



BANQUET MENU

Compari's on the Park
350 S. Main St.
Plymouth, MI 48170
734-416-0100

For Banquet Reservations ask for Gayle

COMPARI'S FAMILY STYLE OR BUFFET

FRESH BAKED BREAD AND BUTTER
COFFEE, TEA, ICED TEA AND SOFT DRINKS INCLUDED.

SALAD - CHOICE OF (1) ONE
DINNER OR CAESAR

PASTA - CHOICE OF (1) ONE
SPAGHETTI OR PENNE (WITH MEAT OR MARINARA SAUCE)

VEGETABLE - CHOICE OF (1) ONE
GREEN BEANS ALMONDINE, CORN O'BRIEN OR MIXED MEDLEY

POTATO - CHOICE OF (1) ONE
ROASTED POTATO OR GARLIC MASHED POTATO

ENTRÉE - CHOICE OF (2) TWO
BAKED CHICKEN BREAST IN A SUPREME SAUCE
TOP ROUND OF BEEF WITH MUSHROOM GRAVY
BAKED HAM
PORK LOIN
ITALIAN SAUSAGE & MEATBALLS
KIELBASA & SAUERKRAUT

DESSERTS-CHOICE OF (1) ONE
VANILLA ICE CREAM OR SORBET

	FAMILY STYLE	BUFFET SERVICE
SUNDAY-THURSDAY EVENING	\$26.95 PER PERSON	\$23.95 PER PERSON
FRIDAY & SATURDAY EVENING	\$30.95 PER PERSON	\$27.95 PER PERSON
LUNCH (11A-3P)	\$25.95 PER PERSON	\$22.95 PER PERSON

COMPARI'S FAMILY STYLE OR BUFFET UPGRADE CHOICES:

The items below are upgrades from the above family style menu or buffet . These prices will be added to the prices above:

BREAD STICKS	additional .50pp
SALAD: COMPARI, ANTIPASTO OR GREEK	additional 2.00pp
PASTA: LINGUINI OR ANGEL HAIR	additional 1.50pp
FETTUCCHINI ALFREDO, RAVIOLI OR TORTOLLONI	additional 2.00pp
LINGUINI W/RED OR WHITE CLAM SAUCE, CAPELLINI AMORE	additional 2.50pp
GNOCCHI	additional 3.00pp
VEGETABLE: BABY PEAS W/CARROTS OR BROCCOLI W/CHEESE SAUCE	additional 1.50pp
POTATO: AUGRATIN, SCALLOPED OR PARSLEY BOILED REDSKINS	additional 1.00pp
ENTREE: CHICKEN PAISANO, CHICKEN PARMESAN OR BROCCOLI CHICKEN BAKE	additional 2.00pp
ENTRÉE: VEAL MARSALA, VEAL PICATTA OR VEAL CHERRY	additional 4.00pp
DESSERT: MINI CANNOLI	additional 1.00pp
MINI MEADLEY	additional 3.00pp

6% SALES TAX AND 22% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL COST. **DINNER SERVICE NOT TO EXCEED 3 HOURS.** ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

CHILDREN'S PRICING ON FAMILY SYLE OR BUFFET (AGES 3-10)

SUNDAY - THURSDAY \$11.95 PER CHILD
FRIDAY—SATURDAY \$15.95 PER CHILD

COMPARI'S INDIVIDUALLY PLATED DINNERS

DINNER SERVICES NOT TO EXCEED 3 HOURS

TENDERLOIN MEDALLIONS

8 OZ FLAME BROILED TENDERLOIN MEDALLIONS SEASONED WITH ITALIAN SPICES AND GARLIC
TOPPED WITH A MUSHROOM DEMI GLAZE

\$ 26.95 PER PERSON

PORK TENDERLOIN

OVEN BAKED SEASONED AND SLICED INTO JUICY MEDALLIONS AND TOPPED WITH A MUSHROOM PORK GLAZE

\$ 19.95 PER PERSON

VEAL MARSALA

SAUTEED VEAL CUTLETS AND VEGETABLES IN A SWEET MARSALA WINE SAUCE

\$ 20.95 PER PERSON

VEAL CHERRY

TENDER VEAL IN SEASONED FLOUR, SAUTEED WITH DRIED CHERRIES AND CHOPPED WALNUTS
IN A BLEU CHEESE SHERRY WINE SAUCE

\$ 20.95 PER PERSON

BAKED SALMON

8 OZ FLAME BROILED ATLANTIC SALMON SERVED PLAIN OR YOUR CHOICE OF ONE OF OUR SAUCES: LEMON BUTTER,
GARLIC LEMON OR BALSAMIC ROASTED RED PEPPER REDUCTION

