

*The Italian American Banquet & Conference Center  
of Livonia*

*39200 Five Mile Road*

*Livonia, MI 48154*

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*2009*

*Weekly Functions*

*Monday - Thursday*

*Ballroom Capacity*

*The ballroom capacities should be used as guideline- actual capacity may vary to due specific room set-up requests.*

*Grand Ballroom- 150 - 500 people*

*A deposit of \$1250.00 is required to reserve this elegant room with two bars full marble dance floor and plenty of arched windows.*

*Michelangelo Room- 75 to 300 people*

*A deposit of \$750.00 is required to reserve this ballroom for medium sized events. Great for a corporate breakfast, luncheon or seminar.*

*Da Vinci Room- 50 to 200 people*

*A deposit of \$500.00 is required to reserve our smallest ballroom. Ideal for a retirement party, small meeting or a breakout room.*

*All deposit amounts are put towards the final invoice. Please be sure to include the addition of Michigan sales tax (6%) and service charge (18%) to all listed pricing.*

*Room rental charges vary between \$125.00 and \$250.00 per hour based on function services requested.*

*Weekly menu*

# *Breakfast and Specialty Luncheons*

## ***Continental Breakfast***

*A buffet style assortment of breakfast sweet rolls, muffins, and bagels accompanied by a beverage station with chilled juices, coffee, decaf and hot tea.*

***Subject to Room Rental Fee.***

## ***Individual Plated Breakfast Entrée***

*Your choice of scrambled eggs, quiche, french toast, or pancakes with bacon or sausage, and hash brown potatoes served with chilled juice, coffee, decaf and hot tea.*

***Subject to Room Rental Fee.***

## ***Grand Breakfast Buffet***

*A selection of breakfast sweet rolls, muffins, and bagels, fresh fruit tray, scrambled eggs, bacon, sausage, and hash brown potatoes served with coffee, decaf and hot tea.*

## ***New York Deli Buffet***

*Served 11:00am-12:30pm*

*Kettle of soup, relish tray, deli tray with roast beef, turkey, and polish ham, assorted cheeses, cole slaw, potato salad, italian pasta salad, fresh bread, New York cheesecake with topping, and coffee, decaf and hot tea.*

## ***Boxed Lunch***

*Assorted Croissant Sandwiches*

*Pasta Salad*

*Fresh Fruit*

*Chips*

*Cookie*

***Subject to room rental fee.***

*Weekly menu*

# *Breakfast and Specialty Luncheons Continued*

## ***Brunch Buffet***

*Served 11:00am to 12:30pm*

*Garden Salad with choice of two dressings*

### ***Choice of Pasta:***

*Penne with Meat or Marinara Sauce*

*Fettuccine Alfredo Sauce*

### ***Choice of Entrée:***

*Oven Basted Turkey with Gravy*

*Oven Roasted Chicken*

*Frittata (Italian Quiche)*

***Breakfast Sausage or Bacon***

***Hash Browns***

### ***Choice of Vegetable:***

*Green Bean Almondine*

*Roasted Zucchini & Yellow Squash*

*Prince Edward*

*Fresh Asparagus Spears*

*Broccoli*

### ***Choice of Dessert:***

*Italian Ice (Lemon or Raspberry)*

*Chocolate Mousse*

*Vanilla, Chocolate, Mac Island Fudge, Spumoni Ice Cream*

***Fresh Bread***

***Coffee, Decaf, Hot Tea***

*Please note all breakfast and specialty luncheon menu may be subject to a room rental charge.*

