

Where Receptions are Never Forgotten

CRANIK'S

C A T E R I N G

PRESENTS

Enchantment

BANQUET & CONFERENCE CENTER



CRANKSCATERING.COM

46915 Hayes Rd. Shelby Township, MI 48315 • 586.247.3800

WELCOME TO



Crank's Catering would like to welcome you to Enchantment Banquet & Conference Center. Our full-service facility is conveniently located on the southwest corner of 21 Mile Road and Hayes in Shelby Township. We can comfortably accommodate any event from 50 to 330 guests.

Our elegant facility specializes in anything from weddings, showers, anniversary parties, to your next corporate event! When hosting your next luncheon meeting we supply Wi-Fi, podiums, audio and video equipment.

As you step into our elegant banquet center, your view is enhanced with full-size windows bringing in natural lighting along with our beautiful chandeliers. Our large pub style bar is a hit for any event. Take a stroll through our outdoor patio area featuring a lit gazebo, water fountains and comfortable seating. It's the perfect spot to host your ceremony! Make sure you ask about our fireworks display, which is sure to leave quite the impression on your guests!

Enchantment invites you and your guests to enjoy a memorable event filled with culinary excellence, a prestigious atmosphere and professional service.



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Continental Breakfast

- assorted fresh bagels & cream cheese
- mixed freshly baked muffins
- assorted fresh danishes & pastries
- fresh donut selections
- buttery croissants
- assorted yogurt
- fresh fruit platters
- assorted juices
- coffee & gourmet teas
- \$12.00 per guest

hot & cold cereals upon request
add \$3.00 per guest

Rise & Shine

- scrambled eggs or quiche Lorraine (+\$2.00 PER GUEST)
- hickory-smoked bacon
- original Detroit sausage links
- or turkey sausage patties (+\$1.00)
- griddle pancakes or cinnamon apple French toast
- golden hash browns or seasoned country potatoes
- assorted fresh pastries
- mixed baked muffins
- fresh fruit platters
- chilled juices
- coffee & gourmet teas
- \$18.00 per guest
- omelette station
- add \$5.00 per guest
- chef fee \$100.00 per chef

Brunch Extravaganza

- eggs Benedict Florentine or homemade quiche
- omelette station - cooked to order by our chefs
- hickory-smoked bacon
- Italian sausage with roasted peppers & onions
- cinnamon French toast
- golden hash browns
- Crank's famous red skin parsley potatoes
- baked herb chicken
- roast sirloin with mushroom zip sauce
- farfalle alfredo
- penne pasta with meat sauce
- carved spiral ham with honey glaze
- French green beans
- Belgian carrots
- garden & Caesar salads with dressings
- assorted summer salads
- fresh fruit platters
- imported cheese & crackers
- raw vegetables & dips
- assorted relishes
- homemade rolls & butter
- appropriate condiments
- chilled juices
- coffee & gourmet teas
- \$26.00 per guest
- Bloody Mary bar
- add \$6.95 per guest



Daytime Luncheons - Family Style

served 11:00 am - 2:00 pm only

First Course

raw vegetables with crab dip
or
assorted relish platter (pickles, black olives, pepperoncini, roasted peppers)

Second Course

house green salad
or
your choice of one house-prepared soup, served with fresh artisan rolls & butter
• country chicken noodle • Italian wedding • cream of broccoli • minestrone • beef & mushroom barley
• chicken tortellini • baked potato chowder • summer squash

Third Course

• choice of one chicken (pg 23) • choice of one beef, pork or fish (pg 24, 25)
• choice of one pasta (pg 26) • choice of one starch/potato (pg 27) • choice of vegetable (pg 28)

Fourth Course

dessert platters - lemon bars, house prepared chocolate chunk cookies, brownies, caramel cashew bars, Oreo treasures

Also included

freshly brewed coffee and tea
chilled assorted sodas
white linen table covers
linen napkins, your choice of color
professional tuxedo staff
3-hour room rental

\$23.95 per guest

Additional services

3-hour beer and wine bar \$6.00 per guest
3-hour complete open standard bar \$8.00 per guest



Luncheon Buffets

Luncheon Buffet

choice of one chicken (pg 23)
choice of one beef, pork or fish (pg 24, 25)
choice of one pasta (pg 26)
choice of one starch/potato (pg 27)
choice of one vegetable (pg 28)

EXAMPLE MENU:

BAKED HERB CHICKEN
FRIED FISH ALMONDINE
FARFALLE ALFREDO
CRANK'S FAMOUS RED SKIN POTATOES
GREEN BEANS & BUTTON MUSHROOMS

Also comes with

garden salad and assorted house dressings
assorted fresh fruits
raw vegetables and dip
assorted relishes
(pickles, black olives, pepperoncini, roasted peppers)
imported and domestic cheeses
gourmet cracker assortment
4-6 summer seasonal salads
artisan baked rolls & butter
freshly brewed coffee and tea
chilled assorted sodas
3-hour room rental

Additional services

3-hour beer and wine bar \$6.00 per guest
3-hour complete open standard bar \$8.00 per guest

Add a dessert for as low as \$1.50 per guest

Note: If you decide to bring in your own desserts,
no problem! \$1.75 per guest plating fee.

Monday - Friday

\$19.95 per guest
including 3-hour room rental

Saturday and Sunday

\$21.95 per guest (must be over by 3:00 pm due to next event)
including 3-hour room rental

Cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.
All prices subject to a 19% service fee and 6% sales tax. Gratuity is optional.

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Plated Luncheons

All lunch entrees include choice of antipasto platter or vegetable platter with crab dip, baby greens salad or Caesar salad, one starch (pg 27), one vegetable (pg 28), rolls and butter, dessert, freshly brewed regular and decaffeinated coffee, assorted hot teas, iced tea and sodas. Make any plated luncheon a combination you desire.

Chicken Alfredo

fettuccine pasta with grilled chicken slices in a creamy alfredo sauce. \$22.00 per guest

Penne Mediterranean

penne pasta served with sun-dried tomatoes, kalamata olives, mushrooms, feta cheese, onions and pine nuts in a marinara sauce. \$22.00 per guest

Quiche Lorraine

light, flaky pastry crust filled with egg, bacon and Gruyère cheese served with fresh melon and grapes. \$22.00 per guest

Chicken Piccata

boneless breast of chicken with lemon butter sauce with artichoke hearts and capers served on a bed of linguini pasta. \$22.00 per guest

French Breast of Chicken Dijonnaise

grilled chicken breast served with dijonaise cream sauce. \$24.00 per guest

Chicken California

boneless breast of chicken topped with sliced avocado, tomato, Monterey jack cheese and marinara sauce. \$24.00 per guest

Chicken Asiago

grilled chicken breast with spinach, artichokes and mushrooms with an asiago cream sauce. \$24.00 per guest



Seared Salmon

pan-seared salmon with apple cherry chutney and roasted red pepper. \$26.00 per guest

Grilled Herb Pork Loin

slices of pork loin served in a rosemary demi-glace. \$27.00 per guest

Southwest Sea Bass

fresh sea bass broiled with citrus salsa. \$33.95 per guest

Macadamia Nut Crusted Halibut

baked halibut rolled in a macadamia nut crust served with lemon butter sauce. \$31.00 per guest

Roasted New York Strip

sliced strip loin topped with sautéed mushrooms and garlic compound butter zip sauce. \$26.95 per guest

Filet Mignon

6 oz. of filet mignon served with a zip demi-glace. \$29.95 per guest

Or Create Your Own
Plated Luncheon!



