



Midland Country Club

BANQUET & CATERING GUIDE 2018



Welcome to Midland Country Club

Whether you are planning a business breakfast for 10, a casual lunch for 200 or a magnificent spread for 350, the culinary & service departments are delighted to take care of all your needs to your specifications.

Our beautiful Club loyally serves the Midland community as the perfect setting to host corporate meetings, seminars, receptions, barbecues, weddings, showers, birthdays, pool parties and golf tournaments. Our facility can provide any atmosphere required from business to fine elegance.

The Club has a number of relationships with vendors who can assist in creating thematic moods and memorable events through linens, china, flowers, music and lighting. You may select from our extensive menus or you may challenge our highly trained chefs to create a unique meal for your occasion.

We hope you will consider the Midland Country Club for your next hospitality event. Our staff will take the worry and stress out of the event planning and will ensure a successful function. Whether your event is at the Club or off premise, the Midland Country Club takes pride in exceeding guest expectations with service that is always in the best taste.

Thank you for considering our services. We look forward to hearing from you soon.

Todd Beals
General Manager

Nate Sell
Executive Chef

Ryland Bever
Banquet Chef

Dianne Eggers
Pastry Chef

Melissa DiBenedetto
Food & Beverage Director

Tyler Johnson
Director of Banquet Sales

General Information

The Midland Country Club is a private facility and all functions must have a Club member as a sponsor. Club banquet menus are for general reference and the catering service staff will be happy to propose a customized menu to meet your specific needs. All prices listed are subject to change due to product availability and market price.

Event Room Rental

Rooms are assigned according to the anticipated guaranteed number of guests. The Club reserves the right to reassign the function room if there are fluctuations in the number of attendees and it reserves the right to charge a service fee for set-up of the meeting rooms with extraordinary requirements or if changes are made the day of the event. A room rental fee will be charged if breakfast, lunch, dinner or cocktails and hors d'oeuvres are not sold at a minimum for the stated room charge.

	Capacity	F&B Minimum
St. Andrews Ballroom	350	\$10,000
<i>Any sponsored event in the St. Andrews Ballroom is subject to a \$1,000 fee</i>		
Ballroom Section A, B or C	90-130	\$1,000
1928 Room	50	\$500
2010 Room	30	\$500
Ash Room	20	\$250
Cypress Wine Room	12	\$250
Red Oak Board Room	12	\$250

Pricing, Service Charge & State Sales Tax

Menu prices are subject to availability and market costs and are subject to change. All buffet pricing is for two hours and all non-alcoholic beverage packages will be available for up to four hours. Lunch shall be considered any meal consumed before 3pm and dinner shall be considered any meal consumed after 3pm.

Events with more than one entree selection must have meal indicators provided to the Club at least 24 hours in advance. Indicators and entree selection must be clearly visible. The following per person surcharges are applied for multiple selections: \$2 for two selections, \$3 for three selections with a maximum of four selections for \$4.

Food & beverage prices are subject to a 20% service charge. a 6% Michigan state tax is added in accordance to Michigan state tax board regulations. Prices are subject to change. See menus for actual cost of food and services.



Outside Events

In order to ensure a successful event, MCC will reconfirm the weather five hours prior to the event. If the weather report predicts a 40% or more probability of rain during the event time, a relocation plan will be initiated. Tables and chairs will not be moved outside for any event.

Tasting Policy

A food and beverage menu price will be incurred for food tasting prior to a final banquet selection.

Food Policy

Food and beverage of any kind may not be brought into the Club by the member or any of the member's guests, without prior authorization. In the event that the Midland Country Club recognizes the need to modify your event menu, the Club reserves the right to substitute food items of equal or greater value. Stated prices are subject to change without notice. Due to safety standards set by the state of Michigan, food can not be removed from the premise following an event.

Requests for all events must be made as soon as possible. Menu and event arrangements must be completed two (2) weeks prior to the event date. The Midland Country Club must be notified of the approximate number of guests seven days prior to the planned event. The Club also requires a guaranteed final count two (2) business days prior to the event (48 hours). If the actual attendance count on the day of the event exceeds 5% overage allotment, a 10% plate surcharge per person will be applied to the overage count.

Drinks and food for the entertainment (bands, DJ's etc. should be arranged prior to function) and are at the expense of the host.

Dietary substitutions are available upon prior request. In the event that arrangements are not made in advance, every effort will be made to accommodate special requests. The substitution will be charged accordingly;

- The number at which you are billed will be the guaranteed final count given two (2) days prior to the date for such planned event.
- If no guarantee is received, the Club will charge for the expected number of guests indicated on the Banquet Event Order or the original contract, whichever is greater.

