

DEARBORN COUNTRY CLUB - BANQUET POLICIES

Lunch and Dinner entrees include a choice of Soup or Salad, Vegetable, Potato, Rolls and Butter, Coffee, Tea or Ice Tea, and Dessert, which are listed with the menu selections.

We will help you create a personalized menu for your function or arrange a specialized diet menu for anyone in your party who has certain diet requirements.

Menu selections with more than one entree will be subject to the following restrictions and policies:

- ❑ The option of selecting a split menu will be restricted to parties of fifty (50) - people or less.
- ❑ There will be a charge of \$2.00 per person for a split menu.
- ❑ For split menu, the host shall be responsible for providing menu cards for each guest specifying their meal selection. These cards are to be placed on the table in front of each place setting in clear view.
- ❑ Any last minute meal changes, if the Chef is able to provide them, will be charged at full price in addition to the guaranteed selections on the contract.
- ❑ Delayed meal service time should be expected for all private functions with a split menu.
- ❑ A final count must be given five (5) days prior to the function. The guaranteed count may not be decreased after this time. The guaranteed count is the minimum number of meals for which you will be charged
- ❑ No more than twelve (12) people may order from the Ala Carte Menu.

All food and beverage charges are subject to 6% state sales tax and 22% service charge. Groups claiming Michigan Sales Tax Exemption status must submit a copy of their tax exemption certificate prior to the scheduled function date.

There will be an \$85.00 charge for bar set-up for parties of 50 people or more. Parties of 100 or more will require two Bartenders at of \$185.00. Parties of 250 or more will require three bartenders at an additional charge \$285.00.

There will be a \$500.00 deposit for functions of less than 100 persons and a \$1,000.00 deposit for functions over 100 persons. This deposit is non-refundable if the function is cancelled within nine months of the scheduled date. Wedding receptions will require a \$2,500.00 deposit to hold the date and is non-refundable within nine months of scheduled wedding date.

There will be a valet charge of \$100.00 for parties of 50 persons or more. Parties of 100 or more will be charged \$250.00. This is a club charge, not a valet gratuity.

There will be a coat-check charge of \$50.00 for parties of 40 or more. This is a club charge, not a coat attendant gratuity.

There will be a \$500.00 charge for Wedding Ceremonies performed on the Club premises.

Floor length white tablecloths are available at \$12.00 per table.

Votives are available for an additional charge of .50 cents each.

Christmas Holiday centerpieces are available for \$10.00 per table.

Mirror squares on table are available for \$1.00 per table.

PARTY BAR POLICY

1. In the event that minors are drinking, the host will be notified and he or she will be responsible for handling the situation. If the incident reoccurs, the bar will be closed for the duration of the event. The closing of the bar is not to be considered as the end of the event.

2. Parties must have a stated closing time for bar service. Party bars must close one half hour before the entertainment or function ends. Time extensions may be allowed for as long as the total time of the bar does not exceed six hours. **All bars must be closed by 12:30 a.m.**

3. Guests will not be allowed to accumulate drinks or request a double pour at the closing of the bar. The pouring of shots will not be allowed at any time.

4. We reserve the right to refuse service to anyone who is, in our opinion, visibly intoxicated or purposely drinking to get drunk. Anyone who is getting alcoholic beverages for another person who is either under age, or has been refused service, will also lose their right to be served.

5. In the event that the entire party, in our opinion, appears to have had enough to drink, the member or host will be informed and the bar will be closed.

6. Under no circumstances are alcoholic beverages to be brought in or removed from the Club.

Dearborn Country Club will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substances unless approval is received prior to the function.

Since the Dearborn Country Club maintains a dress code in the Clubhouse, you are responsible for notifying your guests of this policy. No blue jeans or other denim clothing is permitted.

I have read and understand the policies of Dearborn Country Club and agree to abide by them.

