

AURORA

ITALIANA • WEST BLOOMFIELD

PRIVATE EVENTS MENU

6199 ORCHARD LAKE ROAD | WEST BLOOMFIELD, MI 48322
AURORAITALIANA.COM | 248.782.3000 | EAT@AURORAITALIANA.COM

BUFFET OPTIONS

90 MIN BUFFET | 30 PERSON MIN

\$50 PP - Select any 4 items from Tier 1 & 2 items from Tier 2

\$60 PP - Select any 4 items from Tier 1 & 3 items from Tier 2

\$70 PP - Select any 6 items from Tier 1 or 2 & 1 item from Tier 3
Add additional selection from Tier 3 (+10pp)

TIER ONE

ARANCINI
GRILLED SEASONAL VEGETABLES
TOMATO BRUSCHETTA
MARGHERITA PIZZA
CAPRESE PLATTER
CAESAR SALAD | ROMAINE, PARMESAN, CROUTONS
ARUGULA SALAD | CHERRY TOMATOES, ARUGULA, PARMESAN, OLIVE OIL
CHICKEN TENDERS
FRENCH FRIES

TIER TWO

SHRIMP SCAMPI PASTA
MEATBALLS WITH MARINARA
AURORA ANTIPASTO
ROASTED ROSEMARY POTATOES
CHARCUTERIE BOARD | IMPORTED MEATS & CHEESES
SHRIMP PESTO PASTA
RIGATONI BOLOGNESE
SAUSAGE & PEPPERS
CHICKEN PICCATA
CHICKEN MARSALA
CHICKEN PARMESAN
PASTA CARBONE

TIER THREE

SHRIMP ARRABBIATA | SPICY TOMATO SAUCE (DIAVOLA SAUCE)
PASTA ALFREDO WITH CHICKEN
STROZZAPRETI NORCINA
VEAL PARMESAN
VEAL PICCATA
VEAL MARSALA
SALMON PICCATA | WITH CAPERS & LEMON SAUCE
FILET MEDALLIONS | ZIP SAUCE OR PEPPERCORN DEMI
MEATBALL POMODORO PASTA
SALMON | FARFALLE PASTA & PALOMINO SAUCE
LOBSTER RAVIOLI | PALOMINO SAUCE
ROSEMARY SHORT RIBS

Includes soft drinks & coffee. 1.5 hr time limit on the buffet food. Buffet attendant optional (+75)

Ask us about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Alcohol, tax and 22% service charge are added to the final bill.

LUNCH OPTION ONE

\$40 PP - Includes Soft Drinks & Coffee Only
Does not include Alcoholic Beverages
<51 Guests: Choice of menu available
>50 Guests: Must provide meal counts in advance

APPETIZERS

PRESELECT ONE

SAUSAGE & PEPPERS
CAPRESE PLATTER
MARINARA MEATBALLS
TOMATO BRUSCHETTA
STEAK BITES | SERVED WITH ZIP SAUCE & MUSHROOMS
VEGETABLE CRUDITE PLATTER

ENTRÉE COURSE

PRESELECT ONE

AURORA ANTIPASTO
BABY GEM LETTUCE, RED ONION, OLIVES, SOPPRESSATA & SPORT PEPPERS,
SHREDDED MOZZARELLA & PARMIGIANO-REGGIANO, DIJON VINAIGRETTE

CAESAR SALAD
ROMAINE, PARMESAN, CROUTONS

RUSTICA SALAD
TRI-COLOR BEETS, WATERCRESS, BABY GEM LETTUCE, BULGARIAN FETA, PERSIAN
CUCUMBERS, OLIVES, LEMON, HEIRLOOM TOMATOES, VINAIGRETTE

PROTEIN

SERVED AS A TOPPING TO YOUR SELECTED SALAD

GRILLED SALMON
GRILLED CHICKEN

DESSERTS

PRESELECT ONE

GELATO
CANNOLI

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LUNCH OPTION TWO

\$50 PP - Includes a Complete Entrée Set, Soft Drinks & Coffee
Does not include Alcoholic Beverages
<51 Guests: Choice of menu available
>50 Guests: Must provide meal counts in advance

APPETIZERS

PRESELECT TWO

CAPRESE PLATTER
TOMATO BRUSCHETTA
IMPORTED CHEESE & FRUIT
ARANCINI
SAUSAGE & PEPPERS
MARINARA MEATBALLS
STEAK BITES | SERVED WITH MUSHROOMS & ZIP SAUCE

