

Alfoccino Restaurant is a full service banquet facility established in 1986. Alfoccino is dedicated to providing you with everything necessary to make your special event easy and worry free. Our services are available for your special event: **BIRTHDAYS • WEDDINGS** 

- OFFICE PARTIES SHOWERS
  - GRADUATIONS
- ANNIVERSARIES
   HOLIDAY PARTIES
  - WEDDINGS & REHEARSALS
  - BAR MITZVAHS LUNCHEONS

Room charge varies with the size of the party. Tip 18% not included in price. Tax not included in price. Prices subject to change without notice. Deposit Procedures: Cancellations made less than 30 days, half refundable. Only cancellations made over 5 months in advance are fully refundable. Deposit required to book a day is either 25% of the total or \$100, whichever is greater. A guaranteed count of attendance is required three days in advance of the function. No reduction guarantees are allowed less than 2 days in advance.

#### East Side:

2225 N. Opdyke • Auburn Hills, MI 48326 (1.5 miles South of The Palace)

(248) 340-1000

#### West Side:

39205 Grand River Farmington Hills, MI 4833 I (Inside Pepper Square)

(248) 476-0044

# BANQUET MENU

## APPETIZER PACKAGES A Variety Of Cocktail Party Hors D'oeuvres

#### **HOT HORS D'OEUVRE**

Mini Chicken Kabobs Seafood Stuffed Mushrooms\* Zesty Meatballs Chicken Wings Smoked Salmon\* Mini Ravioli Shrimp Scampi\*\* Chicken Tenders

Italian Sausage (With/Peppers & Onions)

#### **COLD HORS D'OEUVRE**

Jumbo Shrimp Cocktail\*\* Variety of Mini Roll-ups Tri-Colored Pasta Salad Veggie & Dip Tray Fresh Fruit Tray Crab Dip

Cheese & Cracker Tray Cold Cut Tray Roast Beef Roll-ups (With Horseradish Cream Sauce)

OPTION #I • Per Person CHOICE OF TWO ITEMS\$9.95
OPTION #2 • Per Person CHOICE OF THREE ITEMS\$12.95
OPTION #3 • Per Person CHOICE OF FOUR ITEMS\$15.95
OPTION #4 • Per Person CHOICE OF FIVE ITEMS\$19.95
*Add \$1.00, **Add \$2.00 • Must be serving minimum of 20 people

## **BANQUET ROOM MENU**

## ITALIAN DINNER **PACKAGES**

Our dinner choices are served classic family style. Buffet available by request. Lunch portions and individual entrees are available. We invite you to discuss your event with one of our coordinators to help you design a personalized menu plan. Alfoccino's banquet services are available for your special events:

- BIRTHDAYS WEDDINGS OFFICE PARTIES
- SHOWERS GRADUATIONS ANNIVERSARIES
- HOLIDAY PARTIES• WEDDING REHEARSALS
- BAR MITZVAHS LUNCHEONS

#### CHOICE #1

Two hot entrees, two pastas, one salad and garlic bread. Per Person ...... \$23.95

#### **CHOICE #2**

One hot entree, two pastas, one salad and garlic bread. Per Person ......\$19.95

#### CHOICE #3

Pizza, two pastas, one salad and garlic bread. 

#### **CHOICE #4**

Two pastas, one salad and garlic bread. 

#### **CHOICE #5**

Two-item pizza, one salad and garlic bread.

## **APPETIZERS**

VARIETY TRAY.....per person \$3.50 Salami, Provolone Cheese, Greek Olives, Feta Cheese, Etc.

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Minimum 10 people.

SHRIMP COCKTAIL \$ Market Value

FRIED VARIETY TRAY..... per person \$3.50 Mushrooms, Cheese Sticks, Buffalo Wings Minimum 10 people.

## **ENTRÉE CHOICES**

Roast Beef Aujus Veal Picatta Spare Ribs Chicken Picatta Barbecue Chicken Veal Marsala Rosemary Chicken **Broiled Whitefish Broiled Salmon** Italian Sausage Italian Meat Balls Manicotti Veal Parmesan Cannelloni Chicken Parmesan Chicken Marsalas

Eggplant Parmesan

(Vegetable or Potato \$1.00 Per Person)

## SALADS

Tossed Salad Greek Salad Pasta Salad Ceasar Salad

## PASTAS

Mostaccioli Ravioli\* Rigatoni Manicotti\* Spaghetti Cannelloni\* Lasagna\* Fettuccine

(Your choice of meat sauce, marinara, olive oil, garlic. Alfredo, or Palamino sauce) Choice #3 or #4 choose from all pastas \* Choice # 1 or #2 add \$1.00 for \* pastas

## DESSERTS Per person

Ice Cream, Cheese Cake, Cannolies\$ 3	.50
Dessert Mini Pastry\$ 2	.50
Bring your own cake Per person serving charge \$ 1	.00

## BEVERAGE

## **PUNCH WITHOUT LIQUOR**

Per Person	\$2.00
Per Gallon	\$34.95
PUNCH WITH LIQUOR	
Per Person	\$3.75
Per Gallon	\$49.95

Catered hot food will be served at 165 degrees or above. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodbourne illness.