



## WEDDING PACKAGE

\$32.95 + tax  
(MINIMUM 150 PERSONS)

\$33.95 + tax  
(LESS THAN 150 PERSONS)

*Buffet Dinner with 2 Entrees & 1 Pasta,  
Choice of 1 Potato and 1 Vegetable.  
Includes gratuity, Package Bar,  
white linens and complete table setup*

5-Hour package bar includes most premium liquors, beer and imported wine (\$13.95 + tax & gratuity for package bar without wedding package). Top Shelf Liquor an additional \$3.00 per person. Every additional hour of Bar is \$2.00 per person.

Package Bar without the wedding package is \$13.95 plus tax and gratuity.

### PUNCHES:

Fruit .....\$35.00/2 gallons  
Sherbet .....\$40.00/2 gallons  
With Rum .....\$45.00/2 gallons  
Champagne .....\$60.00/2 gallons

### **CHOCOLATE FOUNTAIN**

with fresh fruits, pretzels, etc. now available

**Minimum Price for Weekend functions without package bar is \$20 per person.** This includes a Buffet Style Dinner, soft drinks, tax & gratuity. Please call for prices for other dinners on weekends.

Imported Wine served by the bottle at \$13.95 plus tax & gratuity per bottle. Other bottled wines available at varying cost.

House Champagne Imported Austi served by the bottle at \$13.95 plus tax & gratuity.

*Prices in effect as of April 21, 2008  
Menu subject to change due to market conditions*

## BANQUET REQUIREMENTS:

1. All food and beverage must be prepared and served by Symposium Catering.
2. A Minimum of 35 guests is required to book a banquet room.
3. A charge of \$10 will be added for every person less than 35.
4. Additional charge of \$1 per person for carving.
5. Additional cost of \$150.00 for setup and cleaning will be added for each event.
6. Security is required when liquor is served. The cost is \$25/hr – 6 hour minimum.
7. State Tax is figured at 7% and will be added to each event.
8. Gratuity is 15% and will be added to all events unless otherwise noted.
9. Symposium Catering must receive a confirmed count at least TWO WEEKS prior to the event. If fewer guests attend, you will be allowed to take home the extra food (only served plated dinners — not buffets). Additional guests will be charged the agreed price per person.

### ADDITIONAL INFORMATION

Symposium Catering can assist with suggestions for Florists, D.J. Service, Photographers and Bakeries. Please, No Balloons or Confetti.

Beveled mirrors and bowls with marbles and/or floating candles are available at \$3.95 per table.

Colored napkins, linens, and chair covers are available at varying cost.

Wedding Ceremonies included with a Wedding Package are welcome. Additional cost is \$200.00

### HALL RENTAL DETAILS

HALL RENTAL FOR FRI-SAT-SUN  
LARGE BANQUET HALL UP TO 550 -- \$600  
DEPOSIT OF \$300 TO HOLD DATE  
SMALL DINING ROOM UP TO 80 -- \$100  
BALANCE DUE TO ORAK ON OR BEFORE  
ONE WEEK PRIOR TO EVENT

FREE HALL RENTAL ~ MONDAY - THURSDAY  
ASK FOR DETAILS

# *Symposium Catering*



## *Banquet Menu*



**ORAK SHRINE CENTER**  
3848 N. Frontage Rd.  
Michigan City, IN 46360

**Michael Karayannis**  
219-873-1826



## BREAKFAST MENU

7:00AM – 11:00AM

**Continental Breakfast** ..... \$6.50 + T & G  
Assorted Cake & Sweet Rolls, Juice, Coffee & Tea

**Corporate Breakfast**..... \$8.00 + T & G  
Eggs, Bacon, Sausage Links or Ham, Biscuits, Jam,  
Juice, Coffee & Tea

**Breakfast Delight** .....\$9.00 + T & G  
Eggs, Bacon, Sausage Links or Ham, Biscuits, Jam,  
Juice, Fresh Fruit, Coffee & Tea

*Breakfast Functions are charged a 20% Gratuity  
rather than the usual 15%*

## APPETIZERS with DINNER



**Crudités and Cheese** ..... \$2.50 + T & G  
Fresh Vegetable Platter and Assorted Cheeses  
Served with Dip and Crackers

**House Hors D'oeuvres** ..... \$3.95 + T & G  
Meatballs, Italian Sausage, Vegetables, Assorted Cheeses

**Chef's Hors D'oeuvres** ..... \$5.25 + T & G  
Stuffed Mushroom Dijon, Meatballs, Italian Sausage, Chicken  
Wings, Fresh Vegetables & Assorted Cheeses

**Iced X-Large Shrimp Cocktail and  
Crab Meat Flakes** ..... \$5.25 & T & G

*All of the above prices are for Parties Serving  
Appetizers with Dinner. Prices for Parties Serving  
ONLY Appetizers, start at \$10/person + T & G.*

*\*Note: We offer and take suggestions for  
Food & Pastry Selections*

## LUNCHEONS

Mon – Thurs. 11AM – 4PM

**Chicken Marsala** ..... \$11.95 + T & G  
Chicken Breast with Marsala Wine, Mushrooms & Herbs.  
Served with Rice & European Vegetables

**Stuffed Chicken Florentine** ..... \$11.95 + T & G  
Spinach with Garlic, Onions, Peppers, Pine Nuts, Prosciutto,  
Fontinala Cheese & Herbs.

