

G A R A G E
g r i l l & f u e l b a r

*Banquet
Information*

2016

202 W. Main St. Northville Mi, 48167

Banquet Inquiries – 248-924-3367

Banquet Pricing – Through December 31, 2016

Welcome to the Garage

Banquet and Policies

The Garage Grill & Fuel Bar is here to provide you with superior quality food, service, and customer satisfaction. Our executive chef and culinary team take pride in creating your meals from scratch, with dedication to freshness and quality. Our hospitable wait staff and bartenders are dedicated to making you feel welcome while professionally providing your table service needs. In order to serve you to the best of our ability, we ask that you adhere to the policies outlined below.

- 1. Room Rental Fee: There is a \$ 125.00 room rental fee, for parties up to 40, \$ 175.00 for parties over 40. The room fee includes white linen and set up.
 - a. Colored napkins, table cloths and chair covers are available for an additional fee.*
 - b. Large Screen and Projector are also available for an additional fee.**
- 2. Deposit: A \$ 250.00 deposit will be required to hold the date for the Model A room and will be deducted from the total bill. In the event of cancellation, the full amount will be refunded only if Garage management is notified 30 days prior to the event. If cancellation occurs between 14 to 30 days, half the deposit will be refunded. The refund will be forfeited in full if the event is cancelled 14 days or less than the actual day of the event.*
- 3. A final guest count is due seven days prior to event. Count is non-refundable and is the guaranteed number of guests.*
- 4. Decorations are permitted and encouraged, however, THE USE OF TAPE, TACKS, CONFETTI, NAILS OR STAPLES ARE NOT PERMITTED.*
- 5. Food and beverages may not be brought onto the premises with the exception of specialty cakes.*
- 6. A Bartender fee of \$50.00 will be applied to any banquet booked in the Model A room with a separate bar set up. A chef fee of \$50.00 will be applied to an Omelet Station and Carving Station.*
- 7. The entire banquet bill (Food and Beverage) is subject to 6% Michigan sales tax and 20% service charge.*
- 8. Final payment is due upon completion of your event. We accept cash, check or credit card. *Only one Credit card per event*
- 9. Capacity for Model A Room – up to 80 people seated and 130 people with stand-up tables*

PARTY BAR POLICY

- 1. Parties must have an agreed upon closing time for bar service. Time extensions may be allowed for as long as the total time of the bar does not exceed five hours.***
- 2. Guests will not be allowed to accumulate drinks or request a double pour at the closing of the bar. Garage management discourages shot pours at private events.***
- 3. We reserve the right to refuse service to anyone who is, in our opinion, visibly intoxicated. Anyone who tries to acquire alcoholic beverages for someone who is either under age, or has been refused service, will also lose their right to be served and will put the bar in jeopardy of closing for the duration of the event.***
- 4. In the event that minors are found drinking alcohol, the host will be notified and Garage management will be responsible for handling the situation. If the incident reoccurs, the bar will be closed for the duration of the event, and no refund will be given. The closing of the bar does not equate as the end of the event.***
- 5. If at any point, the Garage management observes that the entire party, or numerous guests, have had too much to drink, the host will be informed and the bar will be closed.***
- 6. Under no circumstance are alcoholic beverages to be brought in or removed from the Garage.***

BAR OPTIONS ~

Garage policy requires that all beverages consumed on the premises must be purchased through the Garage.

BAR PACKAGES

Prices include liquor, setups and mixes. Wine and Champagne Toasts or Wine with Dinner are accounted for per bottle.

Bar packages are optional & can only be for 40 or more people. Less than 40 people will be billed per drink on consumption.