Shower Specials

showers are available 9:00 am - 3:00 pm only

Ladies Brunch

choice of one boneless breast of chicken (pg 23)
quiche Lorraine
turkey sausage patties
cheesy potato casserole
pasta of your choice (pg 26)
chopped garden salad with dressing
4-6 summer salads
imported cheeses, meat & cracker display
assorted raw vegetables & dip
fresh assorted fruits
danishes & muffins
artisan rolls & butter
\$26.95 per guest

Also including

white linen tablecloths
choice of colored linen napkins
gift tables with skirting
head tables with skirting
cake table with skirting
freshly brewed coffee and tea
chilled sodas
4-hour room rental

add beer & wine for 3 hours - \$6.00 per guest
add standard bar for 3 hours - \$8.00 per guest

Note: If you decide to bring in your own desserts,
no problem! \$1.75 plating fee per guest.

Special Buffet 1

choice of chicken entrée (pg 23)
choice of pasta selection (pg 26)
garden salad and Caesar salad
with house-prepared dressing
fresh assorted fruit platter
fresh raw vegetable and dips platter
imported cheese & crackers
assorted relishes
6-8 assorted chef's choice summer salads
artisan rolls & butter
elegantly presented
\$17.95 per guest

Sit-Down Shower Special

Course 1: Soup

choice of one: • cream of broccoli • cheddar cheese ale • mushroom barley
• minestrone • chicken stracciatella • Italian wedding • chicken tortellini

Course 2:

your choice of:

Bird of Paradise: a hollowed-out pineapple filled with organic berries, a scoop of house-prepared white albacore tuna or chicken salad and Florida strawberry salad or your choice of salad on the side

or

California Club: real turkey breast with bacon, fresh avocados, tomatoes, shredded lettuce, tomatillo & colby jack cheese rolled in a fresh tortilla

\$19.95 per guest



Treat your family and guests to a night they will never forget. You and your guests will start off with a gourmet salad bar, which will include...

garden greens
romaine lettuce
spring mix trimmings
tomatoes
cucumbers
carrots
peppers
red onions
house-prepared croutons

assorted relishes (pickles, olives, peppers)
antipasto platters
assorted cubed and shredded cheeses
Caesar salad
potato salad
Italian coleslaw
bean salad
Asian pasta salad
seafood salad

fresh assorted fruits
Crank's Famous red skin potatoes
penne pasta with meat sauce
farfalle alfredo
rice pilaf
mashed potatoes & gravy
freshly baked artisan rolls & bread
assorted house dressings
and much more

Brazilian herb vegetables & pineapple also included

After you're seated from the salad and pasta bar, your guests will be greeted at their table by your servers carrying your choices of the following meats all on 2-foot skewers. Choice of 3 to 6 selections. Additional cost will apply.

Jamaican jerk chicken
sesame seed orange chicken
bacon-wrapped chicken
chicken limon
bbq pork loin

smoked sausage
linguica sausage
smoked bbq ribs
volcano shrimp
smoked sirloin (picanha)

Kansas city marinated beef
roasted ribeye add 3.00
beef tenderloin wrapped in bacon add 3.00
Brazilian lamb chops add 4.00

Also included with Brazilian BBQ

chair covers
linen table covers with your choice of colored napkins
coffee & tea service
professional bartender
professional tuxedo staff
event coordinator



Lunch

\$28.95 per guest - including 2-hour bar

Dinner

\$57.95 per guest - including 6-hour bar

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Take your special event out on our newly remodeled patio with freshly planted flowers, waterfalls, bistro seating and tables, sounds of the seasons, tiki bar, portable bars and elegant table coverings – along with our professional tuxedo staff and renowned culinary chefs, who will cook and present your food choices before you and your guests! Of course we can hold one of our banquet rooms in case of unfavorable weather. (rental fees may apply)

Patio BBQ Menu 1

marinated chicken kabobs
chop house beef kabobs
vegetable skewers with herb butter
pale rice pilaf
Greek salad with dressing
grilled pita
4-6 summer salads
assorted raw vegetables & dip
fresh assorted fruits
appropriate condiments
\$23.95 per guest

Patio BBQ Menu 2

Italian sausage with roasted peppers
fresh ground sirloin and turkey burgers
shucked buttered corn on the cob
baked maple honey beans
Michigan garden salad
4-6 summer salads
assorted raw vegetables & dip
fresh assorted fruits
appropriate condiments
assorted rolls & buns
\$21.95 per guest

Also included with Patio BBQs

all table and chair set up
chef's fee
cake cutting
freshly brewed coffee and tea
chilled sodas
white linen tablecloths
choice of colored linen napkins

Ask your event coordinator about our Fabulous Dessert and Bar Services!



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Hand-Passed Champagne Receptions

Unforgettable Stations Menu

Minimum of 4 stations. Base price starts at \$12.95

Customer Favorite

Champagne Reception is a great way to begin your unforgettable event. For the first hour, you will have your choice of 3 delightful hand-passed appetizers by white-gloved waitstaff, along with hand-passed champagne and a fruit and cheese display with gourmet crackers and a 1-hour open bar. \$18.00 per guest, available with dinner only

jumbo snow crab claws MARKET PRICE	chicken satays	mini stuffed cabbage
assorted crostinis	crab cakes with mustard sauce	oysters Rockefeller \$2.00
bacon-wrapped bbq chicken or steak	fresh sushi MARKET PRICE	shrimp & crab purses
bacon-wrapped scallops \$4.00	fried Alaskan cod tenders	smoked Polish sausage
bacon-wrapped water chestnuts	homemade Swedish meatballs	smoked salmon MARKET PRICE
bbq riblets	Italian sausage bites with roasted peppers	soft shell crab with Cajun tartar sauce MARKET PRICE
beef satays	jumbo shrimp cocktail (3 PCS. PER GUEST) \$8.00	spinach pie
beef tip puffs	large shrimp cocktail (3 PCS. PER GUEST) \$6.00	stuffed mushrooms with Maryland crab
beef wellington	lobster lollipops MARKET PRICE	chicken salad pinwheels
breaded chicken tenderloins	marinated fresh-cut lamb chops MARKET PRICE	fruit & cheese kabobs
buffalo wings (garlic, bbq, spicy, hot)	mini chicken wellington	grape leaves
Cajun steak bites	mini potato pancakes	hummus & crostinis
California spring rolls	mini quiche	

Fruit & Cheese Station

#1

assorted cubed fruit display
(HONEYDEW, WATERMELON, PINEAPPLE,
STRAWBERRIES, GRAPES, ETC.)
imported cheese & crackers display
(SHARP CHEDDAR, PEPPER JACK, NATURAL SWISS
& FONTINELLA WINE CHEESE)
fresh vegetables & Crank's famous garlic ranch
dip display (CUCUMBERS, CELERY, BABY CARROTS, CHERRY
TOMATOES, BROCCOLI & CAULIFLOWER)
\$6.95 per guest

Omelette Station #2

peppers • onions • mushrooms
ham • sausage • bacon
Monterey Jack • cheddar cheese
Swiss cheese • spinach • tomatoes
\$6.95 per guest / \$100.00 chef fee

Snack Station #3

hot spinach artichoke dip
crab dip with cracker assortment
assorted crostinis
ham Phillies
deviled eggs
\$5.95 per guest

Asian Station #4

assorted sushi • beef stir fry • chicken stir fry
shrimp stir fry • vegetable stir fry • fried rice
served in Chinese carryout cartons with chopsticks
\$10.95 per guest / \$100.00 chef fee

Hot Hors d'Oeuvre Station #5

mini chicken wellingtons
crab-stuffed mushrooms
bacon-wrapped chestnuts in bbq sauce
\$8.95 per guest

Pasta Station #6

assorted pasta (PENNE, FARFALLE, SPAGHETTI)
assorted sauce (MEAT, MARINARA, ALFREDO, OLIVE OIL & GARLIC)
toppings (MEATBALLS, SAUSAGE, SPINACH, CHICKEN,
MUSHROOMS, ADD \$2.00 FOR SHRIMP)
\$8.95 per guest / \$100.00 chef fee

