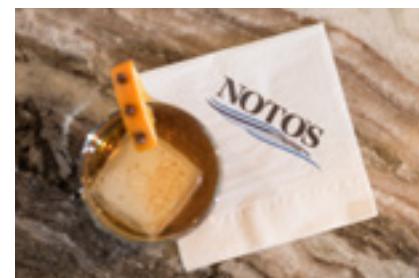


NOTOS

at the **Bil-Mar**



Banquets

your event guide

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All photo collections within:
Courtesy TerpstraPhoto.com/blog

Breakfast Menu



Classic Continental \$15

Assorted Breakfast Pastries
Fresh Fruit Display
Coffee and Tea and Juice Station

Italian Breakfast \$19

(Minimum of 25 Guests)
Assorted Breakfast Pastries
Fresh Fruit Display
Primavera Frittata with Fontinella Cheese
Home Fried Potatoes
Bacon or Sausage
Freshly Brewed Coffee and Specialty Teas
and Orange Juice

Noto's Executive Breakfast Buffet \$23

(Minimum of 25 Guests)
Fresh Fruit Display
Assorted Homemade Breakfast Pastries
Assorted Cereals and Granola
Apple Cinnamon French Toast Bake
Home Fried Potatoes
Bacon or Sausage or Sliced Ham
Primavera Frittata with Fontinella Cheese
Freshly Brewed Coffee and Specialty Teas
and Orange Juice

break services



Beverage Station up to 3 hours
Freshly Brewed Coffee, Specialty Teas and Sodas

\$4.50

7th Inning Stretch Select 3

\$9

Served with Freshly Brewed Coffee,
Specialty Teas and Sodas

Minimum of 15 guests

- ♦ Chips and Salsa
- ♦ Chex Party Mix
- ♦ Popcorn
- ♦ Peanuts
- ♦ Pretzels
- ♦ Fresh Fruit with Honey Cream Cheese Dip

Accompaniments

The following selections can be ordered on an individual basis.

Quantity minimums may be required.

- ♦ Assorted Breakfast Pastries \$25 per Dozen
- ♦ Chocolate Dipped Strawberries \$27 per Dozen
- ♦ Assorted Scones \$22 per Dozen
- ♦ Homemade Brownies (Blonde or Chocolate) \$27 per Dozen
- ♦ Homemade Chocolate Chip Cookies \$27 per Dozen
- ♦ Chex Party Mix \$18 per Pound
- ♦ Peanuts \$18 per Pound
- ♦ Pretzels \$14 per Pound
- ♦ Assorted Sodas / Bottled Water \$2 each
- ♦ Assorted Fruit Juice \$3 each
- ♦ Citrus Punch \$25 per Gallon
- ♦ Sorbetto Punch \$38 per Gallon
- ♦ Champagne Punch \$55 per Gallon

lunch menu

Lunch Buffet

\$23

(Minimum of 25 Guests)

Served Before 3:00 P.M. • Monday through Friday only

The luncheon buffet includes chef's choice of seasonal vegetables, homemade rolls and butter, freshly brewed coffee and specialty tea station

Salads (Select one)

House Salad

Mixed greens, red onion, croutons, cherry tomato, cheese blend, house vinaigrette

Chopped Romaine Caesar

Preserved lemon, kalamata olives, shaved parmesan, caesar dressing, croutons

Beet Salad

Mixed greens, red cabbage, ricotta cheese, beet vinaigrette, pistachio dukka

Pear & Blue Cheese

Romaine leaf and mixed greens, gorgonzola, slivered pear, walnuts, house vinaigrette

Classic Caprese

Heirloom tomato, house fresh mozzarella, basil leaf, balsamic

Pasta (Select one)

Pasta with Tomato Sauce

Pasta with Vodka Tomato Cream

Pasta with Primavera Alfredo Sauce

Pasta with Artichoke and Parmesan Cheese with roasted garlic and tomato

Pasta alla Funghi: forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter

Add a Chef's Live Action Pasta Station

\$100 Chef's Fee

Meat (Select one)

Chicken Milanese Style

Sicilian breaded and sautéed then finished with fresh lemon

Chicken Francesca

Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes

Chicken Marsala

Sautéed with mushrooms and onions flamed with Marsala wine

Sicilian Breaded Chicken

Boneless breast coated with our special seasoned breadcrumbs and char grilled to perfection, served with our homemade Ammoglio

Artichoke Chicken

Sautéed breast with a roasted garlic, sundried tomato and artichoke sauce

Italian Sausage

Noto's homemade Italian sausage grilled with sautéed onions and bell peppers

Pork Marsala

Thinly sliced pork sautéed with mushrooms and onions flamed with Marsala wine

Oven Roasted Pork Loin

Porkloin Encrusted in roasted garlic, sage and Rosemary

House Soup & Salad Buffet

\$19

Two Homemade Soups

Mixed Field Greens and Romaine Lettuce

Accompaniments: Diced Grilled Chicken, Diced Capicola, Heirloom Tomatoes, Pickled Red Onions, Grated Carrots, Artichoke Hearts, Sunflower Seeds, Croutons, Grated Cheddar, Mozzarella, Vinaigrette and Creamy Roasted Garlic Parmesan Dressings.

