



# PRIVATE MARTINI LOUNGE

LOUNGE RENTAL FEE \$200.00

## SET UP OPTIONS

Banquet Seating- Maximum 54

Cocktail Seating – Maximum 75

Table Linens \$13.95 Per Table

Linen Napkins \$1.25 each

## BEVERAGE & BAR SERVICE OPTIONS

Cash Bar – Individuals pay own charges

Open Bar – Event coordinator pays all charge

We can make custom arrangements to fit your needs as well.

## FOOD SERVICE OPTIONS

Appetizers

Order of RMBC Restaurant Menu

Limited RMBC Menu

Rochester Mills Dinner Buffet Options

Brick Oven Pizza Package

Note: All food and beverages are subject to an 18% service charge and current sales tax.

No food or beverages allowed to be brought in from outside sources.

Offsite events may be subject to a delivery fee, some event may require a 20% deposit.

Most decorations welcome with the exception of confetti.



## APPETIZERS & PARTY TRAYS

SERVES 40—50 PEOPLE

### BREWHOUSE HUMMUS

Fresh housemade hummus served with fresh pita bread and mixed greens drizzled with balsamic vinegar.  
Full \$110.00 Half Portion \$80.00

### SMOKED FISH PLATTER

Sides of smoked salmon, smoked trout, peppered mackerel and smoked mussels served with capers, onion, chopped egg and assorted crackers.  
Full \$325.00 Half Portion \$200.00

### FRESH FRUIT PLATTER

Full \$215.00 Half Portion \$135.00

### GARDEN VEGETABLE CRUDITÉS

Full \$150.00 Half Portion \$100.00

\*Sushi Available Upon Request\*

### SPINACH & ARTICHOKE DIP

A delicious combination of spinach and artichoke hearts. Served with tortilla chips and bread.  
Full \$135.00 Half Portion \$95.00

### ASSORTED CHEESE & CRACKER PLATTER

Full \$225.00 Half Portion \$145.00

### CHARCUTERIE PLATTER

Assortment of hard and soft artisan cheeses, imported cured meats, house made chutney, candied almonds, artichoke hearts and sliced baguette.  
Full \$300.00 Half Portion \$200.00

### SHRIMP COCKTAIL

Fresh jumbo shrimp, steamed in a court bouillon. Served with spicy cocktail sauce.  
5 lbs \$180.00 (approx. 115 shrimp)

### PRICES PER 50 PIECES

#### COCONUT SHRIMP - \$155.00

Jumbo shrimp breaded in coconut and served with orange horseradish.

#### CHICKEN SKEWERS - \$160.00

Fresh red and yellow pepper, chopped scallions and pepper Jack cheese wrapped in marinated strips of chicken.

#### BEEF SKEWERS - \$160.00

Fresh red and yellow pepper, chopped scallions and pepper Jack cheese wrapped in marinated strips of beef.

#### COCKTAIL VEGETABLE EGG ROLLS - \$125.00

Diced vegetables including cabbage, celery, mushrooms, carrots and water chestnuts. Placed in an egg roll wrapper and deep fried.

#### TOASTED RAVIOLI - \$145.00

Cheddar and spinach filled pasta hand breaded and fried served with our house made Amoguesauce.

#### POT STICKERS - \$140.00

Chinese dumpling stuffed with pork and served with Asian dressing.

#### SESAME CHICKEN - \$140.00

Fresh medallions of chicken breast, brushed with sesame oil, garlic & coated in sesame seeds served with Thai Peanut sauce.

#### CHICKEN FINGERS - \$115.00

Chicken tenderloins breaded, seasoned and served with ranch dressing.

#### PHYLLO WRAPPED ASPARAGUS - \$140.00

Asparagus, Asiago and fontina cheeses, wrapped in phyllo dough.

#### SPANIKOPITA - \$140.00

Spinach and cheese stuffed phyllo triangles.

#### SILVER DOLLAR MUSHROOM CAPS - \$135.00

White mushroom caps filled with a blend of cheeses, scallions, and spices topped with shredded Muenster and baked golden brown.

#### THAI CHICKEN SPRING ROLLS - \$145.00

Chicken seasoned in Thai spices wrapped and served golden brown.