Signature

Date

MENU SUGGESTIONS

(Choice of Salad or Soup)

An additional \$2.00 per person will be charged to include soup and salad with your entrée selection.

SALADS

CHEF'S FANCY TOSSED SALAD

Fresh Mixed Greens, Tomato and choice of salad dressing

SIGNATURE SALAD

Toasted Cashews, Chopped Bacon, Red Onion, Crumbled Blue Cheese, with Sweet Basil Vinaigrette.

SPINACH SALAD

Bacon Bits, Mandarin Oranges, Mushroom, Chopped Egg and Sweet Celery Seed Dressing.

ESQUIRE SALAD

Regional Salad Greens, Sliced Egg, Cucumber, Red Onion, Grated Carrot
with Creamy Bacon Dressing.

SALAD MAISON

Mixed Greens with Pineapple, Oranges, Almonds, with Sweet Celery Seed Dressing.

(The Following Salads are Available with an Additional \$1.00 Charge)

THE HENRY FORD SALAD

Romaine, Sugared Pecans Halves, Sun Dried Cherries, Boursin Bits, with Raspberry Vinaigrette.

ORCHARD SALAD

Mixed Greens topped with Granny Smith Apples, Grapefruit and Orange Sections, Strawberries topped with
Toasted Pecans, with Cranberry Vinaigrette Dressing.

DEARBORN SALAD

Mixed Greens, Sun Dried Cherries, Blue Cheese, Walnuts, Apples and Cucumber with Raspberry Vinaigrette.

TRADITIONAL CAESAR SALAD

SOUPS

Soup Du Jour

"D.C.C. Favorites"

Summer Tomato with Honey & Basil with open-face mini Grilled Cheese Squares

Cream of Wild Mushroom

Cream of Chicken Chardonnay

Amish Chicken and Corn Chowder

Philly Steak and Cheese

Chicken Noodle

Chicken Florentine

Cream of Broccoli with Cheddar Cheese

VEGETABLES

(Choice of one)

Canadian "Sweet" Peas
Sautéed Spinach
Stir-Fry Vegetable
Carrots and Sun-Dried Cherries
Maple Pecan Glazed Carrots
Fresh Green Beans Amandine
Green Beans Southern Style with Sautéed Onions and Bacon
Sweet Corn Off the Cob
Mélange of Garden Vegetables
Broccoli Spears
Asparagus Spears with Hollandaise - \$3.00 per person additional
Maple Scented Mashed Butternut Squash (seasonal)

STARCHES

(Choice of one)

Idaho Baked Potato with all the Trimmings
Roasted Redskin Potatoes
Buttered Parsleyed New Potatoes
Fresh Garlic Infused Creamy Whipped Idaho Potato
Roasted Yukon Gold Potatoes
Rice Pilaf
Garlic Infused Rice

Anna Potato

Sliced Idaho Potato baked in a Chicken Stock, topped with Parmesan Cheese.

Mario Potato

Sliced Idaho Potato baked with Onion, in a Chicken Stock, topped with Parmesan Cheese.

(The following Potatoes will have an additional .50-cent charge)

Dauphinoise Potato

Layered Idaho Potato with Parmesan Cheese and Heavy Cream.

“Loaded” Mashed Potato

Mashed Baked Idaho Potato with Chopped Bacon, Green Onion, and Sour Cream.

Boursin Potato Gratin

Skin on Idaho potato layered with Boursin Cream.

Cheesy Potatoes

Baked Shredded Potato, Heavy Cream and Grated Cheddar Cheese.

DESSERTS INCLUDED WITH MENU

Chocolate or Strawberry Sundae, served with a Wafer Cookie

Vanilla or Chocolate Ice Cream or Sherbet, served with a Wafer Cookie

Assorted Fruit Pie (Ala Mode - Additional \$1.00)

N.Y. Plain Cheesecake - (Strawberry, Blueberry or Raspberry Topping additional charge of .50 cents.)

