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the
MEDALIST
EVENT MENUS
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WEDDINGS | REHEARSAL DINNERS | GOLF OUTINGS | REUNIONS | BIRTHDAY PARTIES | ANNIVERSARIES
15701 N Drive North, Marshall, MI 49068 | 269.789.4653 | www.themedalistweddings.com

Starters

COLD HORS D' OEUVRÉS

❖ Bruschetta

French bread slices topped with tomato, garlic, basil, and seasonings.

\$2 each | Minimum 30

Fresh Vegetable & Dip Display

\$3.50 per person for 50 servings

Domestic Cheese & Cracker Display

Complete with Cheddar, Swiss and Colby Jack with assorted crackers.

\$195 for 100 servings

Fresh Seasonal Cut Fruit Display

\$3.50 per person for 50 servings

❖ Fresh Shrimp Display

Served with cocktail sauce and lemons.

\$2 per piece | Minimum of 50

❖ Caprese Skewers

Fresh basil and mozzarella skewers with a cherry tomato and drizzled with a balsamic glaze.

\$225 for 200 pieces

HOT HORS D' OEUVRÉS

BBQ Meatballs

\$125 for 80 pieces

Chicken Egg Rolls

Served with sweet chile or sesame ginger dipping sauce.

\$175 for 75 pieces

Pot Stickers

Deep fried dumplings filled with pork, cabbage and green onion. Served with delicious sweet chile

or sesame ginger dipping sauce.

\$75 for 30 pieces

Veggie Spring Rolls

Deep fried and served with a sesame ginger dipping sauce.

\$75 for 60 pieces

Bacon Wrapped Chestnuts

Chestnuts wrapped in Applewood bacon and finished

with a brown sugar glaze.

\$85 for 50 pieces

Chicken Caesar Wraps

Grilled chicken and romaine lettuce with Caesar cream cheese blend and parmesan cheese wrapped in flour tortilla pinwheel.

\$125 for 40 pieces

❖ These items may be served as passed appetizers. \$35 fee for each appetizer to be passed.

All food items are subject to 6% sales tax and 20% gratuity.

Main Course

Our most popular menu option, our buffet, includes your choice of two entrées, vegetable, potato, salad and dinner rolls.

We invite you to mix and match serving options from all of our menus to create the perfect meal for your guests.

TWO MEAT \$34 | ONE MEAT & ONE PASTA \$29

MEAT AND FISH ENTRÉES

Medalist Chicken

Our most popular chicken dish! Oven baked chicken breast with fresh basil, mushrooms and Michigan cherries in a heavy cream and wine sauce.

Chicken Marsala

Oven baked chicken breast with mushrooms and onions in a marsala wine reduction.

Wild Salmon

Baked wild salmon with your choice of seasoned or lemon pepper filets. | \$2 upcharge per person

Grilled Bistro Steak

Served medium rare to medium.

Roasted Pork Loin

Your choice of BBQ, savory seasoned or lemon pepper flavors.

Swordfish

Lemon basil and mint glaze, topped with pineapple salsa.

BBQ Pork Ribs

Slow roasted, fall-off-the-bone ribs with sweet tangy BBQ sauce. | \$3 upcharge per person

Apple Smoked Ham

Premium cut ham smoked over apple chips for a sweet, smoky flavor.

PASTA ENTRÉES

Pesto Pasta

Our most popular pasta dish! Penne tossed with fresh basil, parmesan cheese, garlic & olive oil.

Pasta Alfredo

Penne tossed with heavy cream, garlic, parmesan cheese and fresh parsley.

❖ Seafood prices vary based on current market value.

Main Course

CHEF ATTENDED CARVING STATION

Offered as a single entrée station, or substitute for buffet selection.

Prime Rib

Considered by some to be the best in the area, our prime rib is slow roasted and served with au jus and horseradish.

\$6 substitution / \$29 single entrée station

SALADS

Included with standard buffet.

