

BREAKFAST

CONTINENTAL BREAKFAST \$13.95

Assorted Danish Pastries, Bagels with Cream Cheese, Miniature Breakfast Muffins, Seasonal Fresh Cut Fruit, Chilled Juices, Coffee and Hot Tea

RISE & SHINE BUFFET \$17.95 (50 person Minimum)

Fluffy Scrambled Eggs, Belgium Waffles, Breakfast Sausages, Hickory Smoked Bacon, Home-Style Potatoes, Seasonal Fresh Cut Fruit, Breakfast Pastries, Assorted Chilled Juices, Coffee & Hot Tea

BRUNCH BUFFET \$23.95 (50 person Minimum)

Breakfast Pastries, Seasonal Fresh Cut Fruit, Assorted Chef Salads, Rolls & butter, Chilled Juices, Coffee & Hot Tea

(Choice of Six)

Fluffy Scrambled Eggs

Sliced Honey Glazed Ham

Applewood Bacon

Home-Style Potatoes

Italian Sausage & Peppers

Home-Style Meatballs

Fresh Vegetables

Chef's Spinach & Cheese Blend Quiche

Sausage Links

Cheese Filled Blintzes with Fruit Toppings

Herb Roasted Chicken

Kielbasa w/Sauerkraut

Rigatoni Pomodoro



BUFFET LUNCHEON

(50 person Minimum)

Herb Roasted Chicken

Chicken Scallopini

(Lemon, Marsala, Parmesan)

BBQ Chicken

Breaded Pork Loin

Pepper Steak

Home-Style Meatballs

Sliced Round of Beef with Mushroom Sauce

Smoked Sausage with Savory Sauerkraut

Italian Sausage w/Peppers

Fillet of Salmon *(add \$2)*

Lemon encrusted Cod *(add \$1)*

Buffet includes Bread Basket, Fresh Garden Salad, Assorted Chef's Cold Salads, Fresh Vegetables, Pasta or Potatoes, Coffee, Tea, Soft Drink and House Dessert.

Choice of: Two (2) Entrees \$22.95

FAMILY-STYLE LUNCHEON

(50 person Minimum)

Herb Roasted Chicken

Chicken Scallopini

(Lemon, Marsala, Parmesan)

BBQ Chicken

Breaded Pork Loin

Pepper Steak

Home-Style Meatballs

Sliced Round of Beef with Mushroom Sauce

Smoked Sausage with Savory Sauerkraut

Italian Sausage w/Peppers

Fillet of Salmon *(add \$2)*

Lemon encrusted Cod *(add \$1)*

Buffet includes Bread Basket, Fresh Garden Salad, Fresh Vegetables, Pasta or Potatoes, Coffee, Tea, Soft Drink and House Dessert.

Choice of: Two (2) Entrees \$26.95



INDIVIDUAL LUNCHEON

Chicken Caesar Salad	\$17.95	Rigatoni with Bolognese	\$17.95
Grilled Chicken, Romaine Lettuce tossed with Caesar Dressing, Croutons and freshly grated Parmesan Cheese		Hearty Meat Sauce	
Chopped Salad	\$17.95	Chicken Marsala	\$23.95
Mixed Greens, Tomato, Bacon, Egg, Red Onion, Olives, and Grilled Chicken – Chopped & tossed with Garlic Parmesan Dressing and topped with fresh Grated Parmesan Cheese		Lemon Chicken	\$21.95
Eggplant Parmesan	\$17.95	Sautéed in White Wine and Lemon Sauce	
Bowtie Primavera	\$17.95	Chicken Parmesan	\$23.95
Bowtie Pasta with fresh vegetables in Garlic Oil or Alfredo Sauce		Breaded Pork Loin	\$23.95
		Center Cut Pork Loin, lightly breaded and sautéed golden brown	
		Lemon Encrusted Cod	\$23.95
		Icelandic Cod lightly breaded, sautéed and topped with Lemon Beurre Blanc	

All Luncheon Entrées include Bread Basket, Fresh Garden Salad, Vegetable, Coffee, Tea, Soft Drink, and House Dessert. Exception: Soup is served with Salad Entrées

DELI LUNCHEON \$20.95

Choice of Three (3) Salads: Fresh Garden Salad, Pasta Salad, Country Coleslaw, Home-Style Potato Salad or Fruit Salad

- Roast Beef or Corned Beef, Imported Polish Ham, Roasted Turkey Breast, and Imported Hard Salami
- Assorted Cheeses, Lettuce, Tomato & Pickles
- Assorted Breads, Rolls and Condiments
- Fresh Brownies & Baked Cookies
- Coffee, Tea and Soft Drink



All food and beverages are subject to a 6% sales tax and 18% service charge. Prices subject to change without notice.