Blueberry Bread Pudding with Lemon Sauce

DESSERTS INCLUDED WITH MENU FOR AN ADDITIONAL CHARGE

Bailey's, White Chocolate, Chocolate or Strawberry Mousse -	\$1.50
Upside-Down Apple Pie - Covered in Chocolate and Pecans	\$1.00
Apple Pie topped with Caramel Sauce and Walnuts	\$1.00
Snowball - French Vanilla Ice Cream with Toasted Coconut and Chocolate Sauce	\$1.00
Lava Cake- Warm chocolate cake with molten chocolate center, vanilla ice cream, caramel sauce	\$2.50
Gold Brick Sundae - Your choice of Ice Cream covered with chocolate hard shell	\$1.50
Sanders Hot Fudge Sundae	\$1.50
Sanders Hot Fudge Cream Puff - Your choice of Ice Cream over a Cream Puff Shell, Topped with Sanders Hot Fudge	\$2.00
Chambord Cheesecake Dome- With mixed berry compote and chocolate sauce.	\$1.75
Classic Chocolate Cake - Presented with a Vanilla bean Crème Anglaise	\$1.50

Deluxe Sweet Table with Sundae Bar and Silver Coffee Service **\$10.25 per person**
 Deluxe Sweet Table to include - Tortes, Fresh Fruit, Mini Pastries, Brownies, Pies, Mousse, Crème Brûlée and Soft Serve Ice Cream Machine with Assorted Toppings.

Mini Sweet Table **\$6.25 per person**
 Chocolate Dipped Strawberries and Assorted Mini Pastries

D.C.C. "Chocolate Falls" **\$6.25 per person**
 D.C.C. Special Chocolate Fountain with assorted dipping Fruits, Cookies, Pretzels, Marshmallows, Rice Crispy Treats and Caramels (minimum of 50 people)
 If added to Deluxe Sweet Table or Mini Sweet Table, an additional \$4.00 per person

Soft Serve Ice Cream **\$4.25 per person**
 with Assorted Toppings

BREAKFAST BUFFETS

AMERICAN BREAKFAST BUFFET - \$16.00 per person

Assorted Chilled Juices
Fresh Fruit Bowl
A Selection of Assorted Muffins, Bagels, Toast & English Muffins
Fresh Scrambled Eggs
Bacon and Sausage
Hash Browns with Sharp Cheddar Cheese with Green Onions
Our Famous French Toast Casserole
Coffee, Decaffeinated and Tea

American Breakfast Brunch Buffet an additional \$6.50

We will add tossed salad with condiments, a chicken entrée of your choice, potato and vegetable.

Omelet Station add \$4.50 pp

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## **CONTINENTAL BREAKFAST**

### **CONTINENTAL BREAKFAST - \$7.00 per person**

Assorted Chilled Juices  
Danish or Fresh Baked Muffins, and Bagels with Cream Cheese and Preserves  
Coffee, Decaffeinated, and Tea

### **DELUXE CONTINENTAL BREAKFAST - \$8.00 per person**

Assorted Chilled Juices  
Fresh Sliced Fruit  
Assorted Cold Cereals  
Donuts or Fresh Baked Muffins, and Bagels with Cream Cheese and Preserves  
Coffee, Decaffeinated, and Tea

## **HOT BUFFETS** **(Minimum of 30 persons)**

### **LUNCHEON BUFFET**

**Choice of three entrees- \$24.00**

**Choice of four entrees- \$27.00**

**Your Buffet will include –**

Fresh Vegetables **(choose 1)**

Potato du Jour **(choose 1)**

Tossed Salad with Assorted Dressings and  
Condiments  
Rolls and Butter  
Coffee, Tea or Ice Tea  
Assorted Fresh Baked Fruit Pies or  
Cheesecake

