

## Smaller groups of 8-24 guests

For groups up to 24 guests looking to sit and eat together before or after their court time, we offer personalized family style Lunches and Dinners at per person pricing, served in our dining area.

### Family Style Luncheon: \$18.95

Our family style Lunches start with our Fresh Baked Bread with Garlic Herb Olive Oil for dipping, 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. Take your Luncheon beyond the ordinary by adding on Appetizers, Salads, Classic Entrees, Old World Favorites, or even another Dessert.

### Family Style Dinner: \$26.95

Our family style Dinners start with our Antipasti Tray and continue with our Fresh Baked Bread with Garlic Herb Olive Oil for dipping, your choice two Fresh Salads, two Pasta dishes, Chef's seasonal Fresh Vegetable, a Classic Entrée and Tira Mi Su or Canolis for Dessert. Coffee, Tea, and Soft Drinks are also included in the price of all family style Dinners. Adding Appetizers, Salads, additional Classic Entrees, an Old World Favorite, or even additional Desserts will truly make your meal one to be remembered.

*Liquor service, House & Reserve Wines, Draught & Bottled Beers (Imported and Domestic) and Espresso or Grappa are available for an additional charge*

### 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 with 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 tossed 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, and 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

**Vegetable 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*

**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

## Additions: Each order serves approximately 12 to 15 guests

### Antipasti (Appetizers)

**Cold Antipasti Tray:** Assorted Meats, Cheeses, and Vegetables \$52

**Bruschetta:** Grilled Palazzo Bread topped with a Zesty Tomato Olive spread \$44

**Calamari:** Crisp fried and served with Amogolio and fresh Lemon \$57

**Fried Ravioli:** Cheese Ravioli, fried crisp, served with Pomodoro sauce \$49

**Eggplant:** Layered with Tomatoes and Cheeses, then baked \$49

**Sausage & Peppers:** Spicy or Mild Sausage, Peppers, Tomatoes, Roasted Potatoes and Onions \$55

**Salads:** additional choices \$39

### Pizza:

**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:

**Chicken:** Picatta, Marsala, or Parmesan \$51

**Sword Fish:** Grilled and topped with Tomatoes, Garlic and Lemon \$56

**Grilled Salmon:** Choice of Lemon Butter or Tomato Olive Relish Sauce \$51

**Pork Loin:** Garlic Herb roasted \$52

### Old World Entrees:

**Lamb Chops:** Garlic & Rosemary rubbed, and then grilled medium rare \$180

**Garlic Shrimp Scampi:** Finished with Tomatoes, Peppers, and Wine \$92

**Veal:** Picatta, Marsala or Parmesan \$67

**Tuscan Grilled Sirloin:** Classically seasoned, char grilled medium and sliced thin \$78

### Dessert

**Canolis or Tira mi Su** (one choice per tray) \$66

**Fruit Tray:** (Seasonal availability) \$66

**Biscotti:** \$58 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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