



# *Pelister Park*

## — THE VENUE —

WEDDINGS | SPECIAL EVENTS | CORPORATE



# About Us



AT PELISTER PARK, A NEWLY-RENOVATED VENUE ADJACENT TO ST. CLEMENT OF OHRID (OHRIDSKI) EASTERN ORTHODOX CHURCH AND NESTLED IN THE HEART OF DEARBORN, MICHIGAN, WE'RE EXCITED TO MAKE EVERY WEDDING, SPECIAL EVENT AND CORPORATE CELEBRATION A MEMORABLE AND HAPPY OCCASION. OUR EVENT TEAM, HOLDING OVER 50 YEARS OF EXPERIENCE, OFFERS INDUSTRY-LEADING SERVICES, COMPLETE CUSTOMIZATION AND WARM HOSPITALITY. WE PUT OUR EXPERTISE TO WORK ENSURING EVERY LAST DETAIL IS CAREFULLY PLANNED AND THOUGHTFULLY EXECUTED. WE LOOK FORWARD TO FULFILLING YOUR EVERY WISH, DREAM AND DESIRE FROM BEGINNING TO END!

## Packages



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# Weddings

WE OFFER A GREAT SELECTION OF WEDDING PACKAGES WITH OPTIONS THAT CATER TO EACH AND EVERY COUPLE, BASED ON THEIR NEEDS.

## WEDDING PACKAGES

– PLATED, FAMILY, BUFFET

**PLATED ENTRÉES** \$59.95

**FAMILY STYLE** \$54.95

**BUFFET STYLE** \$49.95

*ALL PRICING SUBJECT TO 6% SALES TAX AND 20% GRATUITY*

## WEDDING PACKAGE INCLUDES:

PELISTER PARK'S BRIDAL CHANGING ROOM

COMPLIMENTARY CHAMPAGNE TOAST FOR THE HEAD TABLE

STANDARD BAR

STANDARD WHITE/IVORY/BLACK TABLECLOTHS AND AN ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM

CAKE CUTTING AT NO ADDITIONAL CHARGE

## GUARANTEED GUEST COUNT

FRIDAY 150 | SATURDAY 200 | SUNDAY 100

**CAPACITY 400**



## NOTES:



# Special Events

WITH A VARIETY OF PACKAGES FOR ALL TYPES OF EVENTS, WE ARE SURE TO FIND SOMETHING THAT CAN FIT YOUR BUDGET.



## **BREAKFAST PACKAGES**

– CONTINENTAL, BREAKFAST BUFFET, BREAKFAST/BRUNCH BUFFET

**CONTINENTAL BREAKFAST** \$10.95

**BREAKFAST BUFFET** \$21.00

**BREAKFAST/BRUNCH BUFFET** \$25.95

*ALL PRICING SUBJECT TO 6% SALES TAX AND 20% GRATUITY*

## **BREAKFAST PACKAGES INCLUDE:**

STANDARD WHITE/IVORY/BLACK TABLECLOTHS AND AN ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM

## **GUARANTEED GUEST COUNT**

MONDAY – SUNDAY 75

## **CAPACITY 400**

## **BREAKFAST MENU AVAILABLE:**

8:00AM – 11:00AM | MONDAY – SUNDAY

## **NOTES:**



# Special Events

MEMORIAL, RETIREMENT, REUNION, ANNIVERSARY, BIRTHDAY/QUINCEAÑERA,  
BRIDAL/BABY SHOWER AND SPORTS BANQUET PACKAGES.

