

BAR SELECTIONS



DINNER MENU

PLATINUM \$20

LIQUOR
Grey Goose
Tito's
Bombay Sapphire
Tanqueray
Bacardi
Captain Morgan
Jack Daniels
Crown Royal
Woodford Reserve
Hennessy
Johnnie Walker Black
Casamigos
Amaretto DiSaronno

WINE
Cabernet
Pinot Noir
Pinot Grigio
Moscato
Sauvignon Blanc

DRAFT BEER
Michelob Ultra
Labatt Blue

PREMIUM \$16

LIQUOR
Tito's
Beefeater
Tanqueray
Barcardi
Captain Morgan
Jack Daniels
Jim Beam
Canadian Club
Seagrams 7
Dewars
Jose Cuervo

WINE
Cabernet
Pinot Noir
Pinot Grigio
Moscato
Sauvignon Blanc

DRAFT BEER
Michelob Ultra
Labatt Blue

BEER & WINE \$12

CASH OR TAB BAR

(Bartender Fee) \$125



@iacsocial

Cuisine prepared by Chef Alex

HORS D'OEUVRES

BUTLER PASSED \$8.00

Choice of Three
Beef Wellington
Assorted Bruschetta
Arancini
Mini Italian Meatballs
Portabella Mushroom Puff
Toasted Ravioli
Antipasto Skewer
Grilled Asparagus & Prosciutto
Chicken Siciliano Skewer
Eggplant Rollatini
Spanakopita

UPGRADE OR ADD ON

Shrimp Cocktail \$2.00 / \$4.00
Coconut Shrimp \$2.00 / \$4.00
Crab Cakes \$3.00 / \$6.00
Lamb Chops \$3.00 / \$6.00
Smoked Salmon \$3.00 / \$4.00
Braised Short Ribs \$2.00 / \$4.00

ANTIPASTO TABLE \$12.00

Charcuterie Boards
Roasted Peppers, Artichokes & Olives

Also Includes Choice of Three:

Beef Wellington	Toasted Ravioli
Assorted Bruschetta	Italian Sausage with peppers & onions
Arancini	Portabella Mushroom Puff
Mini Italian Meatballs	Grilled Spedini Skewers
BBQ Pork & Smoked Gouda Sliders	Eggplant Rollatini
Calamari Frito	Grilled Asparagus & Prosciutto
Spinach & Artichoke Dip	Prosciutto
Pasta Primavera	Prosciutto Wrapped Melon
Tortellini Palomino	

CHARCUTERIE STATION

Set Up Fee \$250
Add on \$3.00 per person
Ala Carte \$6.00 per person

Plus 6% sales tax and 19% service charge

Italian American Cultural Society
586.421.5155 | www.IACSWeddingBanquets.com
43843 Romeo Plank Rd,
Clinton Township, Michigan 48038



PLATED DINNERS

Plated Dinners: Saturday \$47 | Friday & Sunday \$43
Monday - Thursday \$39

All packages include 4 Hour Hall Rental,
Coffee, Tea, Soft Drinks, Dinner Rolls and Butter,
Salad & Pasta served family style.

Includes 6oz Black Angus Sirloin with choice of
Chicken, Vegetable & Potato.

ENTREES

Chicken Piccata

Sautéed chicken breast with capers & artichoke hearts in a
lemon & white wine

Chicken Marsala

Sautéed chicken breast sautéed with mushrooms & marsala wine

Chicken Florentine

Lightly breaded breast of chicken, with a spinach cream sauce

Chicken Siciliano

Lightly breaded, grilled chicken breast served with amogue sauce

Salmon or Sea Bass \$7.00

Pan seared or grilled with lemon beurre blanc

6 oz. Filet \$7.00

USDA Choice beef, chargrilled and topped
with mushroom au jus

Surf & Turf Market Price

Choice center cut filet, chargrilled with lobster tail or grilled
prawns

BUFFET OR FAMILY STYLE

Buffet: Saturday \$41 | Friday & Sunday \$36
Monday - Thursday \$30

Family Style: Saturday \$46 | Friday & Sunday \$41
Monday - Thursday \$35

*All packages include 4 Hour Hall Rental,
Coffee, Tea, Soft Drinks, Dinner Rolls and Butter*

SALAD

Choice of One

Garden Salad

Topped with tomato, cucumber & red cabbage served with our
creamy balsamic vinaigrette

Caesar Salad

Crisp romaine hearts, garlic croutons, parmesan & house made caesar dressing

Michigan Cherry Salad \$1.00

Mixed greens, gala apples, candied pecans, gorgonzola cheese,
& raspberry vinaigrette

POTATO

Choice of One

Herb Roasted Potato

Roasted with rosemary, tyme, garlic & butter

Garlic Parmesan Redskin Potato

Redskins with parmesan, parsley, garlic & butter

Anna Potato \$1.00

Thinly sliced potato poached in chicken stock & parmesan

Duchess Potato \$2.00

Whipped potato infused with fresh herbs & garlic

VEGETABLE

Choice of One

Broccoli

Fresh steamed broccoli with garlic butter

Fresh Green Beans

Fresh steamed green beans with butter & garlic

Vegetable Medley \$1.00

Roasted fresh seasonal vegetables

Asparagus \$1.50

Steamed asparagus with garlic butter

BUFFET OR FAMILY STYLE

PASTA

Choice of One

Meat Sauce, Tomato Basil, Palomino, or
Linguine with Garlic & Oil

Bow Tie Alfredo \$1.00

Cheese Tortellini or Ravioli \$1.00

Pasta Primavera \$1.00

Gnocchi \$1.00

RISOTTO

Risotto Milanese \$1.00

Wild Mushroom Risotto \$2.00

ENTREES

Choice of Two Chicken

Chicken Piccata

Sautéed chicken breast with capers
& artichoke hearts in a lemon & white wine

Chicken Marsala

Chicken breast sautéed with mushrooms
& marsala wine

Chicken Florentine

Lightly breaded breast of chicken with a
champagne spinach cream sauce

Chicken Siciliano

Lightly breaded breast of chicken served with
amogue sauce

MEAT

Black Angus Roast Beef

Slow roasted, topped with mushroom au jus

Roasted Pork Loin

Marinated in garlic, rosemary & mushroom au jus

Italian Sausage

With peppers & onions

Breaded Pork Medallions

With mushroom au jus or amogue

Beef Tenderloin Tips \$2.00

Slow roasted tenderloin tips in mushroom au jus

Beef Tenderloin \$6.00

Slow roasted, served in mushroom au jus

FISH

Broiled Atlantic Cod

Lemon herb topping

Salmon \$2.00

Pan seared or grilled with lemon beurre blanc

VEGETARIAN

Eggplant Parmesan

Italian breaded eggplant topped with marinara & mozzarella

ADDITIONAL SELECTIONS

SOUP \$2.50

Italian Wedding

Minestrone

Stracciatella

Cream of Broccoli

DESSERTS

Gelato Cart \$5.00

Choice of four flavors
\$250 set up fee

Ice Cream Sundae Bar \$3.00

Vanilla, Chocolate, & Spumoni featured with a variety of
toppings & sauces

Cookie & Brownies \$3.00

Pastry Tray \$4.00

Variety of individual handmade pastries

Fruit & Pastry Table \$7.00

Selection of seasonal fruit & homemade Italian pastries

Fruit Trays \$3.00

LATE NIGHT SNACKS \$4.00

Pizza

Deep dish Italian style pizza topped with cheese & pepperoni

Coney Bar

Dearborn Hot Dogs, National Chili served with cheese & fries

Sliders

Angus ground beef, grilled & topped with American cheese
& served with fries