Tossed Garden Salad

Garden greens topped with cherry tomatoes, cucumbers, red onions, shredded cheddar and croutons with ranch and Italian dressing options.

Classic Caesar Salad

Fresh romaine lettuce, shredded parmesan cheese and garlic croutons.

Rainbow Rotini Pasta Salad | \$1 upcharge per person

Tossed with cherry tomatoes, sweet bell peppers, Swiss cheese cubes, salami, parmesan cheese and Italian dressing.

Sides

Included with standard buffet.

VEGETABLES/LEGUMES

Sweet Buttered Corn

Fresh Green Beans

Honey Glazed Carrots

Summer Squash & Zucchini

Baked Beans

Vegetable Medley: Broccoli, Cauliflower & Carrots

Corn on the Cob (seasonal) | \$1 upcharge per person

Asparagus | \$2 upcharge per person

POTATOES

Cheesy Au Gratin Potatoes

Garlic Buttered Redskins

Baked Idaho Potato

Mashed Potatoes with Garlic & Butter

Children's Menu

Individual entrees are served plated to children age 12 and under.

Special buffet for 10 or more children.

CREAMY MAC & CHEESE

Served with a side of applesauce | \$10 per child

CHICKEN TENDERS WITH FRIES

Two chicken tenders served with a side of fries | \$12 per child

If you are planning on having a bar available for your event, The Medalist's bar selections makes planning your event simple and convenient. The Medalist offers Packaged, Consumption, or Cash Bar options.

A service charge of 20% and 6% sales tax will be added to the final bill.

PACKAGED BEVERAGE SERVICE

This per person price will provide your guests with unlimited beverage service for a four-hour time period. For additional time please consult your wedding coordinator. You will be assessed the per person amount for the guaranteed number of guests attending your event, excluding children. In order to select a beverage package for your event, there must be a minimum of 75 guests in attendance.

Packaged Beverage Service Details:

Beverage package time period begins at the opening of the bar and runs continuously until four hours have passed. If you choose to have the bar closed during dinner, you will receive that credit added onto your bar time period.

If you choose to not extend your bar service beyond four hours, you have the option of converting it to a cash bar once your four hours has ended.

Shots of liquor without mixers are not permitted with the packaged service.

Domestic Beer & Wine Package

Includes House Wine and unlimited Domestic Beer Keg of one type
\$14.95 per person (based on 4 hours)

\$1 per person for a second Keg option of unlimited Domestic Beer
To add more time, add \$3 per person for each extra hour

Premium Beer & Wine Package

Includes House Wine and one choice of Premium Beer Keg
\$16.50 per person (based on 4 hours)

Add \$2 per person for a second Keg option of Premium Beer
Add \$1 per person for a second Keg option of Domestic Beer
To add more time, add \$4 per person for each extra hour

Well Bar Beverage Package

Includes House Wine and one choice of Premium or Domestic Beer Keg and Well Brand Beverages
\$20.95 per person (based on 4 hours)

Add \$2 per person for a second Keg option of Premium Beer
Add \$1 per person for a second Keg option of Domestic Beer
To add more time, add \$4.50 per person for each extra hour

Call Bar Beverage Package

Includes House Wine and one choice of Premium or Domestic Beer Keg and Call Brand Beverages
\$23.95 per person (based on 4 hours)

Add \$2 per person for a second Keg option of Premium Beer
Add \$1 per person for a second Keg option of Domestic Beer
To add more time, add \$5 per person for each extra hour

CONSUMPTION BEVERAGE SERVICE

Those not interested in selecting a beverage package for their hosted bar service can choose the option of Consumption Beverage Service. The bar tab will be tallied throughout the evening and you will be charged on a per drink basis. You have the option of putting a spending limit on your tab and converting it to a cash bar afterwards. The price list for the Consumption Bar also applies toward Cash Bar beverage service.

Consumption Beverage Service Details:

There is no bar set-up fee for a consumption bar service.

