

EVC2015

TOASTING 25 CHAMPIONSHIP YEARS

2015 Banquet Menu

BREAKFAST SELECTIONS

Continental Breakfast

Assorted House Muffins & Pastries

Fresh Fruit Display

Fresh Brewed Coffee Tea and Juices

\$8.95 per person

Ala Carte Breakfast Options

(All Items are added to the Continental Breakfast Price)

Chef Attended Omelet Station

Made to Order Omelets and Eggs with Choice of Bacon, Ham, Mushrooms, Onions, Tomatoes, Cheddar, and Peppers

\$8.50 per person

Scrambled Eggs

\$3.25

Add Cheddar (\$.75)

Quiche du Jour

Choice of Quiche Lorraine or Broccoli and Cheddar Quiche

(Other Flavors Available Upon Request)

\$3.25 per person

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Eggs Benedict

Choice of Traditional or Corned Beef Hash Eggs Benedict Topped With Hollandaise Sauce

\$3.50 per person

Pancake Station

Plain and Blueberry Golden Carbon Malted Pancakes, Michigan Maple Syrup, Butter, Whip Cream, Chocolate Chips, Toasted Pecans

\$4.50 per person

Applewood Smoked Bacon

\$3.00 per person

American Fries

Crispy Fried Potatoes Topped With Sautéed Peppers and Onions

\$2.50 per person

Build Your Own Parfait Station

Greek Yogurt, House Made Granola, and Fresh Berries

\$4.00 per person

Steel Cut Oats

Organic Steel Cut Oats, Dried Fruits, Nuts, Cream, Brown Sugar and Butter

\$3.50 per person

Breakfast Burritos

Grilled El Milagro Flour Tortillas Filled with Scrambled Eggs, Chorizo, Sautéed Peppers, Onions, and Cheddar, Topped With Pico de Gallo

\$3.25 per person

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Grab n' Go Egg Sandwiches

Bagel, Egg, Bacon and American Cheese

Buttermilk Biscuit, Egg, Canadian Bacon and American Cheese

English Muffin, Egg, Sausage and American Cheese

\$3.50 per sandwich

Toaster Station

Bagels, English Muffins, Aunt Millie's Breads, Preserves, Butter, Peanut Butter, and Cream Cheese

\$4.50 per person

Mid Afternoon Snacks

Assorted Cookies

\$2.50 per person

Ferris Nut Mix

\$3.50 per person

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

INFORMAL BUFFET OPTIONS

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Soup and Sandwich Buffet

Selection of Soup and three (3) Deli Sandwich Meats:

Little Town Jerky Roast Beef * Little Town Jerky Smoked Ham
Golden Legacy Smoked Turkey Breast* Tuna salad * Chicken Salad
Farmers Fresh Fruit Salad * Choice of Redskin Potato or Pasta Salad
Garden Salad * Potato Chips
Assorted Aunt Millie Baked Breads * Sliced Cheeses * Condiments
Freshly Brewed Coffee and Tea

\$17.00 per person

Backyard Burger Buffet

Selection of (2) of the Following:

100% Angus Beef Burgers* Grilled Little Town Jerky Bratwursts with Sauerkraut
Grilled All Natural Coleman Chicken Breast
Farmers Fresh Fruit Salad* Redskin Potato Salad * Pasta Salad * Garden Salad
Homemade Baked Beans * Potato Chips
Sliced Cheeses * Aunt Millie's Kaiser Rolls * Condiments
Freshly Brewed Coffee and Tea

\$19.00 per person

South Of the Border Buffet

Includes the following 2 options:

Spiced Ground Beef Tacos & Chicken Fajitas

or

Premium Entrée Selections \$2.50 upcharge each

Steak Fajitas, Chile Verde Pork Enchiladas or Chili Flaked Mahi Fish Tacos

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

(Additional Entrees \$3.00 each plus any applicable upcharge fees)

Mexican Salad, Hard & Soft Shell Tacos,
Assorted Condiments, Dirty Rice, 7 Layer Bean Dip & El Milagro Tortilla Chips
Freshly Brewed Coffee and Tea

\$18.00 per person

Mediterranean Kebab Buffet

Selection of (2) of the Following Kebobs

Beef & Vegetable, Chicken & Vegetables, All Veggie, Moroccan Spiced Lamb
Shrimp (\$8.00 upcharge)