**Chicken Shish – Kebob** ..... \$11.95 + T & G  
Served with Rice Pilaf & Green Beans

**Grecian Chicken** ..... \$11.95 + T & G  
Oven Baked Chicken with Greek Herbs, Rice or Oven Potato,  
Green Beans

**Roast Turkey or Pork Loin** ..... \$11.95 + T & G  
Served with Dressing, Potato, Normandy Vegetables.

**Baked Alaskan Salmon** ..... \$13.95 + T & G  
Served with Rice and California Vegetables

**Butterfly Shrimp** ..... \$12.95 + T & G  
Served with Rice or Oven Potatoes, Vegetables

**Stuffed Pork Chop** ..... \$11.95 + T & G  
Stuffed with Bread Stuffing, Potato, Vegetables

**Baked Meatloaf** ..... \$10.25 + T & G  
Homemade served with Mashed Potatoes, Vegetables

**Country Fried Steak** ..... \$10.25 + T & G  
Served over Biscuit sauce, Mashed Potatoes, Vegetables

**Lasagna or Spinach** (.50 extra) ..... \$10.95 + T & G  
Homemade, served with Garlic Bread

**BUFFET STYLE LUNCH** ..... \$13.95 + T & G

MINIMUM 35 PERSONS

**Choice of Two:** Beef, Baked Chicken, Turkey, Ham, Pork Loin,  
Mostaccioli, Sausage & Sauerkraut. Choice of Oven Baked, Parsley,  
or Mashed Potato. Choice of Green Beans Almondine, Greek Style,  
or California Vegetables.  
*The above include Salad or Soup, Bread & Butter, Coffee & Tea*

**Croissant with Chicken or Tuna** ..... \$9.95 + T & G  
CHICKEN BREAST ON BUN OR DELI SANDWICH  
PLUS A VARIETY OF SANDWICHES ON REQUEST.  
Served with Soup or Salad

## EVENING BANQUETS

6:00 pm – Midnight

**Chicken Marsala** ..... \$15.95 + T & G  
Chicken Breast with Marsala wine sauce, Mushrooms & Herbs.  
Served with Rice & Caribbean Vegetables  
**with Mesquite-Glazed Shrimp** ..... \$17.95 + T & G

**Alaskan Salmon** ..... \$15.95 + T & G  
Filet of Salmon baked with special herbs and topped with Lemon-  
Cream Sauce. Served with Rice or Potato, Caribbean Vegetables  
**with Chicken Breast** ..... \$17.95 + T & G

**Grecian Chicken** ..... \$15.95 + T & G  
½ Baked Chicken with Greek herbs. Served with Oven Lemon  
Potato or Rice, and Green Beans

**Prime Rib of Beef Au Jus** ..... \$18.95 + T & G  
Served with Homemade Horseradish sauce, Potato, Vegetable  
**with Mesquite-Glazed Shrimp** ..... \$20.95 + T & G

**Medallions of Beef Tenderloin** ..... \$18.95 + T & G  
Slices of Filet Mignon topped with Bordelaise sauce  
**with Chicken Breast** ..... \$20.95 + T & G

**Chateaubriand** ..... Market Price + T & G  
Roasted Filet Mignon sliced with Bordelaise sauce, served with  
Potato, Vegetable

## BUFFET STYLE DINNERS

**CHOICE OF 2 ENTREES & 1 PASTA:** ..... \$16.95 + T & G  
(Served Family Style) ..... \$20.95 + T & G  
**CHOICE OF 2 ENTREES:** ..... \$14.95 + T & G  
(Served Family Style) ..... \$17.95 + T & G

**INCLUDES CHOICE OF 1 POTATO AND 1 VEGETABLE**  
Roast Sirloin of Beef, Baked or Grecian Chicken, Sausage and  
Sauerkraut, Roast Turkey, Virginia Ham w/Fruit Glaze, Mostaccioli  
with Marinara or Alfredo Sauce, Roast Pork Loin  
**POTATO:** Mashed Potato with Gravy, Garlic Mashed, Parsley  
Potato, Oven Baked, or Rainbow Rice Pilaf  
**VEGETABLE:** Green Beans Almondine, Greek Style Green  
Beans, California, Normandy or Riviera Vegetables

*All of the above served with Salad, Bread & Butter, Coffee & Tea  
Includes white table covers, napkins, china, silver, glassware*