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# **Banquet and Catered Dinner Suggestions**

## **Create Your Own Buffet**

*To create your own buffet we suggest you choose:*

*3 entrees and 2 starches for 75+ guests*

*2 entrees and 1 starch for groups of 25+*

*Your buffet will include salad or soup, one vegetable, rolls and butter*

*Prices are calculated by graduated percentage of entrees ordered*

## **Create Your Own Plated Event**

*For your plated function we suggest you choose:*

*2 entrees, 1 starch and 1 vegetable for groups of 25-50*

*3 entrees, 2 starches, and 1 vegetable for groups of 50 +*

*All plated functions include soup or a house salad with choices of dressing, and rolls and butter*

*Your Banquet Coordinator will assist you in any way to finalize your choices.*

*Pre-counts are required 7 days before the function.*

## **Specialty Dinners**

*Want something you don't see here? Specialty dinners are available by consulting with our Banquet Coordinator and Chef.*

# **Chicken Entrees**

*All our chicken entrees start with a boneless, skinless chicken breast.*

## **Chicken Dijon**

*Grilled and topped with a Dijon mustard cream sauce.*

*\$18.50*

## **Chicken Marsala**

*Grilled and topped with a mushroom and Marsala chicken veloute.*

*\$18.50*

## **Chicken Forestiere**

*Herb encrusted and baked with a wild forest mushroom cream sauce.*

*\$18.50*

## **Chicken Parmesan**

*Herb and bread crumb encrusted, baked and topped with a sweet tomato sauce and Parmesan cheese.*

*\$18.25*

## **Chicken Béarnaise**

*Grilled and covered with a tarragon hollandaise.*

*\$18.75*

## **Citrus Chicken**

*Citrus marinated then grilled and served with a tropical fruit salsa.*

*\$18.50*

## **Herb Encrusted Chicken**

*Herb breaded and covered with a roasted garlic chicken veloute.*

*\$18.50*

## **Chicken Alfredo**

*Grilled and covered with a roasted garlic and Parmesan cream sauce.*

*\$18.50*

## **Chicken Cordon Bleu**

*Filled with ham and Swiss cheese, baked with herb breadcrumbs and served with Mornay sauce.*

*\$18.75*

## **Chicken Oscar**

*Topped with asparagus and crabmeat and covered with hollandaise sauce.*

*\$19.00*

## **BBQ Chicken**

*Baked covered with a house made BBQ sauce.*

*\$18.50*

## **Chicken Piccata**

*Dredged with egg and pan seared and sauced with white wine, caper, lemon juice, and butter.*

*\$18.50*

***Chicken Piedmontese***

*Sautéed with pancetta, onions, peppers, mushrooms and peas with an Asiago cheese cream sauce.*

*\$18.75*

***Roast Chicken***

*Roasted with a garlic veloute.*

*\$18.25*

***Chicken Wellington***

*Wrapped in puff pastry with a mushroom duxell then baked and served with a roasted chicken veloute.*

*\$18.00*

***Lemon Pepper Chicken***

*Seasoned with lemon pepper and baked with a citrus cream sauce.*

*\$18.25*

***Pesto Chicken***

*Grilled with a basil and garlic cream sauce.*

*\$18.75*

***Pork Entrees***

*Most pork entrees can be served as a chop, grilled cutlet or roast loin*

***BBQ Pork***

*6-ounces of pork topped with house made BBQ sauce.*

*\$17.50*

***Smoked Pork***

*6-ounces of hickory smoked pork served with apple chutney.*

*\$ 16.75*

***Baked Ham with Apple and Pineapple Relish***

*Slow roasted Dearborn Ham sliced thin and served with an apple and pineapple relish.*

*\$16.25*

***BBQ Ribs***

*½ rack of baby back pork ribs braised slow and grilled with house made BBQ sauce.*

*\$18.75*

## **Beef Entrees**

### ***Roast Beef Au Jus***

*Slow roasted beef top round shaved thin and served with a beef jus.*  
\$19.00

### ***Roast Beef with Mushroom Bordelaise***

*Slow roasted top round shaved thin and served with a mushroom bordelaise.*  
\$19.25

### ***Grilled Sizzler***

*Grilled top butt 6- ounce sizzler steak served with a bourbon beef jus.*  
\$19.25

### ***New York Strip***

*Grilled 10-ounce New York strip steak served with a red wine beef jus.*  
\$20.50

### ***Portage Yacht Club Prime Rib***

*Slow roasted prime rib served with a beef jus and a horseradish cream.*  
\$20.50