Carving Station #7

filet of beef tenderloin or prime rib with mushroom
zip sauce • carved roasted turkey breast
all served on a hard roll • condiments (HORSERADISH
SAUCE, DIJON MUSTARD, MAYONNAISE)
\$11.95 per guest / \$100.00 chef fee

Seafood Station #8

shrimp cocktail • fresh smoked salmon display
crab claw cluster • oysters on the half shell
ice carving with company logo add \$400.00
\$13.95 per guest

Martini Mashed Potato Bar Station #9

sweet • garlic • yukon gold mashed potatoes
toppings (SOUR CREAM, CHIVES, BACON BITS, CARAMELIZED
ONIONS, BEEF AND CHICKEN GRAVY, CHEDDAR CHEESE &
MONTEREY JACK CHEESE)
\$6.95 per guest / \$100.00 chef fee

Mexican Station #10

mini tacos • mini burritos • mini chimichangas
nacho chips with cheese & all the fixings
(SHREDDED LETTUCE, TOMATOES, ONIONS, SLICED BLACK
OLIVES, SHREDDED MONTEREY JACK CHEESE & SOUR CREAM)
\$6.95 per guest

Pierogi Station #11

homemade pierogi sautéed with onions
cheese • potato • sauerkraut
served with sour cream & applesauce
\$8.95 per guest / \$100.00 chef fee

Middle East Station #12

homemade spinach pie • stuffed grape leaves
meat pie • tabbouleh
hummus with mini pita points
\$6.95 per guest

Dessert Station #13

mini chocolate éclairs • mini cannolis
lemon bars • pumpkin mini cheesecakes
Oreo treasures • caramel cashew bars
peanut butter tarts • raspberry twists
\$7.95 per guest



(stations only) base price starts at \$12.95 per guest

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Fabulous Evening Buffet Packages

An Elegant Evening Buffet

- choice of one chicken (pg 23)
- choice of one beef, pork or fish (pg 24, 25)
- choice of one pasta (pg 26)
- choice of one starch/potato (pg 27)
- choice of one vegetable (pg 28)

EXAMPLE MENU:

- BAKED HERB CHICKEN
- FRIED FISH ALMONDINE
- FARFALLE ALFREDO
- CRANK'S FAMOUS RED SKIN POTATOES
- GREEN BEANS & BUTTON MUSHROOMS



Your Buffet Also Comes With

- garden salad with house Italian vinaigrette & creamy garlic ranch
- assorted fresh fruits
- raw vegetables and dip
- assorted relishes
- (pickles, black olives, pepperoncini, roasted peppers)
- appropriate condiments
- chef's elegant touches
- imported and domestic cheeses
- gourmet cracker assortment
- 6-8 Crank's Famous summer salads
- artisan baked rolls & butter
- freshly brewed coffee and tea
- chilled assorted sodas



Also Included in Your Package

- white linen tablecloths
- fan-folded linen napkins in the color of your choice
- table skirting
- cake cutting & wrapping (wrapping material must be provided)
- professional waitstaff & bartender
- champagne toast for all guests (with bar service only)
- 6-hour room rental



Mon - Thurs & Sunday

Evenings after 6:00 pm
 per guest without bar service \$22.95
 per guest with 4-hour standard bar service \$29.95

Friday Night

Evenings after 6:00 pm
 per guest without bar service \$28.95
 per guest with 6-hour standard bar service \$35.95

Saturday Night

Evenings after 6:00 pm
 per guest without bar service \$32.95
 per guest with 6-hour standard bar service \$39.95

Ultimate Night Buffet Package

First Hour

An extravagant hors d'oeuvre table presented with Spanish, French, Italian and Wisconsin cheese selections along with crostini crackers, fresh seasonal cubed fruits, sliced imported salami & Italian hams, beautiful array of fresh vegetables and our house green goddess dip. Also included will be hand-passed champagne.

After your toast...

Dinner Begins

Crank's maitre d' staff will present to you and all your guests a table-side tossed green salad or Caesar salad with our house vinaigrette dressing along with freshly baked artisan rolls & butter.

After all salads are served...

Your Ultimate Buffet Begins

with your choice of • one beef/pork/veal (pg 24, 25) • one chicken (pg 23) • one pasta (pg 26) • one starch (pg 27) • one vegetable (pg 28)
 EXAMPLE: KANSAS CITY BEEF TENDERLOIN TIPS / CHICKEN PICATTA / LASAGNA ROLL-UPS / CRANK'S FAMOUS RED SKIN POTATOES / GRILLED ASPARAGUS

As well as...

assorted fresh sliced fruits, raw vegetables with our green goddess dip, assorted relishes (pickles, black olives, pepperoncini, roasted peppers), appropriate condiments, imported and domestic cheeses, gourmet cracker assortment, 6-8 Crank's famous summer salads, and artisan baked rolls & butter.

Specialty Dessert Display Station

The Enchantment staff will present a 2-minute firework show out of these desserts. Raspberry tortes, lemon bars, double chocolate brownies, caramel cashew bars, Oreo treasures, mini pumpkin and coconut cream pies. All desserts will be displayed in a most elegant way for you and your guest to enjoy.

We are not done yet...!

Late-Night Snack

your choice between: • Coney Island bar • pizza bar • taco/nacho bar • grilled cheese & tomato soup

6-hour Bar Service Upgrade

Absolut Vodka, J&B Scotch, Captain Morgan Rum, Bacardi Rum, Beefeaters Gin, Seagram's 7, Canadian Club Whisky, Jim Beam Bourbon, Crankers IPA Craft Beer, Draft Labatt Blue & Bud Light, merlot, cabernet, chardonnay, white zinfandel

Including...

- freshly brewed coffee
- gourmet teas
- professional waitstaff & bartender
- white linen tablecloths
- napkins in the color of your choice
- chair covers
- skirting for specialty tables
- cake cutting & wrapping

Friday Night

\$52.95 per guest

Saturday Night

\$56.95 per guest

Sunday - Thursday Nights

\$48.95 per guest

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5-Course Family Style

First Course

assorted relishes (pickles, black olives, pepperoncini, roasted peppers)

or

raw vegetables with Maryland crab dip

Second Course

house-prepared soup, your choice of:

- country chicken noodle • Italian wedding • cream of broccoli • jalapeno corn chowder • chicken pastinni
- Texas pepper pot • or whatever you have in mind!

Third Course

new house Enchanted salad (mixed greens with feta cheese, tomato, cucumber, sun-dried cherries)

or

Caesar salad with house-prepared dressing

Fourth Course

your choice of pasta

- penne with meat sauce • farfalle alfredo • encrusted mac & cheese • or pasta primavera

Fifth Course

- choice of one beef, pork or fish (pg 24, 25) • choice of one chicken (pg 23)
- choice of one starch/potato (pg 27) • choice of one vegetable (pg 28)



Also Included with Your Package

- champagne toast for all guests
- 6-hour standard house bar
- professional waitstaff & bartender
- white linen tablecloths
- table skirting
- fan-folded linen napkins in the color of your choice
- cake cutting & wrapping (WRAPPING MATERIAL MUST BE PROVIDED)

Friday & Sunday Night

\$48.95 per guest

Saturday Night

\$52.95 per guest

Monday - Thursday Nights

\$42.95 per guest

7-Course, Sit-Down Family Style Extravaganza

First Course/ First Hour of Reception

Tuxedo waitstaff with white gloves, hand-passed champagne along with 4 of our house-prepared appetizers
EXAMPLE: SHRIMP SHOOTERS, BACON-WRAPPED CHICKEN, SESAME SEED SPINACH PIE, MARYLAND CRAB CROSTINIS

or

charcuterie board display with fresh assorted cubed fruits, domestic & imported cheese assortments, sliced salamis, aged ham and assortment of nuts, displayed elegantly.