## LUNCHEON PACKAGES

– PLATED, BUFFET, SALAD ENTRÉE

**PLATED ENTRÉES** \$19.95

**BUFFET STYLE** \$23.95

SERVED WITH HOUSE SALAD, DINNER ROLLS AND BUTTER,  
BEVERAGES AND DESSERT

**PLATED SALAD ENTRÉE** \$19.95

SERVED WITH DINNER ROLLS AND BUTTER, BEVERAGES AND DESSERT

*ALL PRICING SUBJECT TO 6% SALES TAX AND 20% GRATUITY*

### LUNCHEON PACKAGES INCLUDE:

STANDARD WHITE/IVORY/BLACK TABLECLOTHS AND AN  
ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM

### GUARANTEED GUEST COUNT

MONDAY – SUNDAY 75

**CAPACITY** 400

### LUNCHEON MENU AVAILABLE:

10:00AM – 2:00PM | MONDAY – SUNDAY

ALCOHOL AVAILABLE AT ADDITIONAL COST

## DINNER PACKAGES

– PLATED, FAMILY, BUFFET

**PLATED ENTRÉES** \$59.95

**FAMILY STYLE** \$54.95

**BUFFET STYLE** \$49.95

*ALL PRICING SUBJECT TO 6% SALES TAX AND 20% GRATUITY*

### DINNER PACKAGES INCLUDE:

STANDARD BAR

STANDARD WHITE/IVORY/BLACK TABLECLOTHS AND AN  
ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM

CAKE CUTTING AT NO ADDITIONAL CHARGE

### GUARANTEED GUEST COUNT

FRIDAY 150 | SATURDAY 200 | SUNDAY 100

**CAPACITY** 400

## SPORTS BANQUET PACKAGES

– BUFFET SINGLE, BUFFET DUET

### BUFFET STYLE OPTIONS

SERVED WITH HOUSE SALAD, DINNER ROLLS AND BUTTER,  
BEVERAGES AND DESSERT

**SINGLE ENTRÉE** \$16.95

CHOICE OF ONE MEAT, ONE POTATO, ONE PASTA AND  
ONE VEGETABLE

**DUET ENTRÉE** \$18.95

CHOICE OF TWO MEATS, ONE POTATO, ONE PASTA AND  
ONE VEGETABLE

*ALL PRICING SUBJECT TO 20% GRATUITY*

*6% SALES TAX EXEMPT WITH PROPER SCHOOL ID NUMBER*

### BUFFET STYLE INCLUDES:

STANDARD WHITE/IVORY/BLACK TABLECLOTHS AND AN  
ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM

CAKE CUTTING AT NO ADDITIONAL CHARGE

### GUARANTEED GUEST COUNT

100

**CAPACITY** 400



# Corporate

CATERING TO VARIOUS CORPORATE EVENTS, WITH AN ARRAY OF PACKAGES  
WE CAN HELP MAKE YOUR BUSINESS EVENT A SUCCESS.



## BREAKFAST PACKAGES

– CONTINENTAL, BREAKFAST BUFFET,  
BREAKFAST/BRUNCH BUFFET

**CONTINENTAL BREAKFAST** \$10.95

**BREAKFAST BUFFET** \$21.00

**BREAKFAST/BRUNCH BUFFET** \$25.95

*ALL PRICING SUBJECT TO 6% SALES TAX AND 20% GRATUITY*

## BREAKFAST PACKAGES INCLUDE:

STANDARD WHITE/IVORY/BLACK TABLECLOTHS AND AN  
ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM

## GUARANTEED GUEST COUNT

MONDAY – SUNDAY 75

## CAPACITY 400

## BREAKFAST MENU AVAILABLE:

7:00AM – 11:00AM | MONDAY – FRIDAY



## NOTES:



# Corporate

BREAKFAST, LUNCHEON AND DINNER PACKAGES.

## LUNCHEON PACKAGES

– PLATED, BUFFET, SALAD ENTRÉE

**PLATED ENTRÉES \$19.95**

**BUFFET STYLE \$23.95**

SERVED WITH HOUSE SALAD, DINNER ROLLS AND BUTTER,  
BEVERAGES AND DESSERT

**PLATED SALAD ENTRÉE \$19.95**

SERVED WITH DINNER ROLLS, BUTTER, BEVERAGES AND DESSERT

ALL PRICING SUBJECT TO 6% SALES TAX AND 20% GRATUITY

### LUNCHEON PACKAGES INCLUDE:

STANDARD WHITE/IVORY/BLACK TABLECLOTHS AND AN  
ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM

### GUARANTEED GUEST COUNT

MONDAY – FRIDAY 75

**CAPACITY 400**

### LUNCHEON MENU AVAILABLE:

10:00AM – 2:00PM | MONDAY – FRIDAY

ALCOHOL AVAILABLE AT ADDITIONAL COST

## DINNER PACKAGES

– PLATED, FAMILY, BUFFET

**PLATED ENTRÉES \$59.95**

**FAMILY STYLE \$54.95**

**BUFFET STYLE \$49.95**

ALL PRICING SUBJECT TO 6% SALES TAX AND 20% GRATUITY

### DINNER PACKAGES INCLUDE:

STANDARD BAR

STANDARD WHITE/IVORY/BLACK TABLECLOTHS AND AN  
ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM

CAKE CUTTING AT NO ADDITIONAL CHARGE

### GUARANTEED GUEST COUNT

MONDAY – THURSDAY 100 | FRIDAY 150 |  
SATURDAY 200 | SUNDAY 100

**CAPACITY 400**





# Menu Selections





# Hors d'oeuvres

## **ASSORTED IMPORTED AND DOMESTIC CHEESE AND FRUIT DISPLAY \$6.95**

SERVED WITH VEGETABLE CRUDITÉS AND DIP

## **ASSORTED MEAT DISPLAY \$7.95**

PROSCIUTTO, MORTADELLA, SALAMI SERVED WITH BRUSCHETTA

## **ASSORTED VEGETABLE TRAY WITH DIP \$4.95**

## **ITALIAN ANTIPASTO \$8.95**

ASSORTMENT OF PROSCIUTTO, SALAMI, ITALIAN CHEESES,  
PEPPERONCINI AND OLIVES

## **SEAFOOD PLATTER \$12.95**

CHARBROILED JUMBO SHRIMP AND TENDER CALAMARI OVER  
OCTOPUS SALAD

## **FRIED CALAMARI \$5.95**

## **FRIED CALAMARI STEAKS ARRABIATA \$5.95**

## **OYSTER ROCKEFELLER \$4.95**

## **SHRIMP CROWNS WITH COCKTAIL SAUCE \$9.95**

## **TRAY-PASSED SHRIMP COCKTAIL \$12.95**

## **SHRIMP SHOOTERS MARGARITA \$9.95**

## **BRIE CHEESE AND PEAR BEGGARS PURSE \$4.95**

## **COCONUT SHRIMP \$9.95**

## **ASPARAGUS WRAPPED IN BEEF TENDERLOIN \$4.95**

## **AUSTRALIAN LAMB CHOPS \$13.95**

FRESH AUSTRALIAN LAMB CHOPS CHARBROILED TO PERFECTION

## **SUSHI GRADE SESAME SEED CRUSTED**

## **TUNA TENDERLOIN \$10.95**

WITH SOY AND WASABI

## **MINI CRAB CAKES \$5.95**

WITH AIOLI SAUCE.

