



BANQUET & CATERING MENU

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Nora Besk - Banquet Manager
Mark Hincker - Executive Chef
Jaclyn Kuzdek - Manager
Tom Rhoades - Manager

Visit our other restaurant!

LaBistecca Italian Grille

39405 Plymouth Road Plymouth, Mi 48170

Tel: 734-254-0400 Fax: 734-254-9871

labisteccaitaliangrille@yahoo.com

www.labistecca.net

Hors D'oeuvres

Appetizers (per tray)

Chef's Combination Board

(fresh seasonal fruit, domestic & imported cheese, crackers, fresh vegetables, and herb dip)

**Small \$65.00 **Large \$125.00

Assorted Cheese and Cracker Tray **Small \$55.00 **Large \$80.00

Fresh Fruit Tray **Small \$55.00 **Large \$80.00

Assorted Fresh Vegetable and Herb Dip **Small \$55.00 **Large \$80.00

Smoked Salmon with Toppings **Small \$65.00 **Large \$90.00

Hot Spinach & Artichoke Dip \$45.00 (serves 20-30)

Antipasto Tray **Small \$60.00 **Large \$85.00

Italian salami, pepperoni, imported mozzarella cheese, pepper cheese, pepperoncini, olives, hard boiled eggs and fresh tomato wedges with fresh cracked pepper

**Small Trays Serve 25-30

**Large Trays Serve 45-55

Appetizers (per piece)

Loaded Potato Skins \$30.00 per 50

Boneless Buffalo Wings \$35.00 per 50

Chicken Wings (Choose BBQ, Buffalo, Teriyaki, Plain) \$30.00 per 50

Crab Stuffed Mushrooms \$40.00 per 50

Cocktail Meatballs \$30.00 per 50

Coconut Shrimp \$90.00 per 50

Coconut Chicken Strips with Orange Marmalade Sauce \$50.00 per 50

Shrimp Cocktail \$75.00 per 50

Chicken Strips \$45.00 per 50

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

LUNCHEON MENU

PLATED LUNCHESES

Fresh Pasta Selections

CHICKEN CAPRESE PASTA Grilled chicken atop Fettuccini pasta served with tomatoes, basil, fresh mozzarella, garlic, and olive oil then finished with a sweet Balsamic reduction	15.99
TUSCAN CHICKEN PASTA Tender chicken breast sautéed with spinach, sun-dried tomatoes, finished with fresh mozzarella and basil, served on a bed of angel hair pasta and topped with a white wine garlic sauce	16.99
CHICKEN FETTUCINE ALFREDO Grilled chicken served atop Fettuccini with Alfredo	15.99
WILD MUSHROOM PASTA Exotic wild mushrooms sautéed in a white wine demi-glace served over angel hair pasta	14.99
CHEESE OR MEAT STUFFED RAVIOLI tossed with our house meat sauce or marinara	14.99
SHRIMP SCAMPI PASTA Jumbo shrimp sautéed with whole butter, white wine, garlic, fresh herbs and served over linguini	18.99

Fresh Poultry Selections

CHICKEN PICCATA Chicken breast sautéed with mushrooms and artichoke hearts, finished with a beurre blanc and served over rice pilaf	16.99
CHICKEN MARSALA sautéed with mushrooms & scallions	16.99
CHICKEN PARMESAN Breaded chicken breast topped with Italian cheese and served with spaghetti marinara	16.99

From The Sea

PAN SEARED SALMON finished with a thyme fused lemon butter	18.99
LEMON BAKED COD baked in the oven with fresh lemon juice	16.99
BROILED WHITEFISH Lake Superior whitefish topped with a sun-dried cherry brandy cream sauce	17.99
PARMESAN WHITEFISH Fresh Lake Superior whitefish encrusted with potato and Parmesan cheese	17.99

From The Grill

6oz BISTRO STEAK MEDALLIONS char grilled and served with a Chianti Demi Glace	16.99
6oz FILET MIGNON our petite filet with our signature 'zip' sauce	23.99
8oz NEW YORK STRIP STEAK char grilled to perfection	18.99

*****Add Bleu Cheese, Sautéed Onions, or Sautéed Mushrooms to any steak 1.00
(Must be ordered at the time of menu selection)**

All lunch entrées (excludes pastas) will include Chef's Vegetable du Jour and your choice of Baked Potato, Roasted Herb Potatoes, or Rice Pilaf.
Served with coffee, tea, ice tea, soft drinks and our fresh baked garlic bread sticks

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

SALAD SELECTIONS

Your choice \$13.99 per person

Cobb Salad
Heartland Chicken Salad
Chicken Caesar Salad
Maurice Salad

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 \$1.50 per person.

