

POP'S *for* ITALIAN
BANQUET
MENU



POP'S



EVENTS

WWW.POPSFORITALIAN.COM



20
25

REV: 250918

BOOKING HOURS & ROOM PRICING

Contact Banquet Director: Liz Kramer | (248) 294-5768 | liz@dinehometown.com

We can host pretty much anything at Pop's, whether it's a mingling or a seating event. The space is incredibly flexible!

To book an event in our banquet room we require a non-refundable room rental fee which is due upfront and will confirm your booking of the space on a first come basis.

! THE RENTAL FEE DOESN'T COUNT TOWARDS THE MINIMUM.

POP'S AVAILABILITY

MONDAYS - Room Rental Fee: \$75

Dinner [10am-9pm] Minimum: \$500 + Tax & Gratuity

TUESDAY - THURSDAY - Room Rental Fee: \$75

Dinner [11am-10pm] Minimum: \$500 + Tax & Gratuity

FRIDAY - Room Rental Fee: \$150

Dinner [11am-10pm] Minimum: \$1000 + Tax & Gratuity

SATURDAY - Room Rental Fee: \$200

Brunch [10am-2pm] Minimum: \$1000 + Tax & Gratuity

Dinner [11am-10pm] Minimum: \$1000 + Tax & Gratuity

SUNDAY - Room Rental Fee: \$200 [Free Parking]

Brunch [10am-2pm] Minimum: \$1000 + Tax & Gratuity

Dinner [4-9pm] Minimum: \$500 + Tax & Gratuity

BANQUET EXTRAS

CHAIR COVERS

BLACK [or] WHITE

\$50 for 40 chairs [\$4 per chair above 40]

BALLOON ARCH

YOU PICK UP TO 4 COLORS \$400

CHAMPAGNE WALL

40 GLASSES OF CHAMPAGNE

\$300 [\$7.50 per glass]

BOOKING OPTIONS

We have several layout options and offer large round tables, rectangular tables, and high tops so we can change up the floor plan to accommodate your needs!

The room can accommodate a seated dinner for up to 64 people. If you have a higher guest count or prefer more of a mingling event, we can accommodate up to 70-80 guests with a more open floor plan without providing seating for everyone. We offer authentic Italian family-style meals served right to your tables or a buffet which you can customize from our extensive banquet menu. We have a private bar in the banquet room, allowing you to choose what beverages you would like to feature based on consumption. With our per-person menu options, we also include some non-alcoholic drinks. So, to elevate the atmosphere, we set up a beautiful rustic coffee bar with iced tea and lemonade as well.

Our banquet room boasts a vintage industrial feel with large glass garage doors with built-in screens that may be opened during warmer weather. We also have extra space in the room for additional amenities such as an appetizer table, dessert display, or personalized backdrops. All tables, chairs, and black or white linens are included. We staff our banquets with dedicated, knowledgeable bartenders and servers to take care of your every need. Bluetooth speaker & microphone are available to play your own personal music. We also have a large-screen TV in the space for presentations & slideshows.

We offer a free hour before the event for you to decorate. Our staff will take care of anything you do not want to take with you, and to make decorating and parking easier we also have a huge parking lot behind Pop's and a loading/unloading area. What we are saying is, We've got you covered!

POP'S BAR & BEVERAGE OPTIONS **PRICE BASED ON CONSUMPTION**

There is a private bar in our banquet room serviced by your own personal bartender and you choose what you would like to feature on the main tab!

CASH BAR

Cash bars do not count toward the minimum spending requirement. If the minimum is not met, the host is responsible for the remaining balance.

OPEN BAR

Beer, wine and liquor are available and will be charged based on consumption. With an open bar host will have the option to offer a limited drink package or a maximum dollar amount.



POP'S TOWER | 34 GLASSES PER TOWER

MIMOSA TOWER | 75 / SANGRIA TOWER | 150
BLOODY MARY TOWER | 110 / BELLINI TOWER | 75
APEROL SPRITZ TOWER | 200



POP'S FAMILY/BUFFET STYLE BRUNCH

STARTING AT \$29 PER PERSON

children ages 4-12 half price

SATURDAY & SUNDAY | 10AM-3PM

2 - ENTRÉES, BREAKFAST MEAT & HOUSE POTATOES

coffee, tea, lemonade, iced tea & soft drinks included.



