

Plated Dinners

All Entrees are served with Fresh Tossed Garden Salad with assorted Dressings, Rolls and Butter and Choice of House Dessert Freshly Brewed Coffee, Decaffeinated Coffee Assorted Sodas and Iced Tea

Filet Mignon *(Cooked Medium*)*

USDA Choice Grilled Tenderloin of Beef Crowned with a Mushroom Cap and Herb Butter with a Duchess Potato and Fresh Vegetable Medley
\$34.95++pp

Chicken Wellington

A delicate marriage of tender Chicken breast and mushroom duxelle incased in a French Style Puff Pastry served with Redskin Potatoes and Vegetable Medley
\$22.95++pp

Prime Rib of Beef Au Jus *(Cooked Medium*)*

A USDA Choice Prime Rib of Beef Slow Roasted to perfection Served with Twice Baked Potato and Fresh Vegetable Medley
\$29.95++pp

Boursin Stuffed Chicken

Boneless Breast of Chicken stuffed with Creamy Boursin Cheese Served with steamed Vegetable Medley and Rice Pilaf
\$22.95++pp

12oz. Pepper Encrusted Ribeye *(Cooked Medium*)*

USDA Choice Hand Cut Pepper Encrusted Ribeye, Grilled to Perfection, Garnished with a Glazed Portabella Mushroom, Served with Oven Roasted Red Bliss Potatoes
\$29.95++pp

Chicken Champagne

A boneless Breast of Chicken Sautéed and topped with a Champagne Cream Sauce and served with Wild Rice Blend and Chef's choice of Vegetable
\$21.95++pp

Barbequed Atlantic Salmon

Atlantic Salmon Broiled to Perfection and finished with our Sweet Smokey Barbeque Sauce Served with Rosemary Red Skin Potatoes and Sunshine Bean Medley
\$24.95++pp

Chicken Parmesan

A boneless Breast of Chicken Sautéed and topped with a Rich Marinara and Mozzarella Cheese served with Roasted Red Skin Potatoes and Italian Mixed Vegetables.
\$20.95

Chicken Marsala

Boneless Breast of Chicken topped with a savory Marsala Sauce, served with Roasted Redskin Potatoes and Italian Mixed Vegetables
\$20.95++pp

**Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.*

All banquet functions will be charged a 20% service charge and applicable sales tax.



1500 Opdyke Road, Auburn Hills, MI 48326
Phone 248-373-4550, Fax 248-373-8220
www.cpauburnhills.com

Dinner Buffets

(Minimum of 40 Guests)

All dinner buffets are served with Warm Garlic Rolls and Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Tea Assorted Sodas and Iced Tea with a choice of House Dessert

A Bit of Italy Buffet

Antipasto Display, Caesar Salad Topped with Seasoned Croutons, Fresh Baked Rolls with Creamy Butter
Mushroom Ravioli with a Pesto Cream Sauce
Chicken Parmesan
Traditional Lasagna, Italian Primavera
Cannolis for Dessert
\$25.95++pp

Classic Dinner Buffet

Choice of Three Salads:

Mixed Garden Salad with Assorted Dressings
Caesar Salad with Croutons & Lemon Wedges
Tomato and Cucumber Salad
Sliced Fresh Fruit Display
Marinated Vegetable Salad
Fresh Vegetable Display with Buttermilk Herb Dip

Choice of Accompaniments

Steamed Broccoli Parmesan
Fresh Vegetable Medley
Honey Glazed Carrots
Buttered Corn
Peas & Mushrooms
Italian Mixed Vegetables
Wild Rice Pilaf
Garlic Mashed Potatoes with Gravy
Oven Roasted Potatoes
Parsley New Potatoes

Choice of Entrees

Chicken Marsala
Honey Baked Ham
Lemon Basil Chicken
Chicken Champagne
Beef Lasagna
Vegetable Lasagna
Baked Cod with Lemon Herb Butter
Roast Loin of Pork with Rosemary Sauce
Sirloin Beef Tips in a Mushroom Demi-Glaze
Sliced Sirloin Peppercorn Sauce

Two Entrée Dinner Buffet – Two Accompaniments - \$26.95++pp

Three Entrée Dinner Buffet – Three Accompaniments - \$29.95++pp

House Desserts

Double Chocolate Layer Cake
Carrot Cake
Chocolate Cream Pie
Strawberry Shortcake
Vanilla Ice Cream with Topping
(Served with Meal)

Dessert Enhancements

New York Style Cheesecake
Lemon Meringue Pie
Tiramisu Torte
Black Forest Cake
Chocolate Suicide Layer Cake
Chocolate Raspberry Torte
\$2.95++pp

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