



# Standard Buffet \$30 per person

### **Buffet Includes:**

Mixed Greens Salad with choice of Dressing Served Family Style with Warm Bread Sticks

### Two Pasta Dishes:

Fettuccine Alfredo Penne w/Meat Sauce

### Choice of Two Entrées:

Sliced Top Round of Beef Au jus Chicken Breast Piccata Herb roasted Chicken

## Choice of Two Sides:

Green Beans
Broccoli w/Lemon butter
Winter Mix - Broccoli, Cauliflower & Carrots
Oven Roasted Potato
Creamy Whipped Potato
Au gratin Potato

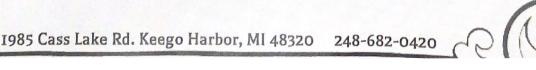
## Add Ons:

Carved Round of Beef at Buffet table \$1.50 per person Cheeses (Imported & Domestic) & Crackers \$4 per person Assorted fresh Vegetables w/Dip \$4 per person Assorted fresh Fruit Platter \$4 per person Beef Upgrade or additional entrée (Market price)

Includes: Soft Drinks ~ Coffee ~ Tea ~ Water

Includes: White Linen Cloths & Napkins (Room set up)

Not included: Set-Up of Favors ~ Seating Cards ~ Center Pieces ~ Set up of rental Items







# Family Style \$32 per person

# Choice of One Soup:

Chicken Stracciatella Italian Wedding w/Meatballs Chicken Pastina Minestrone

#### Salad:

Mixed greens Salad w/House Dressing Served with warm Garlic Sticks

#### Choice of Two Entrees:

Roasted Top Sirloin Au jus
Italian Sausage w/Peppers & Onions
Meatball in Gravy or Tomato Sauce
Polish Kielbasa w/Sauerkraut
Roasted Herb Chicken
Chicken Breast Piccata
Filet of Salmon w/ Warm Dill Sauce
Roasted Pork Tenderloin w/Orange Glaze
Chicken Breast Marsala

### Choice of Two Sides:

Green Beans
Broccoli w/Lemon Butter
Winter Mix: Broccoli - Cauliflower & Carrots
Oven Browned Potato
Garlic Creamy Whipped Potato
Au gratin Potato

## Upgrades:

Beef Tenderloin w/ Zip Sauce \$6 per person Roast Prime Rib w/Horseradish Sauce \$5 per person

Includes: White Linen Cloths & Napkins (Room set up)
Soft Drinks ~ Coffee ~ Tea ~ Water

Not included: Set-Up of Favors ~ Seating Cards ~ Center Pieces ~ Rental Items

1985 Cass Lake Rd. Keego Harbor, MI 48320 248-682-0420





# Deluxe Buffet \$50 per person

## Deluxe Buffet Includes:

Fresh Fruit Display Vegetable Tray with Dip Cubed Domestic & Imported Cheese & Crackers

Mixed Greens Salad with choice of Dressing (Served to the table)

Warm Garlic Sticks

Soft Drinks ~ Coffee ~ Tea ~ Water

## Choice of Three Entrées:

Tenderloin of Beef\* Carved to Order (\$2 additional)

Roasted Prime Rib of Beef\* Carved to order (\$2 additional)

BBQ Ribs - Dry Rubbed or Sauced

Roasted Pork loin with Michigan Dressing & Cranberries

Dearborn Smoked Ham

Roasted Breast of Turkey with Michigan Dressing & Cranberry

Chicken Breast Marsala Chicken Breast Piccata

Roasted Herb Chicken

Fresh Herb Baked Salmon

Fried Jumbo Shrimp Tempura Top Round of Beef Au jus

## Choice of One Pasta:

Fettuccine Alfredo

Penne w/Marinara or Meat Sauce

Bowties w/Olive Oil, Garlic and Roasted Vegetables

## Choice of Two Sides:

Green Beans

Broccoli w/Lemon Butter

Winter Mix: Broccoli - Cauliflower & Carrots

Oven Roasted Potato

Garlic Creamy Whipped Potato

Au gratin Potato

Includes: White Linen Cloths & Napkins (Room set up)

Not included: Set-Up of Favors ~ Seating Cards ~ Center Pieces ~ rental Items

1985 Cass Lake Rd. Keego Harbor, MI 48320 248-682-0420





# Contract

Deposit:

A \$500 Deposit is required upon signing this catering sales agreement.

Cancellation:

In the event you need to cancel your event, a full deposit will be refunded except for a \$100 administration fee.

Guarantee:

We MUST be notified of your guest count 7 business days prior to the event. Charges will reflect the guarantee even if fewer guest attend. We reserve the right to change menu prices.

Food Services:

Due to current health regulations, food may NOT be brought in from off premises nor taken once food has been prepared & served, with the exception of event cakes.

Beverages:

- It is our policy as a licensee of the State of Michigan Alcoholic Beverages & in accordance with regulations, all Liquor, Beer & Wine MUST be provided by Santia Banquet Center. Under no circumstances may alcoholic beverages be brought in from outside. Guest must be 21 years or older to consume (or purchase) alcoholic beverages.
- We may require a valid I.D and refuse service to guest.

Banquet Room:

Our event space will accomodate a **Minimum** of 75 guest and **Maximum** of 200 guaranteed guest.

Banquet room will have space available for a dance floor & your Music provider.

Room Duration: 6 1/2 hours, Not to exceed 1am

Room includes: White linen cloths & napkins, Room Fee & Coat check





# Santia Banquet Center Bar Options



# Standard Bar Package

House Vodka
House Gin
Seagrams V.O. Whiskey
Cutty Sark Scotch
Jim Beam Bourbon
Bacardi Rum
Captain Morgan
Vermouth - Sweet & Dry
Domestic House Wines
Peach Schnapps
Draft beer

\$22 per person complete 6 hours Continuous

# Premium Bar Package

Vodka - Tito's & Absolute
Bourbon - Jack Daniels
Gin - Tanqueray
Rum - Bacardi
Captain Morgan
Whiskey - Canadian Club
Seagrams V.O.
Scotch - Dewars
Peach Schnapps
Vermouth - Sweet & Dry
House Wines
Draft beer

**\$24 per person** complete 6 hours Continuous

# **Ultra Premium Bar Package**

Whiskey - Crown Royal or Seagrams V.O.
Scotch - Chivas or Dewars White label
Gin - Beefeater
Vodka - Ketel One or Grey Goose
Bourbon - Jack Daniels Black
Rum - Bacardi - Captain Morgan
Plus: Southern Comfort
Tequila
Triple Sec.
Baileys Irish Cream
Kahlua
Red | White Wines
Premium Draft

\$30 per person complete 6 hours Continuous







# Cash Bar Options

BEER:

Draft \$3.00 **Bottled** 

Varies \$3 - \$5

Pitcher

\$9.00

WINE:

House

Glass

\$7.00

Carafe \$24.00 **Premium** 

Glass Bottle \$8.00 Varies 22 - \$25

LIQUOR:

**Well** \$5.00

**Premium** 

\$7.00

**Ultra Premium** 

\$8.00

Rocks • Manhattan • Etc. add .50

**Cordials** 

**Blended Drinks** 

\$7.00

\$8.00

\$95 Bartender fee (One Bartender Per 75 Guests)