Damage & Liability

Midland Country Club assumes no liability for the damage or loss of any articles before, during or after an event. The sponsor of the function will be considered responsible for their guest's conduct while on the premises of the Club. In the unlikely event that there is any damage to the properties of the Club, the member will be charged accordingly.

If the Midland Country Club cannot supply the requested facilities as a result of occurrences beyond their control (i.e. public emergency, act of God, etc.); function host waives any claim against the Midland Country Club for problems resulting from the cancelled facility.



Deposit Structure & Cancellation Policy

A non-refundable \$2500 deposit is required within 14 days of booking the St. Andrews Ballroom.

- Thirty (30) days prior to the event 50% of the total event estimate is due.
- Balance is due within 30 days of the event.

In the event that a function is cancelled, the following charges will be assessed

- Within three (3) days of the event 100% of the charges
- Within five (5) days of the event 75% of the charges
- Within 8 to 14 days 50% of the charges

The costs are reflective of products and labor attributed to the function and lost revenue from the holding of the room for the function.

If you are not a Midland Country Club member and are either a sponsored event or member from another reciprocal club your event must be prepaid thirty (30) days in advance. For parties with alcoholic beverage service other than package bars a consumption estimate will be determined by Club management. Any remaining balance on beverage consumption should be paid with ten (10) days.

Complimentary Items

Midland Country Club is pleased to provide certain items at no charge. Some of these items will be available on a first come first serve basis.

- Audio Visual: DVD , 42" flat screen TV, 1 flip chart, wireless microphone, markers and easels, wireless internet access.
- Table Top: White table cloths and napkins are standard. A variety of colored napkins and table toppers are available at an additional charge.
- Miscellaneous: Piano, staging and dance floor are available. Portable LCD projectors, conference telephones and extra flip charts are available for an additional charge.

Off Premise Catering

The Midland Country Club is pleased to offer off-premise catering services. The Club's high quality food and beverage services can be provided at most locations within the City of Midland. Please ask the Director of Banquet Sales about pricing. Catered food and beverage prices are subject to a 25% service charge and a delivery fee. The Club will not cater to more than 100 guests, and reserves the right to refuse any catering that would interfere with business on property.



Alcoholic Beverage

Midland Country Club adheres to all Alcoholic Beverage laws and will not serve any guest who appears to be intoxicated. Midland Country Club does not allow any outside alcoholic beverages or products to be brought in to the Banquet Facility or clubhouse. All liquor, beer and wine must be purchased from Midland Country Club and may not leave the premise. Midland Country Club requires that its employees dispense all beverages. The Club's liquor license requires that:

(a) we require a photo identification of any person of the questionable age of 21 and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced, and

(b) we refuse alcoholic beverage service to any person who, in the Club's sole judgment, appears to be intoxicated. In the event minors are drinking, the host will be notified and he or she will be expected to handle the situation. If the incident reoccurs, the bar will be closed for the evening. If this must be done, closing the bar is not considered as the end of the party. The group will be welcomed to use the Club as predetermined with no alcohol available. No accumulating drinks or pouring doubles at the closing of the bar. Drink shots are not available on event bars.

Decorations

Decorations or displays brought into the Midland Country Club must be approved prior to your event. In order to prevent damage to the Club property, items may not be attached to any wall, floor, window or ceiling with nails, staples, tape or any other substance. Any printed material pertaining to the use of the Midland Country Club logo must have prior approval from the Club. Ice sculptures of any design can be provided for decorations at an additional charge. Should you require any rental equipment, floral, music etc., our Director of Banquet Sales can assist you in referrals or can book the necessary items for cost plus 20%.

Support Service Charges & Additions (On Premise)

Chef Attendant Fee: \$25 per hour • Dessert Service Fee (for outsourced desserts): \$1.50 per person •
Coat Room Attendant* (35 people or more): \$75 • Valet* (recommend 1 per 40 people): \$150 •
Floor Length Linens: \$15 per table • Mirrors for tables: \$1 each • Votive Candles: \$1 each •
Colored Napkins: \$.50 each

**price per 4 hours*

I have read through and understand the guidelines and policies MCC has put in place.

