



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

\$45

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

\$55

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

\$65

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