

Events by Steiny's

Come for the Food, Stay for the Party!

Thank you for considering Steiny's for your upcoming event.

Steiny's is totally unique dining experience in all areas, from our restaurant to our amazing on and off-site catering department. We describe our menu as "Gourmet Comfort Food". Everything we make is from scratch, truly home-made.

Steiny's menu is designed with Michigan Made Products in ample quantities at a reasonable price and we have won Awards to back this statement.

Great Food ~ Great Drinks ~ Great Events

Choose one of our event packages to help you create the perfect memory for your celebration. Our event planners look forward to helping you plan your ideal affair featuring extraordinary cuisine and uncompromising service.

By choosing Steiny's to assist you with your special day; we guarantee we will have you and your guests talking for years to come.

Additional packages and enhancements are available for weddings. Let our planners know your interest.

If you are ready to begin planning your event or to check our availability email us at event-planner@comcast.net or call (248) 453-5376 and we will be happy to assist you.

Thank you for allowing us to be part of this very special day in your lives.

*Warmest Regards,
Jeff & Cheryl Steinhurst and our entire team at*

Steiny's

Banquet Buffet Pricing

<p>Buffet 1 \$12.99 pp (1) one salad (1) one vegetable (1) one starch (1) one entrée</p>	<p>Buffet 2 \$15.99 pp (1) one salads (1) one vegetable (1) one starch (2) two entrée's</p>	<p>Buffet 3 \$18.99 pp (1) one salads (1) one vegetable (1) one starch (3) three entrée's</p>
<p>Buffet 4 \$20.99 pp (1) one appetizer (1) one salad (1) one vegetable (1) one starch (3) three entrée's</p>	<p>Buffet 5 \$22.99 pp (2) two appetizer (1) one salad (1) one vegetable (1) one starch (3) three entrée's</p>	<p>Buffet 6 \$24.99 pp (3) three appetizer (1) one salad (1) one vegetable (2) two starch's (3) three entrée's</p>

APPETIZER add \$2 pp

- Vegetable Display
- Cheese & Cracker Display
- Chicken Tender Bites
- Mini Quesadilla's
- Antipasto Display
- Chicken Sauté
- Taquito's
- Mini Spanakopita
- Bean Dip
- House Made Chips & Dip

- Tortilla Chips & Salsa
- Stuffed Mushroom Caps
- BBQ Meatballs
- Sweetish Meatballs
- Water Chesnutt n Bacon
- Vegetable Spring Roll
- Beef Frank n Blanket
- Assorted Mini Quiche
- Corn Jalapeno & Jack Cake

ADD DESSERT add \$4 pp

- Mini Assorted Desserts
- Cream Puffs
- Éclairs
- Canollies
- Bread Pudding
- Chocolate Molten Lava Cake

- New York Cheesecake
- Brownies
- Carrot Cake
- Tiramisu
- Marbled Cake

IF YOU WOULD LIKE ADDITIONAL ITEMS

ADDITIONAL ITEMS

- Priced \$2 per person
- Adding Each Appetizer
- Additional Salad
- Additional Vegetable
- Additional Starch
- Additional Entrée \$3 (unless menu specifies different price)

Banquet Buffet Selections

Buffet's include House Made Bread and Sweet Butter

Freshly Brewed Regular, Decaffeinated Coffees, Herbal Teas and Fountain Soda

SALADS

Cheryl's Cole Slaw

House~ Greens, Cucumbers, Tomatoes, Carrots and Fresh Croutons

Caesar~ Romaine topped with Shaved Parmesan and Fresh Croutons

Michigan~ Spring Mixed Greens, Red Onions, Bleu Cheese with Glazed Pecans (add \$.99 pp)

Dressing selections Balsamic Parmesan, House-made Buttermilk Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Creamy Italian and Caesar

VEGETABLES

Green Beans Almandine

Mixed Vegetables

Cauliflower, Broccoli and Carrots

Corn with Sautéed Peppers

Glazed Baby Carrots

Zucchini and Squash

STARCH

Steiny's Broasted Potatoes

Fluffy Rice Pilaf

Roasted Redskins

Whipped Mashed Potatoes

Whipped Sweet Potatoes

ENTRÉE

Herb Roasted Chicken ~Individual Chicken Pieces Baked Herbs

Chicken Marsala~ Marsala Wine Reduction with Mushroom

Chicken Piccata~ Artichoke Hearts, Capers in a Lemon Sauce

Parmesan Encrusted Chicken~ Parmesan Panko Light Coating and Baked

Italian Sausage~ with Peppers and Onions

Pulled Pork~ Slow Cooked for 12 Hours in our Southern Pride Smoker (one of Steiny's biggest sellers on the menu at Steiny's Restaurant)

Meatballs~ in a Mushroom Brown Sauce or Sauce Marinara

BBQ Raspberry Glazed Encrusted Salmon (add \$1pp)

Stuffed Cabbage~ Traditional Polish recipe (5oz rolls)

Andrea's Lasagna (with Meat) or (Vegetarian) Lasagna

Mostaccioli choice of sauce: Marinara, Alfredo, Pesto or add .99 Meat Sauce

Macaroni n' Cheese~ If you love ooey, gooey, rich, mac n'cheese, this will make you happy!