Client Signature _____ Date _____

MCC Representative _____ Date _____





Breakfast Selections

Breakfast Buffets

*Chilled fruit juices included. Add quiche to any buffet: \$5
20% surcharge per person for less than 20 people on buffets*

CONTINENTAL

Sliced fruit, breakfast pastries **11**

EXECUTIVE CONTINENTAL

Steel cut oatmeal, fresh berries, yogurt, granola, sliced fruit, breakfast pastries **13**

RISE & SHINE

Scrambled eggs, smoked bacon, sausage links, breakfast potatoes, sliced fruit, breakfast pastries **16**

GRAND BREAKFAST

Scrambled eggs, smoked bacon, sausage links, breakfast potatoes, steel cut oatmeal, fresh berries, seasonal pancakes, sliced fruit, breakfast pastries **19**

NORTHWOODS

Biscuits & gravy, ham steaks, scrambled eggs, flank steak, breakfast potatoes, sliced fruit, breakfast pastries **21**

EUROPEAN

Charcuterie & cheese or lox display with mini bagels. Croissants, eggs Benedict, sausage link, bacon, sliced fruit **23**

Plated Breakfast

Non-alcoholic beverages included

AMERICAN

Scrambled eggs, smoked bacon or sausage links, rösti potatoes, breakfast pastries, fruit cup **14**

PAIN PERDU

Brioche French toast, seasonal fruit compote, fresh cream, maple syrup **15**

SEASONAL QUICHE

Fresh fruit **13**



Lunch Selections

Freshly baked breads and non-alcoholic beverages included
Add soup - \$4 per person

Salads

chicken \$6 - shrimp \$8 - salmon \$10

CAESAR

Romaine, Parmesan, croutons,
Parmesan crisp, Caesar dressing
12

SUNBURST

Chicken or tuna salad, medley of
fruit, fruit bread 15

SOUTHWEST

Mixed greens, corn & bean salsa,
tomatoes, tortilla strips, cheddar
cheese, cilantro lime vinaigrette 12

WALNUT & GOAT CHEESE

Mixed greens, goat cheese,
walnuts, roasted beets, baby
carrots, balsamic vinaigrette 12

HUMMUS & ROASTED VEGETABLES

Arugula, house hummus, roasted
seasonal vegetables, avocado,
clover sprouts, balsamic vinaigrette
13

COBB

Iceberg, chicken breast, bacon,
avocado, tomato, egg, scallions,
blue cheese crumbles, thousand
island dressing 16

STRAWBERRY & SPINACH

Spinach, strawberry, roasted
almonds, fresh mozzarella, poppy
seed vinaigrette 12

Entrees

House salad and Chef's choice
of starch and vegetable

PASTA PRIMAVERA

Sautéed fresh vegetables, pasta,
light cream sauce 16

SANTA FE SWEET POTATO BOWL

Salsa, black beans, caramelized
onion, cheddar, guacamole 15

SHRIMP SCAMPI

Angel hair, garlic & herb, toast
points, butter sauce 24

CREPES

Chef's choice. Dijon sherry cream
sauce 17

CHICKEN PICCATA

Charred artichokes, tomatoes,
lemon, garlic, chicken demi 18

WAGYU SIRLOIN

5oz. sirloin, red wine demi 25

SEARED SALMON

5oz. salmon, teriyaki glaze, dill
cream sauce or caper beurre blanc
24

Sandwiches

With potato chips. French fries: +\$1

TUNA MELT

Tuna salad, cheddar, pickles 14

CLUB

Turkey, bacon, Swiss cheese,
lettuce, tomatoes, mayonnaise 15

CAPRESE

Sliced tomatoes, mozzarella,
spinach, pesto, ciabatta 13

REUBEN

Corned beef, Swiss cheese,
sauerkraut, thousand island
dressing 15

FRENCH DIP

Roast beef, caramelized onions, au
jus, Swiss, toasted hoagie 16

Desserts

YOUR CHOICE OF:

Almond angel food cake, creme
brûlée, strawberry shortcake,
homemade ice cream 5

Additional Items

Build -a- Box

\$16 each | Select 1 per category
Mayo, mustard, potato chips, bottled water included

FRUIT

Apple, banana or orange

SANDWICH

Turkey/Swiss, ham/cheddar, roast beef/provolone, chicken salad, tuna salad, caprese

SWEETS

Chocolate chunk cookie, peanut butter cookie, brownie

Finger Sandwiches

\$12 per dozen | Assorted Variety

Ham or turkey, cucumber, chicken salad, egg salad, shrimp salad (+\$1)

Beverage Service

For alcoholic beverages, please see the Bar Menu

BEVERAGE SERVICE 6

Coke products, coffee & tea.
Service available for up to 4 hours.
Add Voss Sparkling and Still Water :\$4

JUICES 3

Variety of chilled fresh juice

Cookies

\$24 per dozen

Chocolate chunk, white chocolate chunk, peanut butter, white macadamia nut, oatmeal cherry, sugar, monster, dark chocolate chip, cowboy

Break Additions

Price per dozen or pound

PECAN ROLLS

\$12

PRETZELS

\$12

BREAKFAST PASTRIES

\$24

CHIPS & SALSA

\$14

ASSORTED YOGURT

\$24

TRAIL MIX

\$40 for 3lbs

WHOLE FRESH FRUIT

\$24

MIX NUTS

\$40 for 3lbs

MINI SWEETS

minimum order of 25
\$2.75 each

BROWNIES

\$24

POTATO CHIPS

\$10



Buffet Selections

There will be a \$5 surcharge per guest less than 30 guests
All buffets are served with freshly baked bread and non-alcoholic beverages

