%APPETIZERS by the DOZEN

**FRUIT SKEWERS**
Bite sized seasonal fruit artfully arranged on bamboo skewers. $14

**VEGETABLE SPRING ROLLS**
Served with sweet and sour dipping sauce. $14

**STUFFED MUSHROOMS**
Tender mushroom caps filled with your choice of seafood, Italian sausage, or vegetable stuffing and topped with grated Parmesan. $14

**FRIED PROVOLONE**
Sticks of mild provolone breaded with a crispy garlic butter crust and fried. Served with our house marinara. $13

**RAVIOLI FRIITTI**
Crispy-coated fried pasta filled with ricotta and Romano cheeses and a touch of jalapeño pepper. Served with marinara sauce. $14

**IN-HOUSE BANQUETS**

**BAR**
All Banquet areas are equipped with a private bar, with the ability to accommodate any beverage needs. Please refer to Event Coordinator for any questions regarding bar set-ups. Full liquor bars are subject to a $25 set-up fee, and cash bars are subject to an additional $25 fee.

**A/V EQUIPMENT**
Wide selection of Audio Visual equipment is available for rental in our banquet rooms. Our banquet coordinator will work with you to accommodate your needs.

**LINENS**
All banquet tables will have white and black linens. If you require a different color or style, we can accommodate requests at an additional charge.

**ROOM RENTAL**
In lieu of a room fee, a minimum food purchase is expected to reserve our private facilities. Please keep these in mind when building your menu.

**MICHIGAN ROOM**
Sunday through Thursday min. food purchase $400
Friday or Saturday min. food purchase $500

**WINE CELLAR**
Sunday through Thursday min. food purchase $250
Friday or Saturday min. food purchase $350

**UPSTAIRS DINING ROOM**
Inquire w/ Event Coordinator

**PAYMENT**
A valid credit card is required to hold our banquet rooms. Nothing is charged up-front to the credit card. A different source of payment may be used for final payment. We are approved to use University of Michigan short codes and P-Cards as payment methods!

**IN-HOUSE SPREADS & DIPS**

**FRESH FRUIT PLATTER**
Only the freshest sliced fruit in season, beautifully displayed, served with yogurt dip. Small $35 + Large (serves 50) $75

**CHEESE PLATTER**
Chefs selection of artisan cheeses served with an assortment of crackers. Garnished with fresh fruit. (serves 50) $185

**FRESH VEGETABLE PLATTER**
Market fresh vegetables served with creamy ranch dressing and hummus. Small $35 + Large (serves 50) $75

**FIRE ROASTED VEGETABLE PLATTER**
Sweet peppers, eggplant, squash, portabella mushroom, and red onion, roasted and served with balsamic vinaigrette. $50

**INSALATA CAPRESE PLATTER**
Sliced beefsteak tomatoes, fresh mozzarella cheese, fresh basil, and spring greens served with balsamic glaze. $75

**MEDITERRANEAN TRIO PLATTER**
Traditional and roasted red pepper hummus and tzatziki, pepperoncini peppers, cucumbers, and feta cheese served with pita chips. $95

**BRIE EN CREOUTE PLATTER**
Wheel of Brie baked in puff pastry and garnished with fresh fruit. Served with crackers. $185

**ITALIAN ANTIPASTO PLATTER**
Various Italian meats, cheeses, olives, and pepperoncini peppers, accented with Italian balsamic tomato relish and served with fresh Cottage Inn bread. $185

**TUSCAN GRILLED FLAT IRON STEAK PLATTER**
Grilled flat iron steak, sliced and served with spring greens, fire roasted red onions, Gorgonzola cheese and a rosemary aioli. $95

**SICILIAN DEEP DISH PIZZA**
A Cottage Inn specialty! Twenty bite size pieces of our famous Cottage Inn deep-dish pizza with your choice of two toppings. $17/pizza

**SPINACH & ARTICHOKE DIP**
Fresh spinach and artichoke hearts simmered with Alfredo sauce. Topped with our three cheese blend, baked and served with tri-color chips. $80