### **DINNER BUFFET**

**Choice of Three Entrees- \$33.00**

**Choice of Four Entrees-\$36.00**

**Your Buffet will include -**

**Hors D'Oeuvres** - Assorted Cheese,  
Cracker Display, Vegetable Tray and Dip

Fresh Vegetables **(Choose 1)**

Potato du Jour **(Choose 1)**

Tossed Salad with Assorted Dressings and  
Condiments  
Rolls and Butter  
Coffee, Tea or Ice Tea

**Your Choice of Individual Dessert Tray  
served to Tables:**

Brownies, Mini Pastries and Chocolate  
Dipped Strawberries  
or An assortment of Fruit Pies or  
Cheesecake with fruit toppings self served

### **DELI DELUXE - \$17.00**

**(Minimum of 15 persons - fewer than 15  
persons a \$1.50 surcharge per person)**

Soup du Jour  
Selection of Turkey Breast, Ham, Corned  
Beef or Roast Beef  
Cheddar and Swiss Cheese  
Assorted Breads  
Condiments  
Chef's Choice of Two Salads  
Crisp Relishes  
Seasonal Fruit Bowl  
Coffee, Tea or Ice Tea  
Brownies and Assorted Cookies

### **LUNCHEON BARBEQUE - \$19.50**

**(After 3:00 p.m.)**

### **DINNER BARBEQUE - \$22.50**

Soup Du Jour  
Grilled Hot Dogs, Hamburgers,  
Cheeseburgers, Italian Sausage or Grilled  
Chicken Breast  
Cheddar and Swiss Cheese  
Assorted Breads  
Condiments  
Chef's Choice of Two Salads  
Crisp Relishes  
Seasonal Fruit Bowl  
Coffee, Tea or Ice Tea  
Brownies and Assorted Cookies

Dearborn Country Club – Banquet Menu  
**Lunch/Dinner Buffet Entree Selections**

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**Poultry:**

**Chicken “Traverse City”**- Sautéed breast of chicken with sun dried cherries and Boursin cream sauce.

**“Champagne” Chicken**- Champagne cream sauce with sliced grapes and fresh herbs.

**Honey Glazed Tempura Chicken**- Lightly battered chicken breast strips with Asian honey glaze, served with rice.

**Wild Mushroom Chicken**- Wild mushroom cream sauce infused with Marsala wine.

**Chicken Piccata**- Breast of chicken sautéed with mushroom, artichoke, capers, white wine, garlic and lemon.

**Chicken Saltimbocca**- Chicken Breast topped with Prosciutto ham and Mozzarella cheese with a Citrus Chicken Jus Lié.

**Carved Turkey Breast**- Gravy and cranberry relish.

**Fish:**

**Salmon St. Anton**- Broiled salmon with rice pilaf and artichoke relish

**Broiled Lake Superior Whitefish**- With lemon pepper and white wine.

**Parmesan Crusted Whitefish**- Topped with fresh herbs.

**Salmon Sauté**- Delicate Bite Sized Salmon Sautéed with Asparagus Tips, Mushrooms, Chopped Hazelnuts and Beurre Blanc.

**Beef and Pork:**

**Carved Top Round of Beef (served by carver)**- With Beef Jus Lié, Horseradish.

**Carved London Broil (served by carver)**- With Beef Jus Lié, horseradish.

**Asian Beef Sauté**- Sliced marinated flank steak tossed with nappa cabbage, scallions, mushroom caps and water chestnuts.

**Forest Mushroom Roast Beef**- Sliced roast beef with wild mushroom Beef Jus Lié.

**Stuffed Pork Loin**- With cherry/walnut bread stuffing.

**Maple Glazed Pork loin**- With a soy and maple glaze.

**BBQ Pork Loin**- Topped with our house-made barbeque sauce.

**Pasta:**

**Boursin Chicken Pasta**- Tossed with grilled chicken breast strips, broccoli, sun-dried tomatoes and Boursin cream sauce.