STEAKHOUSE

Spinach salad with a variety of toppings and dressings. Chef's choice of two composed salads.
Wildfire New York strip, hickory BBQ leg quarters. Twice baked potatoes. Roasted cauliflower & broccoli.
Apple or peach crisp. **L: \$27 | D: \$31**

TUSCAN

Field greens with a variety of toppings and dressings. Caesar salad.
Grilled chicken, meatballs with marinara sauce. Tri-colored tortellini with pesto genovese.
Penne pasta with Alfredo sauce & roasted vegetables. Tuscan garlic bread, focaccia.
Cannolis. **L: \$25 | D: \$29**

BACKYARD GRILL

House greens with a variety of toppings and dressings. Chef's choice of a composed salad.
Hamburgers, hot dogs and BBQ pulled pork. Baked macaroni & cheese. Brown sugar baked beans.
Salt & pepper potato chips. Sliced watermelon display. Necessary breads and condiments.
Cookies & brownies. **L: \$23 | D: \$27**

LIGHTER SIDE

House greens with dried cranberries, walnuts, quinoa pilaf, hard boiled eggs, shredded cheese,
bacon bits, grilled chicken and grilled salmon. Chicken salad with cherries.
Fresh fruit display. **L: \$22 | D: \$26**

DELI

Field greens with a variety of toppings and dressings. Chef's choice of two composed salads.
Sliced deli style ham, turkey and roast beef. Swiss, cheddar and pepperjack cheese.
Lettuce, tomato, onions, pickles, condiments, assorted breads.
Cookies & brownies. **L: \$20 | D: \$23**

SOUTH OF THE BORDER

House greens with a variety of toppings. Tortilla chips. Seasoned steak & chicken fajitas.
Mexican rice, refried beans. Pico de gallo, salsa, sour cream, guacamole, shredded cheese.
Churros. **L: \$24 | D: \$28**

CLASSIC

Field greens with a variety of toppings and dressings. Teriyaki glazed salmon and chicken piccata.
Roasted redskin potatoes. Vegetable medley. Add Beef Sirloin: \$8pp
Angel food cake. **L: \$24 | D: \$29**

SOUP ADDITIONS

Chicken Noodle: \$2 | Vegetable Minestrone: \$2 | Chicken Tortilla: \$2 **price per person**



Custom Buffet

There will be a \$5 surcharge per guest less than 30 guests
All buffets are served with freshly baked bread and non-alcoholic beverages

Your Choice of:

2 Entrees: \$24 | \$29 3 Entrees: \$28 | \$34

SALAD [3]

Field Greens with Assorted Toppings - Caesar Salad - Pasta Salad - Coleslaw - Fresh Fruit Display - Caprese Display - Broccoli & Bacon Salad - Rustic Potato Salad - Wild Rice & Cranberries (+\$2)

VEGETABLE [1]

Seasonal Blend - Green Bean Medley - Rum Glazed Carrots - Broccoli & Cauliflower - Roasted Root Vegetables

STARCH [1]

Polenta - Roasted Redskins - Mashed Potatoes - Rice Pilaf - Au Gratin Potatoes - Roasted Sweet Potatoes - Lentils - Garlic Linguine - Baked Mac & Cheese - Ancient Grains - Chef's Risotto

ENTREES

Pasta Primavera - Herb Fried Chicken - Chicken Parmesan - Slow Roasted Turkey Breast - Glazed Baked Ham - Pork Schnitzel - Fire Roasted Pork Loin - Beef Pot Roast - Grilled Mahi Mahi - Lasagna - White Chicken Lasagna - Beef Stroganoff

Salmon (Teriyaki, Dill or Dijon) - Grilled Flank Steak (+\$2: Chimichurri, Asian or Traditional) - Chicken (Piccata, Princess or Marsala) - Whitefish (+\$2: Parmesan Crusted or Plain) - New York Strip (+\$3)