BREAKFAST ENTRÉES | CHOOSE TWO

VANILLA BEAN BATTER FLAP JACKS
maple sugar sprinkle

FRENCH TOAST
hand-dipped, butter fried bread,
powdered sugar

CAPRESE SCRAMBLE
spinach, fresh basil, heirloom tomato,
burrata, pesto hollandaise, balsamic glaze

EGG & CHEESE SCRAMBLE
shredded cheddar



BREAKFAST MEAT | CHOOSE ONE

BACON OR SAUSAGE LINKS
UPGRADE TO BOTH + \$3/PERSON

BANQUET UPGRADES

ADD
TOPPINGS FOR YOUR
FLAP JACKS & FRENCH TOAST
+ STAWBERRY \$3/PERSON
+ BLUEBERRIES \$3/PERSON
+ WHIPPED CREAM \$3/PERSON
+ ALL FOR \$6/PERSON



UPGRADE YOUR ENTRÉES | + \$5/PERSON

MEAT LOVERS SCRAMBLE
sausage, bacon, ham, shredded cheddar

BISCUITS & GRAVY
biscuits, sausage gravy

SPICY SAUSAGE SCRAMBLE
house sausage, arugula,
hollandaise, firelli hot sauce



BANQUET APPETIZERS

MOZZARELLA STICKS

up to 12 people - \$50 [or] 25 people - \$100

COCKTAIL SHRIMP PLATTER

served with cocktail sauce

up to 12 people - \$125 [or] 25 people - \$225

FRIED CALAMARI PLATTER

fresh squid, pickled peppers,
lime, pomodoro sauce

up to 12 people - \$75 [or] 25 people - \$145

NONAS MEATBALLS [3oz]

ground beef . pork . veal . garlic
parmesan . seasoned breadcrumb

12 meatballs - \$65 | 24 meatballs - \$125

48 meatballs - \$225

BRUSCHETTA

up to 12 people - \$60 [or] 25 people - \$115

FRUIT PLATTER

assorted seasonal fruit

up to 12 people - \$60 [or] 25 people - \$90

SPINACH ARTICHOKE DIP PLATTER

baby spinach, artichoke hearts, roasted garlic,
sun-dried tomatoes, cream cheese

up to 12 people - \$65 [or] 25 people - \$125

CHARCUTERIE BOARD PLATTER

assorted cheeses, sliced meats
with accoutrements

up to 12 people - \$110 [or] 25 people - \$225

ARANCINI PARMA GRANA PLATTER

smooth tomato sauce, mozzarella,
basil, grana padano

up to 12 people - \$85 [or] 25 people - \$170

BANQUET DESSERTS

12 - CHOCOLATE COVERED STRAWBERRIES - \$24



BAKED GOODS [TRAYS]

25 - COOKIES - \$35

chocolate chip / peanut butter

25 - BROWNIES - \$50

25 - CANNOLI - \$50



IN-HOUSE MADE CAKES

SHEET CAKE - \$125

feeds up to 48

8" ROUND CAKE - \$70

feeds up to 15

CUPCAKES | 12 - \$36 [or] 25 - \$72

OPTIONS vanilla or chocolate with
butter cream or chocolate frosting



ASSORTED MINI BREAKFAST PASTRIES - \$44

includes

12 - ASSORTED DANISHES

12 - ASSORTED MINI MUFFINS



POP'S FAMILY/BUFFET STYLE DINNER PACKAGE A

STARTING AT \$39 PER PERSON | CHILDREN AGES 4-12 HALF PRICE

coffee . tea . lemonade . iced tea & soft drinks included



SALADS | CHOOSE ONE

TOSSED ITALIAN SALAD

spring lettuces, tomatoes, cucumbers,
red onion, balsamic dressing

UPGRADE + \$2/PERSON

POP'S CHOPPED

romaine . marinated ceci beans . artichokes
tomatoes . salami . mozzarella . pepperocini
house italian

