

## 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 or \$1/person dessert fee (whichever is greater). We will cut and serve the cake for you.

### Seating Capacity, Room Minimum \$: Semi-Private vs Private

**Clarkston** Seating capacity 50.

Semi-private dinner reservation for up to 20 guests is available with a minimum \$800 in food and beverage.

**Rochester** Seating capacity 36.

Semi-private dinner reservation for up to 16 guests with a minimum \$1000 in food and beverage.

**Sterling** Seating capacity 56.

Semi-private weekday parties must meet a food and beverage minimum of \$500, on the weekend \$800.

### Private Room

If you require a private space you must meet the food and beverage minimum for that space. The minimum is based on i. the time of year, ii. day of week and iii. time of the event. Please email us to inquire about specific day and time availability to get an accurate room minimum quote for a private party.

**Fees** All banquets are subject to a \$75 banquet room reservation fee (*which guarantees your date*), 6% sales tax and 20% gratuity or \$60/server (*whichever is greater*). 2.5% credit card processing fee (*waived if paid with cash or check*), and dessert fee (*optional*). 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 banquet reservation fee. The fee 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 restaurant does 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](http://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 \$26, Beef Tenderloin \$32, Grilled Salmon Modena \$25, Shrimp Scampi \$26, Veal Marsala \$28, Veal Parmesan \$28/person

### Add Dessert

**Mini Cannoli** \$1/person, **Tiramisu** \$4.5/person

**Spumoni or Seasonal Ice Cream** \$4.50/per person

**Chocolate Mousse or Vanilla Panna Cotta** \$4.50/pp

**Fresh Fruit Cup** Seasonal \$5/pp

## APPETIZER STYLE

add to your Family Style or Buffet

**Antipasto Board** imported Italian meats, imported cheeses, olives, artichoke and toast points 14" platter \$66...18" platter \$86

**Italian Sausage Skewers** 4" skewers with tricolor peppers, onion and Italian sausage \$54/24...\$96/48 **GF**

**Bacon Wrapped Dates** 4" skewers with mascarpone stuffed dates wrapped in bacon \$54/24...\$96/48 **GF**

**Calamari** original Captain calamari in our famous sauce \$54/1/2 pan...\$79/full pan

**Arancinette** mini fried risotto: choose vegetarian or bolognese \$49/1/2 pan...\$98/full pan

**Mini Cocktail Meatballs** meatballs with 1 choice of dipping sauce (tomato, barbecue or spicy) \$44/1/2 pan...\$79/full pan

**Pizza Bites** assorted gourmet toppings served over our bread 14" platter \$36...18" platter \$56

**Crostini Pomodoro** tomato, basil, evoo, balsamic 14" \$29...18" \$37

**Bruschetta Strawbanero** habanero cheddar, basil, roasted strawberries, balsamic. 14" platter \$39...18" platter \$59

**Bruschetta Pesto** mozzarella, artichoke, prosciutto, basil pesto 14" \$47...18" \$67

**Shrimp Cocktail** lemon, cocktail sauce 14" platter \$74...18" \$94 **GF**

**Coconut Shrimp Cocktail** Citrus Marmalade

14" platter \$86...18" platter \$106

**Cold Kabob Sticks** 4" bamboo sticks **\$54** 24 sticks **\$96** 48 sticks

**Caprese:** mozz, basil, tomato, e.v.o.o., balsamic. **GF**

**Club:** mozzarella, basil, tomato, salami, green olive. **GF**

**Tortellini:** mozzarella, tomato, basil, tortellini, basil pesto

## BUFFET OPTION'S

minimum 40 guests

The following four 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

starts at \$15/person  
The works buffet. choose 2 salads, 1 pasta, 1 vegetable, 1 potato, 1 chicken entree and 1 dessert.

**Choose Two Salads:** house garden, Caesar, pesto pasta with artichoke, Italian bean, crudités with ranch, fresh fruit (add \$2/pp) roasted veggie's (add \$2/pp), caprese (add \$4/pp), marinated olives and cheese cubes (add \$4/pp)

**Choose One Pasta:** Penne with Tomato, Bolognese, Palomino or Alfredo sauce

**Choose One Vegetable:** green bean almondine or seasonal chef vegetable

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

**Choose One Chicken:** Breaded Sicilian, Traverse, Parmesan, Picatta or Marsala, Bone-In Chicken: Roasted Marinated or Lightly Breaded

**Choose One Dessert:** Mini Cannoli, Brownies, Assorted Cookies or sheet cake vanilla or chocolate

### add more entree(s):

**Beef & Pork** (add \$2/pp): Italian Meatballs, Pork Loin Roast, Italian Sausage with Peppers & Onions

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

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

**Vegetarian** (add \$2/pp): Cheese & Spinach Stuffed Shells, Cheese Tortellini, Eggplant Parmesan or Grilled Portobello Mushrooms

### 2. PIZZA BUFFET 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 BUFFET \$12/pp

This buffet includes everything listed in Pizza Buffet Party 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. View the standard appetizer options in the APPETIZER section to the left. Cost based on your room minimum charge (which is based on the date, location, and time of day).

Please note our chefs can create any custom appetizer menu you desire. From pan seared scallops to filet mignon caprese to cucumber shrimp crostini and on and on. Our chefs are happy to prepare special platters based on your needs and dietary/allergy concerns.

## THREE ENTRÉE SPECIAL MENU

minimum guests 15

### Pre-select three entrée choices from our dinner menu

This service is great for any group that would like to limit the menu options or any dinner reservation over 15 guests. 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 speciality 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 \$125/pp

