

THE PERFECT VENUE
BEGINS WITH

Alexander's

*Premier Catering Facility, Catering &
Event Management*

810.364.6650

www.showmealexanders.com

1200 Gratiot Blvd

Marysville, MI 48040

Testimonials

“Absolutely wonderful. The staff is very attentive and helpful. They know what they are doing. Facility is super clean and beautiful, including the restrooms. The food is amazing and hot. I have been here several times recently and it never disappoints.”

“The venue was beautiful, the food was good, the wait staff very attentive, and our bartender was the best!!”

“A great location for a reception or any other larger party. They have very well maintained guest areas and the food is always top notch. Kristin does an awesome job facilitating all the events and makes sure your event is great for you and your guests. Definitely would recommend for any event.”

“Second to none in St. Clair county to upscale events!”

“Good food. Friendly waitresses. Clean place. Most enjoyable time there”

“Beautiful banquet center- great for weddings, and other celebrations. This place is very clean and has a bar, dance floor and more. Also, the employees were very helpful and professional.”

“Held more than a handful events here and everything was excellent. The staff goes above and beyond to make sure everything is perfect.”

“Came here for a wedding and it was absolutely fantastic. The food was great, and the layout made buffet style meals quite efficient and simple. The actual venue seemed easy to customize, so it should make a great venue for any occasion.”

“First class all the way! Cannot wait to get back for the next event. The food is the best food I’ve ever eaten. Not kidding.”

“I went there for a friend’s wedding reception and the workers were wonderful. They took care of everything for us!”

Alexanders

Premier Banquet Facility & Catering

Gold Friday / Sunday All Inclusive Wedding Packages Special

\$46.95 per person

4 1/2 Hour Hall, 4 Hour Bar with Mixes, Liquor, Wine, Bud Light Bottles, Buffet Dinner, Full Length White Linen Tablecloths with White Linen Napkins, Centerpieces, Cake Cutting, Up Lighting, Set Up / Tear Down, Tax, Service Fee, and a Professional On Site Event Planner.

Gold Saturday All Inclusive Wedding Package Special

\$52.95 per person

5 1/2 Hour Hall, 5 Hour Bar with Mixes, Liquor, Wine, and Bud Light Bottles, Buffet Dinner, Full Length White Linen Tablecloths with White Linen Napkins, Centerpieces, Cake Cutting, Up Lighting, Set Up/ Tear Down, Tax, Service Fee, and a Professional On Site Event Planner.

Alexanders

Premier Banquet Facility & Catering

Platinum Friday / Sunday All Inclusive Wedding Packages Special

\$54.95 per person

Includes: Imported Cheese and Cracker Display, Fresh Vegetables & Dip, Fireworks Upon Bridal Entrance to Reception Room, Late Night Pizza

5 Hour Hall, 4 1/2 Hour Bar with all Mixes, Liquor, Wine, Bud Light Bottles, Buffet Dinner, Full Length White Linen Tablecloths with White Linen Napkins, Centerpieces, Cake Cutting, Up Lighting, Set Up/ Tear Down, Tax, Service Fee, and a Professional On Site Event Planner.

5 1/2 hour Hall with a 5 hour Bar - add \$5.00 per person

Platinum Saturday All Inclusive Wedding Package Special

\$60.95 per person

Includes: Imported Cheese and Cracker Display, Fresh Vegetables & Dip, Fireworks Upon Bridal Entrance to Reception Room, Late Night Pizza

5 1/2 Hour Hall, 5 Hour Bar with all Mixes, Liquor, Wine, Bud Light Bottles, Buffet Dinner, Full Length White Linen Tablecloths with White Linen Napkins, Centerpieces, Cake Cutting, Up Lighting, Set Up/ Tear Down, Tax, Service Fee, and a Professional On Site Event Planner.

Alexanders

*We appreciate your interest in hosting your special event at
Alexanders Premier Banquet Facility & Catering.*

Hor D'oeuvres

Champagne Toast Entrance \$4.00

Assorted Imported & Domestic Cheese & Crackers 3.00

Add fruit \$2.00

Served with vegetable crudité's and dip \$2.00

Italian Antipasto \$6.00

Assortment of Prosciutto, Salami,

Imported cheeses, pepperoncini and olives and crackers

Shrimp Crowns with Cocktail Sauce \$6.00

Brie Cheese & Pear Beggars Purse \$4.00 ea.