Standard House Bar (4 hours) \$23.95 per person

House Vodka, Gin and Tequila, Royal Canadian Whiskey, Castillo Rum, Lauders Scotch, Jim Beam Bourbon, House Wines, Assorted Domestic Bottled Beer, Soft Drinks & Juices

Call Bar (4 hours) \$28.95 per person

Kettle One, Stoli, VO, Canadian Club, Bacardi, Jack Daniels, Dewars, Jose' Cuervo, Absolut, Johnnie Walker Red, Tanqueray, Captain Morgan, Southern Comfort, Peach Schnapps, Peppermint Schnapps, House Wines, Assorted Domestic and Imported Bottled Beer, Soft Drinks & Juices

Premium Bar (4 hours) \$32.95 per person

Belvedere, Grey Goose, Bombay Sapphire, Crown Royal, Makers Mark, Johnny Walker Black, Patron, Bacardi, Captain Morgan, Glenlivet, Bailey's, Kahlua, House Wines, Assorted Domestic & Imported Bottled Beer, Soft Drinks & Juices

Cordials (will be billed on consumption)

(Bailey's, Kahlua, Grand Marnier, B & B, Sambuca, Amaretto di Saronno, Hennessey, Irish Mist, Tia Maria, Drambuie, Courvoisier, Chambord, Frangelico)

CONSUMPTION BAR – All Drinks are billed individually

ALL WINE & CHAMPAGNE – Available for purchase by the bottle

BEER, WINE & POP BAR – 4 hours - \$18.00 per person

House Wines, Assorted Domestic and Imported Bottled Beer

Non- Alcoholic Punch- \$20.00 per gallon (minimum 3 gallons)

Alcoholic Punch- \$ 35.00 per gallon (minimum 3 gallons)

All Food & Beverages served are subject to current service charge (20% and (6%) Michigan sales tax

Meeting & Breakfast Selections

*A \$60.00 fee will be added to an early morning breakfast meeting prior to 10:00 AM
To include: service set-up, easel, projector and wireless connection.*

All Buffet food must be consumed at the Garage, and no leftover buffet food will be packaged to carry out

Brunch Buffet

Breakfast includes your choice of fresh brewed Coffee, Tea, Milk or Juice

Garage Breakfast Buffet- \$18.95 pp [Minimum of 25 guests]

Seasonal Fresh Fruit

Scrambled Eggs

Hash Browns with Green Onion & Cheddar Cheese

Cinnamon French Toast and Maple Syrup

Croissants and Muffins

Crisp Bacon Strips and Country Sausage

Add Omelet Station, Additional \$3.50 pp / \$ 50.00 Chef Attendant Fee

Luncheon Buffet Selections

Lunch is served between 11:30 AM to 3:00 PM

~ Minimum of 25 guests ~

Includes Fresh Baked Rolls, Fresh Brewed Coffee and Tea

Model A Lunch Buffet – \$24.95

Garage Greens/Plated and served

Buffet Selections

~Choice of Two ~

Poultry

- ***Mediterranean Chicken*** – Chicken breast, with sautéed spinach, oven roasted tomato and grilled onion
- ***Chicken Provencal*** – Chicken breast topped with shaved tomatoes, capers, black olives, herbs and fresh lemon
- ***Italian Chicken Trapani*** – Sautéed chicken breast, marsala wine, cream with seared field mushrooms
- ***Chicken Cutlet Piccata*** – Sautéed chicken breast in simmered lemon, parsley, caper berry and grilled artichoke heart
- ***California Chicken Chardonnay*** – Pan seared chicken breast, smooth chardonnay sauce with sliced green grapes and herbs

Beef/ Pork

- **Texas Smoked Brisket** – Sliced smoked beef brisket with Southern_BBQ sauce
- **New England Pot Roast** – Tender roast beef and new potatoes, with baby carrots and roasted onion in beef gravy
- **Slow Roasted Beef Chuck** – Tender beef with almonds and dried fruit, in beef stock reduction
- **Forest Mushroom Top Round** – Sliced, rolled beef with wild mushrooms, garlic ,onion, and garden herbs
- **Apricot Cranberry Bone in Pork Chop** – Grilled and roasted pork chop on macerated apricot and cranberry jam
- **Spiced Apple Boneless Pork** - Sautéed with roasted tart Granny Smith Apple's and gravy
- **Savory Stuffing and Sliced Pork Loin**- Oven roasted and sliced boneless pork chop on Southern cornbread stuffing, with sage – sausage gravy

Seafood

- **Soy Glazed Salmon** – Brown sugar and soy, with fresh herbs
- **Fresh Tilapia** –Seared and baked with hothouse tomato , red peppers, sweet corn, popcorn shrimp, and garden basil
- **Cornmeal Crusted Rainbow Trout with Black Bean and Tomato Ragu** – Domestic, farm raised, with black beans and roasted California tomato ragu
- **Atlantic Salmon Florentine** -Atlantic Salmon on wilted spinach with chardonnay cream and basil
- **Pacific Mahi Mahi** – Mango salsa and toasted Coconut

