

# FAMILY & BUFFET STYLE DINNER

CHOICE OF SOUP OR PASTA  
SOUP choice of one

- Tomato Bisque
- Potato Leek
- Cream of Broccoli
- Cream of Mushroom
- Ukrainian Borsch
- Minestrone
- Homemade Chicken with Egg Drop Noodles
- Acini De Pepe Chicken

PASTA choice of one

- Mostaccioli with Marinara Sauce
- Bow Tie Pasta with Butter & Parmesan Cheese
- Pasta Alfredo

\*SALAD choice of one

- Garden Salad with House Dressing
- Caesar Salad

\*Salad is served with warm Rolls and Butter

A Relish Tray & Assorted Cold Salads are included with **Buffet Style Service only**

ENTREES choice of two

- Stuffed Cabbage Rolls in Tomato Sauce
- Meatballs in Mushroom Sauce
- Fresh or Smoked Kielbasa with Sauerkraut
- Roasted Bone-in Chicken with choice of Sauce
- Boneless Breaded, Grilled or Sautéed Chicken with choice of Sauce
- Roast Baron of Beef Au Jus
- Beef Sirloin Tips in Mushroom and Wine Sauce
- Porkchops with Apple Sauce
- Smothered Style Porkchops with Mushrooms and Onions
- Cracker Crusted White Fish
- Broiled Cod with Corn Relish
- Chicken Kiev **+\$2.50**
- Salmon Stuffed with Crabmeat **+\$2.50**
- City Chicken **+\$2.50**
- Grilled Salmon with Citrus Butter **+\$2**
- Pork Tenderloin Wrapped in Bacon **+\$2.50**
- Boursin Cheese Stuffed Chicken Wrapped in Prosciutto **+\$2.50**

POTATO choice of one

- Rosemary Roasted Red Skins
- Parslied Butter Potatoes
- Baked Au Gratin
- Potato Anna **+\$1**
- Buttermilk Mashed Red Skins
- Seasoned Whipped Potato with Gravy
- Potato and Cheese Varenyky (Pierogies) **+\$1**

VEGETABLE choice of one

- Green Beans with Almonds
- Baby Belgian Carrots
- Peas and Carrots
- Buttered Corn
- California Blend
- Prince Edward Blend
- Normandy Blend
- Roasted Asparagus with Parmesan Cheese **+\$1.50**
- Seasonal Grilled Vegetable **+\$1.50**

DESSERT Choice of one

- Chocolate or Strawberry Sundaes
- Spumoni
- Raspberry Sherbet
- Apple Pie
- Lemon Meringue Pie
- Cherry Pie
- Chocolate Cake
- Cherries Jubilee
- Cheese Cake with Strawberry Topping **+\$1.50**
- Bananas Foster **+\$1**

## SILVER PACKAGE ALSO INCLUDES:

- Open Standard Bar
- White, Ivory or Black Table Linens
- Choice of Linen Napkin Color
- Cutting & Serving of Wedding Cake
- Hors d' Oeuvres upon Arrival (Cheese, Crackers and Vegetable Tray)
- 5 Hours of Hall and Bar Service



## 2026 SILVER WEDDING PACKAGE



### BUFFET STYLE DINNER

**\$38** per person (Friday & Sunday)  
**\$40** per person (Saturday)  
**\$34** per person (Monday-Thursday)

### FAMILY STYLE DINNER

**\$40** per person (Friday & Sunday)  
**\$42** per person (Saturday)  
**\$36** per person (Monday-Thursday)

All prices are subject to **15% Event Fee**  
and **6% Sales Tax**

26601 Ryan Rd.  
Warren, MI 48091  
(586)757-8130  
[www.uccwarren.com](http://www.uccwarren.com)



# **2026 GOLD WEDDING PACKAGE**



26601 Ryan Rd.  
Warren, MI 48091  
(586)757-8130  
www.uccwarren.com

## **FAMILY & BUFFET STYLE DINNER**

**SOUP** choice of one (included with Family Style Service only)

- Tomato Bisque
- Potato Leek
- Cream of Broccoli
- Cream of Mushroom
- Ukrainian Borsch
- Minestrone
- Homemade Chicken with Egg Drop Noodles
- Acini De Pepe Chicken

**PASTA** choice of one

- Mostaccioli with Marinara Sauce
- Bow Tie Pasta with Butter & Parmesan Cheese
- Pasta Alfredo

**\*SALAD** choice of one

- Garden Salad with House Dressing
- Caesar Salad
- \*Salad is served with warm Rolls and Butter

A Relish Tray & Assorted Cold Salads are included with Buffet Style Service only

**ENTREES** choice of two

- Stuffed Cabbage Rolls in Tomato Sauce
- Meatballs in Mushroom Sauce
- Fresh or Smoked Kielbasa with Sauerkraut
- Roasted Bone-in Chicken with choice of Sauce
- Boneless Breaded, Grilled or Sautéed Chicken with choice of Sauce
- Roast Baron of Beef Au Jus
- Beef Sirloin Tips in Mushroom and Wine Sauce
- Porkchops with Apple Sauce
- Smothered Style Porkchops with Mushrooms and Onions
- Cracker Crusted White Fish
- Broiled Cod with Corn Relish
- Chicken Kiev **+\$2.50**
- Salmon Stuffed with Crabmeat **+\$2.50**
- City Chicken **+\$2.50**
- Grilled Salmon with Citrus Butter **+\$2**
- Pork Tenderloin Wrapped in Bacon **+\$2.50**
- Boursin Cheese Stuffed Chicken Wrapped in Prosciutto **+\$2.50**

**POTATO** choice of one

- Rosemary Roasted Red Skins
- Parslied Butter Potatoes
- Baked Au Gratin
- Potato Anna **+\$1**
- Buttermilk Mashed Red Skins
- Seasoned Whipped Potato with Gravy
- Potato and Cheese Varenyky (Pierogies) **+\$1**

**VEGETABLE** choice of one

- Green Beans with Almonds
- Baby Belgian Carrots
- Peas and Carrots
- Buttered Corn
- California Blend
- Prince Edward Blend
- Normandy Blend
- Roasted Asparagus with Parmesan Cheese **+\$1.50**
- Seasonal Grilled Vegetable **+\$1.50**

**DESSERT** Choice of one

- Chocolate or Strawberry Sundaes
- Spumoni
- Raspberry Sherbet
- Apple Pie
- Lemon Meringue Pie
- Cherry Pie
- Chocolate Cake
- Cherries Jubilee
- Cheese Cake with Strawberry Topping **+\$1.50**
- Bananas Foster **+\$1**

### **GOLD PACKAGE ALSO INCLUDES:**

- Open Standard Bar
- White, Ivory or Black Table Linens
- Choice of Linen Napkin Color
- Cutting & Serving of Wedding Cake
- Champagne Toast for All Guests
- Hors d' Oeuvres upon Arrival (Cheese, Crackers and Vegetable Tray)
- White Chair Covers with Choice of Sash Color
- 6 Hours of Hall and Bar Service



### **BUFFET STYLE DINNER**

**\$46** per person (Friday & Sunday)  
**\$48** per person (Saturday)  
**\$42** per person (Monday-Thursday)

### **FAMILY STYLE DINNER**

**\$48** per person (Friday & Sunday)  
**\$50** per person (Saturday)  
**\$44** per person (Monday-Thursday)

All prices are subject to **15% Event Fee**  
and **6% Sales Tax**