

The Courthouse Grille

2016



Banquet Menu
~Luncheon~

Events and Private Dining

Fresh natural cuisine made from scratch every day.

Thank you for considering the Courthouse Grille for your next event. We regularly host baby showers, bridal showers, rehearsal dinners, wedding receptions, birthdays, anniversary celebrations, retirement parties, sports banquets, financial planning conferences, business meetings, memorial luncheons, religious celebrations and any function requiring a private facility with great food and service.

When you select The Courthouse Grille for your family or business event, you can expect complete guest satisfaction. Our service begins with our staff assisting you in planning the event. We will accommodate all of your needs, as well as offer suggestions to make the occasion a memorable happening. We go above and beyond to deliver the ultimate dining experience with top notch, personable service. Guests enjoy our unique contemporary atmosphere in a landmark building featuring creative cuisine made exclusively from fresh natural ingredients purchased daily from local farmers in season.

We have eight banquet rooms to fit various size gatherings, convenient parking for 200 cars, and are dedicated to providing great food and the best service possible.

The Courthouse Grille

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The Courthouse Grille

Luncheon Banquet Menus

Brunch Buffet \$15.50

Guests will wake up to two breakfast meats - applewood smoked bacon and link sausage, open face Italian frittata with sautéed vegetables and cheese, cube of potatoes with corn, pimento and chorizo, assorted pastries, fresh cut fruit and juices.

~Salad Luncheon~

\$15.99

All salads are served with fresh house-baked rolls, house dipping oil, freshly brewed coffee, soft drinks & herbal teas. Cup of house-made minestrone soup available for \$1.95 per guest.

Chicken Caesar Salad

Crisp chopped romaine tossed in our house Caesar dressing with polenta croutons, freshly grated parmesan cheese topped with sliced char-grilled chicken breast
(**Grilled Salmon** available for additional \$3.00)

Chicken, Pecan & Fruit Salad

Sliced apples, bananas and strawberries tossed with fresh mixed greens with a strawberry-yogurt dressing (on side) topped with sliced char-grilled chicken breast

CHG Chicken/Cherry Salad

A Courthouse Grille favorite, fresh greens, sun-dried Michigan cherries, toasted pecans, red onions and gorgonzola cheese served with our signature cherry vinaigrette topped with grilled chicken

Waldorf Chicken Salad Croissant

Char-grilled chicken breast chopped and mixed with sun-dried Michigan cherries and walnuts tossed in Courthouse Grille's Waldorf dressing, served on a flaky croissant with gourmet potato chips

Brown Derby Turkey Cobb Salad

Roast turkey breast with egg, bacon, green beans, tomato, gorgonzola, avocado and balsamic vinaigrette

Napa Chicken Salad

Grilled chicken breast on a bed of greens garnished with pistachio, Marcona almonds, feta cheese, fresh blueberries and strawberries

Classic Greek Salad

The full complement of lettuce, tomato wedges, red onion, Kalamata olives, green pepper, Greek feta, sliced beets, pepperoncini, English cucumber slices, Greek dressing, topped with sliced grilled chicken, served with toasted flatbread triangles

Santa Monica Shrimp Salad \$17.99

Shrimp, avocado, cucumber, carrots, avocado, corn, chopped romaine tossed with creamy dill sauce

Blackened Salmon Salad \$18.99

Salmon fillet blackened with Mediterranean spices presented on spring mix and romaine with tomato wedges, topped with creamy dill sauce (available "un-blackened" on request)

ALL PRICES SUBJECT TO 6% SALES TAX AND 20% GRATUITY

Plated Entrée Luncheon

Luncheon entrees are served with fresh garden salad, house-baked rolls, house dipping oil, chef's choice of appropriate starch and vegetable, freshly brewed coffee, soft drinks & herbal teas.

Cup of house-made minestrone soup available for \$1.95 per guest.