Alcohol Guidelines:

Guests may not bring alcohol onto The Medalist's property. Any alcohol found will be seized.

Any alcohol acquired or purchased on the property may only be consumed within the designated area where it was acquired or purchased.

The Medalist reserves the right to discontinue alcohol service to any guest for any reason based upon our sole discretion.

The contractee is responsible for assuring that their guests comply with alcohol policies.

The Medalist holds the right to discontinue alcohol service to any guest for any reason based upon sole discretion. Michigan state law states that alcohol may not be brought onto the property.

Well Cocktails

Single serving \$5.50 | Double serving \$8

Call Cocktails

Single serving \$6.50 | Double serving \$9.50

Keg Beer (full Kegs hold about 125-16oz servings)

Domestic Beer \$350 | Premium Beer - ask us for pricing

Non-Alcoholic Beverages (unlimited)

\$3 per person

Assorted Red & White Wine

\$30 per bottle | \$6.50 per glass

Asti Spumante

\$35 per bottle

Little Extras

Water goblets available for \$1 per person

Water bottles available at the gazebo for \$1 each

The 19th Hole Specialty Drink Options

Bloody Marys

Margaritas

Daquiris

Signature Drinks

Specialty Shots including Jell-O shots in bridal colors

Long Island Iced Teas

*Others available upon request. Ask us for pricing.

Specialty Menus

LATE NIGHT SNACKS (AKA THE MULLIGAN)

A "do over" of food service includes your choice of one of the following bars (priced per remaining guests anticipated near the end of the night):

Chili Dog Bar

Includes hot dogs, chili, cheddar cheese, onion & assorted condiments

BBQ Pulled Pork Sliders

Served on mini buns

Chicken Strips and Housemade Chips

Served with ranch and bbq dipping sauce

Turkey and Ham Pinwheel Wraps

Tender deli-style hickory smoked turkey breast, applewood smoked ham, lettuce, tomato, Swiss cheese & mayo wrapped in a flour tortilla then sliced into pinwheels.

Chicken Caesar Pinwheel Wraps

Romaine lettuce, shredded Parmesan cheese, Caesar dressing & grilled chicken breast wrapped in a flour tortilla then sliced into pinwheels.

Deli Wraps

Turkey & ham wraps with assorted condiments

All options are \$6 per person
Add cookies & milk to any late night snack for \$2 per person

BRIDE'S ROOM PACKAGES

Although our bride's room is included in the cost of renting the gazebo, you can make this time even more special by adding one of these pampering packages for you and your closest friends as you get ready for the big day (minimum of six people). Champagne (\$35/bottle) and wine (\$30/bottle) may be added to any package. An additional 20% gratuity and 6% sales tax will be added to each package. Additional food items are available upon request.

Bride's Day Combo | \$10 per person

Pick two: fresh fruit, assorted muffins, fresh veggies and dip. Bottled water included.

Pampered Bride | \$10 per person

Quartered ham, turkey and cheese deli wraps with chips and bottled water.

For the Girls

\$75 includes a bottle of champagne on ice with 12 chocolate covered strawberries.
Additional bottles of champagne for \$25/ea.



Rehearsal Dinner

Each menu includes a salad, potato, and vegetable.

CADDYSHACK BUFFET

\$26.95 per person with event package
(ask for pricing without booked event)

Choose two:

Grilled Bistro Steak

Marinated Beef Tips

Roasted Pork Loin

Your choice of BBQ, savory seasoned
or lemon pepper flavors.

Pulled BBQ Pork

Housemade Meatloaf

Medalist Chicken

Wild Salmon

Baked wild salmon with your choice of seasoned or lemon
pepper filets. | \$2 upcharge per person

HAPPY GILMORE BUFFET

\$22.95 per person with event package

Choose one meat & one pasta:

Marinated Beef Tips

Roasted Pork Loin

Your choice of BBQ, savory seasoned
or lemon pepper flavors.

