all house pour wines
- Includes all mixers & garnishes
- Each additional hour adds $7

OPEN BAR – GOLD

- $18 per guest
- Runs for three continuous hours
- Includes most Premium spirits
- Includes domestic bottled beer
- Includes all house pour wines
- Includes all mixers and garnishes
- Each additional hour adds $5

OTHER BEVERAGE SERVICE

- Mimosa Bowl…….. $80

Serves up to 30 guests

- Punch Bowl …..$50…with Rum $80

Serves up to 30 guests

- Soft Drinks ……$3

Per guest, unlimited refills

- Bottled Wine & Champagne

Prices will vary

- Bottled or Draught Beer

Prices will vary

Hors D'oeuvres

Prices are per dozen unless otherwise specified
Plus tax and gratuity

FRENCH SERVED

- Lamb Chops ……. $66
- Antipasto Skewers…… $24
- Shrimp Cocktail (16-20 count size)…….. $18
- Jumbo Shrimp Cocktail (U-12 count size)…… $49
- Coconut Shrimp…..……... $36

Served with orange marmalade sauce

- Miniature house made Cheese Pies…….. $24
- Miniature house made Spinach Pies……. $24
- Miniature Pan Seared Lump Crab Cakes…….……. $24

Served with roasted red pepper coulis and tartar sauce

- Fried Calamari……... $22 (per pound)

Served with lemon and cocktail sauce

- Clams Casino…… $ Market
- Oysters…….. $ Market

Presented on the half shell, any style

BUFFET STYLE

- Gourmet Cheese and Crackers…… $3 per guest

For a minimum of 20 guests, only the finest imported and domestic cheeses, presented with fresh fruit and berries, and a gourmet assortment of crackers

- Spinach and Artichoke Dip……. $3 per guest

For a minimum of 20 guests, presented with toast points

- Relish Tray…….. $3 per guest

For a minimum of 20 guests, gourmet olives, roasted peppers, fresh crisp vegetables and dip

- Tenderloin Steak Bites…….. $22 (per pound)

Served with garlic toast points

- Crab Stuffed Mushroom Caps…….. $24

Served with lobster cream sauce

- Chicken Wings, fried…… $15

Lunch – ala Carte

Prices are per guest, plus tax and gratuity

INCLUDES:

Our house made French baguettes with butter, Illy coffee or tea

ENTRÉE SELECTIONS

- Filet Mignon, 5oz. ……..……...…….. $19

With sautéed mushrooms and zip sauce

- Director's Cut Prime Rib. ……..…..…… $14

Served au jus

- New York Strip Steak, 8oz…….……..…..... $16

Served au jus

- The DETROITER, 8oz…….……..……..… $13

Sirloin steak, with fried onion straws and zip sauce

- Sautéed Chicken Marsala……..…….……... $12

Mushrooms, imported Marsala wine and butter

- Sautéed Chicken Picante……..…..…….. $12

Mushrooms, white wine and butter

- Chicken Parmigiana. ……..…..…… $14

With pasta and sauce marinara

- Grilled Salmon, 6oz.…….……...……. $13

With roasted red peppers

- Broiled Whitefish, 8oz. …….……..…Market Price

Lemon butter compound

- Oven Baked Omelette …….. $10

With your choice of ingredients

- Eggs Benedict ……. $10

With sauce hollandaise

- Caesar Salad…….……...…….. $14

With grilled Chicken or Salmon

- Spring Salad……..……...……. $14

Grilled chicken, greens, dried cherries, pecans, sliced apples, raspberry vinaigrette

- Boulevard Salad……...……. $16

Grilled Sirloin, greens, pine nuts, dried tomatoes, bleu cheese, and balsamic vinaigrette

- Grilled Cobb Salad…….…...…… $14

Diced smoked bacon, egg, avocado, tomato, bleu cheese, and grilled chicken…choice of dressing

Extra Courses & Accompaniments

Prices are in addition to main course entrees, subject to tax & gratuity

COURSES

- Soup ……..$3

Bowl

- Dinner Salad ……$3

Baby greens, cucumbers, tomatoes and carrots…choice of dressing

- Caesar Salad ……$3
- Pasta ……$3

Penne pasta marinara, side portion

COMPLEMENTS

- ½ Pound King Crab Legs... $24

with drawn butter and lemon

- 6oz. Maine Lobster Tail…. $22

with drawn butter and lemon

ACCOMPANIMENTS

- Mashed Potatoes…….. $3

With a touch of roasted garlic

- Baked Idaho Potato ……..$3

With butter and sour cream with chives

- Red Skin Potatoes ……....$3
- Special Twice Baked Potato $4
- Steamed Asparagus …….$3

With hollandaise sauce

- Green Beans ……..……$3
- Broccoli, Carrots & Cauliflower…….…..$3

Dinner – ala Carte

Prices are per guest, plus tax and gratuity

INCLUDES:

Our house made French baguettes with butter, Illy coffee or tea

ENTRÉE SELECTIONS

- 9oz. Filet Mignon…….……$31

Presented with grilled portabella mushroom and zip sauce

- 7oz. Filet Mignon…….$27

Presented with sautéed button mushrooms and zip sauce

- New York Strip Steak, 12 ounce……..$24

Served au jus

- House Cut Roast Prime Rib of Beef……$25

Served au jus

- Petite Cut Roast Prime Rib of Beef…….$20

Served au jus

- Veal Marsala, sautéed. ……$19

With mushrooms, imported Marsala wine and butter

- Veal Picante, sautéed……...$19

With mushrooms, white wine and butter

- Veal Oscar sautéed……..$26

With lump crab, steamed asparagus and sauce Béarnaise

- Chicken Marsala, sautéed……$17

With mushrooms, imported Marsala wine and butter

- Chicken Picante, sautéed…….$17

With mushrooms, white wine and butter

- Chicken Parmigiana…….$20

With sauce marinara

- Grilled Salmon……...……..$20

Presented with roasted peppers

- Grilled Chilean Sea Bass…..……$20

Sauce beurre blanc

- Grilled Exotic Fish…….. $Market

Seasonal selections of fresh fish, please inquire

- Lobster Tail……. $Market

Sizes and origin vary, please inquire