(Additional Kebobs \$6.00 plus any applicable upcharge fees)

Greek Salad, Tri Color Orzo Pasta Salad, Grilled Flatbreads, Saffron Infused Rice, Assorted
Sauces, Freshly Brewed Coffee and Tea

\$21.00 per person

Off The Smoker Buffet

Includes the following 2 options:

Devries Pulled Pork & Smoked Otto's BBQ Bone in Chicken

Premium Entrée Selections \$7.00 upcharge each

Heffron Farms Smoked Beef Brisket or St. Louis Style Ribs

(Additional Entrees: \$4.00 plus any applicable upcharge fees)

Aunt Millie's Kaiser Rolls & Condiments

Caesar Salad, Coleslaw, Redskin Potato Salad

Corn On The Cobb

Freshly Brewed Coffee and Tea

\$19.00 per person

Boxed Lunches Offered For Golf Events

Golden Legacy Turkey, Little Town Jerky Smoked Ham and White Cheddar on a Rustic Hero Roll
Kettle Chips * Pickle Spear * Whole Fresh Fruit

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Chipotle Mayo * Freshly Baked Cookies

\$ 14.00 per person

LUNCHEON ENTRÉE SELECTIONS

(Minimum of 25 guests, \$ 100 fee for events under 25 guests)

**Entrees Include The Egypt Valley Garden Salad, Warm Rolls, Coffee and Tea*

Petite Filet Mignon

4oz Filet with Mushroom Demi-Glace, Cheddar Au Gratin Potatoes, Asparagus & Roasted Red Peppers

\$26.00

Sliced Beef Tenderloin

Choice Tenderloin with Pinot Noir Demi-Glace, Rissolle Potatoes, Garlicky Green Beans, Portabellas, & Roasted Red Peppers

\$27.00

Herb Roasted Pork Loin

With Roasted Apple-Cranberry Chutney, Michigan Maple Mashed Sweet Potatoes, Bacon & Onion Braised Greens

\$19.00

Grilled Fillet of Atlantic Salmon

With Tomato Caper Relish, Spring Vegetable Brown Rice Pilaf, Broccoli Florets

\$23.00

Chicken Cordon Bleu

Coleman All Natural Chicken Stuffed With Prosciutto Ham and Gruyere Cheese With Boursin Sauce, Buttermilk Smashed Yukon Gold, Broccoli Au Gratin stuffed Tomato

\$21.00

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Grilled Artichoke Chicken

Garlic and Herb Grilled Coleman All Natural Chicken with Artichoke Hearts and a Basil-Sherry Sauce, Garlic Herb Whipped Potatoes, Grilled Vegetables

\$19.00

Grilled Chicken Florentine

Garlic and Herb Grilled Coleman All Natural Chicken Topped With Sautéed Fresh Spinach, Sundried Tomatoes and Boursin Sauce, Herb and Garlic Redskin Potatoes, Garlicky Green Beans, Portabellas, & Roasted Red Peppers

\$19.00

PASTA

Pasta Includes The Egypt Valley Garden Salad, Warm Rolls, Fresh Brewed Coffee and Tea

Grilled Chicken Prima Vera

Garlic and Herb Grilled Coleman All Natural Chicken, Seasonal Vegetables, Roasted Garlic Parmesan Alfredo, Fettuccini

\$15.00

Tuscan Chicken Pasta

Garlic and Herb Grilled Coleman All Natural Chicken, Kalamata Olives, Marinated Grape Tomatoes, Sundried Tomatoes and Spinach with Chicken Veloute

\$17.00

Shrimp Linguini

Sautéed Tiger Shrimp, Artichoke Hearts, Red Pepper, Scallions and Garlic In a Lemon Wine Sauce

\$19.00

SALADS

Salads Include: Fresh Baked Rolls, Fresh Brewed Coffee and Tea

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Sesame Chicken Salad

Sesame Garlic Marinated Coleman All Natural Chicken, Mixed Greens, Napa Cabbage, Chopped Vegetables, Fuji Apples, Peanuts, Sesame- Soy Vinaigrette

\$14.00

Grilled Salmon Salad

Atlantic Salmon, Romaine Lettuce, Artichoke Hearts, Roasted Red Peppers, Feta, Cucumbers, Greek Vinaigrette

