

APPETIZERS by the DOZEN

min order 3 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 hand 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 FRITTI

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

MINI QUICHES

With assorted savory fillings. **\$16**

SPANAKOPITA

Filo dough stuffed with spinach, feta, and dill baked to a light golden brown and served with homemade Tzatziki sauce. **\$14**

JUMBO FRIED COCONUT SHRIMP

Served with sweet chili dipping sauce. **\$24**

CHICKEN WINGS

Tossed in your choice of honey chipotle BBQ sauce, buffalo sauce, or plain. Served with ranch or blue cheese dressing. **\$15**

CHICKEN SATAY

Marinated chicken breast strips skewered and grilled with a peanut glaze and topped with cashews and scallions. **\$14**

CAJUN BACON WRAPPED CHICKEN

Brushed with barbecue sauce. **\$14**

FRANKS IN A BLANKET

Cocktail franks wrapped in puff pastry served with honey mustard. **\$14**

COTTAGE INN MEATBALLS

Served with choice of our tasty marinara sauce, Marsala mushroom sauce, or tangy BBQ sauce. **\$15**

PORK POTSTICKERS

Wonton wraps stuffed with diced vegetables and savory pork, fried crisp and served with a soy dipping sauce. **\$16**

IN-HOUSE BANQUETS

additional information

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

Although your reservation guarantees you one of our private rooms, we reserve the right to move your party to another room if necessary to accommodate a larger group.

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!

Two week cancellation policy: Events cancelled within two weeks of the room reservation are subject to a \$250 cancellation fee, which will be applied to the credit card given at time of booking. Banquet menus must be finalized two weeks prior to your scheduled event.

A 20% gratuity and 6% sales tax will be added to all banquets. The balance of your bill is due the day of your event, unless prior billing arrangements have been made. Guest count must be finalized one week prior to your scheduled event. Final charge will be based on the final guest count given at this time. Cottage Inn will be prepared to serve 5% over your final guarantee if guests are added after final count is given.

Any prepared food leftover from all-you-can-eat buffet-style meals may not be taken out of the banquet facility due to state health policies.

Decorations must be arranged with management.

Damages to the property that might occur during your party will be the responsibility of the person/persons hosting the party.

PLATTERS / 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 35) **\$85**

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 CROUTE PLATTER

Wheel of Brie baked in puff pastry and garnished with fresh fruit. Served with crackers. **\$85**

ITALIAN ANTIPASTO PLATTER

Various Italian meats, cheeses, olives, and pepperoncini peppers, accented with Italian balsamic tomato relish and served with fresh Cottage Inn bread. **\$85**

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**

SALADS

GREEK

Greek olives, pepperoncini, cucumbers, tomatoes, onions, beets and feta cheese served atop crisp romaine lettuce.

CAESAR

Crisp romaine lettuce served with our Caesar dressing, garlic croutons, red onions and freshly shaved Parmigiano-

GARDEN

Romaine lettuce topped with garlic croutons, tomatoes, cucumbers, cranberries and shaved Parmigiano-Reggiano.

CRANBERRY PECAN

Spring greens, toasted pecans, red onions, Gorgonzola cheese and sun-dried cranberries.

DESSERTS

DELUXE DESSERT TOWER

SMALL 60 pc **\$85** • LARGE 120 pc **\$170**

ASSORTED COOKIE PLATTER

SMALL serves 35-40 **\$40** LARGE serves 70-80 **\$80**

GOURMET BROWNIE PLATTER

SMALL serves 35-40 **\$55** LARGE serves 70-80 **\$110**

COOKIE & BROWNIE PLATTER

SMALL serves 35-40 **\$50** LARGE serves 70-80 **\$100**

INDIVIDUAL DESSERTS

TIRAMISU **\$4** each

CHEESECAKE with STRAWBERRIES **\$4.50** 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 sautéed 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, 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.

CI'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.

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

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 kosher salt coated, oven roasted with a natural demi-glacé.

BEEF TENDERLOIN TIPS

Sautéed with mushrooms, onions, and red wine demi-glacé.

LONDON BROIL

Seasoned flank steak, char broiled, sliced and served with a mushroom demi-glacé.

BEEF BROCHETTE

Skewered beef tenderloin with assorted bell peppers and onions.

ITALIAN STYLE POT ROAST

Tender slow roasted pot roast with a Chianti 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'l \$6/person

Coated with herbs and spices and slow roasted. Served with horseradish sauce. Minimum 20 orders. Carving fee applies.

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.

BUFFETS

CLASSIC ITALIAN BUFFET

served with fresh bread, soft drinks, tea, and coffee
\$17.95 /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
\$14.95 /person

ALL YOU CAN EAT DEEP DISH PIZZA

CHOICE OF 1 SALAD

COTTAGE INN'S PASTA BAR

served with fresh bread, soft drinks, tea, and coffee
\$17.95 /person

PENNE PASTA with choice of 2 sauces:

ALFREDO
PALOMINO
MEAT SAUCE
HOUSE MARINARA

and CHOICE OF:
MEATBALLS

MARINATED CHICKEN STRIPS

CHOICE OF 1 SALAD

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.

SIDE DISHES

RICE PILAF
ORZO with FRESH SPINACH
BUTTERED SWEET CORN
GARDEN VEG MEDLEY
STEAMED BROCCOLI

GREEN BEAN ALMONDINE
GARLIC RED SKIN MASHERS
PARMESAN POTATO WEDGES
HERB ROASTED RED SKINNED POTATOES