

# *San Marino Club*

Memorial Packages  
2023



## Luncheon Menu

Menu Offered Sunday-Thursday Event Ending By 3:00 PM

Minimum of 75 Guests Guaranteed

Includes Bread & Butter, Coffee, Tea & Soft Drinks & Cake Cutting

Buffet Style \$32.00 per person    Family Style \$35.00 per person

### *Salad Selection*

(Choice of One)

Mixed Green Salad

Caesar Salad +\$3.00

Spinach Salad +\$3.00

Michigan Cherry Salad +\$3.00

### *Pasta Selection*

(Choice of Pasta)

Penne

Farfalle

Capellini +\$2.00

Tortellini +\$3.00

(Choice of Sauce)

Meat Sauce

Marinara

Alfredo

Tomato Basil

Palomino

### *Entrée Selection*

Choice of One Chicken Selection

&

Choice of

Italian Sausage with Tri-Colored Peppers

Beef Tenderloin with Our Signature Mushroom Demi +\$8.00

### *Starch Selection*

(Choice of One)

Roasted Redskin Potatoes

Italian Whipped Potatoes

Redskin Potatoes with Butter & Parsley

Rice Pilaf +\$1.00

### *Vegetable Selection*

(Choice of One)

Green Beans Almondine

Broccoli & Cauliflower

Mixed Vegetables

California Blend

Asparagus +\$3.00

### *Bar Options*

Cash Bar

Beer & Wine \$5.00 per person

Standard Bar \$8.00 per person

Premium Bar \$12.00 per person

Luxe Bar \$15.00 per person

Ultra Lux Bar \$21.00 per person

Include Four Hour Hall Rental, Standard Linens, Napkins, and Staffing \*Plus Additional 6% Sales Tax \* Gratuities Optional



## 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 Tomato Sauce & Fresh 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

### *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



## Bar Selections

### *Standard Bar +\$8.00 Per Person*

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

### *Premium Bar +\$12.00 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 +\$15.00 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 +\$21.00 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	\$1.50 per person
Passed Champagne Offered for One Hour	\$2.50 per person
House Wine Offered at Each Table	\$15 per bottle
<i>Recommend two bottles per table</i>	
Signature Drink	\$4.00 per person
Mimosa Bar	\$5.00 per person
Bellini Bar	\$6.00 per person
Cappuccino & Espresso Cart	\$4.00 per person
<i>, Bailey's, Kahlua, Sambuca included</i>	\$4.00 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