DINNER BUFFET

\$44.95

(Choice of two (2), House Bar Included, 50 person Minimum) \$46.95*

Herb Roasted Chicken

Chicken Scallopini

(Lemon, Marsala, Parmesan)

BBQ Chicken

Breaded Pork Loin

Pepper Steak

Home-Style Meatballs

Sliced Round of Beef with Mushroom Sauce

Smoked Sausage with Savory Sauerkraut

Italian Sausage w/Peppers

Fillet of Salmon *(add \$2)*

Lemon encrusted Cod *(add \$1)*

Buffet includes Bread Basket, Fresh Garden Salad, Assorted Chef's Cold Salads, Fresh Vegetables, Pasta, Potatoes, Coffee, Tea and House Dessert.

FAMILY-STYLE DINNER

\$46.95

(Choice of two (2), House Bar Included, 50 person Minimum) \$48.95*

Herb Roasted Chicken

Chicken Scallopini

(Lemon, Marsala, Parmesan)

BBQ Chicken

Breaded Pork Loin

Pepper Steak

Home-Style Meatballs

Sliced Round of Beef with Mushroom Sauce

Smoked Sausage with Savory Sauerkraut

Italian Sausage w/Peppers

Fillet of Salmon *(add \$2)*

Lemon encrusted Cod *(add \$1)*

All Family-Style Dinners include: Bread Basket, Fresh Garden Salad, Pasta or Potato, Vegetable, Coffee, Tea and House Dessert.

***Premium to include Friday and Saturday Weddings between April and October**



INDIVIDUAL DINNERS

(House Bar Included)

Boneless Breast of Chicken	\$37.95	Salmon Filet	\$44.95
Sautéed Chicken Breast presented with your choice of the following:	\$39.95*	Broiled Salmon served with Wild Forest Mushrooms and Leeks in light Crème Sauce with fresh Basil	\$46.95*
• Piccata – served with Artichokes & Capers in White Wine & Lemon Sauce			
• Marsala – Button Mushrooms with Marsala Wine Sauce		N.Y. Strip Steak	\$49.95
• Parmesan – Breaded, topped with Tomato-Basil Sauce, Mozzarella, & Parmesan Cheese		Broiled to perfection and served with Zip Sauce	\$51.95*
• Siciliana – Herb Italian Bread crumbs with Amogglio Sauce			
Eggplant Parmesan	\$36.95	Filet Mignon	\$51.95
Sliced Eggplant, Lightly Breaded, layered with Tomato Basil Sauce, Mozzarella and Parmesan Cheese	\$38.95*	Hand Cut Filet and topped with Zip Sauce	\$53.95*
Lemon Encrusted Cod	\$41.95	Surf & Turf	Market Price
Icelandic Cod lightly breaded, sautéed and topped with Lemon Beurre Blanc Sauce	\$43.95*	Petite Filet Mignon and Lobster Tail or Shrimp	
		<i>Dinner Entrees include Bread Basket, Fresh Garden Salad, Vegetable, Potato, Coffee, Tea and House Dessert.</i>	
		Children's Menu	\$11.95
		<i>(Ages 3-12)</i>	\$12.95*
		• Chicken Fingers with French Fries	
		• Half-off Adult Dinner	