*Weekly menu*

# *Luncheon Buffet or Family Style*

*Garden Salad with choice of two dressings*

***Choice of Pasta:***

*Penne or Fettuccine with Meat or Marinara Sauce*

***Choice of two Entrees:***

*Roast Beef with Gravy*

*Oven Roasted Chicken*

*Roasted Italian Sausage with Peppers and Onions*

*Pork Roast with Gravy*

*Oven Basted Turkey with Gravy*

***Choice of Potato:***

*Oven Roasted Potato*

*Redskin Potato*

*Mashed Potato*

*Garlic Smashed Potato*

*Duchess Potato*

***Choice of Vegetable:***

*Prince Edward Green & Yellow Bean Blend*

*Green Bean Almondine*

*Roasted Zucchini & Yellow Squash*

*Fresh Asparagus Spears*

*Roasted Broccoli*

***Choice of Dessert:***

*Italian Ice (Lemon or Raspberry)*

*Chocolate Mousse*

*Vanilla, Chocolate, Mac Island Fudge, Spumoni Ice Cream*

***Fresh Bread***

***Coffee, Decaf, Hot Tea***

# *Luncheon ~ Individual Plate*

*Choice of Soup: additional*

*Choice of Pasta: additional*

*Garden Salad with choice of two dressings*

## ***Pasta Primavera***

*Farfalle tossed with fresh mixed vegetables with choice of olive oil/garlic or marinara sauce (Pasta entrees do not include potato or vegetable)*

## ***Chicken Piccata***

*Boneless chicken breast lightly breaded with a wine, mushroom, lemon and butter sauce*

## ***Chicken Marasla***

*Boneless chicken breast lightly breaded and topped with a Marsala wine sauce*

## ***Prime Rib of Beef***

*9 oz. herb seasoned prime rib served in au jus*

## ***Petite Filet Mignon***

*6 oz. char broiled center cut of tenderloin served with mushrooms and natural juices*

*Roasted Salmon*

*White Fish*

## ***Choice of Potato:***

*Redskin Potato*

*Twice Baked*

*Oven Roasted Potato*

## ***Choice of Vegetable:***

*Green Bean Almondine*

*Roasted Zucchini & Yellow Squash*

*Prince Edward Green Bean Mix*

*Fresh Asparagus Spears*

## ***Choice of Dessert:***

*Italian Ice (Lemon or Raspberry)*

*Chocolate Mousse*

*Vanilla, Chocolate, Mac Island Fudge, Spumoni Ice Cream*

***Fresh Bread***

***Coffee, Decaf and Hot Tea***

# *Buffet Style Dining*

*Garden Salad with choice of two dressings*

***Choice of Pasta:***

*Penne with Meat or Marinara Sauce*

*Fettuccine Alfredo*

***Choice of two Entrees:***

*Top Round of Beef Sliced with Gravy*

*Oven Roasted Chicken*

*Oven Basted Turkey with Gravy*

*Roasted Italian Sausage with Peppers and Onions*

*(Additional charge for a carver)*

***Choice of Potato:***

*Oven Roasted Potato*

*Redskin Potato*

*Mashed or Garlic Mashed Potato*

*Duchess Potato*

***Choice of Vegetable:***

*Prince Edward Green and Yellow Bean Blend*

*Green Bean Almondine*

*Roasted Zucchini & Yellow Squash*

*Fresh Asparagus Spears*

***Choice of Dessert:***

*Italian Ice (Raspberry or Lemon)*

*Chocolate Mousse*

*Vanilla, Chocolate, Mac Island Fudge, Spumoni Ice Cream*

***Fresh Bread***

***Coffee, Decaf and Hot Tea***

# *Individual Plate Dining*

## **Choice of One Entree:**

*Chicken Piccata*  
*Chicken Marsala*  
*Petit Filet Mignon*  
*12 oz. Prime Rib Au Jus*  
*Roasted Salmon*  
*Oven Baked Whitefish*

## **Combination Plate** (choice of one meat and one chicken or fish):

*6 oz. Filet Mignon*                      *Chicken Piccata*  
*8 oz. N.Y. Strip with Mushrooms*   *Chicken Marsala*

## **All individual plate dinners are served with:**

### **Choice of Soup or Pasta:**

*Chicken Pastina*                      *Penne with Meat or Marinara Sauce*  
*Stracciatella*                         *Fettuccine Alfredo*  
*Minestrone*