## Dinner Buffet Selections

ONE ENTRÉE BUFFET \$21.95 PER PERSON  
TWO ENTRÉE BUFFET \$24.95 PER PERSON  
THREE ENTRÉE BUFFET \$26.95 PER PERSON

### LOUISIANA JAMBALAYA

A robust mixture of Andouille sausage, ham and chicken simmered in a spicy tomato sauce with peppers, onions and mushrooms

### CHICKEN PICATTA

Sautéed chicken breast served with capers and artichokes, and then finished with a lemon sauce

### ROAST BEEF WITH BORDELAISE SAUCE

USDA Angus slow roasted, thinly sliced and topped with a mushroom bordelaise sauce

### CHICKEN MARSALA

Sautéed chicken breast served with sun dried tomatoes, fresh rosemary and sliced mushrooms

### GRILLED HERB CHICKEN BREAST

Chicken breast marinated in herbs and garlic and grilled to perfection

### BROILED SALMON WITH LEMON DILL CREAM

Fresh Atlantic salmon broiled with a lemon dill cream sauce

### CHICKEN FLORENTINE

Grilled chicken over spinach, topped with a creamy white wine sauce

### MUENSTER CHICKEN

Sautéed chicken over spaetzle topped with beer cheese sauce & melted muenster cheese

### OVEN ROASTED PORK LOIN

Rosemary and garlic rubbed, roasted and slice then topped with wild mushroom jus.

### SRING VEGETABLE AND TOFU STIR-FRY - Vegan

Chef's selection of young vegetables satueed with tofu and our house made Asain stir fry sauce.

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### COMPLIMENTS TO YOUR DINNER ENTRÉE INCLUDE:

#### PASTA

(select one)

Fettuccini Alfredo  
Ricotta & Spinach Ravioli  
Cheese Filled Tortellini  
Szechwan Pasta  
Baked Penne Pasta

#### VEGETABLE

(select one)

Mixed Steamed Vegetable  
Green Beans Almandine  
Buttered Corn  
Broccoli in Lemon Butter

#### POTATO

(select one)

Herb Roasted Redskins Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Seasoned Brown Rice

#### SALAD

(select one)

Tossed Baby Salad  
Classic Caesar Salad  
Michigan Cherry Salad  
(Add\$.50 Per Person)  
Cobb Salad  
(Add \$.50 Per Person)

#### ACCOMPANIMENTS

Assorted Dinner Rolls  
House Garlic Bread  
Fresh Baked Corn Bread

#### BEVERAGE OPTIONS

Soft Drinks Included

RMBC Keg Beer Available

(Ask for details!)

Non-Alcoholic Punch \$30.00 Per Gallon

Alcoholic Punch \$40.00 Per Gallon

#### SWEET ENDINGS

Assorted Dessert Bars  
\$6.95 Per Person

Mini Cheesecake Tartlets  
\$6.95 Per Person

Assorted Mini Desserts  
\$6.95 Per Person

Chocolate Dipped Strawberries  
\$28.50 per Dozen

CHOCOLATE FONDUE  
\$10.95/person Min. 25 people

GRAND DESSERT TABLE  
Assortment of pastries, cakes, pies, petit fours, cookies, chocolates, candies and more.  
\$10.95/person Min. 25 people

Note: All food & beverages subject to an 18% service charges and sales tax.

A delivery charge may be accessed for off premise events. A deposit may be required at the time of booking.



# BRICK OVEN PIZZA PACKAGE

CHARGE \$18.95 PER PERSON

ASSORTED BRICK OVEN PIZZA'S

## THE VEGETARIAN

Pizza sauce, artichoke hearts, mushrooms, onions, peppers and Mozzarella cheese

## PEPPERONI

Pepperoni, Mozzarella and Parmesan cheese with oregano and pizza sauce

## THAI CHICKEN

Spicy Thai sauce, Mozzarella cheese, chicken green onions, shredded carrots, bean sprouts and peanuts

## BBQ CHICKEN

Diced chicken, onions, Mozzarella, Gouda and Cilantro with Brewhouse BBQ sauce

## MARGHERITA PIZZA

Whole wheat pizza dough drizzled with olive oil and topped with garlic, fresh Mozzarella, Roma tomatoes and chiffonade of basil

## YOUR CHOICE OF PASTA

with One Sauce

CHOICE OF MIXED GREENS SALAD OR CAESAR

FRESH GARLIC BREAD

FRESH BAKED COOKIES

COFFEE, DECAF, TEA AND SODA

Note: All food and beverages are subject to an 18% service charge and current sales tax.