CHICKEN PICCATA \$17.50

Served with lemon, artichoke hearts and mushrooms

CHICKEN PARMIGIANO \$17.50

Baked under marinara and a trio of Italian cheeses

CHICKEN PRIMAVERA \$17.50

Sautéed chicken breast, fresh vegetables tossed with linguine pasta in Alfredo sauce

BAKED EGGPLANT MEDALLIONS \$16.95

Marinated and breaded with tomato basil sauce & mozzarella

CHICKEN ERNESTO \$17.50

Sautéed chicken breast, Ernie's Italian fennel sausage, onions, mushrooms, potatoes and sweet cherry peppers in a picante sauce

VEGETABLE PAELLA \$16.95

Roasted acorn squash, red onion, zucchini, yellow squash & bell peppers tossed with wild rice & house spices

(Add chicken, Shrimp or chorizo \$3.00 pp Salmon \$4.00 pp)

TORTELLONI GORGONZOLA \$16.95

Cheese tortelloni with garden peas and prosciutto in gorgonzola cream sauce

SHRIMP SCAMPI \$18.99

Gulf shrimp with tomatoes & mushrooms in a lemon, garlic butter sauce served over angel hair pasta

SALMON DI SARONNA \$20.50

Char-grilled salmon finished with an amaretto sauce with apricots and almond slices

VEAL MARSALA \$19.50

Pan-seared veal medallions with Marsala mushroom sauce

VEAL PARMESAN \$19.50

Baked under marinara and a trio of Italian cheeses

CALVADOS PORK LOIN \$16.99

(Minimum 10 entrees pre-ordered)

Prepared with caramelized apples, sun-dried cherries & a Spanish apple brandy demi-glace

BISTRO TENDERLOIN & SHRIMP \$18.95

Beef tenderloin marinated in natural juices and oil, grilled with shrimp topped with demi-glace, served with potato and vegetable *(all are prepared at medium rare temperature)*

NEW YORK STRIP STEAK \$23.95

6 oz. filet served with brandied mushrooms *(all prepared at medium rare temperature)*

PETIT FILET \$25.99

6oz. Black Angus choice cut topped with Chianti demi reduction *(all prepared at medium rare temperature)*

Children's Choices

(Ages 3 – 9)

Spaghetti with Marinara Sauce	\$8.99	Hamburger w/fries	\$8.99
Fresh Chicken Tenders w/fries	\$8.99	Mac n' Cheese	\$8.99

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~*Buffet Luncheon*~

One Entrée Selection \$15.95

Two Entrée Selections \$17.95

Three Entrée Selections \$19.95

Available for gatherings of 30 or more from 11:00 AM to 3:00 PM.

Buffet luncheons are served with house-baked rolls, house dipping oil, your choices of entrees & vegetable, and freshly brewed coffee, soft drinks & herbal teas.

Fresh Garden Salad

Spring mix, romaine & chopped greens
Caesar Salad or Classic Greek Salad (*add \$1.50 pp*)

Entrees

Chicken Parmigiano
Chicken Piccata with lemon zest and Artichoke Hearts
Chicken Marsala with Mushrooms
Roasted Honey Butter Chicken
Breaded Chicken Siciliano
Vegetable Paella Featuring Roasted Yellow Squash, Zucchini, other Vegetables & Spiced Wild Rice
(*Add Chicken, Shrimp or chorizo \$3.00 pp, Salmon \$4.00 pp*)
Shepherds' Pie – special recipe w/roasted turkey, carrots, peas, celery, and mashed potato (add \$1.00)
Calvados Pork Loin with Apple Compote
Sliced Roast Beef with Chianti Wine Sauce & Button Mushrooms
Italian Sausage with Tri-color Peppers & Onions
Meat-filled Ravioli with Marinara Sauce
Baked Tilapia Siciliano, breaded & sauced with lemon, garlic & olive oil
Baked Siciliano Whitefish
Salmon Di Saronna (*add \$4.00 pp*)

Choice of an Accompaniment

Herb Roasted Redskin Potatoes
Steamed New Potatoes
Orzo & Rice Pilaf
Green Beans Almandine
Italian Mix (Broccoli, Cauliflower & Carrots)