HOUSE CAESAR

romaine lettuce . croutons . parmesan cheese



STARCH | CHOOSE ONE

POMODORO PASTA

PALAMINO PASTA

ALFREDO PASTA

garlic & parmesan

GARLIC MASHED POTATOES

CRISPY RED SKIN POTATOES

UPGRADE YOUR PASTA | + \$3/PERSON

BOLOGNESE

ground beef . veal . pork . pomodoro
ricotta . parmesan

WILD MUSHROOM CREAM PASTA

roasted cippolini . parmesan

ALA [VODKA] PASTA

pancetta . palomino . peas . fresh basil . parmesan



ADDITIONAL MEATS

SAUSAGE & PEPPERS \$5/PERSON

NONAS MEATBALLS \$5/PERSON



ENTRÉES | CHOOSE ONE

CHICKEN PARMIGIANA

pomodoro . fresh mozzarella
parmesan basil

CHICKEN PICCATA

lemon . caper . artichoke . white wine . garlic

CHICKEN MARSALA

marsala wine . garlic . mixed wild mushrooms



INCLUDED WITH MEAL

GREEN BEANS

with garlic butter

GARLIC BRUSHED ROLLS



POP'S FAMILY/BUFFET STYLE DINNER PACKAGE B

STARTING AT \$60 PER PERSON | CHILDREN AGES 4-12 HALF PRICE

coffee . tea . lemonade . iced tea & soft drinks included



SALADS | CHOOSE ONE

TOSSED ITALIAN SALAD

spring lettuces, tomatoes, cucumbers,
red onion, balsamic dressing

UPGRADE + \$2/PERSON

POP'S CHOPPED

romaine . marinated ceci beans . artichokes
tomatoes . salami . mozzarella . pepperocini
house italian

HOUSE CAESAR

romaine lettuce . croutons . parmesan cheese



STARCH | CHOOSE ONE

POMODORO PASTA

PALAMINO PASTA

ALFREDO PASTA

garlic & parmesan

GARLIC MASHED POTATOES

CRISPY RED SKIN POTATOES

UPGRADE YOUR PASTA | + \$3/PERSON

BOLOGNESE

ground beef . veal . pork . pomodoro
ricotta . parmesan

WILD MUSHROOM CREAM PASTA

roasted cippolini . parmesan

ALA [VODKA] PASTA

pancetta . palomino . peas
fresh basil . parmesan

BANQUET UPGRADES

ADDITIONAL MEATS

SAUSAGE & PEPPERS \$5/PERSON

NONAS MEATBALLS \$5/PERSON



ENTRÉES | OPTIONAL | \$150 CARVERY CHARGE

STOCKYARDS ANGUS FILET MIGNON

with zip sauce

UPGRADE + \$10/PERSON

STOCKYARDS ANGUS PRIME RIB

with au jus & horseradish crema

BEEF TENDERLOIN

with zip sauce



INCLUDED WITH MEAL

GREEN BEANS

with garlic butter

GARLIC BRUSHED ROLLS



SPECIAL



EVENTS

www.popsforitalian.com

OFFSITE CATERING MENU

FOR MORE DETAILS PLEASE CALL OR EMAIL OUR BANQUET DIRECTOR,
LIZ KRAMER (248) 294-5768 + LIZ@DINEHOMETOWN.COM



APPETIZER TREYS

NONAS MEATBALLS [3oz]
half trays [24 pcs] - \$125
full trays [48 pcs] - \$225

BRUSCHETTA
half trays [24 pcs] - \$60
full trays [48 pcs] - \$115

MOZZARELLA STICKS
half trays [24 pcs] - \$50
full trays [48 pcs] - \$100



SALAD TRAYS

HOUSE SALAD
half trays - \$30
full trays - \$55

CAESAR SALAD
half trays - \$25
full trays - \$50

CUCUMBER TOMATO SALAD
half trays - \$85



PASTA TRAYS | RIGATONI NOODLE

PALOMINO SAUCE
half trays [8-10 people] - \$45
full trays [20-25 people] - \$80

PESTO SAUCE
half trays [8-10 people] - \$60
full trays [20-25 people] - \$125

PASTA PRIMAVERA
half trays [8-10 people] - \$45
full trays [20-25 people] - \$75

ALFREDO SAUCE
half trays [8-10 people] - \$60
full trays [20-25 people] - \$100

SAUSAGE RAGU SAUCE
half trays [8-10 people] - \$60
full trays [20-25 people] - \$110

BOLOGNESE SAUCE
half trays [8-10 people] - \$70
full trays [20-25 people] - \$130

CON AGLIO PANNA GNOCCHI
half trays [8-10 people] - \$80



ENTREE TRAYS

CHICKEN PICCATA
half trays [12 pcs] - \$80
full trays [24 pcs] - \$150

CHICKEN MARSALA
half trays [12 pcs] - \$85
full trays [24 pcs] - \$160

CHICKEN PARMESAN
half trays [12 pcs] - \$100
full trays [24 pcs] - \$175

EGG PLANT PARMESAN
half trays [12 pcs] - \$55
full trays [24 pcs] - \$90

SALMON | 4oz pieces
half trays [12 pcs] - \$110
full trays [24 pcs] - \$200



PARTY PLATTERS

FRESH FRUIT PLATTERS
small platters - \$40
large platters - \$75

SHRIMP COCKTAIL PLATTERS
[50pcs] shrimp platters - \$100
[100pcs] shrimp platters - \$175



SIDE TRAYS

GREEN BEANS	ASPARAGUS
half trays - \$15	half trays - \$35
full trays - \$30	

GARLIC LOAF
half trays - \$24



DESSERT PLATTERS

MINI CANOLI	MINI TIRAMISU
25pcs - \$45	25pc - \$30
50pcs - \$85	50pc - \$55

SEATING ARRANGEMENTS & CAPACITIES



8' ROUNDS | 64 PEOPLE

With rounds we can seat a maximum of 64 guests. This is our most recommended floor plan and works best with family style food service. Rounds also work better if you plan to bring in centerpieces as the rectangles are not as wide. If you opt for round tables we base the amount of tables on your guest count. We have 8 rounds available.



