



36470 Moravian, Clinton Township, Mich. 48035

Phone: (586) 792-7256

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E-Mail: jimsajos@aol.com

The Place With Great Taste

www.sajos.net

Banquet Information

Ideal for Weddings, Bridal Showers, Baby Showers, Office Parties, Rehearsal Dinners, Holiday Parties, Graduation Parties and Memorial Luncheons.

BANQUET SUITES:

Cabernet Room 20 People

Regency Room 60 People (minimum of 25 people)

Ambassador Room 90 People (minimum 50 people)

Ambassador Room and Regency Room combined 140 People (minimum 90 people)

Ideal for Weddings, Bridal Showers, Baby Showers, Office Parties, Rehearsal Dinners, Xmas Parties, Graduation Parties and Memorial Luncheons. No matter what the occasion is for, you and your Guests will enjoy a Quality Meal in a relaxed setting for a reasonable price.

All banquets are limited to Four hours, December and May banquets are limited to three hours.

\$100.00 each additional hour.

All banquet menus reflect pricing for groups of 20

BOOKING REQUIREMENTS: (\$50.00 Cabernet, \$100.00, Regency, \$200.00 Ambassador)

NON REFUNDABLE deposit due at time of booking,

Full deposit will be refunded or deducted upon completion of function, providing theft or damage does not occur.

PAYMENT and OTHER CHARGES: Full payment of banquet is due the day of the function, any additional costs incurred is due the day of function, Payments accepted in Cash, Personal or Company Check with proper ID & credit card. (Credit Card payments are subject to a 5% additional charge. There will be a \$50.00 charge on all returned checks. All Payments paid with Trade First. are subject to a \$50.00 cash room charge and an additional 10% cash charge.

ADDITIONAL FEES: All banquets are subject to a fee of \$35.00 for linen napkins and table covers.

MENU SELECTIONS: Menu selections must be made two weeks prior to function date.

You may choose from the enclosed menus or we would be more than happy to customize a menu to fit your needs for your special occasion.

GUARANTEES: Guaranteed number of guests must be confirmed two weeks prior to the date of the function. You are required to pay for the number of guests you confirm regardless if the final number of guests is less than your confirmation number.

SALES TAX, AND GRATUITIES: All parties are subject to a 6% sales tax and 20% Gratuity, (It is appropriate to give an additional gratuity to your servers if you are well pleased)

DECORATING: All decorating must be pre-approved by management. We can not guarantee a specific time for decorating, please call the day prior to function for a time, A fee may be applied if decoration is requested to be done by our staff.

Absolutely no confetti, tape, tacks or anything attached to painted areas. Any use of confetti is subject to a \$50.00 Cleanup Charge.

Due to health department regulations, all food must be consumed on premises. (No Carry Outs)

I welcome you personally to our facilities, with full appreciation of your patronage and look forward to serving you

Menu and pricing are subject to change without notice.



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Alcoholic Beverages

All alcoholic beverages consumed on premises must be purchased from our facilities, Any alcoholic beverages brought in by the host or any guests will be immediately confiscated.

Bar Charges

CASH BAR: Each guest is to pay for their own drinks.

OPEN BAR: The entire bar bill will be on one check and added to the food bill.

Prices will be established at the restaurant's bar.

BEER AND WINE BAR PACKAGE: Unlimited house wines and domestic beer for the first three hours.

\$14 per person

\$6 Each additional hour.

STANDARD BAR PACKAGE: Unlimited drinks for the first three hours, well brands including domestic beer and wine.

\$18 per person

\$6 Each additional hour.

PREMIUM BAR PACKAGE: Unlimited drinks for the first three hours name call brands including beer and wine.

\$22 per person

\$7 Each additional hour.

