

Chef Raymone Catering
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www.chefraymoneinc.com

Thank you for choosing Chef Raymone Inc. Here at Chef Raymone we are committed to quality food, reasonable prices and excellent service. Chef Raymone believes in serving only the highest quality products and preparing our food from scratch. We offer a wide menu selection to choose from. If for any reason there is something you would like that is not in the menu please feel free to ask and we will try to accommodate you. For a worry free and memorable event please call Chef Raymone Inc. Breakfast, lunch, dinner, BBQ or any custom package.



Washington Lions Banquet Center 2018

Package #1 \$18.95 per person Friday, \$21.95 Saturday, \$17.95 Sunday

You choose

1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable, 1 Salad

Package #2 \$20.95 per person Friday, \$23.95 Saturday, \$19.95 Sunday

You choose

2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, 1 Salad

Package #3 21.95 per person Friday, \$24.95 Saturday, \$20.95 Sunday

You choose

3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, 1 Salad

Packages 1, 2, 3 all come with Bakery fresh Rolls and butter, Coffee Service, powdered cream, sugar, condiments, Standard china (dinner and salad plates, stainless flatware), paper napkins, disposable coffee cups, Compliments of the Chef: Assorted Relishes, 3 Chefs choice Side salads, Veggies & dip and Fresh Sliced Fruit, Cream Puffs & Éclairs or Cookies or Brownie Bites for Dessert, Soda, and Drink set-ups.

The Compliments of the Chef items are served with the buffet meal. If you ask those to be served prior to the meal there is an additional charge and the size will not be replenished. The request must be made at the time of final details.

Upgrade the Veggies & dip, Relishes and Fruit tray to Appetizer portions for \$2.00 per person with additional Cheese & crackers

See current price list for additional options to menu

Royal Evening Package \$30.95 per person

Includes 3 Entrées, 1 Pasta, 1 Starch, 2 Vegetables, 1 Salad, 5 Chefs choice Side salads, Dessert table with an Assortment of Mini Desserts, Linen Table Cloths and Napkins, Skirting, Full China, Stainless Flatware, Coffee Station, Assorted Rolls with butter, Fresh Fruit, Veggies and dip, Assorted Cheese and crackers and Assorted Relishes for Appetizers, Cake cutting and 2 Hot Appetizers. Package is based on 100 people or more.

Less than 100 people this package will not come with 2 Hot Appetizers.

Appetizer Choices- Teriyaki Steak Bites, Teriyaki Chicken Sticks, Cheese Quesadilla's, Jamaican Chicken Sticks, Sweet & Sour Meatballs, Swedish Meatballs, Italian Sausage Pieces, Kielbasa Sausage Pieces, Assorted Quiche, Hot Artichoke Dip

The above packages are based on 100 people and include 1 bartender.

Room Fee will apply as following-

Final count 75-99 \$100- room fee

Final count 50-74 \$200- room fee

Final count 25-49 \$300- room fee

All sales subject to a 6% sales tax and 18 % service charge. All prices subject to change with or without notice except with booked parties. We reserve the right to make substitutions if needed equal to or greater than original choice.

Beef Entrées

Roast Beef

Sliced top rounds served with Au Jus or Gravy

Carved Roast Beef (\$1.00 extra per person)

Top round of beef carved to order served with au jus (75-person min)

Sirloin Tips

Chunks of sirloin browned and simmered in a mushroom gravy served with egg noodles

Teriyaki Beef

(One of our most desired dishes)

Thin sliced beef marinated in our homemade teriyaki sauce with a recipe from our good friends in Hawaii

Swedish Meatballs

Hand rolled served in the chef's special gravy recipe

Home Style Meatballs

Hand rolled served in brown gravy

Sweet and Sour Meatballs

Seasoned hand rolled served in a sweet and sour sauce

Bourbon BBQ Meatballs

Hand rolled served with bacon & our Bourbon BBQ sauce

Italian Meatballs

Hand rolled Italian seasoned served with pasta sauce

Meatloaf with Gravy

Homemade with a very special recipe

Pepper Steak

Strips of sirloin stir-fried with green peppers and onions seasoned and served with a rich brown sauce

Prime Rib of Beef (\$5.00 extra per person)

Carved and served with horseradish and au jus.