**BRUSCHETTA**
Homemade tomato concasse with onions, garlic, balsamic vinegar and olive oil. Served with toasted Cottage Inn bread. $80

**GUACAMOLE**
Avocados, fresh cilantro, chopped tomatoes, onions, and chilies. Served with tri-color chips. $20/quart

**PICO DE GALLO**
Chopped tomato, onion, chilies, and fresh cilantro, finished with lemon and lime juice. Served with tri-color chips. $20/quart

**HUMMUS**
Creamy spread made from chickpeas blended with tahini, olive oil, lemon juice, salt, and garlic. Choice of Traditional or Roasted Red Pepper. Served with pita chips. $20/quart

**DESSERTS**

**DELUXE DESSERT TOWER**
SMALL $60 * Lg $185 + LARGE $220 * $170

**ASSORTED COOKIE PLATTER**
SMALL serves 35-40 | LARGE serves 70-80 $180

**GOURMET BROWNIE PLATTER**
SMALL serves 35-40 | LARGE $55 | LARGE serves 70-80 $210

**COOKIE & BROWNIE PLATTER**
SMALL serves 35-40 | LARGE $50 | LARGE serves 70-80 $100

**INDIVIDUAL DESSERTS**

**TIRAMISU** $4 each

**CHEESECAKE with STRAWBERRIES** $14.50 each

**HOMEMADE CANNOLI**
Cannoli shells dipped in chocolate and filled with sweet ricotta pastry cream $3 each

**CHOCOLATE COVERED STRAWBERRIES**
$14/dozen (2 dozen minimum)

**NOTE:** You may bring in your own dessert but a $20 fee will be applied for setup, plates, cutting, and serving. Please inform your banquet coordinator if you plan to bring in desserts.
**PASTA**

- **LASAGNA**  
  Choose from our house specialty meat lasagna, spinach lasagna (contains mushrooms and almonds), or roasted vegetable lasagna.

- **BAKED MOSTACCIOLI**  
  Rigatoni pasta with our traditional marinara, baked under our four-cheese blend.

- **PASTA NAPOLITANA**  
  A vegetarian delight! Tri-color penne pasta tossed in olive oil, garlic and fresh herbs, topped with simmered fresh tomatoes, basil, and Asiago cheese.

- **PENNE PRIMAVERA ALFREDO**  
  Fresh broccoli, carrots, and cauliflower gently tossed with penne pasta in a creamy Alfredo sauce.

- **CHICKEN ARTICHoke PASTA**  
  Tender chicken breast sauteed with tomatoes, scallions, mushrooms, and artichoke hearts. Served atop penne pasta with a zesty tomato-basil cream sauce.

- **BLACKENED CHICKEN PASTA**  
  Tender blackened chicken, mushrooms, scallions, and roasted red peppers, and penne pasta in a tasty Cajun cream sauce.

- **SPAGHETTINI MARINARA**  
  Classic Italian with homemade marinara sauce.

- **TRI-COLOR CHEESE TORTELLINI**  
  Cheese-filled pasta tossed in Palomino sauce.

- **RAVIOLI FLORENTINE**  
  Jumbo spinach and ricotta-filled ravioli simmered with scallions and mushrooms in sun-dried tomato cream sauce.

- **C'I'S FAMOUS MACARONI AND CHEESE**  
  Elbow pasta mixed with a delicious cheese blend, and baked.

- **RIGATONI AGlio PRIMAVERA**  
  Rigatoni pasta tossed with olive oil, garlic, fresh herbs, cracked peppercorns and fresh vegetables. 

**ENTRÉES**

- **MEDITERRANEAN CHICKEN**  
  Boneless chicken breast marinated in garlic, herbs, lemon and garnished with scallions, tomatoes, and feta cheese.

- **SAVORY STUFFED CHICKEN**  
  Boneless breast of chicken wrapped around savory herb dressing.

- **ROTISSERIE CHICKEN**  
  Seasoned with lemon juice, cracked peppercorns, garlic, and herbs. Also available barbecue-style.

- **CHICKEN MILANO**  
  Tender chicken breast baked under smoked ham, provolone cheese, and fresh basil with a tomato butter sauce.

