



**BANQUETS
& CATERING**

**Let Our
Experienced Staff
Help Create A
Memorable Event
For You!**



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General Information and Policies

Room Accommodations

Ideal for weddings, bridal showers, baby showers, office parties, rehearsal dinners, Christmas parties, graduation parties, and wakes. No matter what the occasion, you and your guests will enjoy a quality meal in a relaxed setting for a reasonable price.

Western Room: 20-40 guests
Minimum charge of 20 adult entrees

South Western Room: 20-50 guests
Minimum charge of 20 adult entrees

Mid-Western Room: 50-70 guests
Minimum charge of 50 adult entrees

Northern Room: 40-80 guests
Minimum charge of 40 adult entrees

Southern Room: 40-80 guests
Minimum charge of 40 adult entrees

Ball Room: 85-160 guests
Minimum charge of 85 adult entrees.

Deposit

\$200. Non-refundable deposit is due at the time of booking for West room, South Western Room, or Mid-Western Room.

\$300. Non-refundable deposit is due at the time of booking for North or South room.

\$600. Non-refundable deposit is due at the time of booking for Ballroom.

The deposit will be applied toward the entire bill.

Payment

Full payment of banquet is due the day of the function. Payment is accepted in the form of cash, personal or company checks with paper identification, and credit card (credit card payment is subject to a 5% additional charge)

Menu Selection

We have an extensive variety of chicken, beef, pasta, seafood, veal, and much more from American, Middle-Eastern, and Italian to appetizers, salads, and desserts. You may choose from our attached menu or we will be happy to customize a menu to fit your needs and delight your guests for your special occasion. *Menu selection must be made two weeks prior to your function date.*

Guarantees

You are required to pay for the guaranteed number of guests regardless of the final count. If the final count exceeds guaranteed number of guests, you will be required to pay for any additional guests.

Cancellations

Should a cancellation occur, the deposit would be forfeited. However, if the room is rebooked with a function of equal size, the deposit will be repaid in full. If a cancellation shall occur within 30 days from the date of the function, ***you will be responsible for 50% of the total value of the function.***

Room Charges Applicable only if no food is ordered

Rental fee for our private West room is \$250.00.

Rental fee for Southern Room or Northern Room is \$500.00 on all afternoon events and \$750.00 on all evening events.

Rental fee for our Ball Room is \$1000.00 on all afternoon events and \$1500.00 on all evening events.

Room rental fee includes ivory linen table clothes & coffee and water setup.

Display, Decoration, and Personal Property

Any personal items brought in will be at sole risk of the patron. We cannot be held responsible for any personal merchandise or equipment prior to, during, or following your event. No nails, tacks, staples, or tape of any kind is permitted on walls, windows, or ceiling. No confetti or rose petals will be allowed. Chiavari chairs are welcome but will reflect a service charge to the bill for our chair removal services. All candles must be encased in glass due to fire laws. The host is responsible for any damage occurring in our banquet rooms and its contents (linens, furniture, carpeting, fixtures, etc.) by your guests. If you book the North Room or South Room and have a DJ, the music must be appropriate for both parties to enjoy their events. *****All decorations must be removed on the day of the event.*****

Liability

We reserve the right to inspect and control all private events. All alcohol must be purchased from us. Guests may not bring any form of alcohol into our building (including party favors). If a person under the legal drinking age is found consuming alcohol at your function, we have the right to shut down your bar for the rest of your evening. Ike's reserves the right to reassign your banquet room, without prior notification, in the remote possibility that an extreme situation should occur.

Sales Tax and Gratuities

All parties are subject to 6% sales tax and 18% service charge on all food and beverages served.

- *It is appropriate to give additional gratuity to your server if you are well pleased.*

BEVERAGES

All entrees include coffee and hot tea.

Non-Alcoholic Beverages:

\$2.00 per person includes sodas and juices

Alcoholic Beverages

Cash Bar: Each guest is to pay for their own drink.

Tab Bar: The entire bill will be charged on the same check and then added to the banquet bill. Prices will be established at the restaurant bar.

Bar Packages

Beer, Wine, and Soft Drink Package:

\$12 per person for first 4 hours.

Standard Open Bar Package:

\$14.75 per person for first 4 hours.

Includes: Vodka, Rum, Gin, Tequila, Scotch, Whiskey, Peach Schnapps, Domestic Beer, and House Wine.

