

### **About Steve & Rocky**

Chef Steve Allen previously worked at the renowned Golden Mushroom restaurant in Southfield, Michigan. Allen trained under Certified Master Chef Milos Cihelka, the co-owner and chef of the Golden Mushroom. Cihelka is the first Chef in the United States to achieve the prestigious rank of Certified Master Chef awarded by the American Culinary Federation after a rigorous testing process. Allen spent a total of 15 years at the Golden Mushroom. The first 10 years working directly under the mentorship of Cihelka and eventually taking the reins himself as Executive Chef for 5 years after Chef Milos' retirement.

Charles "Chuck", "Rocky", Rachwitz previously worked for the C. A. Muer Restaurant Corporation for 18 years guiding their culinary departments as Corporate Executive Chef and mentor for many future culinarians in the Detroit area. Rocky created, built and established some of today's most successful restaurants for his personal mentor and best friend Chuck Muer until his untimely death. Prior to his death, Muer returned the favor by helping Rocky turn the former Northville Charley's into Rocky's of Northville and helping one of his protégées get a solid start on his own. Steve Allen and Chuck Rachwitz unofficially met while both were members of the Michigan Chefs de Cuisine Association ACF. Their official meeting was not until years later guided and formerly introduced by Steve's mentor and Rocky's personal hunting friend Chef Milos Cihelka.

### **What The Media Says**

After more than ten years they are still serving meals that local and national publications rave about: Jane Rayburn of the Detroit News calls them **"One of Our Very Best Restaurants-Anywhere"** - 3 1/2 Stars, Superior Plus. Molly Abraham, also of the Detroit News and Hour Magazine, said that Steve & Rocky's is **"remarkably affordable given the quality of the fare; Steve & Rocky's is a restaurant that deserves a four-star rating, not for trappings or pretensions, but for all the right reasons."** - 4 Stars, Outstanding. Gourmet Magazine sites Steve & Rocky's as **"One of the Best Restaurants in America."**

### **Price and quality are on our mind.**

No matter the price range you are looking in we can meet your needs. Though many say Steve & Rocky's specializes in seafood, Chefs Steve Allen and Chuck Rachwitz feel that the menu is diverse with beef, pork, chicken, poultry, and many other non-seafood menu selections that there is something for everyone's taste. Steve & Rocky's menu consists of nothing more than the freshest ingredients available. If it's not fresh it is not used at Steve & Rocky's.

### **What type of events can Steve & Rocky's do?**

Steve & Rocky's can do catering for any number of people at your site and up to 250 at the restaurant. Whether at your site or ours Steve & Rocky will use the same care and concern to ensure that your guests are wowed.

### **Who do we do business with.**

Some of our most valued clients include: Toll Brothers, Park West Galleries, Bosch, Pratt Miller Engineering, Telcom Credit Union not to mention the loyal guests that allow us to be involved with their birthdays, showers, weddings and even funerals.

**Steve & Rocky's Banquets and Catering is capable of handling all of your business and social occasions. Whether you are hosting an event at your site or ours we will create a function that your guests will be in awe of.**