Second Course - Soup

- choice of: • Italian wedding soup • country chicken noodle • baked potato chowder • cream of broccoli
- shrimp chowder • or your choice

Third Course - Salad

- choice of salad with fresh hot rolls & butter: • mixed garden green salad • Caesar salad • Mediterranean salad
- Enchanted salad • arugala salad • or your choice

Fourth Course - Pasta

- choice of pasta: • farfalle alfredo • pasta primavera with garlic & oil • mostaccioli with meat sauce • penne marinara
- mama's stuffed shells • fettuccine with palomino sauce • or your choice

Fifth Course - Main Course

- choice of • one chicken (pg 23) • one beef/pork/veal (pg 24, 25) • one starch (pg 27) • one vegetable (pg 28)

EXAMPLE: CHICKEN PICCATA / KANSAS CITY BEEF TENDERLOIN TIPS / CRANK'S FAMOUS RED SKIN POTATOES / GRILLED ASPARAGUS

Sixth Course - The Sweet Tooth

- choice of: • pumpkin cheesecake with vanilla bean whipped cream • Chef Monte's carrot cake • seasonal fruit torte
- Chef Chelsea's Mini Dessert Platters (MINI CHOCOLATE ECLAIRS, MINI CANNOLIS, MINI LEMON & RASPBERRY BARS, OREO COOKIE BARS, CASHEW CARMEL PETIT FOURS, CHOCOLATE STRAWBERRIES, CHOCOLATE PEANUT BUTTER BARS, STRAWBERRY TARTS, MINI PUMPKIN CHEESECAKES)
- Complete Dessert Table Extravaganza (ask sales coordinator for details / add \$4.00) • or whatever you can think of

Seventh Course

- choice of: • taco & nacho bar • slider bar • Coney Island bar • pizza bar • sandwich platter

Also Included with Extravaganza!

- chair covers with choice of sash color
- 6-hour premium bar
- signature drink of your choice
- professional tuxedo waitstaff & bartenders
- champagne toast for all guests
- gourmet coffee cart with wide variety of cordials and fixings

Ask about our
next taste testing!

Friday & Sunday

\$64.95 per guest

Saturday

\$68.95 per guest

Monday - Thursday

\$54.95 per guest

Plated Gourmet Dinners

Your plated dinner will begin with a table-side maitre d', who will present each table with a charcuterie board of mixed nuts, organic berries, assorted cheeses and imported salami and ham.

Next, all tables will be served a fresh tossed or Caesar salad plated with our house-prepared artisan rolls & butter. After the salad is completed, you will receive your choice of any kind of pasta, plated to each guest.

Now comes your dinner selection:

Filet Mignon & Chicken Piccata

filet mignon with zip sauce, chicken piccata, stuffed red skin potatoes, steamed broccolini with compound herb butter. \$52.95 per guest

Filet Mignon & Chicken Marsala

filet mignon with herb butter, chicken marsala, roasted yams with cinnamon apple chutney, grilled asparagus. \$52.95 per guest

Filet Mignon & Salmon

filet mignon with fresh apple orchard salmon, roasted parmesan garlic fingerling potatoes and mini root vegetables with herb butter. \$56.95 per guest

Duet Filet Mignon & Lobster Tail

duet filet mignon with truffle mushroom au jus, Australian cold-water lobster tail with roasted lemon butter, Delphi potatoes and roasted tomato parmesan with asparagus glazed tips. Market Price

Chicken & Perch

crispy mustard chicken with basil cream sauce, sautéed Lake Michigan perch, Delphi potatoes, steamed broccoli with béarnaise sauce. \$54.95 per guest

Rack of Lamb

Persian rack of lamb with garlic mashed potatoes and European glazed carrots. \$58.95 per guest

Pork Chops & Stuffed Shrimp

center-cut & panko-breaded pork chops, stuffed shrimp with Maryland crab, special baked potato and cauliflower au gratin. \$57.95 per guest

Veal Marsala & Stuffed Flounder

veal marsala, stuffed flounder, au gratin potatoes, green bean almondine. \$56.95 per guest

Also included is a 6-hour standard bar. And after your dinner, choose of one of our fabulous desserts or a sweets assorted platter.



Create Your Own Hors d'Oeuvre Buffet

All hors d'oeuvre menus will include imported cheese and crackers, fresh assorted fruits, raw vegetables with homemade dip, assortment of chips, peanuts and pretzels.

MINIMUM OF 3 ADDITIONAL ITEMS

\$6.95 per guest with dinner
\$16.95 per guest without dinner

Enhance your small plates buffet with these options

mini potato pancakes \$2.00

assorted crostinis \$1.50

homemade Swedish meatballs \$2.00

hot spinach artichoke dip \$2.50

large shrimp cocktail \$4.00 (3 PIECES PER GUEST)

jumbo shrimp cocktail \$6.00 (3 PIECES PER GUEST)

Italian sausage bites with roasted peppers \$2.00

smoked Polish sausage \$2.00

mini stuffed cabbage \$2.00

buffalo wings (garlic herb, bbq, spicy or hot) \$2.50

bbq riblets \$3.00

fried Alaskan cod tenders with tartar sauce \$2.50

breaded chicken tenderloins \$2.50

Cajun steak bites \$3.00

beef tip puffs \$3.00

shrimp & crab purses \$3.00

shrimp stuffed peppers \$3.00

crab cakes with mustard sauce \$3.00

mini chicken or beef wellington \$2.50

soft shell crab with Cajun tartar sauce \$3.00

bacon-wrapped water chestnuts in bbq sauce \$3.00

stuffed potato skins with bacon, onions & cheddar \$2.00

oysters on the half shell \$4.00

bacon-wrapped bbq chicken \$4.00

bacon-wrapped bbq scallops \$4.00

bacon-wrapped scallops \$4.00

oysters Rockefeller \$3.00

lobster lollipops MARKET PRICE

chicken or beef satays \$2.50

smoked salmon MARKET PRICE

Alaskan king crab claws \$6.00

stuffed mushrooms with Maryland crab \$3.00

marinated fresh-cut lamb chops \$6.00

carved mini tenderloin - French-dip style \$5.00

carved turkey breast with mini French rolls \$3.00

spinach pie \$2.00

California spring rolls \$2.00

mini quiche \$2.00

hummus \$1.50

chicken salad pinwheels \$2.00

blt sliders \$2.50

pulled pork sliders \$2.00

turkey sliders \$2.00

beef sliders \$2.00

portobello kale sliders \$3.00



Dessert Stations

À la Carte Desserts

All themed stations are priced per guest based on a one-hour reception. Theme stations are intended to be served with additional items to provide substantial fare for your guests. *Minimum of 25 guests*

Gourmet Coffee Station

your guests will be able to indulge in freshly brewed coffee, cappuccino, espresso and lattes with flavored creams, whipped cream, Italian chocolate shavings and cinnamon sticks. * \$4.95 per guest * \$7.95 per guest to add Kahlúa, Baileys and Sambuca

Ice Cream Sundae Bar

Detroit's own Stroh's French vanilla and chocolate ice cream – toppings include: chocolate, strawberry and caramel sauces, crushed pineapple, banana slices, chocolate shavings, candy sprinkles, cookie crumbs, pecans, walnuts, peanuts & maraschino cherries. * \$5.95 per guest * \$6.95 edible ice cream cups

Exotic Chocolate Fountain

like no other chocolate fountain with a mixture of milk chocolate and white chocolate. For dippers: marshmallows, mini crisp rice treats, pretzels, cantaloupe cubes, pineapple triangles, strawberries, wafers, lady fingers and other chef surprises. * \$8.95 per guest