HIGHTOPS | 70+ PEOPLE

We can offer a more open house / mingling type of event for up to 70+ guests with our high-top tables. We have 10 available. Buffet service works best for open style events. The buffet table would be set up in front of the garage doors. We can also offer half seating / half mingling events, it just depends on how much seating you would like to provide.

RECTANGULAR TABLES | 70+ PEOPLE

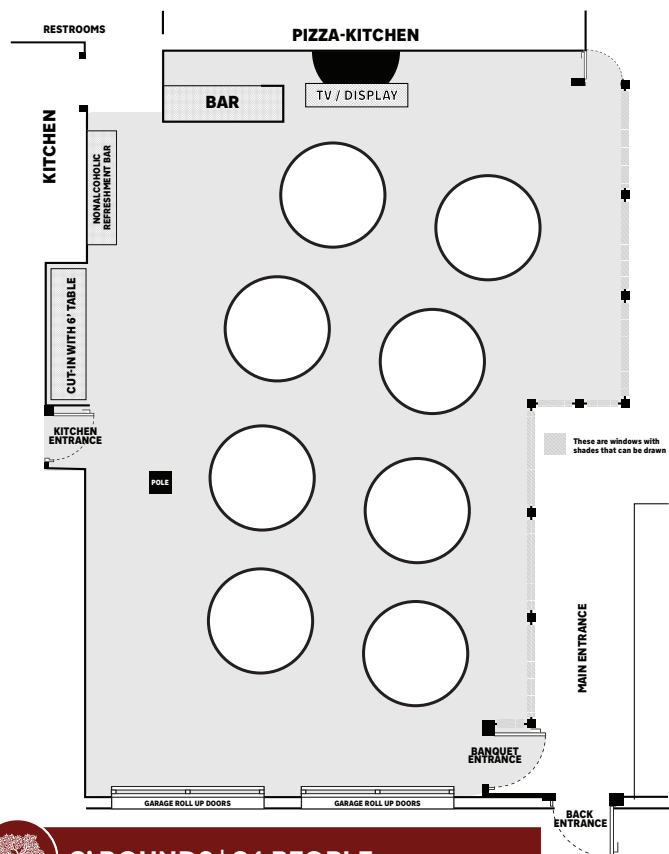
70+ is our maximum seating but is a bit tight. 14 People to a table is more comfortable so 70+ guests works better for fully seated events. This layout also works for conferences. For parties requiring all tables, we cannot offer a buffet as there is not enough room. Food will be served family style.



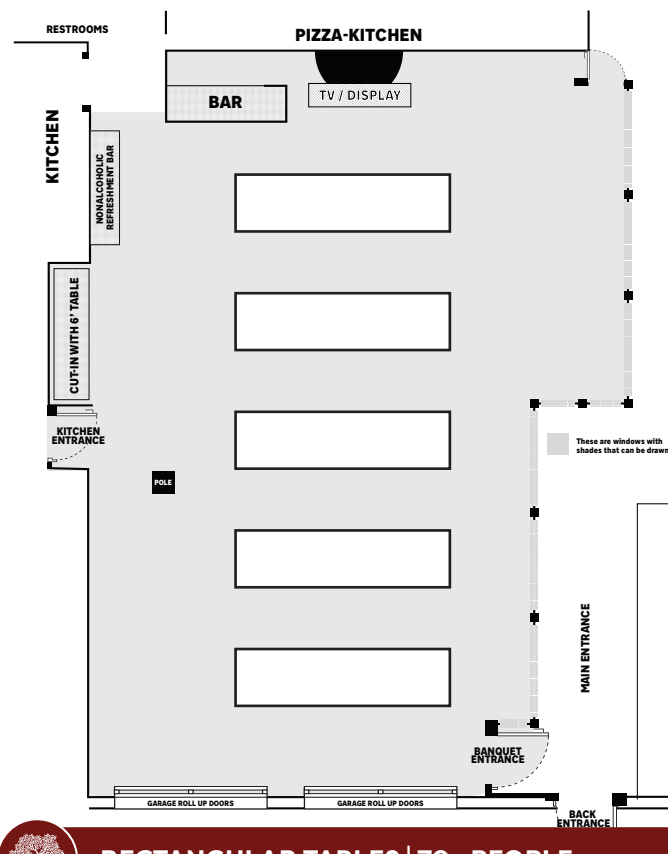
ONE LONG TABLE | 34 PEOPLE

This extra-large table is great if you have 34 guests or less. It is extra wide and easily accommodates décor and centerpieces while feeling cozy and united as a group. It is 24 feet long and just over 5 feet wide.