Premium Open Bar Package:

\$18.50 per person for first 4 hours.

Includes: Tito's, Grey Goose, Bacardi, Captain Morgan Spiced Rum, Hennessy, Tequila, Gin, Johnny Walker Scotch, Whiskey, Peach Schnapps, House Wine, Corona, Heineken, and Stella Beer.

Super Premium Liquor by the Bottle:

You can add to your bar the liquor of your choice at a price to be established at the time of selection.

No shots allowed with any bar packages

Add Margarita or Daiquiri to any package;
\$2.25 extra per adult

Wine Bottle Service Available.

Punches:

Sparkling Non Alcoholic

Cranberry punch\$3.00 per person

Mimosa punch\$4.50 per person

Champagne toast\$4.00 per person

Sangria (*seasonal*).....\$5.50 per person

Mimosa Bar.....\$6.75 per person

Aperol Spritz Bar.....\$7.00 per person

“I welcome you personally to our facilities, with full appreciation of your patronage and look forward to serving you and your guests in all your future needs.”

-- Ike, Owner.

Menu and pricing are subject to change without notice.

INDIVIDUAL SHOWER LUNCHEON PACKAGE 1

Includes:

Soup du jour, pita bread, coffee, tea and choice of Baklava or Rice Pudding or Ice Cream

Choice of One:

Mandarin Chicken Salad \$20.50:

Sliced breast of chicken on a bed of fresh greens with mandarin oranges, onions, almonds and served with poppy seed dressing

Chicken Caesar Salad \$20.50:

Sliced breast of chicken on a bed of romaine lettuce with croutons, parmesan cheese and served with caesar dressing

Chicken Fattoush Salad \$20.50:

Sliced breast of chicken with toasted pita, lettuce, cucumbers, parsley, tomatoes, mint, & onions with our specialty dressing

Salmon Fattoush Salad \$22.00:

Filet of salmon with toasted pita, lettuce, cucumbers, parsley, tomatoes, mint, & onions with our specialty dressing

Chicken Greek Salad \$22.00:

Sliced chicken breast with lettuce, tomatoes, hot peppers, cucumbers, chick peas, olives, beets, and feta cheese

Michigan Cherry Chicken Salad \$22.00:

Sliced chicken breast over mixed greens with candied walnuts, dried cherries, feta cheese topped with raspberry vinaigrette dressing

Falafél Salad \$20.50:

Baked or fried. Combination of tabbouleh, fattoush, hommus, falafél patties, & tahini sauce

Additional Bar Options Are Available

Assorted Sweets and Fresh Fruit Available

INDIVIDUAL SHOWER LUNCHEON PACKAGE 2

Includes:

Soup du jour or salad, pita bread, coffee, tea

Choice of:

Baklava

Rice Pudding

Ice Cream

Choice Of:

Chicken Marsala \$22.00:

Boneless breast of chicken with mushrooms, garlic, and marsala wine; served with choice of pasta or potato & vegetable

Chicken Alfredo \$22.00:

Pieces of chicken breast sautéed in olive oil tossed in alfredo sauce over fettuccine noodle

Grilled Salmon \$23.50:

Filet of salmon in our specialty seasonings served with rice & vegetables

Chicken Piccata \$22.00:

Boneless breast of chicken with artichokes and lemon caper sauce served with potato & vegetables

Beef Siciliano \$23.50:

Generous strip steak breaded and baked served with our homemade ammoglio sauce

Greek Spinach Pie \$22.00:

Blend of spinach, feta cheese & fresh dill in phyllo dough, served with rice or potato

Combination Plate \$22.00:

Hommus, tabbouleh, and chicken kebob, served with rice and tomato sauce

Additional Bar Options Are Available

Assorted Sweets and Fresh Fruit Available

FAMILY STYLE SHOWER LUNCHEON PACKAGE 3

\$24 per person

Appetizers:

Hommus, cheese, olives and pickles, or
fresh garden vegetables with dip

Choice of soup or salad

Choice of potato or rice

Choice of hot vegetable

Choice of Two Entrees:

Lemon Garlic Chicken Breast

Green beans and Lamb

Beef Tips with Mushroom Gravy Wine Sauce

Stuffed Grape Leaves

Stuffed Lamb (\$3.00 extra)

Italian Sausages with Peppers and Onions

Baked Kibbeh

Chicken Toscanini

Broiled Lemon Pepper Fish

Beef Tenderloin (\$4.00 extra)