Sajo's reserve the right to monitor bar service in compliance with Michigan Liquor Control Commission

Wine Tables

\$45 Per Magnum Bottle of house wine (serves 15 glasses)

Standard Kids Menu \$10.99

Chicken Strips and Fries

Cheese Pizza

Pasta Marinara

Cheese Burger & Fries

Punch & Toast

(PER PUNCH BOWL)

Regular Punch \$55

Spiked Punch \$70

Mimosa Punch \$70

Margarita Punch \$70

Bloody Mary Punch \$90

Champagne Toast \$3.00 per person

Nonalcoholic Sparkling Toast \$2.00 per person

Appetizer (per person)

Cheese Tray \$4.00

Fruit Tray \$4.00

Veggie Tray \$4.00

Bruschetta \$4.00

Meatballs \$4.00

Enhancements (per person)

Lemon Rice Soup \$3.50

Pasta Palomino \$3.50

Pasta Marinara \$3.50

Desserts (per person)

Toasted Almond \$3.50

Cheesecake \$4.50

You may bring in your own store bought cake, pastries, or cupcakes. A \$25 fee will be charged for a cake cutting and serving service.

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Memorial Package One

\$21.99

INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.
Includes: Ice Cream Sundae

Enhancements

Lemon Rice Soup Add \$3.50

Pasta Appetizer Add \$3.50

Toasted Almond Cake Add \$3.50

Cheese Cake Add \$4.50

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, with rice and seasonal vegetables.

Apple Walnut Chicken Salad

Grilled chicken over mixed greens with sliced apples, green peppers, sundried cranberries and walnuts served with house-made raspberry vinaigrette dressing.

Eggplant Parmesan

Fresh eggplant breaded and pan fried, tomato basil sauce and baked provolone, served with a side of pasta marinara.

Pasta Florentine

Spinach and cheese ravioli, grilled chicken and spinach tossed in a tomato basil sauce, garnished with Asiago.

Memorial Luncheons only,

No exceptions Or Substitutions please

Departure before 4:00 Pm

Memorial Package Two

\$23.99

INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.
Includes: Ice Cream Sundae

Enhancements

Lemon Rice Soup Add \$3.50

Pasta Appetizer Add \$3.50

Toasted Almond Cake Add \$3.50

Cheese Cake Add \$4.50

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, with rice and seasonal vegetables.

Steak Portobello

Choice strips of prime aged steak, sauteed with shallots and portobello mushrooms in a sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables.

Scallion Crusted Fillet of Sole

Fillet of sole lightly seasoned and breaded with panko scallion breading, grilled to moist perfection, served on a bed of provencal sauce (capers, tomatoes, red onions and white wine), served with rice and vegetables.

Chicken Siciliano

Italian breaded chicken breast, topped with ammoghio sauce, served with a side of pasta marinara.

Memorial Luncheons only,

No exceptions Or Substitutions please,

Departure before 4:00 Pm

Only Available Before 4:00. For memorial luncheons only.



Luncheons Celebrations

Package One

\$20.99

Communions

Baptisms & Shower

INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.

Enhancements

Lemon Rice Soup Add \$3.50

Pasta Appetizer Add \$3.50

Toasted Almond Cake Add \$3.50

Cheese Cake Add \$4.50

Pecan Chicken (House Specialty)

*Boneless breast of chicken, lightly coated with
toasted pecans pan-fried in olive oil, served on honey
dijon sauce, with rice and seasonal vegetables.*

Pasta Portofino

*Spinach and cheese ravioli with grilled chicken and
spinach in a garlic cream sauce.*

Eggplant Relentini

*Breaded and pan fried topped with herb ricotta
cheese, tomato basil sauce, baked golden with
provolone and parmesan cheese, served with a side
of pasta.*

Chicken Caesar Salad

*Chopped Artesian romaine, croutons, traditional
Caesar dressing, garnished with Asiago cheese.*

Luncheons Celebrations

Package Two

\$22.99

Communions

Baptisms & Shower

INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.

Enhancements

Lemon Rice Soup Add \$3.50

Pasta Appetizer Add \$3.50

Toasted Almond Cake Add \$3.50

Cheese Cake Add \$4.50

Pecan Chicken (House Specialty)

*Boneless breast of chicken, lightly coated with toasted
pecans pan-fried in olive oil, served on honey dijon
sauce, with rice and seasonal vegetables.*

Steak Portobello

*Choice strips of prime aged steak, sauteed with shallots
and portobello mushrooms in a sherry cream sauce,
served with garlic mashed potatoes and seasonal
vegetables.*

Fillet of Sole A La Sajos

*Fillet of sole lightly seasoned and breaded with panko
scallion breading, presented on a bed of rice tossed
with sauteed red onions, mushrooms, green beans and
fire roasted peppers and toasted sesame sauce.*

Greek Chicken Salad

*Artisan romaine, grilled chicken, tomatoes, cucumbers,
red onions, black olives, feta cheese, house-made
parmesan vinaigrette.*



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Basic Dinner One

\$25.99

CHOICE OF ANY 4

ENTREES

**INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.**

Chicken

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, with seasonal vegetables and rice.