**Baked Penne Pasta**- With rich meat sauce, topped with Mozzarella cheese.

**Pasta Primavera**- Garden Vegetables tossed with Penne Pasta, served in Plum Tomato Sauce or Alfredo Sauce.

**Shrimp or Chicken Pasta Alfredo**- With red bell peppers and creamy Alfredo sauce.

**Shrimp or Chicken Penne Palomino**- With roasted garlic, sun-dried tomatoes and roasted pepper/tomato cream sauce.

**Additional Carved Items: (Served by carver)**

**Carved Prime Rib**- (Additional \$5.00 per person)

**Carved Black Angus Sirloin**-(Additional \$6.00 per person)

**Carved Beef Tenderloin**-(Additional \$12.00 per person)



## **LUNCHEON SALADS**

|                                                                                                                                                                                  |         |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>SIGNATURE SALAD</b>                                                                                                                                                           | \$17.25 |
| Toasted Cashews, Chopped Bacon, Red Onion, Crumbled Blue Cheese, with Sweet Basil Vinaigrette                                                                                    |         |
| <b>CHICKEN CAESAR</b>                                                                                                                                                            | \$18.25 |
| Romaine Lettuce topped with Grilled Chicken Breast, Parmesan Cheese, Homemade Croutons, Diced Tomatoes, Red Onion with Caesar Dressing.                                          |         |
| with Shrimp                                                                                                                                                                      | \$19.75 |
| <b>“OLD FASHION HUDSON’S” MAURICE</b>                                                                                                                                            | \$18.75 |
| Shredded Iceberg Lettuce tossed with Julienne Turkey, Smoked Ham, American and Swiss Cheese, Chopped Egg, Sweet Gherkins, Red Onion and topped with “Original” Maurice Dressing. |         |
| <b>HONEY PECAN CHICKEN SALAD PLATE</b>                                                                                                                                           | \$18.75 |
| Diced Chicken, Roasted Pecans and Gourmet Mayonnaise, Cloverleaf Honey Mix presented with Assorted Fresh Fruit and Homemade Muffin                                               |         |
| <b>DEARBORN</b>                                                                                                                                                                  | \$18.75 |
| Grilled Chicken Breast, Sun Dried Cherries, Blue Cheese, Walnuts, Apples and Cucumber, presented on Mixed Greens with Raspberry Vinaigrette.                                     |         |
| <b>GRILLED CHICKEN CHOPPED SALAD</b>                                                                                                                                             | \$17.75 |
| Grilled Chicken Breast over mixed greens with tomato, bacon, cucumber, green onion, creamy Parmesan dressing and crispy potato shoe strings.                                     |         |
| <b>CHICKEN CLUB</b>                                                                                                                                                              | \$17.75 |
| Grilled Chicken on a Bed of Mixed Greens, topped with Tomato, Bacon, Croutons, served with Ranch Dressing.                                                                       |         |
| <b>FAIRWAY CHICKEN</b>                                                                                                                                                           | \$17.75 |
| Grilled Chicken Breast, tossed with mixed greens topped with candied walnuts, Julienne cucumbers, red onion ring tossed with Honey Lime Vinaigrette                              |         |
| <b>ORCHARD</b>                                                                                                                                                                   | \$17.25 |
| Mixed Greens, Topped with Granny Smith Apples, Grapefruit and Orange Sections, Strawberries, Toasted Pecans, with Cranberry Vinaigrette Dressing.                                |         |