With Chef's Ultimate Deli Sandwich Slices Add \$6

Lunch Salads

*All lunch salad selections are served with homemade rolls and butter,
freshly brewed coffee and specialty tea station*

House Salad	\$12
Mixed greens, red onion, croutons, cherry tomato, cheese blend, house vinaigrette	
Chopped Romaine Caesar	\$13
Preserved lemon, kalamata olives, shaved parmesan, caesar dressing, croutons	
Beet Salad	\$12
Mixed greens, red cabbage, ricotta cheese, beet vinaigrette, pistachio dukkah	
Pear & Blue Cheese	\$14
Romaine leaf and mixed greens, gorgonzola, slivered pear, walnuts, house vinaigrette	
Classic Caprese	\$14
Heirloom tomato, house fresh mozzarella, basil leaf, balsamic	
Brussel Bowl v	\$12
Farro, brussel sprouts, sweet potato, butternut squash, puffed wild rice, sriracha	

Add favorite grill items to any salad:

• Chicken 4 • Shrimp 5 • Beef 5 • Chef's Vegetables 4



Lunch Sandwiches

All sandwiches are served with house fried chips

Lobster Roll

\$16

Langostino, claw meat, fresh cut celery, citrus aioli, village baker hoagie sub bun

Ultimate Italiano

\$15

Genoa salami, capicola, pepperoni, provolone, olives, marinated red onion, lemon vinaigrette, village baker hoagie sub bun

The Surfer

\$14

Homemade focaccia, ham, bacon, tomato, red onion, baby kale, aioli

Hot Italian Beef

\$15

Shaved prime rib, giardiniera, provolone, village baker hoagie sub bun



Plated Lunches

Served Before 3:00 P.M.+ Monday through Friday only

Pasta

All pasta selections are served with our house salad with creamy roasted garlic parmesan dressing, homemade rolls and butter, freshly brewed coffee and specialty teas

Farfalle	\$15
Bowtie pasta with our vodka tomato cream sauce	
Penne Primavera Alfredo	\$15
Penne pasta with a blend of garden fresh vegetables and our Alfredo sauce	
Mac and Cheese	\$15
Macaroni and Italian Cheeses	
Puttanesca	\$16
Pasta tossed with capers, olives, red pepper flakes and tomato sauce	

Chicken / Beef / Fish / House Specialties

All entrée selections are served with our house salad with creamy roasted garlic parmesan dressing, chef's vegetable, homemade rolls and butter, freshly brewed coffee and specialty teas

Chicken Francesca	\$20
Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes	
Sicilian Breaded Chicken	\$18
Chicken breast chargrilled to perfection and served with Ammoglio sauce	
Chicken Parmesan	\$18
Chicken breast sautéed and baked with tomato sauce then topped with fresh grated cheese	

Chicken Marsala	\$19
Sautéed breast of chicken with mushrooms and onions then flamed with Marsala wine	
Artichoke Chicken	\$20
Sautéed chicken breast with roasted garlic, sun dried tomato and artichoke sauce	
Classic Cedar Salmon ^	\$25
6 oz grilled salmon with chimichurri	
Walleye ^	\$28
Pan seared with horseradish cream and baby kale	
Grand Haven Beef Medallion	\$22
Pan seared 6 oz. petite beef medallion topped with a Chianti sauce with mushrooms and onions	
Sicilian Beef Steak	\$22
Lightly coated beef in our seasoned bread crumbs then chargrilled and served with our homemade Ammoglio sauce.	
Oven Roasted Pork Loin	\$18
Pork loin oven roasted with white balsamic and Amaretto glaze	
Pounded Pork Parmesan	\$18
Pork medallions sautéed and baked with tomato sauce then topped with fresh grated cheese	
Italian Sausage	\$17
Homemade sausage grilled with sautéed onions and bell peppers	

A side of pasta can be added to lunch entrées for an additional \$4:
choice of vodka tomato cream sauce, meat sauce or tomato sauce

culinary display receptions

Priced for one hour of service with any buffet or dinner option



Reception – A \$9

- International Cheese Display: A variety of imported and domestic cheeses with grapes and gourmet crackers

Reception - B \$12

- International Cheese Display: A variety of imported and domestic cheeses with grapes and gourmet crackers
- Assorted Fresh Seasonal Fruit Display

Reception - C \$17

- Antipasti Display: Assorted Italian meats, cheeses and marinated vegetables
- Assorted hummus and Noto's Flatbread
- Shrimp cocktail shooters

Reception - D \$14

- International Cheese Display: A variety of imported and domestic cheeses with grapes and gourmet crackers
- Fresh Crudités Display: A variety of fresh vegetables with our creamy roasted garlic parmesan dip

Action Station - E \$14

Chef's Fresh-Pulled Mozzarella Station

Chef will make fresh Mozzarella and create rolled basil and prosciutto pinwheels and caprese salad with accompaniments of artisan sea salt, pesto, and balsamic syrup

hors d'œuvre selections

Appetizer Station *(Minimum of 25 Guests)*

Choose Seven Selections from the Warm and Cold Horsd'œuvres below
- Priced for one hour of service - \$24 per Person

Hors d'œuvre Selections

(Minimum of four selections when not accompanied with a meal)
Individual selections are available with any dinner entrée
for \$4 per Person per Selection. Priced for one hour of service.

Warm Selections

- ✦ Chef's Arrancine (Rice balls)
- ✦ Spinach and Feta Strudel
- ✦ Sicilian Breaded Chicken Wings
- ✦ Homemade Italian Sausage with peppers and onions
- ✦ Homemade Meatballs with tomato sauce
- ✦ Warm Artichoke Dip with crostini
- ✦ Encrouté – Chef's Italian sausage, mozzarella, and pepperoncini baked in fresh dough
- ✦ Cremini Mushroom stuffed with crab and cheddar
- ✦ Puff Pastry Bites – with smoked striploin, caramelized onions and fresh mozzarella
- ✦ Bacon wrapped figs with a smoked jalapeño glaze
- ✦ Portabella Mushrooms with Gorgonzola, Spinach, and Sundried Tomatoes
- ✦ Chicken Caesar skewers with crouton dust
- ✦ Miniature Crab Cakes
- ✦ Pepper Bacon Wrapped Scallops with lemon pepper basil butter