***Premium to include Friday and Saturday Weddings between April and October**



HORS D' OEUVRES

Choice of four (4) \$14.95

Choice of three (3) \$10.95

FREEDOM HILL

Banquet & Event Center

Phone: 586-795-2800

COLD

Imported and Domestic Cheese w/Gourmet Crackers

Fresh Cut Vegetables w/Dip

Assorted Bruschetta

Antipasto Brochettes

Crudit  Shooters

Caprese Skewers

HOT

Stuffed Mushroom Caps

Miniature Spinach & Cheese Pies

Assorted Miniature Quiche

Mini Meatballs w/Zip Sauce

Swedish Meatballs

Caramelized Onion Tarts

Salmon Mousse Phyllo Cups

Coconut Breaded Shrimp w/Spicy Sweet Glaze

Chicken Wings – Spicy, Buffalo, BBQ or Regular

Spring Rolls

Risotto Balls

Fried Oysters

Italian Sausage

Smoked Sausage

Calamari

Chicken Tenderloins

Based on 1 hour service with Hors D' Oeuvres or Buffet package

CARVING STATIONS *(Chef Attended \$130)*

Priced per person

Roasted Turkey Breast *\$5.95*

Glazed Pork Loin *\$5.95*

Herb Encrusted Round of Beef *\$6.95*

Honey Glazed Ham *\$5.95*

Roasted Tenderloin of Beef *\$10.95*

All Carving Stations served with Artisan Rolls and full Condiments



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DESSERTS *(Priced per person)*

Tiramisu

Lady Fingers dipped in espresso, layered with Mascarpone Cheese and shaved chocolate \$6.95

Chocolate Mousse

Chocolate mousse served with raspberry Sauce, and topped with fresh raspberry \$4.95

Decadence Cake

Moist Chocolate cake with layers of milk & white chocolate mousse covered in chocolate ganache, topped with chocolate curls \$6.95

New York Style Cheesecake

New York Style Cheesecake topped with fresh strawberries \$6.95

Miniature Cannolis

Italian pastry shell filled with homemade Cream, chocolate, cinnamon and nuts \$3.95

Cookie Assortment

Platters of fresh baked gourmet cookies \$4.95

Gourmet Miniature Pastries

Platters of individual assorted miniature pastries \$4.95

SWEET ENDINGS

Decorative table display
(50 person Minimum)

Sweet Table “Sin” Sation

A beautiful display of individual miniature pastries, assorted cheesecakes, cookies, and fresh sliced fruits \$13.95

Fancy Fruit Platters

Assortment of fresh sliced seasonal fruit \$6.95

SWEET TABLE ENHANCEMENTS

Custom Hand-Carved Ice Sculptures

Available for any occasion
Price available upon request

Strawberry Tree

Chocolate dipped strawberries \$150

Croquembouche Tree

Custard filled and caramelized cream puffs \$150

Chocolate Fountain

Price available upon request



ACCOMPANIMENTS

APPETIZERS

Served individually as first course

Seasonal Fruit Cup \$4.95

Antipasto \$5.95

Portabella Mushrooms \$4.95

Shrimp Cocktail (3 Pc) \$8.95

SOUPS

(Add \$2 per person)

Italian Wedding

Chicken Brodo

Pasta Fagioli

SALADS

Choice of One (1)

Chef's House Salad

Caesar Salad

VEGETABLES

Choice of One (1)

Fresh Mix (*zucchini, squash, carrots, red peppers*)

Peas & Mushrooms

Glazed Baby Carrots

Buttered Green Beans

Fresh Asparagus (*Seasonal, Add \$2*)

POTATOES, RICE & PASTA

Choice of One (1)

Santa Anna Potatoes

Oven Roasted Potatoes

Redskins Buttered

Vegetable Rice Pilaf

Pasta with Choice of Sauce:

Bolognese, Pomodoro, Palmina,

Marinara, Tomato Basil



BEVERAGES

HOUSE BAR

(Included in all Dinner Packages)

Vodka
Rum
Gin
Scotch
Whiskey
Bourbon
Peach Schnapps
House Wines
Draft Beer

PREMIUM BAR

(\$4.50 Additional)

Stolichnaya Vodka
Bacardi Rum
Bacardi Oakheart
Bombay Gin
Dewars Scotch
Canadian Mist Whiskey
Southern Comfort
Jack Daniels Bourbon
Jose Cuervo
House Wines
Bud & Bud Light

Bars include Sweet & Dry Vermouth, juices, mixers, soft drink, garnishes and service staff.

WINES, CHAMPAGNES & SPARKLING WINES

To compliment your event selection, should you prefer bottled wine, champagne, or sparkling wine, our wine list has an excellent variety from which to choose.

PUNCH SERVICE

(Priced Per Gallon)

Fruit Punch \$35
Fruit Punch with Liquor \$55

As a very special feature on your wine selection, we are proud to have



*Wines available for you to toast and enjoy at your event.
Please ask for more of these details from our
Catering & Corporate Event Manager. Salute!*