Pulled BBQ Pork

Housemade Meatloaf

Apple Smoked Ham

Swordfish

Wild Salmon

Baked wild salmon with your choice of seasoned or lemon
pepper filets. | \$2 upcharge per person

Grilled Bistro Steak | \$1 upcharge per person

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Pesto Penne

Pasta Alfredo

TIN CUP BUFFET

\$19.95 per person with event package

Choose two:

Grilled Chicken Breast

Angus Burgers

Pulled BBQ Pork

Johnsonville Brats with grilled peppers & onions

Pesto Penne

Pasta Alfredo

BAGGER VANCE

\$15.95 per person with event package

Choose one:

Grilled Chicken Breast Sandwich

Angus Burgers

Pulled BBQ Pork

*Each guest chooses one selection. Includes unlimited sides.

OR

Tacos with Spanish rice (replaces potato selection)

FROM THE ROUGH

Steak and Chicken Fajitas

Served with Spanish rice and refried beans. | \$17.95

Taco Bar

Chips, Spanish rice and refried beans. | \$14.95

Hand-Cut 12oz NY Strip

Served with salad, potato and vegetable. | \$26.95

Fall-Off-The-Bone BBQ Pork Ribs

Served with salad, potato, baked beans and vegetable. | \$24.95

BBQ Combo

Slow-roasted and hand-pulled pork alongside grilled chicken
breast smothered in a tangy sweet BBQ sauce. | \$15.95

Sides

Included with rehearsal dinner.

SALADS

Cole Slaw

Tossed Salad

Classic Caesar

POTATOES

Cheesy Au Gratin Potatoes

Homemade Potato Salad

Garlic Buttered Redskins

Garlic Mashed

VEGETABLES/LEGUMES

Sweet Buttered Corn

Fresh Green Beans

Honey Glazed Carrots

Summer Squash & Zucchini

Vegetable Medley: Broccoli, Cauliflower & Carrots

Baked Beans

Corn on the Cob (seasonal) | \$1 upcharge per person

Asparagus | \$2 upcharge per person

Desserts

Can be added to any rehearsal dinner selection.

Fresh Baked Chocolate Chip Cookies | \$2 per person

Gelato | \$2.50 per person

Bread Pudding (with sauce) | \$3 per person

Brownies | \$3.50 per person

Cheesecake | \$4 per person

SPECIALTY DRINKS AVAILABLE FOR PRE-PURCHASE

Mojitos (20 person minimum)

Mimosas

Red or White Sangria (20 person minimum)

Pink/Blue Lemonade

Fruit Infused Waters

Also Available:

Champagne, sweet and dry

Assorted Wines

Dessert Coffees

Desserts

Fresh Baked Chocolate Chip Cookies | \$2 per person

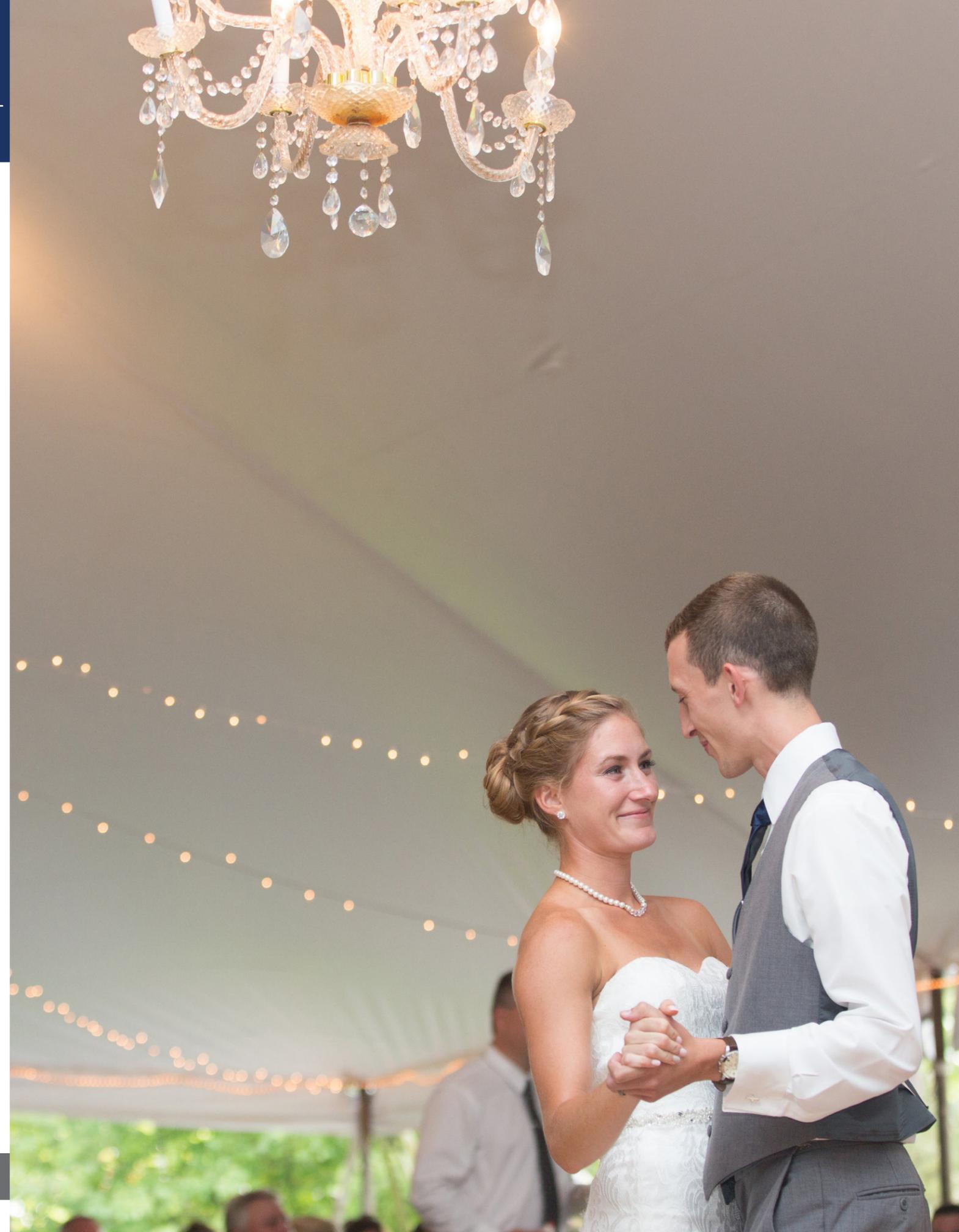
Bread Pudding (with sauce) | \$3 per person

Brownies | \$3.50 per person

Gelato | \$2.50 per person

Cheesecake | \$4 per person

Chocolate Covered Strawberries | \$3 per person



THE SHORT GAME

Perfect for baby showers, bridal showers, and the day-after brunch.

All menus come with two side choices and soft drinks. 20% gratuity and 6% sales tax added to all events.

Linens available for \$1.50 per person.

ONE ENTREE \$12 | TWO ENTREES \$15

ENTRÉES

Chicken or Tuna Salad Croissants

Spinach & Cheese or Ham & Mushroom Quiche (ask for available options) | \$2 upcharge if single entree

