



## PRIVATE DINING MENUS

DAVID PENDY, OUR FOUNDER, WAS A TIRELESS RESTAURATEUR AND WORLD CLASS HOST. OFFERING A WARM, INVITING DINING ROOM, COUNTRY CLUB-LIKE BAR AND GENEROUS HOSPITALITY WAS HIS THING.

WHEN YOU BOOK A PRIVATE EVENT AT PENDY'S, EVERY DETAIL WILL BE EXECUTED FLAWLESSLY. JUST HOW DAVID WOULD HAVE WANTED IT. NO COMPROMISES. IT'S HOW WE HONOR AND UPHOLD HIS VALUES TO HELP YOU CELEBRATE A PERFECT RELAXING CLASSIC EVENT.

SUSAN PENDY

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## PRIVATE DINING MENU #1

### SOUP

CREAM OF TOMATO BASIL SOUP

PARMESAN CRISP

LAVOSH & FRENCH BAGUETTE SERVICE

### ENTRÉE

GUESTS CHOICE ON DAY OF THE EVENT

CLASSIC COBB SALAD

*romaine, poached chicken, bacon, chopped egg, tomato, cheddar cheese, avocado, scallions, blue cheese, house vinaigrette*

FRENCH DIP

*extra lean shaved prime rib on French bread, swiss cheese, au jus, French fries*

OSSO BUCO RAVIOLI

*braised beef ravioli, diced roma tomato, parmesan cheese, vodka sauce*

### DESSERT

TURTLE TERRINE

*rich chocolate brownie layered with vanilla ice cream, topped with gooey caramel & toasted pecans*

COFFEE TEA SODA SERVICE INCLUDED

\$40

PLUS 6% SALES TAX & 20% GRATUITY



## PRIVATE DINING MENU #2

### APPETIZER

SERVED FOR THE TABLE

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

CALAMARI (+ \$4 PER GUEST)

### SALAD

CATALINA SALAD

*romaine, chopped cauliflower, tomato, crumbled bacon, blue cheese, white French dressing  
lavosh & French baguette service*

### ENTRÉE

GUEST'S CHOICE ON THE DAY OF THE EVENT

HONEY MUSTARD GLAZED SALMON

*grilled salmon, house vegetables, mashed potatoes*

TENDERLOIN BORDELAISE

*tenderloin tips, sauteed wild mushrooms, shallots, burgundy demi- glace,  
house vegetables, mashed potatoes*

MUSHROOM CAVATELLI PASTA

*grilled chicken breast, mushroom duxelles, cavatelli pasta, panna cream sauce*

### DESSERT

TURTLE TERRINE

*rich chocolate brownie layered with vanilla ice cream,  
topped with gooey caramel & toasted pecans*

COFFEE TEA SODA SERVICE INCLUDED

\$50

PLUS 6% SALES TAX & 20% GRATUITY



## PRIVATE DINING MENU #3

### APPETIZER

SERVED FOR THE TABLE

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

SHRIMP COCKTAIL + \$5 PER GUEST

### SALAD

CAESAR SALAD

*romaine, parmesan cheese, anchovies, croutons, caesar dressing  
lavosh & French baguette service*

### ENTRÉE

GUEST'S CHOICE ON THE DAY OF THE EVENT

NORTHERN WHITEFISH

*broiled, lemon caper beurre blanc, house vegetables, mashed potatoes*

8 OZ PRIME RIB

*slow roasted, au jus, horseradish cream sauce, house vegetables, mashed potatoes*

CHICKEN LIMONE

*pan roasted chicken breast, lemon caper beurre blanc sauce, house vegetables, mashed potatoes*

### DESSERT

TURTLE TERRINE

*rich chocolate brownie layered with vanilla ice cream,  
topped with gooey caramel & toasted pecans*

COFFEE TEA SODA SERVICE INCLUDED

\$60

PLUS 6% SALES TAX & 20% GRATUITY



## PRIVATE DINING MENU #4

### APPETIZER

SERVED FOR THE TABLE

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

SHRIMP COCKTAIL

SEARED AHI TUNA

### SALAD

ICEBERG WEDGE

*blue cheese, crumbled bacon, tomato, blue cheese dressing  
lavosh & French baguette service*

### ENTRÉE

GUEST'S CHOICE ON THE NIGHT OF THE EVENT

8 OZ FILET MIGNON

*char-broiled, mushroom jus lie, house vegetables, potato flan*

14 OZ PRIME RIB

*slow roasted, au jus, horseradish cream sauce, house vegetables, potato flan*

CAPER CRUSTED SALMON

*pan seared salmon, capers, house vegetables, potato flan*

CHICKEN ST. LUCY

*sauteed chicken breast, olives, capers, roasted red peppers, lemon garlic,  
white wine, house vegetables, potato flan*

### DESSERT

CREAM BRULLE

*fresh berries*

COFFEE TEA SODA SERVICE INCLUDED

\$90

PLUS 6% SALES TAX & 20% GRATUITY