Dessert

2 Selections: \$11pp | 3 Selections: \$13pp

DARK CHOCOLATE TRUFFLE CAKE

CHOCOLATE RASPBERRY GANACHE TORTE

NEW YORK CHEESECAKE

Assorted Toppings: \$1pp

CARROT CAKE

ALMOND JOY GANACHE TORTE

CHOCOLATE SOUFFLE CAKE

TIRAMISU

COCONUT LAYER CAKE

LEMON CURD TORTE

ALMOND ANGEL FOOD CAKE

PUMPKIN CHEESECAKE

Available September - December

DULCE DE LECHE TORTE

BLUEBERRY CHEESECAKE TORTE

PEANUT BUTTER PIE

COCONUT CREAM PIE

COOKIES, BROWNIES AND BARS



Displays & Platters

FRESH FRUIT \$5pp

Assortment of seasonal fruits
Platter serves approx. 80 guests: \$350

CHEESE \$6pp

Imported & domestic cheese, crackers
Platter serves approx. 80 guests: \$425

CRUDITES \$5pp

Fresh vegetables, ranch
Platter serves approx. 80 guests: \$350

VEGETABLE \$6pp

grilled & roasted vegetables
Platter serves approx. 80 guests: \$425

CHARCUTERIE \$9pp

Meats, cheeses, marinated & roasted vegetables,
breads, crackers
Platter serves approx. 80 guests: \$650

SMOKED SALMON \$9pp

Two sides of salmon, appropriate garnishes, crackers
Platter serves approx. 30 guests: \$250

CAPRESE \$6pp

Mixed greens, balsamic glaze
Platter serves approx. 30 guests: \$150

BAKED BRIE

8" wheel, brown sugar, fresh fruit garnish, crackers
Platter serves approx. 30 guests: \$80

ROASTED BEET & CHÈVRE \$6pp

Arugula, balsamic glaze
Platter serves approx. 30 guests: \$150

CARPACCIO \$10pp

Aged vinaigrette, truffle oil, arugula

FIESTA DIP

Corn tortillas
Platter serves approx. 30 guests: \$55

HUMMUS DIP \$3pp

Roasted garlic, edamame, sun-dried tomato or
artichoke. Sumac pita shards
Platter serves approx. 30 guests: \$65

SPINACH ARTICHOKE DIP

Pita chips
Platter serves approx. 30 guests: \$65

CHIP & DIP STATION

Chips: tortilla, pita, kettle or crostini
Dips: spinach artichoke, salsa, sun-dried tomato,
hummus, chili con queso, pico de gallo, bruschetta,
bacon onion jam
2 Chips & 3 Dips \$8pp All Chips & Dip \$12pp

SHRIMP COCKTAIL \$9pp

Cocktail sauce, lemon
Platter (240 pieces) serves approx. 80 guests: \$650

VEGETABLE SUSHI \$7pp

Pickled ginger, wasabi, soy
Platter serves approx. 30 guests: \$195

MAKI ROLL SUSHI \$11pp

Choice of salmon or tuna.
Pickled ginger, wasabi, soy
Platter serves approx. 30 guests: \$290

SASHIMI DISPLAY MP

Sticky rice, pickled ginger, wasabi, soy
Platter serves approx. 25 guests: \$400



Hors D'oeuvres

Minimum order of 25
Priced individually

Served Hot

VEGETABLE STUFFED MUSHROOM
2

ROMANESCO PHYLLO TART 2

SESAME CHICKEN STRIP 2.5

SPANAKOPITA 2.5

SAUSAGE STUFFED MUSHROOM
2.5

PORK POT STICKERS 2.5

GRILLED VEGETABLE KABOB 2.5

CHICKEN SATAY 2.5

CRAB STUFFED MUSHROOM 3

BLINIS BRISKET 3

WONTON SHRIMP WRAP 2.5

COCONUT SHRIMP 3

PETITE CRAB CAKES 3.5

BACON WRAPPED SCALLOPS 3.5

MINI BEEF SLIDER 3.5

MINI BEEF WELLINGTON 3.5

LAMB LOLLIPOP 4

BBQ MEATBALLS 2

SWEDISH MEATBALLS 2

CHICKEN WINGS 2.5

BACON & CHEDDAR CROQUETTE
2.5

PULLED TURKEY SLIDER 2.5

BACON WRAPPED DATES 2.5

FRIED TOFU 2

WILD MUSHROOM RAGOUT 3

GRILLED PORK BELLY 2.5

CHEDDAR GOUGÈRE 2

Served Cold

ASSORTED TEA SANDWICHES 1

PETITE DEVEILED EGGS 2

MAKI ROLL 3

CAPRESE SKEWER 2.5

PROSCIUTTO & MELON 2.5

SANTA FE PHYLLO 3

SHRIMP COCKTAIL 3

BRUSCHETTA ON CROSTINI 2

BEEF WRAPPED ASPARAGUS 2.5

GREEK SALAD 2.5

SMOKED SALMON MOUSSE 3

TENDERLOIN CANAPE 3

SMOKED SALMON 3

TUNA TATAKI 3

SALMON SASHIMI 3

OYSTERS - HALF SHELL MP

VIETNAMESE FRESH ROLL 2.5



Carving Stations

\$50 per Chef attending for up to 2 hours
\$25 for each additional hour

SLOW ROASTED TURKEY BREAST

Cranberry honey gastrique, maple whipped butter, Dijon mustard, silver dollar rolls
Serves approx. 30 guests **170**