\$17.00

Apple Chicken Salad

Herbed Grilled Coleman Natural Chicken, Mixed Greens, Apples, Dried Cherries, Gorgonzola, Pecans, Cider Vinaigrette

\$14.00

Cobb Salad

Romaine Lettuce, Herbed Grilled Coleman Natural Chicken, Applewood Smoked Bacon, Grape Tomatoes, Farm Country White Cheddar, Avocado, Egg, Choice of Dressing

\$14.00

LIGHTER FARE LUNCH SELECTIONS

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Sandwiches & Wraps

\$12.00 per person

Served With Kettle Chips, Pasta Salad or Seasonal Fruit, Fresh Brewed Coffee and Tea

(Turn into a buffet for an additional \$3.50 with 3 Sandwich Selections and 2 sides)

Chicken Salad or Tuna Salad Croissant with Lettuce and Tomato

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Golden Legacy Turkey, Little Town Jerky Smoked Ham, Applewood Smoked Bacon, Farm Country White Cheddar, Lettuce, Tomato and Mayo on Toasted Wheat

Turkey BLT on Grilled Ciabatta with Chipotle Aioli and Farm Country Monterey Jack

Grilled Pesto Chicken, Tomato, Mozzarella and Pesto Aioli on Ciabatta Bread

Gourmet Four Cheese Sandwich on Sourdough With Tomato Soup

Austin Blues Pulled Pork Sandwich With House Bourbon BBQ, Smoked Gouda and Coleslaw on Aunt Millie's Kaiser Bun

Vegetarian Wrap With Grilled Vegetables, Organic Greens, Feta, Marinated Tomatoes, Artichokes, Pesto Aioli

Chicken Caesar Wrap With Tomato, Romaine Lettuce Parmesan and House Caesar Dressing

Crisp Great Lakes Perch With Tartar Sauce and Coleslaw on Aunt Millie's Kaiser Bun (Additional \$2)

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

FOOD STATIONS

Salad Station

\$8.95 per person

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Locally Grown Baby Lettuce	10 Seasonal Vegetable Garnishes
Organic Baby Spinach	3 Cheeses
Chopped Romaine	3 Assorted Dressings
Bibb Lettuce	Homemade Croutons
Arugula	Sunflower Seeds
(Select Two)	Assorted Rolls

Add Coleman's All Natural Garlic and Herb Grilled Chicken \$3.50 pp

Add Grilled Atlantic Salmon \$9.00 pp

Potato Martini Bar

\$7.95 per person

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Garlic Whipped Potato	Scallion
Whipped Sweet Potato	Roasted corn
Simply Whipped potato	Mushrooms
(Select Two)	Farm Country Sharp cheddar
Chicken Gravy	Blue cheese
Beef Short Rib and Red Wine Jus	Caramelized Onion
Wild Mushroom and Rosemary Gravy	Applewood Smoked Bacon
(Select Two)	Broccoli

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Pasta Station

\$19.95 per person

(\$50 Chef Attended Fee Per 50 People)

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Penne

Broccoli

Cavatappi

Garlic and Herb Roasted Chicken

Linguini

Parmesan Chicken

(Select Two)

Meatballs

House Marinara

Tiger Shrimp (\$5.00 upcharge)

Roasted Garlic and Parmesan
Alfredo

(Choose Two)

(Additional entrée \$4.50)

Pesto Cream

Herbed White Wine

Tomato Basil Cream

(Select Two)

Bread Sticks

Focaccia Bread

Mushrooms

Red onion

Tomato

Asparagus

Artichoke

Roasted red peppers

Organic spinach

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Paella Station

\$19.95 per person

(\$50 Chef Attended Fee Per 50 People)

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Trio Chef Made Paellas

Paella de Pollo y Chorizo: Pulled Chicken, Chorizo, Saffron Infused Rice, English Peas, and Onions

Paella Verduras: Zucchini, Saffron Infused Rice, Mushrooms, Snow Peas, Red Bell Peppers, Scallion, and Tomato

Paella de Marisco: Mussels, Littleneck Clams, Shrimp, Saffron Infused Rice, Onions, Red Bell Pepper, and Tomatoes

Fondue Station

\$7.95 per person

(Minimum of 25 guests, \$100 fee for events under 25 guests)

