

# Northville Hills

## MAIN MENU

### Daytime Packages

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**\$39**

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

### Evening Packages

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**\$49**

- Plated or Buffet
- Includes sales tax

### Inclusions

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- 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

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- |   |                |
|---|----------------|
| • colored linen napkins                     | \$50 each      |
| • colored table or floor-length table linen | \$15 each      |
| • chair covers                              | \$5 each       |
| • chiavari chairs                           | \$7 each       |
| • cake cutting                              | \$1 per person |
| • projector                                 | \$100          |
| • screen                                    | \$45           |

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## MAIN MENU

### Passed Hor D'oeuvres

#### SWEET TERIYAKI JACKFRUIT BAO BUN

\$4

*Light and fluffy steamed bun, filled with teriyaki marinated jackfruit, and topped with pickled vegetables*

#### ASIAN PULLED CHICKEN BAO BUN

\$4

*Light and fluffy steamed bun, filled with sweet soy marinated chicken and pickled vegetables*

#### 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 sweet barbecue, 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*

#### MACARONI AND CHEESE BITES

\$4

*Deep fried mac and cheese bites*

#### 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*

#### HOT HONEY AND WHIPPED FETA CROSTINI

\$4

*Whipped feta and garlic cream cheese, topped with hot honey, served on grilled ciabatta*

#### STUFFED MUSHROOMS

\$4

*Roasted button mushrooms, filled with Italian sausage, boursin cheese, and topped with panko breadcrumbs*

#### AHI POKE CHIPS

\$5

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

*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 Hors D'oeuvres

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*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**

*A blend of hard and soft, imported and domestic cheeses  
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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### Bread

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Choose one

*Buttermilk Biscuits*

*Buttered Breadsticks*

*Jimmy Red Cornbread*

*Yeast Rolls*

### Salads

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Choose one

#### CAESAR SALAD

*Fresh romaine hearts, shaved parmesan cheese, crunchy garlic croutons, caesar dressing*

#### GARDEN SALAD

*Earthy field greens, matchstick carrots, onion slivers, ripened baby tomato, ranch and italian 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

**+\$2**

*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.*

#### GRILLED CHICKEN

*Grilled chicken breast, topped with a orange cranberry glaze and toasted walnuts*

### 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*

#### COFFEE RUBBED SIRLOIN STEAK

**+\$6**

*Hand cut 8oz sirloin steak, rubbed with coffee and seasonings, served with a red wine jus lie*

#### FILET MIGNON

**+\$12**

*Hand cut, 8oz grilled beef tenderloin, served with your choice of tangy Detroit Zip sauce or gorgonzola cream sauce.*

#### PRIME RIB (CARVING STATION)

**+\$12**

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

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Choose two entrees

### 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

Pan seared salmon served with lemon beurre blanc

#### CHERRY WALNUT CRUSTED SALMON

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

#### HONEY SOY SALMON

Fresh Atlantic salmon and served with a sweet chili, honey, and soy glaze

+\$5

+\$6

+\$6

### Vegetarian

#### POTATO GNOCCHI

Wilted spinach, red pepper, roasted garlic cream sauce

#### MUSHROOM RAVIOLI

Roasted garlic cream sauce and haystack vegetable blend

#### CHEESE TORTELLINI AND PESTO

Cheese filled tortellini, tossed in a basil pesto cream, and topped with parmesan cheese

#### PASTA PRIMAVERA

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

#### SQUASH RAVIOLI

Squash filled ravioli, tossed in Alfredo sauce, and topped with parmesan cheese

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### Starches

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Choose one

*Boursin Cheese Redskin Mashed Potato*

*Tri-colored Creamer Potato*

*Roasted Sweet potato*

*Basil Pesto Risotto*

*Wild Rice*

*Brown Sugar Sweet Potato Mashed Potato*

### Vegetables

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Choose one

*Asparagus with Lemon Butter*

*Broccolini*

*Roasted Cauliflower and Broccoli*

*Baby Carrots with Honey Butter*

*Roasted Brussel Sprouts with Balsamic Glaze and*

*Parmesan Cheese*

*Green Bean Almondine*

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## MAIN MENU

### Snacks

per person

**BOSCO STICKS** \$8

Stuffed breadsticks, filled with mozzarella and pepperoni. Served with ranch and marinera

**WINGS** \$10

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

**TAQUITOS** \$6

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

**PRETZELS AND CHEESE** \$8

Soft baked pretzel bites, creamy queso dip and honey mustard

**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

**TUXEDO CAKE** \$5

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

**SWEET AND SALTY CARAMEL BAR** \$3

Shortbread covered with smooth caramel and topped with salted potato chips and 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



# Northville Hills

## MAIN MENU

### Beverages

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Per Person

#### **OPEN 4HR BAR** **\$30.00**

*Includes house wine & draft beer*

*skyy 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 BAR**

*Drinks are charged on consumption*

*Draft beer* **\$6.00**

*Domestic cans & seltzers* **\$6.00**

*Premium cans & seltzers* **\$7.00**

*Liquor* **\$8.00**

*Wine* **\$10.00**

#### **MIMOSA BAR** **\$10.00**

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