## **CHICKEN SATE \$3.95**

## **BEEF TENDERLOIN SATE \$4.95**

## **ARANCINI (ITALIAN RICE BALLS) \$4.95**

## **STUFFED MUSHROOMS \$4.95**

WITH GROUND SAUSAGE AND VEAL

## **BRUSCHETTA \$3.95**

## **VEGETABLE EGG ROLLS \$4.95**

## **SPINACH PIES \$4.95**

## **QUICHE DANIELLE \$3.95**

SPINACH AND CHEESE

## **EGGPLANT PARMIGIANA \$3.95**

## **MEATBALLS \$3.95**

CHOICE OF SWEDISH OR ITALIAN, WITH SELECTIVE SAUCES

## **BONELESS CHICKEN TENDERLOIN \$3.95**

WITH ASSORTED SAUCES.

## **ITALIAN SAUSAGE \$4.95**

FRESHLY SAUTÉED WITH MILD PEPPERS AND ONIONS

## **MOZZARELLA CAPRESE \$3.95**

## **HUMMUS \$2.95**

## **TABOULI \$2.95**

## **BABA GHANOUSH \$3.95**

## **GRAPE LEAVES \$4.95**

## **KIBBEH BALLS \$4.95**

## **TRAY-PASSED HORS D'OEUVRES – AVAILABLE UPON REQUEST**

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED  
RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# Luncheon

## SALAD SELECTIONS

SERVED WITH DINNER ROLLS AND BUTTER, BEVERAGES AND DESSERT

### MEDITERRANEAN SALAD \$19.95

ARUGULA, FETA, CITRUS SEGMENTS, CURED OLIVES, GRAPE TOMATOES, ROASTED BEETS, GRILLED BAGUETTE CROUTONS, RED WINE VINAIGRETTE

GRILLED CHICKEN \$22.95 | SALMON \$23.95

GRILLED SHRIMP \$24.95 | BEEF TENDERLOIN \$24.95

### MICHIGAN SALAD \$19.95

MIXED GREENS, DRIED CHERRIES, APPLES, BLUE CHEESE, CANDIED WALNUTS SERVED WITH A VINAIGRETTE DRESSING

GRILLED CHICKEN \$22.95 | SALMON \$23.95

### MOROCCAN QUINOA SALAD \$19.95

CHICKPEAS, BABY KALE AND SPINACH, ROASTED PEPPERS, RAISINS, CUCUMBER, CILANTRO, MINT, SERVED WITH CHERMOULA VINAIGRETTE

GRILLED CHICKEN \$22.95 | SALMON \$23.95

GRILLED SHRIMP \$24.95 | BEEF TENDERLOIN \$24.95

### ROASTED BRUSSELS SPROUTS SALAD \$19.95

SPICED PECANS, GRANNY SMITH APPLES, GOUDA, CORNBREAD CROUTONS SERVED WITH AN APPLE CIDER VINAIGRETTE

GRILLED CHICKEN \$22.95 | SALMON \$23.95

GRILLED SHRIMP \$24.95

## DESSERT SELECTIONS

SEASONAL FRUIT WITH BROWNIES AND COOKIES

MINIATURE PASTRIES \$3.95



## PLATED LUNCHEON

SERVED WITH HOUSE SALAD, DINNER ROLLS AND BUTTER, BEVERAGES AND DESSERT

### ENTRÉE SELECTIONS — CHOICE OF ONE \$19.95

#### PELISTER PARK SIGNATURE BREADED LEMON CHICKEN

SEASONED AND BREADED CHICKEN BREAST COOKED IN A LEMON ZIP SAUCE

#### AIRLINE CHICKEN

FRENCH CUT CHICKEN BREAST ACCOMPANIED WITH AN APRICOT CHERRY CHUTNEY GLAZE

#### CHICKEN PICCATA

CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND MUSHROOMS

#### CHICKEN MARSALA

CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE AND MUSHROOMS

#### BEEF SIRLOIN

SLICED ROASTED CENTER-CUT BEEF SIRLOIN TOPPED WITH A MUSHROOM AU JUS.