Enchantment Dessert Table

mini cannoli * mini chocolate éclairs
chocolate-covered strawberries * chocolate brownies * lemon bars
raspberry bars * cookies and cream bars * butterscotch cashew bars
chocolate peanut butter bars * pumpkin cheesecake bars * freshly baked pies
assorted cookies * assorted cubed fruits * \$10.95 per guest

Mini Dessert Table

assorted freshly baked cookies * homemade frosted brownies
mini chocolate éclairs * mini cannoli * \$5.95 per guest

Cupcake Extravaganza

a wide variety of wonderful cupcakes: chocolate, vanilla, marble, lemon, pumpkin spice and carrot and any other chef's creations for the special occasion, displayed in a garden of flowers and props.
* \$5.95 per guest

Good Humor ...anybody?

yes, that's right, here at Enchantment we can jingle the Good Humor cart filled with a variety of Good Humor favorites: chocolate éclairs * strawberry shortcakes * ice cream bars * bomb pops * toasted almonds
all in an umbrella cart. * \$3.95 per guest

Dessert Crepes Station

a thin pancake filled with strawberry, chocolate, banana, Nutella or assorted fruit fillings and then cooked over an open flame. 1 chef attendant required
at \$100.00 * \$7.95 per guest

European Station

an assortment of French pastries * mini éclairs * baklava * truffles * petit fours.
Freshly brewed regular and decaffeinated coffee displayed with flavored syrups, whipped cream, chocolate shavings and cinnamon sticks.
Also served with fine teas. * \$8.95 per guest

Note: If you decide to bring in your own desserts, no problem! \$1.75 plating fee per guest.

Tiramisu Layer Cake

a twist on a classic dessert - layer of espresso cream infused with mascarpone.
* \$6.95 per guest

Chef Monte's Carrot Cake

moist, rich carrot cake with cream cheese filling. * \$5.95 per guest

Peach Cobbler

light sponge cake with coffee almond flavor, mascarpone cheese and grated chocolate shavings on a painted plate. * \$5.95 per guest

New York Cheesecake

cheesecake with a crunchy graham cracker crust on a painted plate of raspberry sauce. * \$4.95 per guest

Chocolate Chunk Peanut Butter Cheesecake

cheesecake with chocolate peanut butter chunks, showered with chocolate sauce on a painted plate. * \$4.95 per guest

Strawberry Tart

tart shell base layered with Bavarian cream and topped with loads of sweet strawberries. * \$4.95 per guest

White Chocolate Fudge Torte

a rich chocolate fudge cake layer on bottom with a creamy white chocolate layer on top with a drizzle of raspberry sauce. * \$7.95 per guest

Candy Man Candy Table

here are just a few examples of the selections available:
(feel free to request your favorites!)

- Tootsie Rolls * Hershey's miniatures
- assorted chocolate Hershey's Kisses * Mounds bars
- peanut M&Ms * Butterfingers
- plain M&Ms * Pixy Stix
- Good & Plenty * honeycomb
- flavored taffy * caramels
- licorice * gift bags

\$8.95 per guest (over 100 guests)
\$9.95 per guest (under 100 guests)
\$10.95 per guest (color-themed candy table)

Sheet Cakes

cake flavors – yellow, chocolate, marble, lemon, red velvet
\$1.75 per guest

À la Carte Treats

- scoop of ice cream \$1.75 per guest
- assorted freshly baked cookies \$1.50 per guest
- frosted brownies \$2.00 per guest
- assorted gourmet cupcakes \$3.50 per guest
- assorted regular cupcakes \$1.50 per guest
- cannoli \$3.75 per guest
- chocolate éclairs \$3.75 per guest

Note: If you decide to bring in your own desserts, no problem! \$1.75 plating fee per guest.



Bar & Beverage Services

Specialty Services

Super Premium Bar

- Tito's Vodka
- Stoli Raspberry Vodka
- Bombay Sapphire Gin
- Dewar's Scotch
- Hennessy Cognac
- Jack Daniel's Tennessee Whiskey
- Jameson Whiskey
- Crown Royal Whisky
- Captain Morgan Rum
- Bacardi Rum
- Jose Cuervo Tequila
- Baileys Irish Cream Liquor
- Kahlúa Coffee Liquor
- bottled, draft & craft beer
- 14 Hands Merlot and White Zinfandel
- Kendall-Jackson Chardonnay
- \$8.00 per guest upgrade

Premium Bar

- Absolut Vodka
- J&B Scotch
- Captain Morgan Rum
- Bacardi Rum
- Beefeaters Gin
- Seagram's 7
- Canadian Club Whisky
- Jim Bean Bourbon
- Crankers IPA Craft Beer
- Draft Labatt Blue & Bud Light
- merlot • cabernet
- chardonnay • white zinfandel
- \$4.00 per guest upgrade

Standard House Bar

- house vodka
- house whiskey
- house bourbon
- house rum
- house gin
- house scotch
- peach schnapps
- draft beer
- wine

Punches

(ALL PUNCH BOWLS SERVE APPROXIMATELY 50 GLASSES)

- melody fruit punch \$60.00 per bowl
- spiked melody fruit punch \$75.00 per bowl
- champagne punch (mimosa) \$75.00 per bowl
- champagne fountain rental \$75.00

3-hour beer & wine bar \$8.00 daytime per guest, evening \$12.00 per guest

- bloody mary bar \$5.95 per guest
- bar tab \$100.00 bottle fee
- cash bar \$100.00 bottle fee



On-Site Ceremony

- Crank's outdoor patio \$500.00
- indoor ceremony SEE YOUR CRANK'S SALES REPRESENTATIVE (includes 1-hour rehearsal)

Chair Covers

- fitted white \$2.00
- fitted ivory \$3.00
- fitted black \$3.00
- colored sashes \$1.00

Chiavari Chairs with Cushions

- chairs \$7.95 per chair
- (chair colors: white, gold, silver, black, natural and mahogany)
- (cushion colors: white, ivory and black)

Fireworks Display

- fireworks display available for an additional fee of \$2,500.00 (20-minute display outside)

Patio Tiki Bar

\$500.00

Ice Sculptures

ice sculptures starting at \$300.00 each

Uplighting

colored uplighting available at \$25.00 per canister

Video/ Audio Equipment

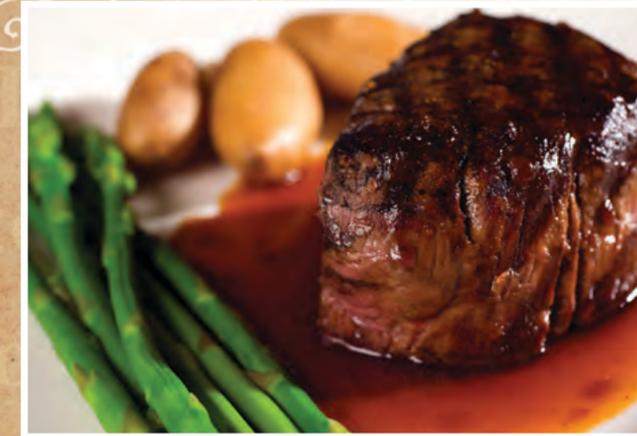
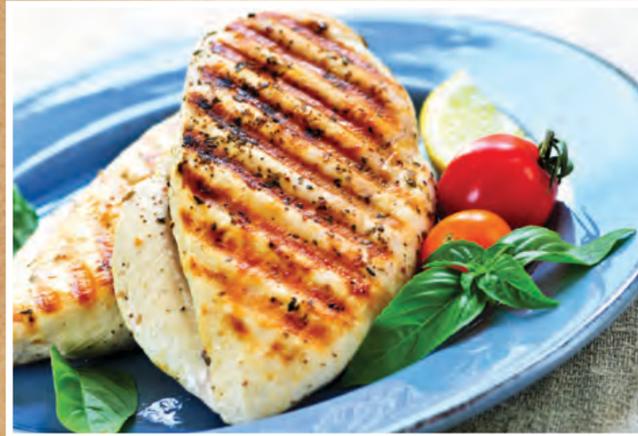
starting at \$50.00

Pipe & Drape

12-ft. sections \$75.00

Stage & Risers

\$200.00



Chicken Selections

BAKED HERB CHICKEN

select pieces of chicken seasoned with our own special combination of herbs and spices.

