

BAR SELECTIONS



DINNER MENU

HORS D’OEUVRES

BUTLER PASSED

Choice of Three \$8.00

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

Arancini

& Onions

Mini Italian Meatballs

Portabella Mushroom Puff

BBQ Pork & Smoked Gouda Sliders

Grilled Spedini Skewers

Calamari Frito

Eggplant Rollatini

Spinach & Artichoke Dip

Grilled Asparagus &

Pasta Primavera

Prosciutto

Tortellini Palomino

Prosciutto Wrapped Melon

CHARCUTERIE STATION

Set Up Fee \$250

Add on \$3.00per person

Ala Carte \$6.00 per person

Plus 6% sales tax and 19% service charge

PLATINUM \$19

LIQUOR

Grey Goose

Tito’s

Bombay Sapphire

Tanqueray

Bacardi

Captain Morgan

Jack Daniels

Crown Royal

Woodford Reserve

Hennessey

Johnny Walker Black

Patron

Amaretto DiSaronno

WINE

Cabernet

Pinot Noir

Pinot Grigio

Moscato

Sauvignon Blanc

DRAFT BEER

Bud Light

Labatt Blue

Choice of 1 craft beer

PREMIUM \$15

LIQUOR

Absolut

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

Bud Light

Labatt Blue

BEER & WINE \$12

CASH OR TAB BAR

(Bartender Fee) \$125



@iacssocial

Cuisine prepared by Chef Alex

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

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

Salmon or Sea Bass \$7.00

Pan seared or grilled with lemon beurre blanc

6 oz. Filet \$7.00

USDA Choice beef, char grilled and topped with mushroom
demi glaze

Surf & Turf Market Price

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

BUFFET OR FAMILY STYLE

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

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

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

SALAD

Choice of One

House Salad

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

Caesar Salad

Crisp romaine hearts, garlic croutons, parmesan & house 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 in rosemary & 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 Limone

Fresh steamed broccoli with lemon butter

Fresh Green Beans

Fresh steamed green beans with butter & garlic

Vegetable Medley \$1.00

Roasted fresh 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

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 zip sauce

Roasted Pork Loin

Marinated in garlic, rosemary & natural au jus

Italian Sausage

With peppers & onions

Breaded Pork Medallions

With mushroom gravy or amogue

Beef Tenderloin Tips \$2.00

Slow roasted tenderloin tips in mushroom zip

Beef Tenderloin \$6.00

Slow roasted, served in natural 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

Chicken stock, pastina noodles, mini Italian meatballs

Minestrone

Italian vegetable soup with northern beans & pasta

Cream of Broccoli

DESSERTS

Gelato Cart \$5.00

\$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 Chill served with cheese & fries

Sliders

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