SALADS

PRESELECT ONE

AURORA ANTIPASTO
BABY GEM LETTUCE, RED ONION, OLIVES, SOPPRESSATA & SPORT PEPPERS,
SHREDDED MOZZARELLA & PARMIGIANO-REGGIANO, DIJON VINAIGRETTE

CAESAR SALAD
ROMAINE, PARMESAN, CROUTONS

RUSTICA SALAD
TRI-COLOR BEETS, WATERCRESS, BABY GEM LETTUCE, BULGARIAN FETA, PERSIAN
CUCUMBERS, OLIVES, LEMON, HEIRLOOM TOMATOES, VINAIGRETTE

ENTRÉE COURSE

PRESELECT TWO

ALFREDO PASTA | CREAM SAUCE WITH SPINACH & MUSHROOMS
SALMON PICCATA | CAPERS & LEMON SAUCE
6 OZ FILET MIGNON | ZIP SAUCE, PEPPERCORN DEMI | ADDITIONAL \$5 PP
MARINARA PASTA | WITH SPINACH
CHICKEN PICCATA
CHICKEN PARMESAN
CHICKEN MARSALA
SHRIMP SCAMPI PASTA
SHRIMP PASTA PESTO
PASTA CARBONE | MEZZO RIGATONI, SPICY VODKA SAUCE

DESSERTS

PRESELECT ONE

GELATO
TIRAMISU
CANNOLI

ENTRÉE SIDE OPTIONS

REFER TO LIST ON PAGE 9

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LUNCH OPTION THREE

\$60 PP - Includes a Complete Entrée Set, Soft Drinks & Coffee
Does not include Alcoholic Beverages
<51 Guests: Choice of menu available
>50 Guests: Must provide meal counts in advance

APPETIZERS

PRESELECT THREE

CAPRESE PLATTER
IMPORTED CHEESE & FRUIT
ARANCINI
SAUSAGE & PEPPERS
FRITTO MISTO | FRIED CALAMARI, SHRIMP, CHERRY PEPPERS, AMMOGLIO
MARINARA MEATBALLS
TOMATO BRUSCHETTA
STEAK BITES | SERVED WITH MUSHROOMS & ZIP SAUCE

SALADS

PRESELECT ONE

AURORA ANTIPASTO
BABY GEM LETTUCE, RED ONION, OLIVES, SOPPRESSATA & SPORT PEPPERS,
SHREDDED MOZZARELLA & PARMIGIANO-REGGIANO, DIJON VINAIGRETTE
CAESAR SALAD
ROMAINE, PARMESAN, CROUTON
RUSTICA SALAD
TRI-COLOR BEETS, WATERCRESS, BABY GEM LETTUCE, BULGARIAN FETA,
PERSIAN CUCUMBERS, OLIVES, LEMON, HEIRLOOM TOMATOES, VINAIGRETTE

ENTRÉE COURSE

PRESELECT THREE

ALFREDO PASTA | CREAM SAUCE WITH SPINACH & MUSHROOMS
SALMON LEMON BEURRE BLANC | LEMON BEURRE BLANC
CHICKEN PICCATA
CHICKEN PARMESAN
CHICKEN MARSALA
6 OZ FILET MIGNON | ZIP SAUCE OR PEPPERCORN DEMI | ADDITIONAL \$5 PP
6 OZ FILET & CHICKEN DUO | (COUNTS FOR TWO SELECTIONS) | ADDITIONAL \$10 PP
SHRIMP PESTO PASTA
MARINARA PASTA | WITH SPINACH
SHRIMP SCAMPI PASTA
PASTA CARBONE | MEZZO RIGATONI, SPICY VODKA SAUCE

DESSERTS

PRESELECT ONE

GELATO
TIRAMISU
CANNOLI

ENTRÉE SIDE OPTIONS

REFER TO LIST ON PAGE 9

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DINNER OPTION ONE

\$60 PP - Includes a Complete Entrée Set, Soft Drinks & Coffee
Does not include Alcoholic Beverages
Available 3pm and later
<51 Guests: Choice of menu available
>50 Guests: Must provide meal counts in advance

APPETIZERS

PRESELECT TWO

CAPRESE PLATTER
TOMATO BRUSCHETTA
IMPORTED CHEESE + FRUIT
MARINARA MEATBALLS
FRITTO MISTO | FRIED CALAMARI, SHRIMP, CHERRY PEPPERS, AMMOGLIO
STEAK BITES | SERVED WITH MUSHROOMS & ZIP SAUCE

SALADS

PRESELECT ONE

AURORA ANTIPASTO
BABY GEM LETTUCE, RED ONION, OLIVES, SOPPRESSATA & SPORT PEPPERS,
SHREDDED MOZZARELLA & PARMIGIANO-REGGIANO, DIJON VINAIGRETTE