#### COD

BREADED OR BROILED WITH CAPER BUTTER SAUCE

#### SALMON

BROILED WITH LEMON-CAPER BUTTER SAUCE OR TERIYAKI GLAZE

### POTATO SELECTIONS — CHOICE OF ONE

#### PELISTER PARK SIGNATURE ANNA POTATOES

SOUR CREAM AND CHIVE WHIPPED POTATOES

ROASTED RED SKINS

### VEGETABLE SELECTIONS — CHOICE OF ONE

#### CALIFORNIA BLEND

CARROTS, BROCCOLI, ZUCCHINI, SQUASH, AND RED PEPPERS

#### PEAS AND MUSHROOMS

#### GREEN BEANS

FRESH LONG-STEM GREEN BEANS SAUTEED IN GARLIC, FRESH TOMATOES, AND OLIVE OIL

## DESSERT SELECTIONS

SEASONAL FRUIT WITH BROWNIES AND COOKIES

MINIATURE PASTRIES \$3.95

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# Luncheon

## **BUFFET LUNCHEON**

SERVED WITH HOUSE SALAD, DINNER ROLLS AND BUTTER,  
BEVERAGES AND DESSERT

### **ENTRÉE SELECTIONS – CHOICE OF TWO \$23.95**

#### **PELISTER PARK SIGNATURE BREADED LEMON CHICKEN**

SEASONED AND BREADED CHICKEN BREAST COOKED IN A LEMON  
ZIP SAUCE

#### **AIRLINE CHICKEN**

FRENCHED CHICKEN BREAST ACCOMPANIED WITH AN APRICOT  
CHERRY CHUTNEY GLAZE

#### **CHICKEN PICCATA**

CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER  
SAUCE AND MUSHROOMS

#### **CHICKEN MARSALA**

CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE AND  
MUSHROOMS

#### **BEEF SIRLOIN**

SLICED ROASTED CENTER-CUT BEEF SIRLOIN TOPPED WITH A  
MUSHROOM AU JUS

#### **ITALIAN SAUSAGE**

FRESHLY SAUTÉED WITH MILD PEPPERS AND ONIONS

#### **COD**

BREADED OR BROILED WITH CAPER BUTTER SAUCE

#### **SALMON**

BROILED WITH LEMON-CAPER BUTTER SAUCE OR TERIYAKI GLAZE

### **POTATO SELECTIONS – CHOICE OF ONE**

#### **PELISTER PARK SIGNATURE ANNA POTATOES**

#### **SOUR CREAM AND CHIVE WHIPPED POTATOES**

#### **ROASTED RED SKINS**

### **VEGETABLE SELECTIONS – CHOICE OF ONE**

#### **CALIFORNIA BLEND**

CARROTS, BROCCOLI, ZUCCHINI, SQUASH, AND RED PEPPER

#### **PEAS AND MUSHROOMS**

#### **GREEN BEANS**

FRESH LONG-STEM GREEN BEANS SAUTÉED IN GARLIC, FRESH  
TOMATOES AND OLIVE OIL

### **PASTA SELECTIONS – CHOICE OF ONE**

#### **PENNE PASTA**

TOPPED WITH A HOMEMADE MEAT SAUCE OR MARINARA SAUCE

#### **FETTUCCINI ALFREDO**

FETTUCCINI PASTA TOSSED IN A WHITE WINE CREAM SAUCE WITH  
PARMESAN AND FONTINELLA CHEESE

#### **RIGATONI WITH BROCCOLI FLORETS**

RIGATONI PASTA TOSSED WITH BROCCOLI FLORETS IN A LIGHT  
CREAM SAUCE

#### **PENNE PALOMINO**

A RICH CREAMY TOMATO SAUCE TOSSED WITH PENNE PASTA AND  
PARMESAN CHEESE

### **SALAD SELECTIONS – CHOICE OF ONE**

#### **PASTA SALAD**

#### **BEAN SALAD**

#### **BROCCOLI SALAD**

#### **BARLEY WHEAT SALAD**

#### **CUCUMBER AND TOMATO SALAD**

### **DESSERT SELECTIONS**

#### **SEASONAL FRUIT WITH BROWNIES AND COOKIES**

#### **MINIATURE PASTRIES \$3.95**

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED  
RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# Plated Dinner