## PARTY ADD-ONS

### MAC N' CHEESE BAR - \$8.95

Cavatappi pasta tossed in our creamy house made cheese sauce, served with a buffet of toppings so your guests can make their own creations!

Comes with the following toppings:

Bleu, cheddar Jack and Mozzarella cheeses

Tomato, green onion, jalapenos and mushrooms

Bacon, chicken, shrimp and jamablaya

Served with choice of salad, bread and fresh baked cookies  
\$14.95/person

### SLIDER BAR - \$8.95/PERSON

(Available for on site events only)

Two ounce Certified Angus Ground Beef patties sizzled to perfection on our flat-top griddle.

Served with the following toppings:

Caramalized Onions

Sauteed Mushrooms

Applewood Smoked Bacon

A variety of cheeses to choose from

Served with fries, cole slaw, and fresh baked cookies  
\$13.95/person

### RAW BAR

\$10/person minimum 30 people

Let your guests enjoy a bounty from the sea with chef's beautifully displayed raw bar!

Includes:

Fresh in Season Shucked Oysters

Large Shrimp Cocktail

Steamed Lobster Tail

Cracked Crab Claws

(When in season, if out of season a comparable substitution will be made)

Seafood salad

shrimp, lobster, octopus and calamari in house vinaigrette

Accoutrements

Tabasco, spicy cocktail sauce, Mignonette sauce, Worcestershire, and fresh lemon.



## MEMORIAL PACKAGES

### PACKAGE #1 - \$14.95/PERSON

Grilled Herb Chicken  
Roast Beef with Mushroom Bordelaise  
Garlic Mashed Potatoes  
Seasonal Vegetable Medley  
Fresh Baked Bread & Butter  
Soft Drinks

### PACKAGE #2 - \$16.95/PERSON

Chicken Picatta or Marsala  
Roast Beef with Mushroom Bordelaise  
Rice Pilaf  
Green Beans Almandine  
Mixed Greens Salad  
Chef's Choice of Pasta Salad  
Fresh Baked Bread & Butter  
Fresh Baked Cookies  
Soft Drinks

Memorial packages can be done in as a little as 24 hours notice. We can accomodate any size group large and small in our private room if available or in our main dining room.

Please contact a manager to schedule your luncheon 248-650-5080



# BREAKFAST AND BRUNCH

\*\*Available 10am - 2pm\*\*

## CONTINENTAL BREAKFAST - \$10.95/PERSON

Fresh Donuts, Muffins and Danish  
Assorted Bagels with Cream Cheese  
Assorted Premium Cereal and Milk  
Low-fat Vanilla Yogurt with Berries and Granola  
Fresh Cut Fruit  
Coffee, Tea, Juice and Water

## HOT BREAKFAST - \$14.95/PERSON

Scrambled Eggs with cheese, onions and peppers  
Choice of French toast or Belgian Waffle  
Applewood Smoked Bacon  
Sausage Links  
Hash Browns  
Fresh Cut Fruit Tray  
Coffee, Tea, Juice and Water

## BRUNCH #1 - \$14.95/PERSON

Scrambled Eggs with Cheese, Onion and Peppers  
Choice of French Toast or Belgian Waffles  
Grilled Salmon with Lemon, Capers and Butter  
Herbed Chicken  
Roasted Redskin Potatoes  
Coffee, Tea, Juice and Soft Drinks

## BRUNCH #2 - \$18.95/PERSON

Frittata of Egg, Cheese, Bacon and Spinach  
Cheese Blintz with Fruit Compote  
Roast Beef with Mushroom Bordelaise  
Chicken Picatta  
Broccoli Florets with Lemon Butter  
Garlic Mashed Potatoes  
Fresh Baked Rolls with Butter  
Coffee, Tea, Juice and Soft Drinks