White Sauce, Cheddar Sauce, Broccoli, Ham, Mushrooms, Grilled Asparagus, Grape Tomatoes, Baguette, Pita Bread and Pretzel Rods

Asian Fusion Station

\$20.95 per person

(\$50 Chef Attended Fee Per 50 People)

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Tempura Battered Shrimp, Sweet Chili Garlic Sauce Served On Fried Rice

Chicken Lo Mein

Szechwan Beef, Basmati Rice

Steamed Pork Pot stickers

Vegetable Spring Rolls

Asian Accompaniments

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Flatbread Pizza Cart

\$8.95 per person

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Grilled Assorted Flatbread Pizza Including:

Traditional Pepperoni

Chicken Pesto

Grilled Mushroom, Asparagus & Caramelized Onion with Boursin Cheese Sauce

Slider Station

\$14.00 per person

(Minimum of 25 guests, \$100 fee for events under 25 guests)

Trio of Sliders

100% Angus Cheeseburger On a Pretzel Bun with Sliced Pickles and Condiments

Austin Blues BBQ Pulled Pork with Coleslaw and Smoked Gouda

Black Bean Burger with Farm Country Smoked Cheddar, Spicy Aioli, Bibb Lettuce and Roma Tomato

Coleslaw and House Made Kettle Chips

Taco Stand

\$19.95 per person

(\$50 Chef Attended Fee Per 50 People)

(Minimum of 25 guests, \$100 fee for events under 25 guest)

Create Your Own Tacos

Spiced Ground Beef, Pulled Chicken & Chorizo, Chili Shrimp

Assortment Toppings and Cheese

Dirty Rice

El Milagro Tortilla Chips, Homemade Salsa, Guacamole and Sour Cream

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

Savory Crepe Station

\$12.95 per person

(\$50 Chef Attended Fee Per 50 People)

(Minimum of 25 guests, \$100 fee for events under 25 guest

Trio of Chef Rolled Crepes

Ratatouille and Sausage Crepe with Mustard Glace

Chicken, Mushroom, and Asparagus Crepe with Boursin Cream Sauce

Shrimp, Corn & Scallion with Hollandaise Sauce

A 20% Service Charge & Sales Tax Will Be Added To The Above Prices

HORS D'OEUVRES

Per Person Per Item's

(Minimum of 25 person order per selection)

\$4.00 each

- *Fresh Vegetables and Dip Presentation
- *Spinach and Artichoke Dip With Grilled Pita Bread
- *Fresh Fruits and Berries With Yogurt Dip
- *Petite Sliced Gourmet Wraps With Dipping Sauces
- *Deviled Eggs
- *Traditional & Red Pepper Hummus Cups With Crisp Vegetable & Pita Chips
- *Marinated Tomato Bruschetta, Olive Oil Crostini, Shaved Parmesan Reggiano

\$6.00 each

- *Domestic Olli Salami & Local Farmers Cheese Board
- *International Imported and Domestic Cheeses With Cracker Selection
- *Bruschetta Display With Assorted Grilled Breads and a Trio of Toppings
- *Antipasto Presentation: Selection of Italian Meats, Roasted Peppers, Fresh Mozzarella, Olives and Marinated Vegetables
- *Mediterranean Platter With Hummus, Baba Ghanoush, Tabouleh With Crisp Pitas
- *Baked Brie With Almond French Baguette
- *Bruschetta Display With Assorted Grilled Breads and a Trio of Toppings

\$8.50 each

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

*Sesame Tuna Display With Seaweed Salad, Cucumber Relish, Wasabi and
Sweet Soy

Smoked Salmon Display With Garniture and Toasted Points

*Cocktail Shrimp \$35.00/Pound

*Raw Oyster Bar With Miginotte, Lemons and Tabasco (Minimum of 40 Orders)

\$ Market Price

Per Piece Item's

(Minimum of 25 piece order per selection)