SERVED WITH HOUSE SALAD, DINNER ROLLS  
AND BUTTER, BEVERAGES, DESSERT,  
AND STANDARD BAR

## ENTRÉE SELECTIONS — CHOICE OF ONE \$59.95

SPLIT ENTRÉE — \$2.00 ADDITIONAL PER PERSON

**PELISTER PARK SIGNATURE BREADED LEMON CHICKEN**  
SEASONED AND BREADED CHICKEN BREAST COOKED IN A LEMON  
ZIP SAUCE

### AIRLINE CHICKEN

FRENCH CUT CHICKEN BREAST ACCOMPANIED WITH AN APRICOT  
CHERRY CHUTNEY GLAZE

### CHICKEN PICCATA

CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER  
SAUCE AND MUSHROOMS

### CHICKEN MARSALA

CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE  
AND MUSHROOMS

### BEEF SIRLOIN

SLICED ROASTED CENTER-CUT BEEF SIRLOIN TOPPED WITH A  
MUSHROOM AU JUS

### ITALIAN SAUSAGE

FRESHLY SAUTÉED WITH MILD PEPPERS AND ONIONS

### COD

BREADED OR BROILED WITH CAPER BUTTER SAUCE

### SALMON

BROILED WITH LEMON-CAPER BUTTER SAUCE OR TERIYAKI GLAZE

### VEGETARIAN STUFFED PEPPER

QUINOA, LENTIL, BARLEY, RICE WITHIN ROASTED PEPPERS

### FILET MIGNON \$63.95

WITH ZIP SAUCE

### BEEF TENDERLOIN AU JUS \$60.95

SLICED WITH MUSHROOMS

### ROAST PRIME RIB OF BEEF AU JUS \$61.95

### NEW YORK STRIP \$62.95

BROILED WITH ZIP SAUCE

## DUET PLATE OPTIONS

**FILET MIGNON AND SHRIMP — MARKET VALUE**  
CHOICE CENTER-CUT BREADED NEW YORK STEAK

**AIRLINE CHICKEN AND BEEF FILET \$62.95**  
WITH CHOICE OF SAUCE

**AIRLINE CHICKEN AND SALMON \$62.95**

**AIRLINE CHICKEN AND SEA BASS \$65.95**

## POTATO SELECTIONS — CHOICE OF ONE

**PELISTER PARK SIGNATURE ANNA POTATOES**  
**SOUR CREAM AND CHIVE WHIPPED POTATOES**  
**ROASTED RED SKIN POTATOES**  
**LYONNAISE POTATOES**