New York Strip Steaks 12 oz. (\$5.00 extra per person)

Beef Tenderloin (\$5.00 extra per person)

Roasted and served with caramelized onions and mushrooms with a side of Béarnaise sauce

Beef Short Ribs (\$5.00 extra per person)

Braised Short Ribs in a rich tomato, red wine reduction

Chicken Entrées

Chicken Piccata

Hand breaded, sautéed and baked served with a lemon butter sauce

Dijon Chicken

Boneless skinless breast sautéed and baked in a velvety homemade honey Dijon sauce

Chicken Parmesan

Boneless skinless breast with a light Italian herbed breading and sautéed to a golden brown topped with marinara and imported cheese

Tuscan Chicken

Boneless skinless breast served in a creamy herb sauce with spinach & roasted red peppers

“Ono” (very good) Chicken

Boneless breaded breast seasoned & baked with a mushroom gravy & cheese

Chicken Marsala

Boneless breast sautéed and served with a creamy Marsala wine sauce with mushrooms and capers

Breaded Boneless Chicken Breast

Breaded with our special seasonings and sautéed to a golden brown

Grilled Chicken Breast

Boneless chicken breast marinated and grilled to perfection

Lemon Artichoke Chicken

Boneless breast sautéed and baked in a butter lemon sauce with artichokes

Orange Chicken

Breaded boneless skinless breast lightly browned served in a sauce made from fresh orange juice and seasoned with flavors from the Pacific

Macadamia Nut Encrusted Chicken

Breast (\$1.00 extra per person)

Our very own critically acclaimed. (Detroit News, Macomb Daily and the Hour Detroit Magazine)

Herbed Roasted Chicken

Pieces of chicken baked with select herbs and spices

BBQ Chicken

Assorted pieces or boneless breast of chicken (your choice) basted in Ray’s flavorful BBQ sauce

Southern Fried Chicken

Breaded and seasoned

Oven Roasted Turkey (\$1.50 extra per person)

*Whole roasted turkey taken off the bone by the Chef and served with our own gravy)
we can not control the quantity of white and dark meat since we use whole turkeys*

Chicken Fettuccine Alfredo

Succulent pieces of grilled chicken breast tossed with fettuccine noodles and Alfredo sauce

Chicken Linguine

Grilled chicken breast tossed in linguine with our garlic and oil sauce and topped with vegetables

Pork and Veal Entrées

Roasted Pork Loin

Tender pork loin baked with a sweet glaze

Baked Pork Chops

Hand breaded boneless pork chops with a savory blend of herbs and spices

Bacon Wrapped Pork Loin

*(\$1.00 extra per person)
Served with a maple glaze*

Pork Piccata

Hand cut and breaded pork loin browned and served with a lemon butter sauce

Macadamia Nut Encrusted

Pork Loin (\$1.00 extra per person)
A great dish!

Dijon Pork Loin

A whole pork loin baked and served with a creamy Dijon Sauce

Sesame Pork

Boneless pork loin marinated and served with an Asian sesame sauce

“Ono” (very good) Pork

Hand breaded boneless pork loin that is seasoned & baked with our own mushroom gravy & cheese

Sweet and Sour Pork

Hand cut strips of boneless pork loin stir-fried with peppers and onions and served with our sweet & sour sauce

Kalua Pork

Shredded moist pork just like you would get at a Hawaiian lu’au

Spiral Sliced Ham

Premium smoked ham cooked to perfection

Baby Back Ribs (\$3.50 extra per person)

1/4 slab serving with Ray’s own special BBQ sauce

Breaded Veal Cutlets

Golden brown breading seasoned with Italian herbs & served with a brown gravy

Veal Parmesan

Golden cutlet baked in our marinara sauce and mozzarella cheese

Vegetarian and Other Entrées

Eggplant Parmesan

Breaded and browned then baked in a marinara sauce topped with imported cheese

Cheese Stuffed Shells

Delicate cheese filling laced with a chunky tomato sauce

Lasagna Rolls

Rolled lasagna filled with blended cheeses and served with our marinara sauce

Meat Ravioli

Hearty baked in a savory tomato sauce

Vegetable Lasagna (\$1.00 extra per person)

The chef's secret recipe with a special blend of cheese and vegetables

Meat Lasagna (\$1.00 extra per person)

Homemade with lots of meat and a blend of cheese

Full selection of fish and seafood available

Baked Cod

Superb fish seasoned with herbs and spices and served with a tartar sauce

Italian Sausage

Fresh sausage sautéed with peppers and onions

Polish Smoked Kielbasa

Sautéed with seasoned sauerkraut

Cabbage Rolls (\$1.00 extra per person)

Hand rolled old recipe simmered in a tomato sauce

Pasta Choices

Macaroni & Cheese
Buttered Egg Noodles

OR

Mix & Match Pasta-

Choose 1 Pasta

Mostaccioli
Rotini
Spaghetti
Linguine
Fettuccine
Bow Tie

Choose 1 Sauce

Garlic and Oil
Hearty Tomato Sauce
Creamy Tomato Sauce
Meat Sauce (add 25 cents per person)
Alfredo (add 75 cents per person)
Roasted Garden Vegetables in Tomato Sauce (add 25 cents per person)
White Wine Herb Cream Sauce- (add 25 cents per person)