Tortellini~ Cheese tortellini tossed in: Marinara, Alfredo, Pesto or add .99

Sliced Roast Beef with a mushroom gravy

Beef Tips ~ Cajon or seared with garlic butter and light seasoning add \$3 pp

Baby Back Ribs~ Smoked In House Daily! add \$5pp

Slow Roasted Prime Rib of Beef with a Port Demi Glace

add \$6 per person includes a Carving Chef (min 25 ppl)

Filet Mignon Tenderloin of Beef \$8 per person includes a Carving Chef (min 25 ppl)

TEA PARTY BUFFET

All Buffets include: Fresh brewed regular and decaffeinated coffees, herbal teas and fountain soda.

AFTERNOON BUFFET

(Choose three Tea selections)

Assorted Tea Sandwiches and Wraps
House-made Seasoned Chips
Mixed Green Salad or Cold Italian Pasta Salad
Fresh Fruit of the Season
\$15.99 per person minimum 24 guests

ALICE'S COLLECTION BUFFET

(Choose three Tea selections)

Assorted Tea Sandwiches and Wraps
House-made Seasoned Chips
Soup (many choices to choose from)
Mixed Green Salad or Cold Italian Pasta Salad
Fresh Fruit of the Season
\$16.99 per person minimum 24 guests

SALAD BUFFET

Mixed Greens, Cucumbers, Grape Tomatoes, Shaved Carrots
Diced Ham & Diced Fresh Turkey (add \$2 per guest for Grilled Chicken Breasts)
Bleu Cheese & Shredded Mixed Cheese
Fresh Croutons
Cheryl's Cole Slaw
House-made Bread and Sweet Butter
Choice of two dressings: House made Buttermilk Ranch, Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Creamy Italian and Caesar
\$15.99 per person minimum 24 guests

Add Cup of Soup \$2 per person choices:
Butternut Squash, Turkey Vegetable or Turkey Rice, Beef Vegetable or Beef Rice, Beef Barley, Tortilla, Split Pea with Ham or

Tortellini Vegetable Soup..let us know your preference..we can make it!

DESSERT add \$4per person for dessert (CHOOSE 2-4)

Mini Assorted Desserts: Cream Puffs, Éclairs, Canoll &, Cheese Cake.
Steiny's Bread Pudding, Mini Assorted Cheesecake, Carrot Cake and Tiramisu.

TEA PARTY SELECTIONS

Ham-Cheddar on white lavash with sliced tomato, lettuce, aged cheddar and honey mustard sauce.

Turkey-Swiss, freshly sliced turkey, baby Swiss cheese, lettuce, tomato & mayonnaise on white lavash.

Vegetable-An array of vegetables and provolone mozzarella cheese in a spinach lavash.

Caesar Wrap ~ Fresh chopped romaine, Caesar dressing with parmesan cheese, diced tomatoes served on spinach lavash

Tuna- Blended with celery, very light onions, mayonnaise with lettuce and tomato on marbled rye squares

Egg Salad- Blended with sweet gherkin pickles, mayonnaise and herbs on challa rectangles.

Pastries

Chocolate Covered Strawberries,
Shortbread Cookie, Poppy Seed Sweet Bread, Fudge Brownies, Mini Assortment of Cheesecakes
\$31.00 per dozen

PARTY BEVERAGE IDEAS

Hosted Beer and Wine Charges are based on consumption.

Package includes Domestic Draft Beer; Bud Light, Miller Lite and Labatt Blue, Wine Choices: House Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot.

Hosted Pitchers of Soft Drink

Pitchers (64oz) placed on each table (4 servings per pitcher with free refills): choices of Coke, Diet or Sprite. \$8 per pitcher

House Champagne - \$3.00 per glass

Sparkling Champagne - \$3.50 per glass

Punch

Champagne Punch

\$55.00 per gallon

(Each Gallon Serves 20-22 Drinks.