TENDERLOIN OF BEEF

Horseradish cream, whole grain mustard, red onion confit, silver dollar rolls
Serves approx. 20 guests **350**

NEW YORK STRIP

Horseradish cream, whole grain mustard, roasted garlic whipped butter, thyme & honey caramelized onions
Serves approx. 40 guests **350**

AU POIVRE PORK LOIN

Spiced green apple compote, pickled pearl onions, Dijon mustard
Serves approx. 30 guests **160**

PRIME RIB OF BEEF

Horseradish cream, whole grain mustard, red onion confit, silver dollar rolls
Serves approx 40 guests - 4oz. portions **630**

LOBSTER

Hollandaise sauce, capers, drawn butter, lemon wedge
Minimum of 30 guests **750**

FLANK STEAK

Chimichurri marinated, Asian marinated or traditional
Serves approx. 30 guests **250**

SASHIMI CARVING

Tuna or salmon. Sticky rice, pickled ginger, wasabi, soy
Serves approx. 25 guests **MP**



Action Stations

Prices are per guest
\$50 per Chef attending for up to 2 hours
\$25 for each additional hour
Minimum of 30 guests

ROMAN PASTA

Penne or cavatappi pasta. Alfredo, marinara and pesto sauce. Mushrooms, artichokes, roasted vegetables, broccoli, tomatoes, caramelized onions, Parmesan cheese, chicken **10pp**

Add Shrimp: **\$2pp**

RISOTTO STATION

Creamy arborio rice. Mushrooms, roasted vegetables, roasted tomatoes, artichokes, broccoli. Parmesan cheese, garlic cream and tomato sauce, chicken **12pp**

Add Shrimp: **\$2pp**

STIR FRY STATION

Chicken, beef or shrimp. Carrots, mushrooms, broccoli, onions, water chestnuts, peppers, sweet soy ginger, sweet & sour sauce, steamed rice, fried rice (spicy available upon request) **2 meats: 12pp 3 meats: \$14pp**

MASHED POTATO BAR

Idaho mashed and red skin smoked potatoes. Butter, pesto, gravy, sour cream, horseradish, mushrooms, broccoli, roasted tomatoes, caramelized onions, green onions, bacon, cheddar cheese, blue cheese, Parmesan cheese **12pp**

CREOLE RICE STATION

Mirepoix, chicken, sausage, peppers, green onions, tomatoes, white rice, brown rice **10pp**

Add Shrimp: **\$2pp**

BANANA FOSTERS A LA MODE

Caramelized bananas, dark rum, brown sugar, vanilla ice cream **8pp**

CHERRIES JUBILEE

Dark sweet cherries, orange zest, cherry liqueur, crepes **9pp**



Plated Dinner

Freshly baked breads, non-alcoholic beverages and your choice of salad included

Soup

\$4.50 each *\$5.50 each

FIRE ROASTED TOMATO BISQUE - CORN CHOWDER - ITALIAN WEDDING - CHICKEN NOODLE - CHILLED FENNEL BISQUE - SEASONAL GAZPACHO - MUSHROOM BISQUE* - BEEF & VEGETABLE* - CHILI*

Salad

CAESAR

Romaine, croutons, Parmesan, Caesar dressing

HOUSE

Field greens, grape tomatoes, cucumbers, shaved onion, Chef's choice of vinaigrette

MICHIGAN

Field greens, dried cherries, walnuts, blue cheese, raspberry vinaigrette **+\$2pp**

GOAT & BEET

Watercress, arugula, roasted beets, roasted carrots, balsamic vinaigrette **+\$2pp**

STRAWBERRY & SPINACH

Spinach, strawberry, red onion, almonds, fresh mozzarella, ginger poppy seed vinaigrette **+\$2pp**

Vegetarian Entrées

PORTOBELLO NAPOLEON

Grilled portobellos, tomato slices, fresh mozzarella, wilted spinach, tomato **25**

PUMPKIN RIGATONI

Rigatoni, Alfredo, pumpkin purée, fresh sage **23**

ASIAN TOFU

Crispy fried tofu, sticky rice cakes, fresh cilantro, julienned carrots & red peppers, sweet soy reduction **25**

CHICKPEA MASALA

stewed tomatoes & hard spices, toasted basmati, English peas, grilled naan **23**

