



BANQUET & CATERING MENU

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Nora Besk
Banquet Manager

Paul Zajac
General Manager

Ryan Zagor
Executive Chef

A Little History About Us

Station 885 is located on the property where the Chesapeake Freight House once stood, just south of the railroad tracks on Starkweather Street. The freight house which was built in the early 1900's was eventually moved across the railroad tracks in the 1960's. The property was then purchased and a new restaurant was constructed on the original site of the freight house...885 Starkweather, Plymouth, Michigan. In 1984, the Costanza Family purchased this small restaurant and was able to reopen its doors in 1985 as Station 885. Since 1985, Station 885 has grown into a local favorite for guests of all ages to enjoy both its train décor and ambiance, as well as its home cooked, delicious cuisine.

Since the purchase of the restaurant in 1984, it has undergone several renovations to the dining room, bar, and kitchen. The restaurant has grown through additions in the bar and kitchen, as well as a new dining room and the banquet room. Station 885 continues to remain a vital part of the Old Village atmosphere and Plymouth and its surrounding communities.

Also Serving Our Community

LaBistecca Italian Grille

39405 Plymouth Road

Plymouth, Mi 48170

734-254-0400

Fax: 734-254-9871

labisteccaitaliangrille@yahoo.com

www.labistecca.net

LUNCHEON MENU

FROM OUR MENU

<i>Petite Filet Mignon</i> (our 6oz. filet, finished with our signature 'zip' sauce)	22.99
<i>New York Strip Steak</i> (8oz. strip steak, topped with zip sauce)	21.99
<i>Chicken Marsala</i> (sautéed with mushrooms and scallions with a traditional Marsala)	16.99
<i>Chicken Piccata</i> (in a white wine beurre blanc with artichokes & mushrooms)	16.99
<i>Lemon Baked Cod</i> (finished in the oven with fresh lemon)	16.99
<i>Broiled Whitefish</i> (topped with Chef's sun dried cherry brandy cream sauce)	15.99

Please select either roasted herb potatoes, garlic mashed potatoes, rice pilaf, or linguine with your entrée.

Chef's Vegetable du Jour will accompany your selection from above.

<i>Homemade Spaghetti</i>	12.99
<i>Cheese or Meat Ravioli</i>	13.99
<i>Homemade Meatloaf with Mashed Potatoes</i>	12.99

A mixed green salad with your choice of two dressings or a Caesar salad will accompany your selections from above.

Coffee, tea, iced tea, and soft drinks will be offered throughout the afternoon
Fresh baked garlic bread sticks and butter will be served with your lunch.

SALAD SELECTIONS

Cobb Salad
Heartland Chicken Salad
Chicken Caesar Salad
Maurice Salad

Your choice from above \$12.99 per person

Served with coffee, tea, and iced tea, and our fresh baked garlic bread sticks and butter. Add a cup of homemade soup for an additional \$1.00 per person.

HEART SMART MENU

Grilled Chicken Breast with Fresh Fruit & Cottage Cheese
Fresh Tuna Salad with Fresh Fruit and Cottage Cheese
Deli Sandwich with Fresh Fruit and a Cup of Soup

Your Choice from above \$10.99 per person

Served with coffee, tea, and iced tea, and our fresh baked Garlic bread sticks and butter.

Parties may choose up to three entrée selections.

A personalized, descriptive menu will be provided to your guests the day of your event.

Breakfast and Luncheon Buffet Menu

Available Monday - Saturday

Breakfast Menu

Continental Breakfast: Assorted breakfast pastries, coffee, tea, orange juice	\$ 6.99
Breakfast Buffet: Eggs, bacon, sausage, assorted pastries, fresh fruit	\$10.99
Brunch Buffet: Scrambled eggs, eggs benedict, bacon, sausage, french toast, roasted chicken or roast beef, chef's potato, fresh vegetables, fresh fruit and assorted breakfast pastries	\$15.99

Pricing is per person plus 6% tax and 20% gratuity

Hot Lunch Buffet

(Minimum 20 Guests)

Entrees

Roast Sirloin of Beef
Rosemary Baked Chicken
Roast Turkey with Gravy
Baked Ham
Mushroom Meatballs
Chicken Piccata
Italian Sausage
with Peppers and Onions
Roast Pork Loin
Baked Atlantic Salmon
Baked Cod

Vegetables

Green Beans with Almonds
Chef's Medley of Fresh Seasonal Vegetables
California Blend
Honey Glazed Carrots

Salads

Mixed Green Salad
Caesar Salad
Potato Salad
Pasta Salad
Fruit Salad

Starches

Chef'Starch
Mashed Potatoes
Rice Pilaf

Mostaccioli, fresh baked bread and butter, Coffee, Tea and soft beverages included.