Pasta

Penne Pasta with Marinara or Bolognese Sauce
Tortelloni Gorgonzola (*add \$2.00 pp*)

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***~Family Style Luncheon~ Choose from above offerings, add  
\$3.00 for family style portions and service.***

***Family style luncheons feature the same choices as above served with large platters and bowls of food, presented to each table, allowing your guests to choose ample helpings from each platter.***

***ALL PRICES SUBJECT TO 6% SALES TAX AND 20% GRATUITY***

# ~The Courthouse Grille Hors D'Oeuvres~

Available with Luncheon and Dinner Service Only

15 Person Minimum for Any Item

Hors D'Oeuvres are served on a skirted banquet table and are priced **per person** unless noted.

| <i>Warm Hors D'Oeuvres</i>         |       | <i>Cold Hors D'Oeuvres</i>                |      |
|------------------------------------|-------|-------------------------------------------|------|
| Artichoke Hearts, battered         | 2.99  | Antipasto Platter                         | 3.95 |
| Duck Potstickers                   | 3.25  | Asparagus & Boursin Wrapped in Prosciutto | 3.99 |
| Buffalo Wings (25 pieces)          | 30.00 | Bruschetta Pommadori                      | 2.50 |
| Calamari                           | 3.50  | Caprese w/ Buffalo Mozzarella             | 2.99 |
| Cocktail Meatballs                 | 2.25  | Domestic Cheese & Crackers                | 3.25 |
| Coconut Chicken & Orange Marmalade | 2.95  | Fancy Mixed Nuts (lb.)                    | 9.99 |
| Crab Cakes                         | 3.95  | Fresh Vegetable Tray & Dip                | 2.99 |
| Crab Stuffed Mushrooms             | 3.95  | Imported Cheese & Crackers                | 3.99 |
| Hand Breaded Chicken Strips        | 2.75  | Jumbo Shrimp Cocktail (3 pp)              | 3.99 |
| Italian Sausage and Peppers        | 2.95  | Roasted Red Pepper or Spinach Hummus      | 2.75 |
| Sausage Stuffed Mushrooms          | 2.95  | Seasonal Fruit Tray and Dipping Sauce     | 3.99 |
| Shrimp Ernesto                     | 3.95  | Smoked Salmon on Cucumber Slices          | 4.25 |
| Spinach & Sundried Tomato Dip      | 2.75  | Flat Bread w/prosciutto & arugula         | 2.95 |
| Steak Tips, Portabella Mushrooms   | 3.75  |                                           |      |
| Toasted Ravioli w/two sauces       | 2.75  |                                           |      |
| Lollipop Lamb chops (25 pieces)    | Mkt.  |                                           |      |

## ~Desserts~

Prices per serving unless noted.

|                                          |               |
|------------------------------------------|---------------|
| Tiramisu                                 | \$5.50        |
| Cannoli - Large                          | \$3.95        |
| Cannoli - Mini                           | \$2.25        |
| Sherbert                                 | \$1.75        |
| Spumoni                                  | \$3.25        |
| Five High Chocolate Cake                 | \$6.95        |
| Lemoncello Cheesecake                    | \$6.50        |
| N.Y Cheesecake                           | \$6.95        |
| Flourless Chocolate Cake                 | \$6.50        |
| Guernsey Ice Cream                       | \$1.95        |
| Petit fours -assorted miniature pastries | \$3.95        |
| Chocolate dipped strawberries            | \$26.00/dozen |

**Dessert Tray with Several Items Can Be Passed Among Your Guests**

*Prices are subject to 6% Michigan sales tax and 20% gratuity.*

# *The Courthouse Grille*

## *~Signature Punches~*

*The Courthouse Grille takes great pride in the creation of several special punch offerings that are fun, fruity and refreshing for your gathering to be enjoyed by all of your guests. You may order from the following list for a beautiful and refreshing libation.*

*(Our punch bowls serve approx. 40 four oz. sparkling champagne glasses.)*

### *Non-Alcoholic \$35.00*

This refreshing and beautiful punch is fruity and tasty, garnished with seasonal fresh fruit slices.