**LUNCHEON ENTREES****(Luncheon Hours are from 11:00 a.m. until 3:00 p.m.)****POULTRY ENTREES**

|                                                                                                            |         |
|------------------------------------------------------------------------------------------------------------|---------|
| <b>CHICKEN “OSCAR”</b>                                                                                     | \$22.00 |
| Sautéed Chicken topped with Crabmeat and Fresh Asparagus tips, glazed with Béarnaise Sauce.                |         |
| <b>CHICKEN “KEY WEST”</b>                                                                                  | \$22.00 |
| 7oz. of Chicken Breast garnished with two Gulf Shrimp with Sherry Wine Sauce.                              |         |
| <b>WILD MUSHROOM CHICKEN</b>                                                                               | \$22.00 |
| Sautéed Breast of Chicken with Wild Mushroom Cream Sauce infused with Marsala Wine.                        |         |
| <b>CHICKEN “CHARDONNAY”</b>                                                                                | \$20.25 |
| Over Sautéed Asparagus Tips, Mushrooms, Onion and Grape Tomato with White Wine Butter Sauce.               |         |
| <b>CHICKEN “TRAVERSE CITY”</b>                                                                             | \$20.25 |
| Sautéed Breast of Chicken with Sun Dried Cherries and Boursin Cream Sauce.                                 |         |
| <b>“CHAMPAGNE” CHICKEN</b>                                                                                 | \$20.25 |
| Champagne Sauce with sliced Grapes and fresh herbs.                                                        |         |
| <b>CHICKEN “PICCATA”</b>                                                                                   | \$20.25 |
| Breast of Chicken sautéed with Mushroom, Artichoke, Capers, White Wine and Lemon Juice.                    |         |
| <b>CHICKEN and MUSHROOM CREPES</b>                                                                         | \$20.25 |
| Diced Chicken Breast and Mushrooms wrapped in Crepes, presented with Champagne Mushroom Veloute.           |         |
| <b>CHICKEN “SALTIMBOCCA”</b>                                                                               | \$20.25 |
| Chicken Breast topped with Prosciutto ham and Mozzarella cheese with a Citrus Chicken Jus Lié.             |         |
| <b>CHICKEN “ALA KING” IN PUFF PASTRY SHELL</b>                                                             | \$20.25 |
| with Sweet Canadian Peas.                                                                                  |         |
| <b>BOURSIN CHICKEN PASTA</b>                                                                               | \$20.25 |
| Grilled Chicken Breast Strips tossed with Penne Pasta, Sun Dried Tomato, Broccoli and Boursin Cream Sauce. |         |
| <b>CHICKEN DIJON</b>                                                                                       | \$20.25 |
| Sautéed Boneless Breast of Chicken presented with a Creamy Dijon Cracked Peppercorn Sauce.                 |         |

**PORK ENTREES**

|                                                               |         |
|---------------------------------------------------------------|---------|
| <b>STUFFED PORK LOIN</b>                                      | \$20.25 |
| Served with Walnut Cherry Bread Stuffing and Sauce Lyonnaise. |         |
| <b>MAPLE GLAZED PORK LOIN</b>                                 | \$20.25 |
| Presented with a barley pilaf and maple/soy glaze.            |         |

**LUNCHEON ENTREES (continued)****BEEF ENTREES**

|                                                                                                       |         |
|-------------------------------------------------------------------------------------------------------|---------|
| <b>PETITE FILET MIGNON</b>                                                                            | \$25.95 |
| (6 oz.) Grilled Choice Filet presented with Madeira Wine Jus Lié.                                     |         |
| <b>12oz. N.Y. STRIP SANDWICH</b>                                                                      | \$24.50 |
| Grilled New York Strip served with Onion Ring Garnish.                                                |         |
| <b>LONDON BROIL</b>                                                                                   | \$22.50 |
| Marinated Sliced Flank Steak presented with Cabernet Sauvignon Mushroom Sauce.                        |         |
| <b>ASIAN BEEF SAUTE</b>                                                                               | \$22.50 |
| Asian Marinated Flank Steak sautéed with nappa cabbage, scallions, mushroom caps and water chestnuts. |         |