**Business Meetings**

**Corporate Functions**

**Special Occasions**

**Cocktail Parties**

**Rehearsal Dinners**

**Weddings**

**Baby and Wedding Showers**

**Anniversaries**

**Birthdays**

**Bar & Bat Mitzvahs**

**Picnics, Barbeques and Block Parties**

**If you have special needs for a catered event we can assist you with all of them:**

**Service Staff, Bartenders, Chefs**

**Tables & Chairs**

**China, Glassware and Silver**

**Linens**

**Tents**

**Dance Floors**

**Entertainment**

**Valet Service**

**Transportation**

## **Luncheon Buffets**

### **Menu #1**

**Steve & Rocky's House Salad**  
**Vegetable Pasta Salad**

#### **Sandwich Board**

roast beef, smoked ham, smoked chicken breast, salami and turkey

**Breads and Accompaniments**

**Assorted Cookies and Brownies**

### **Menu #2**

**Golden Mushroom Salad**  
**Rolls and Butter**

**Noodle Kugel**  
**Vegetable**  
**Mom's Chicken**

**Assorted Cookies and Brownies**

### **Menu #3**

**Caesar Salad**  
**Rolls and Butter**

**Mostaccioli**  
**Vegetable**

**Chicken Medallions, natural sauce, shitakes and sun-dried tomatoes**

**Assorted Cookies and Brownies**

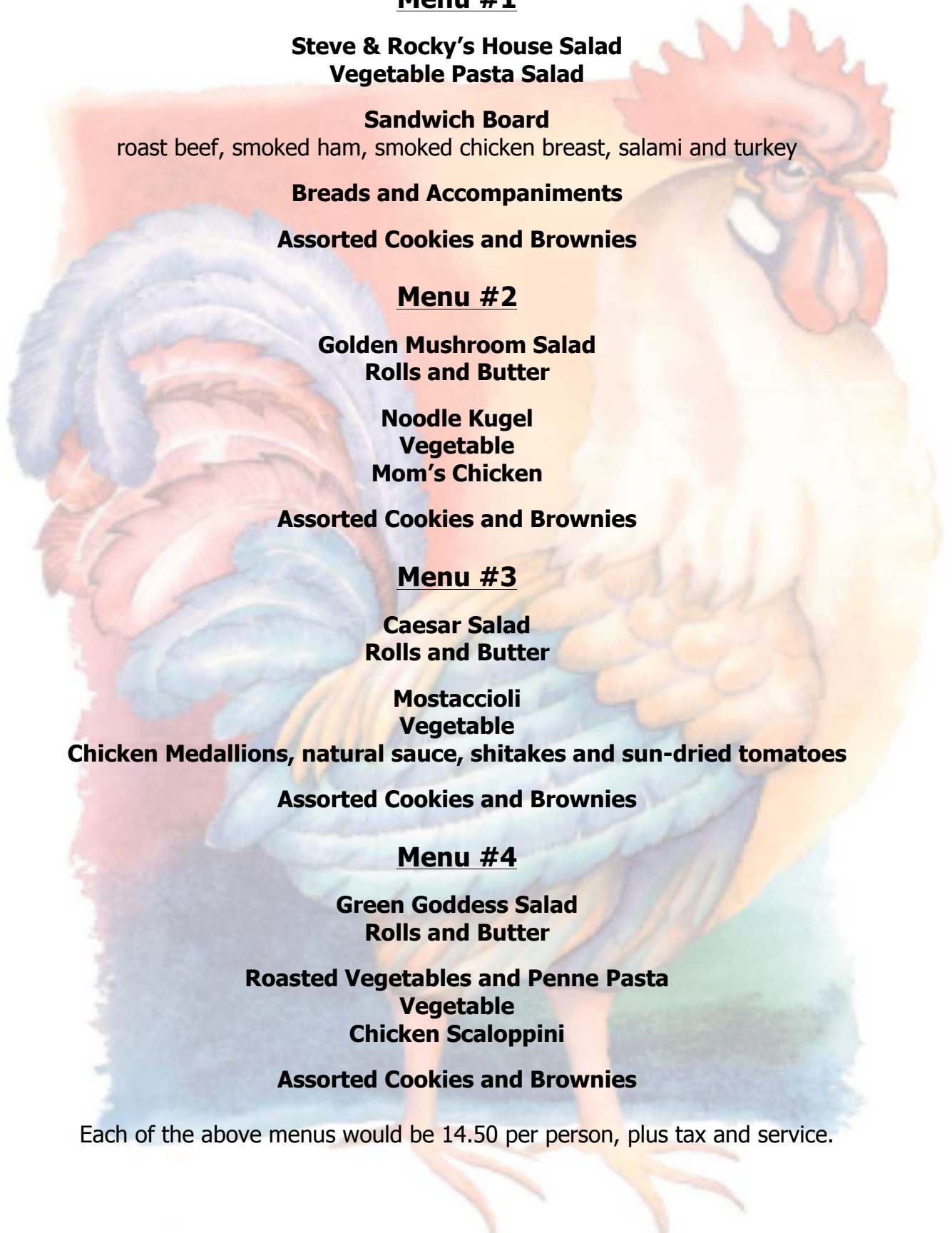
### **Menu #4**

**Green Goddess Salad**  
**Rolls and Butter**

**Roasted Vegetables and Penne Pasta**  
**Vegetable**  
**Chicken Scaloppini**

**Assorted Cookies and Brownies**

Each of the above menus would be 14.50 per person, plus tax and service.