### *Champagne Punch \$60.00*

Fit for a toast, you can add some bubbly and fizz to your fruity drink, or add orange juice to create a **Mimosa** punch.

### *Kjr Royale Punch \$60.00*

A sophisticated blend of Champagne, cherry liqueur and imported Cherry Puree makes this signature punch something special. This CHG signature punch is garnished with assorted fresh fruits and juices.

### *Sangria-style Punch – Red or White \$60.00*

This classic Spanish drink is made with semi-sweet wines and generous use of fresh fruit garnishes.

### *Sassy Pink Lady \$65.00*

This sweet but sometimes sassy sweet/sour concoction combines limeade and lemonade with raspberry vodka and pink champagne for the naughty in you.

### *Fresh Apple Mojito \$65.00*

The cooling character of fresh mint, slices of fresh apples, white rum, mojito mix, and lime juice makes this punch a truly refreshing drink.

### *Blissful Bride Punch \$65.00*

Our bride-to-be will be thrilled to share this drink of Coco Lopez cream of coconut, fresh lemon & lime juices, pineapple and cranberry juices and vodka garnished with seasonal fresh fruits.

### *Blue Boy Baron \$65.00*

This drink has royal lineage – combines Blue Curacao liquor (orange flavored but very BLUE) with fresh blueberries, white cranberry juice, lemon-lime soda and blueberry pomegranate vodka.

### *Hot Mango Love \$65.00*

This concoction should follow the wedding! It starts with mango-flavored vodka, slices of fresh jalapeno peppers, lemon juice, orange juice and imported peach syrup. Spicy!

### *Raspberry Bellini \$65.00*

This beautiful punch is a variation of the classic Bellini created by Ernest Hemingway at Harry's Bar in Rome. It features imported Raspberry Puree, peach schnapps and rose` Champagne.

### *Merry Margarita \$65.00*

This punch of gold tequila, triple sec, limeade and a small dose of lite Mexican beer, garnished with lime wheels will make your party merry!

### *Cosmo Cooler Punch \$65.00*

The effervescence of the Mexican beer in this concoction will lighten the party! It also includes vodka, fresh lime juice and cranberry juice, garnished with fresh fruit slices.

**ALL PRICES SUBJECT TO 6% SALES TAX AND 20% GRATUITY**

# ~The Courthouse Grille Beverage Service~

The Courthouse Grille is pleased to provide full bar service to you and your guests for your business and social events. Listed below are options available to you. We will custom-design a package that best fits your needs; your event coordinator will be pleased to assist you.

## **Tab Bar**

The host-sponsored bar will place all drinks actually consumed on one tab to be paid for by the host or designated person.

## **Cash Bar**

The cash bar is used when each guest is to pay for their own drinks as they are served.

**House Wines & Draft Beer Package** \$15 per drinking age person – unlimited drinks for a three-hour period featuring our house wines and domestic draft beers; \$2.00 per person each ½ hour beyond the original 3-hour schedule. Add \$1.00 per person for domestic bottled beer; add \$2.00 per person for premium draft beer.

## **Full Open Bar Packages**

These popular packages are based on unlimited drinks available to your guests during a three (3) hour period. The host is charged for each drinking age person based on the option selected below.

**Guests are not allowed to accumulate drinks or request double pour at the closing of the bar; shot pours are strongly discouraged.**