\$1.75 piece

*Curried Chicken Phyllo Cups With Mango Chutney

*Wing Dings With Assorted Dipping Sauces

*Petite Assorted Quiche

*Mesquite Grilled Steak Quesadillas

*Petite Chicken Cordon Bleu

*Lox, Dill Cream Cheese, Bagel Chips

*Steamed Pork Pot Stickers With Dipping Sauces

*Swedish or Marinara Meatballs

*Salami Coronets

*Prosciutto Wrapped Melon With Mint

*Tomato Mozzarella Skewers With Balsamic Vinaigrette

\$3.00 piece

*Pesto, Tomato & Mozzarella Risotto Fritter

*Grilled Chicken Brochettes

*Chicken Rumaki

*Baked Brie en croute

*Chorizo & Corn Empanadas

*Jumbo Shrimp Skewers With Red Pepper Coulis

*Smoked Duck Breast With Mandarin Oranges

*Crab Cakes With Remoulade Sauce and Relishes

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

- *Coconut Shrimp With Assorted Dipping Sauces
- *Crab Rangoon
- *Steak Crostini With Gorgonzola and Balsamic
- *Thai Spring Rolls With Dipping Sauces
- *Marinated Grilled Chicken Satay With Peanut Sauce

\$4.50 piece

- *Bacon Wrapped Scallops
- *Chicken & Andouille Skewers
- *Chili Verde Pulled Pork Slider With Pepperjack Cheese
- *Corn Beef Ryebein Sliders on a Pretzel Bun
- *Grilled Beef Brochettes

LATE NIGHT SNACKS

The Hangover

\$12.95

Scrambled Eggs, Bacon, Diced Crispy American Fries, Toasted English Muffins

Assorted Flat Bread Pizzas

\$4.50 per person

(2 pieces per person)

Grilled Assorted Flatbread Pizza Including:

*Traditional Pepperoni, Chicken Pesto, Grilled Mushroom, Asparagus & Caramelized
Onion with Boursin Cheese Sauce*

Parmesan truffle fries

\$4.50 per person

Hand Cut Fries Tossed With Parmesan Reggiano and White Truffle Oil

Pulled pork Sliders

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

\$4.50 per piece

Austin Blues BBQ Pulled Pork, Smoked Gouda, Tangy Coleslaw

Brew City Mac'n Cheese Bites

\$4.50 per person

Spicy Pepperjack, Bacon, and Elbow Macaroni, Breaded, Golden Fried

Mini Taco Bar

\$6.50 per person

Spiced Ground Beef, Chipotle Spiced Shrimp, El Milagro Tortilla chips, Homemade Salsa, Assorted toppings

Petite Grilled Cheese's

\$3.50 per person

Rustic Sourdough Bread, Farm Country Cheese's, Homemade Tomato Dipping Sauce

Chili Bar

\$6.95

House Made Chili, Cornbread, Assorted Toppings & Cheese

S'more Station

\$4.50

Create Your Own S'more

DINNER ENTRÉE SALAD SELECTIONS

Egypt Valley Garden Salad

A Gourmet Blend Of Fresh Lettuce, Garden Fresh Vegetables, Seeds and Garlic Croutons, With House Dijon Vinaigrette

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Romaine and Spinach Salad

Fresh Hearts of Romaine, Baby Spinach Leaves, Gorgonzola Cheese, Marinated Grape Tomatoes, Toasted Walnuts, Dried Cherries with an Orange- Basil Vinaigrette

Greek Salad

Romaine Hearts, Kalamata Olives, Feta Cheese, Seedless Cucumbers, Tomatoes and Pepperoncini With House Greek Dressing

Kale Salad

Organic Lacinato Kale, Roasted Beets, Toasted Pecans, Goat Cheese, Maple Sherry Vinaigrette

Spinach Salad

Organic Spinach, Mango, Red Bell Pepper, Shaved Radish, Slivered Almonds, Goat Cheese, Pomegranate Vinaigrette

Caesar Salad

Crisp Hearts of Romaine Lettuce Tossed With Fresh Imported Parmesan Cheese, Garlic Croutons, Anchovy Fillets and House- Made Caesar Dressing

DINNER ENTRÉE SELECTIONS

Dinner Entrées Included Rolls & Butter and Salad Selection

PLATED ENTREES

Filet Mignon

Choice Filet, Mushroom Cabernet Demi-Glace, Cheddar Au Gratin Potatoes, Asparagus & Red Peppers

6oz \$36.00

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Tornadoes (2 4oz filets) \$40.00

8oz \$44.00

Char Grilled New York Strip

Choice NY Strip, Peppercorn Encrusted, Caramelized Onions, Cabernet Demi-Glace, Dauphinoise Scalloped Potatoes, Zucchini & Squash Parmesan