Chicken Marsala

Chicken Kebob

Kafta Kebob

Chicken Piccata

Salmon (\$2.00 extra)

Beef Kebob (\$3.00 extra)

Encrusted Tilapia

Breaded Chicken w/Ammoglio

\$3.00 per person additional entrée

Coffee, Tea, and Soft Drinks Included

ADDITIONAL FAVORITES:

(Additional charge per person)

Mimosa Bar (add \$6.75)

Sangria Punch *seasonal* (add \$5.50)

Aperol Spritz Bar (add \$7.00)

Assorted Sweets and Fresh Fruit Available

MEMORIAL LUNCH

\$21.00 per person (Monday-Friday)

Prices vary on weekends

Appetizers:

Hommus, cheese, olives and pickles

Choice of soup or salad

Choice of potato or rice

Choice of hot vegetable

Choice of Two Entrees:

Lemon Garlic Chicken Breast

Green beans and Lamb

Beef Tips with Mushroom and Gravy Wine Sauce

Stuffed Grape Leaves

Stuffed Lamb (\$3.00 extra)

Italian Sausages with Peppers and Onions

Baked Kibbeh

Chicken Toscanini

Broiled Lemon Pepper Fish

Beef Tenderloin (\$4.00 extra)

Chicken Marsala

Chicken Kebob

Kafta Kebob

Chicken Piccata

Salmon (\$2.00 extra)

Beef Kebob (\$3.00 extra)

Encrusted Tilapia

Breaded Chicken w/Ammoglio

\$3.00 per person additional entrée

Coffee, Tea, and Soft Drinks Included

Additional Bar Options Are Available

Assorted Sweets and Fresh Fruit Available

BUFFET STYLE

\$26.00

Choice of One Appetizer:

Hommus, cheese, olives, and pickles

or

Fresh cut vegetables

Choice of salad

Choice of pasta

Choice of vegetable

Choice of potato

and Choice of dessert

Choice of Two Entrees:

Chicken Piccata

Chicken Marsala

Lemon Garlic Chicken Breast

Green Beans and Lamb

Stuffed Lamb (\$3.00 extra)

Chicken Kebob

Kafta Kebob

Beef Tenderloin with Mushroom Wine Sauce (\$4 extra)

Beef Tips with Mushroom Gravy Wine Sauce

Chicken Rollup with spinach & cheese

Baked Kibbeh (chicken or beef)

Stuffed Grape Leaves

Encrusted Tilapia

Broiled Salmon (\$2.00 extra)

Chicken Shawarma or Beef Shawarma

Breaded Chicken

Beef Kebob (\$2.00 extra)

Italian Sausage

Lemon Pepper Fish

\$3.00 per person additional entrée

Coffee and Tea Included

Additional Bar Options Are Available

Assorted Sweets and Fresh Fruit Available

FAMILY STYLE

\$28.50

Choice of One Appetizer:

Hommus, cheese, olives, and pickles

or

Fresh cut vegetables

Choice of salad

Choice of pasta

Choice of vegetable

Choice of potato

and Choice of dessert

Choice of Two Entrees:

Chicken Piccata

Chicken Marsala

Lemon Garlic Chicken Breast

Green Beans and Lamb

Stuffed Lamb (\$3.00 extra)

Chicken Kebob

Kafta Kebob

Beef Tenderloin with Mushroom Wine Sauce (\$4 extra)

Beef Tips with Mushroom Gravy Wine Sauce

Chicken Rollup with spinach & cheese

Baked Kibbeh (chicken or beef)

Stuffed Grape Leaves

Encrusted Tilapia

Broiled Salmon (\$2.00 extra)

Chicken Shawarma or Beef Shawarma

Breaded Chicken

Beef Kebob (\$2.00 extra)

Italian Sausage

Lemon Pepper Fish

\$3.00 per person additional entrée

Coffee & Tea Included

Additional Bar Options Are Available

Assorted Sweets and Fresh Fruit Available

INDIVIDUAL DINNER PLATE #1

\$28.50

Appetizers:

Hommus, Cheese, Olives and Pickles

Salad - Choice Of:

Lebanese salad

Fattoush Salad

Garden Salad

with your choice of dressing

Dinner Plate

Served with Rice or Potato
and Your Choice of Three Meats:

Lamb Kebob (\$3.00 extra)