| <i>Standard House Bar</i><br>\$19.95 pp                                                                                                                                                                                            | <i>Premium Open Bar</i><br>\$24.95 pp                                                                                                                                                                                                                                                | <i>Super Premium Open Bar</i><br>\$27.95 pp                                                                                                                                                                                                                                                      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Royal Canadian Whiskey<br>Lauders Scotch<br>Jim Beam Bourbon<br>Smirnoff Vodka<br>Castillo Rum<br>Gordon Gin<br>El Toro Tequila<br>A selection of<br>5 House Red & 5 White Wines<br>Domestic Draft Beers<br>Domestic Bottled Beers | Canadian Club<br>Dewars Scotch<br>Johnny Walker Red<br>Jack Daniels<br>Absolut Vodka<br>Bacardi Rum<br>Captain Morgan Rum<br>Jose Cuervo<br>Beefeaters Gin<br>Southern Comfort<br>Amaretto Di Saronna<br>Kahlua<br>House Red & White Wines<br>Domestic Beers<br>Imported Draft Beers | Crown Royal<br>Johnny Walker Black<br>Makers Mark<br>Grey Goose Vodka<br>Flavored Vodkas<br>Bacardi Rum<br>Captain Morgan Rum<br>Jose Cuervo Especial<br>Bombay Sapphire Gin<br>Southern Comfort<br>Amaretto Di Saronna<br>Kahlua<br>House Red & White Wines<br>Domestic Beers<br>Imported Beers |

***Cordials not mentioned above will be billed based on consumption.***

Michigan Liquor Control Commission rules require that alcoholic beverages be provided by this establishment. Wine can be brought in with prior approval, subject to a \$20.00/bottle corkage fee.

Champagne toast available \$3.00 per guest with any package, tab or cash bar.

*Additional Wines and Champagnes are available from our wine list.*

***All prices are subject to 6% Michigan sales tax and 20% gratuity.***

# *The Courthouse Grille*

## *~Private Event Rooms~*

### *Messina Room*

A completely private facility with a marble fireplace & French doors to a covered patio, separate restrooms.

\*Maximum seating 100/Minimum seating 60     **ROOM SET UP CHARGE \$125**

Deposit \$300.00

### *Veranda Room*

Terra cotta flooring, cheery pale blue sky ceiling and full private bar, separate restrooms.

\*Maximum seating 70/Minimum seating 40     **ROOM SET UP CHARGE \$75**

Deposit \$200.00

### *Walden Room*

Palladian windows across the entire west wall, fireplace separates the room from the Fireside Lounge.

\* Maximum seating 65/Minimum seating 40     **ROOM SET UP CHARGE \$100**

Deposit \$300.00

### *Country Room*

A favorite room featuring a brick fireplace centered between French doors that open onto a private patio featuring a pergola.

\*Maximum seating 40/Minimum seating 28     **ROOM SET UP CHARGE \$50**

Deposit \$200.00

### *Beacon Room*

Comfortable and elegant with cozy fireplace and mirrored walls.

\*Maximum seating 30/Minimum seating 20     **ROOM SET UP CHARGE \$50**

Deposit \$200.00

### *Franklin Room*

Private room "adorned" with frames of innovative, luminary chef cook books who have inspired many of our daily specials. Has two 42" TV's perfect for watching college sports or for power-point presentations. **STAIRS INVOLVED.**

\*Maximum seating 26/Minimum seating 12     **ROOM SET UP CHARGE \$25**

Deposit \$100.00

### *Library*

A dining room so intimate and warm it will enhance any social or business event. **STAIRS INVOLVED.**

\*Maximum seating 12/Minimum seating 8     **ROOM SET UP CHARGE \$25**

Deposit \$100.00

### *Tack Room*

This cozy room features a round table large enough to accommodate 12 guests with ease. **STAIRS INVOLVED.**

\*Maximum seating 12/Minimum seating 8     **ROOM SET UP CHARGE \$25**

Deposit \$100.00

**Room setup charges include crisp white linen table clothes and napkins, skirting as appropriate, china, silverware and stemware, setup and cleanup by our staff.**