LIGHT LUNCH MENU

Your choice \$10.99 per person

Warmed Corned Beef Sandwich with Swiss Cheese and 1000 Island Dressing on a Pretzel Roll with French Fries or Cottage Cheese (Sub Fresh Fruit add \$0.50)
Grilled Chicken Sandwich with French Fries or Cottage Cheese (Sub Fresh Fruit add \$0.50)
Fresh Tuna Salad with Fresh Fruit and Cottage Cheese
Ham, Turkey, or Corned Beef Deli Sandwich with French Fries or Cottage Cheese (Sub Fresh Fruit add \$0.50)
Crab Cake Sandwich with French Fries or Cottage Cheese (Sub Fresh Fruit add \$0.50)
Chicken Caesar Wrap with French Fries or Cottage Cheese (Sub Fresh Fruit add \$0.50)

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 \$1.50 per person.

Parties may choose up to three entrée selections.

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

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

PUNCH SELECTIONS

Sweet Tart Punch \$35.00
Yummy Pink Punch \$35.00
Cran-Pineapple Punch \$35.00
Creamy Fruit Punch \$40.00
Rum Punch \$60.00
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.

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)

Monday - Saturday 11 a.m. - 4 p.m.

Sunday 10 a.m. - 3 p.m.

Entrees

Apple Glazed Pork Loin
Cheese Ravioli
Meat Lasagna
Chicken Parmesan
Baked Cod
Country Garden Pasta
Baked Atlantic Salmon
Roast Sirloin of Beef
Honey BBQ Chicken
Chicken Piccata
Tuscan Chicken
Baked Ham
Roast Turkey with Gravy
Rosemary Baked Chicken
Chicken Marsala

Vegetables

Green Beans with Almonds
Seasonal Vegetable Medley
California Vegetable Blend
Broccoli
Corn

Salads

Mixed Green Salad
Fruit Salad
Pasta Salad
Potato Salad
Caesar Salad

Starches

Roasted Red Skins
Mashed Potatoes
Rice Pilaf
Herb Stuffing

Fresh baked bread and butter, Coffee, Tea and soft beverages included.

Two Entree Buffet \$15.99

Children \$8.99 (ages 3-10)

Three Entree Buffet \$17.99

Children \$9.99 (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

DINNER MENU

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, Penne Pasta with your choice of Meat of Marinara Sauce, Mixed Green or Caesar Salad, Coffee, Tea, Iced Tea, and Soft Drinks Raspberry Sherbet or White Chocolate Mousse

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Hot Dinner Buffet

(Minimum 20 Guests)

Monday -Saturday 4 p.m. to close

Sunday 3 p.m. - 8 p.m.

Entrees

Apple Glazed Pork Loin
Cheese Ravioli
Meat Lasagna
Chicken Parmesan
Baked Cod
Country Garden Pasta
Baked Atlantic Salmon
Roast Sirloin of Beef
Honey BBQ Chicken
Chicken Piccata
Tuscan Chicken
Baked Ham
Roast Turkey with Gravy
Rosemary Baked Chicken
Chicken Marsala

Vegetables

Green Beans with Almonds
Seasonal Vegetable Medley
California Vegetable Blend
Broccoli
Corn

Salads

Mixed Green Salad
Fruit Salad
Pasta Salad
Potato Salad
Caesar Salad

Starches

Roasted Red Skins
Mashed Potatoes
Rice Pilaf
Herb Stuffing

Fresh baked bread and butter, Coffee, Tea and soft beverages included.

Two Entree Buffet \$21.99

Children \$8.99 (ages 3-10)

Three Entree Buffet \$23.99

Children \$9.99 (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

PLATED DINNER MENU

Fresh Pasta Selections

CHICKEN CAPRESE PASTA Grilled chicken atop Fettuccini pasta served with tomatoes, basil, fresh mozzarella, garlic, and olive oil then finished with a sweet Balsamic reduction	18.99
TUSCAN CHICKEN PASTA Tender chicken breast sautéed with spinach, sun-dried tomatoes, finished with fresh mozzarella and basil, served on a bed of angel hair pasta and topped with a white wine garlic sauce	19.99
CHICKEN FETTUCINE ALFREDO Grilled chicken served atop Fettuccini with Alfredo	18.99
WILD MUSHROOM PASTA	
Exotic wild mushrooms sautéed in a white wine demi-glace served over angel hair pasta	17.99
CHEESE OR MEAT STUFFED RAVIOLI tossed with our house meat sauce or marinara	17.99
SHRIMP SCAMPI PASTA Jumbo shrimp sautéed with whole butter, white wine, garlic, fresh herbs and served over linguini	21.99