Cold Selections

- ✦ Caprese – vine ripe tomatoes with homemade fresh mozzarella and basil, drizzled with olive oil
- ✦ Assorted Homemade Hummus with grilled pita bread
- ✦ Asparagus with Capra or Boursin - wrapped with prosciutto
- ✦ Fresh Mozzarella Pinwheel with prosciutto and basil
- ✦ Fresh Mozzarella Pinwheel with pesto
- ✦ Shrimp Shooters
- ✦ Assorted Bruschetta
- ✦ Sliced oven braised beef with horseradish mayo with flatbread
- ✦ Smoked Salmon Mousse Canapé with balsamic glaze
- ✦ Brie and Blackberry Crostini with balsamic glaze and basil oil

“Special” Hors d’œuvre Selections

- ✦ Smoked Salmon Display \$150 per display
- ✦ Shrimp Cocktail (3 Shrimp per person) \$10 per person
- ✦ Fire and Ice Salmon Station \$11 per person



late night snack stations

Late night stations are a perfect way to keep the party going in full swing. Dinner is over, yet the party continues. Two hours prior to the end of your party, chef will begin preparing the Late Night Snack Station. Guests will enjoy this great food finale!

One Station \$600
Two Stations \$750



Chef's Pizza Station

Chef's Selection of hot authentic pizzas

Chef's Slider Station

Chef's favorite variety of sliders such as:
• Chicken • Pulled Pork • Beef

Quesadilla Station

Chicken and Cheese Quesadillas with accompaniments
of pico de gallo, jalapeño and sour cream

Tater Tot Station

Tater Tots served in cones with accompaniments of
chili sauce, cheddar cheese, pico de gallo,
diced onions, jalapeño

food stations

Gala

(Minimum of 50 Guests)

Choose Three Selections from the Hors d'oeuvre Menus on Pages 12 and 13

\$36

Pasta Station (Select one)

- Pasta with Tomato Sauce
- Pasta with Vodka Tomato Cream
- Pasta with Primavera Alfredo Sauce
- Pasta with Artichoke and Parmesan Cheese with roasted garlic and tomato
- Pasta alla Funghi: forest mushrooms, shallots, sundried tomatoes, Asiago,

Chianti, olive oil, and butter

Chicken may be included in the above pasta station menu for \$4

Shrimp may be included in the above pasta station menu for \$7

Carving Station (Select one)

- Roasted Inside Round of Beef with horseradish cream and au jus
- Braised Beef Brisket with mustard, peppercorn rub
- Roasted Breast of Turkey with cranberry mayonnaise
- Roasted Pork Loin encrusted with garlic and sage
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub

Display of Homemade European Rolls

Dessert and Coffee Station

- Mascarpone Cheese Cake Bites
- Chocolate Flourless Bites (Gluten Free)

Regular and Decaffeinated Coffee Station

Salad Station (Select two)

A salad station may be added to any food station menu for \$5.95

House Salad

Mixed greens, red onion, croutons, cherry tomato, cheese blend, house vinaigrette

Chopped Romaine Caesar

Preserved lemon, kalamata olives, shaved parmesan, caesar dressing, croutons

Beet Salad

Mixed greens, red cabbage, ricotta cheese, beet vinaigrette, pistachio dukka

Pear & Blue Cheese

Romaine leaf and mixed greens, gorgonzola, slivered pear, walnuts, house vinaigrette

Classic Caprese

Heirloom tomato, house fresh mozzarella, basil leaf, balsamic

Food Station Extravaganza

(Minimum of 50 Guests)

Choose Four Selections from the Hors d'œuvre Menu on Pages 12 and 13

\$43

Pasta Station (Select two)

- Pasta with Tomato Sauce
- Pasta with Vodka Tomato Cream
- Pasta with Primavera Alfredo Sauce
- Pasta with Artichoke and Parmesan Cheese with roasted garlic and tomato
- Pasta alla Funghi: forest mushrooms, shallots, sundried tomatoes, Asiago,

Chianti, olive oil, and butter

Chicken may be included in the above pasta station menu for \$4

Shrimp may be included in the above pasta station menu for \$7

Carving Station (Select two)

- Roasted Inside Round of Beef with horseradish cream and au jus
- Braised Beef Brisket with mustard, peppercorn rub
- Roasted Breast of Turkey with cranberry mayonnaise
- Roasted Pork Loin encrusted with garlic and sage
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub

Display of Homemade European Rolls

Dessert and Coffee Station

Chef's selection of mini pastries

Regular and Decaffeinated Coffee Station

Salad Station (Select two)

A salad station may be added to any food station menu for \$5.95

House Salad

Mixed greens, red onion, croutons, cherry tomato, cheese blend, house vinaigrette

Chopped Romaine Caesar

Preserved lemon, kalamata olives, shaved parmesan, caesar dressing, croutons

Beet Salad

Mixed greens, red cabbage, ricotta cheese, beet vinaigrette, pistachio dukka

Pear & Blue Cheese

Romaine leaf and mixed greens, gorgonzola, slivered pear, walnuts, house vinaigrette

Classic Caprese

Heirloom tomato, house fresh mozzarella, basil leaf, balsamic



International Food Station

(Minimum of 50 Guests)

\$40

Oriental Station

- Vegetable Stir Fry with Plum sauce
- Fried Rice

Southwestern Station

- Fajita Bar – Flour shell, seasoned beef and chicken, sour cream, tomatoes, onion, guacamole, lettuce, olives and salsa
- Layered Bean Dip
- Quesadillas - Chicken or Cheese

Spanish Station

- Seafood Paella – Assorted seafood with salami and saffron rice
- Euro Cheese and Grapes with Noto's Flat Bread
- Black Beans and Spanish Rice

Italian Station

- Puttanesca – Pasta tossed with capers, olives, red pepper flakes & tomato sauce

Dessert and Coffee Station

- Mascarpone Cheese Cake
- Freshly Brewed Coffee and Specialty Teas

dinner menus

Buffet Menu #1

\$34

(Minimum of 100 Guests for Buffet Service)

All buffets also include chef's choice seasonal vegetables, homemade rolls and butter, freshly brewed coffee and specialty tea station.

