

Chef Raymone Catering
370 North Gratiot
Clinton Twp, MI 48036
586-465-0299
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.



Beef Entrées

Roast Beef

Tender sliced top round topped with beef gravy. Served medium well to well.

Carved Roast Beef (\$1.00 extra per person)

Top round of beef slow roasted and carved to order. Served with a side of au jus (75-person min)

Sirloin Tips

Pieces of sirloin steak browned and simmered in a mushroom gravy served over a bed of egg noodles

Teriyaki Beef **

Thin sliced beef marinated in our homemade authentic Hawaiian Teriyaki Sauce

Swedish Meatballs

Hand rolled meatballs served in the chef's special gravy recipe

Home Style Meatballs

Hand rolled meatballs served in a brown beef gravy

Sweet and Sour Meatballs

Hand rolled meatballs topped with a homemade sweet and sour sauce

Bourbon BBQ Meatballs **

Hand rolled meatballs with bacon and topped with our Bourbon BBQ sauce

Italian Meatballs

Hand rolled meatballs with Italian seasoning and topped with our marinara sauce

Meatloaf with Gravy

Tender hand prepared meatloaf topped with a beef gravy

Pepper Steak

Strips of sirloin steak sauteed with tri-color bell peppers and onions, and served with a rich Asian pepper sauce

Carved Prime Rib of Beef **

*(\$5.00 extra per person)
Slow oven-roasted Prime Rib of Beef, crusted with our special seasoning, and served with horseradish and au jus*

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

Beef Tenderloin (\$5.00 extra per person)

Slow roasted and served with caramelized onions and mushrooms

Beef Short Ribs (\$5.00 extra per person)

Braised Short Ribs in a rich tomato and red wine reduction

**** Chef Raymone Specialty**

Chicken Entrées

Chicken Piccata **

Lightly breaded boneless chicken breast topped with a lemon butter sauce and capers

Dijon Chicken

Breaded boneless chicken breast baked in a velvety honey Dijon sauce

Chicken Parmesan

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

Tuscan Chicken **

Lightly breaded boneless chicken breast served in a creamy white herb sauce with spinach & roasted red peppers

Ono Chicken **

Boneless breaded chicken breast seasoned and baked with a mushroom gravy and cheese. "Ono" means very good in Hawaiian, and that is exactly what this entrée entails

Chicken Marsala

Boneless chicken breast baked with a creamy Marsala wine sauce, mushrooms, and capers

Breaded Boneless Chicken Breast

Boneless skinless chicken breast seasoned with our special blend and baked to perfection

Grilled Chicken Breast

Boneless chicken breast marinated in our special marinade and grilled

Lemon Artichoke Chicken **

Boneless chicken breast baked in a luxurious lemon sauce and topped with artichokes

Orange Chicken

Breaded boneless skinless breast lightly browned, served in a homemade Hawaiian influenced orange sauce

Macadamia Nut Encrusted Chicken

Breast ** (\$1.00 extra per person)

Boneless chicken breast breaded in a special blend of macadamia nuts and served with a honey ginger glaze

Herbed Roasted Chicken

Pieces of chicken baked with our special herb seasoning

BBQ Chicken

Boneless chicken breast marinated in Ray's homemade BBQ sauce

Southern Fried Chicken

Breaded in our crispy batter and fried to perfection

Oven Roasted Turkey (\$1.50 extra per person)

*Whole roasted turkey carved by our Chefs and served with our homemade turkey gravy
Attn: We cannot control the quantity of white and dark meat since we use whole turkeys*

Pork and Veal Entrées

Roasted Pork Loin

Slow roasted pork loin topped with a sweet orange glaze

Baked Pork Chops

Hand breaded boneless pork chops baked with our special blend of herbs

Bacon Wrapped Pork Loin

(\$1.00 extra per person)

Full pork loin wrapped in bacon and served with a sweet glaze

Pork Piccata **

Lightly breaded pork loin topped with a lemon butter sauce and capers

Dijon Pork Loin

Slow roasted pork loin baked in a creamy Dijon glaze

Sweet and Sour Pork

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

Kalua Pork **

Hand shredded pork served just like it would be at an authentic 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 homemade BBQ sauce

Breaded Veal Cutlets

Hand breaded veal cutlets seasoned with Italian herbs & topped with a brown gravy

Veal Parmesan

Hand breaded, golden veal cutlets baked in our marinara sauce and mozzarella cheese