- **Accompaniments**

~ Choice of Two ~

- **Broccoli Spears**
- **Sweet Corn**
- **Seasonal Vegetable Medley**
- **Green Beans Almondine**
- **Honey Roasted Carrots**
- **Rosemary Roasted Redskins**
- **Garlic Infused Whipped Potato**
- **Rice Pilaf with carrot, onion and celery**
- **Smashed Redskin Potatoes**

Deli Luncheon Buffet \$16.95 pp

~ Minimum of 25 guests required ~

~ Choice of 3 meats or Salads~

Selection of: Turkey Breast, Ham, Corned Beef, Roast Beef, Tuna or Chicken Salad

- **Watermelon Slices**
- **Homemade Potato Salad or Pasta Salad**
- **Crisp Relishes**
- **Cheddar and Swiss Cheeses**
- **Assorted Breads & Condiments**
- **Warm Cookie & Brownie Platter**

Garage Deluxe Lunch BBQ Buffet \$19.95 pp

~ Choice of two meats~

- **BBQ Chicken Breast or Fried Chicken**
- **Grilled Hamburgers (cheese on side)**
- **Hot Dogs**
- **Italian Sausage**
- **Homemade Potato Salad or Pasta Salad**
- **Watermelon Slices**
- **Bourbon Mustard Baked Beans**
- **Assorted Relishes/ Condiments**
- **Corn on Cob**
- **Warm Cookie & Brownie Platter**

Luncheon Salad Selections

Northville Chicken Salad \$17.95 pp

Grilled Chicken Breast served on a bed of Mixed Greens, Sundried Cherries, Blue Cheese, Walnuts, Apple, Cucumber, and Raspberry Vinaigrette.

Classic Chicken Caesar Salad \$17.95 pp

Fresh Romaine Lettuce tossed with Parmesan and Garlic Croutons, Homemade Caesar Dressing

Mainstreet Cobb Salad \$ 17.95

Shrimp, Corn or Mango, Avocado, Cucumber, Bacon, Carrots, Chopped Romaine, lemon Basil Vinaigrette

“Old Fashioned” Maurice Salad \$17.95

Shredded Iceberg Lettuce, Tossed with Julienne Turkey, Smoked Ham, American & Swiss Cheese, Chopped Egg, Sweet Gherkins, Red Onion, Maurice Dressing

Salmon Pacer Salad \$17.95

Cedar Roasted Salmon, Kale, Shaved Brussels Sprouts, Lettuces, toasted pumpkin seeds, Dried Fruit, Onion, Pomegranate Vinaigrette,

Plated Luncheon Entrée Selections

All luncheon entrees are served with Garage Greens

Choice of appropriate Starch and Vegetable

Fresh Baked Rolls

Freshly Brewed Coffee or Tea

Poultry - \$21.95

- **Mediterranean Chicken** – *Chicken breast, with sautéed spinach, oven roasted tomato and grilled onion*
- **Chicken Provencal** – *Chicken breast topped with shaved tomato, capers, black olives, herbs and fresh lemon*
- **Italian Chicken Trapani** – *Sautéed chicken breast, marsala wine and cream with seared field mushrooms*
- **Chicken Cutlet Piccata** – *Sautéed chicken breast in simmered lemon, parsley, caper berry and grilled artichoke heart*
- **California Chicken Chardonnay** – *Pan seared chicken breast, smooth chardonnay sauce with sliced green grapes and herbs*

Pork - \$ 21.95

- **Apricot Cranberry Pork Chop** – *Grilled and roasted pork chop on macerated apricot and cranberry jam*
- **Spiced Apple Boneless Pork** - *Sautéed with roasted tart Granny Smith Apple's and gravy*
- **Savory Stuffing and Sliced Pork Loin-** *Oven roasted and sliced boneless pork loin on Southern cornbread stuffing, with sage /sausage gravy*

