

Lion's Den BANQUET MENU

A GREAT BEGINNING

We offer a variety of cold & hot hors d'oeuvres.

Hors d'oeuvres only reception requires a \$400 minimum food commitment.

CHILLED SELECTIONS

Garden Vegetable Tray (serves 10-15)

Variety of fresh cut veggies, served with house made dill dip. \$60

Fruit Tray (serves 10-15)

Selection of in-season fresh cut fruit, served with a dipping sauce. \$75

HOT SELECTIONS

Coconut Shrimp (30 pieces of "16-20" count)

Served with marmalade sauces. \$100

Quesadilla

(16 wedge pieces)

Tortilla stuffed with mesquite grilled chicken and a blend of cheeses. \$70

Chicken Wings (35 pieces)

Hand battered, served with 2 pints of sauces. \$95

Appetizer Platter (serves 10-15)

Potato Skins, Chicken Fingers, Fried Mushrooms, Cheese Sticks \$100

Deep Fried Vegetables (serves 10-15)

Fresh veggies hand battered and deep fried golden brown. \$80

BANQUET CHOICES

Pizza & Pasta - Family Style \$22.99 (Per Person)

Salad - Includes Garden, Greek or Antipasto salad (choice of one)

Famous house made bread sticks

Pasta - Mostaccioli (Marinara or Meat sauce)

Alibi Pizza - Large, two item pizzas

Drinks - Coffee, Iced Tea, Soft Drinks - Pepsi products

Banquet Entrée Selections

Create your event menu by selecting your choice of salad, and up to four entrées from any price level. At your event, guests will receive a custom menu from which they will place their order from your selected options:

All meals served with Salad (choice of one)

Garden, Greek or Caesar

Famous House made Bread Sticks

Drinks - Coffee, Iced Tea, Soft Drinks - Pepsi products (up to 3 choices)

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ENTRÉE SELECTIONS

Silver Selections \$24.99 (Per Person)

Fish & Chips
Baked Spaghetti
Lasagna
Alfredo Penne

Penne Pasta w/Marinara or Meat Sauce
Mostaccioli
Chargrilled Chicken Breast (GF)

Gold Selections \$26.99 (Per Person)

Fried Shrimp
Lemon Chicken
Baked Iceland Cod (GF)

Chicken Alfredo Penne
Chicken Parmesan
Caprese Chicken (GF)

Platinum Selections \$32.99 (Per Person)

Atlantic Salmon (GF)
Prime Rib (12 oz. - weekend only)
NY Strip (12 oz.) GF

Chicken Scampi
Chicken Marsala
Shrimp Scampi w/Fettuccine

Note - All temp entrées are cooked medium unless otherwise requested

DESSERTS

Cost is per person for one uniform selection

Saunders Hot Fudge Brownie Sundae \$7

Snickers Pie with Saunders hot fudge & caramel sauce \$8

House-made Cheesecake \$8

Add strawberries for additional .50¢ per person

BEVERAGES

Coffee, Iced Tea & Fountain drinks are included
Additional beverage service is available as outlined below:

Open Bar

Drinks are priced ala carte and rung up throughout the event by the servers.
Host pays for all the drinks at the end of the event.

Cash Bar

Drinks are paid for by your guests when their order is brought to them

Limited Bar

Host may choose to offer select wine, select beer or both.
Host will be charged for each bottle (wine or beer) that has been opened.

Note: All prices subject to Michigan sales tax. All menu items and prices are subject to change.
Once your contract is signed, prices are guaranteed.