## VEGETABLE SELECTIONS — CHOICE OF ONE

**CALIFORNIA BLEND**  
CARROTS, BROCCOLI, ZUCCHINI, SQUASH AND RED PEPPERS

**PEAS AND MUSHROOMS**

### GREEN BEANS

FRESH LONG-STEM GREEN BEANS SAUTÉED IN GARLIC, FRESH  
TOMATOES AND OLIVE OIL

**GLAZED BABY CARROTS**

**ROASTED BRUSSELS SPROUTS \$2.50**

### ASPARAGUS \$2.50

STEAMED OR SERVED IN A LIGHT BUTTER SAUCE





# Plated Dinner

## PASTA SELECTIONS – \$2.50 ADDITIONAL

### PENNE PASTA

TOPPED WITH A HOMEMADE MEAT SAUCE OR MARINARA SAUCE

### FETTUCCINI ALFREDO

FETTUCCINI PASTA TOSSED IN A WHITE WINE CREAM SAUCE WITH PARMESAN AND FONTINELLA CHEESE

### RIGATONI WITH BROCCOLI FLORETS

RIGATONI PASTA TOSSED WITH BROCCOLI FLORETS IN A LIGHT CREAM SAUCE

### PENNE PALOMINO

A RICH CREAMY TOMATO SAUCE TOSSED WITH PENNE PASTA AND PARMESAN CHEESE

### CANNELLONI \$2.95

WITH MEAT

### MANICOTTI \$2.95

WITH CHEESE

### RAVIOLI \$2.95

CHOICE OF ROASTED BUTTERNUT, SUN-DRIED TOMATO, SPINACH OR CHEESE  
WITH LOBSTER \$4.95

### MUSHROOM RISOTTO \$1.95

GLUTEN FREE PASTA – AVAILABLE UPON REQUEST

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## SOUP SELECTIONS

MINISTRONE \$2.00

WEDDING SOUP \$2.00

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## DESSERT SELECTIONS

SEASONAL FRESH FRUIT PLATTER

ASSORTED MINIATURES \$3.95

COOKIES AND BROWNIES \$1.95

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# Family Style

SERVED WITH HOUSE SALAD, DINNER ROLLS  
AND BUTTER, BEVERAGES, DESSERT,  
AND STANDARD BAR

## ENTRÉE SELECTIONS — CHOICE OF TWO \$54.95

### BEEF SIRLOIN

SLICED ROASTED CENTER-CUT SIRLOIN TOPPED WITH A MUSHROOM  
AU JUS

### PELISTER PARK SIGNATURE BREADED LEMON CHICKEN

SEASONED AND BREADED CHICKEN BREAST COOKED IN A LEMON  
ZIP SAUCE

### CHICKEN MARSALA

CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE  
AND MUSHROOMS

### CHICKEN PICCATA

CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER  
SAUCE AND MUSHROOMS

### ROASTED ROSEMARY CHICKEN

SEASONED CHICKEN BREAST WITH ITALIAN HERBS

### ITALIAN SAUSAGE

FRESHLY SAUTÉED WITH MILD PEPPERS AND ONIONS

### MEATBALLS

CHOICE OF SWEDISH OR ITALIAN MEATBALLS, WITH SELECTIVE SAUCES

### KIELBASA

FRESH OR SMOKED SERVED WITH SAUERKRAUT

### BEEF TENDERLOIN \$7.95

SLICED WITH MUSHROOM AU JUS

### COD \$3.95

SAUTÉED WITH CAPER BUTTER SAUCE

## POTATO SELECTIONS — CHOICE OF ONE

### PELISTER PARK SIGNATURE ANNA POTATOES

SOUR CREAM AND CHIVE WHIPPED POTATOES

ROASTED RED SKIN POTATOES

## VEGETABLE SELECTIONS — CHOICE OF ONE

### CALIFORNIA BLEND

CARROTS, BROCCOLI, ZUCCHINI, SQUASH AND RED PEPPERS

### PEAS AND MUSHROOMS

### GREEN BEANS

FRESH LONG-STEM GREEN BEANS SAUTEED IN GARLIC, FRESH  
TOMATOES AND OLIVE OIL

ROASTED BRUSSELS SPROUTS \$2.50

## PASTA SELECTIONS — CHOICE OF ONE; \$2 PER PERSON FOR SECOND PASTA

### PENNE PASTA

TOPPED WITH A HOMEMADE MEAT SAUCE OR MARINARA SAUCE

### FETTUCCINI ALFREDO

FETTUCCINI PASTA TOSSED IN A WHITE WINE CREAM SAUCE  
WITH PARMESAN AND FONTINELLA CHEESE

### RIGATONI WITH BROCCOLI FLORETS

RIGATONI PASTA TOSSED WITH BROCCOLI FLORETS IN A LIGHT  
CREAM SAUCE

### PENNE PALOMINO

A RICH CREAMY TOMATO SAUCE TOSSED WITH PENNE PASTA  
AND PARMESAN CHEESE

CHICKEN AND KALE RAVIOLI \$2.95

MANICOTTI \$2.95

CANNELLONI \$2.95

MAC AND CHEESE \$2.95

WITH LOBSTER \$4.95

GLUTEN FREE PASTA — AVAILABLE UPON REQUEST

## DESSERT SELECTIONS

SEASONAL FRESH FRUIT WITH BROWNIES AND COOKIES

MINIATURE PASTRIES \$3.95

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED  
RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.





# Buffet

SERVED WITH HOUSE SALAD, DINNER ROLLS  
AND BUTTER, BEVERAGES, DESSERT,  
AND STANDARD BAR

## ENTRÉE SELECTIONS – CHOICE OF TWO \$49.95

### BEEF SIRLOIN

SLICED ROASTED CENTER-CUT SIRLOIN TOPPED WITH A MUSHROOM  
AU JUS

### PELISTER PARK SIGNATURE BREADED LEMON CHICKEN

SEASONED AND BREADED CHICKEN BREAST COOKED IN A LEMON  
ZIP SAUCE

### CHICKEN MARSALA

CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE  
AND MUSHROOMS.

### CHICKEN PICCATA

CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER  
SAUCE AND MUSHROOMS

### ROASTED ROSEMARY CHICKEN

SEASONED CHICKEN BREAST WITH ITALIAN HERBS

### ITALIAN SAUSAGE

FRESHLY SAUTÉED WITH MILD PEPPERS AND ONIONS

### MEATBALLS

CHOICE OF SWEDISH OR ITALIAN MEATBALLS,  
SERVED WITH SELECTIVE SAUCES

### KIELBASA

FRESH OR SMOKED SERVED WITH SAUERKRAUT

### FLAMBÉ OF BEEF – PER BUFFET TABLE; \$3.95

### COD \$3.95

SAUTÉED WITH CAPER BUTTER SAUCE

## POTATO SELECTIONS – CHOICE OF ONE

### PELISTER PARK SIGNATURE ANNA POTATOES

### SOUR CREAM AND CHIVE WHIPPED POTATOES

### ROASTED RED SKIN POTATOES

## VEGETABLE SELECTIONS – CHOICE OF ONE

### CALIFORNIA BLEND

CARROTS, BROCCOLI, ZUCCHINI, SQUASH AND RED PEPPERS

### PEAS AND MUSHROOMS

### GREEN BEANS

FRESH LONG-STEM GREEN BEANS SAUTÉED IN GARLIC, FRESH  
TOMATOES AND OLIVE OIL

### ROASTED BRUSSELS SPROUTS \$2.50

## PASTA SELECTIONS – CHOICE OF ONE; \$2 PER PERSON FOR SECOND PASTA

### PENNE PASTA

TOPPED WITH A HOMEMADE MEAT SAUCE OR MARINARA SAUCE

### FETTUCCINI ALFREDO

FETTUCCINI PASTA TOSSED IN A WHITE WINE CREAM SAUCE  
WITH PARMESAN AND FONTINELLA CHEESE

### RIGATONI WITH BROCCOLI FLORETS

RIGATONI PASTA TOSSED WITH BROCCOLI FLORETS IN A LIGHT  
CREAM SAUCE

### PENNE PALOMINO

A RICH CREAMY TOMATO SAUCE TOSSED WITH PENNE PASTA  
AND PARMESAN CHEESE

### CHICKEN AND KALE RAVIOLI \$2.95

### MANICOTTI \$2.95

### CANNELLONI \$2.95

### MAC AND CHEESE WITH LOBSTER \$4.95

### GLUTEN FREE PASTA – AVAILABLE UPON REQUEST

## SALAD SELECTION – CHOICE OF ONE

### PASTA SALAD

### BEAN SALAD

### BROCCOLI SALAD

### BARLEY WHEAT SALAD

### CUCUMBER AND TOMATO SALAD

## DESSERT SELECTIONS

### SEASONAL FRESH FRUIT WITH BROWNIES AND COOKIES

### MINIATURE PASTRIES \$3.95

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED  
RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# Breakfast