\$38.00

Sliced Beef Tenderloin

Sliced Choice Tenderloin, Pinot Noir Demi-Glace, Rissole Potatoes, Green Beans, Portabellas, & Roasted Red Peppers

\$38.00

Filet Oscar

Choice 4oz Filet, Topped With Lump Crab & Hollandaise Sauce Served With Fingerling Potatoes, Asparagus & Roasted Red Pepper Relish

\$38.00

Braised Beef

Braised Choice Chuck Roast, Pearl Onions, Mushrooms, Natural Jus lie, Horseradish Whipped Potatoes, Roasted Brussel Sprouts

\$29.00

Herb Roasted Pork Loin

With Roasted Apple-Cranberry Chutney, Michigan Maple Mashed Sweet Potatoes, Bacon and Onion Braised Greens

\$26.00

Pork Tenderloin

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Devries Pork Tenderloin, Cherry Gastrique, Herb Roasted Redskins, Asparagus
& Red Pepper Relish

\$29.00

Lamb Shank

Natural Jus lie, Horseradish Whipped Potatoes, Roasted Brussel Sprouts

\$30.00

Grilled Rack of Lamb

New Zealand Spring Lamb, Cabernet Demi-Glace, Creamy Parmesan Risotto,
Roasted Brussel Sprouts

\$38.00

Grilled Swordfish

Citrus Mojo Sauce, Quinoa Pilaf, Roasted Cauliflower

\$29.00

Grilled Fillet of Atlantic Salmon

Tomato Caper Relish, Spring Vegetable Brown Rice Pilaf, Broccoli Florets

\$29.00

Grilled Mahi

Pineapple & Poblano Salsa, Spring Vegetable Rice Pilaf, Grilled Vegetables

\$28.00

Otto's Chicken

Herb Roasted Otto's Chicken Breast, Mustard Chicken Glace, Fingerling
Potatoes, Green Beans, Portabellas, & Roasted Red Peppers

\$30.00

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Chicken Cordon Bleu

Coleman All Natural Chicken Stuffed With Prosciutto Ham and Gruyere Cheese,
With Boursin Cream Sauce, Buttermilk Smashed Yukon Gold Potatoes, Broccoli
Au Gratin Stuffed Tomato

\$28.00

Chicken Forestiere

Coleman All Natural Chicken Stuffed With Bacon, Leeks, Mushrooms & Boursin
Cheese, With Boursin Cream Sauce, Herb and Garlic Roasted Red Skin
Potatoes, Broccoli Florets

\$28.00

Grilled Artichoke Chicken

Coleman All Natural Herb and Garlic Grilled Chicken Topped With Artichoke
Hearts and Basil-Sherry Sauce Served With Garlic Herb Whipped Potatoes,
Grilled Vegetables

\$27.00

Grilled Chicken Florentine

Coleman All Natural Herb and Garlic Grilled Chicken Topped With Sautéed
Spinach, Sundried Tomatoes and Boursin Cream Served With Herb and Garlic
Redskin Potatoes, Garlicky Green Beans, Portabellas, & Roasted Red Peppers

\$27.00

Grilled Lemon Rosemary Mushroom Chicken

Coleman All Natural Herb and Garlic Grilled Chicken, Rosemary and Mushroom
Cream With Lemon, Garlic and Herb Whipped Potatoes, Grilled Mixed
Vegetables, Zucchini, Squash, Peppers and Onion

\$27.00

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Prosciutto Wrapped Chicken

Coleman All Natural Chicken, Sage Cream, Creamy Parmesan & Herb Risotto,
Asparagus & Roasted Red Peppers

\$28.00

Sesame Encrusted Chicken

Crisp Sesame Encrusted Coleman All Natural Chicken With Orange-Ginger
Sauce, Cilantro Basmati Rice, Julienne Vegetables

\$26.00

COMBINATION ENTREES

Sliced Beef Tenderloin and Grilled Atlantic Salmon

Pinot Noir Demi-Glace, Tomato & Caper Relish, Twice Baked Potato, Grilled
Vegetables

\$39.00

Sliced Beef Tenderloin and Grilled Artichoke Chicken

Pinot Noir Demi-Glace, Artichoke Hearts and a Basil-Sherry Sauce, Garlic & Herb
Roasted Redskins, Asparagus & Roasted Red Peppers

