



SPECIAL EVENT MENU

Two Free Rooms for
up to 100 guests

20333 Hall Road,
Macomb Township, MI 48044

(586) 226-8838

www.aspenonhall.com

We pride ourselves on making your experience with us enjoyable. Your assistance and cooperation in providing accurate and timely details is greatly appreciated.

We must be notified of any changes
before your party arrives.

When you book your party we ask for a firm
start and finish time for your event.

Privacy is available for parties of 40 to 100 in our
back room and 20 to 40 in our front room.

All parties must have a guaranteed guest count.

We require a non-refundable deposit in order to make the reservation. The deposit comes off the final bill and is not considered as a charge for the room. There is a minimum for amount per room that must be spent when room is private.

Additional menus, options and upgrades
are available upon request.

Buffet Style Menus

Minimum of 30 people

	Adults	Kids under 10
Choice of 1 entrée	\$21.99	\$10.99
Choice of 2 entrées.....	\$25.99	\$12.99
Choice of 3 entrées.....	\$29.99	\$14.99

Entrée Choices:

Chicken Piccata, Chicken Marsala, Campfire Chicken,
Baked Herb Chicken, BBQ Chicken, Meatballs & Gravy,
Honey Glazed Ham, Italian Sausage w/Peppers & Onions,
Polish Kielbasa w/Sauerkraut, Roast Beef w/Au Jus.

Pasta Choices:

(choose one)

Mostaccioli w/Marinara, Penne Alfredo, Asiago Buttered Noodles,
Mac & Cheese, Penne Palomino

Potato Choices:

(choose one)

Parsley Redskin Potatoes, Garlic Mashed Potatoes,
Parmesan Redskin Potatoes, Cheesy Potatoes

Vegetable Choices:

(choose one)

Green Beans Almondine, Buttered Corn,
Green Bean Medley, California Blend

Included with Your Dinner

Tossed Salad w/Balsamic Drizzle, Fresh Bread and Butter

Pricing & Availability are Subject to Change on All Menus.

Appetizer Party Menu

~ Per Person Price ~
Minimum of 30 people

\$14.99

Cheese & Crackers, Fruit Tray, Vegetable Tray,
Chips & Salsa, Spinach Dip w/ Tortilla Chips

Upgrades

	1/2 Tray	Full Tray
Baked Herb Chicken	\$55	\$110
Meatballs w/Gravy	\$50	\$100
Italian Sausage w/Peppers & Onions	\$55	\$110
Rib Fingers	\$50	\$100
Kielbasa & Sauerkraut.....	\$55	\$110
BBQ Chicken	\$55	\$110

Soup Option

Add a cup of soup to any menu for \$3.00 per person.
Must be selected by host prior to event.
Popular choices: Beef Barley, Chicken Noodle,
Minestrone, Cream of Broccoli

Bar Options

We can customize bar options for your event.
Anything from open bar to cash bar, beer only, wine only,
beer & wine, punch bowls, etc...

Dessert Options

Small Hot Fudge Sundae ~ **\$2.00 per person.**
Brownie Sundae ~ **\$3.99 per person.**

We can customize dessert options for your event.
You may also bring in a cake and we will cut and
serve it to your guests at no charge.

Salad & Sandwich Menu

~ Available from 11 - 3 pm ~
Please Select Three (3) - **\$18.99**

COCONUT CHICKEN SALAD

Coconut chicken over mixed greens with fresh fruit.

PECAN CHICKEN SALAD

Pecan breaded chicken breast over mixed green with pineapple, sundried cherries, pecans and cantaloupe.

ASPEN SALAD

Crispy romaine tossed with bacon, red onion, walnuts, tomatoes and bleu cheese. Tossed with celery seed dressing.
Please, no substitutions.

CHICKEN CAESAR

Char grilled chicken breast served over a crisp romaine caesar salad.

FISH SANDWICH

Icelandic cod, crunchy fried, with lettuce, tomato, lemon and tarter sauce. Served on an Aspen roll with french fries.

CHICKEN SANDWICH

Breaded chicken topped with cheddar cheese. Served on an Aspen roll with seasoned aioli and french fries.

CHICKEN JACK SANDWICH

Broccoli, mushrooms, onion, peppers, and chicken breast on pita bread. Topped with sliced tomatoes and provolone cheese. Served with french fries. Please, no substitutions.

