



Northville Hills

MAIN MENU

Daytime Packages

\$39

- *Lunch Served before 1pm*
- *Plated or Buffet*
- *Includes sales tax*

Evening Packages

\$49

- *Plated or Buffet*
- *Includes sales tax*

Inclusions

- *sales tax*
- *coffee and hot tea*
- *soft drinks during meal service*
- *access to outdoor space*
- *professional staff*
- *white linens and white napkins*
- *tables and chairs*
- *china, flatware and glassware*
- *wi-fi*
- *podium and microphone*
- *coat storage rack*

Additions

• <i>colored linen napkins</i>	\$50 each
• <i>colored table or floor-length table linen</i>	\$15 each
• <i>chair covers</i>	\$5 each
• <i>cake cutting</i>	\$1 per person
• <i>projector</i>	\$100
• <i>screen</i>	\$45

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MAIN MENU

Passed Hor D'oeuvres

Hot

per person

MACARONI AND CHEESE BITES

\$4

Deep fried mac and cheese bites

MINI QUICHE

\$4

Baked to perfection, bacon and cheddar cheese, ham and cheddar cheese, spinach and swiss cheese

VEGETABLE SPRING ROLLS

\$4

Medley of water chestnuts, cabbage, carrot, corn, green bean, onion, and sugar snap peas wrapped in rice paper and deep fried

MEATBALLS

\$5

Beef Meatballs with your choice of marinara, Swedish sauce, or sweet Asian chili sauce

SPINACH PIE

\$4

Spinach and feta cheese, wrapped in buttery filo dough, and baked to golden brown perfection

CRAB CAKES

\$5

Succulent crab meat patties, brined capers, and tangy remoulade sauce

Cold

per person

BRUSCHETTA

\$4

Sliced Roma tomato, drizzled with roasted garlic oil and balsamic reduction, garnished with fresh basil, served on ciabatta

MUSHROOM BRUSCHETTA

\$4

Mushroom duxelle, roasted red pepper, and parmesan cheese, served on grilled ciabatta

CAPRESE SKEWER

\$4

Marinated fresh mozzarella with grape tomato and fresh basil

AHI POKE CHIPS

\$5

Ahi tuna, green onion, cool cucumber, carrot, radish, crunchy wonton, sweet soy reduction

SHRIMP COCKTAIL

\$5

Citrus steamed shrimp, tangy horseradish cocktail sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness

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MAIN MENU

Stationed Hor D'oeuvres

Serves 25 people per order

BALSAMIC GRILLED VEGETABLE PLATTER \$100

Fire roasted onion, bell peppers, portobello mushroom, squash and zucchini

CRUDITES \$100

Crisp, bite sized garden vegetables: carrot, celery, broccoli, cauliflower, bell peppers, choice of dipping sauce ranch or bleu cheese

FRUIT PLATTER \$100

Ripe honeydew melon, cantaloupe, watermelon, pineapple, red grapes, blueberries

CHEESE AND CRACKERS \$100

Colby jack, sharp cheddar, zesty pepper jack cheese accompanied with a medley of assorted crackers

CHARCUTERIE BOARD \$300

Salami, honey ham, panchetta, walnuts, swiss cheese, sharp cheddar, gorgonzola cheese, pecans, honey roasted peanuts, black mission figs, dried cherries, toast points and crackers



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MAIN MENU

Bread

Choose one

Buttermilk Biscuits

Buttered Breadsticks

Jimmy Red Cornbread

Yeast Rolls

Salads

Choose one

CAESAR SALAD

Fresh romaine hearts, shaved parmesan cheese, roasted baby tomato, crunchy garlic croutons, caesar dressing

GARDEN SALAD

Earthy field greens, matchstick carrots, onion slivers, ripened baby tomato, balsamic dressing

SUMMER BERRY SALAD

+\$2

Wild greens, fresh fruit medley, toasted walnuts, feta cheese, and strawberry vinaigrette

SPINACH SALAD

+\$2

Leafy spinach, gorgonzola crumbles, roasted butternut squash, toasted pecans, balsamic dressing

PEACH PANZANELLA

+\$3

Grilled peach, wild field greens, toasted pecans, buffalo mozzarella, crunchy buttered croutons, citrus vinaigrette

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MAIN MENU

Choose two entrees

Chicken

RED PEPPER CHICKEN

Lightly breaded chicken breast, topped with roasted red pepper cream sauce

PARMESAN HERB ENCRUSTED CHICKEN

Parmesan encrusted chicken breast, smothered in house marinara and melted mozzarella cheese

CHICKEN MARSALA

Lightly breaded chicken breast, button mushrooms, marsala cream sauce

CHICKEN PICCATA

Lightly breaded chicken breast, topped with capers, herb marinated artichokes and a rich piccata pan sauce.