Seafood -\$ 25.95

- **Soy Glazed Salmon** – *Brown sugar and soy, with fresh herbs*
- **Fresh Tilapia** – *Seared and baked with hothouse tomato , red peppers, sweet corn, popcorn shrimp, and garden basil*
- **Cornmeal Crusted Rainbow Trout with Black Bean and Tomato Ragù** – *Domestic farm raised, with black beans and roasted California vegetable ragu*
- **Atlantic Salmon Florentine** -*Atlantic Salmon on wilted spinach with chardonnay cream and pesto*

Beef - \$ 26.95

- **New England Pot Roast** – Tender roast beef and new potatoes, with baby carrots, roasted onion in beef gravy
- **Slow Roasted Beef Chuck** – Tender beef with almonds and dried fruit, in beef stock reduction
- **Forest Mushroom Top Round** – Sliced, rolled beef with wild mushrooms, garlic onion, and garden herbs
- **Bistro Steak** – Char-Grilled Beef, Mashed Idaho Potato, Asparagus, Reduction

Vegetarian – \$18.95

- **Hot Ruby Quinoa** -Kale, butternut squash, mushroom, white bean, blistered tomato and onion
- **Pasta Primavera** - Corkscrew noodles, pesto sauce, garden vegetables, tomato salad garnish
- **Braised White Wheat Berries** - Grains, mushrooms, carrot baton, sugar snap peas, carrot reduction, wild huckleberry, with popped sorghum

Premium Beef

- **Tenderloin Filet Mignon \$38.95**
Char grilled 8oz center cut choice filet presented with red wine demi- glace
- **Steak Diane \$ 38.95**
Sautéed 8 oz. twin tournedos of beef tenderloin with mushrooms, shallots, Dijon mustard, brandy, beef essence and cream.
- **New York Strip (12oz.) \$ 32.95**
Grilled center cut striploin, Garage Zip Sauce, truffled mushrooms

Model A Dinner Buffet –\$ 32.95

Dinner is served between 4:00 PM to 9:00 PM
~ Minimum of 25 guests ~

*Includes Fresh Baked Rolls, Fresh Brewed Coffee and Tea
Garage Greens/Plated and Served*

Entrée Selections

**Choice of Three –
Poultry**

- **Mediterranean Chicken** – Chicken breast, with sautéed spinach, oven roasted tomato and grilled onion
- **Chicken Provencal** – Chicken breast topped with shaved tomatoes, capers, black olives, herbs and fresh lemon
- **Italian Chicken Trapani** – Sautéed chicken breast, marsala wine and cream with seared field mushrooms
- **Chicken Cutlet Piccata** – Sautéed chicken breast in simmered lemon, parsley, caper berry and grilled artichoke heart
- **California Chicken Chardonnay** – Pan seared chicken breast, smooth chardonnay sauce with sliced green grapes and herbs

Beef/ Pork

- **Texas Smoked Brisket** – Sliced smoked beef brisket with Southern BBQ sauce
- **New England Pot Roast** – Tender roast beef and new potatoes, with baby carrots, roasted onion in beef gravy
- **Forest Mushroom Top Round** – Sliced, rolled beef with wild mushrooms, garlic onion, and garden herbs
- **Apricot Cranberry Bone-In Pork Chop** – Grilled and roasted pork chop on macerated apricot and cranberry jam
- **Spiced Apple Boneless Pork** – Sautéed with roasted tart Granny Smith Apples and gravy

Seafood

- **Soy Glazed Salmon** – Brown sugar and soy, with fresh herbs
- **Fresh Tilapia** – Seared and baked with hothouse tomato, red peppers, sweet corn, popcorn shrimp, and garden basil
- **Cornmeal Crusted Rainbow Trout- with Black Bean and Tomato Ragù** – Domestic farm raised, with black beans and roasted California tomato

ragu

- **Atlantic Salmon Florentine** -Atlantic Salmon on wilted spinach with chardonnay cream and pesto
- **Pacific Mahi Mahi** – Mango salsa and toasted coconut

Accompaniments

~ Choice of two ~

- **Broccoli Spears**
- **Sweet Corn**
- **Seasonal Vegetable Medley**
- **Green Beans Almondine**
- **Honey Roasted Carrots**
- **Rosemary Roasted Redskins**
- **Garlic Infused Whipped Potato**
- **Rice Pilaf with carrot, onion & celery**
- **Smashed Redskin Potatoes**