## **Menu #5**

**Traditional Caesar Salad  
Rolls and Butter**

**Sliced Sirloin of Beef, Cognac sauce  
Moms Chicken  
Dauphinoise Potatoes  
Vegetable**

**Assorted Dessert Platter  
\$18.75 per person plus 6% sales tax and service**

## **Menu #6**

**Steve & Rocky's House Salad  
Vegetable Pasta Salad  
Rolls and Butter**

**Braised Short Rib of Beef, Burgundy sauce  
Chicken Medallions, natural sauce, sundried tomatoes, shitakes  
Roasted Potatoes  
Fresh Garden Vegetable**

**Assorted Cookies and Brownies  
\$20.75 per person plus 6% sales tax and service**



## **Picnic Menus**

### **Menu #1**

**Hamburgers**

**Hot Dogs**

**Barbequed Chicken Breast**

**Appropriate rolls and condiments.**

**Potato Salad**

**Pasta Salad**

**Baked Beans**

**Assorted Chips**

**Cookies and brownies**

**\$13.75 per person plus 6% sales tax and service**

### **Menu #2**

**Tomato, Corn and Black Bean Salad**

**Chips and Salsa**

**Fried Rice**

**Refried Beans**

**Pulled Chicken**

**Spicy Ground Beef**

**Tacos and Tortillas**

**Cheddar Cheese, Salsa, Sour Cream, Tomatoes, Onions, Peppers and Lettuce**

**Cookies and Brownies**

**\$14.00 per person plus 6% sales tax and service**

### **Menu #3**

**Steve & Rocky's House Salad**

**Potato Salad**

**Rolls and Butter**

**Warm Poached Smoked Salmon**  
tomato, corn and black bean salad

**Grilled Chicken Breast**  
tomato, chipotle coulis

**Bratwurst with peppers and onions**

**Baked Beans**

**Corn off the Cob**

**Assorted Cookies and Brownies**

**\$18.50 per person plus 6% sales tax and service**

### **Menu #4**

**Steve & Rocky's House Salad**

**Potato Salad**

**Garlic Bread**

**Warm Poached Smoked Salmon**  
tomato, corn and black bean salad

**Grilled Chicken Breast**  
tomato, chipotle coulis

**Barbequed Baby Back Ribs**

**Baked Beans**

**Sweet Corn**

**\$24.50 per person plus 6% sales tax and service**



## **Hors d'oeuvres Menus**

### **Menu #1**

#### **Cool Hors d'oeuvres**

Assorted Domestic and Imported Cheese Platter  
Grilled Vegetable Platter, Pancho sauce  
Celery with Piped Roquefort  
Assorted Crostini, shrimp, salmon and sashimi of Yellowfin tuna  
Roast Beef Roulades

#### **Warm Hors d'oeuvres**

Assorted Mini Quiche  
Baked Brie in Filo  
Moms Chicken Kabobs  
Duck Spring Rolls, ginger sauce  
Cancun Beef in Pastry Shell

#### **Dessert**

Assorted Cookies and Brownies

\$18.50 per person plus 6% sales tax and service

### **Menu #2**

#### **Salad Station**

Vegetarian Pasta Salad  
Rolls and butter

#### **Warm Hors d'oeuvre**

Wild mushroom Strudel  
Smoked and Lightly Poached Atlantic Salmon, artichokes, capers and vermouth  
Chicken Medallions, natural sauce, sundried tomatoes, shitakes

#### **Cool Hors d'oeuvre**

Fresh Fruit  
Domestic and Imported Cheeses, crackers  
Roast Beef Roulades

#### **Desserts**

Assorted Cookies, Brownies and Chocolate Covered Strawberries

\$19.75 per person plus 6% sales tax and service

### **Menu #3**

#### **Cool Hors d'oeuvres**

Sashimi of Yellowfin Tuna  
Wasabi Deviled Eggs with House Smoked Salmon  
Assorted Crostini  
Roast Beef Roulades