Plated Dinner

Chicken Entrées

GRILLED CHICKEN BRUSCHETTA

Rustic bruschetta, broccolini, linguine, balsamic glaze 25

CHICKEN PARMESAN

Breaded chicken breast, marinara, rigatoni, garlic bread 24

HERB & CREAM CHICKEN

Fresh herb cream, seared chicken breast, dauphinoise potato, asparagus 27

CHICKEN MARSALA

Pan seared chicken, cremini mushrooms, shallots, roasted redskins, haricot vert 27

FRENCH CUT CHICKEN

Organic chicken with garlic and pine nut emulsion, roasted broccolini, whipped potatoes 37

CHICKEN FLORENTINE

Garlic tossed pasta, spinach, blistered cherries, fresh mozzarella, shallots, white wine 37

SICILIAN KALE STUFFED CHICKEN

Kale, mushrooms, pancetta, linguine, roasted pepper 37

Beef & Pork Entrées

FILET

Grilled filet of beef, roasted redskins, haricot medley, bordelaise 40

PRIME RIB

Rotisserie prime rib, roasted redskins, asparagus, au jus 45

WAGYU SIRLOIN

Grilled sirloin, mashed potatoes, asparagus, bordelaise 37

PORK TENDERLOIN

Smokey rubbed tenderloin, white polenta, green peas with prosciutto, sweetened pork reduction 32

LAMB PROVENCAL

Half rack of lamb, steamed tomatoes, niçoise olives, toasted basmati, fava beans, mint 42

Plated Dinner

Seafood Entrées

SCALLOPS

Pan seared scallops, wild rice pilaf, carrot puree, roasted Brussels sprouts, pomegranate reduction 45

SHRIMP

Pistachio dusted shrimp, roasted garlic pasta, grilled artichokes, marinated tomatoes 40

GRILLED SALMON

Brown sugar marinated salmon, toasted orzo, orange reduction, roasted Brussels sprouts 30

PAN SEARED SALMON

Salmon, saffron toasted basmati rice, asparagus, olive tapenade 32

HERB & PARMESAN WHITEFISH

Bread crumb baked whitefish, lyonnaise potato, asparagus, lemon pepper cream 28

PAN SEARED WHITEFISH

Lemon caper beurre blanc, haricot vert, mashed potatoes 28

CHILEAN SEA BASS

Ginger soy wild rice, edamame succotash, sweet soy reduction 50

Duet Entrées

CHICKEN & SALMON

French cut chicken, grilled salmon, saffron toasted basmati rice, roasted broccolini, Asiago cream, orange reduction 42

CHICKEN & SIRLOIN

chicken bruschetta, sirloin steak, rustic bruschetta, haricot vert, roasted redskins, balsamic glaze, bordelaise 33

FILET & SALMON

Filet of beef, pan seared salmon, lyonnaise potatoes, haricot medley, saffron cream, bordelaise 47

SIRLOIN & SALMON

Sirloin steak, pan seared salmon, whipped potatoes, asparagus, bordelaise, fresh herb cream 35





Plated Dessert

CREME BRÛLÉE

Creamy custard with a caramel crack topping. Tahitian vanilla, milk or dark chocolate, mocha, caramel, hazelnut or maple 6

CHOCOLATE RASPBERRY GANACHE TORTE

Chocolate cake, raspberry preserves, dark chocolate ganache 6.50

CARROT CAKE

Carrot cake, cream cheese icing 6.50

NEW YORK CHEESECAKE

Creamy traditional New York cheesecake 6.50
Assorted Toppings: \$1.50

ALMOND JOY GANACHE TORT

Coconut cake, milk chocolate ganache, toasted almonds 6.50

CHOCOLATE SOUFFLE CAKE

Flourless dark chocolate cake, raspberry coulis 6.50

STRAWBERRY SHORTCAKE

Biscuits, strawberries, chantilly cream 5

COCONUT LAYER CAKE

Coconut cake, buttercream sweet coconut 6.50

LEMON MOUSSE TORTE

Lemon cake, lemon mousse 6.50

ALMOND ANGEL FOOD CAKE

Angel food cake, whipped cream, sugared almonds 5

PUMPKIN CHEESECAKE

Pumpkin spiced New York cheesecake
(available September - December) 6.5

FRUIT TART

Shortbread cake, Bavarian cream, assorted berries
(available May - September) 6.50