Two Entree Buffet \$15.99

Children \$7.99 (ages 3-10)

Three Entree Buffet \$17.99

Children \$8.99 (ages 3-10)

Includes your choice of one salad, one vegetable and one starch from above

Pricing is per person plus 6% tax and 20% Gratuity

Hot Dinner Buffet

(Minimum 20 Guests)

Entrees

Roast Sirloin of Beef
Rosemary Baked Chicken
Roast Turkey with Gravy
Baked Ham
Mushroom Meatballs
Chicken Piccata
Italian Sausage with Peppers and Onions
Roast Pork Loin
Baked Atlantic Salmon
Baked Cod

Vegetables

Green Beans with Almonds
Medley of Fresh Seasonal Vegetables
California Blend
Honey Glazed Carrots

Salads

Mixed Green Salad
Caesar Salad
Potato Salad
Pasta Salad
Fruit Salad

Starches

Chef'Starch
Mashed Potatoes
Rice Pilaf

Mostaccioli, fresh baked bread and butter, Coffee, Tea and soft beverages included.

Two Entree Buffet \$21.99

Children \$7.99 (ages 3-10)

Three Entree Buffet \$23.99

Children \$8.99 (ages 3-10)

Includes your choice of one salad, one vegetable and one starch from above

Pricing is per person plus 6% tax and 20% Gratuity

FAMILY STYLE DINNER

Please inquire about our fully customized Family Style Dinners.
Each table receives special platters for all to enjoy!

FROM OUR DINNER MENU

<i>6oz FILET MIGNON</i> (our petite filet topped with our signature 'zip' sauce)	25.99
<i>8oz FILET MIGNON</i> (our 'house' filet topped with 'zip' sauce)	27.99
<i>12oz NEW YORK STRIP STEAK</i>	25.99
<i>12oz PRIME RIB OF BEEF</i> (slowly roasted in herbs and spices)	24.99
*Available only with specific guest count	
<i>VEAL MEDALLIONS</i> (sautéed with fresh basil, roasted garlic & red peppers)	22.95
<i>BARBEQUE RIBS(1/2 Slab)</i> (house smoked baby back ribs with our tangy sauce)	20.99
<i>CHICKEN PICCATA</i> (sautéed with mushrooms & artichoke hearts)	21.99
<i>CHICKEN MARSALA</i> (sautéed with mushrooms & scallions)	21.99
<i>PAN SEARED SALMON</i> (finished with a thyme fused lemon butter)	23.99
<i>LEMON BAKED COD</i> (baked in the oven with fresh lemon juice)	20.99
<i>OVEN BAKED SCROD</i>	17.99
<i>HOMEMADE MEATLOAF</i> (finished with rich beef demi)	16.99

Your entrée will include Chef's Vegetable du Jour and your choice of Garlic Mashed potatoes, Baked Potato, Roasted Herb Potatoes, or Rice Pilaf.

<i>COUNTRY GARDEN PASTA</i>	18.99
<i>WILD MUSHROOM PASTA</i>	17.99
<i>CHEESE OR MEAT STUFFED RAVIOLI</i> (tossed with our house meat sauce)	17.99

Parties may choose up to three entrée selections.
A personalized, descriptive menu will be provided to your guests
the day of your event.

All entrees will include coffee, tea, iced tea and soft drinks.
A mixed green salad accompanied with two dressings or a Caesar salad,
with our fresh baked Garlic bread sticks and butter, and a choice of
raspberry sorbet or white chocolate mousse will be offered to your guests.

ADDITIONAL 6% MICHIGAN SALES TAX AND 20% SERVICE GRATUITY WILL BE ADDED TO YOUR FINAL COST
A 1 WEEK FINAL GUEST COUNT IS REQUIRED PRIOR TO YOUR PARTY, ALL CHARGES ARE BASED ON YOUR FINAL COUNT

All You Can Eat Family Style Pizza Party

For parties larger than 30 Guests, a Buffet may be arranged.

\$15.99 Adult

\$8.99 Children (3-10)

Your Event will Include:

Assorted Homemade Pizza with Various Toppings

**Chef's Pasta with your choice of
Meat or Marinara Sauce**

Mixed Green or Caesar Salad

Coffee, tea, iced tea, and soft drinks

Raspberry Sherbet or White Chocolate Mousse

ADDITIONAL 6% MICHIGAN SALES TAX AND 20% SERVICE GRATUITY WILL BE ADDED TO YOUR FINAL COST
A 1 WEEK FINAL GUEST COUNT IS REQUIRED PRIOR TO YOUR PARTY, ALL CHARGES ARE BASED ON YOUR FINAL COUNT

STATION 885 SUNDAY BRUNCH

...available Sunday from 10:00am through 2:00pm

ADULT BRUNCH...\$18.99

CHILD BRUNCH...\$8.99(ages 3-10)

Located Trackside overlooking the railroad tracks...

enjoy the following featured items:

Eggs Benedict, Scrambled Eggs, Bacon & Sausage, Cajun Catfish, Roast Beef or Roast Chicken, Fresh Vegetables and Fruit, Seasonal Salads, Fresh Salmon, Peel and Eat Shrimp, Petite Pastries and Breakfast Breads, and our fabulous Chocolate Fountain.