Ono Pork **

Pork loin seasoned and baked with a mushroom gravy and cheese. "Ono" means very good in Hawaiian, and that is exactly what this entrée entails

Vegetarian and Other Entrées

Eggplant Parmesan

Hand breaded, golden slices of eggplant baked in our marinara sauce and mozzarella cheese

Cheese Stuffed Shells

Delicious cheese filling baked in tender pasta shells, and served with our homemade marinara sauce

Lasagna Rolls

Rolled lasagna filled with creamy cheeses, and served with our marinara sauce

Meat Ravioli

Meat filled pasta baked in a hearty tomato sauce

Vegetable Lasagna **

*(\$1.00 extra per person)
Chef Ray's special recipe layered with a variety of creamy cheese and vegetables*

Meat Lasagna (\$1.00 extra per person)

Homemade lasagna made with hearty layers of meat, a variety of cheeses, and homemade marinara sauce

Full selection of fish and seafood available

Baked Cod

Mouthwatering fish seasoned with our special herb and spice rub, and served with a side of tartar sauce

Italian Sausage

Fresh Italian sausage sautéed with tri-color peppers and onions

Polish Smoked Kielbasa

Sautéed with seasoned sauerkraut

Cabbage Rolls (\$1.00 extra per person)

Hand rolled traditional recipe that is simmered in our homemade tomato sauce

Pasta Choices

Macaroni & Cheese
Buttered Egg Noodles
Mostaccioli- w/ Marinara Sauce
Mostaccioli w/ Meat Sauce (add 50 cents per person)
Rotini w/ Creamy Tomato Sauce
Linguine w/ Garlic and Oil
Fettuccine w/ Alfredo (add 75 cents per person)
Bow Tie w/ Garlic & Oil
Bow Tie / Creamy Tomato Sauce

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
Potato Pierogi

Starch Choices

Mashed Potatoes w/ Side Gravy
Redskin Mashed Potatoes
Redskin Parsley Potatoes
Parmesan Redskin Potatoes
Herb Roasted Redskin Potatoes
Smashed Redskin Potatoes (add 50 cents per person)
Au Gratin Potatoes
Baby White Potatoes
Parmesan Baby White Potatoes
Baked Potatoes
Served with side sour cream and butter
Loaded Mashed Potatoes*(50 cents extra per person)
Rice Pilaf
Stuffing

Vegetable Choices

Whole Green Beans:

With Butter & Seasonings

With Almonds

With Tomato & Bacon

Buttered Corn

Vegetable Medley

A medley of carrots, broccoli, and cauliflower

Key West Blend

A medley of orange carrots, yellow carrots, and green beans

Broccoli:

with Cheese Sauce

or Butter & Seasonings

Cauliflower:

with Cheese Sauce

or Butter & Seasonings

Glazed Carrots

Salad Choices

Substitute Tossed Salad with any of the following salads at 50 cents extra per person

Antipasto Salad

Lettuce, ham, salami and cheese served with Italian dressing on the side

Mandarin Asian Salad

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

Greek Salad

Traverse City Salad

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

Caesar Salad

Potato Salad

Macaroni Salad

Creamy Coleslaw

Greek Pasta Salad

Italian Pasta Salad

Washington Lions Banquet Center 2019

Package #1 \$19.95 per person Friday, \$22.95 Saturday, \$18.95 Sunday

You choose

1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable

Package #2 \$21.95 per person Friday, \$24.95 Saturday, \$20.95 Sunday

You choose

2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

Package #3 22.95 per person Friday, \$25.95 Saturday, \$21.95 Sunday

You choose

3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

Packages 1, 2, 3 all come with Tossed Salad with Ranch and Italian Dressings,
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,
Soda, and Drink set-ups.

The Compliments of the Chef items are served with the buffet meal.

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 \$31.95 per person

Includes 3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Tossed Salad, 3-6 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, 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.

2019 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 for all events.

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 by Washington Lions to reserve a date for the hall. Chef Raymone requires a \$200.00 deposit for events except a \$400.00 deposit for weddings or holidays.

Please call your menu selections & final count 14 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.

Our in-house recipes are unique to us and may be different than other venues. Your personal preference may be different than ours. We encourage you to ask any questions regarding our recipes or menu items.

Any comments or concerns must be addressed before or at the time of your event.

Payment due 7 days before event with personal check, certified check, company check, organization check, money orders, cash or credit cards. A 3% service fee applies to final payments with a credit card.