Fresh Poultry Selections

CHICKEN PICCATA Chicken breast sautéed with mushrooms and artichoke hearts, finished with a beurre blanc and served over rice pilaf	19.99
CHICKEN MARSALA sautéed with mushrooms & scallions	19.99
CHICKEN PARMESAN	
Breaded chicken breast topped with Italian cheese and served with spaghetti marinara	19.99
CHICKEN SALTIMBOCA Sautéed breast of chicken topped with prosciutto, fresh mozzarella, sage and a light garlic pan sauce over angel hair pasta	20.99

From The Sea

PAN SEARED SALMON finished with a thyme fused lemon butter	22.99
LEMON BAKED COD baked in the oven with fresh lemon juice	19.99
OVEN BAKED SCROD Butter crumbed baby cod, served with house made tartar sauce	18.99
WALLEYE Lightly dusted in seasoned flour and sautéed in brown butter	20.99
CRAB CAKES Jumbo Lump Maryland crab cakes served with a chipotle aioli	22.99
BROILED WHITEFISH	
Lake Superior whitefish topped with a sun-dried cherry brandy cream sauce	20.99
PARMESAN WHITEFISH	
Fresh Lake Superior whitefish encrusted with potato and Parmesan cheese	20.99

From The Grill

8oz BISTRO STEAK MEDALLIONS char grilled and served with a Chianti Demi Glace	19.99
6oz FILET MIGNON our petite filet with our signature 'zip' sauce	23.99
8oz FILET MIGNON our 'house' filet with 'zip' sauce	27.99
12oz NEW YORK STRIP STEAK char grilled to perfection	21.99
10oz PRIME RIB OF BEEF slowly roasted in herbs and spices	23.99
*Available only with specific guest count	
BARBEQUE RIBS(1/2 Slab) house smoked baby back ribs with our tangy sauce	19.99
POT ROAST Slow roasted beef with vegetables and served with garlic mashed potatoes	19.99

*****Add Bleu Cheese, Sautéed Onions, or Sautéed Mushrooms to any steak 1.00
(Must be ordered at the time of menu selection)**

All entrées (excludes pastas) will include Chef's Vegetable du Jour and your choice of Garlic Mashed potatoes, Baked Potato, Roasted Herb Potatoes, or Rice Pilaf.

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.**

STATION 885 SUNDAY BRUNCH

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

ADULT BRUNCH...\$16.99

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

Located Trackside overlooking the railroad tracks...

enjoy the following featured items:

Eggs Benedict, Scrambled Eggs, Bacon & Sausage, Fresh Fish,
A Carving Station, Roasted Chicken, Made-To-Order Omelet, Made-To-Order Crepes, Fresh
Vegetables and Fruit, Seasonal Salads, Peel and Eat Shrimp, Smoked Salmon,
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 fruit juices to your brunch for \$1.50 additional per person.

Choose from Orange, Grapefruit, Tomato, Cranberry, & Pineapple.

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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, Buttered Noodles,
Cheese Ravioli with Marinara Sauce, Corndog and Fries, Peanut Butter and Jelly,
Macaroni and Cheese Fish and Chips, or a Grilled Cheese with Fries.

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 \$3.49 per person

Homemade Assorted Petite Pastries...\$2.99 per person

Homemade Cannoli...\$3.49 per person

Fresh Seasonal Fruit Cup...\$2.49 per person

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

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

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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 service fee* is required if your are reserving the private banquet room and the entire bar area when your deposit is placed.

1. A **1 WEEK** notice is required for your final guest count.
All minimum charges are based on your final guest count.
2. Your deposit is NON REFUNDABLE.
3. 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.
4. Any dessert not provided by Station 885 is subject to a \$1.00 per person service fee.
5. Fresh Flower Vases may be purchased through Station 885 for your convenience.
Talk to your coordinator regarding pricing and style.
6. Consult your coordinator with any special needs, concerns, or specific requests regarding your event, at least one week prior to the event.
7. Pricing and Fees are subject to change without prior notice.
8. No food may be taken home from any "all-you-can-eat" buffet.

Room Deposits

Banquet Room

*DEPOSIT REQUIRED \$200.00 Minimum guest count for booking is 40
Room Capacity is 85 - 100 (Depending on dinner configuration)*

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.

Fireplace Room with Our Train

DEPOSIT REQUIRED \$100.00 Minimum guest capacity for exclusivity is 30 Room Capacity is 44

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.

Club Car Loft

The loft overlooks the bar area and our passenger train. A spiral staircase leads up to this lounge area. Comfort for any small intimate gathering. Capacity is 15