ROSEMARY CHICKEN

select pieces of chicken marinated with dijon mustard, olive oil, rosemary and fresh garlic, then oven roasted to perfection.

BUTTER CRUMB OVEN-FRIED CHICKEN

one of Crank's "famous" dishes – select pieces of chicken dredged in our house herbs and spice mixture then topped with Japanese buttered bread crumbs.

COUNTRY FRIED CHICKEN

select pieces of chicken soaked in buttermilk, dipped in seasoned flour and fried to a crispy coating.

ITALIAN PARMESAN CHICKEN

select pieces of chicken coated with an Italian bread crumb crust and baked, then topped with marinara sauce, parmesan and mozzarella cheese.

HAWAIIAN CHICKEN

select pieces of chicken coal-seared with a pineapple glaze, then topped with a sweet sauce consisting of ginger, scallions, pineapple tidbits and mandarin oranges.

CHICKEN SUPREME (CRANK'S SIGNATURE DISH)

a lightly breaded, boneless breast of chicken topped with Swiss cheese and sliced mushrooms, then baked in a velouté sauce with white wine and garlic.

SMOTHERED CHICKEN

sautéed chicken with onions, peppers, and mushrooms then finished with chicken demi-glace and provolone cheese.

CHICKEN PICCATA

boneless breast of chicken sautéed with a savory lemon sauce, artichokes, garlic, wine and capers.

CHICKEN MARSALA

boneless breast of chicken sautéed, deglazed with marsala wine and topped with mushrooms and a marsala wine sauce.

CRISPY MUSTARD CHICKEN WITH BASIL CREAM

boneless breast of chicken marinated in a 3-mustard cream bath, breaded with a crispy panko bread crumb crust, then drizzled with a basil cream sauce.

CHICKEN TUSCANY

sautéed chicken breast, topped with lemon, spinach, sun-dried tomatoes, artichoke hearts and pearl onions simmered in a wine sauce.

CHICKEN WELLINGTONS

puffed pastry dough stuffed with chicken breast and a mushroom duxelles then baked and topped with chicken chablis sauce.

CHICKEN TERIYAKI

boneless breast of chicken marinated in our own teriyaki sauce.

CHICKEN MONTEREY

boneless breast of chicken sautéed in butter and white wine with grilled peppers and onions, topped with béchamel sauce and Monterey jack cheese.

CHICKEN CORDON BLEU *add \$2*

boneless breast of chicken stuffed with savory smoked ham and natural Swiss cheese, rolled, breaded and baked, then topped with a dijon cream sauce.

Beef Selections

ROAST SIRLOIN

eye round of beef oven roasted in our special seasonings and covered with our savory herb brown sauce with mushrooms.

EYE ROUND OF BEEF WITH BOURGUIGNONNE SAUCE

eye round of beef braised in red wine and garnished with pearl onions and button mushrooms.

HOMEMADE MEATBALLS

our famous homemade meatballs in a mushroom brown sauce. (also available in a Swedish cream sauce upon request.)

LONDON BROIL WITH BORDELAISE SAUCE

marinated flank steak, charbroiled and sliced on the bias in wedges and served with a bordelaise wine sauce.

KANSAS CITY BEEF TIPS *add \$3*

tenderloin of beef cut in bite-size chunks and slow roasted in a brown sauce.

BEEF WELLINGTON *add \$3*

tenderloin of beef stuffed with a duxelles (a mixture of finely chopped mushrooms, shallots and herbs slowly cooked in butter) then wrapped in a puff pastry.

SHORT RIBS

slowly roasted short ribs with pearl onions, celery, Belgian carrots and stewed tomatoes.

STUFFED CABBAGE

grandma's famous ground beef stuffing rolled in fresh steamed cabbage, covered in a secret tomato sauce and slow baked.

Carving Selections

(available for guest count of 50 people or more)

CARVED FLAMBE' OF STEAMSHIP ROUNDS

slow-roasted top sirloin flambé with brandy.

CARVED FILET MIGNON WITH ZIP SAUCE *add \$6 per guest*

pismo tenderloin served with our ultimately flavorful zip sauce.

CARVED PRIME RIB OF BEEF *add \$6 per guest*

slow oven-roasted prime rib of beef encrusted with our special seasonings then served with an au jus.

CARVED TURKEY

roasted turkey slow roasted in our specialized herbs concoction cooked to a perfect temperature and bronzed—moist and juicy throughout with a flavor you just can't get any other way.

SPIRAL HAMS (DEARBORN)

honey-glazed baked hams

Culinary Creations



Pork Selections

SMOKED KIELBASA

"Polish-style" slow-smoked sausage baked in our homemade tangy sauerkraut.

ITALIAN-STYLE SAUSAGE

"Italian-style" mild-seasoned sausage baked and served with a blend of grilled peppers and onions.

ROASTED PORK SCALLOPINI

medallions of boneless pork loin roasted in chef's scallopini sauce. A "must try" at our taste testing!

PORK CHOPS

breaded center-cut pork chop with an herb-crust coating.

PORK ROAST ST. PAUL *add \$2*

oven-roasted pork roast served with a dijon mustard cream sauce.

ROASTED PORK TENDERLOIN

oven-roasted tender cut of pork coated in our special seasonings and served with a flavorful pork gravy.

STUFFED PORK TENDERLOIN *add \$3*

oven-roasted tenderloin stuffed with our own homemade bread stuffing.

BBQ RIBS

Canadian baby back ribs seasoned well and baked until tender in our own signature bbq sauce.

SPIRAL HAM

Dearborn spiral honey-glazed ham on the bone.

CITY CHICKEN

pork and veal skewered, dipped in an egg wash and then a seasoned bread crumb mixture, fried lightly to brown and baked to perfection. Served with a special city chicken sauce.



Fresh Fish Selections

PARMESAN-ENCRUSTED HALIBUT

grilled with baby vegetables topped with bernaise sauce — "oh so good!"

ORCHARD SALMON

served with apples and a honey glaze - so good!

CHILEAN SEA BASS

grilled with baby vegetables topped with citrus butter.

HOUSE BATTER FRIED FISH (AWESOME!)

with almonds, oats and panko bread crumbs

Veal Selections

VEAL PICCATA

sautéed with a savory lemon sauce, artichokes, garlic, wine and capers.

VEAL MARSALA

sautéed, deglazed with marsala wine and topped with mushrooms and a marsala wine sauce.

VEAL SALTIMBOCCA

slices of veal sautéed, topped with prosciutto ham and fontinella cheese topped with a sage demi-glaze.

VEAL PARMESAN

coated with an Italian bread crumb crust and baked, then topped with marinara sauce, parmesan and mozzarella cheese.



Pasta Selections

MOSTACCIOLI WITH MEAT OR MARINARA SAUCE

ridged mostaccioli in our hearty meat or marinara sauce.

FARFALLE ALFREDO

bowtie pasta in our homemade creamy alfredo sauce.

PASTA PRIMAVERA

a special dish of rotini noodles, broccoli, carrots, zucchini and red peppers with garlic butter and a parmesan and boursin cheese sauce.