Road Trip Hearty Appetizer Buffet - \$ 28.95 per person (2 hours Replenish)

- **Firebird Shrimp Boat** – Crispy Shrimp with Firebird sauce in Bamboo Boat
- **Coconut Chicken** – Coconut & Rum Battered, with Mango Dip
- **Mini Coney Stand** – The Classic Combination in Miniature!
(Dog, Bun, Chili, Mustard, Onion & Bun)
- **Pizza Bar** – A Variety of Pizza Wedges!
- **Slider Station** – Choice Angus Beef Patties, with Melted Cheese, Onion, and High Performance Sauce
- **Prosciutto & Fruit** – seasonal fruit, with rolled Italian cured Ham
- **Crispy Duck Wings** – Molasses / Rum BBQ
- **Garden Vegetable Crudités** – Seasonal Fresh Vegetables served with Pesto Ranch Dipping Sauce

Plated Dinner Entrée Selections

Dinner is served between 4:00 PM to 9:00 PM

*All dinner entrees are served with Garage Greens
Choice of appropriate Starch and Vegetable
Fresh Baked Rolls
Freshly Brewed Coffee or Tea*

Poultry - \$ 26.95

- **Mediterranean Chicken** – Chicken breast, with sautéed spinach, oven roasted tomato and grilled onion
- **Chicken Provencal** – Chicken Breast topped with shaved tomatoes, capers, black olives, herbs and fresh lemon
- **Italian Chicken Trapani** – Sautéed chicken breast, marsala wine and cream with seared field mushrooms
- **Chicken Cutlet Piccata** – Sautéed chicken breast in simmered lemon, parsley, caper berry and grilled artichoke heart
- **California Chicken Chardonnay** – Pan seared chicken breast, smooth chardonnay sauce, with sliced green grapes and herbs
- **Rotisserie Chicken Breast** – Rubbed and seasoned, herb roasted chicken breast

Pork - \$ 26.95

- **Apricot Cranberry Bone-In Pork Chop** – Grilled and roasted pork chop on macerated apricot and cranberry jam
- **Spiced Apple Boneless Pork** - Sautéed with roasted tart Granny Smith Apples and gravy

Seafood - \$ 30.95

- **Soy Glazed Salmon** – Brown sugar and soy, with fresh herbs
- **Cornmeal Crusted Rainbow Trout with Black Bean and Tomato Ragu** – Domestic, farm raised, with black beans and roasted California tomato

ragu

- **Atlantic Salmon Florentine** -Atlantic Salmon on wilted spinach with chardonnay cream and basil

Beef - \$ 29.95

- **New England Pot Roast** – Tender roast beef and new potatoes, with baby carrots, roasted onion in beef gravy
- **Forest Mushroom Top Round** – Sliced, rolled beef with wild mushrooms, garlic onion, and garden herbs

Premium Beef

- **Tenderloin Filet Mignon \$ 40.95**
Char grilled 8oz center choice filet presented with red wine demi- glace
- **Steak Diane \$ 40.95**
Sautéed 8 oz. twin tournedos of beef tenderloin with mushrooms, shallots, Dijon mustard, brandy, beef essence and cream.
- **New York Strip (12oz.) \$ 38.95**
Grilled center cut striploin, Garage Zip sauce, truffled mushrooms

Vegetarian – \$21.95

- **Hot Ruby Quinoa** -Kale, butternut squash, mushroom, white bean, blistered tomato and onion
- **Pasta Primavera** - Corkscrew noodles, pesto sauce, garden vegetables, tomato salad garnish
- **Braised White Wheat Berries** - Grains, mushrooms, carrot baton, sugar snap peas, carrot reduction, wild huckleberry, with popped sorghum

Combination Entrees

- **Petite Beef Filet / Pulled Lobster Tail \$48.95**
Grilled asparagus, and potato gratin
- **Roasted Chicken Breast/Salmon Fillet \$36.95**
Wilted spinach and potato gratin
- **Grilled Tenderloin Medallions (6oz) / Shrimp Scampi \$42.95**
With carrots, green beans and potato gratin