CAESAR SALAD
ROMAINE, PARMESAN, CROUTON

RUSTICA SALAD
TRI-COLOR BEETS, WATERCRESS, BABY GEM LETTUCE, BULGARIAN FETA, PERSIAN
CUCUMBERS, LEMON, OLIVES, HEIRLOOM TOMATOES, VINAIGRETTE

ENTRÉE COURSE

PRESELECT TWO

SALMON LEMON BUERRE BLANC | LEMON BEURRE BLANC
CHICKEN PICCATA
6 OZ FILET MIGNON | ZIP SAUCE, PEPPERCORN DEMI | **ADDITIONAL \$7 PP**
ALFREDO PASTA | CREAM SAUCE WITH SPINACH & MUSHROOMS
MARINARA PASTA | WITH SPINACH
EGGPLANT PARMESAN

DESSERTS

PRESELECT ONE

GELATO
TIRAMISU
CANNOLI

ENTRÉE SIDE OPTIONS

REFER TO LIST ON PAGE 9

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DINNER OPTION TWO

\$70 PP - Includes a Complete Entrée Set, Soft Drinks & Coffee
Does not include Alcoholic Beverages
Available 3pm and later
<51 Guests: Choice of menu available
>50 Guests: Must provide meal counts in advance

APPETIZERS

PRESELECT THREE

CAPRESE PLATTER
SAUSAGE + PEPPERS
IMPORTED CHEESE + FRUIT
MARINARA MEATBALLS
ARANCINI
CHARCUTERIE | IMPORTED MEATS & CHEESES
FRITTO MISTO | FRIED CALAMARI, SHRIMP, CHERRY PEPPERS, AMMOGLIO
STEAK BITES | SERVED WITH MUSHROOMS & ZIP SAUCE

SALADS

PRESELECT ONE

AURORA ANTIPASTO
BABY GEM LETTUCE, RED ONION, OLIVES, SOPPRESSATA & SPORT PEPPERS,
SHREDDED MOZZARELLA & PARMIGIANO-REGGIANO, DIJON VINAIGRETTE

CAESAR SALAD
ROMAINE, PARMESAN, CROUTON

RUSTICA SALAD
TRI-COLOR BEETS, WATERCRESS, BABY GEM LETTUCE, BULGARIAN FETA, PERSIAN
CUCUMBERS, OLIVES, LEMON, HEIRLOOM TOMATOES, VINAIGRETTE

ENTRÉE COURSE

PRESELECT THREE

SALMON LEMON BEURRE BLANC | LEMON BEURRE BLANC
CHICKEN PICCATA
CHICKEN PARMESAN
6 OZ FILET MIGNON & CHICKEN DUO | COUNTS FOR TWO SELECTIONS, ADDITIONAL \$7 PP
6 OZ FILET MIGNON | ZIP SAUCE, PEPPERCORN DEMI | ADDITIONAL \$7 PP
ALFREDO PASTA | CREAM SAUCE WITH SPINACH & MUSHROOMS
VEAL PARMESAN
MARINARA PASTA | WITH SPINACH
PASTA CARBONE | MEZZO RIGATONI, SPICY VODKA SAUCE

DESSERTS

PRESELECT ONE

GELATO
TIRAMISU
CANNOLI

ENTRÉE SIDE OPTIONS

REFER TO LIST ON PAGE 9

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DINNER OPTION THREE

\$85 PP - Includes a Complete Entrée Set, Soft Drinks & Coffee
Does not include Alcoholic Beverages
Available 3pm and later
<51 Guests: Choice of menu available
>50 Guests: Must provide meal counts in advance

APPETIZERS

PRESELECT THREE

CAPRESE PLATTER
SAUSAGE + PEPPERS
IMPORTED CHEESE + FRUIT
MARINARA MEATBALLS
ARANCINI
SHRIMP SICILIANO
CITRUS HERB SAUCE

CHARCUTERIE
IMPORTED MEATS & CHEESES
FRITTO MISTO
FRIED CALAMARI, SHRIMP, CHERRY
PEPPERS, AMMOGLIO
STEAK BITES
SERVED WITH MUSHROOMS & ZIP SAUCE

SALADS

PRESELECT ONE

AURORA ANTIPASTO
BABY GEM LETTUCE, RED ONION, OLIVES, SOPPRESSATA & SPORT PEPPERS,
SHREDDED MOZZARELLA & PARMIGIANO-REGGIANO, DIJON VINAIGRETTE