**Coconut Shrimp with Raspberry
Chambord Sauce \$5.00**

Crab Stuffed Mushroom Caps \$4.00

Asparagus Wrapped in Prosciutto \$4.00

Assorted Sushi Rolls with Wasabi & Ginger \$6.00

Mini Crab Cakes with Aioli Sauce \$5.00

Chicken Skewers with Orange Ginger \$4.00

Smoked Salmon Platter \$5.00 per person

Bacon Wrapped Sea Scallops \$3.00

Oyster Rockefeller \$3.00

Gourmet Mini Cocktail Franks in Puff Pastry \$3.00

Assorted Sushi - Market Price

**Chicken Tenderloin Skewers with Orange
Ginger Sauce \$4.00**

**Jumbo Stuffed Mushrooms with
Ground Sausage & Italian Meatball \$4.00**

Brushetta \$3.00

Vegetable Egg Rolls \$2.50

Quiche Danielle \$3.00
Spinach & Cheese

Meatballs \$3.00
Italian or Swedish

Boneless Chicken Tenderloin \$3.00
with assorted sauces

Italian Sausage with Peppers and Onions \$5.00

**Italian Sausage with Hungarian Peppers &
Zip Sauce \$5.00**

Caprese Skewers \$5.00

Hummus \$4.00

Tabouli \$4.00

Grape Leaves \$3.00
Meat or Veggie

Crispy Asparagus with Asiago \$3.00

**Tricolor Tortellini on a Skewer with
Pesto Sauce \$3.00**

Salmon Satay with Chili Lime \$4.00

- Tray-passed Hor D'oeuvres available upon request. Prices Per Person Plus Tax and Service Charge
- Butter Style Hor D'oeuvres add \$2 per person
- Ethnic Cuisine Available Upon Requests

Buffet Style

Includes Dinner, Rolls, Butter, Standard Open Bar
Friday/Sunday starting at \$46.95, Saturday starting at \$54.95

ENTREE SELECTIONS

(Choice of two)

Roast Sirloin of Beef

Sliced Roasted Center-Cut Sirloin topped with a Beef Au Jus

Breaded Chicken Marsala

Chicken Medallions topped with Marsala Wine Sauce with Mushrooms

Breaded Chicken Piccata

Breaded Chicken Medallions topped with a White Wine Lemon Sauce with Artichokes and Capers

Italian Sausage and Peppers

Fresh Italian Sausage Sautéed with Mild Peppers and Onions

Italian Sausage with Hungarian Peppers & Zip Sauce

Swedish or Italian Meatballs

Served with Selective Sauces

Fresh or Smoked Kielbasa

Fresh or Smoked Kielbasa served with Sauerkraut

Parmesan Baked Cod

Prepared with the Chefs Special Housemade Sauce and Baked to Perfection

Baked Lasagna

Meat or Vegetarian

Breaded Parmesan Chicken

Housemade Marinara, Fresh Shredded Parmesan, and Fresh Basil

Rosemary Chicken

Baked Chicken Breast Marinaded in a Housemade Rosemary Cream Sauce

Tuscan Chicken

Tender Chicken breast served in a lemon cream sauce, fresh spinach, and sun dried tomatoes

Breaded Bone-In Baked Chicken

Hand Breaded with Italian & Panko Bread Crumbs

Chicken Alfredo

Baked Chicken Breast in a Housemade Alfredo Sauce

Roast Turkey

Thinly Sliced Tender White/Dark Meat in Turkey Gravy

Pork Tenderloin

Thinly Sliced in a Pork Wine Gravy with Fuji Apple & Dried Cranberries

Prime Rib Market Price

Salmon \$4.00 more per person

PASTA SELECTIONS

(Choice of one: \$2 per person for second pasta)