### **Garden Salad with choice of two dressings**

### **Choice of Potato:**

*Twice Baked Potato*  
*Redskin Potato*  
*Duchess Potato*  
*Anna Potato*

### **Choice of Vegetable:**

*Prince Edward Green and Yellow Bean Blend*  
*Roasted Zucchini & Yellow Squash*  
*Fresh Asparagus Spears*  
*Green Bean Almondine*  
*Snap Peas*

### **Choice of Dessert:**

*Italian Ice (Raspberry or Lemon)*  
*Vanilla, Chocolate, Mac Island Fudge, Spumoni Ice Cream*  
*Chocolate Mousse*

### **Fresh Bread**

**Coffee, Decaf and Hot Tea**

# *Family Style*

## ***Choice of Soup or Pasta:***

*Chicken Pastina*

*Stracciatella*

*Minestrone*

*Penne with Meat or Marinara Sauce*

*Fettuccine Alfredo*

*Pasta Primavera with choice Sauce*

## ***Garden Salad with Ranch and Italian Dressing***

## ***Choice of two Entrees:***

*Top Round of Beef Sliced with Gravy*

*Oven Roasted Chicken*

*Roasted Italian Sausage with Peppers and Onions*

*Chicken Piccata*

*Chicken Marsala*

*Roast Loin of Pork with Mushrooms*

*Meatballs and Sausage*

## ***Choice of Potato:***

*Oven Roasted Potato*

*Redskin Potato*

*Mashed Potato*

*Duchess Potato*

## ***Choice of Vegetable:***

*Baby Asparagus*

*Roasted Zucchini & Yellow Squash*

*Green Bean Almondine*

*Prince Edward Green and Yellow Bean Blend*

## ***Choice of Dessert:***

*Italian Ice (Lemon or Raspberry)*

*Chocolate Mousse*

*Vanilla, Chocolate, Mac Island Fudge, Spumoni Ice Cream*

***Fresh Bread***

***Coffee, Decaf, Hot Tea***

*Weekly menu*

## *Hors D'Oeuvres*

*Vegetable Crudités with Dip and Domestic Cheeses and Crackers*  
*Imported Cheeses - \$2.00 upgrade charge*

*Shrimp Cocktail or Display with Cocktail Sauce*  
*Large Shrimp*

*Cold Smoked Salmon Display*  
*Crab Stuffed Mushrooms*  
*Bacon wrapped Scallop*  
*Italian Sausage with Peppers & Onions*  
*Chicken Tenders with Dipping Sauces*  
*Buffalo Wings with Sauce*  
*Italian Antipasto Display w/fresh bakery bread*  
*Fresh Seasonal Fruit Display*

## *Miscellaneous*

*Fruit and Sweet Display*

*A beautiful display of delicious pastries, tortes, mini cheesecakes and fresh fruit.*  
*Coffee station included.*

*Fruit and Sweet Platters*

*A lovely platter at each guest table*

*Chocolate Covered Strawberries-*

*Accent a dessert or display on a platter*

*Chocolate Fountain (8 dipping items, for three hours)*

*Pizza- Cheese and Pepperoni served late night*

*Individual Cake Wrapping- boxed or napkin wrapped*  
*(Cut and Serve Cake included in Price)*

*Single Block Ice Sculptures*

*Color Linen Napkins*

*Color Table Linen*

*Chair Cover with choice of color sash (minimum 50)*

*Chair Cover less than 50 chair cover order*

*Additional Dining Round Table set up*

*Additional coordinating services*  
*(place cards, favors, etc.)*

# *Beverage Service*

*Weekly Lunch or Dinner Beverage Service 5 hours*  
*Additional charge for additional time*

*Soft Drink and Juice Service with bartender, ice, and glassware*

*The following bar services include: the bartender, ice, glassware, condiments, juices, mixes, soft drinks, Budweiser draft beers, White Zinfandel, Pinot Grigio, and Montepulciano, and Sweet and Dry Vermouth.*

## ***Beer/Wine/Soft Drinks***

*Red, white, and blush wines with Budweiser Draft Beer*

## ***Standard Bar Service***

*Whiskey, Vodka, Gin, Rum, Scotch, Bourbon, Brandy, Amaretto, Peppermint Schnapps, Peach Schnapps,*