CAESAR SALAD
ROMAINE, PARMESAN, CROUTON

RUSTICA SALAD
TRI-COLOR BEETS, WATERCRESS, BABY GEM LETTUCE, BULGARIAN FETA,
PERSIAN CUCUMBERS, OLIVES, LEMON, HEIRLOOM TOMATOES, VINAIGRETTE

PASTA COURSE

PRESELECT ONE

PASTA CARBONE
PASTA ALFREDO
PASTA POMODORO

PASTA PALOMINO
RIGATONI BOLOGNESE

ENTRÉE COURSE

PRESELECT THREE

SALMON LEMON BEURRE BLANC
LEMON BEURRE BLANC
CHICKEN PICCATA
CHICKEN MARSALA
CHICKEN PARMESAN
VEAL MILANESE OR PARMESAN

ROSEMARY SHORT RIBS
6 OZ FILET MIGNON & CHICKEN DUO
(COUNTS FOR TWO SELECTIONS)
8 OZ FILET MIGNON
ZIP SAUCE OR PEPPERCORN DEMI
EGGPLANT PARMESAN
LAMB CHOPS | +\$12 PP

DESSERTS

PRESELECT ONE

CANNOLI TIRAMISU GELATO

ENTRÉE SIDE OPTIONS

REFER TO LIST ON PAGE 9

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ADDITIONAL OPTIONS

ADDITIONAL CHARGE | EVENT MENU PRICE

SHAREABLE SIDES

EACH SERVES 3-4 PEOPLE

HOUSEMADE PASTA CHOICE OF MARINARA, ALFREDO OR PALOMINO	14
SPINACH	14
WILD MUSHROOMS	12
ROASTED YUKON GOLD POTATOES	11
GRILLED VEGETABLES YELLOW SQUASH, ZUCCHINI, EGGPLANT, CARROTS	9
SMASHED POTATOES	10

KID’S DINING

PRESELECT ONE

CHICKEN TENDERS + FRIES	\$ 25 PER CHILD
BEEF SLIDERS + FRIES	
PASTA ALFREDO	
CHEESE PIZZA	
PEPPERONI PIZZA	

MIDNIGHT SNACK OPTION

ADDITIONAL CHARGE PER PERSON

CHICKEN TENDERS	5
BEEF SLIDERS	5
FRIES	3
ASSORTED PIZZA	5
MEATBALL SLIDER	5

ENTREE SIDE OPTIONS

CHOOSE ONE FROM EACH COLUMN TO COMPLETE DINNER OR LUNCH SELECTIONS

STARCH	VEGETABLE
ROSEMARY ROASTED POTATOES	SAUTEED GREEN BEANS
ROASTED GARLIC MASHED POTATOES	ZUCCHINI, SQUASH & TOMATOES
SCALLOPED POTATOES ADDITIONAL \$5PP	VEGETABLE MEDLEY
	BROCCOLI, CAULIFLOWER, CARROTS

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BEVERAGE PACKAGES

STANDARD BAR PACKAGE

- 3 HOURS : \$28 PER PERSON
 - 4 HOURS : \$38 PER PERSON
 - 5 HOURS : \$48 PER PERSON
- SPIRITS :** TITO'S VODKA, BEEFEATER GIN, BACARDI RUM, JACK DANIEL'S WHISKEY, DEWARS WHITE LABEL SCOTCH, EL CRISTIANO SILVER, TEQUILA, HENNESSY VS COGNAC
- BEER :** BUDWEISER, BUD LIGHT, HEINEKEN, CORONA
- WINE :** SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON

PREMIUM BAR PACKAGE

STANDARD PACKAGE INCLUDED

- 3 HOURS : \$32 PER PERSON
 - 4 HOURS : \$42 PER PERSON
 - 5 HOURS : \$52 PER PERSON
- SPIRITS :** GREY GOOSE VODKA, HENDRICK'S GIN, BULLEIT BOURBON, JOHNNIE WALKER BLACK SCOTCH, CASAMIGOS REPOSADO TEQUILA, EL CRISTIANO REPOSADO, HENNESSY VSOP COGNAC TEQUILA OCHO REPOSADO (+5 PER PERSON)
- BEER :** BUDWEISER, BUD LIGHT, HEINEKEN, STELLA ARTOIS
- WINE :** MOSCATO, SAUVIGNON BLANC, CHARDONNAY, MERLOT, CABERNET SAUVIGNON
- ALL PREMIUM WINES SELECETED BY OUR SOMMELIER
- INCLUDES :** COKE, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE LIME JUICE, SWEET & DRY VERMOUTH, BITTERS, TRIPLE SEC