## CONTINENTAL BREAKFAST \$10.95

ASSORTED FRESH JUICES  
FRESH BREWED COFFEE AND TEA  
BAGELS AND WHIPPED CREAM CHEESE  
ASSORTED DANISHES  
ASSORTED MINI MUFFINS  
FRESH FRUIT

## BREAKFAST BUFFET \$21.00

SERVED WITH FRESH BREWED COFFEE, TEA, ASSORTED JUICES  
AND MILK

### SCRAMBLED EGGS

### PANCAKES

WITH FRESH MAPLE SYRUP

OR

### FRENCH TOAST

WITH FRESH MAPLE SYRUP AND POWDERED SUGAR

### BREAKFAST SAUSAGE OR BACON

### BREAKFAST POTATOES

### FRESH FRUIT

### ASSORTED DANISHES

### MINI MUFFINS

## ADDITIONAL SELECTIONS | MADE TO ORDER

WAFFLE STATION \$3.00  
CREPE STATION \$6.00  
OMELET STATION \$6.00  
CREPE AND OMELET STATION \$10.00  
MIMOSA OR BLOODY MARY BAR \$5.00

## BREAKFAST/BRUNCH BUFFET \$25.95

SERVED WITH FRESH BREWED COFFEE, TEA, ASSORTED JUICES  
AND MILK

### SCRAMBLED EGGS

### PANCAKES

WITH FRESH MAPLE SYRUP

OR

### FRENCH TOAST

WITH FRESH MAPLE SYRUP AND POWDERED SUGAR

### BREAKFAST SAUSAGE OR BACON

### BREAKFAST POTATOES

### HOUSE SALAD

## ENTRÉE SELECTIONS – CHOICE OF ONE

### CHICKEN PICCATA

CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER  
SAUCE AND MUSHROOMS

### CHICKEN MARSALA

CHICKEN MEDALLIONS TOPPED WITH MARSALA WINE SAUCE  
AND MUSHROOMS

## PASTA SELECTIONS – CHOICE OF ONE

### PENNE PASTA

TOPPED WITH A HOMEMADE MEAT SAUCE OR MARINARA SAUCE

### RIGATONI WITH BROCCOLI FLORETS

RIGATONI PASTA TOSSED WITH BROCCOLI FLORETS IN A LIGHT  
CREAM SAUCE

## DESSERT SELECTIONS

### FRESH FRUIT

### ASSORTED DANISH

### MINI MUFFINS

## ADDITIONAL SELECTIONS | MADE TO ORDER

WAFFLE STATION \$3.00  
CREPE STATION \$6.00  
OMELET STATION \$6.00  
ASSORTED QUICHE'S AVAILABLE \$3.00  
CREPE AND OMELET STATION \$10.00  
MIMOSA OR BLOODY MARY BAR \$5.00





