

Banquet Packages

- Prices are Per Person
- Includes Dessert & Beverage Package

Celebration Feast \$38

Shrimp cocktail, gourmet cheese & fruit tray for an appetizer. Chef attended tenderloin carving station with wild mushroom demi-glace & horseradish sauce, live action pasta station with 3 sauces, chicken, sausage, cheeses and other toppings. Fresh baked garlic bread sticks, salad with three dressings, roasted veggies, garlic smashed red skin potatoes. Fancy selection of sweet bars, cheese cakes & iced desserts to finish.

Banquet & Catering Menu



1 Saint John Street
Wyandotte, Michigan, 49192
Catering Hotline: (734) 309-7011
smuggscatering@gmail.com

- 10 guests minimum for a la carte & delivery
- \$15 for delivery within 5 miles. \$5 for each additional 5 miles
- Catering off-site server or bartender available \$15 per hour
- All prices are per person
- Our chefs can prepare any cuisine. Special requests are welcome!
- 30 person minimum for banquet packages

Down Home BBQ \$22

Succulent BBQ pork with Kansas City & Carolina style BBQ sauces, Roasted honey BBQ Chicken Breasts & smoked kielbasa. Served with slider rolls, roasted & buttered corn on the cob, cole slaw, brown sugar pork & beans & potato salad. Strawberry rum cake.

Hawaiian Luau \$22

(Add a Whole Pig Roast at \$ Market Price)

Roasted pork with a variety of sauces & teriyaki roasted chicken breasts. Served with roasted & buttered corn on the cob, rice pilaf, macaroni salad & our special brown sugar pork & beans & Hawaiian sweet rolls. Spiced rum cake.

German Smugglertest \$22

Sauerbraten (marinated roast beef with gingersnap gravy), schnitzel (chicken breast pounded thin, breaded & fried with pork & mushroom gravy) & bratwurst. Served with house made red cabbage, spätzle, German potato salad, sauerkraut, fresh baked pretzels with beer cheese sauce, mustard & pickle assortment. Black forest cake.

Fajitas Magnifico! \$20

Marinated steak, seasoned chicken breast. Served with soft flour tortillas, corn chips, roasted red & green bell peppers, onions, Mexi-rice, black beans, shredded jack & cheddar cheeses, guacamole, sour cream, shredded lettuce, Pico De Gallo, diced tomato, jalapeno, house made taco sauce, limes & salsa. Mexican cinnamon-chocolate cake.

Downriver Shawarma \$20

Seasoned chicken, beef & lamb. Served with pita bread, tzatziki sauce, Greek lemon rice, hummus. Fattoush salad, tabbouleh, pickles, marinated olives & feta cheese. Honey-orange chiffon cake.

Funday Fish Fry \$18

Cod & Michigan lake perch filets coated with our own special batter, fried golden crisp. Served with fries, cole slaw, tartar sauce & lemon. Confetti cake.

Taco & Nacho Bar \$15

Seasoned ground beef, cheese sauce, black beans, Mexi-rice, corn chips, soft flour tortillas, shredded lettuce, shredded jack & cheddar cheeses, guacamole, sour cream, Pico De Gallo, diced tomato, jalapeno, & house made taco sauce. Mexican cinnamon-chocolate cake.

Continental Breakfast \$8 - Full Breakfast \$12

Orange juice, apple juice. Assorted Danish, muffins & bagels with cream cheese, jams & jellies. For full breakfast add; Scrambled eggs, hash browns, sausage links, bacon & french toast or pancakes.

Appetizers

Each additional appetizer ordered of equal or lesser value is half price

Smoked salmon w/capers, onion & crostini.....	\$7
Grilled Shrimp skewers w/cocktail sauce	\$7
Mini crab cakes w/tarragon aioli	\$7
Jumbo shrimp cocktail.....	\$7
Firecracker shrimp w/Asian sauces	\$7
Bone in chicken wings w/sauces & veggies	\$6
Teriyaki beef skewers w/pineapple.....	\$6
Steak bites.....	\$5
Mini beef wellington w/demi glace.....	\$5
Gourmet cheeses w/English crackers & fruit.....	\$5
Teriyaki chicken skewers w/pineapple	\$5
Cheese quesadilla w/salsa & sour cream.....	\$4
Steak quesadilla w/salsa & sour cream.....	\$4
Chicken quesadilla w/salsa & sour cream.....	\$4
Chicken bites with sauces & veggies	\$4
Spinach & artichoke dip w/crostini	\$4
Guacamole & corn chips.....	\$4
Beef cheese burger sliders w/onions.....	\$4
Grilled chicken sliders w/provolone.....	\$4
Buffalo Sliders w/ranch dressing.....	\$4
Swedish meatballs	\$4
BBQ meatballs.....	\$4
Queso & corn chips	\$3
Fire roasted salsa & corn chips.....	\$3
Crudité platter with herb dip	\$3
Fresh fruit platter with strawberry dip.....	\$3
Hummus dip w/veggies & pita chips.....	\$3
Potato chips & dip	\$3
Vegetable spring rolls w/Asian dipping sauce.....	\$3

Hand Carved Rustic Sandwiches \$10.50

Up to 3 varieties. All sandwiches are served with house-made potato chips, dip, pickle & topped with tomato, mixed greens & red onion.