Chicken Parmesan

Boneless skinless chicken breast lightly dusted with seasoned bread crumbs, baked with our homemade tomato sauce and provolone cheese, served with a side of pasta.

Lemon Chicken

Chicken breast, mushrooms and artichoke hearts in a lemon white wine sauce served with garlic mashed potatoes and seasonal vegetables.

Chicken Portobello

Sauteed chicken breast with portobello mushrooms and shallots in a heavenly sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables.

Beef

Mushroom Steak Marsala

Choice strips of prime aged steak, sauteed in olive oil with mushrooms finished with marsala, served with garlic mashed potatoes and seasonal vegetables.

Steak Portobello

Choice strips of prime aged steak, sauteed with shallots and portobello mushrooms in a sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables.

Pasta

Pasta Portofino

Spinach and cheese ravioli with grilled chicken and spinach in a garlic cream sauce.

Chicken Alfredo

Grilled chicken, tossed with our own garlic cream sauce topped with asiago cheese.

Salmon Basilico

Norwegian salmon, cheese tortellini, artichoke hearts, roasted red peppers, kalamata olives, basil pesto.

Seafood

Sesame Bourbon Glazed Salmon

Atlantic Salmon, sesame bourbon sauce, rice, seasonal vegetables.

Fillet of Sole A La Sajos

Fillet of sole lightly seasoned and breaded with panko scallion breading, presented on a bed of rice tossed with sauteed red onions, mushrooms, green beans and fire roasted peppers and toasted sesame sauce.



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Basic Dinner Two

\$27.99

CHOICE OF ANY 4 ENTREES

INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.

Chicken

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, served with seasonal vegetables and rice.

Naples Chicken

Boneless skinless Chicken Breast lightly breaded and pan-fried, topped with fresh breaded eggplant, marinara sauce and melted mozzarella cheese, served with a side of pasta.

A thens Chicken

Chicken breast lightly breaded and pan fried, topped with seasoned spinach, onions, feta and provolone cheese, served with rice.

Chicken Marsala

Sauteed chicken with mushrooms and garlic, finished with a "Florio" marsala wine, served with garlic mashed potatoes and seasonal vegetables.

Pasta

Lobster Fettuccine

Sauteed lobster and fresh mushrooms, tossed with fettuccine in a garlic cream sauce, garnished with asiago cheese and scallions.

Pesce Lentini

Broiled Salmon served over pasta tossed with spinach and garlic in olive oil on a bed of marinara.

Bistecca A La Gnocchi

Potato gnocchi, steak tenderloin. Applewood bacon, spinach, mushrooms, garlic cream sauce, asiago cheese.

Veal

Veal Parmesan (Add \$3.00)

Provimi veal, roasted tomato sauce, reggiano, pasta.

Veal Marsala (Add \$3.00)

Provimi veal with mushrooms and garlic, finished with a "Florio" Marsala wine, served with garlic mashed potatoes.

Beef

Bourbon Beef Tenderloin

Choice strips of prime aged steak, topped with sauteed mushrooms and bourbon sauce, served with garlic mashed potatoes and vegetables.

Steak Portobello

Choice strips of prime aged steak, sauteed with shallots and portobello mushrooms in a sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables.

Tenderloin Siciliano

Medallions of beef tenderloin, Lightly breaded and pan fried, served with housemade ammoghio and pasta.

Seafood

Scallion Crusted Fillet of Sole

Fillet of sole lightly seasoned and breaded with panko scallion breading, grilled to moist perfection, served on a bed of Provencal sauce (capers, tomatoes, red onions and white wine), served with rice, seasonal vegetables.

Salmon Bruschetta

Fresh Atlantic salmon char-grilled topped with ammoghio, shaved red onions and asiago cheese, served with rice seasonal vegetables.

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