

Buffet Style Menus

Minimum of 30 people

	Adults	Kids under 10
Choice of 1 entrée	\$24.99	\$12.99
Choice of 2 entrées.....	\$29.99	\$14.99
Choice of 3 entrées.....	\$34.99	\$16.99

Entrée Choices:

Chicken Piccata, Chicken Marsala, Chicken Florentine,
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)

Marinara, Alfredo,
Asiago Buttered,
Mac & Cheese, Angel Sauce Palomino

Potato Choices:

(choose one)

Herb Roasted Potatoes, Garlic Mashed Potatoes,
Parmesan Potatoes, Cheesy Potatoes

Vegetable Choices:

(choose one)

Green Beans Almondine, Buttered Corn,
Green Bean Medley, California Blend,
Roasted Garlic Broccoli

Included with Your Dinner

Tossed Salad Bowl w/Balsamic & Ranch Dressing,
Fresh Bread and Butter
Upgrade to a Caesar or Aspen Salad

Breakfast Buffet

\$21.99 ~ Minimum of 30 people ~

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

Make it a Brunch

\$28.99

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



Pizza Buffet

\$22.99 for Adults/\$10.99 for children under 10 ~ Minimum of 30 people

Great for team dinners, kids birthday parties and fundraisers

Cheese ~ Pepperoni ~ Veggie (mushrooms, onion, green pepper)

Cavatappi w/ marinara

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

Or add an entrée from our buffet menu



PRIVATE 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.

Please notify us 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
Campfire Room and 20 to 40 in our Bayview 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
amount per room that must be spent when room is private.

Additional menus, options and upgrades
are available upon request.

Salad & Sandwich Menu

~ Available from 11 - 3 pm ~
Please Select Three (3) - **\$19.99**

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 mandarin oranges.

ASPEN SALAD

Crispy romaine tossed with bacon, red onion, walnuts, tomatoes and bleu cheese. Tossed with celery seed dressing.

Please, no substitutions.

CHICKEN CAESAR SALAD

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

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.

Lunch Entrée Menu

~ Not available Friday or Saturday after 4 pm ~
Please Select Three (3) - **\$24.99**

CHICKEN MARSALA

Sautéed chicken breast and wild mushrooms in a 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 provolone cheese..

COCONUT CHICKEN ENTREE

Chicken breast crusted with sweetened coconut. Served with a pineapple pina coloda sauce.

CHICKEN ALFREDO

Grilled chicken breast served over cavatappi pasta, tossed in an alfredo cream sauce.

BROILED SALMON

Broiled Atlantic fillet topped with 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 yukon potatoes, vegetable, salad and fresh bread.

Dinner Entrée Menu

Please Select Three (3) - **\$32.99**

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 cavatappi pasta, tossed in a rich alfredo cream sauce.

SHRIMP SCAMPI

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

FISH AND CHIPS

Crunchy Icelandic cod. Served with tartar sauce and lemon.

BROILED SALMON

Broiled Atlantic fillet topped with a scampi butter.

NY STRIP

Center cut eight ounce strip prepared to a medium temperature and topped with zip sauce.

BABY BACK RIBS

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

All entrées come with yukon potatoes, vegetable, salad and fresh bread.

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...

ALL MENUS INCLUDE WHITE LINENS, POP, COFFEE, LEMONADE, AND ICE TEA.

ADD A CUP OF SOUP FOR \$3.00.

For Example: Minestrone, Chicken Noodle, Cream of Broccoli, Beef Barley, Loaded Potato or ask us for more options.

Dessert Options

Small Hot Fudge Sundae ~ **\$2 per person.**
Brownie Sundae ~ **\$4 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.