#### **Warm Hors d'oeuvres**

Grilled Gulf Shrimp wrapped in Prosciutto  
Smoked Salmon Cakes, remoulade  
Duck Spring Rolls, ginger sauce  
Chicken Sate, peanut dipping sauce

#### **Desserts**

Assorted Mini Desserts

\$21.50 per person plus 6% sales tax and service

### **Menu #4**

#### **Salad Station**

Vegetarian Pasta Salad  
Rolls and butter

#### **Cool Hors d'oeuvre**

Fresh Fruit  
Domestic and Imported Cheeses, crackers  
Assorted Profiteroles  
Roast Beef Roulades

#### **Warm Hors d'oeuvre**

Baked Mushroom Caps stuffed with ham duxelle  
Smoked and Lightly Poached Atlantic Salmon, artichokes, capers and vermouth  
Chicken Medallions Oscar, béarnaise sauce  
Beef Tenderloin Tips Saute, mustard mashed potatoes

#### **Dessert Station**

Assorted Mini Desserts

\$25.50 per person plus 6% sales tax and service



## **Menu #5**

### **Cool Hors d'oeuvres**

Grilled Vegetable Platter, Pancho Sauce  
Assorted Domestic and Imported Cheeses, crackers  
Wasabi Deviled Eggs with Seared Yellowfin Tuna  
Roast Beef Roulades

### **Warm Hors d'oeuvres**

Shrimp and Crab Cakes, remoulade  
Baked Scallops Rockefeller  
Chicken Kabobs  
Sliced Sirloin of Beef, rolls and condiments

### **Desserts**

Assorted Cookies and Brownies

\$26.75 per person plus 6% sales tax and service

## **Menu #6**

### **Salad Station**

Steve & Rocky's House Salad  
Rocky's Caesar Salad  
Rolls and butter

### **Warm Hors d'oeuvres**

Wild Mushroom Strudel  
Escargot, herb butter  
Shrimp and Crab Cakes, remoulade  
Sesame Sea Scallops wasabi sauce  
Oysters Rockefeller  
Chicken and Beef Sates, peanut sauce  
Rack of Lamb Persillade or Sliced Beef Tenderloin (please choose one)

### **Cool Hors d'oeuvres**

Fresh Fruit Platter  
Domestic and Imported Cheeses  
Assorted Grilled Vegetables  
House Smoked Sturgeon  
Smoked Salmon  
Country Pate

### **Dessert Station**

Assorted Mini Desserts, Cookies and Brownies

\$29.50 per person plus 6% sales tax and service

Prices subject to change.

## **Menu #7**

### **Cool Hors d'oeuvres**

Celery with Piped Roquefort  
Assorted Crostini  
Seafood, Chicken, and Beef Lawash

### **Warm Hors d'oeuvres**

Vegetarian Spring Rolls, ginger sauce  
Baked Brie in Puff Pastry with dried cherries and almonds  
Mushroom Caps with Ham Duxelle

### **Desserts**

Assorted Cookies and Chocolate Covered Strawberries

### **Beverages**

Assorted Sodas and Bottled Water

\$13.75 per person plus 6% sales tax and service

## **Menu #8**

### **Passed Hors d'oeuvres**

Tuna Sashimi  
Wasabi Deviled Eggs with Seared Tuna  
Mom's Chicken Kabobs  
Roast Beef Roulades  
Seafood, Beef and Chicken Lawash Sandwiches

### **Hors d'oeuvres Stations**

Fresh Fruit platter  
Roasted Vegetables, Pancho sauce  
Assorted Imported and Domestic Cheeses  
Wild Mushroom Strudel  
Warm Poached Smoked Salmon with capers and artichokes

### **Pasta Station**

Alfredo Sauce, Bolognese Sauce, Marinara Sauce  
Penne and Bowtie Pasta  
Baby Shrimp, Smoked Chicken,  
Andouille, Peppers, Assorted Cheeses

