



GREEK EVENTS

\$25 PER PERSON

TWO ENTRÉE DINNER BUFFET

ROOM RENTAL: SUNDAY – FRIDAY \$450 SATURDAYS: \$900

OFF SEASON PRICING NOVEMBER – MARCH: HALF OFF ROOM RENTAL

FULL CASH BAR SERVICE: \$100 BARTENDER FEE

A deposit of \$800.00 is required in full at the time of booking to secure a date and a room. Upon completion of the event, the deposit will be refunded within two weeks provided that all charges are paid in full and there has been no damage to the facility.

The Fountains must be notified of the guaranteed number of guests attending by 12:00 noon two weeks prior to the event date. All fees and charges must be paid seven days prior to event date.

Security is \$20/hour. One security guard per 60 people required.

All guests must vacate building by midnight.

The following services are provided at no charge when selecting The Fountains:

Round Tables

Large Dance Floor with Decorative Lighting

Linen Tablecloths

Centerpieces

Banquet Room Set up and Clean up

Room Rental for 4 Hours

~All food and beverage pricing subject to a 22% service charge and Michigan sales tax.~



DINNER BUFFET MENU: ENTREES

STEAMSHIP ROUND OF BEEF, AU JUS (ADD \$1 PER PERSON): seasoned and slow roasted inside top round of beef, carved on-line and served with homemade horseradish sauce

PRIME RIB OF BEEF, AU JUS (ADD \$4 PER PERSON): seasoned and slow roasted standing rib roast, carved on-line and served with homemade horseradish sauce

ROAST PORK LOIN WITH MUSHROOM MADEIRA SAUCE: pesto crusted loin of pork, oven roasted and served with a rich, velvety mushroom madeira sauce

ROAST TURKEY BREAST WITH HOMESTYLE GRAVY: moist breast of turkey, oven roasted and served with a flavorful, homemade gravy

OVEN BAKED HAM: smokey, old-fashioned baked ham glazed with pineapple, brown sugar & soy sauce

CHEDDAR ALE CHICKEN: breast of chicken topped with a Bell's Two-Hearted Ale cheddar sauce, bacon, and chives

CHICKEN GRAND TRAVERSE: breast of chicken served in a white cream sauce with Michigan dried cherries and pecans

MANGO SALSA CHICKEN: breast of chicken topped with a salsa of succulent mango and pineapple, with a kick of citrus and jalapeno, great with our coconut-lime rice

CHAMPAGNE CHICKEN: breast of chicken served in a decadent champagne cream sauce, garnished with scallions, toasted almond slices and golden raisins

EGGPLANT PARMESAN: fresh slices of eggplant, topped with seasoned breadcrumbs, house-made marinara and a blend of Italian cheeses, baked to a golden brown

SEAFOOD PASTA: tender penne pasta topped with fresh seafood and basil pesto accompanied by lemon cream

CHICKEN BROCCOLI ALFREDO: pasta with seasoned chicken and fresh florets of broccoli in a white wine parmesan cream sauce

PASTA PRIMAVERA: penne pasta in a creamy white sauce mixed with a medley of fresh garden vegetables

PENNE PASTA WITH VODKA SAUCE: penne pasta with a tomato vodka sauce, choice of sausage or vegetarian

BAKED SALMON (ADD \$2 PER PERSON): fresh Atlantic salmon filets served with a creamy white wine & basil sauce

PEPPER STEAK: tender, marinated beef, slow-cooked in a flavorful sauce of tomatoes, onions and peppers, served over white rice



DINNER BUFFET MENU: SIDE DISHES

GARDEN SALAD: a light mixture of greens topped with garden fresh tomatoes, carrots, red cabbage and cucumbers and tossed with croutons and our creamy Italian poppyseed dressing

CAESAR SALAD: a classic combination of romaine lettuce, croutons, fresh parmesan cheese and tangy Caesar dressing

STRAWBERRY SALAD: spring mix with fresh strawberries and orange segments with a light poppyseed dressing, topped with toasted almonds (seasonal, April – October)

AUTUMN SALAD: baby field greens with sliced apples and walnuts in a cranberry vinaigrette (seasonal, September – April)

PEAR & BLEU CHEESE SALAD: spring mix tossed with sliced pears, candied walnuts and bleu cheese in a honey orange vinaigrette

BABY BAKED POTATOES: whole, baby Idaho potatoes tossed in coarse salt and oven baked

ROASTED POTATOES: young redskins oven roasted with olive oil, red peppers and Italian herbs

MASHED POTATOES: Idaho potatoes classically blended with sour cream and butter

AU GRATIN POTATOES: diced redskin potatoes baked to oven brown in a rich cheddar cheese sauce

PARSLED NEW POTATOES: young redskin potatoes steamed in parsley butter, topped with bacon and chives

HERBED RICE: long grain and wild rice baked with a combination of garlic, fresh mushrooms and herbs

COCONUT-LIME RICE: fluffy white rice infused coconut milk and fresh lime juice with a touch of cilantro

BAKED YAMS: tender sweet potatoes, oven baked in a maple pecan butter

HONEY GLAZED CARROTS: fresh baby carrots glazed in honey and our chef's special seasonings

BROCCOLI & CARROTS: fresh florets of broccoli tossed with baby carrots and lightly seasoned melted butter

WHOLE KERNEL CORN: crisp, buttery corn topped with red peppers

GREEN BEANS AMANDINE: fresh, full length green beans, lightly seasoned with butter and toasted almonds

VEGETABLE DUET WITH CHEDDAR: fresh broccoli and cauliflower, steamed to perfection and topped with a creamy cheddar cheese sauce

FRESH ASPARAGUS: tender spears of fresh-picked asparagus served with caper sauce (seasonal, available April thru July)