CHICKEN CORDON BLEU

Pounded chicken breast roulade, filled with honey ham, gruyere cheese, dijon drizzle

+\$2

Beef

BEEF TIPS (BUFFET ONLY)

+\$6

Seared beef tenderloin, balsamic glazed onion, roasted garlic, Detroit Zip sauce

BEEF SHORT RIB

+\$10

Tender braised short rib, pan jus

N.Y. STRIP

+\$10

Grilled strip streak, tangy Detroit Zip sauce

FILET MIGNON

+\$12

Hand cut, 8oz grilled beef tenderloin, served with tangy Detroit Zip sauce.

PRIME RIB

+\$12

Herb encrusted ribeye, roasted to perfection. Served with beef Au jus and creamy horseradish

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Seafood

HADDOCK VERACRUZ

Broiled haddock, roasted baby tomato, charred onion, green olive, jalapeno, capers

CRUSTED HADDOCK

Horseradish crusted, served with a tomato beurre blanc.

PAN SEARED SALMON

+\$5

Pan seared salmon served with lemon beurre blanc

CHERRY WALNUT CRUSTED SALMON

+\$6

Fresh Atlantic salmon, crusted with walnuts and dried cherries, served with Dijon cream

SHRIMP AND TORTELLINI

+\$6

Cheese tortellini, tossed with shrimp, garlic, spinach, roasted red pepper, and alfredo sauce

Vegetarian

POTATO GNOCHI

Wilted spinach, red pepper, roasted garlic cream sauce

MUSHROOM RAVIOLI

Roasted garlic cream sauce and haystack vegetable blend

PENNE PASTA AND MARINARA

Penne, hearty house made marinara, shaved parmesean cheese, extra virgin olive oil

PASTA PRIMAVERA

Penne pasta, roasted baby tomato, wilted spinach, seasonal squash, charred onion, parmesan cheese, extra virgin olive oil

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Starches

Choose one

- Boursin Cheese Redskin mashed potato*
- Tri-colored creamer potato*
- Sour Cream and Cheddar Mashed Potato*
- Basil Pesto Risotto*
- Wild Rice*

Vegetables

Choose one

- Asparagus with lemon butter*
- Broccolini*
- Roasted Cauliflower and Broccoli*
- Baby Carrots*
- Roasted Root Vegetable(seasonal)*
- Steamed Broccoli*
- Green Bean Almondine*

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MAIN MENU

Snacks

per person

PIZZA

Choose two: pepperoni, cheese, vegetable

\$8

WINGS

Choice of: plain, bbq, honey gochujang, buffalo sauce. Accompanied with ranch and bleu cheese dressing

\$10

TAQUITOS

Crispy fried tortillas filled with chicken or beef, served with sour cream and salsa

\$6

BREAD STICKS

Garlic kissed, buttery breadsticks served with ranch and pizza sauce.

\$5

PRETZELS AND CHEESE

Soft baked pretzel bites, creamy queso dip and honey mustard

\$8

CHARCUTERIE BOARD (minimum 25 people) \$12

Salami, ham, panchetta, walnuts, swiss cheese, sharp cheddar, gorgonzola cheese, pecans, honey roasted peanuts, black mission figs, dried cherries, toast points and crackers

Desserts

per person

CHOCOLATE MOUSSE

\$5

Velvety mousse, Chocolate chunks, mixed berries

UXEDO CAKE

\$5

Seven layers of white and chocolate cake, chocolate fudge, butter cream, topped with dark chocolate

COOKIES

\$3

Chocolate chip, White chocolate macadamia nut and Sugar cookie

BROWNIES

\$3

Dutch cocoa brownie squares, topped with powdered sugar or sprinkles

MINI CHEESE CAKES

\$7

Chocolate Cappuccino, Silk Tuxedo, Amaretto Almond, Lemon Raspberry, New York Vanilla, Chocolate Chip

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MAIN MENU

Beverages

Per Person

OPEN 4HR BAR

\$30.00

*Includes house wine & draft beer
smirnoff vodka, beefeater gin, bacardi rum,
captain morgan spiced rum, canadian club
whiskey, dewar's scotch, jim beam bourbon,
amaretto, kahlua, bailey's irish cream, peach
schnapps*

HOSTED 2HR BAR

Drinks are charged on consumption

<i>Draft beer</i>	\$6.00
<i>Domesic cans & seltzers</i>	\$6.00
<i>Premium cans & seltzers</i>	\$8.00
<i>Liqour</i>	\$8.00
<i>Wine</i>	\$10.00

MIMOSA BAR

\$10.00

*Includes champagne, orange juice, cranberry
juice and seasonal berries*