(Non-Alcoholic)

Choice of Sparkling Golden or Fruit Punch

\$40.00 Per Gallon Each Gallon Serves approximately 20-22 Drinks

Specialty Drinks

\$125.00 Per Gallon (approx. 22 servings per gallon)

Steiny's Punch/Aqua Marina/ Exotica/ Coco Razz Haze/ Misty Ocean Blue/ Burning Berry Sun/ Stormy Horizon/ Side Car

Specialty Martinis

\$125.00 Per Gallon (approx. 22 servings per gallon)

Cosmopolitan/ Pamagran/Puckered Lemon/ Wild Four Berry/ Sweet Pair/ Chocolate Bliss/ Delicious Red Apple/ Italian Cake

Specialty Margarita's

\$125.00 Per Gallon (approx. 22 servings per gallon)

Cuervo Especial/ Sea of Blue/ Flying Bull/ Carnival Fiesta/ Mama Cieta

Banquet Plated Entrees

Guest Multiple Entrée Choice Available As Follows

- Choice of three ADD \$.75 per guest
- Choice of two for ADD \$.50 per guest
- One Entrée for all guests; prices as indicated per Entrée below

Plated Entrées

All groups larger than 25 must provide total count for each entrée selected 7 days prior to the event. Host must provide entrée choice indicator to be displayed with guest at time of event.

*All Plated Entrée's include House Made Bread and Sweet Butter
Freshly Brewed Regular, Decaffeinated Coffees, Herbal Teas and Fountain Soda*

ENTRÉE'S {priced per guest} 11-3pm Lunch/ Dinner 4-9pm

LUNCH 14.99/DINNER 17.99

CHICKEN MARSALA~ lightly dusted and baked topped with a mushroom brown sauce.

CHICKEN PICATTA~ lightly dusted with flour and grilled finished with a lemon caper butter sauce.

PARMESAN ENCRUSTED CHICKEN~ Perfect blend of panko and parmesan to make this mouth-watering dish.

ROAST TURKEY ~ Fresh roasted turkey laced with house made gravy.

MACARONI N' CHEESE ~ If you love ooey, gooey, rich, mac n' cheese, this will make you oh so happy

ANDREA'S LASAGNA ~She helped mom in the kitchen and lo' and behold, her version was better!

FETTUCCHINI ~Grilled Chicken with choice of Pesto, Alfredo or Marinara sauce (vegetarian)

STUFFED CABBAGE ~ Hand stuffed then rolled and baked

SLICED BEEF DINNER~ Tender beef in a mushroom brown sauce.

PARMESAN ENCRUSTED TILAPIA ~Light herb seasoned and baked

SMOKED PULLED PORK ~ House smoked til so tender it will melt in your mouth! (gluten free)

CAJUN BEEF TIPS ~ Cajun seared with a beef demi glace **LUNCH 15.99/DINNER 19.99**

BABY BACK RIBS ~ House smoked in our Southern Pride Smoker with a caramelized bbq glazed **LUNCH 15.99/DINNER 19.99**

RASPBERRY BBQ GLAZED SALMON ~ Grilled salmon finished with a raspberry bbq glaze **LUNCH 15.99/DINNER 19.99**

DUET ENTRÉE'S

All Entrée's Includes~ Chef's selection of accompaniments; House Tossed Salad, Fresh Baked Rolls, Freshly Brewed Regular, Decaffeinated Coffees, Herbal Teas and Fountain Soda

***PETITE FILET MIGNON CHICKEN**

MARSALA ~Perfectly prepared filet mignon and baked chicken dusted in flour and finished with a mushroom brown sauce .LUNCH \$29.99 DINNER \$34.99

½ SLAB BABY BACK RIBS & PULLED PORK~ House smoked in our Southern Pride Smoker.

LUNCH \$19.99 DINNER \$24.99

BBQ CHICKEN BREAST & PULLED

PORK~ House smoked in our Southern Pride Smoker and caramelized with a bbq glaze. LUNCH \$15.99 DINNER \$19.99

CHICKEN PICCATA & RASPBERRY

SALMON ~ grilled chicken breast dusted with flour and finished with lemon caper butter sauce and our grilled salmon finished with a raspberry bbq glaze
LUNCH \$19.99 DINNER \$23.99

***PETITE FILET & SHRIMP SKEWER ~**

Perfectly prepared filet mignon joined with a skewer of our garlic glazed shrimp.
LUNCH \$32.99 DINNER \$36.99

STUFFED CABBAGE WITH BRATWORST

Hand stuffed then rolled and baked accompanied with sliced grilled brats and sauerkraut. LUNCH \$15.99 \$19.99

LASAGNA & MOSTACCIOLI~ Our five layer lasagna along side of our (meat or meatless) Mostaccioli. LUNCH \$15.99 DINNER \$19.99

