



*Gold*  
*Wedding Package*

Starting At

**\$65**

per guest

FRIDAY & SATURDAY  
MAY - NOVEMBER  
INCLUDES BUFFET & STANDARD BAR  
PER GUEST

2500 WHISPERING PINES DR. PINCKNEY, MI 48169  
WHISPERINGPINESBANQUETS.COM  
734-878-0009



# Wedding Package Menu

All Food & Beverage are charged an additional 6% Sales Tax & an 18% Service Charge

## Select Two Entrees



Herb Special Baked Chicken  
Chicken Au Champagne  
Asiago Chicken  
Marsala Chicken  
(with Artichoke or Mushroom)



Beef Medallions  
(with Zip Sauce)  
Roast Beef Au Jus  
6 oz. Filet Mignon  
(Plated Service Only)  
(Additional \$8/guest)



Salmon  
(with Lobster Sauce)  
Maple Soy Salmon  
Shrimp Scampi  
Broiled Lemon Tilapia



## Select One Pasta:

Bowtie  
Penne  
Fettuccine

## Select One Sauce:

Garlic Oil & Parsley  
Tangy Marinara Sauce  
Pesto with Roasted Onion & Pepper



## Select One Salad:

Traditional Tossed  
Romaine Caesar  
Michigan Sweet Cherry Salad  
(Additional \$1 per guest)



## Select One Starch:

Herb-Roasted Redskins  
Parmesan-Roasted Redskins  
Princess Mashed Potatoes  
Au Gratin Potatoes  
Wild Rice Blend



## Select One Vegetable:

Green Bean Almandine  
Green Beans, Yellow Beans, &  
Carrots  
Oven-Roasted Seasonal  
Sweet Glazed Baby Carrots



## Standard Bar:

Includes Pepsi Products, Iced Tea, Lemonade, Water & Coffee  
Domestic Beer, House Wine, & Well Liquor  
Your Choice of Two Domestic Draft Taps

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# Appetizers

Cheese & Fruit Display  
with Gourmet Crackers

Fresh Vegetable Tray  
with French Onion Dip

\$3.75 per guest



Hors d'oeuvres

Select one for \$5 or three for \$10.95 per guest

**Butler Passed for additional \$2.50/guest**

Bruschetta  
(with Brown Sugar Balsamic Glaze)  
Sesame Chicken  
(with Ginger Sauce)  
Swedish Meatballs  
Sweet & Sour Meatballs  
Spring Rolls

Herb Cream Cheese Filled  
Cherry Tomatoes  
Herb Cream Cheese Filled  
Salami Cornets  
Shrimp Cocktail  
Antipasto Skewers



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# Upgrades



Deluxe Bar  
\$6 per guest

Dessert Table  
\$6 per guest

Craft Beer Kegs  
\$300-\$450

Doughnut Display  
\$4 per guest

Champagne Toast  
\$375

Late Night Snack  
\$5 per guest

Extra Hour Bar Service  
\$2.50 per guest

Extra Hour Room Rental  
\$150

Plated Dinner  
\$6 per guest

Bride/Groom Party Drinks  
\$6 per guest

Build Your Own Food Bar  
(ask event coordinator)  
\$5 per guest

Bride/Groom Party Snack  
\$6 per guest