Beef Kebob

Chicken Kebob

Kafta Kebob

Chicken Shawarma

Beef Shawarma

Stuffed Grape Leaves

Kibbeh Balls

Chicken Cream Chop

Dessert - Choice of:

Baklava

Rice Pudding

Ice Cream

Coffee & Tea Included

Additional Bar Options Are Available

Assorted Sweets and Fresh Fruit Available

INDIVIDUAL DINNER PLATE #2

\$32.00

Appetizers:

Hommus, Cheese, Olives and Pickles

Salad - Choice of:

Lebanese Salad

Fattoush Salad

Garden Salad

with your choice of dressing

Dinner Plate - Choice of:

Chicken: Picatta, Marsala or Lemon Garlic

Beef Tenderloin

Oven Roasted Potato

Garden Select Vegetables

Dessert - Choice of:

Rice Pudding

Baklava

Ice Cream

Coffee & Tea Included

Additional Bar Options Are Available

Assorted Sweets and Fresh Fruit Available

Premium Sit Down Dinner

Choice of Soup, Salad, Entrée Course
Choice of Vegetable and Starch, Pita Bread and Butter

Starter Course

Hommus, Cheese, Olives, Pickles, & Tabbouleh

Soup:

Choice of Lemon Rice, Cream of Broccoli, or
Minestrone

Salad:

Michigan Cherry Salad, Fattoush, Lebanese Salad,
or
Greek Salad (\$1.50 extra)

Main Course

Choice of one:

Filet & Lobster Tail (market price)

Combination Filet & Chicken \$40

Combination Filet & Salmon \$41

Combination Filet & Shrimp \$40

Filet Mignon with Homemade Zip Sauce \$40

Dessert:

Rice Pudding, Baklava or Ice Cream

Coffee & Tea Included

Additional Bar Options Are Available

Assorted Sweets and Fresh Fruit Available

BREAKFAST

Continental Breakfast \$14.00 per person

Assorted Muffins
Bagels with Cream Cheese
Fresh Fruit & Assorted Pastries
Orange Juice & Cranberry Juice
Coffee & Decaf

(available Monday through Friday Afternoon)

Traditional Breakfast \$22.00 per person

Eggs
Bacon
Sausage
Hash Browns
Assorted Muffins
French Toast
Fresh Fruit
Orange Juice & Cranberry Juice
Coffee & Decaf

The Brunch \$28.50 per person

Includes: Pita Bread, Coffee, Tea,
and Soft Drinks for your Guests

Buffet Includes: Eggs, Bacon, Sausage,
Hash Browns, Assorted Muffins, French Toast,
Fresh Fruit, Two Salads, Pasta, Potato,
One Vegetable, and Two Meat Selections
Choice of Ice cream, Baklava, or Rice Pudding

***You are welcome to customize the menu
to fit your needs.***

ADDITIONAL FAVORITES:

(Additional charge per person)

Omelet Station or Crepe Station (add \$4.50)

Mimosa Bar (add \$6.75)

Sangria Punch *seasonal* (add \$5.50)

Aperol Spritz Bar (add \$7.00)

APPETIZERS

Available at extra charge

- Hommus
- Baba Ghanouge
- Lebneh w/ Garlic
- Tabbouleh
- Parmesan Meat Balls
- Cheese & Crackers
- Chicken Tenders
- Smoked Salmon & Bruschetta
- Caprice Salad
- Maqaniq w/ Onion & Tomato
- Falafel Patties
- Grape Leaves (meat or vegetarian)
- Kibbeh Balls
- Lebanese Spinach Pies
- Meat Pies or Cheese Pies
- Fresh Garden Select Vegetables
w/ Ranch or Hommus
- Kibbeh Nayeh
- Wing Dings
- Roasted Peppers, Feta Cheese,
& Kalamata Olives
- Antipasto Tray (cold meat cut)
- Shrimp Cocktail
- Mini Kebobs (chicken, beef, or kafta)
- Sauteéd Chicken tender with Cilantro, & Garlic
- Stuffed Mushrooms
- Shrimp Cremosa
- Italian Sausage

Plus a lot more of hot and cold appetizers available per request at time of menu selection.

Fruit and Sweet Table available at your request.

Visit our gallery at www.ikesrestaurant.com

Here, There or Anywhere..

**Whether it is an intimate
gathering or lavish affair;
from a drop off, to a BBQ,
Ike's Catering does it all!**



Catering starting at \$15.00 per person.
Call today to inquire on your next event!

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