

Main St Pub Banquets

Banquet Facility Rental - 2014

Minimum 40 people

Grand Room

Maximum Capacity: 200

\$500 Rental

Laker Room

Maximum Capacity: 90

\$300 Rental

Falcon Room

Maximum Capacity: 60

\$200 Rental

Amenities Provided:

- Tables
- Chairs
- White Table Linens
- Sandalwood (Tan) linen napkins
- China
- Glassware
- Flatware
- Chafing Dishes
- Dance Floor
- Coat Room
- Guest book stand
- Projector
- Projector Screen
- Patio (seasonal)
- Room set up
- Room clean up

Food and Beverage Menu

Buffet Style - \$18.99/person*

Includes: Salad, Two entrée choices, Two side choices, Dinner rolls.

Individually Plated - \$19.99/plate*

Includes: Salad, Two entrée choices, Two side choices, Dinner rolls.

Family Style - \$20.99/person*

Includes: Salad, Two entrée choices, Three side choices, Dinner rolls.

*Plus 6.0% Tax and 20% Gratuity

Salads

Garden- Romaine and iceberg blend, tomatoes, cucumbers, and croutons. Served with Traditional Ranch, French and Italian dressings.

Caesar- Romaine lettuce and seasoned croutons tossed in creamy Caesar dressing Parmesan cheese.

Cranberry Almond- Romaine lettuce, dried cranberries, slivered almonds & mozzarella cheese served with your choice of dressing. Recommended with Raspberry Vinaigrette.

Entrées

Poultry

Chicken Marsala – Tender chicken breast in a rich and creamy Marsala wine sauce with mushrooms and garlic.

Rosemary Chicken – Chicken topped with a rosemary balsamic glaze finished with honey.

Chicken Kabobs – Grilled chicken, button mushrooms, green peppers & onion on a skewer served with a zesty homemade kabob sauce. Skewers optional

Bruschetta Chicken – Chicken breast topped mozzarella cheese & Bruschetta style tomatoes.

Oven Roasted Turkey Breast* – Slow roasted turkey breast thinly sliced & topped with a traditional turkey gravy.

Beef

Prime Rib* – Rosemary and garlic seasoned prime rib served with Au Jus. Additional \$1 for this menu selection

Teriyaki Beef Medallions – Marinated beef tenders, thinly sliced, topped with an orange teriyaki glaze with grilled pineapple.

Burgundy Mushroom Beef Medallions – Tender beef medallions in a rich mushroom & wine gravy

Grilled Pepper Steak – Black pepper encrusted beef sliced & served on a bed of green & red peppers and onion.

Tuscan Pot Roast – Slow roasted tender pot roast topped with red wine gravy & Italian herbs.

Roast Beef* – Slow roasted beef thinly sliced and served with traditional brown gravy.

Fish

Cilantro Butter Salmon – Grilled salmon filets topped with homemade cilantro butter. Additional \$1 for this menu selection.

Parmesan Encrusted Whitefish – Baked fresh Lake Michigan white fish topped with parmesan and panko bread crumbs.

Tilapia with Garlic Cream Sauce – Farm raised Tilapia broiled and served with homemade garlic cream sauce

Cajun Broiled Snapper – Snapper filet dusted with Cajun spice and broiled topped with a fresh pico de gallo. Additional \$1 for this menu selection. Additional preparations: Pecan butter, Bruschetta, Bourbon

Pork

Honey Glazed Ham* – Slow roasted pit hams sliced thin and finished with a honey glaze

Rosemary Pork Loin – Rosemary and garlic rubbed pork loin thinly sliced & served with a rosemary gravy.

Slow Roasted Pork Shoulder – Whole pork shoulder slow roasted & shredded and topped with pork gravy.

Vegetarian

Grilled Vegetable Primavera – Seasonal Vegetables tossed with homemade red sauce with Penne pasta.

Stuffed Portobello Caps – Fresh portabella mushroom caps filled with an artichoke, spinach & tomato blend. Topped with Feta & Mozzarella cheeses and finished with a balsamic reduction.

Pasta

Chicken Penne Alfredo – Penne pasta tossed with a homemade Alfredo sauce and topped with sliced grilled chicken.

Six Cheese Cavatapi with Bacon – Cavatapi Pasta tossed with a six cheese blend and bacon.

Sundried Tomato Ravioli – Jumbo sundried tomato ravioli tossed in a tomato cream sauce and topped with mozzarella cheese.

Bacon Cheese Tortellini – Tri-colored cheese filled tortellini tossed with olive oil, bacon, fresh basil, whole tomatoes & shredded parmesan cheese.

Carving Station

(\$50 Set-up Fee, 40 people minimum)

Prime Rib

Roast Beef

Oven roasted Turkey

Honey Glazed Ham

Side Choices

- Rice Pilaf
- Roasted Red-skin Potatoes
- Mashed Potatoes
 - Traditional Garlic
 - Loaded (Bacon, Scallions, Cheese)
 - 5-Cheese Blend
- Green Bean Almandine
- Green Bean Casserole
- Honey-Glazed Baby Carrots
- Cut Corn with Roasted Red Peppers
- Chef's Vegetable Medley

Miscellaneous Additional Items

Cake Cutting Fee - \$1/person, up to \$50.

Head Table Backdrop - \$50

Tea-Light Candles - \$2 per table (three candles per table)

Colored Linen Napkins- \$25

Beverage Selections

(\$50 Bar Set-up Fee)

Non-Alcoholic

Soda -\$2.00/glass (individual)

-\$1.75/person (group rate)

Punch Bowl

-\$2.00/person (group rate)

Liquor

Well- \$3.00

Call- \$4.00

Premium- \$4.50

Super Premium - \$5.25

Draft Beer

Domestic - \$300/keg

Import - \$360/keg

Microbrews – Market Price

Bottled Beer available upon request

Wine

Salmon Creek - \$35.99/\$4.50

- Chardonnay

- Pinot Grigio

- Merlot

- Cabernet Sauvignon

- White Zinfandel

Dante Reserve - \$26/\$6.50

- Cabernet Sauvignon

- Chardonnay

- Merlot

Grand Traverse Select - \$26/\$6.50

- Riesling

*All alcoholic beverage prices are subject to change.