A special area is set up for the children to enjoy kid fun foods throughout the day.

Coffee, tea, iced tea, and soft drinks will be included in the pricing.

Add fresh juices to your brunch for \$1.50 additional per person. Choose from Orange, Grapefruit, Tomato, Cranberry, & Pineapple.

CHAMPAGNE BRUNCH...\$23.99 per person

Please note that special and promotional pricing does not apply to private, booked parties. Please speak with your coordinator regarding any questions or concerns.

PUNCH SELECTIONS

Non Alcoholic Fruit Punch....\$35.00

Champagne Punch...\$60.00

Mimosa Punch...\$60.00

...please note that in accordance with Michigan State Laws, alcoholic beverages may not be served before 12:00 NOON on Sunday afternoon.

ADDITIONAL 6% MICHIGAN SALES TAX AND 20% SERVICE GRATUITY WILL BE ADDED TO YOUR FINAL COST
A 1 WEEK FINAL GUEST COUNT IS REQUIRED PRIOR TO YOUR PARTY, ALL CHARGES ARE BASED ON YOUR FINAL COUNT

For the Children

Children ages 10 and under are welcome to select from the following items:
Chicken Strips & Fries, Hamburger with Fries, Spaghetti with Meat Sauce,
Fish and Chips, or a Grilled Cheese with Fries. Applesauce, a Chocolate Sundae,
and your favorite beverage will be served with your selection.

\$7.99 per child

****Please inform your coordinator if there are any allergy concerns
or special dietary needs for anyone in your party.
Special items will be personally prepared by our Chef****

Desserts

French Vanilla Ice Cream...\$2.49 per person
Saunders' Hot Fudge Sundae \$2.99 per person
Homemade Assorted Petite Pastries...\$2.99 per person
Homemade Cannoli...\$3.29 per person
Fresh Seasonal Fruit Cup...\$2.49 per person

Specialty Desserts are available upon request,
pricing is available at your convenience.

Decorated Cakes are available, your coordinator will be assisting you with your order.
Please consult us for size, decoration, flavor, and price.

ADDITIONAL 6% MICHIGAN SALES TAX AND 20% SERVICE GRATUITY WILL BE ADDED TO YOUR FINAL COST
A 1 WEEK FINAL GUEST COUNT IS REQUIRED PRIOR TO YOUR PARTY, ALL CHARGES ARE BASED ON YOUR FINAL COUNT

RESTAURANT POLICIES & GUIDELINES

To secure your party date, a full deposit is required. Cash, check, or a credit card is welcomed. Deposits vary according to room size. Room Fees may be applied if guaranteed room commitments are not met the day of your event.

Management reserves the right to move parties if your minimum guest count is not met. A *\$45.00 private bar fee* is required if your are reserving the private banquet room and the entire bar area when your deposit is placed.

1. A Gift Certificate will be issued for the amount of your deposit. This is your receipt, as well as partial payment for your event.
2. A ***1 WEEK*** notice is required for your final guest count. All charges are based on your final guest count.
3. Your deposit is FULLY REFUNDABLE if Station 885 is notified at least 30 days before your event date. Private Bar fees are refundable also at this time.
4. One itemized check will be issued at the conclusion of your event. Separate checks are not available for private parties larger then 15 guests. A 20% Service Gratuity and 6% Michigan Sales Tax will be applied to the final total of your event. Parties must be paid in full at that time.
Cash, Personal Check with appropriate identification, and Credit Card are accepted.
5. Any dessert not provided by Station 885 is subject to a \$1.00 per person service fee.
6. Fresh Flower Vases may be purchased through Station 885 for your convenience. Talk to your coordinator regarding pricing and style.
7. Consult your coordinator with any special needs, concerns, or specific requests regarding your event, at least one week prior to the event.
8. Pricing and Fees are subject to change without prior notice.

Station 885 and the Costanza Family
Thank you for your patronage!

Room Deposits

Banquet Room

Our largest, most elegant and spacious private dining area, complemented by a large stone fireplace with adjustable lighting. The perfect setting for a small intimate wedding, shower, or private corporate event. A private, full service bar is available for you and your guests' convenience.

DEPOSIT REQUIRED

\$200.00

Minimum guest count is 40

Room Capacity is 75

Fireplace Room with Our Train

A quaint dining room among the nostalgic train atmosphere that Station 885 is famous for. Perfect for any event with a cozy fireplace and a train that circles the room above you.

DEPOSIT REQUIRED

\$100.00

Minimum guest capacity is 25

Room Capacity is 44

Club Car Loft

Overlooks the bar area and our passenger train. A spiral staircase leads up to this lounge area. Comfortable for any small intimate gathering.

Capacity is 15

Family Owned and Operated

Serving the Plymouth Community for Over 22 Years

Your Hosts

The Costanza Family

Serving You Seven Days a Week

Your Banquet Coordinators are Available Daily