



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



*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..... \$24

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..... \$20 (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..... \$20 (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. \$21
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

xtra 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.... \$20
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

inner – 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.....\$21
Served au jus
- House Cut Roast Prime Rib of Beef.....\$23
Served au jus
- Petite Cut Roast Prime Rib of Beef.....\$18
Served au jus

- Veal Marsala, sautéed.....\$18
With mushrooms, imported Marsala wine and butter
- Veal Picante, sautéed.....\$18
With mushrooms, white wine and butter
- Veal Oscar sautéed.....\$25
With lump crab, steamed asparagus and sauce Béarnaise
- Chicken Marsala, sautéed.....\$16
With mushrooms, imported Marsala wine and butter
- Chicken Picante, sautéed.....\$16
With mushrooms, white wine and butter
- Chicken Parmigiana.....\$19
With sauce marinara

- Grilled Salmon.....\$20
Presented with roasted peppers
- Pan Seared 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