Coffee service to the table, add \$2 per person

Add a Chef's Live Action Station for only \$100

Salads (Select one)

House Salad

Mixed greens, red onion, croutons, cherry tomato, cheese blend, house vinaigrette

Chopped Romaine Caesar

Preserved lemon, kalamata olives, shaved parmesan, caesar dressing, croutons

Beet Salad

Mixed greens, red cabbage, ricotta cheese, beet vinaigrette, pistachio dukka

Pear & Blue Cheese

Romaine leaf and mixed greens, gorgonzola, slivered pear, walnuts, house vinaigrette

Classic Caprese

Heirloom tomato, house fresh mozzarella, basil leaf, balsamic

Pasta (Select one)

♦ Pasta with Tomato Sauce

♦ Pasta with Vodka Tomato Cream

♦ Pasta with Primavera Alfredo Sauce

♦ Pasta with Artichoke and Parmesan Cheese with roasted garlic and tomato

♦ Pasta alla Funghi: forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter

Chicken may be included in the above pasta station menu for \$4

Shrimp may be included in the above pasta station menu for \$7

Meat (Select one)

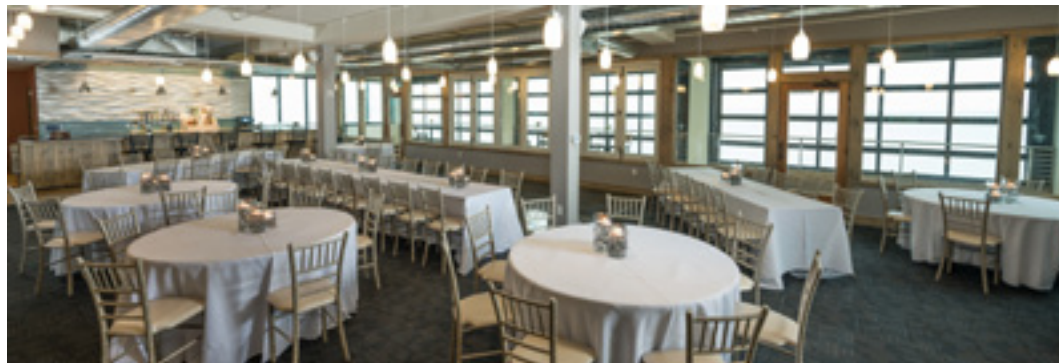
- **Chicken Milanese Style** – Sicilian breaded and sautéed then finished with fresh lemon
- **Chicken Francesca** – Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes
- **Chicken Saltimbocca** – Lightly seasoned and sautéed with prosciutto and fresh sage then finished with a wine butter sauce
- **Chicken Marsala** -Sautéed with mushrooms and onions flamed with Marsala wine
- **Sicilian Breaded Chicken** – Boneless breast coated with our special seasoned breadcrumbs and char grilled to perfection – served with our homemade Ammoglio
- **Artichoke Chicken** – Sautéed breast with a roasted garlic, sundried tomato and artichoke sauce
- **Italian Sausage** – Noto's homemade Italian sausage grilled with sautéed onions and bell peppers

Carved / Sliced Meat (Select one)

- Roasted Inside Round of Beef with horeseradish cream and au jus
- Braised Beef Brisket with mustard, peppercorn rub
- Roasted Breast of Turkey with cranberry mayonnaise
- Roasted Pork Loin encrusted with garlic and sage
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub

Potato (Select one)

- **Potatoes Lyonnaise** –Roasted redskins with sautéed julienne onions
- **Herb-Coated Redskin Potatoes**
- **Herb-Coated Yukon Gold Potatoes**
- **Duchess Potatoes** – Steamed and whipped with garlic and chives



Buffet Menu #2

\$41

(Minimum of 100 Guests for Buffet Service)

All buffets also include chef's choice seasonal vegetables, homemade rolls and butter, freshly brewed coffee and specialty tea station.

Coffee service to the table, add \$2 per person

Add a Chef's Live Action Station for only \$100

Salads (Select two)

House Salad

Mixed greens, red onion, croutons, cherry tomato, cheese blend, house vinaigrette

Chopped Romaine Caesar

Preserved lemon, kalamata olives, shaved parmesan, caesar dressing, croutons

Beet Salad

Mixed greens, red cabbage, ricotta cheese, beet vinaigrette, pistachio dukka

Pear & Blue Cheese

Romaine leaf and mixed greens, gorgonzola, slivered pear, walnuts, house vinaigrette

Classic Caprese

Heirloom tomato, house fresh mozzarella, basil leaf, balsamic

Pasta (Select two)

♦ Pasta with Tomato Sauce

♦ Pasta with Vodka Tomato Cream

♦ Pasta with Primavera Alfredo Sauce

♦ Pasta with Artichoke and Parmesan Cheese with roasted garlic and tomato

♦ Pasta alla Funghi: forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter

Chicken may be included in the above pasta station menu for \$4

Shrimp may be included in the above pasta station menu for \$7

Meat (Select one)

- **Chicken Milanese Style** – Sicilian breaded and sautéed then finished with fresh lemon
- **Chicken Francesca** – Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes
- **Chicken Saltimbocca** – Lightly seasoned and sautéed with prosciutto and fresh sage then finished with a wine butter sauce
- **Chicken Marsala** -Sautéed with mushrooms and onions flamed with Marsala wine
- **Sicilian Breaded Chicken** – Boneless breast coated with our special seasoned breadcrumbs and char grilled to perfection – served with our homemade Ammoglio
- **Artichoke Chicken** – Sautéed breast with a roasted garlic, sundried tomato and artichoke sauce
- **Italian Sausage** – Noto's homemade Italian sausage grilled with sautéed onions and bell peppers

Carved / Sliced Meat (Select one)

- Roasted Inside Round of Beef with horeseradish cream and au jus
- Braised Beef Brisket with mustard, peppercorn rub
- Roasted Breast of Turkey with cranberry mayonnaise
- Roasted Pork Loin encrusted with garlic and sage
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub

Potato (Select one)

- **Potatoes Lyonnaise** –Roasted redskins with sautéed julienne onions
- **Herb-Coated Redskin Potatoes**
- **Herb-Coated Yukon Gold Potatoes**
- **Duchess Potatoes** – Steamed and whipped with garlic and chives



Buffet Menu #3

\$49

(Minimum of 100 Guests for Buffet Service)

All buffets also include chef's choice seasonal vegetables, homemade rolls and butter, freshly brewed coffee and specialty tea station.