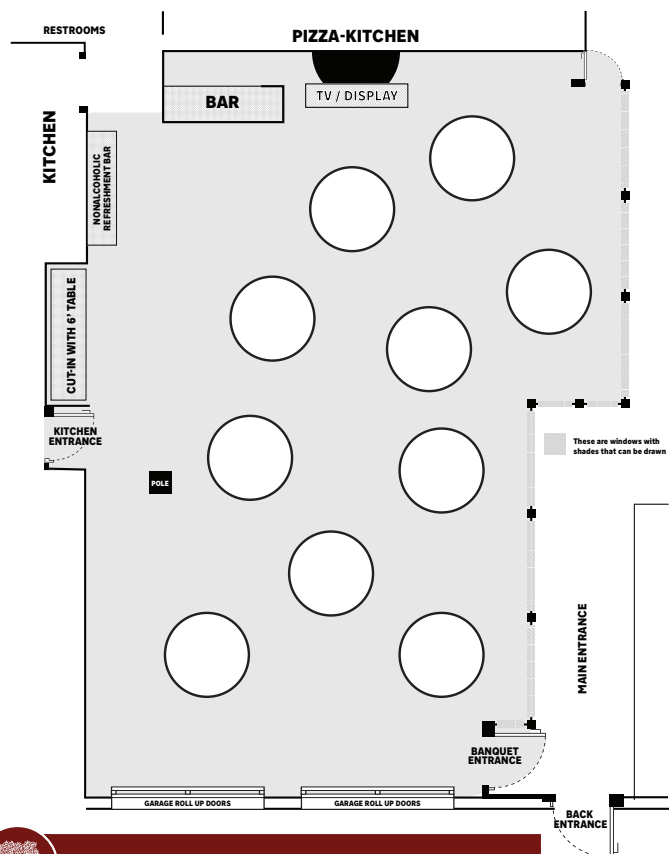
POP'S BANQUET ROOM DIAGRAM



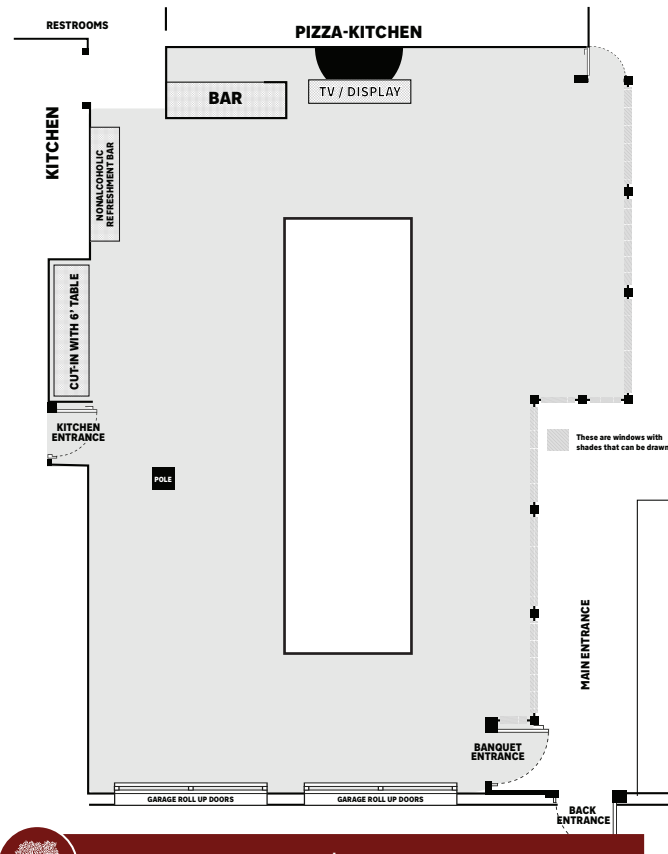
8' ROUNDS | 64 PEOPLE



RECTANGULAR TABLES | 70+ PEOPLE



HIGHTOPS | 70+ PEOPLE



ONE LONG TABLE | 34 PEOPLE