### ***Beef Stroganoff***

*Sauté of beef tenderloin with onions and mushrooms finished with a creamy beef jus served over pasta.*  
\$19.75

### ***Tenderloin of Beef***

*Grilled 6-ounce tenderloin of beef served with a port wine beef jus.*  
\$22.75

### ***Steak Diane***

*Sauté of beef tenderloin with peppers, mushrooms, and onions seasoned with Cajun spice and cream.*  
\$19.75

### ***Southwestern/Caribbean Meatloaf***

*Seasoned with Poblano chilies and southwest spices with a mango chipolte sauce and provolone cheese.*  
\$16.50

## **The Lasagnas Do Not Include Starch or Vegetable Side**

### ***Beef Lasagna***

*Ground beef layered with pasta, ricotta cheese and herbed tomato sauce topped with Parmesan cheese.*  
\$11.00

### ***Veggie Lasagna***

*Vegetables layered with pasta, ricotta cheese and herbed tomato sauce topped with Parmesan cheese.*  
\$11.00

## **Seafood Entrees**

### **Maple Planked Whitefish**

*Filet of Great Lakes whitefish baked on a maple plank with duchess potatoes.*  
\$19.00

### **Salmon with Dill Hollandaise**

*6-ounces of Atlantic salmon filet baked and served with a dill hollandaise.*  
\$20.00

### **Salmon with Fruit Salsa**

*6-ounces of Atlantic salmon filet marinated and baked, served with a tropical fruit salsa.*  
\$ 20.00

### **Salmon Maitaise**

*6-ounces of Atlantic salmon filet served with an orange hollandaise.*  
\$20.00

### **Whitefish Almandine**

*Pan seared Great Lakes whitefish filet finished with a sweet and tangy almandine sauce.*  
\$19.00

### **Baked Whitefish with a Tarragon Cream**

*Baked Great Lakes whitefish filet served with a tarragon cream.*  
\$19.00

### **Fried Perch**

*Great Lakes perch filets flour dusted and fried served with a dill remoulade.*  
\$19.00

### **Fried Cod**

*Beer battered and fried Atlantic cod filets served with tartar sauce.*  
\$17.00

### **Herb Encrusted Cod**

*Herb encrusted Atlantic cod filet baked and served with tartar sauce.*  
\$18.00

### **Lemon-Herb Encrusted Cod**

*Lemon-herb encrusted Atlantic cod filet baked and served with tartar sauce.*  
\$18.00

### **Shrimp Scampi**

*Sauté of shrimp finished with a lemon-garlic butter.*  
\$22.00

### **Crab Cakes**

*Maryland style with onions, celery and peppers pan seared, served with a mustard cream sauce.*  
\$18.75

## **Pasta Entrees**

*Most of our pastas lend themselves well to adaptation as a vegetarian option*

### ***Spaghetti***

*Pasta topped with your choice of our pomodoro or marinara sauce.*

*\$15.25*

### ***Pasta Primavera***

*Sauté of fresh seasonal vegetables served over fettuccini with herbed cream sauce.*

*\$15.50*

### ***Chicken Pasta Primavera***

*Same as our pasta primavera with the addition of grilled chicken.*

*\$16.50*

### ***Smoked Chicken Penne***

*House smoked chicken with artichokes, red peppers, and spinach in garlic tomato sauce over penne pasta*

*\$16.75*

### ***Wild Forest Mushroom Pasta***

*Sauté of wild forest mushrooms with garlic and shallots finished in a blue cheese cream sauce over fettuccini*

*\$16.50*

### ***Beef Stroganoff***

*Sauté of tenderloin with onions and mushrooms in red wine cream sauce over egg noodles.*

*\$18.25*

### ***Seared Scallops***

*Scallops sautéed with shallots and fennel finished with a Pernod cream sauce and served over angel hair pasta.*

*\$20.50*

### ***Blackened Chicken Fettuccini***

*Blackened chicken breast, mushrooms, onions and peppers with Cajun cream sauce over fettuccini.*

*\$18.50*

## **Soups**

*Soup in addition to salad is 3.00 per person.*

*Cream of Mushroom*

*Cream of Broccoli*

*Cream of Potato*

*Cream of Cauliflower*

*Cream of Asparagus*

*Manhattan Clam Chowder*

*Bean and Ham*

*New Eng Clam Chowder*

*Beef Barley*

*Beef Chili*

*Black Bean Pork Chili*

*Chicken Noodle*

*Minestrone*

*Potato Leek*

*Seafood Chowder*

*Tomato Bisque*

*Chicken and Rice*

*Chicken Dumpling*

*Smoked Cheddar*