



*A Member of the ClubCorp Family*

## *Customized Package*

### *Because it's your dream day*

#### **Hors d'oeuvres Displays**

##### **Add \$4 Per Person, Per Display**

- Imported & Domestic Cheese Display with Gourmet Crackers
- Fresh Fruit & Berries Display with Rebecca Sauce
- Vegetable Crudite with Assorted Dipping Sauces
- Meditteranean Display with Housemade Hummus, Baba Ganoush,
- Baked Brie Display topped with Apples, Pears Pecans & Raspberry Sauce

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

##### **Add \$5 Per Person, Per Hors d'oeuvre Selection (Per Dozen Also Available)**

- Bruschetta
- BBQ Tenderloin Canapé
- Mini Chicken and Cheese Quesadillas
- Crab cakes with Lemon Rémoûlade
- Stuffed Mushrooms
- Boursin Stuffed Redskin Potatoes
- Vegetable Spring Rolls
- BBQ or Swedish Meatballs
- Fried Brie Wedges with Raspberry Sauce
- Chicken Satay with Peanut Sauce
- Bacon Wrapped Scallops
- Spinach and Feta Spanakopita

All food and beverage items are subject to a 22% service charge and 7% sales tax

# Buffet Dinner

**Add \$30**

Includes Rolls with Butter, Coffee/Water/Iced Tea. Priced Per Person

## *Choice of Two Salads:*

- House Salad with Assorted Dressings
- Spinach Salad with Candied Pecans, Strawberries & Raspberry Vinaigrette
- Seafood Penne Pasta Salad with Shrimp & Scallops
- Tomato, Basil & Mozzarella Platter
- Caesar Salad with Housemade Dressing
- Grilled Vegetable Salad

## *Choice of Three Entrees:*

- Smoked Paprika Dusted Sirloin with Bordelaise
- Sirloin with Port Mushroom Demi
- Sirloin with Cherry Demi Glace
- Roasted Pork Loin with Blackberry Barbecue Sauce
- Sliced Beef Tenderloin with Cherry Demi Glace – Add \$4 Per Person
- Grilled Filet Mignon with Port Mushroom Demi – Add \$4 Per Person
- Roasted Prime Rib with Rosemary Au Jus – Add \$4 Per Person
- Pan-Seared Chicken Breast with Tomato Cream Sauce
- Grilled Chicken Gremolata with Herbs and Lemon
- Sauteed Chicken Breast with Cranberry Butter Sauce
- Grilled Salmon with Citrus Butter Sauce
- Battle Creek Trout with Orange Butter
- Pan Seared Walleye with Pecan Butter
- Garlic Roasted Pork Loin with Wild Mushroom Demi
- Vegetable Ravioli with Pesto Cream Sauce (vegetarian)
- Vegetable Stuffed Pasta with Butter Wine Sauce

All food and beverage items are subject to a 22% service charge and 7% sales tax

## Buffet Dinner Continued...

### *Choice of Two Accompaniments:*

- ♦ Garlic Whipped Potatoes
- ♦ Roasted Field Potatoes
- ♦ Dauphinoise Potatoes with Cream and Parmesan
- ♦ Wild Rice Pilaf
- ♦ Lemon Pepper Asparagus
- ♦ Fresh Vegetable Medley
- ♦ Broccoli Au Gratin

Includes Rolls with Butter, Coffee, Water & Iced Tea Service

## Plated Dinner – Price Determined by Entrée Selection

Includes Salad & Accompaniments, Rolls with Butter, Coffee/Water/Iced Tea. Priced Per Person.

### *Choice of One Salad:*

- ♦ House Salad with Assorted Dressings
- ♦ Spinach Salad with Candied Pecans, Strawberries & Raspberry Vinaigrette
- ♦ Seafood Penne Pasta Salad with Shrimp & Scallops
- ♦ Tomato, Basil & Mozzarella Platter
- ♦ Caesar Salad with Housemade Dressing
- ♦ Grilled Vegetable Salad

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### *Choice of Three Entrees:*