CASH/CONSUMPTION BAR PACKAGES

STANDARD SPIRITS	14	PREMIUM SPIRITS	18	SODA	3
STANDARD BEER	6	PREMIUM BEER	6	BOTTLED WATER	3
STANDARD WINE	14	PREMIUM WINE	18		

BARTENDER FEE: \$75 PER 50 GUESTS

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248.782.3000 | natasha@primeconceptsdetroit.com

BEVERAGE PACKAGES

STANDARD BEER & WINE PACKAGE

3 HOURS : \$20 PER PERSON
4 HOURS : \$26 PER PERSON
5 HOURS : \$32 PER PERSON

BEER : BUDWEISER, BUD LIGHT, HEINEKEN, STELLA ARTOIS

WINE : MOSCATO, SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON

PREMIUM BEER & WINE PACKAGE

STANDARD PACKAGE INCLUDED

3 HOURS : \$22 PER PERSON
4 HOURS : \$28 PER PERSON
5 HOURS : \$34 PER PERSON

BEER : BUDWEISER, BUD LIGHT, HEINEKEN, STELLA ARTOIS

WINE : MOSCATO, SAUVIGNON BLANC, CHARDONNAY, MERLOT, CABERNET SAUVIGNON

ALL PREMIUM WINES SELECTED BY OUR SOMMELIER

CHAMPAGNE

GROUP TOAST : \$5 PER PERSON (PROSECCO)
\$12 PER PERSON (VEUVE CLICQUOT)
DOM PERIGNON : \$400 PER BOTTLE
VEUVE CLICQUOT: \$150 PER BOTTLE

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BOTTLE PRICING

VODKA

TITO'S:	\$150
KETEL ONE:	\$150
GREY GOOSE:	\$160
CÎROC:	\$200

TEQUILA

PATRON SILVER:	\$260
DON JULIO ANEJO:	\$400
DON JULIO SILVER:	\$260
DON JULIO 1942:	\$675
CASAMIGOS SILVER:	\$280
CASAMIGOS ANEJO:	\$350
CLASE AZUL REPOSADO:	\$600

GIN

TANQUERAY:	\$145
BOMBAY SAPPHIRE:	\$160
HENDRICK'S:	\$200

WHISKEY

JACK DANIEL'S:	\$150
JAMESON:	\$180
CROWN ROYAL:	\$180
BULLEIT BOURBON:	\$180
WOODFORD RESERVE (.75):	\$200
JOHNNIE WALKER BLACK:	\$250
GLENLIVET:	\$275
MACALLAN:	\$350

COGNAC

HENNESSEY VS:	\$300
REMY MARTIN VSOP:	\$300
HENNESSEY VSOP:	\$350
REMY MARTIN 1738:	\$350

ALL PRICES LISTED ARE FOR ONE LITER OF ALCOHOL UNLESS OTHERWISE SPECIFIED. INCLUDES ALL MIXES & GARNISHES

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PHOTOGRAPHY SERVICES

Eduardo Galindez is the exclusive in-house photographer for Prime Concepts Detroit. With extensive experience across our venues, Eduardo delivers high-quality, brand-aligned photography that reflects the unique aesthetic of each space. His work is known for its composition, discretion, and ability to document both detail and atmosphere. As a trusted creative partner, Eduardo works closely with our venue teams to provide seamless service and timely deliverables for corporate events, social gatherings, and weddings.

PACKAGES

CORPORATE & CELEBRATIONS

2 hours min minimum

\$175/hr

WEDDINGS

4 hours minimum

\$275/hr

ADD-ONS

Transportation Fee +50 miles

Video (30s)

\$300/hr

(30s Edit)

Drone Service

\$200/hr

DELIVERY TIMELINES

Corporate Events & Celebrations: Final gallery within 5 business days

Weddings: Social media shareables delivered within 2 business days.

Final full-resolution edits delivered within 14 business days.

IN-HOUSE EXPERTISE, FULLY INTEGRATED WITH VENUE OPERATIONS
CONSISTENT AESTHETIC THAT ALIGNS WITH THE PRIME CONCEPTS BRAND
FAMILIARITY WITH LIGHTING, ANGLES, AND SPATIAL LAYOUT OF EACH VENUE
PROVEN TRACK RECORD OF TIMELY DELIVERY AND PROFESSIONAL CONDUCT
ABILITY TO CAPTURE BOTH EDITORIAL AND CANDID-STYLE IMAGERY

includes soft drinks & coffee. 1.5 hr time limit on the buffet food. Buffet attendant optional (+75)

Ask us about menu items that are cooked to order or served rare. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Alcohol, tax and 20% gratuity are added to the final bill.

248.782.3000 | natashe@primeconceptsaction.com