### **Sweets**

Brownies, Chocolate Covered Strawberries

\$27.75 per person plus 6% sales tax and service

## **Menu #9**

### **Cool Hors d'oeuvres**

Fresh Fruit Kabobs  
Grilled Vegetables, Pancho Sauce  
Assorted Profiteroles  
Wasabi Deviled Eggs with Smoked Chicken

### **Warm Hors d'oeuvres**

Baked Brie in Filo with dried cherries and almonds  
Baked Mushroom Caps stuffed with Ratatouille and Raclette  
Moms Chicken Kabobs  
Duck Spring Rolls

### **Desserts**

Assorted Cookies, Brownies and Chocolate Covered Strawberries

\$18.75 per person plus 6% sales tax and service.

## **Menu #10**

### **Warm**

Brie in Puff Pastry with almonds and dried cherries  
Wild Mushroom Strudel  
Gulf Shrimp Saute Maison  
Seared Sea Scallops Rockefeller  
Duck Spring Rolls, ginger sauce

### **Cool**

Fresh Fruit Kabobs  
Grilled Vegetables, Pancho sauce  
Steak Tartar  
Smoked Whitefish, Salmon and Sturgeon  
Chicken Salad on Baguette

### **Desserts**

Chocolate Covered Strawberries

\$27.50 per person plus 6% tax and service.

## **Menu #11**

### **Warm**

Vegetable Spring Rolls  
Mushroom Caps stuffed with Ham Duxelle  
Brie in Filo with almonds and dried cherries  
Shrimp and Crab Cakes  
Beef Tenderloin Kabobs

### **Cool**

Domestic and Imported Cheese Platter  
Roasted Vegetables, Pancho and remoulade  
Smoked Salmon Roulades  
Sashimi of Yellowfin Tuna  
Gulf Shrimp Cocktail

### **Desserts**

Assorted Mini Desserts

\$24.75 per person plus 6% tax and service



## **Dinner Buffet Menus**

### **Menu #1**

Greek Salad  
Rolls and Butter

Vegetable  
Pinenut Pilaf

Grilled Eggplant with couscous, tomatoes, olives and basil  
Gulf Shrimp Saute, garlic and herbs, spinach pie  
Grecian Style Lamb Chops

Assorted Mini Desserts

\$34.00 per person plus 6% sales tax and service

### **Menu #2**

Antipasto Salad  
Focaccia

Steamed Asparagus  
Risotto Piedmontese

Gnocchi ala Romano  
Poached Salmon Saltimbocca  
Veal Saute Milanese

Black Forest Torte

\$28.50 per person plus 6% sales tax and service



### **Menu #3**

Steve & Rocky's House Salad  
French Rolls

Cauliflower Gratin  
Roasted Fingerling Potatoes

Lake Perch Saute, brown butter, remoulade  
Chicken Cordon Bleu  
Beef Wellington

Assorted Desserts and Chocolate Covered Strawberries

\$36.50 per person plus 6% sales tax and service

### **Menu #4**

Steve & Rocky's House Salad  
Rolls and Butter

Mashed Potatoes  
Vegetable

Strozzapreti Alfredo  
Sesame Chicken, ginger sauce  
Skillet Steak Saute, Velez sauce

White Chocolate Alpine Torte

\$27.50 per person plus 6% sales tax and service



## **Menu #5**

Caesar Salad  
Rolls and Butter

Dauphinoise Potatoes  
Vegetable

Penne with tomato, garlic and herbs  
Pickarel Saute, hazelnut crust, Grand Marnier sauce  
Roast Pork Loin, natural sauce

Cookies and Brownies

\$24.75 per person plus 6% sales tax and service

## **Menu #6**

Golden Mushroom Salad  
Rolls and Butter

Roasted Fingerling Potatoes  
Vegetable

Farfalle Marinara  
Warm Poached Smoked Salmon, artichokes, capers and vermouth  
Chicken Medallions Oscar, béarnaise

Autumn Leaves Tort

\$24.50 per person plus 6% sales tax and service

