



San Marino Club

Weekday Packages

2024



Breakfast Menu

Menu Offered Monday-Friday

Minimum of 75 Guests Guaranteed

Includes Freshly Brewed Coffee | Hot Tea | Assorted Juices

Continental Breakfast

\$18.00 Per Person

Sliced Seasonal Fruit & Berries
Assorted Breakfast Pastries
Fresh Bagels
Butter
Cream Cheese
Preserves
Peanut Butter

San Marino Breakfast

\$25.00 Per Person

Sliced Seasonal Fruit & Berries
Assorted Breakfast Pastries
Individual Yogurt Cups
Scrambled Eggs
Breakfast Potatoes
(Choice of One)
Smoked Bacon
Link Sausage

Brunch Buffet

\$34.00 Per Person

Assorted Bagels & Pastries
Scrambled Eggs
Breakfast Potatoes
Buttermilk Pancakes
Mixed Greens Salad

(Choice of One)

Smoked Bacon
Link Sausage

(Choice of One)

Chicken Cutlet with Lemon Garnish
Chicken Piccata
Chicken Parmigiano

(Choice of One)

Penne with Meat Sauce
Penne with Marinara
Penne with Alfredo



Breaks & Snacks

Morning Breaks

Coffee Break

\$4.00 Per Person

Fresh Brewed Coffee
Assortment of Specialty Hot Teas

Health Nut

\$7.00 Per Person

Individual Yogurt Cups
Seasonal Whole Fruit
Granola Bars
Bottled Water
Fresh Brewed Coffee

Afternoon Breaks

Sweet Tooth

\$5.00 Per Person

Assorted Fresh Baked
Cookies
Mini Fudge Brownies

Sweet & Salty

\$6.00 Per Person

Mini Candy Bars
Trail Mix
Assorted Chips & Pretzels

Pretzel Time

\$7.00 Per Person

Warm Jumbo Soft Pretzels
Honey Mustard
Whole Grain Mustard
Warm Cheese Sauce

Eat Your Veggies

\$6.00 Per Person

Assorted Sliced Vegetables
Buttermilk Ranch
Hummus

Plus Additional 6% Sales Tax * Gratuities Optional



Weekday Packages

Luncheon Menu Offered Monday-Friday Event Ending By 3:00 PM

Dinner Menus offered Monday - Thursday after 4:00 PM

Minimum of 75 Guests Guaranteed

Includes Dinner Rolls & Butter, Coffee, Tea, Milk, & Soft Drinks

Plated Style

Luncheon - \$38.00 per person

Dinner - \$44.00 per person

Mixed Green Salad
Pasta Selection
One Chicken Selection
Starch Selection
Vegetable Selection

Buffet Style

Luncheon - \$38.00 per person

Dinner - \$44.00 per person

Mixed Green Salad
Pasta Selection
One Chicken Selection
Top Round of Beef
with Au Jus
Starch Selection
Vegetable Selection

Family Style

Luncheon - \$42.00 per person

Dinner - \$50.00 per person

Mixed Green Salad
Pasta Selection
One Chicken Selection
One Signature Entrée Selection
Starch Selection
Vegetable Selection

Bar Selections

Four Hour Bar Available

Cash Bar

Beer & Wine \$9.00 per person

Standard Bar \$12.00 per person

Premium Bar \$16.00 per person

Luxe Bar \$19.00 per person

Ultra Lux Bar \$25.00 per person

Includes Four Hour Hall Rental, Standard Linens, Stock Colored Napkins, & Staffing* Plus Additional 6% Sales Tax *Gratuities Optional

Additional Room Rental Available at \$150/Hour



Menu Options

Salad Selections

Mixed Greens
Caesar Salad +\$3.00
Spinach Salad +\$3.00
Michigan Cherry Salad +\$3.00

Pasta Selections

Penne	Meat Sauce
Farfalle	Marinara
Capellini +\$2.00	Alfredo
Tortellini +\$3.00	Tomato Basil
	Palomino

Chicken Entrée Selections

Chicken Piccante with Lemon Sauce
Chicken Francese with Grilled Lemon
Chicken Parmigiano topped with Marinara & Mozzarella
Chicken Piccata with Artichokes & Capers in Lemon Sauce
Chicken Marsala with Mushroom Marsala Wine Sauce
Crispy Chicken Cutlet with Lemon Garnish
Chicken Florentine with Spinach & Fontina Cheese

Signature Entrée Selections

Beef Tenderloin with Our Signature Mushroom Sauce + \$8.00
Roasted Pork Tenderloin Finished with Rosemary Demi Glaze
Italian Sausage with Tri-Colored Peppers
Chef Carved Prime Rib Buffet Only +\$8.00
Roasted Veal Served with Sautéed Mushrooms and Tri Colored Peppers +\$8.00
Broiled Salmon with Choice of Maple Dijon Glaze or Lemon Herb Butter +\$5.00
Filet Mignon with Our Signature Mushroom Sauce Plated only +\$15.00

Starch Selections

St Anne Potato
Italian Whipped Potatoes
Roasted Redskin Potatoes
Redskin Potatoes with Butter & Parsley
Rice Pilaf +\$1.00

Vegetable Selections

Green Beans Almondine
Broccoli & Cauliflower
Mixed Vegetables
California Blend
Asparagus +\$3.00

Plus Additional 6% Sales Tax * Gratuities Optional



Bar Selections

Standard Bar +\$12.00 Per Person

Smirnoff Vodka, Royal Canadian Whiskey, Bacardi Rum, Jim Beam, Lauders Scotch, Peach Schnapps, Bombay Gin, Sweet & Dry Vermouth, House Red & White Wine, Labatt & Bud Light on Tap

Premium Bar +\$16.00 Per Person

Tito's Vodka, Captain Morgan, Bacardi, VO Whiskey, J&B Scotch, Jack Daniels, Jim Beam, Tanqueray Gin, Sweet & Dry Vermouth, Peach Schnapps, Upgraded Red & White Wines, Labatt & Bud Light on Tap

Luxe Bar +\$19.00 Per Person

Grey Goose Vodka, Crown Royal, Tanqueray Gin, Hennessy, Johnny Walker Black, Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Peach Schnapps, Sweet & Dry Vermouth, Kahlua, Bailey's, Upgraded Red & White Wines, Labatt & Bud Light on Tap

Ultra Luxe Bar +\$25.00 Per Person

Grey Goose Vodka, Crown Royal Canadian Whisky, Bombay Sapphire Gin, Hennessy Cognac, Johnny Walker Black Scotch, Jack Daniels Single Barrel Whisky, Woodford Reserve Bourbon, Patron Silver Tequila, Sailor Jerry Spiced Rum, Captain Morgan White Rum, Aperol, Peach Schnapps, Triple Sec, Sweet & Dry Vermouth, Kahlua, Bailey's, Upgraded Red & White Wines, Sparkling Wine, Labatt & Bud Light on Tap

Bar Upgrades

Champagne Toast at Guest Tables	\$2.00 per person
Passed Champagne Offered for One Hour	\$3.00 per person
House Wine Offered at Each Table <i>Recommend two bottles per table</i>	\$15 per bottle
Signature Drink	Starts at \$6.00 per person
Mimosa Bar	\$5.00 per person
Bellini Bar	\$6.00 per person
Cappuccino & Espresso Cart <i>Kahlua, Bailey's, Sambuca included</i>	\$6.00 per person

*We also have your favorite Hard Seltzers and mixers like Redbull or pineapple juice available as add-ons

Plus Additional 6% Sales Tax * Gratuities Optional