\$ 21.95 PER PERSON

BROCCOLI CHICKEN BAKE

HERB ENCRUSTED CHICKEN BREAST SLICED INTO STRIPS WITH A BROCCOLI AND CHEDDAR CREAM SAUCE
TOPPED WITH BAKED CHEDDAR CHEESE

\$ 19.95 PER PERSON

BACI PASTA

DELICATE HAND FILLED POUCH PASTA WITH FINE GROUND SAUSAGE IN A ROASTED PEPPER PESTO CREAM SAUCE

\$ 19.95 PER PERSON

COMPARI'S ORANGE ROUGHY

BROILED WITH ITALIAN SPICES AND TOPPED WITH LEMON BUTTER SAUCE,
SUNDRIED TOMATO AND QUARTERED ARTICHOKE HEARTS

\$ 17.95 PER PERSON

BACCALA

ENCRUSTED BAKED COD WITH ITALIAN BREAD CRUMBS AND LIGHTLY TOPPED WITH OUR OWN MARINARA SAUCE

\$ 19.95 PER PERSON

CHICKEN PAISANO

SAUTEED CHICKEN BREASTS, QUARTERED ARTICHOKE HEARTS AND LEMON WHEELS IN A GARLIC LEMON SAUCE

\$ 19.95 PER PERSON

CHICKEN PICCATA

SAUTEED CHICKEN BREAST, MUSHROOMS, CAPERS AND LEMON WHEELS IN A DELICIOUS PICCATA SAUCE

\$ 19.95 PER PERSON

LOBSTER RAVIOLI

LOBSTER AND CHEESE FILLED PASTA TOPPED WITH A BLUSH SAUCE
AND ROASTED RED PEPPERS

\$ 16.95 PER PERSON

LASAGNA

PASTA LAYERED WITH MEAT SAUCE AND CHEESE, TOPPED WITH OUR HOMEMADE SAUCE AND MOZZARELLA CHEESE,
THEN BAKED TO BUBBLING PERFECTION

