

San Marino Club

Sunday Luncheon Packages
2023



Sunday Brunch Buffet Menu

\$40.00 Per Person

Menu Offered on Sundays Event Ending By 3:00PM
Minimum of 100 Guests Guaranteed

Includes Coffee, Tea, Soft Drinks, & Cake Cutting
Mimosas Passed Upon Arrival

Assorted Bagels & Breakfast Pastries

Scrambled Eggs

Breakfast Potatoes

(Choice of One)

Link Sausage

Smoked Bacon

Mixed Greens Salad

Entrée Selection

(Choice of One)

Chicken Parmigiano with Mozzarella in Tomato Sauce

Chicken Piccata with Artichokes & Capers in Lemon Sauce

Chicken Cutlet with Lemon Garnish

Pasta Selection

(Choice of One)

Penne with Meat Sauce

Penne with Marinara Sauce

Penne with Alfredo Sauce

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



Sunday Plated Lunch Menu

\$34.00 Per Person

Menu offered Sunday Event Ending by 3:00pm
Minimum of 100 Guests Guaranteed

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

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 Florentine with Spinach & Fontina Cheese

Chicken Parmigiano topped with Marinara & Mozzarella

Chicken Piccata with Artichokes & Capers in Lemon Sauce

Chicken Marsala in a Mushroom Marsala Wine Sauce

Starch Selection

(Choice of One)

St. Anne Potato

Italian Whipped Potatoes

Red Skin 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

Includes four hour hall Rental, Standard Linens, Stock Colored Napkins, & Staffing * Plus Additional 6% Sales Tax * Gratuities Optional



Sunday Luncheon Menu

Menu Offered Sunday Event Ending By 3:00 PM

Minimum of 100 Guests Guaranteed

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

Buffet Style \$34.00 per person

Family Style \$40.00 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



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

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, Jim Beam
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 |

Recommend two bottles per table

| | |
|-----------------|-------------------|
| 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,</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

Light Shower Brunch Package

Includes Rolls & Butter, Coffee, Tea, Milk, Soft Drinks, Standard Linens,
Stock Colored Napkins, Staffing, & Cake Cutting

\$35 Per Person

Assortment of Mini Pastries

Breakfast Potatoes

Scrambled Eggs

(Choice of One)

Sausage

Bacon

Build Your Own Salad

Lettuce, Tomatoes, Cucumbers, Carrots, Croutons,
Cheese, Olives, Ranch & House Vinagrette

Lemon Marinated Grilled Chicken Breasts

Fruit & Cheese Display

Bar Selections

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

Passed Mimosas - \$75 Per Hour

Mimosa Bar - \$6 Per Person

Includes four hour hall Rental, Standard Linens, Stock Colored Napkins, & Staffing * Plus Additional 6% Sales Tax * Gratuities
Optional