***Carving Stations are offered and available at
“Market Price,” to enhance your Buffet Selections***

~Add to Dinner Buffet~

\$ 50.00 Carving Attendant

All carving stations include silver dollar rolls and sauce accompaniment

- ***Beef Tenderloin with herb crust***
Whole grain mustard and port wine demi –glace
- ***Top Round Roast***
Roasted beef with garlic paste and mixed dried herbs – blue cheese sauce and rosemary glaze
- ***Prime Rib Eye***
With fresh herbs and shallot puree – slow roasted. Rosemary Jus, and horseradish cream
- ***Whole Dearborn Ham*** *Baked in honey, served with honey mustard, and gingered butternut squash puree*
- ***Roasted Turkey Breast***
Cranberry jelly and country gravy
- ***New Zealand Rack of Lamb*** - *Mint sauce and espresso scented demi-glace*

A Special Selection of Passed Hors d'oeuvres

When Accompanied With a Dinner Entrée/ or Buffet

**Choice of 4 – Passed Hors d'oeuvres
\$12.00 per person (3-5 pieces per guest)**

(Minimum of 25 people)

- **Crab Melt on Toasted Baguette**
- **Mini Fried Goat Cheese Risotto Fritters with Truffle Mayonnaise**
- **Parmesan Toast Squares**
- **Spanakopita, Greek Spinach and Feta Pie**
- **Seared Herbed Mushroom on Baguette with Rosemary and Balsamic**
- **Tomato and Mozzarella Bruschetta**
- **Vegetable Spring Roll with Spicy Mayonnaise**
- **Sausage Stuffed Mushrooms**
- **Seared Beef Tenderloin and Shaved Parmesan on Toast**
- **Chicken Satay with Mango Chutney**
- **Chilled Shrimp Cocktail with Spiced Cocktail Sauce**

Set – Up Hors d’oeuvres \$24.00 per dozen

- *Custom - Pick your Preference*
- *Minimum of 3 dozen of each chosen item*
- *5-8 pieces per guest recommended*
- *Additional quantities by the dozen*

Seafood

- *Fried Oysters with Mignonette Sauce*
- *Skewered Haleiwa Shrimp and Sesame Citrus Barbeque*
- *Pineapple Pepper Seared Tuna on Fried Wonton*
- *Blue Crab Cakes with Firebird Dipping Sauce*
- *Coconut Shrimp with Spiced Mango*
- *Salmon Gravlax, Crème Fraiche, Cucumber and Red Pepper*
- *Potato Wrapped Shrimp with Lemongrass Ginger*

Poultry

- *Duck Confit Crostini with Berry Jam*
- *Sesame Chicken Satay with Peanut Dip*
- *Coconut Chicken with Sweet Mango and Horseradish*
- *Chicken & Cashew Spring Rolls with Thai Chili Dip*

Meat

- *Sweet Beef Satay with Jicama and Cilantro*
- *Marinated Beef Skewers with Chimichurri*
- *Beef Crostini with Whipped Horseradish and Scallion*
- *Beef Tips & Wild Mushrooms in Garage Zip Sauce*

Lamb

- *Petite Lamb Lollipop with Blackberry and Mint Glaze*

Vegetable - \$ 15.50 per dozen

- *Spinach & Artichoke Dip with Tortilla Chips*
- *Creamy Deviled Eggs*
- *Goat Cheese Stuffed Dates*
- *Beet & Cheddar Apple Puffs*
- *Zucchini Fritters with Tzatziki*

Dessert –\$6 Per Person

- ***Sander's Hot Fudge Brownie Sundae***
(Available in Petite @ \$ 3.00 per person)
- ***Classic Cream Puff***
Stuffed with Vanilla Ice Cream and Sanders Hot Fudge
- ***New York Cheese Cake***
Fresh Berry Compote
- ***Flourless Chocolate Torte***
Ice Cream and Caramel

****** All Off Premise Desserts Brought into Garage require a \$.75 cake cutting service Fee per person**

Kids Selections – \$11.95 Per Person *(Includes, Fruit Cup and Drink)*

- ***Cheese & Pepperoni Pizza***
- ***Beef Sliders*** – *A pair of small burgers with American cheese and fries*
- ***Chicken Fingers*** - *With ranch dip and fries*
- ***Pasta*** – *Button noodles with red sauce and Parmesan cheese*