Penne with Marinara Sauce

Penne Pasta topped with Alexander's Marinara Tomato Sauce

Penne Alfredo Pasta

Penne Pasta Tossed in a Creamy Alfredo Sauce

Cheese Ravioli in Creamy Pesto Sauce

Penne with Palamino

Penne Pasta Tossed in a Housemade Marinara with a Cream Sauce Blend

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Garlic Scalloped Potatoes

Wild Rice

Garlic Parmesan Mashed Potatoes

Mashed Potatoes with Gravy

Cheese Potatoes

VEGETABLE SELECTIONS

(Choice of one)

Riviera Blend

Yellow Wax Beans, Green Beans, and Baby Carrots

Normandy Blend

Cauliflower, Broccoli, Carrots, Zucchini, Green Beans

Sicilian Blend

Red Pepper, Broccoli, Yellow Carrots, Green Beans

Green Bean Almondine

With Slivered Almonds

Honey Glazed Carrots

Topped with Drawn Butter, Sugar, and Honey

Asparagus \$3.00 more per person

Broccoli & Cauliflower Medley

SALAD SELECTIONS

(Choice of one, Add Second Dressing .50 per person)

Tossed Garden Salad

Served with House Italian Dressing or Ranch

Caesar Salad \$1.00 more per person

Spring Mix Salad \$1.00 more per person

Served with Raspberries, Blackberries and Red Onion with a Raspberry Cabernet Vinaigrette

Family Style

Includes Dinner, Rolls, Butter, Standard Open Bar
Friday/Sunday starting at \$54.95, Saturday starting at \$60.95

ENTREE SELECTIONS

(Choice of two)

Roast Sirloin of Beef

Sliced Roasted Center-Cut Sirloin topped with a Beef Au Jus

Breaded Chicken Marsala

Chicken Medallions topped with Marsala Wine Sauce with Mushrooms

Breaded Chicken Piccata

Breaded Chicken Medallions topped with a White Wine Lemon Sauce with Artichokes and Capers

Italian Sausage and Peppers

Fresh Italian Sausage Sautéed with Mild Peppers and Onions

Italian Sausage with Hungarian Peppers & Zip Sauce

Swedish or Italian Meatballs

Served with Selective Sauces

Fresh or Smoked Kielbasa

Fresh or Smoked Kielbasa served with Sauerkraut

Parmesan Baked Cod

Prepared with the Chefs Special Housemade Sauce and Baked to Perfection

Baked Lasagna

Meat or Vegetarian

Breaded Parmesan Chicken

Housemade Marinara, Fresh Shredded Parmesan, and Fresh Basil

Rosemary Chicken

Baked Chicken Breast Marinaded in a Housemade Rosemary Cream Sauce

Tuscan Chicken

Tender Chicken breast served in a lemon cream sauce, fresh spinach, and sun dried tomatoes

Breaded Bone-In Baked Chicken

Hand Breaded with Italian & Panko Bread Crumbs

Chicken Alfredo

Baked Chicken Breast in a Housemade Alfredo Sauce

Roast Turkey

Thinly Sliced Tender White/Dark Meat in Turkey Gravy

Pork Tenderloin

Thinly Sliced in a Pork Wine Gravy

Prime Rib Market Price

Salmon 4.00 more per person

PASTA SELECTIONS

Penne with Meat Sauce

Penne Pasta topped with Alexander's Tomato Sauce

Penne Alfredo Penne

Penne Pasta Tossed in a Creamy Alfredo Sauce

Penne with Palamino

Penne Pasta Tossed in a Housemade Marinara with a Cream Sauce Blend

Cheese Ravioli in Creamy Pesto Sauce

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Scalloped Potatoes

Wild Rice Pilaf

Garlic Parmesan Mashed Potatoes

Mashed Potatoes with Gravy

Cheese Potatoes

VEGETABLE SELECTIONS

(Choice of one)

Riviera Blend

Yellow Wax Beans, Green Beans, and Baby Carrots

Normandy Blend

Cauliflower, Broccoli, Carrots, Zucchini, Green Beans

Sicilian Blend

Red Pepper, Broccoli, Yellow Carrots, Green Beans

Green Bean Almondine

With Slivered Almonds

Honey Glazed Carrots

Topped with Drawn Butter, Sugar, and Honey

Broccoli & Cauliflower Medley

Asparagus \$3.00 more per person

SALAD SELECTIONS

(Choice of one, Add Second Dressing .50 per person)