# Upgraded Selections

## ENTRÉE SELECTIONS

### STEAK SICILIANO \$5.95

CHOICE CENTER-CUT NEW YORK STEAK BREADED

### CHICKEN CORDON BLEU \$3.95

CHICKEN STUFFED WITH POLISH HAM AND SWISS CHEESE, TOPPED WITH A WHITE WINE CREAM SAUCE

### STUFFED SHRIMP \$8.95

JUMBO SHRIMP STUFFED WITH LUMP CRAB MEAT AND ITALIAN HERBS

### SHRIMP SCAMPI \$9.95

JUMBO SHRIMP SAUTÉED IN OLIVE OIL, GARLIC WITH WHITE WINE LEMON BUTTER SAUCE

### SWORDFISH \$6.95

FRESH SWORDFISH SAUTÉED AND TOPPED WITH A LEMON WHITE WINE BUTTER SAUCE

## POTATO SELECTIONS

### AU GRATIN POTATOES \$1.95

### STUFFED BAKED POTATOES \$2.95

### WILD MUSHROOM RISOTTO \$1.95

## VEGETABLE SELECTIONS

### GRILLED VEGETABLES \$2.95

SERVED IN A LIGHT BUTTER SAUCE

### ROOT VEGETABLES \$2.95

SERVED IN A LIGHT BUTTER SAUCE

### STEAMED BROCCOLI \$1.95

SERVED IN A BÉARNAISE SAUCE

## PASTA SELECTIONS

### LINGUINE WITH CLAM SAUCE \$3.95

WHITE – WITH CLAMS, OIL GARLIC AND BUTTER SAUCE  
OR RED – IN A RED TOMATO SAUCE

### RIGATONI PRIMAVERA \$2.95

SAUTÉED MIXED GARDEN VEGETABLES IN A WHITE WINE CREAM SAUCE  
TOSSED WITH GARLIC AND OLIVE OIL OR RED TOMATO SAUCE

### TORTELLINI PALOMINO \$2.95

CHEESE TORTELLINI TOSSED IN A RICH CREAMY TOMATO SAUCE

### RAVIOLI BOLOGNESE \$2.95

LARGE PASTA PILLOWS STUFFED WITH SEASONED GROUND VEAL AND BEEF AND TOPPED WITH A RICH HOMEMADE MEAT SAUCE

\*ALL PASTAS ARE SERVED FAMILY STYLE

**GLUTEN FREE PASTA** – AVAILABLE UPON REQUEST

## DINING SELECTIONS

CREATE CUSTOM CARVING AND UNIQUE FOOD STATIONS

– AVAILABLE UPON REQUEST

## PASTA STATION

TWO TO THREE PASTA DISHES WITH YOUR CHOICE OF ASSORTED SAUCES

## CARVING STATION

BEEF TENDERLOIN, PRIME RIB, ROAST SIRLOIN, ROAST TURKEY BREAST  
ACCOMPANIED WITH ASSORTED BREADS AND SAUCES

## STIR FRY STATION

CHICKEN, SHRIMP OR BEEF WITH MIXED STIR FRY VEGETABLES;  
BROCCOLI NAPA CABBAGE, MUSHROOMS, PEA PODS, GREEN BEANS,  
CRUNCHY CHINESE NOODLES, WATER CHESTNUTS AND  
SLICED ALMONDS

SAUCES INCLUDE: TERIYAKI, BLACK BEAN AND SPICY GARLIC

## WHIPPED POTATO MARTINI BAR

THREE VARIETIES OF WHIPPED POTATOES SERVED IN MARTINI GLASSES  
WITH ASSORTED TOPPINGS SOUR CREAM, BACON, GREEN ONION,  
CHEDDAR CHEESE, BLUE CHEESE AND CARAMELIZED ONIONS

## SAUTÉ STATION – AVAILABLE UPON REQUEST

## SALAD SELECTIONS

### GREEK SALAD \$1.95

### CAESAR SALAD \$1.95

### WEDGE SALAD \$1.95

## SOUP SELECTIONS

### MINESTRONE \$2.00

### PASTINA CHICKEN \$2.00

### CHICKEN TORTELLINI \$2.00

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# Dessert and Late-Night

## SWEET ENDINGS

### SWEETS TABLE PRESENTATIONS \$10.95

ASSORTED MINI FRENCH PASTRIES, SPECIALTY TORTES, CHEESECAKES, FRUIT FLAN, COOKIES, BROWNIES, FRESH FRUIT AND BERRIES

### ASSORTED PASTRY STATION \$5.95

### CREAM PUFF BAR \$7.95

FRENCH CREAM PUFFS WITH VANILLA ICE CREAM AND HOT FUDGE

### ICE CREAM SUNDAE BAR \$8.95

### TIRAMISU \$5.95

### CRÈME BRULÉE \$6.95

### CHOCOLATE FOUNTAIN \$8.95

WITH ASSORTED FRUIT, MARSHMALLOWS, PRETZEL RODS AND GRAHAM CRACKERS



## LATE-NIGHT SNACK

AMOUNT PURCHASED IS 75% OF THE FINAL GUEST COUNT

### PIZZA STATION \$3.95

### CONEY DOG STATION \$3.95

### CHICKEN, PORK OR BEEF SLIDER STATION \$4.95 – CHOICE OF ONE

### TACO STATION \$3.95

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# Bar

## STANDARD BAR OPTIONS | \$14.95 PP

SMIRNOFF VODKA	BACARDI RUM
LAUDERS SCOTCH	SEAGRAM'S 7 WHISKEY
NEW AMSTERDAM GIN	SAUZA TEQUILA
HOUSE WINE	DRAFT BEER

## PREMIUM BAR OPTIONS | \$19.95 PP

TITO'S VODKA	MALIBU RUM
J & B - SCOTCH	CANADIAN CLUB WHISKEY
BEEFEATER GIN	JOSE CUERVO
HOUSE WINE	DRAFT BEER

## ELITE BAR OPTIONS | \$22.95 PP

KETEL ONE	CAPTAIN MORGAN SPICED RUM
DEWAR'S SCOTCH	JACK DANIEL'S
MAKERS MARK	TANQUERAY GIN
1800 TEQUILA	COURVOISIER
KAHLÚA AND BAILEYS	2ND TIER WINE

## IMPORTED AND DOMESTIC BEER

HOUSE RED/WHITE WINE \$6.95PP

BEER ONLY 5.95PP

BEER AND WINE COMBO \$9.95PP

BLOODY MARY'S 12.95PP

MIMOSAS \$9.95PP

**PREMIUM MARTINI BAR** — CHOICE OF TWO \$8.95PP  
DIRTY MARTINI, COSMO, OR CHOCOLATE MARTINI

**MOSCOW MULE** \$8.95PP

**DESIGNED SIGNATURE COCKTAIL** — AVAILABLE UPON REQUEST

**CRAFT BEER** — CHOICE OF TWO \$2.50PP

UPGRADE YOUR SELECTION FROM OUR PREMIUM OR ELITE BAR  
AVAILABLE UPON REQUEST

## CASH BAR SELECTIONS — ADDITIONAL BARTENDER REQUIRED OVER A 200 GUEST GUARANTEE AT \$150.00

DRAFT BEER \$5.00

HOUSE RED/WHITE WINE \$7.00

MIXED COCKTAIL \$8.00-\$12.00

MOSCOW MULE \$9.00

MARTINI \$10.00

BLOODY MARY \$10.00

MIMOSA \$9.00

SOFT DRINKS \$3.00



# *Pelister Park*

— THE VENUE —

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