



RECEPTION SPECIAL Buffet with Stocked Bar

Includes Buffet, Beer, Wine, & Mixed Drink Bar



2500 Whispering Pines Dr. Pinckney, Mi. 48169 WhisperingPinesBanquets.com (734) 878-0009



\$47 SPECIAL MENU

(Select 2 Main Entrees)

Chicken Entrees

Herb Special Baked Chicken Chicken Au Champagne Asiago Chicken Marsala Chicken (w/ artichokes or mushrooms)

Beef Entrees

Beef Medallions w/Zip Sauce Roast Beef Au jus *Filet Mignon 6 oz. *Whole grilled filet option for plated

packages only add \$8 per order

Seafood Entrees

Salmon with Lobster Sauce Maple Soy Salmon Shrimp Scampi Broiled Lemon Tilapia



"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

(Select 1 Pasta Entree)

Pasta Selections

Choose: Tricolored Bow Tie, Fettuccini, or Penne pasta - Served with one choice of: garlic oil & parsley, tangy marinara sauce, or pesto with roasted pepper & onion. *Alfredo sauce *Additional \$1 per person

(Select 1 Salad)

Salads

Traditional tossed salad
Caesar salad
Romaine salad
*Michigan signature cranberry salad
*Additional charge of \$1 per person
Complimentary rolls & butter

(Select 1 Side)

Potatoes & Rice

Herb redskins
Parmesan redskins
Princess mashed
Au gratin potatoes
Sweet potato w/brown sugar & marshmallow
Wild rice blend



(Select 1 Vegetable)

Vegetable Selections

Green beans almondine
Green beans, yellow beans & carrots
Oven roasted seasonal vegetable
Broccoli w/carrots & leeks
Sweet glazed baby carrots

Beer, Wine & Mixed Drink Bar

Includes a variety of sodas, coffee,& juices. Beer: Bud Light, Miller Lite or Labatt Blue.

Wines: Chardonnay, White Zinfandel, Merlot, Pinot Grigio, & Cabernet

Sauvignon (Moscato available for \$100 additional charge)

Well Liquors: Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Tequila, & Peach

Schnapps. (6 Consecutive hours are included)

OFFER EXPIRES 11/30/19. VALID FOR NEW BOOKINGS ONLY. Must have an adult minimum of 100 guests on Fridays or Sundays & adult minimum of 150 on Saturdays. Reception events require an additional \$900 room fee, 6% sales tax, and 18% service charge.





For more information or to book your date, please call us at (734) 878-0009

APPETIZER OPTIONS

Cheese and Fruit Display Tower with Assorted Cracker Trays \$3.75 Per Person

Fresh Vegetable Tray With Dip \$3.75 Per Person

One Hour Butler Service (Choose 3 Hors d'oeuvres) \$10.95 Per Person

Hot Hors d'oeuvres

Bruschetta with brown sugar Balsamic glaze Sesame Chicken w/Ginger Sauce Meatballs- Swedish Meatballs- Sweet and Sour Spring Rolls with a Dipping Sauce



Cold Hors d'oeuvres

Herb Creamed Cheese Filled Cherry Tomatoes Herb Creamed Cheese Salami Cornettes Shrimp Cocktail Antipasto Skewer

POPULAR UPGRADES

Food & Beverages

Bar Upgrade (Liquors to deluxe) Michigan Beer Upgrade (1 draft or 2 bottles)	\$6 Per person \$3 Per person	Plated Dinner (One Entrée) Plated Dinner (Dual Entree) Family Style Dinner	\$4 Per person \$7 Per person \$5 Per person
Add Extra Hour Bar	\$3 Per person	Late Night Pizza (10:30 p.m.)	\$3 Per person
Head Table Champagne	\$30 Per Bottle	Dessert Table	\$6 Per person
Entire Room Toast	\$375	Add Hour Room Rental	\$130

Wedding Ceremony

Outdoor Wedding (75 chairs included) \$600 Additional Ceremony Chairs (Per 25) \$100 Brown Arch \$20

Reception Room Décor

Sunset Room Swag \$750 Includes 6 total swags of fabric from ceiling. 2 crisscross the fireplace, 2 swags to mid point,	Ballroom Swag \$750 Includes 8 total swags of fabric.	
& 2 more across the fireplace.	Decorator's Package	\$120
Chiavare Chairs \$7 Per chair Available in Gold, Silver, Black, or Mahogany (Decided a minimum of 6 months prior to event)	Colored Napkin	\$100
	Colored Overlays	\$5 Each
Chair Covers w/ Sash \$3.50 per chair Available in Ivory, White or Black	Available in Black, Blue, Brown, Burgundy, Evergreen, Gold, Gray, Ivory, Mint, Navy, Pink, Red, Royal Blue, Sandalwood, Sun gold, or Yellow.	