**SEAFOOD ENTREES**

|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| <b>GREAT LAKES PERCH</b>                                                   | \$25.75 |
| Pan Sautéed Skinless Fillets, presented with Homemade Tartar Sauce.        |         |
| <b>CHILEAN SEA BASS</b>                                                    | \$26.75 |
| Presented with Rice Pilaf, oven roasted vegetables and Caper Beurre Blanc. |         |
| <b>GREAT LAKES WALLEYE</b>                                                 | \$24.75 |
| Broiled or Pan Sautéed with Garlic Butter.                                 |         |
| <b>ATLANTIC SALMON</b>                                                     | \$23.25 |
| Topped with artichoke relish and Beurre Blanc Sauce.                       |         |
| <b>BROILED WHITEFISH</b>                                                   | \$20.50 |
| Lemon Pepper Seasoned or Parmesan crusted.                                 |         |
| <b>SHRIMP- SCAMPI STYLE OR COCONUT CRUSTED</b>                             | \$23.50 |
| With Rice Pilaf and sautéed vegetables.                                    |         |

**VEGETARIAN ENTREES**

|                                                                                                   |         |
|---------------------------------------------------------------------------------------------------|---------|
| <b>VEGETARIAN PASTA PRIMAVERA</b>                                                                 | \$19.75 |
| Garden Vegetables tossed with Penne Pasta, served in Plum Tomato Sauce or Alfredo Sauce.          |         |
| <b>VEGETARIAN LASAGNA</b>                                                                         | \$19.75 |
| Layered Lasagna Noodles and Ricotta Cheese, topped with Garden Vegetables in a Rosé Tomato Sauce. |         |

**DINNER ENTREES****(Dinner Hours are from 3:00 p.m. until 9:00 p.m.)****POULTRY ENTREES**

|                                                                                                            |         |
|------------------------------------------------------------------------------------------------------------|---------|
| <b>CHICKEN "OSCAR"</b>                                                                                     | \$32.50 |
| Sautéed Chicken topped with Crabmeat and Fresh Asparagus Tips, Glazed with Béarnaise Sauce.                |         |
| <b>CHICKEN "KEY WEST"</b>                                                                                  | \$31.75 |
| 7oz. of Chicken Breast garnished with two Gulf Shrimp with Sherry Vin Blanc.                               |         |
| <b>CHICKEN "TRAVERSE CITY"</b>                                                                             | \$31.50 |
| Sautéed Breast of Chicken with Boursin Cream Sauce and Sun dried Cherries.                                 |         |
| <b>CHICKEN "PICCATA"</b>                                                                                   | \$31.50 |
| Breast of Chicken sautéed with Mushroom, Artichoke, Capers, White Wine, Lemon Juice.                       |         |
| <b>WILD MUSHROOM CHICKEN</b>                                                                               | \$31.50 |
| Sautéed Breast of Chicken with wild mushroom cream sauce infused with Marsala wine                         |         |
| <b>CHICKEN "CHARDONNAY"</b>                                                                                | \$30.50 |
| Over sautéed asparagus tips, mushrooms, onion and grape tomato with white wine butter sauce.               |         |
| <b>"CHAMPAGNE" CHICKEN</b>                                                                                 | \$30.50 |
| Champagne Sauce with sliced Grapes and fresh herbs.                                                        |         |
| <b>CHICKEN "SALTIMBOCCA"</b>                                                                               | \$30.50 |
| Chicken Breast topped with Prosciutto ham and Mozzarella cheese with a Citrus Chicken Jus Lié.             |         |
| <b>BOURSIN CHICKEN PASTA</b>                                                                               | \$30.50 |
| Grilled chicken breast strips tossed with penne pasta, sun dried tomato, broccoli and Boursin cream sauce. |         |
| <b>CHICKEN PECAN</b>                                                                                       | \$30.50 |
| Pecan Breaded Boneless Breast of Chicken presented with an Oriental Plum Sauce, and Rice Pilaf.            |         |

