

BRIDAL OR BABY SHOWER LUNCHEON

minimum 24 guests from 11am to 3pm

Option 1: Choice of Three Entrees

Pre-select three choices from the following list and we will print a menu with your choices.

Chicken \$16/pp: Picatta, Marsala, Parmesan, Traverse City, Siciliano, or Lemon Breaded. Served with garden salad, rolls, chef choice of vegetable or served over angel hair.

Seafood \$18/pp: Shrimp Scampi, Shrimp FraDiavolo or Shrimp Fresca. Salmon: Blackened or Modena. Served with garden salad, dinner rolls, chef choice of vegetable or served over angel hair.

Pasta \$14/pp: Cheese Tortellini, Penne Bolognese, Penne Alfredo, Meat Ravioli, Meat Lasagna, Vegetarian Penne, Eggplant Parmesan, Gluten Free Pasta Tomato Basil (add grilled chicken or meatballs to any item \$4). served with garden salad and rolls.

Option 2: Salad Entrée & Soup \$13.50/pp

Two course meal served with bread basket & butter. We will print a personalized menu card for the guests at your event.

Choose one Soup: Minestrone, Italian Wedding, or Seasonal Salads Pre-select two salads from the following:

1. Caesar: romaine, croutons, shaved parmesan, grilled chicken
2. Traverse: almond chicken, dried cherries, toasted almonds, grape tomato, cucumber, 3 berry dressing
3. Spinach: Spinach, avocado, citrus, bacon, toasted almonds, grape tomato, citrus mayo
4. Autumn: Grilled chicken, apple, spiced walnut, grapes, mixed greens, apple cider mayo
5. Antipasta: Cubed salami, provolone, ham, olive, tomato, red onion, house dressing
6. Grilled Salmon: mixed greens, pecans, strawberries, balsamic mayo (add \$3)
7. Malibu: mixed greens, coconut chicken, strawberry, bacon, red onion, 3 berry dressing
8. Asian: mixed greens, grilled chicken, water chestnuts, mandarin oranges, bacon, tomato, sesame dressing

BEVERAGE OPTIONS

Soda Pop, Coffee, Tea, Beer, Wine and Alcohol

Choose from our beverage menu. Our professional staff will solicit the orders from your guests – we can add to your tab or we can offer a “cash bar” service for alcoholic beverages.

SPECIAL COCKTAILS: served in a champagne flute

Mimosa - champagne & orange Juice \$5 or Unlimited \$10/pp

Italian Sangria - red or white wine, peach schnapps, brandy, citrus \$6

Italian Cosmo – vodka, amaretto, cranberry juice and lime \$6

Champagne Toast \$4/pp

Flavored Waters

Unlimited Glass Decanter with your choice of one of the following: Cucumber and fresh herbs, citrus and rosemary, ginger and cucumber, grape and citrus spa water, pineapple and mint \$2/pp

GENERAL BANQUET INFORMATION

Linen Service All banquets include white linen tablecloths and napkins, china, water glasses and silverware.

Dessert Service You are welcome to bring a specialty cake or cup cake dessert to your party but we will apply a \$25 outside dessert service fee. We will cut and serve the cake for you.

Seating Capacity, Times, & Room Rental

\$75 banquet room fee applies to all locations

Clarkston Available 12pm - 3pm any day, with a seating capacity up to 50. A special dinner reservation, semi-private, for up to 20 guests is available with a minimum \$800 in food and beverage.

Rochester Available 12pm - 3pm any day, with a seating capacity up to 36. Banquet room is available, semi-private during the evening with a minimum \$1200 in food and beverage.

Sterling Banquet room is available any day with a seating capacity of 60. Weekend evenings the entire banquet room is available for a minimum of \$800 in food and beverage.