Coffee service to the table, add \$2 per person

Add a Chef's Live Action Station for only \$100

Salads (Select two)

House Salad

Mixed greens, red onion, croutons, cherry tomato, cheese blend, house vinaigrette

Chopped Romaine Caesar

Preserved lemon, kalamata olives, shaved parmesan, caesar dressing, croutons

Beet Salad

Mixed greens, red cabbage, ricotta cheese, beet vinaigrette, pistachio dukka

Pear & Blue Cheese

Romaine leaf and mixed greens, gorgonzola, slivered pear, walnuts, house vinaigrette

Classic Caprese

Heirloom tomato, house fresh mozzarella, basil leaf, balsamic

Pasta (Select two)

• Pasta with Tomato Sauce

• Pasta with Vodka Tomato Cream

• Pasta with Primavera Alfredo Sauce

• Pasta with Artichoke and Parmesan Cheese with roasted garlic and tomato

• Pasta alla Funghi: forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter

Chicken may be included in the above pasta station menu for \$4

Shrimp may be included in the above pasta station menu for \$7

Meat (Select two)

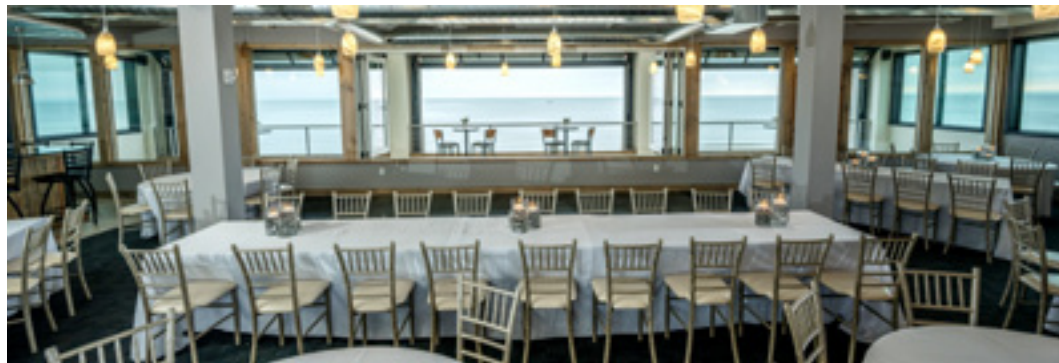
- **Chicken Milanese Style** – Sicilian breaded and sautéed then finished with fresh lemon
- **Chicken Francesca** – Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes
- **Chicken Saltimbocca** – Lightly seasoned and sautéed with prosciutto and fresh sage then finished with a wine butter sauce
- **Chicken Marsala** -Sautéed with mushrooms and onions flamed with Marsala wine
- **Sicilian Breaded Chicken** – Boneless breast coated with our special seasoned breadcrumbs and char grilled to perfection – served with our homemade Ammoglio
- **Artichoke Chicken** – Sautéed breast with a roasted garlic, sundried tomato and artichoke sauce
- **Italian Sausage** – Noto's homemade Italian sausage grilled with sautéed onions and bell peppers

Carved / Sliced Meat (Select one)

- Roasted Inside Round of Beef with horeseradish cream and au jus
- Braised Beef Brisket with mustard, peppercorn rub
- Roasted Breast of Turkey with cranberry mayonnaise
- Roasted Pork Loin encrusted with garlic and sage
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub

Potato (Select one)

- **Potatoes Lyonnaise** –Roasted redskins with sautéed julienne onions
- **Herb-Coated Redskin Potatoes**
- **Herb-Coated Yukon Gold Potatoes**
- **Duchess Potatoes** – Steamed and whipped with garlic and chives



plated combination dinner menus

All Combination Dinners are served with our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, Chef's Choice Seasonal Vegetable and Potato, Freshly Brewed Coffee and Specialty Tea Station

- **Menu #1** **\$41**
Charbroiled Beef Tenderloin Tips and Chicken Marsala
- **Menu #2** **\$25**
Pork parmesan and a vegetable three cheese Lasagna
- **Menu #3** **\$27**
Chicken Parmesan and Noto's Lasagna Bolognese
- **Menu #4** **\$25**
Pretzel-Encrusted Chicken with light mustard roasted shallot cream sauce and Three Cheese Manicotti with tomato sauce
- **Menu #5** **\$34**
Grand Haven Beef Medallion with compound butter and Chicken Roulade stuffed with artichoke, roasted tomato, and spinach with a lemon butter sauce

*A side of pasta can be added to dinner entrées for an additional \$4:
choice of vodka tomato cream sauce, meat sauce or tomato sauce
A specialty salad can be added to dinner entrées for \$4 each
Coffee service to the table, add \$2 per person*

plated dinners

Pasta

All Pasta Selections are Served with Our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, and a Freshly Brewed Coffee and Specialty Tea Station