PRIME RIB SANDWICH

Simmered prime rib served on an Aspen roll and topped with provolone cheese. Served with a side of au jus and french fries.

CLUB SANDWICH

Grilled turkey and ham topped with bacon and melted swiss cheese served on an Aspen roll. Served with lettuce, tomato, aioli and french fries.

CHICKEN SALAD SANDWICH

House made chicken salad w/ sundried cherries. Served on whole grain bread with lettuce and tomato with french fries.

Lunch Entrée Menu

~ Not available Friday or Saturday after 4 pm ~
Please Select Three (3) - **\$21.99**

CHICKEN MARSALA

Sautéed chicken breast and wild mushrooms in a rich marsala sauce.

CHICKEN PICCATA

Sautéed chicken breast with wild mushrooms, artichoke hearts, capers and a lemon white wine sauce.

CAMPFIRE CHICKEN

Sautéed chicken breast tossed with sundried tomatoes, fresh basil, mushrooms, artichoke hearts and a lemon cream sauce.

CHICKEN FLORENTINE

Char grilled chicken breast topped with a spinach garlic cream sauce and finished with melted provolne cheese..

COCONUT CHICKEN ENTREE

A tender chicken breast hand crusted with sweetened coconut and deep fried to golden perfection. Served with a pineapple pina coloda sauce.

CHICKEN PENNE ALFREDO

Grilled chicken breast served over imported penne pasta, tossed in a rich alfredo cream sauce.

BROILED SALMON

Broiled Atlantic fillet topped with a scampi butter.

BROILED TILAPIA

Tender fillet lightly seasoned and broiled. Served with tarter sauce and lemon.

FISH AND CHIPS

Crunchy fried tilapia. Served with tartar sauce and lemon.

TOP SIRLOIN

Six ounce cut prepared to a medium temperature and topped with au jus.

All entrées come with redskin potatoes, vegetable, and salad.

Dinner Entrée Menu

Please Select Three (3) - **\$28.99**

CAMPFIRE CHICKEN

Sautéed chicken breasts tossed with sundried tomatoes, fresh basil, mushrooms, artichoke hearts and a lemon cream sauce.

CHICKEN MARSALA

Sautéed chicken breasts and wild mushrooms in a rich marsala sauce.

CHICKEN PICCATA

Sautéed chicken breasts with wild mushrooms, artichoke hearts, capers and a lemon white wine sauce.

CHICKEN ASIAGO ALFREDO

Parmesan crusted chicken breast served over imported penne pasta, tossed in a rich alfredo cream sauce. Topped with asiago cheese.

SHRIMP SCAMPI PENNE

Sautéed gulf shrimp tossed with mushrooms, diced tomatoes, basil, garlic and a creamy scampi butter sauce. Served over a penne pasta.

FISH AND CHIPS

Crunchy Icelandic cod. Served with tartar sauce and lemon.

BROILED SALMON

Broiled Atlantic fillet topped with a scampi butter.

TOP SIRLOIN

Eight ounce cut prepared to a medium temperature and topped with au jus.

NY STRIP

Center cut eight ounce strip prepared to a medium temperature and topped with au jus.

BABY BACK RIBS

House smoked and glazed with our house Jack Daniels BBQ sauce.

All entrées come with redskin potatoes, vegetable, and salad.

ALL SPECIAL EVENT MENUS INCLUDE WHITE LINEN TABLE CLOTHS AND NAPKINS, POP, COFFEE, LEMONADE, ICE TEA, AND FRESH BREAD.

Breakfast Buffet

\$18.99 ~ Minimum of 30 people ~

Scrambled eggs, Aspen scrambled eggs, bacon, sausage, home fried potatoes, french toast or french toast sticks, danishes, fresh fruit.

Make it a Brunch

\$24.99

House salad, one (1) pasta, one (1) entrée from our buffet menu.

Pizza Party Menu

~ Great for team dinners, kids birthday parties and fundraisers
\$19.99 for Adults/**\$10.99** for children under 10 ~ Minimum of 30 people ~

Menu

Cheese Pizza ~ Pepperoni & Cheese Pizza ~ Veggie Pizza (mushrooms, onion, green pepper)
Penne w/ marinara ~ House bread ~ Tossed salad with ranch & balsamic dressing ~ Fresh fruit & veggie tray

Additional Upgrades

~ add **\$3.00 per person** for each upgrade ~
Hawaiian, Meat Lovers, BBQ Chicken Pizzas
Add an entrée from our buffet menu