

THE MASONIC

T E M P L E

DETROIT

FAMILY STYLE MENU

ALL FAMILY STYLE DINNERS INCLUDE ASSORTMENT OF HOUSE BAKED ROLLS & BUTTER AND COFFEE STATION

\$40.95 PER PERSON
(\$38.95 FOR FRIDAY OR SUNDAY WEDDINGS)
CHOICE OF TWO (2) ENTRÉES

CHICKEN ENTRÉE SELECTIONS **(FAMILY STYLE)**

CHICKEN BREAST FLORENTINE

BREAST OF CHICKEN, SPINACH, FONTINA CHEESE,
RED PEPPERS, ONION, SERVED WITH NATURAL SAUCE

CHICKEN BREAST PARMIGIANA

CHICKEN BREAST SAUTÉED AND LAYERED WITH TOMATO
BASIL SAUCE AND FRESH MOZZARELLA, FRESH HERBS

CHICKEN PICANTE

LIGHTLY BREADED CHICKEN BREAST SAUTEED
WITH ARTICHOKE HEARTS, MUSHRROOMS, NATURAL LEMON SAUCE

CHICKEN MARSALA

SAUTEED CHICKEN BREAST IN A RICH MARSALA WINE SAUCE

CHICKEN MILANAISE

LIGHTLY BREADED CHICKEN BREAST WITH LEMON HERB CAPER SAUCE

BEEF ENTRÉE SELECTIONS **(FAMILY STYLE)**

BEEF FORESTIERE

TENDER JULIENNED BEEF SAUTÉED WITH GREEN PEPPERS, TOMATOES,
ONION, MUSHROOMS IN RICH RED WINE SAUCE

THINLY SLICED PRIME RIB **Item Priced at Market Price*

SERVED ROLLED WITH A NATURAL SAUCE

CHAR-GRILLED SLICED BEEF TENDERLOIN

SHITAKE MUSHROOM SAUCE

(ADD \$4 PER PERSON)

SEAFOOD ENTRÉE SELECTION **(FAMILY STYLE)**

GRILLED FILET OF SALMON

HONEY MUSTARD GLAZE OR GINGER ORANGE GLAZE

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PORK ENTRÉE SELECTIONS (FAMILY STYLE)

ROASTED PORK MEDALLIONS ROMANO
WITH PROSCIUTTO, BELGIAN ENDIVE, ROSEMARY,
GARLIC AND VINCANTO WINE

SAUTÉED PORK MEDALLIONS
WITH GARLIC, GREEN AND RED CABBAGE, ONIONS, FENNEL,
RED WINE, BALSAMIC VINEGAR, ROSEMARY DEMI GLAZE

LIGHTLY BREADED PORK CHOPS
PORK CHOPS LIGHTLY BREADED, SEASONED AND BAKED

POTATO & RICE SELECTIONS (FAMILY STYLE)

CHOICE OF ONE (1)

SLICED YUKON GOLD POTATOES
HERB CRUSTED

MARSCAPONE WHIPPED POTATOES

POTATO GRATIN
RED NEW POTATOES SLICED AND BAKED IN A BOURSIN
CHEESE SAUCE WITH FRESH PARSLEY

ROASTED RED SKIN POTATOES
WITH FRESH CHIVES

WILD RICE AND VERMICELLI SAUTÉ
WITH CELERY, HERBS, DICED RED PEPPERS AND SCALLIONS

VEGETABLE SELECTIONS (FAMILY STYLE)

CHOICE OF ONE (1)

ASPARAGUS SPEARS WITH STEMMED CARROTS
ADD \$2.50 PP

GLAZED BABY CARROTS
SUGAR GLAZED CARROTS SAUTÉED WITH
SLIVERED APRICOTS & TOASTED ALMONDS

GREEN BEANS
WITH ROASTED RED AND YELLOW PEPPERS

GRILLED VEGETABLE MÉLANGE

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PASTA SELECTIONS

(FAMILY STYLE)

CHOICE OF ONE (1)

CAMPANELLE PASTA

TENDER FENNEL, TOMATOES, CAMPANELLE PASTA, ASSORTED GRILLED VEGETABLES, ROASTED RED PEPPERS, SAUTÉED IN A CREAM SAUCE, & PARMESAN CHEESE

BROCCOLI PENNE ALFREDO

TRADITIONAL ALFREDO CREAM SAUCE WITH BROCCOLI BUDS

BASIL PENNE PALOMINO

RICH CREAM TOMATO BASIL SAUCE, PENNE NOODLES, FRESH HERB & PARMESAN CHEESE

SALAD SELECTIONS

(FAMILY STYLE)

CHOICE OF ONE (1)

CLASSIC CAESAR SALAD

CRISP HEARTS OF ROMAINE, FRESH PARMESAN CHEESE AND HOUSE MADE CROUTONS TOSSED WITH TRADITIONAL CAESAR DRESSING

MICHIGAN SALAD

MIXED GOURMET GREENS, DRIED CHERRIES, CANDIED PECANS, SWEET RED ONIONS, MANDARIN ORANGES, CRUMBLED BLEU CHEESE, RASPBERRY CHAMPAGNE VINAIGRETTE OR SCALLION VINAIGRETTE

CHEF'S TOSSED SALAD

ROMAINE & ICEBERG LETTUCE, CHERRY TOMATOES, ENGLISH CUCUMBERS, SHREDDED CARROTS & RED CABBAGE, CROUTONS, HOUSE CREAMY ITALIAN & BALSAMIC VINAIGRETTE

ARTICHOKE GARDEN SALAD

FIELD GREENS, ARTICHOKE HEARTS, TOMATO, BLACK OLIVES, CUCUMBER, CARROT SPIRALS, SHREDDED RADICCHIO
MUSTARD DIJON VINAIGRETTE

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FAMILY STYLE DESSERT MENU

(INCLUDED WHEN CLIENTS OWN CAKE IS NOT CUT AND SERVED)

CHOICE OF ONE (1)

STRAWBERRY SHORTCAKE ALA MODE

VANILLA ICE CREAM WITH YELLOW CHIFFON SPONGE CAKE
TOPPED WITH A FRESH STRAWBERRY GLAZE

TIRAMISU

LAYERS OF ESPRESSO AND RUM SOAKED LADY FINGERS AND
ZABAGLIONE, DUSTED WITH COCOA POWDER

NEW YORK STYLE CHEESECAKE

BLACK CURRANT CHEERY SAUCE

BANANA FOSTERS

FRESH SLICED BANANAS SAUTEED IN DARK RUM, BANANA LIQUER & BROWN SUGAR
VANILLA ICE CREAM

CHERRIES JUBILEE

SWEET CHERRIES & KIRSCH
VANILLA ICE CREAM

FRUIT COBBLER ALA MODE

YOUR CHOICE: APPLE, PEACH, CHERRY OR BLUEBERRY COBBLER

(18% Service Charge)
(6% Sales Tax)