- **Farfalle** **\$18**
Bowtie pasta with our vodka tomato cream sauce
- **Penne Primavera Alfredo** **\$18**
A blend of garden fresh vegetables and our Alfredo sauce
- **Lasagne** **\$23**
Homemade lasagne layered with Bolognese
(Minimum of 10 servings ordered to prepare this dish)
- **Pasta alla Funghi** **\$23**
Forest mushrooms, shallots, sundried tomatoes,
Asiago, Chianti, olive oil, and butter
- **Cannelloni della Casa** **\$24**
Rolled stuffed pasta with ground veal, Noto's famous
Italian sausage, baby spinach, Bolognese sauce,
Parmesan and mozzarella cheese
- **Puttanesca** **\$21**
Pasta tossed with capers, olives, red pepper flakes
and tomato sauce

A specialty salad can be added to dinner entrées for \$4 each
Coffee service to the table, add \$2 per person

Chicken

All Chicken Selections are Served with Our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, Chef's Choice Seasonal Vegetable and Potato, a Freshly Brewed Coffee and Specialty Tea Station

- **Sicilian Breaded Chicken** \$22
Chicken breast char grilled to perfection and served with Ammoglio sauce
- **Chicken Parmesan** \$22
Chicken breast sautéed then baked with tomato sauce and topped with fresh grated cheese
- **Chicken Marsala** \$24
Sautéed breast of chicken with mushrooms and onions then flamed with Marsala Wine
- **Chicken Franceseca** \$26
Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes
- **Artichoke Chicken** \$26
Sautéed chicken breast with a roasted garlic, sundried tomato and artichoke sauce
- **Chicken Milanese** \$22
Chicken with lemon butter sauce, cherry tomatoes, shaved parmesan, and aged balsamic
- **Chicken Piccata** \$22
Sautéed chicken breast finished with a caper lemon butter pan sauce

*A side of pasta can be added to dinner entrées for an additional \$4:
choice of vodka tomato cream sauce, meat sauce or tomato sauce
A specialty salad can be added to dinner entrées for \$4 each
Coffee service to the table, add \$2 per person*



Beef and House Specialties

All Beef and House Specialties Selections are Served with Our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, Chef's Choice Seasonal Vegetable and Potato, a Freshly Brewed Coffee and Specialty Tea Station

- **Grand Haven Beef Medallion** **\$32**
Grilled 8oz three peppercorn rubbed beef medallion with caramelized onion relish
- **Sicilian Rib Eye Steak** **\$36**
Choice cut rib eye, lightly coated in our special seasoned breadcrumbs and chargrilled to perfection served with our homemade Ammoglio sauce
- **Prime Rib** **\$34**
Slow roasted herb-crust prime rib of beef
(Minimum of 16 servings ordered to prepare this dish)
- **Filet of Beef** **\$39**
Char broiled filet mignon topped with a wild mushroom demi-glacé
- **Sicilian Pork** **\$23**
Olive oil rubbed pork lightly coated in our special seasoned breadcrumbs and chargrilled to perfection – served with our homemade Ammoglio sauce

Seafood

All Seafood Selections are Served with Our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, Chef's Choice Seasonal Vegetable and Potato, Freshly Brewed Coffee and Specialty Tea Station

- **Classic Cedar Salmon** ^ **\$28**
6 oz grilled salmon – chimichurri
- **Walleye** ^ **\$30**
pan seared – horseradish cream – baby kale

A side of pasta can be added to dinner entrées for an additional \$4:
choice of vodka tomato cream sauce, meat sauce or tomato sauce
A specialty salad can be added to dinner entrées for \$4 each
Coffee service to the table, add \$2 per person



homemade dessert menu

Wedding & Special Occasion Cakes

Please consult your Special Events Planner for wedding cake styles and flavors
\$6.00 - \$8.00 per guest for most butter cream wedding cakes

Desserts

Tiramisú (GF) \$10

Ladyfingers soaked in espresso with brandy mascarpone filling

Platters of Mini Pastries \$10

Chef's bite size pastries presented on platters for each table

Mascarpone Cheesecake \$9

Served with chocolate sauce or brandied strawberry sauce

Chocolate Flourless Torte \$9

Served with chocolate sauce or respberry sauce

White Layer Cake Slice \$7

Three layers of white cake filled with vanilla buttercream

Chocolate Layer Cake Slice \$7

Three layers of chocolate cake filled with chocolate buttercream



sponsored bar service

Price Subject to Michigan Sales Tax and 20% Service Fee



Bar Type up to:	3 Hours of Service	4 Hours of Service
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Host Bar #1 <i>Domestic Beer • House Red and White Wine • Soft Drinks</i>	\$17 per person	\$21 per person
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Host Bar #2 <i>Domestic and Craft Draft Beers • House Red and White Wine • Soft Drinks Gordon's Gin, Luksusowa Vodka, Don Q Rum, Cabrito Tequila, Seagram's 7, McClelland Single Malt, Jim Beam Bourbon</i>	\$22 per person	\$27 per person
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Host Bar #3 <i>Domestic, Imported, and Craft Beer • House Red and White Wine • Soft Drinks Gordon's and Hendricks Gin, Luksusowa and Tito's Vodka, Don Q and Captain Morgan Spiced Rum, Seagram's 7 and Old Grand Dad, and Fireball Whiskey, Cabrito Tequila, Jameson and Johnny Walker Red Label Scotch, Jim Beam and Bulleit Rye Bourbon One Signature Cocktail (choose the spirit and we do the rest)</i>	\$27 per person	\$32 per person
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Host Bar #4 <i>Domestic, Imported, and Craft Beer • House Red and White Wine, Bubbles • Soft Drinks Hendick's and Tanqueray Gin, Tito's, Ketel One, and Grey Goose Vodka, Bacardi Superior and Captain Morgan Spiced Rum, Cabrito and Camerena Reposado Tequila, Canadian Club, Fireball, Jack Daniels Original #7, and Templeton Rye Whiskey, Dewars White Label, Jameson, and JW Red Label, Bulleit Bourbon and Bulleit Rye One Signature Cocktail (choose the spirit and we do the rest)</i>	\$32 per person	\$37 per person
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by the bottle options