Fees All banquets are subject to \$75 banquet room fee, 6% sales tax and 20% gratuity or \$55/server (whichever is greater). 2.5% credit card processing fee (waived if paid with cash or check). Groups that are tax exempt must submit a copy of their tax exempt certificate prior to the event. **Prices subject to change without notice** and are **not guaranteed without a signed contract.**

Important Dates reservations will not be guaranteed without a \$75 deposit. The deposit is non-refundable. **All final plans for the banquet menu must be completed no later than 2 weeks prior** to the banquet date. **Confirmed number of guests must be specified 7 days prior** to the party. If your guest count falls below the required minimum, your charge will be based on the required minimum. All charges will be based on this agreement or the actual number of guests attending, whichever is greater.

Decorating/Entertainment decorating can be done by the host the day of the event or the night before providing the room is available by making arrangements with the management. Decorations and entertainment must meet the city's codes. The restaurants do not permit affixing of anything to walls, ceilings or floors or the use of table confetti. Hired licensed entertainment by the host is welcome in the banquet rooms, but must meet our volume levels of soft, background music and be fit for families of all ages.

Joe Bologna Trattoria

2135 17 Mile
Sterling, MI 48310
586-939-5700

Via Bologna

7071 Dixie Hwy
Clarkston, MI 48346
248-620-8500

Bologna Via Cucina

334 S Main St
Rochester, MI 48307
248-651-3300

Bologna

BANQUET

menu

for off site
catering please
view our **Tray
Menu** or
**Full Service
Catering Menu**

www.joebologna.com

FAMILY STYLE

minimum guests 16

This service is great for any group that would like to enjoy unlimited foods served in courses on platters or in bowls that have been pre-selected. Dinners will include bread and choice of soup or salad.

One Entree Family Style \$18/pp

Choose One Pasta: Penne with tomato basil, Bolognese, Palomino or Alfredo sauce. Add side meatballs with your pasta choice \$2.5/pp

Choose One Vegetable: green bean almondine or seasonal chef vegetable

Choose One Potato: herb roasted potato, creamy mashed potato or baked Yukon gold

Choose One Chicken Entrée

Parmesan, Picatta, Marsala, Siciliano, Traverse City, Lemon Breaded

Two Entrée Family Style

Choose one chicken (from above) plus one of the following:

Steak Siciliano \$24, Beef Tenderloin \$32, Grilled Salmon Modena \$24, Shrimp Scampi \$26, Veal Marsala \$26, Veal Parmesan \$26/person

Add Appetizers to your Family Style Banquet

Add appetizer platters before the main course starts. Platters serve up to 8 guests

Antipasto Board, prosciutto, salami, fresh mozzarella, herb goat cheese, marinated olives, artichoke and toast points \$30

Calamari breaded, fried, sautéed with onions, garlic, banana peppers, lemon, white wine \$24

Italian Sausage with bell peppers, onion, ammglio and Italian sausage \$24

Nonna's Meatballs baked with mozzarella, tomato basil sauce \$24

Pizza Bites assorted gourmet toppings served over our great deep dish seasoned bread \$16

Shrimp Cocktail with lemon and spicy cocktail sauce 18pc \$30

Coconut Shrimp Cocktail Citrus Marmalade 18pc \$40

Caprese fresh mozzarella, seasonal grape or roma tomato, fresh basil, e.v.o.o. \$24

Desserts Family Style

Because it's great to finish with a sweet tooth.

Mini Cannoli & Italian Cookie Platter serves up to 8 guests \$20 **Spumoni or Seasonal Ice Cream** \$4.50/pp

Chocolate Mousse or Vanilla Panna Cotta \$4.50/pp

Fresh Fruit Cup Seasonal \$5/pp

BUFFET OPTION'S

minimum 40 guests

The following three options are set up buffet style where the guests can return to the food table as often as they would like.