\$ 16.95 PER PERSON

THE ABOVE PLATED MEALS SERVED WITH HOUSE SALAD, FRESH BAKED BREAD AND BUTTER

CUP OF CHICKEN PASTINA CAN BE ADDED FOR AN ADDITIONAL \$ 1.50 PER PERSON

VANILLA ICE CREAM OR RASPBERRY SORBET CAN BE ADDED FOR AN ADDITIONAL \$ 1.00 PER PERSON

UP GRADE YOUR SALAD TO AN ANTIPASTO, GREEK OR COMPARI'S SPECIAL

FOR AN ADDITIONAL \$ 2.50 PER PERSON OR CAESAR FOR AN ADDITIONAL \$ 1.50 PER PERSON

ADD COFFEE, TEA, MILK AND SOFT DRINKS FOR \$ 3.00 PER PERSON

OTHER ENTREES AVAILABLE OFF OF FIAMMA OR COMPARI'S MENU CONSULT YOUR BANQUET COORDINATOR

PARTIES MAY SELECT 3 ITEMS FROM THE ABOVE ~ ITEM COUNT MUST BE GIVEN 2 WEEKS PRIOR TO EVENT

MINIMUMS OR ROOM CHARGES MAY APPLY

6 % SALES TAX AND 22 % SERVICE CHARGE WILL BE ADDED TO YOUR FINAL COST

INDIVIDUALLY PLATED LUNCHESES

LUNCHEON SERVICE NOT TO EXCEED 3 HOURS

LUNCH MENU AVAILABLE MONDAY – SATURDAY 11:00 AM – 3:00 PM ONLY

LASAGNA

PASTA LAYERED WITH MEAT SAUCE
\$ 10.95 PER PERSON

BACCALA

COD FISH, BREADED IN SEASONED CRUMBS, BAKED IN OLIVE OIL, BAY LEAVES
WITH A TOUCH OF TOMATO SAUCE
\$ 10.95 PER PERSON

VEAL PICCATA

SAUTEED VEAL WITH MUSHROOMS AND CAPERS IN A WHITE WINE LEMON-BUTTER SAUCE
\$ 12.95 PER PERSON

GRILLED ITALIAN SAUSAGE

LINK SAUSAGE WITH GREEN PEPPERS AND ONIONS
\$ 10.95 PER PERSON

CHICKEN PAISANO

CHICKEN BREAST SAUTEED WITH ARTICHOKES, FRESH LEMON AND WHITE WINE
\$ 11.95 PER PERSON

SHRIMP SCAMPI

JUMBO SHRIMP SAUTEED IN CASINO BUTTER SAUCE AND FRESH PARSLEY
ON TOP OF CAPPELINI PASTA
\$ 12.95 PER PERSON

PASTA

PENNE OR SPAGHETTI WITH MEAT OR MARINARA SAUCE
\$ 10.95 PER PERSON

THE ABOVE PLATED MEALS SERVED WITH HOUSE SALAD, FRESH BAKED BREAD AND BUTTER

ANTIPASTO SALAD

ROMAINE AND ICEBERG LETTUCE, IMPORTED HAM, GENOE SALAMI, AGED PROVOLONE, TOMATO, PEPPER RINGS,
OLIVES AND ONION
\$ 9.95 PER PERSON

GREEK SALAD

LETTUCE WITH FETTUCE CHEESE, OLIVES, BEETS, TOMATO, CUCUMBER AND ONION
\$ 9.95 PER PERSON

COMPARI'S SPECIAL SALAD

ROMAINE, RED ONION, PINE NUTS, CRUMBLLED BLEU CHEESE, TOMATO AND BACON
\$ 9.95 PER PERSON

CHICKEN SALAD

ROMAINE AND ICEBERG LETTUCE, MANDARIN ORANGE SLICES, ALMOND
AND STRIPS OF CHICKEN
\$ 10.95 PER PERSON

THE ABOVE PLATED MEALS SERVED FRESH BAKED BREAD AND BUTTER

CUP OF CHICKEN PASTINA CAN BE ADDED FOR AN ADDITIONAL \$ 2.95 PER PERSON
VANILLA ICE CREAM OR RASPBERRY SORBET CAN BE ADDED FOR AN ADDITIONAL \$ 1.00 PER PERSON

ADD COFFEE, TEA, MILK AND SOFT DRINKS FOR \$ 3.00 PER PERSON

**OTHER ENTREES AVAILABLE OFF OF FIAMMA OR COMPARI'S MENU
CONSULT YOUR BANQUET COORDINATOR**

PARTIES MAY SELECT 3 ITEMS FROM THE ABOVE ~ ITEM COUNT MUST BE GIVEN 2 WEEKS PRIOR TO EVENT

MINIMUMS OR ROOM CHARGES MAY APPLY

6 % SALES TAX AND 22% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL COST

COMPARI'S PIZZA BUFFET

INCLUDES:

HOUSE SALAD

ASSORTED HOMEMADE PIZZA WITH A VARIETY OF TOPPINGS

PENNEPASTA WITH MARINARA OR MEAT SAUCE

COFFEE, TEA, ICED TEA AND SOFT DRINKS

MINIMUM OF 30 PEOPLE

(PRICED ACCORDINGLY)

MINIMUMS OR ROOM CHARGES MAY APPLY

6% SALES TAX AND 20% GRATUITY WILL BE ADDED TP YOUR FINAL COST.