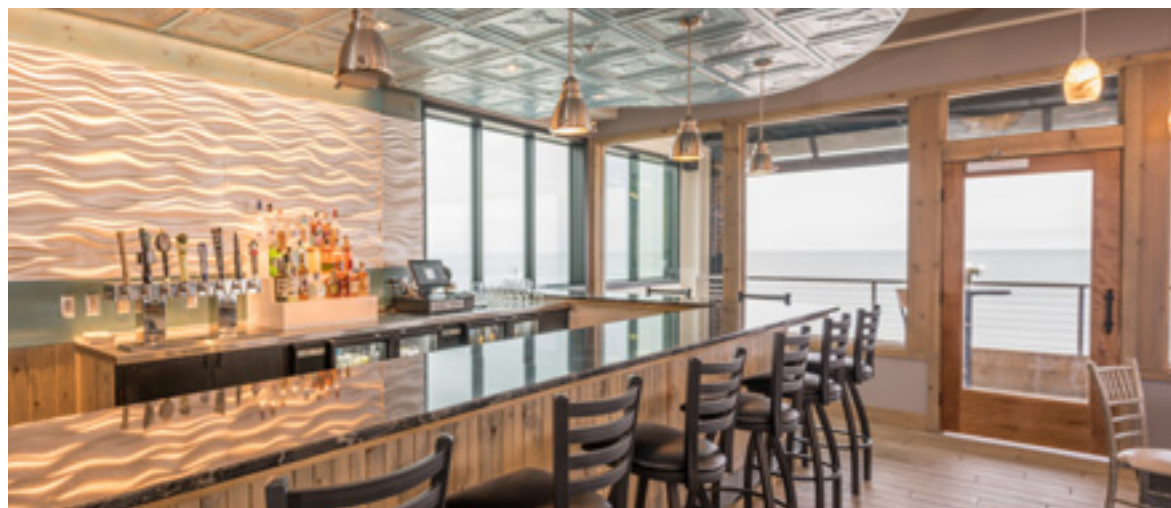
(added to any of the above Bar Services)



Kahlua, Limoncello and Sambuca	\$125 (per bottle)
Frangelico, Fernet Branca, Bailey's Irish Cream	\$130 (per bottle)
Buffalo Trace, Makers Mark, Eagle Rare 10yr.	\$135 (per bottle)
Don Julio Anejo, Blanco, or Reposado	\$140 (per bottle)
Highland Park 12yr and Oban 14yr	\$145 (per bottle)

Signature Cocktail Option

One Additional Signature Cocktail.	\$7 (per person)
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room rentals



La Grande Vista (The Grand View)

Our large upstairs room features a granite bar with a full view of Lake Michigan, the beach, and sunsets through a glassed wall. We also have an enclosed balcony with vertically opening glass doors, a private dining room, and a granite dance floor.

La Grande Vista seats 125 guests.

La Gran Vista	Rental Fee	Food & Beverage Minimum
Friday – Sunday (6:00pm – Midnight)	\$3000	\$5000
Friday – Sunday (Morning or Afternoon)	\$2300	\$3000
Monday – Thursday (6:00pm – 10:00pm)	\$2300	\$3000
Monday – Thursday (Morning or Afternoon)	\$1300	\$1500

Non-Exclusive Groups may reserve an area of the LGV for \$1000 Rental Fee when ordering food and beverages. See Event Planner for details.

Special offers for the months of January – April plus November Room rental and F&B Minimum is 50% off.



The Private Dining Room

With seating up to 25 guests, our Private Dining Room offers a beautiful view of Lake Michigan within a cozy space. Includes flat screen television for your use.

Private Dining Room	Rental Fee
Friday – Sunday (6:00pm – Midnight)	\$500
Friday – Sunday (Morning or Afternoon)	\$300
Monday – Thursday (6:00pm – 10:00pm)	\$300
Monday – Thursday (Morning or Afternoon)	\$300

Wedding Ceremony at Noto's at the Bil-Mar \$1000

This includes two hours prior to ceremony

general information and policies

Reservations

- Banquet rooms, meeting rooms and our private dining room are reserved through our Special Events Planner. Appointments are recommended for viewing the facility, planning and scheduling events.
- The coordination of all arrangements for menus and other details must be finalized 30 days prior to your event. Please contact our Special Events Planner.
- An event is “booked” only when the deposit and signed contract are in place.

Room Rentals & Minimums

For each of the banquet rooms, a guaranteed food and beverage minimum must be met. If the final food and beverage fee fails to meet or exceed the adjusted food and beverage fee, then the adjusted food and beverage fee will be charged. If the client fails to provide a guaranteed number of guests at least one week prior to the function date, and the final food and beverage fee fails to meet or exceed the minimum food and beverage fee, then the minimum food and beverage fee will be charged. Michigan sales tax, 20% service fee, room fee, and rental fees (if applicable) will be added to the food and beverage fee ultimately charged. The sales tax, service fee, rental fees, and room fee are not included in calculating the food and beverage fees.





Deposits/Payment

- The deposit is non-refundable, must be paid at the time the Function Agreement is signed, and will be applied to the final payment if all amounts due are paid in full on or before the function date. The deposit is in addition to any cancellation fee that may apply. If the function is canceled, the deposit will not be applied to or deducted from the cancellation fee.
- La Grande Vista has a deposit of \$1,500.
- The amounts stated in this booklet include a 3% discount for timely cash payment. The 3% discount does not apply to any amount paid by credit card or paid after the event date. 3. An additional deposit of 50% of the estimated bill may be required 30 days prior to your event.
- The remaining balance is due three days prior to your event. Any exceptions must be approved by Noto's in advance of the event.