1. JOE'S FAMOUS BUFFET

The works buffet. 2 salad, pasta, vegetable, potato, chicken and dessert. Starts at \$15/person

Choose two Salads: house garden, Caesar, pesto pasta with artichoke, Italian bean, crudités with ranch, or add a premium salad \$2/pp: herb roasted veggie's, fresh fruit, tomato mozzarella, marinated olives and cheese cubes

Choose one Pasta, Vegetable, Potato and Chicken:

Penne Pasta Sauce: Tomato, Bolognese, Palomino or Alfredo

Vegetable: green bean almondine or seasonal chef vegetable

Potato: herb roasted redskin, mashed potato, or baked Yukon gold

Chicken Entrée \$15/pp

Breaded Sicilian, Traverse, Parmesan, Picatta or Marsala

Bone-In Chicken: Roasted Marinated Herbed

Add an extra entrée \$17/pp

Beef & Pork: Italian Meatballs, Pork Loin Roast, Italian Sausage with Peppers & Onions.

Premium: Breaded Sicilian Steak or Roast Beef (add \$4/pp)

Seafood: Fish & Chips. Premium: Fried Walleye, Coconut Shrimp or Grilled Salmon (add \$3/pp)

Vegetarian: Cheese & Spinach Stuffed Shells, Cheese Tortellini, Eggplant Parmesan or Grilled Portobello Mushrooms

DESSERT choose one

Mini Cannoli, Brownies, Assorted Cookies or sheet cake vanilla or chocolate

2. PIZZA PARTY \$10/pp

Includes the following:

- House Garden Salad with two types of dressing
- Garlic Knots
- Cheese & Pepperoni, House Special and Vegetarian Pizza
- Coke, Diet Coke & Sprite Pop

3. PIZZA PASTA PARTY \$12/pp

This buffet includes everything listed above AND a never ending pasta bowl with your choice of sauce

- Penne with tomato basil, Bolognese, palomino or alfredo.

4. APPETIZER BUFFET STYLE

Set up on attractive platters over a linen table for your guests to enjoy as they wait for the party to begin. Platters are sized for 15 guests. We recommend you choose a minimum of three.

Antipasto Board, prosciutto, salami, fresh mozzarella, herb goat cheese, marinated olives, artichoke and toast points \$70

Italian Sausage Skewers 4" skewers with tricolor peppers, onion and Italian sausage 30 pc \$65

Cocktail Meatballs meatballs with choice of dipping sauce (tomato, barbecue or spicy) 45 pc \$60

Pizza Bites assorted gourmet toppings served over our great deep dish seasoned bread \$30

Shrimp Cocktail lemon, cocktail sauce 45pc \$75

Coconut Shrimp Cocktail Citrus Marmalade 45 pc \$95

Caprese 4" skewers with fresh mozzarella, grape tomato, fresh basil, e.v.o.o. 20 pc \$50

THREE ENTRÉE SPECIAL MENU

minimum guests 16

Pre-select three entrée choices from our dinner menu

This service is great for any group that would like to limit the menu options. Choose a chicken, beef, veal, seafood or specialty pasta entrée - the pricing will be the same as listed on the dinner menu. If you would like our chef to prepare an entrée such as a special that you have enjoyed here in the past, just ask us! All entrees will be served with house garden salad and bread. We will print a custom menu for your guests to choose from.

Add a couple of appetizers or desserts from the dinner menu to enhance your meal!

Beverage options

Running tab (open bar) or cash bar. Cash bar the guests pay for drinks themselves. With running tab we add your guests cocktails to your bill. Feel free to preselect specialty handcrafted cocktails, wine or beer for your guests to choose from.

UPSCALE WINE AND ENTRÉE PAIRING FEAST

minimum 24 guests

This is a very special event for the wine and food connoisseur that wants more than just a meal for his guests. Our chef will interview you to determine your preferences and then plan the food and wine pairings. This type of party is served in courses, with recipe descriptions and why the wine was selected to pair with it. Your guests will be entertained and enjoy some high end foods and wines. This is a formal four, five or six course dinner and starts at \$65/pp

