

~ Formal Rehearsal Dinners ~

Plated Service
~ Entrées ~

Served in our Beatie's Bar & Grill

Steak Wellington

Bistro Steak Wrapped in Sautéed Mushrooms, Pate & Puff Pastry

NY Strip Steak

Aged Beef Strip Steaks Grilled to taste, Sauced w/Red Wine & Mushroom Reduction

Prime Rib Roast

A Generous Cut of Everyone's Favorite Roast served Au Jus

Southwest Pork Chops

Sautéed Pork Cutlets with a Spicy Dry Rub served with Guacamole & Salsa

Pasta Primavera

Fettuccine Noodles Sauced with Spring Vegetables & Cream

Breaded Perch Fillet

Cracker Crumb Fillets Lightly Fried & served with Tarter & Lemon

Maple Glazed Salmon

Roast Salmon Fillet with a Maple Glaze for a Sweet & Savory Taste

Baked Cod Alaska

Cod Fillet Baked to Perfection then napped with Hollandaise Sauce & Flaked Crab

Lemon Roast Chicken

A Half Chicken Slowly Roasted, Perfumed with Fresh Lemons

Chicken Parmesan

Grilled Chicken Breast with Mozzarella Cheese, Sauced with a Fresh Tomato Sauce

Chicken Scarpariello

Chicken Breast, Sweet Italian Sausage & Cherry Peppers served with Penne Pasta

Chicken Breast Encroute

Chicken Wrapped in Sauteed Mushrooms & Puff Pastry

Apple-Maple Stuffed Chicken Breast

Chicken Breast w/a Cherry-Apple Bread Stuffing w/a hint of Maple & Diced Apples

~ Potato, Rice or Pasta ~

Oven Roasted Red Skin Potatoes

Parmesan Crusted Potatoes

Traditional or Garlic Mashed Potatoes

Seasoned Wild Rice

Red Quinoa Pilaf

Au Gratin Potatoes or

Brown Sugar Bourbon Fingerling

Sweet Potatoes

~ Dinner Includes ~

Choice of One Entrée

Choice of Potato, Rice or Pasta

Chef's Choice Vegetable

Choice of House, Caesar or Seasonal Salad

Dinner Rolls, Coffee, & Water Service

Dinner comes with dessert

\$19.95 per person

Add \$2 per plate for additional entrees

Minimum of 20 people

Michigan state sales tax is additional