GOURMET MACARONI AND CHEESE

our house blend of cheeses reduced down into a fluffy milky cheese sauce! add bacon, ham, shrimp, crab or lobster for extra cost.

THIN SPAGHETTI

a special kind of pasta prepared with olive oil, roasted garlic and herbs then tossed with baked bread crumbs, garlic and parmesan cheese...mama mia!

ROTINI

curly rotini noodles served with your choice of meat sauce or marinara.

LEMON CHICKEN LINGUINE

diced chicken breast sautéed in olive oil with fresh herbs and seasonings then tossed in house prepared linguine noodles and roasted red peppers.

TORTELLINI/ROTINI MIX

cheese-stuffed tortellini and rotini noodles topped with your choice of meat sauce, marinara or alfredo sauce.

SQUASH RAVIOLI

house-prepared ravioli stuffed with spiced squash topped with palomino sauce.



PENNE PASTA WITH PALOMINO SAUCE

diagonal-cut penne pasta served in a combination of tomato and creamy béchamel sauce.

FETTUCCINE CARBONARA

narrow strips of egg noodles served in a carbonara sauce composed of cream, eggs, parmesan cheese and bits of bacon with an added ingredient of fresh green peas.

MAMA'S STUFFED PURSES *add \$2*

pasta stuffed with four cheeses, (ricotta, parmesan, romano and mozzarella) topped with your favorite sauce.

LASAGNA

baked broad noodles layered with ricotta, mozzarella and parmesan cheeses with our special meat sauce recipe.

LASAGNA ROLL-UPS

lasagna pasta with three-cheese spread, rolled up with Italian sausage topped with meat sauce and mozzarella—can also become vegetarian with artichoke hearts and spinach.

STUFFED SHELLS *add \$2*

jumbo pasta shells filled with a three-cheese combination (we'll add spinach if you prefer) then topped with a flavorful marinara sauce.

CRANK'S AVAILABLE SAUCES

meat	marinara	alfredo
garlic & oil	arrabbiata	ala vodka
palomino	basil pesto	summer squash



Potato & Starch Selections

RED SKIN PARSLEY POTATOES

our famous red skin potatoes steamed and seasoned then lightly mashed, blending together fresh garlic, creamy butter, romano and parmesan cheeses.

MASHED POTATOES OR GARLIC MASHED POTATOES

boiled Idaho potatoes mashed with heavy cream and butter for a creamy consistency. Upon request, we'll add roasted garlic for extra flavor!

POTATOES AU GRATIN

sliced potatoes covered in a cheddar cheese sauce then baked until golden brown.

SCALLOPED POTATOES

sliced potatoes baked in a velouté wine sauce, then topped with a blend of parmesan cheese and spices.

SOUR CREAM & CHIVE POTATOES

sliced potatoes in a sour cream sauce sprinkled with chives.

PEARL POTATOES

whole baby potatoes baked in a bath of savory butter and fresh parsley topped with scallions and lightly seasoned.

ANNA POTATOES

whole potatoes sliver-sliced with sautéed onions and chicken stock poured down the center, topped with parmesan cheese and butter and baked until perfectly tender.

DELPHI POTATOES

layers of sliced scalloped potatoes infused with Gruyère cheese, roasted garlic, and a white wine butter sauce

POTATO PARMESAN

cut potatoes seasoned and half baked with a parmesan cheese blend, then a rich béchamel sauce is poured over the potatoes, and they're baked again.

CHEESY POTATO BAKE

hash brown potatoes combined with onions and a cheddar cheese sauce.

CHEF SCOTT'S LAYERED POTATO DUO *add \$2*

alternating layers of au gratin and scalloped potatoes. can be cut like lasagna.

OVEN-ROASTED POTATOES

"new" potatoes or yukon gold potatoes cut in wedges, dusted with our special seasoning and roasted to perfection.

LADY FINGERS

boiled fingerling potatoes buttered and seasoned with a burst of flavor.

STUFFED RED SKIN POTATOES

red-skin potatoes, carved out and mashed with onions, cheese, sour cream and special seasonings. The skins are then stuffed with the mixture, topped with cheddar cheese and baked again to blend flavors.

RICE PILAF

white rice and orzo combined together in a steamed bath of chicken stock then simmered to the perfect consistency.

WILD RICE

nutty-flavored medium and long-grain rice, seasoned and cooked in a light chicken stock until tender.

VEGETABLE RICE

a blend of fresh vegetables with white rice.



Vegetable Selections

WHOLE KERNEL CORN

sweet kernel corn cooked in butter and herbs.

GREEN BEANS ALMONDINE

whole green beans steamed, seasoned and topped with sliced almonds.

MARINATED FRENCH GREEN BEANS

marinated "French cut" green beans, sautéed and topped with a balsamic vinaigrette.

GREEN BEAN CASSEROLE

traditional cut green beans in a creamy mushroom sauce and topped with frizzled onion straws.

BELGIUM CARROTS

steamed whole baby carrots with a sweet, brown sugar glaze.

MIXED GREENS

a perfect blend of broccoli, peas, green beans and more green goodness.

CALIFORNIA MEDLEY

steamed broccoli, cauliflower and carrots, seasoned to perfection.

SWEET PEAS

steamed sweet pearl peas with button mushrooms.

PRINCE EDWARD BLEND VEGETABLES

a mixture of green string beans, yellow beans and baby carrots, steamed and seasoned.

BAKED CAULIFLOWER AU GRATIN *add \$2*

fresh cauliflower seasoned with select herbs and spices in a creamy parmesan cheese sauce then topped with a Panko bread crumb topping.

ST. GEORGE MEDLEY

a combination of zucchini, yellow squash, red pepper and red onion sautéed and lightly seasoned.