- ♦ Smoked Paprika Dusted Sirloin with Bordelaise - **\$28**
- ♦ Sirloin with Port Mushroom Demi - **\$28**
- ♦ Sirloin with Cherry Demi Glace - **\$28**
- ♦ Roasted Pork Loin with Blackberry Barbecue Sauce - **\$25**
- ♦ Sliced Beef Tenderloin with Cherry Demi Glace – **\$31**
- ♦ Grilled Filet Mignon with Port Mushroom Demi – **\$31**
- ♦ Roasted Prime Rib with Rosemary Au Jus – **\$31**
- ♦ Pan-Seared Chicken Breast with Tomato Cream Sauce - **\$26**
- ♦ Grilled Chicken Gremolata with Herbs and Lemon - **\$25**
- ♦ Sauteed Chicken Breast with Cranberry Butter Sauce - **\$26**
- ♦ Stuffed Chicken Breasts with Proscuitto & Gruyere - **\$27**
- ♦ Grilled Salmon with Citrus Butter Sauce - **\$27**
- ♦ Battle Creek Trout with Orange Butter - **\$26**
- ♦ Pan Seared Walleye with Pecan Butter - **\$28**
- ♦ Garlic Roasted Pork Loin with Wild Mushroom Demi - **\$26**
- ♦ Vegetable Ravioli with Pesto Cream Sauce (vegetarian) - **\$23**
- ♦ Vegetable Stuffed Pasta with Butter Wine Sauce - **\$23**

### *Choice of Accompaniments Paired with Entrée Selection:*

- ♦ Garlic Whipped Potatoes
- ♦ Roasted Field Potatoes
- ♦ Dauphinoise Potatoes with Cream and Parmesan
- ♦ Wild Rice Pilaf
- ♦ Lemon Pepper Asparagus
- ♦ Fresh Vegetable Medley
- ♦ Broccoli Au Gratin

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# Hosted Bar Beverage Service

Prices are Per Person, Per Hour, Unlimited Consumption

## TOP SHELF PACKAGE

**First hour \$18.00**

**Each additional hour \$8.00**

Smirnoff  
Beefeater  
Jim Beam White  
Cutty Sark  
Seagram's 7  
Bacardi Light  
Cuervo Especial- Gold  
E&J Gallo Brandy  
La Terra Chardonnay  
La Terra Cabernet  
La Terra Merlot  
Beringer White Zinfandel

## PREMIUM PACKAGE

**First hour \$19.00**

**Each additional hour \$9.00**

Absolut  
Tanqueray  
Jack Daniels  
Dewar's  
Canadian Club  
Captain Morgan  
1800 Reposado  
Hennessy VS  
Penfolds Chardonnay  
Penfolds Cabernet  
Penfolds Merlot  
Beringer White Zinfandel

## SUPER PREMIUM PACKAGE

**First hour \$120.00**

**Each additional hour \$10.00**

Ketel One  
Bombay Sapphire  
Makers Mark  
Johnny Walker Red  
Crown Royal  
Myer's Dark Rum  
Sauza Hornitos  
Courvoiser VS  
BV Coastal Chardonnay  
BV Coastal Cabernet  
BV Coastal Merlot  
Beringer White Zinfandel

## ULTRA PREMIUM PACKAGE

**First hour \$22.00**

**Each additional hour \$10.00**

Tanqueray 10  
Baker's  
Glenlivet 18  
Crown Royal Reserve  
Johnny Walker Black  
10 Cane Rum  
Sauza Tres Anejo  
Remy VSOP  
Ecco Domani Pinot Grigio  
Blackstone Merlot  
Penfolds Koonunga Hill  
Shiraz Cabernet  
Beringer White Zinfandel

## Beer and Wine Packages - House Wines and Imported & Domestic Beer

**First hour \$14.00**

**Each additional hour \$6.00**

## Hosted Bar Beverage Service Continued...

### Prices Per Drink • Billing Based on Consumption

Top Shelf Cocktail	<b>\$7.00</b>
Premium Cocktail	<b>\$8.00</b>
House Wine	<b>\$7.00</b>
Premium Wine	<b>\$8.00</b>
Fountain Drink	<b>\$2.25</b>

### Toasts and Wine Service

Sparkling Wine	<b>\$31.00/Bottle</b>
House Wine	<b>\$24.00/Bottle</b>
Premium Wines	<b>\$28.00/Bottle</b>

## Non-Alcoholic Bar

Prices are Per Person, Per Hour, Unlimited Consumption

Includes Soft Drinks, Juices & Bottled Water

One Hour	<b>\$6.00</b>
Two Hours	<b>\$9.00</b>
Three Hours	<b>\$12.00</b>
Four Hours	<b>\$14.00</b>

## Cash Bar Service

Prices Include Service Charge & Tax

\$60 Bartender Fee Applies

Top Shelf Cocktail	<b>\$7.00</b>
Imported Beer	<b>\$6.00</b>
Domestic Beer	<b>\$5.00</b>
House Wine	<b>\$7.00</b>
Fountain Drink	<b>\$3.00</b>

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