- **CHICKEN KABOB**  
  Chicken and fresh vegetables skewered and grilled to perfection.

- **CHICKEN PARMESAN**  
  A classic Italian favorite. Breaded chicken breasts with our house marinara and baked with mozzarella cheese.

- **CHICKEN MARSALA**  
  Sautéed chicken with mushrooms in a Marsala wine sauce.

- **CHICKEN & BROCCOLI**  
  Boneless chicken breast and fresh broccoli with a cheddar cheese sauce.

- **LEMON ROSEMARY CHICKEN**  
  Charbroiled chicken breast basted with fresh lemon, rosemary and extra virgin olive oil.

- **MICHIGAN CHICKEN**  
  Boneless breast sautéed with shitake mushrooms, Michigan dried cherries, toasted almonds, and fresh spinach.

- **CHICKEN PICcATA**  
  Chicken breast sautéed with fresh lemon, capers, parsley, butter, and white wine.

- **SOUTHERN FRIED CHICKEN**  
  Seasoned, battered and crisp fried with a honey butter glaze.

- **HERB ROASTED PORK LOIN**  
  Fresh herb and loxher salt coated, oven roasted with a natural demi-glacé.

- **BEEF TENDERLOIN TIPS**  
  Sautéed with mushrooms, onions, and red wine demi-glacé.

- **LONDON BROCHEtTE**  
  Skewered beef tenderloin with assorted bell peppers and onions.

- **ITALIAN STYLE POT ROAST**  
  Tender slow roasted pot roast with a Chiante demi-glacé.

- **TUSCAN GRILLED SIRLOIN**  
  Marinated in fresh rosemary and garlic, char-grilled and served with a rich demi-glacé.

- **ROAST PRIME RIB OF BEEF**  
  add $16/person  
  Coated with herbs and spices and slow roasted. Served with horseradish sauce. Minimum 20 orders.

- **GRilled SALMON**  
  Fresh Atlantic salmon grilled and topped with your choice of either lemon dill or Florentine-style sauces.

- **PARMESAN CRUSTED TILAPIA**  
  Tilapia fillet breaded with Panko and Parmesan cheese.

- **EGGPLANT PARMESAN**  
  Panko and Parmesan coated eggplant slices, fresh mozzarella cheese, and pomodoro sauce.

**SIDE DISHES**

- **RICE PILAF**  
  ORzo with FRESH SPINACH

- **BUTTERED SWEET CORN**  
  GARDen VEg MEDLEY

- **STEAMED BROCCOLI**  
  GREEN BEAN ALMONDINE

- **GARlic RED SKINnED POTATOES**  
  PARMESAN POTATO WEDGES

**BUFFETS**

- **CLASSIC ITALIAN BUFFET**  
  served with fresh bread, soft drinks, tea, and coffee $27.95/person

- **ALL YOU CAN EAT DEEP DISH PIZZA**  
  CHOICE OF 1 SALAD  
  CHOICE OF 1 PASTA

- **COTTAGE INN’S PIZZA BUFFET**  
  served with fresh bread, soft drinks, tea, and coffee $34.95/person

- **COTTAGE INN’S PASTA BAR**  
  served with fresh bread, soft drinks, tea, and coffee $27.95/person

- **PENNE PASTA with choice of 2 sauces:**  
  ALFREDO  
  PALOMINO  
  MEAT SAUCE  
  HOUSE MARINARA

- **and CHOICE of:**  
  MEATBALLS  
  MARINATED CHICKEN STRIPS

- **CREATE YOUR OWN BUFFET**  
  served with fresh bread, soft drinks, tea, and coffee

  **TWO ENTRÉE BUFFET** $21.95/person  
  Select 2 from Entrées or Pasta Dishes, 2 Side Dishes and 1 Salad.

  **THREE ENTRÉE BUFFET** $24.95/person  
  Select 3 from Entrées or Pasta Dishes, 2 Side Dishes and 1 Salad.

**CONTACT**

To reserve one of our private rooms or request additional information:

Ph (734) 663-3379  
Email events@originalcottageinn.com  
Our Events Coordinator is available 10am-5pm Monday - Friday