\$35.00

Sliced Beef Tenderloin and Grilled Shrimp Skewer

Pinot Noir Demi-Glace, Cheddar & Scallion Polenta, Broccoli

\$39.00

Petite Filet & Prosciutto Wrapped Chicken

Mushrooms Cabernet Demi-Glace, Sage Cream, Creamy Parmesan Herb Risotto,
Asparagus & Roasted Red Peppers

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

\$36.00

Petite Filet & Lobster Tail

Mushrooms Cabernet Demi-Glace, Drawn Butter, Fingerling Potatoes, Garlicky Green Beans, Mushrooms & Roasted Red Peppers

Market Price

DINNER BUFFET ENTREES (30 Person Minimum)

Includes Served Salad, Rolls & Butter, Choice 2 Entrées, 3 Sides for \$32.00.

Additional Entrée \$6.00 each, Additional Sides \$2.50 each

Carved Sliced Beef Tenderloin

Choice Tenderloin Served With Pinot Noir Demi-Glace, Sliced Rolls, Bibb Lettuce, Roma Tomatoes, Assorted Mustards, Sauces,

(Additional \$11.00 charge)

(Additional \$50 Chef Attended Fee)

Carved Prime Rib

Choice Prime Rib Served With Au Jus, Horseradish Cream, Assorted Mustards & Dipping Sauces

(Additional \$7.00 Charge)

(Additional \$50 Chef Attended Fee)

Carved Turkey

Served With Cranberry Relish

(Additional \$50.00 Chef Attended Fee)

Braised Beef

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Choice Chuck Roast With Pearl Onions, Mushrooms, Natural Jus lie

Herb Roasted Pork Loin

With Roasted Apple-Cranberry Chutney

Stuffed Pork Florentine

Stuffed With Spinach, Sundried Tomatoes & Boursin Cheese

Grilled Swordfish

With Citrus Mojo Sauce

Grilled Salmon

With a Tomato Caper Relish

Grilled Mahi

With a Pineapple & Serano Salsa

Grilled Shrimp Skewer

With a Red Pepper Coulis

Chicken Cordon Blue

Coleman All Natural Chicken Stuffed With Prosciutto Ham and Gruyere Cheese
With Boursin Cream Sauce

Chicken Forestiere

Coleman All Natural Chicken Stuffed With Bacon, Leeks, Mushrooms & Boursin
Cheese With Boursin Cream Sauce

Grilled Artichoke Chicken

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Coleman All Natural Herb and Garlic Grilled Chicken With Roasted Artichoke
Hearts and a Basil-Sherry Sauce

Grilled Mushroom Chicken

Coleman All Natural Herb and Garlic Grilled Chicken With a Lemon, Garlic,
Rosemary and Wild Forest Mushroom Cream

Grilled Chicken Florentine

Coleman All Natural Herb and Garlic Grilled Chicken Topped With Sautéed
Spinach, Sundried Tomatoes and Boursin Cream Sauce

Prosciutto Wrapped Chicken

Coleman All Natural Chicken Prosciutto Wrapped With a Sage Cream

Sesame Encrusted Chicken

Coleman All Natural Chicken, Crisp Sesame Encrusted Chicken With Orange-
Ginger Sauce

Grilled Vegetable Pesto Pasta

Assorted Grilled Vegetable With Penne Pasta, Tomatoes and Pesto Cream

Baked Mac & Cheese

Baked With Ham, Mushrooms, Scallions, Cavatappi, and Parmesan Cream Sauce,
Topped With House Made Bread Crumbs

Traditional Lasagna

Layered With 100% Angus Ground Beef, Italian Sausage, Marinara, Ricotta And
Mozzarella Cheese