PARMESAN ENCRUSTED CHICKEN & MOSTACCIOLI~ Perfect blend of panko and parmesan to make this mouth-watering dish LUNCH \$15.99 DINNER \$19.99

ROAST TURKEY & GLAZED HAM~

Thanksgiving dinner at its best. LUNCH \$15.99 DINNER \$19.99

DESSERT

Sheet Cake \$3 Per Guest (Minimum 25)
Many flavors and frostings to choose from
Four Layer Carrot Cake \$6pp
Crème Brulée \$6pp
New York Cheesecake \$5 pp
Molton Lava \$5 pp
Bread Pudding \$4 pp

Fresh Fruit Bowl \$4 pp
Sorbet \$4 pp
Ice Cream \$4 pp
Fresh Baked Pies \$5 pp
Gourmet Cookies \$15 Per Dozen

ENHANCEMENTS

For the Tables

Mixed Nuts	\$12.00 per pound
Chex Mix	\$10.00 per pound
M & M's	\$12.00 per pound
Trail Mix	\$20.00 per pound
Hummus served with Garlic Chips & Soft Pita Triangles	\$3.50 per person
House made Seasoned Chips with French Onion Dip	\$2.50 per person
Tortilla Chips with Salsa	\$2.50 per person
Warm Pretzels Bites with a Mustard Sauce	\$33.00 per dozen
Cheese Display with Crackers	\$4.00 per person
Vegetable Crudités with Dip	\$3.00 per person
Cocktail Peanuts	\$10.00 per pound
Wasabi Spicy Peas	\$12.00 per pound
Champagne Toast	\$3. per person
Cake Cutting Fee	\$1.00 per person
Chair Cover (installed)	\$4.00 per chair
Host Paid Valet with guest paying gratuity	\$6.00 per car
Hosted Valet including gratuity	\$8.00 per car
Inventory Set up Fee	\$25.00 per hour. Steiny's can arrange to set out reception inventory items, favors, completed decorations, etc. Steiny's is not responsible for decorations requiring assembly.

Late Night Indulgence

All stations are scheduled and are open for one hour

Coney Station

Coney Island Station Served with Chili, Onions, Mustard, Housemade Seasoned Chips
\$4.00 Per Guest

Late Night Pizza Station

Steiny's Restaurant Handmade Gourmet Pizzas
\$3.00 Per Guest

Sliders Station

Mini Pork or Corned Beef Sliders Served with Housemade Seasoned Chips
\$4.00 Per Guest

Nobody Leaves Hungry! Big Sub

Served with Housemade Seasoned Chips
\$100 per sub (20 servings)

Taco Bar

Seasoned Ground Beef, Crunchy and Soft Taco Shells and Traditional Accompaniments
\$5 Per Guest

Potato Skins

Crisp, Loaded Potato Skins with Cheese, Bacon, Sour Cream and Chives (Sour Cream and Chives Served on the Side)
\$27.00 Per Dozen

Beverage Possibilities

All Beverage Packages Include:

Budweiser and Miller Lite. Other bottled beer choice options are available; ask your sales representative if your favorite is available.

Hosted Package Bar

Package includes Liquor, Beer, Wine, Coffee, Tea and Fountain Soda. Charges are on a per person basis for continuous bar service.

	Well	Standard	Top Shelf
One Hour	\$15.00	\$18.00	\$21.00
Two Hours	\$21.00	\$25.00	\$29.00
Three Hours	\$27.00	\$32.00	\$37.00
Four Hours	\$33.00	\$39.00	\$45.00
Five Hours	\$39.00	\$46.00	\$54.00

Well

Vodka/ Rum/Gin/ Whiskey/ Bourbon/ Scotch

Premium

Titos/ Bacardi/Tanqueray/ Canadian Club/ Seagram's 7/ Jack Daniels/Jim Beam/Dewars

Top Shelf plus Premium

Grey Goose/Captain Morgan/Bacardi /Bombay/Crown Royal/Johnny Walker Black

Consumption / Cash Bar

Charges are on a per drink basis for continuous bar service

Well Brand Cocktails	\$6.00
Premium Brand Cocktails	\$7.00
Top Shelf Brand Cocktails	\$8.00
Super Premium	\$10.00
Imported Beer	\$4 and up
Domestic Beer	\$3.50
Domestic Draft(pint)	\$3.50
Premium Wine	\$7 and up
House Wine	\$6.00
Soft Drinks	\$2.99
Premium Martini Cocktails	\$10 and up
Top Shelf Martini Cocktails	\$12 and up
Cordials	\$10 and up

Date