# *The Courthouse Grille*

## *~Private Event Room Policies~*

- To guarantee your reservation, a deposit is required based on the room selected in accordance with the attached room schedule. Deposits may be made with cash, checks or any major credit card; the deposit will be deducted from your total bill at the conclusion of the event.
- Security deposits—if an event is cancelled 60 days prior to the event 50% of deposit will be refunded; nonrefundable 30 days prior to the event.
- Bookings will be accepted for a guest count less than the Minimum listed subject to a sur charge. The sur charge will be equivalent to \$10 per person for a luncheon event or \$15 per person for a dinner event for the shortage in the guest count and/or guarantees not met.
- Day functions have the use of private rooms for 4 hours between the hours of 11 AM – 4 PM. Evening functions have use from 5 PM – midnight with a 4 hour maximum. Additional rental charges may apply after 4 hours of occupancy.
- Parties of 15 or more are required to have a pre-arranged menu to ensure superior service to you and your guests. Where individually plated service is available, entrée choices are limited to no more than three (3) from the banquet menu.
- Menu selection and final count must be provided not less than seven (7) days prior to your function. Final charges will be based on the minimum guaranteed guest count or the actual number of guests, whichever is greater.
- Any dessert not provided by The Courthouse Grille is subject to a \$1.00 per person service charge.
- Kids' prices – children up to nine (9) years of age are half price for buffet and family style dinners only, all other dishes are priced according to the published fare.
- Other items to enhance your experience, such as colored linens, projector screen, podium with microphone, etc. are available for an additional nominal charge:

**EQUIPMENT RENTAL:**

|      |                |
|------|----------------|
| \$10 | SCREEN         |
| \$10 | CD/IPOD PLAYER |
| \$25 | PROJECTOR      |
| \$10 | EASEL          |
| \$10 | PODIUM         |

**COLOR LINEN CHARGE:**

|                         |
|-------------------------|
| 50 cents each napkin    |
| \$4.00 each table cloth |

**CHAIR COVERS w/SASHES:**

|             |
|-------------|
| \$3.00 each |
|-------------|

- Candles are allowed only in glass enclosures.
- Absolutely no decorations on painted walls.
- **Separate checks are not available for events with 15 guests or more.**
- **U-SHAPE or BOX shape table arrangements may be subject to additional set-up charges of \$30.00**
- **Promotional discounts and coupons are not honored in private rooms**
- When the event is complete, all decorations, dishes, cupcake stands, etc. must be removed from the premises. The Courthouse Grille is not responsible for items left on our site.
- **Terms of Final Payment** Final payment will be due on the day of the event by check, cash or any major credit card. No promotional discount can be used for a private event. **All prices are subject to change at any time without notice. All prices are subject to 6% Michigan sales tax and 20% gratuity.**

# *The Courthouse Grille*

## *~Special Events~*

*The Courthouse Grille is more than a banquet facility; we like to think of ourselves as an upscale “neighborhood gathering spot”. Our prices are extremely friendly and our staff attentive. We also schedule many entertaining and adventuresome events, always at friendly prices. Here’s a list of some of those events:*

- The Courthouse Grille regularly hosts formal wine dinners as well as more casual cocktail style wine tastings. We are fortunate to have the wine vintner in attendance at many of the tastings to enhance the appreciation of the wines’ characteristics, soil conditions, many behind the scenes nuances, etc.
- We also hold beer/food pairings generally to correspond with the change of seasons. If you would like to host your own private wine tasting or beer/food pairing, we would be pleased to arrange the event in one of our 8 private rooms.
- Our Las Vegas style cabaret dinner shows feature celebrity impersonators of popular artists from the fifties as well as current popular singers. Large groups often attend for a special “night out” together. These “Double Take” shows are always sell-outs, reservations are required.
- Guests in our Fireside Lounge enjoy live entertainment every Friday and Saturday evening sitting near the floor-to-ceiling fireplace. No cover charge required.
- The Back Porch is open throughout spring, summer and fall, weather permitting. Custom retractable awnings protect guests from the sun or light showers. It is a quiet setting and a great place for dinner or a private gathering. We sometimes offer entertainment on the porch.

*To receive timely information about all these events and other news, you can subscribe to our monthly newsletter on our website by selecting “Newsletter Service”, or you can ask to be placed on our e-mail list while you are in the restaurant, and someone will enter your information for you. You can also like us on Facebook,*

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