

## Large Groups (Over 25 guests)

Buffets are served courtside and in our courtyard area during play for groups of 25 or larger. Several styles of beverage service are also available.

### Cortile Buffet Luncheon: \$21.95

Our buffet Lunches start with a choice of our Antipasti Tray or Bruschetta, continue with our Fresh Baked Bread with Butter, your choice of two Fresh Salads, two Pasta dishes, Tira Mi Su or Canolis for Dessert, and Coffee, Tea, and Soft Drinks. Add a Classic Entrée for \$3 per person. Adding Appetizers, Salads, Additional Classic Entrees, an Old World Favorite, or additional Desserts will greatly enhance your Luncheon.

### Cortile Buffet Dinner: \$29.95

Our buffet Dinners include your choice of our Antipasti Tray or Bruschetta, our Fresh Baked Bread with Butter, your choice of two Fresh Salads, two Pasta dishes, Chef's Seasonal Fresh Vegetable, a Classic Entrée, choice of Tira Mi Su or Canolis for Dessert, and Coffee, Tea, and Soft Drinks. Adding Appetizers, Salads, additional Classic Entrees, Old World Favorites, or additional Desserts will truly make your meal one to be remembered.

*Liquor service, House & Reserve Wines, Draught & Bottled Beers (Imported and Domestic)*

### Salads:

**Insalata di Palazzo:** Mixed Greens, Roma Tomatoes, Mushrooms, Red Onion, Olives, & Goat Cheese tossed with our Sweet Garlic Balsamic Vinaigrette

**Caesar Salad:** Crisp Romaine Lettuce, house made Croutons, Anchovies, shredded Parmegiano Reggiano Cheese, and our own Caesar Dressing

**Insalata di Angelo:** Butter Bibb and Iceberg Lettuce, Strawberries, Pine Nuts, Red Onion, and Gorgonzola Cheese with creamy Poppy seed dressing

**Spinach Salad:** With Candied Walnuts, Mandarin Oranges, Red Onion, and our bacon dressing

### Pastas and Sauces:

Combine any Pasta with any sauce.

You may have Vegetables into your Pasta for \$1.00 per person

You may have meat tossed into your Pasta for \$1.00 per person for each additional selection

**Pastas:** Penne, Farfalle, Fettuccini, Linguini, or Spaghetti

**Sauces:** Pomodoro (fresh Tomato), Bolognese (fresh Tomato with Meat), Vodka (with Cream, Vodka, and fresh Tomatoes), Alfredo, Aglio e Olio, Garlic Butter, Palamina (creamy Tomato), & Red or White Clam

**Vegetables Garnishes:** Roma Tomatoes, Red Onion, Roasted Garlic, Fresh Spinach, Fresh Basil, Mushrooms, Broccoli, Mixed Roasted Vegetables, Roasted Peppers, Hot Peppers, Peas, Roasted Potatoes

**Meat Garnishes:** Grilled Chicken, Meatballs, Mild Sausage, Hot Sausage, Pancetta

**Lasagna:** Five layers, six Cheeses with Meat sauce or Pomodoro sauce. Substitute for included Pasta choice: add \$2 per guest

*\*Substitute for included Pasta choice: add \$2 per guest*

Tax / Gratuity: Michigan sales tax of 6%, a 7% set-up fee  
and Gratuity of 18% will be added to the food/beverage cost of all events

Prices are subject to change without notice

# BUFFETS (Available only through our events department)

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**Additions** Each order serves approximately 25 to 30 guests

## Antipasti (Appetizers)

- Cold Antipasti Tray:** Assorted Meats, Cheeses, and Vegetables **\$90**
- Bruschetta:** Grilled Palazzo Bread topped with a Zesty Tomato Olive spread **\$75**
- Calamari:** Crisp fried and served with Amogolio and fresh Lemon **\$99**
- Fried Ravioli:** Cheese Ravioli, fried crisp, served with Pomodoro sauce **\$89**
- Eggplant:** Layered with Tomatoes and Cheeses, then baked **\$89**
- Sausage & Peppers:** Spicy or Mild Sausage, Peppers, Tomatoes, Roasted Potatoes & Onions **\$96**
- Salads:** Additional Choices **\$64**
- Garlic Shrimp Scampi:** Garnished with Tomatoes, Peppers, and Wine **\$182**

**Pizza** 16" thin crust, with up to 3 basic toppings free \$15 *(additional toppings add \$.50 per item)*

**Basic Toppings:** Green Peppers, Red Peppers, Onions, Mushrooms, Anchovies, Ham, Hot or Mild Sausage, Pepperoni

**Gourmet Toppings:** Artichokes, Basil, Kalamata Olives, Green Olives, Spinach, Pine nuts, Sun Dried Tomatoes, Roasted Hot-Peppers, Roasted Mild-Peppers, Roasted Garlic  
*(Gourmet toppings add \$1.50 per item)*

**Luxury Toppings:** Alfredo Sauce, Chicken, Shrimp, Pancetta *(luxury toppings add \$2.50 per item)*

## Classic Entrees

- Lasagna:** Five layers, six Cheeses with Meat sauce or Pomodoro sauce **\$80**
- Chicken:** Picatta, Marsalla, Cacciatore or Siciliano **\$92**
- Swordfish:** Grilled and topped with Tomatoes, Garlic and Lemon **\$99**
- Sole:** Egg dipped, sautéed and garnished with Lemon Butter **\$92**
- Pork Loin:** Garlic Herb roasted or Siciliano **\$96**

## Old World Entrees

- Lamb Chops:** Rubbed with Garlic & Rosemary **\$340**
- Veal:** Picatta, Marsalla or Fiorentina **\$124**
- Tuscan Grilled Sirloin:** Classically seasoned, char-grilled medium and sliced thin **\$145**
- Garlic Shrimp Scampi:** Garnished with Tomatoes, Peppers, and Wine **\$182**

## Dessert

- Canolis or Tira mi Su** (one choice per tray) **\$122**
- Fruit Tray:** (Seasonal availability) **\$122**
- Biscotti:** \$116 per tray
- Sheet Cake:** (special order only, ask for details)  
Chocolate, White, or Marble half sheet \$45 full sheet \$80
- Cassata Cake:** Special ordered for each event \$mkt price

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