COMPARI'S APPETIZERS

CALABRESE PLATE \$4.25 PP

PROSCIUTTO, SOPRESATTE, FONTINELLA CHEESE, PEPPERONCINI, RED ONION, BLACK AND GREEN OLIVES. (MINIMUM 10 ORDERS)

SMOKED SALMON CARPACIO \$4.25 PP

THINLY SLICED SALMON SERVED WITH CAPERS, RED ONIONS AND ROASTED PEPEPRS (MINIMUM 10 ORDERS)

FOCCACCHIA \$5.00 PER LOAF

PIZZA BREAD TOPPED WITH OLIVE OIL, TOMATOES, ONION, BASIL, GARLIC AND ASIAGO CHEESE

SCAMORZZA ALLA POMODORA \$4.00 PP

DELICIOUS HOME GROWN TOMATOES TOPPED WITH IMPORTED BUFFALO MOZZARELLA CHEESE, CRISPY EGGPLANT CHIPS, ALONG WITH OLIVE OIL, OREGANO, CRUSHED GARLIC, SALT AND PEPPER (MINIMUM 10 ORDERS)

SMOKED CHICKEN QUESADILLA \$2.00 EA

A DELICIOUS COMBINATION OF SHREDDED CHICKEN, MILD CHEDDAR CHEESE, MONTERAY JACK CHEESE, SPICY JALAPENO PEPPERS, ONIONS, GARLIC, RED AND YELLOW PEPPERS ALL WRAPPED IN A TORTILLA (MINIMUM 50 PER ORDER)

THAI CHICKEN & CASHEW SPRING ROLLS \$1.50 EA

DICED CHICKEN BREAST MIXED WITH CHOPPED CASHEWS THEN COMBINED WITH A SELECTION OF GARDEN FRESH VEGETABLES, SESAME OIL, SOY SAUCE, GARLIC AND SEASONINGS, THEN WRAPPED IN A CRISPY SPRING ROLL WRAPPER (MINIMUM 50 PER ORDER)

WATER CHESTNUTS IN BACON \$1.75 EA

SAVORY WHOLE WATER CHESTNUTS LIGHTLY COATED IN TASTY BREAD CRUMBS THEN WRAPPED IN BACON (MINIMUM 50 PER ORDER)

SAUSAGE MUSHROOM CAPS \$2.25 EA

SPICY ITALIAN SAUSAGE, MILD MOZZARELLA CHEESE, ALL HAND PIPED IN A TASTY MUSHROOM CAP AND GARNISHED WITH TOASTED BREAD CRUMBS. (MINIMUM 50 PER ORDER)

CRABMEAT MUSHROOM CAPS \$2.95 EA

CRABMEAT MIXED WITH CELERY, BELL PEPPERS, ONIONS, ZESTY PARMESAN CHEESE AND A HNT OF LEMON, THEN EACH MUSHROOM IS HAND FILLED WITH SEASONED BREAD CRUMBS AND PAPRIKA (MINIMUM 50 PER ORDER)

SPANAKOPITA \$1.25 EA

THE ESSENCE OF GREECE IS CAPTURED IN A DELIGHTFUL COMBINATION OF GARDEN FRESH SPINACH, ONION, GARLIC, CREAM CHEESE, SPICES AND FETA CHEESE WRAPPED IN A BITE SIZE FLAKY PHYLLO DOUGH (MINIMUM 50 PER ORDER)

ASSORTED PETITE QUICHE \$1.25 EA

A FABULOUS ASSORTMENT CAPTURES THE FLAVORS OF FRANCE, FROM THE CLASSIC QUICHE LORRAINE TO SPINACH, HERB AND ZESTY CAJUN SHRIMP QUICHE. (MINIMUM 50 PER ORDER)

FAGIOLI CALABESE \$3.00 PER PERSON

BUTTER BEANS SAUTEED WITH SHORT TUBE PASTA, SPINACH, SAUSAGE, ROASTED RED PEPPER, OLIVE OIL AND GARLIC (MINIMUM 10 ORDERS)

HAM ROLLS \$1.25 EA

HAM, CREAM CHEESE AND CHIVES ROLLED IN A SUNDRIED TOMATO LAWASH (MINIMUM 50 PER ORDER)