VEGETABLES & STARCH OPTIONS

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Vegetables

Green Beans, Portabellas, & Roasted Red Peppers

Broccoli Florets

Roasted Brussel Sprouts

Grilled Mixed Vegetables

Julienne Vegetables

Zucchini & Squash Parmesan

Roasted Cauliflower

Bacon & Onion Braised Greens

*Asparagus & Red Pepper Relish

*Broccoli Au Gratin Stuffed Tomatoes

Potatoes and Rice

Garlic and Herb Whipped Potatoes

Spring Vegetable Rice Pilaf

Quinoa Pilaf

Herb and Garlic Redskin Potatoes

Horseradish Mashed Potatoes

Cilantro Basmati Rice

Rissole Potatoes

Michigan Maple Mashed Sweet Potatoes

Buttermilk Smashed Yukon Gold Potatoes

*Fingerling Potatoes

*Cheddar Au Gratin Potatoes

*Dauphinoise Scalloped Potatoes

*Twice Baked Potatoes

*Baked Potato With Sour Cream

*Creamy Parmesan & Herb Risotto

*Cheddar & Scallion Polenta Cakes

**\$1.00 Up Charge Will Apply*

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

DESSERT MENU SELECTIONS

Fresh Caramel Chocolate Tart With Sea Salt	\$7.00
Chocolate Mousse Cake	\$6.50
Tiramisu	\$6.75
New York Cheesecake With Fresh Berries	\$7.50
Chocolate Cheesecake	\$8.50
Crème Brulee With Fresh Fruit	\$6.00
Seasonal Fruit Cobbler With Ice Cream	\$6.50
Individual Lemon Meringue Pie	\$7.00
Flourless Chocolate Cake With Salted Caramel	\$7.50

Dessert Miniatures

\$2.25 Each

Cream Puffs	Cupcakes With Buttercream
Chocolate Mousse Cup	Crème Brulee
Peanut Butter Bon Bon Lollipops	Chocolate Cheesecake
Chocolate Hand Dipped Strawberries	Vanilla Cheesecake
Chocolate Carmel Sea Salt Tart	Truffle
Traditional Ricotta Cannoli	
French Macaroons	
Lemon Bars	
Lemon Meringue Tarts	
Fresh Fruit Tarts	
Key Lime Meringue Tarts	
Flourless Chocolate Cake	

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

Ice Cream Sundae Bar

*Two Selections Of Ice Cream, Whipped Cream, Sprinkles, Hot Fudge and Caramel
Sauce, Nuts, Assorted Candy Toppings*

\$8.50 Per Person

Special Desserts Available Upon Requests

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

BEVERAGE MENU

LIQUOR

Top-Shelf	\$9.00
Premium	\$7.00
House	\$6.00
Banquet	\$5.00

Top-Shelf Bar Selections

(Includes House & Banquet Selections)

Angel's Envy - Knob Creek - Woodford Reserve - Glenfiddich - Glenlivet - Macallan
Avion Silver - Patron Anejo - Chambord - Countreau - Courvoisier - Drambuie - Grand
Marnier - Hennessy - Remy Martin

Premium Bar Selections

(Includes House & Banquet Selections)

Belvedere - Chopin - Grey Goose - Ketel One - Bombay - Hendrick's - Tanqueray -
Crown Royal - Jameson - Bulleit - Maker's Mark - Chivas Regal - 1800 - Southern
Comfort

House Bar Selections

(Includes Banquet Bar Selections)

Absolute - Skyy - Stolli - Titos - Bacardi - Captain Morgan - Malibu - Meyer's - Mt.
Gay - Beefeater - Gordon's - New Holland - Jose Cuervo - Bailey's - Kahlua -
Christian Brothers Brandy - Bushmills - Canadian Club - Seagrams - Jim Beam -
Jack Daniels - Dewars - J&B

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices

BEER (Bottle and Draft)

Premium	\$5.00
<i>(Bells, Founders, New Holland, etc.)</i>	
Imported	\$4.00
<i>(Corona, Heineken, Labatts, etc.)</i>	
Domestic	\$3.00
<i>(Budwiser, Coors, Miller, etc.)</i>	

WINE

House Wine By The Glass	\$5.00
Dinner Wine Service Per Bottle	\$25.00

Wine Selection

Chardonnay - Sauvignon Blanc - Riesling
Pinot Grigio - White Zinfandel
Merlot - Cabernet - Pinot Noir

SPARKLING WINE

(Per Bottle)

Prosecco	\$32.00
Brut	\$25.00
Non- Alcoholic	\$17.50

NON-ALCOHOLIC BEVERAGES

Soft Drinks	\$2.00
Arizona Ice Teas	\$2.50
Juices	\$2.25
Flavored/ Mineral Water	\$2.50

PUNCH

Non-Alcoholic Punch	\$2.00
Alcoholic Punch	\$3.50

A 20% Service Charge & 6% Sales Tax Will Be Added To The Above Prices