BROCCOLI WITH HOLLANDAISE SAUCE *add \$2*

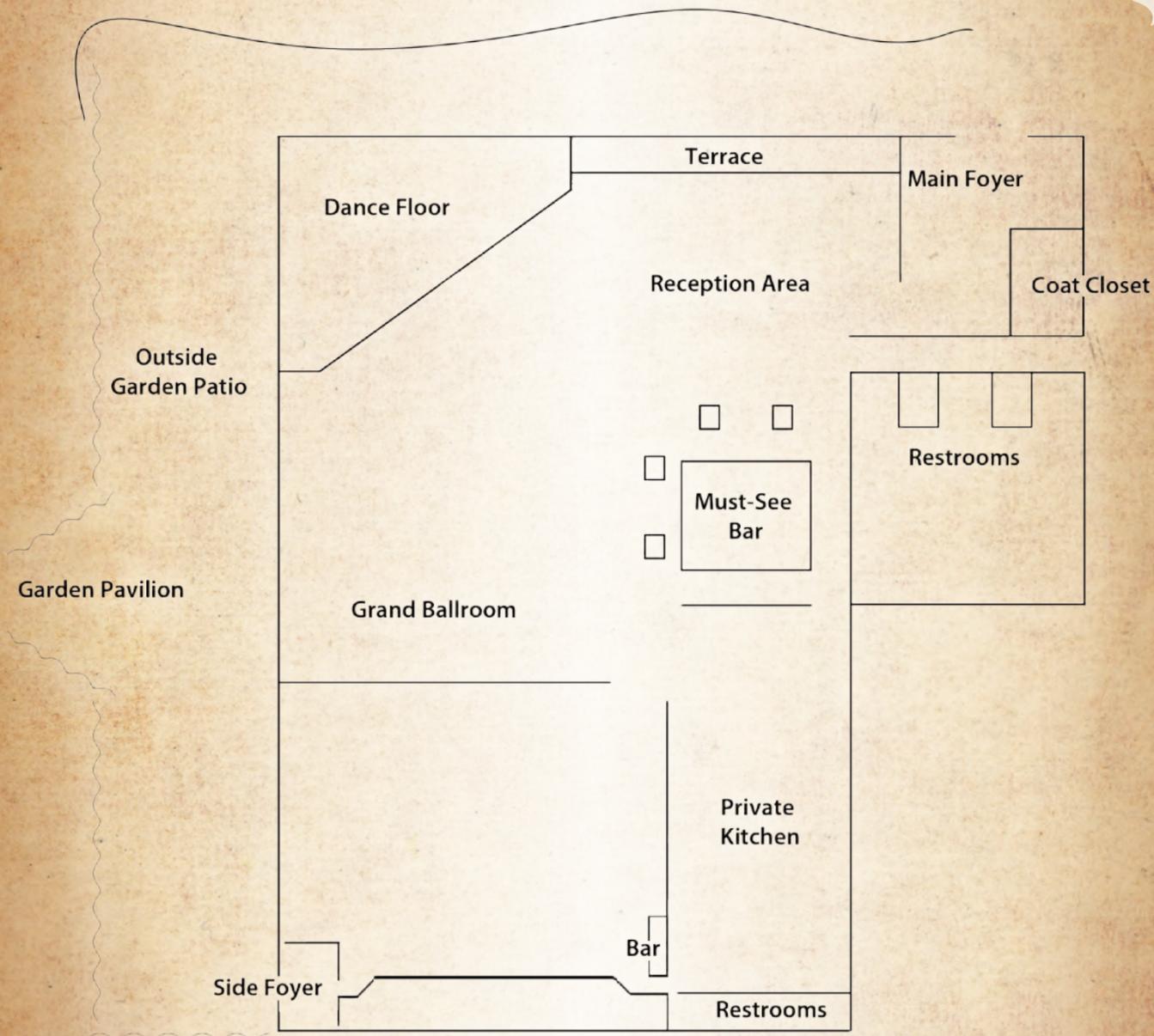
steamed broccoli served with our rich, creamy hollandaise sauce.

FRESH ASPARAGUS *add \$2*

can be ordered grilled or steamed and with or without hollandaise sauce.

BRUSSELS SPROUTS

brussels sprouts steamed until tender, served in a butter sauce.



Deposit

A \$2,000.00 non-refundable deposit is required for all wedding receptions. A \$500.00 non-refundable deposit is required for any event under \$2,000.00. A \$2,000.00 non-refundable deposit is required for Class Reunion Events.

Minimums

There is a \$1,500.00 minimum in the Mural Room (small hall) and a \$2,500.00 minimum in the Main Ballroom (large hall) on all afternoon (lunch) events. To book the entire hall on Friday or Sunday evenings, there is a \$7,000.00 minimum. To book the entire hall on Saturday evenings, there is a \$10,000.00 minimum.

Finals & Payments

We will call you for finals about 10 days prior to your event. Once we go over finals with you, you cannot lower your count. Payment in full is required 5 days prior to the event. If paying final balance with a credit card, please add 3% convenience fee onto the balance. All additional charges incurred the day of your event shall be payable at the conclusion of the event.

Room Location

Rooms are assigned according to event size, type and availability. If attendance increases or decreases, Crank's Banquet Center reserves the right to assign the function to the proper size room.

Outside Vendors

Chair Covers and Chocolate Fountains can only be rented through Crank's Banquet Center. Ask a sales representative about pricing. All other outside vendors must be approved by your Sales Representative and documented on your contract with Enchantment Banquet Hall & Crank's Services, LLC.

Last Call

Last call and last song will be 15 minutes prior to ending time of event.

Food & Alcoholic Beverages

Crank's Banquet Center reserves the right to inspect and control all events held on the premises. **All food and beverages must be purchased from Crank's Banquet Center. This includes: Candy Tables, Dessert Tables, Cookies, Cheesecake, etc. (Cakes are excluded). Any outside food not approved will be charged an additional \$1.75 per person. INITIAL _____.** Food and beverage not consumed on the premises is not permitted to be taken off the premises for health, safety and insurance reasons. With regard to alcohol, Crank's Banquet Center reserves the right to refuse service to anyone whom the attending staff has determined to be intoxicated or a minor. The Michigan Liquor Control Commission expressly forbids any outside alcoholic beverages to be brought onto the premises.

Decorations

Decorations or displays brought onto the premises must be approved by Crank's Banquet Center. Items may not be attached to any stationary walls, floors or ceilings with nails, staples, tape or any other substance. No free-standing pillar candles, votives, floating candles or flameless candles are permitted. Decorations can be set up no earlier than one hour prior to the start of the scheduled function, unless approved by the sales staff. **Absolutely NO CONFETTI** on the tables. For any questions regarding decorations, please contact your sales consultant.

Security

Crank's Banquet Center is not responsible for damage or loss of any personal property on our premises; furthermore, the client is responsible for any and all Crank's Banquet Center property, whether missing or damaged by the guests, independent contractor, client, client's agent or any person on the client's behalf.

Prices

All food and beverage is subject to a 19% service fee and a 6% sales tax. The 19% is a service charge, not a gratuity. Gratuity is totally optional. Groups requesting tax exemption must provide us with a copy of their tax-exempt certificate prior to the scheduled event.

Date: _____

Signature: _____

We Do It All!

TESTIMONIALS

"Crank's Catering was FANTASTIC! They were great when we were booking, making sure that we knew we had time to choose the menu and give them a head count. When we went to hand in our final payment, the rep we worked with was very friendly and helped us do what we needed to. THE FOOD WAS AMAZING!! We had many guests tell us later that it was the best wedding food they've ever had. I almost wish I wasn't the one getting married so I could have spent more time eating! Unfortunately I do not remember the servers' names, but they were very helpful and very professional. I would ABSOLUTELY recommend Crank's to anyone for any event!!"



Luke P., YELP July 2015

"We hired Crank's Catering for our 4/8/17 wedding and could not be happier! We chose the herb chicken, sausage and peppers, lasagna, red skin parsley potatoes and mixed veggies for our buffet dinner. The staff at Crank's was more than happy to customize our menu to our taste. The buffet was gorgeous at the wedding, and the food was delicious – we got tons of compliments! The serving staff during our reception was phenomenal! They checked in with us before moving the cake or the cake table, let our guests know when it was time to get food and even helped clean up our personal table items.

We could not be happier with Crank's!"



Sarah, WEDDING WIRE December 2017

"Awesome venue!! So happy with the staff of Crank's!! Our ceremony and reception were held at the same location, and I couldn't have asked for anything better!! From the start with planning, down to the reception ending – the staff was phenomenal!! Food was excellent, decor was beyond my expectations! I highly recommend!!"



Lori K., THE KNOT September 2014

"I highly recommend you try this place if you haven't already! Very happy with the service and even more happy with their food!!!! A Big Thank You to Crank's for the amazing food.

Always a pleasure....Happy Turkey Day :)"

Nick T., GOOGLE November 2017

"Great Job, Crank's Catering, Everything about the catering for our event was great!"

Specific mentions from attending guests:

'Food choice and quality were amazing, BRAVO!'

'The food was wonderful!'"

Ansira, CISCO CO. November 2017

"We had Crank's cater my son's graduation party this past weekend. Food was excellent, came nice and hot. The guy who set it all up was great, even left us 2 warming units to keep the extra food hot. Everyone loved the food, and there was so much of it. I will definitely be using you guys again and recommending you to everyone. Thank you."



Linda C., FACEBOOK June 2016

"To Crank's, had a great time last night. Thank you for your hospitality, beautiful banquet center and amazing food!"

Mike Weir (winner of Masters Golf 2003)

CRANK'S
CATERING

PRESENTS

Enchantment

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