Chef, Chicken Caesar or Greek Salad

Turkey, Buffalo Chicken or Ranch Chicken Wraps

SIDES

Caesar Salad

Pasta Salad

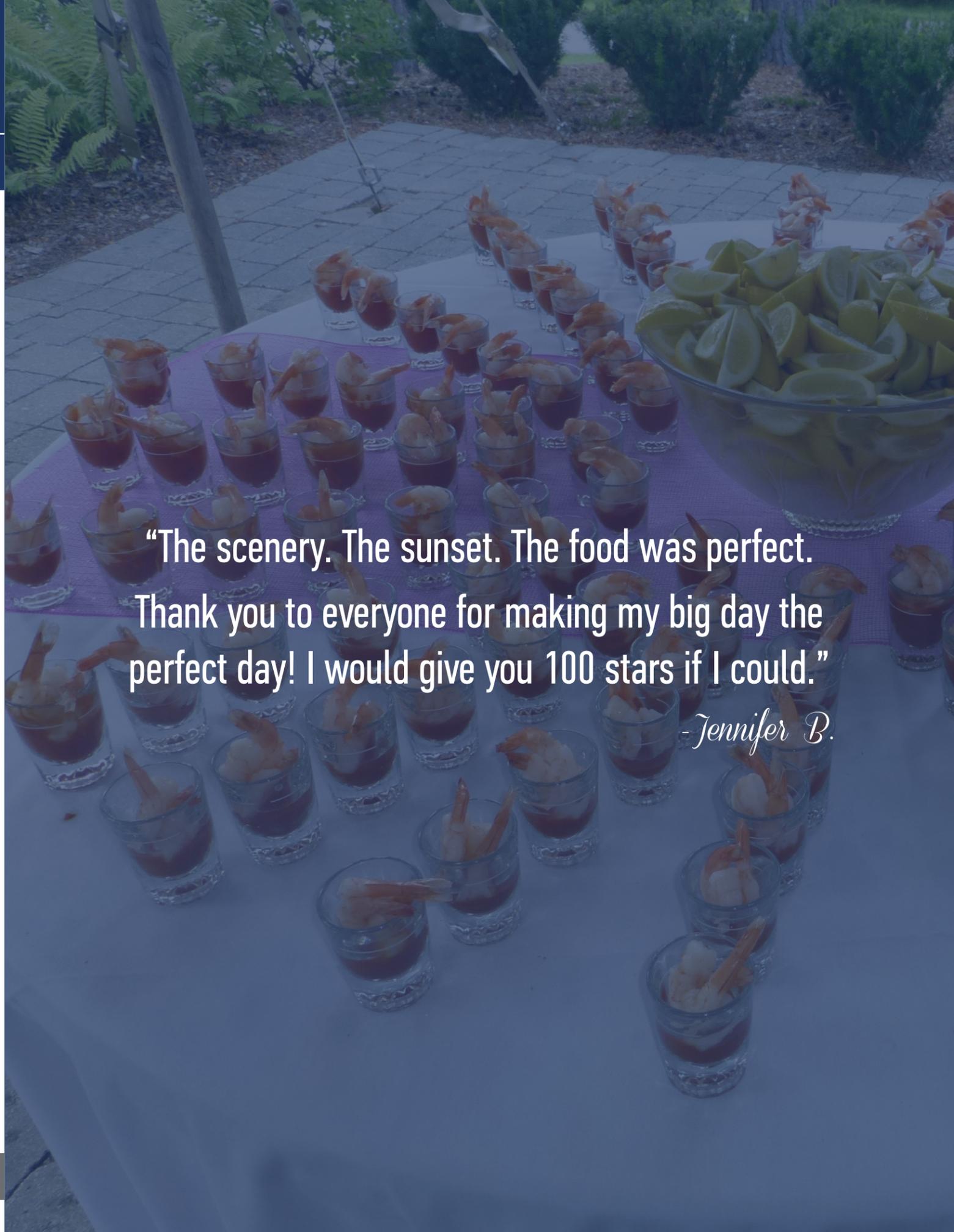
Bruschetta

Muffins

Fresh Fruit

Veggies & Dip

Spinach Dip



“The scenery. The sunset. The food was perfect.
Thank you to everyone for making my big day the
perfect day! I would give you 100 stars if I could.”

-Jennifer B.

CONTACT US TODAY TO START PLANNING YOUR NEXT SPECIAL EVENT!

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