CARAMEL CAPPUCCINO

Caramel cake, cappuccino mousse, caramel sauce 6.50

BLUEBERRY CHEESECAKE TORTE

White cake, blueberry preserves, cream cheese icing 6.50

DARK CHOCOLATE TRUFFLE CAKE

Flourless chocolate cake, dark chocolate ganache 6.50



Verrine Desserts

Minimum order of 25
\$3.50 each

TIRAMISU

Kahlua soaked cake, mascarpone, chocolate

BUTTER PECAN PEACH

Vanilla custard, peaches, toasted pecans

CHOCOLATE & VANILLA FANTASY

Chocolate & vanilla custard, caramel, chocolate streusel

BLACK FORREST

Chocolate cake, whipped cream, Kirsch soaked cherries

VANILLA BEAN PANNA COTTA

Topped with berry compote

CARROT CAKE

Carrot cake, cream cheese mousse, toasted walnuts

MILKY WAY

Chocolate cake, mousse, salted caramel sauce

MANDARIN ORANGE

Orange soaked cake, Mandarin oranges, chantilly cream

RICE PUDDING

Apples & cinnamon, rum soaked raisin or tart dried cherries infused with Kirsch

MIXED BERRIES WITH LEMON CREAM

Fresh blackberries, raspberries, sweet cream
(available May - September)

PIÑA COLADA

Coconut cake, pineapple mousse, compote

BAILEY'S CHEESECAKE

Bailey's cream cheese mousse, chocolate streusel

STRAWBERRY SHORT CAKE

Shortcake, strawberries, chantilly cream

BERRY PAVLOVA

Meringue, berries, chantilly cream

PUMPKIN

Graham Cracker cookie, pumpkin custard, spiced vanilla cream (available September - December)

KEY LIME CHEESECAKE

Key lime mousse, coulis, Graham Cracker

APPLE

Cinnamon apples, spiced mousse, streusel

REESE'S

Peanut butter filling, milk chocolate ganache

Assorted Miniatures

Minimum order of 25. Priced individually.

TRUFFLES 2.50

CHOCOLATE STRAWBERRIES 3.75

MINI SWEETS 2.75

CANNOLI 3.75



Evening Snacks

CHICKEN WINGS \$2.50 each

Plain, BBQ or Buffalo

DETROIT STYLE CONEY DOGS \$5pp

Hot dogs, coney chili sauce, onions, pickly relish, shredded cheddar cheese, ketchup, mustard

Add French Fries \$1pp

CHIP & DIP STATION

Chips: tortilla, pita, kettle or crostini

Dips: spinach, artichoke, salsa, sun-dried tomato, hummus, chili con queso, pico de gallo, bruschetta, bacon onion jam

2 Chips & 3 Dips: \$8pp All Chips & Dips: \$12pp

PIZZA \$4pp

Cheese or cheese with 1 topping

Additional Toppings: \$1.25 each

SLIDER STATION \$4pp

Mini prime burgers, grilled onions, pickles, cheese, ketchup, mustard

Add French Fries \$1pp



Beverage Services

A la Carte

BEVERAGE SERVICE

Coke products, coffee & tea.

Service available for up to 4 hours.

Add Voss Sparkling and Still Water :\$4

\$6 per person — Up to 4 hour service

PUNCH BOWLS

Non-Alcoholic: \$18

Fruit Sparkling Wine: \$40

Premium Alcoholic: \$65

Price per gallon

JUICES

Cranberry, Orange, Grapefruit,
Pineapple and Tomato

\$3 per person

KEG BEER

Domestic: \$255

Budweiser, Miller Lite, Coors Light, Bud Light

Imported: \$295

Heineken, Amstel Light, Labatt Blue

Approx. 165 - 12oz. glasses per keg
Additional domestic, imported and craft kegs
are available upon request. Pricing will vary.

Alcohol Packages

PREMIUM

Upscale wines, domestic & imported beer.

Amaretto Disaronno, Baileys Irish Cream, Bombay
Sapphire Gin, Cabo Wabo Tequila, Crown Royal
Whiskey, Grand Marnier, Grey Goose Vodka, Johnnie
Walker Black, Kahlua, Maker's Mark Bourbon Whiskey,
Peach Schnapps, Captain Morgan Reserve, Gentleman
Jack

\$36 Per Person — Additional Hour Per Person: \$8

CALL

House wines and domestic beer.

Absolut Vodka, Bacardi Rum, Baileys Irish Cream,
Beefeater London Gin, Canadian Club Whiskey,
Captain Morgan Spiced Rum, Dewar's Scotch, Jim Beam
Bourbon Whiskey, Kahlua, Peach Schnapps, Jose
Cuervo Tequila, Seagram's Seven, Southern Comfort,
Triple Sec

\$31 Per Person — Additional Hour Per Person: \$7

HOUSE

House wines and domestic beer

McCormick Gin, Newport Vodka, Canada House
Whiskey, Lauders Scotch, Ten High Bourbon, Heaven
Hill Rum, Torada Tequila

\$26 Per Person: — Additional Hour Per Person: \$6

NON-ALCOHOLIC

Soft drinks, juices, iced tea,
3 varieties of non-alcoholic punch

\$12 Per Person — Additional Hour Per Person: \$2