Cancellations

- If Client cancels the function, Client will forfeit the deposit and pay the following fees:
 - Cancellation 120 days to 60 days before the event: 25% of the minimum food and beverage fee, plus 25% of the room fee.
 - Cancellation 59 days to 72 hours before the event: 50% of the adjusted food and beverage fee, if Client provided a guaranteed number of guests at least one week prior to the function date, otherwise 50% of the minimum food and beverage fee, plus 50% of the room fee.
 - Cancellation less than 72 hours before the event: 100% of the adjusted food and beverage fee, if Client provided a guaranteed number of guests at least one week prior to the function date, otherwise 100% of the minimum food and beverage fee, plus 100% of the room fee.



Responsibility

- ✦ Noto's is not responsible for delays or failures in performance due to events beyond its control, including but not limited to acts of God or governmental bodies, civil disorders, labor disputes, power failures, or other events of force majeure or due to failure to notify Noto's of changes in your address or telephone number.

Decorations

- ✦ All displays/decorations must be approved by our Special Events Planner.
- ✦ Nothing is to be taped, tacked, nailed, stapled, etc. on the walls, ceilings, mirrors, etc. Doing so will cause you to pay a damage fee.
- ✦ Feathers, Confetti, glitter, and other similar objects are not permitted. If you or your guests use these objects, you will be required to pay a clean-up and damage fee.
- ✦ All candles must be shielded. No open flames are allowed.
- ✦ Noto's Silver Candelabras are available for \$45 each.
- ✦ Noto's has a limited offering of specialty linens. Please ask your Special Events Planner.

Food and Beverages

- ✦ Noto's must provide all food, beverages and service. No food or beverages will be permitted to be brought into Noto's by the client or any of the client's guests. Wedding cakes are the only exception: please make arrangements with our Special Events Planner. Please schedule cake delivery and set-up to be completed no earlier than two hours prior to guests' arrival.
- ✦ Wedding cakes that are not ordered through Noto's will incur a \$3 per person cake fee. Noto's will provide a cake table covered with white linen, skirting, cutting and serving of the cake if desired.
- ✦ Food and Beverage prices are subject to Michigan state sales tax and a 20% service fee.



- ✦ In the event a choice of entrées is requested, a surcharge of \$1 per person will apply and the choice cannot exceed two items. Specified amounts for each entrée must be provided and guests must have some visual means of identifying their choice of entrée; i.e. color-coded place cards or different symbols for each selection.
- ✦ Please let our Special Events Planner know if any special religious or dietary needs should be a consideration in your menu planning.
- ✦ All food stations will be removed within three hours, except for Hors d'œuvre stations which are intended for one hour. If your event would require any food stations to be available for a longer period, additional charges will apply.
- ✦ All events requiring additional personnel will be charged a minimum labor fee of \$50.
- ✦ Noto's cannot guarantee menu pricing prior to 60 days before the event.
- ✦ Client must verify the number of guests at least 10 days prior to the function date (the "guaranteed number of guests"). The guaranteed number of guests is not subject to further reduction. If Client fails to provide a guaranteed number of guests at least 10 days prior to the function, Client will pay a food and beverage fee determined according to the anticipated number of guests indicated on the first page of the signed Function Agreement. Notwithstanding the foregoing, Client will be charged a final food and beverage fee determined according to the final number of guests if the final number of guests is greater than the anticipated number of guests shown on the first page of the Function Agreement or the guaranteed number of guests, if the client provides a guaranteed number of guests.
- ✦ All Federal, State and Local laws regarding food and beverage purchases and consumption are strictly adhered to. Due to Ottawa County Health Department regulations and liability issues, food and beverages remaining after an event may not be left with the client. We appreciate your cooperation.
- ✦ We cannot serve alcohol to anyone under 21-years-old. Your guests may be asked to provide a valid picture ID before we serve them any alcohol.
- ✦ The Noto banquet rooms are available for your evening event for up to six hours or until 1:00 a.m. whichever comes first. All bars will close by midnight. All entertainment will end no later than 12:30 a.m.

- ♦ Special arrangements can sometimes be made to allow early access to the room for decorating, but arrangements must be made in advance through the Event Planner. Additional fees may apply.

Other Services

- ♦ Audiovisual equipment arrangements and rentals must be made through your Special Events Planner.
- ♦ White linens are provided at no charge. Other colors are available at an additional charge.

Outside Services

- ♦ Your Special Events Planner will be happy to work with you on arranging for outside services such as musicians, photographers, florists, etc. These services are to be booked by the Client and will be solely their responsibility.
- ♦ Your Special Events Planner must approve all outside services.
- ♦ All entertainment should end no later than 12:30 a.m.



Liability/Damage

- Any damage incurred will be the responsibility of the host and appropriate charges will be determined.
- The host is responsible for the conduct of all attendees and outside vendors arranged by them.
- Noto's reserves the right to examine and control all private events.
- The host will assume responsibility for the damage or loss of any items left in the banquet room before or after an event.
- Noto's reserves the right to require a property damage deposit.
- Smoking is prohibited throughout Noto's.
- Noto's is not responsible for delays or failures in performance due to events beyond its control, including but not limited to acts of God or governmental bodies, civil disorders, labor disputes, power failures, other events of force majeure, or due to Client's failure to notify Noto's of changes in its address or telephone number.

Off -Premise Catering

- All off-premise catering will have an additional 15% charge.
- For groups less than 50 people, additional chef's fees and service fees may be required. Catering drop-off and set-up charges will be a minimum of \$50.
- Food and Beverage revenue must reach a minimum of \$1000 for delivery.



La Grande Vista (The Grand View)

Our 2nd floor banquet room with large doors that open to the majestic views of Lake Michigan

Photos by Terpstra Photography

TerpstraPhoto.com

616-204-0402

**The Noto's family recommends
Terpstra Photography for ANY of
your photo needs!**

We've trusted and used them for our:

- Festive Events
- Family Photos
- Photo Booths
- Weddings
- Baby and Senior Photography
- Menu and Product Photography

When you trust us for your
fine food and spectacular events,
please trust our photographer
as well!

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616-204-0402
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