Tossed Garden Salad

Served with House Italian Dressing or Ranch

Caesar Salad \$1.00 more per person

Spring Mix Salad \$1.00 more per person

Served with Raspberries, Blackberries and Red Onion with a Raspberry Cabernet Vinaigrette

Plated Dinners

Includes Dinner, Rolls, Butter, Standard Open Bar

ENTREE SELECTIONS

Duet Filet Mignon with Lobster Tail *Market Value*

Duet Filet Mignon with Boneless Breast of Chicken
(Available with choice of sauce)

• \$79.95

Broiled New York Strip with Zip Sauce

• \$69.95

Roast Prime Rib of Beef Au Jus

• \$67.95

Boneless Breast of Chicken

Available with choice of sauce

• \$48.95

Filet Mignon with Zip Sauce

• \$65.95

Baked Alaskan Cod

• \$48.95

Broiled Salmon Served with Creamy Dill Sauce

• \$52.95

PASTA SELECTIONS

(Pricing Available)

Penne with Meat Sauce

Penne Pasta Topped with Alexander's Tomato Sauce

Penne Alfredo

Penne with Palamino

Penne Pasta Tossed in a Housemade Marinara with a Cream Sauce Blend

Pesto Ravioli

Cheese Ravioli tossed in a creamy pesto sauce

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Scalloped Potatoes

Wild Rice

Garlic Parmesan Mashed Potatoes

Mashed Potatoes with Gravy

Cheese Potatoes

VEGETABLE SELECTIONS

(Choice of one)

Riviera Blend

Yellow Wax Beans, Green Beans, and Baby Carrots

Normandy Blend

Cauliflower, Broccoli, Carrots, Zucchini, Green Beans

Sicilian Blend

Red Pepper, Broccoli, Yellow Carrots, Green Beans

Green Bean Almondine

With Slivered Almonds

Honey Glazed Carrots

Topped with Drawn Butter, Sugar, and Honey

Asparagus \$3.00 more per person

SALAD SELECTIONS

(Choice of one)

Tossed Garden Salad

Served with House Italian Dressing or Ranch

Caesar Salad

Spring Mix Salad - \$1.00 More

Served with Raspberries, Blackberries and Red Onion with a Raspberry Cabernet Vinaigrette

Additional Selections

Price Per Person

DESSERTS

Fruit Platter \$5.00

Assorted Cake Display \$6.00

Ice Cream Sundae Bar \$8.00

Banana Foster Crepes \$8.50

Flaming Jubilee \$9.50

Crepe Station \$8.50

Chocolate Chip Cookies \$4.00

*Warm Fresh-Baked Chocolate
Chip Cookies*

LATE NIGHT SELECTIONS

Pepperoni or Cheese Pizza \$4.00

Coney Dogs \$4.00

TIME & BAR SELECTIONS

- 1 hour on a Friday/Sunday (1 hour bar/1 hour hall) \$8.00 per person
 - 30 minutes (30 minutes bar/30 minutes hall) \$5.00 per person
 - 30 minutes just ceremony - \$300.00
 - Colored Polyester Napkins .50
 - Black Colored Polyester Tablecloth \$12.00

VALET

\$300 for first 100 guests

\$100 for every 50 more after

1 hour rehearsal \$150.00

Ice Sculptures also Offered at an Additional Cost

Bar Selections

Standard Bar

Vodka

Scotch

Whiskey

Rum

Gin

Bourbon

Coconut Rum

Peach Schnapps

White Zinfandel

Chardonnay

Merlot

Cabernet

Labatt's Blue Light

Premium Bar \$8.95

Absolute Vodka

Canadian Club Whiskey

JB Scotch

Tanqueray Gin

Captain Morgan Rum

Bacardi Rum

Coconut Rum

Peach Schnapps

Jim Beam Bourbon

Moscato

Chardonnay

Merlot

Cabernet

Labatt's Blue Light

