

BAR SELECTIONS

HOUSE SELECTIONS \$11

HOUSE LIQUOR

Vodka, Gin, Rum, Whiskey, Bourbon,
Scotch, Tequila, Peach Schnapps

HOUSE WINES

DRAFT BEER

Pinot Grigio, Cabernet & Moscato Bud Light & Labatt Blue

PREMIUM SELECTIONS \$15

Absolut Vodka
Tito's Vodka
Beefeater Gin
Tanqueray Gin
Barcardi Rum
Canadian Club
Captain Morgan Spiced Rum
Jim Beam
Jack Daniels
Dewars Scotch
Jose Cuervo Tequila
Peach Schnapps
Seagrams 7
Amaretto DiSaranno
Irish Cream, Coffee Liqueur

PREMIUM WINES

PREMIUM BEER

Pinot Grigio, Chardonnay, Moscato, Cabernet & Pinot Noir Bud Light & Labatt Blue

PLATINUM SELECTIONS \$17

Premium selections plus: Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Black, Crown Royal, Grand Marnier, Baileys, Kahlúa, and Hennessy

PLATINUM WINES

PLATINUM BEER

Pinot Grigio, Chardonnay, Moscato, Cabernet & Pinot Noir Bud Light & Labatt Blue
Choice of one craft beer (Restrictions apply)

BEER & WINE \$8

Cash or Tab Bar
(Bartender Fee) \$125



ITALIAN
AMERICAN
CULTURAL
SOCIETY

DINNER
MENU

HORS D'OEUVRES

BUTLER PASSED

Choice of Three \$5.00

Beef Wellington

Assorted Bruschetta

Arancini

Mini Italian Meatballs

Portabella Mushroom Puff

Toasted Ravioli

Antipasto Skewer

Grilled Asparagus & Prosciutto

Chicken Siciliano Tenders

Eggplant Rollatini

UPGRADE OR ADD ON

Shrimp Cocktail \$2.00 / \$4.00

Coconut Shrimp \$2.00 / \$4.00

Crab Cakes \$3.00 / \$6.00

Lamb Chops Mkt. Price

Smoked Salmon \$3.00 / \$4.00

Braised Short Ribs \$2.00 / \$4.00

ANTIPASTO TABLE \$7.00

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 Wrapped Melon
Pasta Prima Vera	
Totellini Palomono	

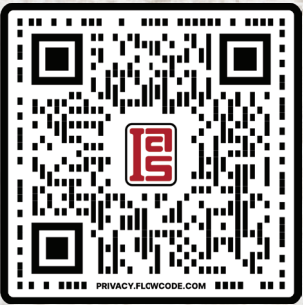
CHARCUTERIE STATION

Set Up Fee \$250

Add on \$2.50 per person

Ala Carte \$5 per person

Plus 6% sales tax and 19% service charge



SCAN FOR DIGITAL MENUS



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Cuisine prepared by Chef Alex

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



ITALIAN
AMERICAN
CULTURAL
SOCIETY

PLATED DINNERS

Plated Dinners: Saturday \$39 | Friday & Sunday \$35
Monday - Thursday \$32

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 Siciliano
Lightly breaded breast of chicken served with amogue sauce

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 Spedini \$1.00
Lightly breaded breast of chicken, stuffed with Fontinella,
Amogue & Prosciutto

Chicken Forester \$1.00
Lightly breaded breast of chicken, stuffed with wild
mushrooms

Salmon or Sea Bass \$5.00
Pan seared or grilled with lemon beurre blanc

6 oz. Filet \$5.00
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



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BUFFET OR FAMILY STYLE

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

Buffet: Saturday \$34 | Friday & Sunday \$29
Monday - Thursday \$26

Family Style: Saturday \$37 | Friday & Sunday \$33
Monday - Thursday \$30

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 Chicken 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

Pasta with Choice of One:

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

Bow Tie Alfredo \$1.00

Cheese of Beef Tortellini \$1.00

Cheese or Beef Ravioli \$2.00

Pasta Primavera \$1.00

Gnocchi \$1.00

Linguine with Clam Sauce \$2.00
Little neck clams over linguine pasta with olive oil, garlic white wine

Frutti di Mare \$4.00
Mix of clams, mussels, shrimp, scallops, & calamari simmered in rich
saffron tomato sauce

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

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 or Prime Rib Market Price
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

Pasta Fagioli
Italian Bean Soup

DESSERTS

Ice Cream Sundae Bar \$3.00
Vanilla, Chocolate, & Spumoni featured with a variety of
toppings & sauces

S'mores Table \$3.50
Classic & chocolate graham crackers served with a
variety of chocolate, marshmallows & fruit

Cookie & Brownies \$3.00
Novelty Ice Cream Bar with cart \$4.00
Drumsticks, Ice Cream Sandwiches, Strawberry Shortcake, etc.

Pastry Tray \$4.00
Variety of individual handmade pastries

Fruit & Pastry Table \$7.00
Selection of sliced fruit & homemade Italian pastries

Fruit Trays \$3.00

LATE NIGHT SNACKS \$4.00

Chicken & Waffles with Fries

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