Choose your meat or protein

Oven baked turkey, ham or roast beef, grilled chicken, BBQ chicken, tuna salad, chicken salad, black bean patty or our italian meat combo with salami, pepperoni & ham.

Choose your house-baked bread

Cracked wheat, pumpernickel, ciabatta, pretzel bun, croissant, or tortilla wrap.

Choose your cheese

Cheddar, swiss, american, mozzarella, or provolone.

Choose your sandwich spread

Thousand island, mayo, Dijon mustard, spicy brown mustard, yellow mustard, hummus, pesto mayo, siracha mayo, herb vinaigrette, BBQ sauce or horseradish sauce.

Deli Sandwich Bar \$12

Choose 4 meats or protein, 4 breads, 2 cheeses & 4 sandwich spreads. Served with house-made potato chips, dip, pickles, tomato, mixed greens & red onion.

Add Soup of the Day or Side Salad \$2.50, Whiskey River Steak Chilli \$4, Brownie or Cookie \$1, Custom Desserts Market \$, Pepsi, Diet Pepsi, or bottled water \$1.50

Entree Size Salads

With Bread & Butter \$9

Santa Fe

Mixed greens, corn, guacamole, bell peppers, tomatoes, black beans, cheddar cheese, onions, olives, tortillas, & mexi-ranch dressing

Spinach & Romaine

Spinach and romaine lettuce, tomatoes, red onions, swiss cheese, thick cut bacon, cucumbers, croutons, & honey mustard vinaigrette

Caesar

Chopped romaine lettuce, parmesan cheese, croutons & caesar dressing

Thai

Mixed greens, cabbage, cucumbers, red onions, bell peppers, carrots, cauliflower, broccoli, peas & Thai peanut dressing

Garden

Mixed greens, cheddar cheese, tomato, cucumber, red onion, croutons & choice of 2 dressings.

Very Berry

Mixed greens, feta cheese, strawberries, blueberries, red onion, granola & raspberry vinaigrette

Waldorf

Mixed greens, swiss cheese, apples, cranberries, walnuts, red onion & sweet Waldorf dressing

Antipasto

Romaine lettuce, salami, ham, pepperoni, provolone cheese, pepperoncini, tomato, red onion, green olives & cucumbers with italian dressing.

Add grilled chicken \$2, antipasto meats \$2, salmon \$4, thick cut bacon \$1.50

Salad Bar

a la carte \$10.50 with entree or sandwich \$4

Romaine lettuce, mixed greens, spinach, mixed cheese, tomato, cucumber, red onion, bacon, carrots, peas, croutons, three dressings & bread with butter

Entrees

Each additional entree ordered of equal or lesser value is half price

Roasted tenderloin. Served with horseradish sauce & wild mushroom demi-glace with roasted potato\$18

Grilled salmon. Choice of teriyaki, hollandaise, pesto lemon-dill or Cajun. Served with rice pilaf\$18

Dijon crusted pork tenderloin. Served with apricot, apple, prune & red wine sauce with stuffing.....\$16

Spiral salt cured ham. Served with Hawaiian sweet rolls.....\$14

Steak & chicken fajitas with mexi-rice, black beans, bell peppers, onions, flour tortillas, crispy corn chips, mixed cheese, lettuce, tomato, sour cream & salsa\$14

Sliced roast beef sirloin with a red wine mushroom sauce & roasted potato.....\$12

Pot roast style roast beef with oven roasted carrots, onions & celery.....\$12

Pepper steak with peppers, onion sesame ginger sauce & white rice.....\$12

Meat lasagna or vegetable lasagna with garlic bread.....\$12

Char grilled chicken cordon blue with swiss cheese, ham, basil cream sauce & rice pilaf\$12

Chicken broccoli alfredo. Served with garlic bread\$10

Herb baked chicken with roasted veggies.....\$10

Pretzel baked chicken with a mustard cream sauce & roasted veggies\$10

Char grilled chicken marsala with mushrooms & rice pilaf.....\$10

Parmesan herb baked chicken with a marinara sauce, mozzarella cheese & herb pasta\$10

Char grilled chicken cacciatore stewed in a marinara with bell peppers, onions, mushrooms & herb pasta \$10

Sides \$2 Each

Each additional Side ordered is half price

Potato
- Idaho or sweet, roasted or mashed

Macaroni & cheese

Brown sugar & bacon baked beans

Corn on the cob
- roasted & buttered

Bread & butter or garlic bread sticks

Seasoned Black Beans

Herb Pasta (warm)

Rice pilaf or Mexican rice

Caesar salad

Roasted fresh veggies

Roasted red skin potato

Potato salad
- Mustard or German style

Macaroni salad

Cole slaw

Fries or house made chips

Bread stuffing

Side salad

Biscuits & Gravy

Yogurt & Granola

Broccoli Slaw

Bar Packages

House Brand Package

All draft & bottle beers \$4
House Wines \$5
Single house liquor drinks \$3.50

Optional premium brand liquor, wine & multi-liquor drinks available at menu price

Non-Alcoholic beverage package includes unlimited soft drinks, coffee, hot & ice tea. \$2.50

Call Brand Package

All draft & bottle beers \$4
House Wines \$5
Single liquor call drinks \$6.50

Call brands include but are not limited to; Tito's Vodka, 3 olives Flavored Vodka, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Jack Daniels Tennessee Whiskey, Jameson's Irish Whiskey, Seagram's VO Whiskey & Jose Cuervo Gold Tequila