## ***Premium Bar Service***

*Canadian Club Whiskey, Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Dewar's White Label Scotch, Jim Beam Bourbon, Amaretto, Christian Brothers Brandy, Southern Comfort, Peppermint Schnapps, and Peach Schnapps*

## ***Deluxe Bar Service***

*Absolut Vodka, Smirnoff Vodka, Beefeater Gin, Tangueray Gin, Bacardi Rum, Captain Morgan Spice Rum, Dewar's White Label Scotch, Chivas Regal Scotch, Christian Brothers Brandy, Southern Comfort, Jack Daniels Whiskey, Peach Schnapps, Peppermint Schnapps, Hennessy Cognac, Amaretto Di Saronno, Grand Marnier, Frangelico, Kahlua, Drambuie, Baileys Irish Cream and Sambuca*

## ***Cash Bar Service***

*Bartender fee  
Soda by the glass  
Beer by the glass  
Wine by the glass  
Soda by the pitcher  
Standard Cocktails  
Premium Cocktails  
Deluxe Cocktails*

## ***Extended Bar Hours (per half hour):***

*Room with Standard Bar  
Room with Premium Bar  
Room with Deluxe Bar*

*Weekly menu*

# *Beverage Services Continued*

## *Wine Service*

*Champagne*

*Spumante*

*House Wines*

*(White Zinfandel, Pinot Grigio, Montepulciano)*

*Wine Selections*

*Priced accordingly*

## *Assorted Juices*

*Orange, grapefruit, cranberry*

## *Canned Soft Drinks & Ice Tea*

## *Bottled Water*

## *Coffee Service*

*Coffee, Tea Station*

*Must add Michigan 6% sales tax and 18% service charge to all the above prices.*

*Weekly menu*

## *Additional Items*

### *Assorted Juices*

*Orange, grapefruit, cranberry*

### *Canned Soft Drinks & Ice Tea*

*Bottled Water*

*Coffee & Hot Tea Service*

*Must add Michigan 6% sales tax and 18% service charge to all the above prices.*

### *Assorted Cookies*

*Brownies*

*Chex Mix*

*Bagels w/cream cheese*

*Muffins*

*Assorted Danishes*

## *Commercial Optional Rentals*

### *Room Rental*

*Screen*

*Lapel Microphone*

*Cordless Microphone*

*LCD Projector w/cart*

*Audio Visual Cart*

*Chair Covers (White, Black, Ivory)*

*Color napkins*

*Pipe and Drape*

*price upon request*

*Additional -*

*8 ft Tables (30x96)*

*8 ft Tables (30 x96) With Linen*

*8 ft Table (30 x96) With Linen & Skirt*

*6 ft Tables Conference Style (18x72)*

*6 ft Tables (30x72)*

*6 ft Table (30 x72) With Linen Cover*

*6 ft Table (30 x 72) With Linen & Skirt*

*Chairs*

*The Italian American Banquet Center of Livonia*  
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## *Hors D'Ouevres Stations*

### *Choice of Three:*

*Crabmeat Stuffed Mushrooms*  
*Mini Italian or Swedish Meatballs*  
*Breaded Chicken Drummies with Sauce*  
*Fresh Vegetable and Dip*  
*Assorted Cheese and Crackers*

### *Pasta Station:*

#### *Choice of two*

*Penne with Marinara Sauce*  
*Farfalle with Primavera Sauce*  
*Rotini with Alfredo Sauce*

### *Carving Station:*

*Top Round of Beef*  
*Turkey Breast*  
*Served with Mini Rolls and Condiments*

### *Pastry Station:*

*Assorted Mini Pastries*  
*Assorted Tortes and Cheese Cake*  
*Fresh Fruit - \$1.00 (additional per person)*

*Stations are set out for 1-2 hrs with the exception of the pastry station.*

*Minimum of 3 Stations Selection*

*Additional 6% Sales Tax and 18% Service Charge to be applied.*

*Additional room charge may apply.*