Gluten Free Pasta's above available \$1.00 additional per person

Premium pasta for only \$1.00 more per person

Cheese Stuffed Shells
Meat Lasagna
Vegetable Lasagna
Cheese Ravioli
Meat Ravioli
Cheese Tortellini
Potato Pierogi

Starch Choices

Mashed Potatoes

100% Real

Redskin Mashed Potatoes

Red skins mashed with roasted garlic

Redskin Parsley Potatoes

Parmesan Redskin Potatoes

Herb Roasted Redskin Potatoes

Tossed with oil & herbs

Smashed Redskin Potatoes

Smashed redskin potatoes covered with a garlic butter and cheese (add 50 cents per person)

Au Gratin Potatoes

Baby White Potatoes

Served in a dill butter sauce & fresh lemon zest

Parmesan Baby White Potatoes

Baked Potatoes

With sour cream and butter

Loaded Mashed Potatoes*(50 cents extra per person)

Real potatoes mashed with cheese, bacon & sour cream

Rice Pilaf

Wild Rice with Mushrooms

Stuffing

Vegetable Choices

Whole Green Beans

Served with almonds or diced tomato and bacon

Buttered Corn

Vegetable Medley

Carrots, broccoli and cauliflower

Key West Blend

Orange & Yellow Carrots and Green Beans

Broccoli:

*with Cheese Sauce
or Butter & Seasonings*

Cauliflower:

*with Cheese Sauce
or Butter & Seasonings*

Glazed Carrots

Scalloped Apples (50 cents extra per person)

Peas

Salad Choices

Tossed Salad

With Ray's homemade ranch and Italian dressing

Antipasto Salad (50 cents extra per person)

Lettuce, ham, salami and cheese tossed with Italian dressing

Mandarin Asian Salad (50 cents extra per person)

Greens with Mandarin oranges & crunchy noodles served with Poppy seed dressing on the side

Greek Salad (50 cents extra per person)

Traverse City Salad (50 cents extra per person)

Mixed greens, dried cherries, blue cheese, walnuts served with Raspberry vinaigrette dressing on the side

Caesar Salad (50 cents extra per person)

Potato Salad

Red Skin Dill Potato Salad

Macaroni Salad

Creamy Coleslaw

Greek Pasta Salad (50 cents extra per person)

Italian Pasta Salad

LATE NIGHT MUNCHIES

Sub's- 3 foot for \$45.00



Pizza trays- 24 slices for \$35.00



Coney Dog Bar- hot dogs, buns, Coney sauce & assorted toppings \$2.00 per person

Taco bar- taco meat, shells, lettuce, tomato, cheese & condiments \$3.00 per person



Deli trays- meats & cheeses, assorted breads & rolls, condiments \$3.95 per person

Mini appetizer package-

Choose any 4 appetizers for \$6.95 per person

Spinach dip & bread

Assorted finger sandwiches

Wing dings with sauce

Meatballs

Italian sausage pieces

Kielbasa pieces served with mustards

Hot artichoke dip

Veggies & dip



Late night sweet table & coffee station-

Coffee station served with assorted mini dessert trays

Feeds approximately 60 for \$75.00

This package can be added to any full catering package

Recommended serving 2 hours before the end of your event.

All sales subject to 6% sales tax & 18% service charge

2018 Price List, Options and Policies at Washington Lions Banquet Center

Desserts and Other

Cheesecake \$3.00 per person

Assorted Pies \$2.50 per person

Mini Sweets Table \$4.25 per person- assorted mini pastries and desserts

Ice Cream Sundae Bar \$3.00 per person

Popcorn Service \$100.00

If you would like a price for any additional food items please call for quote as no other food can be brought to hall with the exception of cakes. Fee's will be charged if food is brought into the hall without prior authorization from management.

Table Ware

Linen table cloths and skirting provided by Chef Raymone with our catering at banquet hall. Standard China provided with our catering- includes dinner and salad plate, stainless fork& knife and Translucent cups at the bar.

Full China \$2.00 per person includes dinner, salad, dessert plates, coffee cup at coffee station, water goblets, stainless fork & knife, linen napkins

The china price will be for the amount of place settings set up at the event

Chair Covers \$4.50 per chair set up/covered. Available in white, ivory and black w/ variety of sash colors.

Cake cutting \$50.00 fee with cake to be wrapped or served as dessert. Please provide napkins or plates& forks

Policies

A \$200.00 deposit is required to reserve a date for the hall. Weddings or Holidays require larger deposit. Chef Raymone requires a \$200.00 deposit too.

Please call your menu selections & final count 10 days prior to event.

We will accommodate the number of people confirmed with your final selections. We cannot be held responsible if more people show up including children not considered in count.

Compliment of the Chef items are portion sized for each event and are fillers for the buffet. If Chef Compliments run out we do not consider this running out of food.

Payment due 7 days before event with personal check, certified check, company check, organization check, money orders, cash or credit cards.

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