FRESH VEGETABLE TRAY

SMALL 12 - 16 PEOPLE \$ 49.00
LARGE 20 - 25 PEOPLE \$69.00

ASSORTED CHEESE & CRACKER TRAY

SMALL 12 - 16 PEOPLE \$ 55.00
LARGE 20 - 25 PEOPLE \$75.00

FRESH FRUIT TRAY

SMALL 12 - 16 PEOPLE \$ 75.00
LARGE 20 - 25 PEOPLE \$156.00

COMPARI'S DESSERTS

TIRAMISU \$ 5.95 EA ~ BREAD PUDDING \$ 5.95 EA ~ CANNOLI \$ 3.95 EA ~ MINI CANNOLI \$ 1.75 EA

SERVICE OF ANY DESSERT, NOT PURCHASED FROM COMPARI'S IS SUBJECT TO A \$1.00 PER PERSON SERVICE FEE. A .50 PER PERSON CAKE CUTTING FEE APPLICABLE, IF FIAMMA CUTS THE CAKE.

MINIMUMS OR ROOMS CHARGES MAY APPLY. 6% SALES TAXAND 22% SERVICE CAHRGE WILL BE ADDED TO YOUR FINAL COST. ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

COMPARI'S BAR/BEVERAGE SERVICE

YOU MUST BE 21 YEARS OF AGE OR OLDER TO DRINK ALCHOLIC BEVERAGES!
BAR SERVICES ARE 3 HOURS - ADDITIONAL CHARGE FOR EACH 1/2 HOUR

TAB BAR SERVICE

ONE OPEN BAR TAB
(ENTIRE ITEMIZED BAR BILL WILL BE PLACED ON ONE CHECK AND PAID FOR BY ONE PERSON)

CASH BAR

(EACH OF YOUR GUESTS WOULD PAY FOR THEIR DRINKS INDIVIDUALLY AS THEY ARE SERVED)

BARTENDER FEES & SERVER FEES

ARE ADDED WHEN EXTRA BARTENDERS OR SERVERS ARE REQUESTED
THIS DOES NOT GO TOWARDS ROOM MINIMUM CHARGES

A BAR MINIMUM MUST BE MET FOR A BARTENDER TO BE SCHEDULED

BARTENDER 3 HOURS - \$100.00 - EACH ADDITIONAL 1/2 HOUR \$ 35.00

SERVER 3 HOURS - \$ 75.00 - EACH ADDITIONAL 1/2 HOUR \$ 25.00

(IF HOUSTESS SERVICE REQUIRED 3 HOUR- \$ 100.00 - EACH ADDITIONAL 1/2 HOUR \$ 20.00)

6 % SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL COST.
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. MINIMUMS MAY APPLY.

STANDARD OPEN BAR \$ 16.00 PER PERSON

WHISKEY
SCOTCH
BOURBON
VODKA
GIN
RUM
VERMOUTH SWEET
VERMOUTH DRY
DOMESTIC DRAFT BEER
HOUSE RED & WHITE WINE
POP, JUICE, ICE &SETUPS

SUPER PREMIUM BAR AVAILABLE
ASK YOUR COORDINATOR

SOFT DRINKS & JUICE

\$ 6.00 PER PERSON
POP, JUICE, ICE & SETUPS

CARAFES

\$ 24.00 EA HOUSE RED OR WHITE WINE

BEER & WINE SERVICE

\$14.00 PER PERSON

DOMESTIC DRAFT BEER, HOUSE RED & WHITE WINES

ADD \$1.50 PER PERSON FOR DOMESTIC BOTTLED BEER

\$15.00 PER PERSON PREMIUM DRAFT BEER

ADD \$2.00 PER PERSON FOR PREMIUM BOTTLED BEER

POP, JUICE, ICE &SETUPS

PREMIUM OPEN BAR \$ 18.50 PER PERSON

SEAGRAMS
VO
CANADIAN CLUB
ABSOLUT VODKA
BACARDI RUM
BEEFEATER GIN
DEWARS SCOTCH
VERMOUTH SWEET
VERMOUTH DRY
DOMESTIC DRAFT BEER
HOUSE RED & WHITE WINE
POP, JUICE, ICE &SETUPS

PUNCH AVAILABLE

