



BANQUET MENU OPTIONS

OPTION 1 – Pizza Party

Large dinner salad with homemade ranch and Italian dressing

- Romaine, tomatoes, red onion, croutons, herbs/romano

Assortment of 16" pizzas

- Price includes pizzas with two items each
- Upgrade to specialty pizzas for \$2/per pizza
- Gluten-free pizza crust option available!
- *Note: We estimate one 16" pizza feeds approximately four adults*

Includes: soda station, coffee and tea

\$12/per person

Price for schools, police/fire or military hosted functions: \$11/per person

OPTION 2 – Hor d'oeuvres

Choose four hor d'oeuvres options:

- Assorted two-topping pizzas
- Seasonal fruit tray
- Spinach & artichoke dip with tortilla chips
- Spag's house salad - dried cranberries, Gorgonzola, walnuts, red onion, calamata olives and house Italian dressing
- Tortilla chips & salsa
- Antipasto Salad- provolone, pepperoni, capicola, Genoa salami and house Italian dressing
- Cheese dip & tortilla chips
- Boneless wings platter – plain, BBQ or buffalo, served with homemade ranch or blue cheese dipping sauce
- Hummus & veggies

Includes: soda station, coffee and tea

\$16.50/per person

OPTION 3 – Nacho/Taco Bar

Build your own nacho or taco

- Choice of seasoned ground beef or seasoned pulled chicken
- Tortilla chips
- Soft shell tortillas, served warm
- Seasoned rice
- Refried beans
- Lettuce
- Tomatoes
- Pickled jalapeños
- Enchilada sauce
- Shredded cheese
- Salsa
- Sour cream

Choose both seasoned ground beef and pulled chicken for additional \$1/per person.

Includes: soda station, coffee and tea

\$13/per person



OPTION 4 – Four Course Dinner Buffet

Course 1 – Hor d'oeuvres:

Choose one:

- Spinach & artichoke dip with tortilla chips
- Veggie tray with ranch
- Seasonal fruit tray
- Chips & salsa

Add additional hor d'oeuvres for \$2/per person.

Course 2 – Salad & Bread: Bread basket and dinner salad served with homemade ranch and Italian dressing.

Course 3 – Main:

Choose one entree:

- Chicken parmesan
- Sausage lasagna
- Spag's mac & cheese
- Sliced roast beef & gravy
- BBQ ribs

Choose one side:

- Cavatappi with marinara
- Roasted red skin potatoes
- Steamed seasonal vegetable
- Coleslaw

Add additional entrée \$3/per person. Add additional side \$2.50/per person.

Course 4 – Dessert: Classic cheesecake with choice of chocolate or caramel topping.

Includes: soda station, coffee and tea

\$17.50/per person

BANQUET POLICIES

- Room charge required at time of booking
 - Sunday-Thursday \$100
 - Friday/Saturday \$250
- **50% room charge refund**
 - Sunday-Thursday if final bill exceeds \$400
 - Friday/Saturday if final bill exceeds \$600
- Linen charge
 - \$4/per table
 - \$0.60/per linen napkin
- Taxes and gratuity added to final bill
 - 6% Michigan sales tax
 - 5% room setup fee
 - 15% gratuity
- All options are served buffet style
- Final guest count required 10 days prior to event
- Additional guests added day of event will be added to final bill
- Damages to facility will assessed and billed to host after the event
- Due to food and labor shortages, some food options subject to change based on current availability. If changes occur, you will be notified in advance. Thank you for understanding!