**BEEF ENTREES**

|                                                                                |         |
|--------------------------------------------------------------------------------|---------|
| <b>SLICED ROAST TENDERLOIN OF BEEF</b>                                         | \$36.50 |
| Herb seasoned, Madeira Wine Jus Lié.                                           |         |
| <b>FILET MIGNON, (8 oz.)</b>                                                   | \$36.50 |
| Aged Tenderloin of Beef, Jus Lié.                                              |         |
| <b>STEAK DIANE</b>                                                             | \$36.50 |
| Beef Tenderloin Medallions topped with Mushroom, Brandy, cream and Demi-Glace. |         |
| <b>CERTIFIED BLACK ANGUS NEW YORK STRIP STEAK (12 oz.)</b>                     | \$35.50 |
| Grilled, Choice Three Quarter Pound.                                           |         |
| <b>ROAST PRIME RIB OF BEEF</b>                                                 | \$35.50 |
| (12 or more persons)                                                           |         |
| Slow Roasted, herb and Mustard rubbed, presented with Beef Jus Lié             |         |

**ASIAN BEEF SAUTE**

\$31.50

Asian marinated flank steak sautéed with nappa cabbage, scallions, mushroom caps and water chestnuts.

**LONDON BROIL**

\$31.50

Marinated Sliced Flank Steak in a Cabernet Sauvignon Demi-Glace.

**SEAFOOD ENTREES****GREAT LAKES PERCH**

\$36.00

Pan Sautéed Skinless Fillets, presented with Homemade Tartar Sauce.

**CHILEAN SEA BASS**

\$36.50

Presented with rice pilaf, oven roasted vegetables and caper Beurre Blanc.

**GREAT LAKES WALLEYE**

\$33.50

Broiled or Pan Sautéed with Garlic Butter.

**ATLANTIC SALMON**

\$32.50

Topped with artichoke relish and Beurre Blanc Sauce.

**BROILED MICHIGAN WHITEFISH**

\$32.50

Lemon Pepper Seasoned or Parmesan crusted.

**“SURF & TURF”**

\$51.50

Petite Filet Mignon served with a Cold Water Lobster Tail, Drawn Butter.

**COMBINATION ENTREES****PETITE FILET MIGNON and SHRIMP SCAMPI**

\$41.25

Aged Tenderloin of Beef served with a Quartet of Shrimp, Scampi Style with Lemon and Garlic

**PETITE FILET MIGNON and SAUTÉED WALLEYE**

\$41.25

Served with Gilroy Garlic Butter

**PETITE FILET MIGNON and CHICKEN COMBO**

Petite Filet and any one of these Chicken dishes:

**Key West**

\$43.75

**Oscar**

\$43.75

**Saltimbocca**

\$40.50

**Traverse City**

\$40.50

**Forest Mushroom**

\$40.50

**VEGETARIAN ENTREES****VEGETARIAN PASTA PRIMAVERA**

\$27.25

Garden Vegetables tossed with Penne Pasta, served in Plum Tomato Sauce or Alfredo Sauce.

**VEGETARIAN LASAGNA**

\$27.25

Layered Lasagna Noodles and Ricotta Cheese, topped with Garden Vegetables in a Rosé Tomato Sauce.

**PORK ENTREES****BAR-B-QUE BABY BACK RIBS**

\$31.50

Presented with our house-made Bar-B-Que sauce, choice of potato, cole slaw & corn on the cob.

**MAPLE GLAZED PORK LOIN**

\$31.50

Presented with a barley pilaf and maple/soy glaze.

**STUFFED PORK LOIN**

\$31.00

Served with Walnut Cherry Bread Stuffing and Sauce Lyonnaise.  
(10 persons or more)

**CHILDREN'S MENU****Choice of - Chicken Strips, Grilled Cheese or Hot Dog**

\$11.95

Served with Fruit Cup, French Fries and Ice Cream Sundae.

All Pop and Juice Included

## **A Special Selection of Hors D'Oeuvres**

When Accompanied With A Dinner Entrée

### **Choice of 4 (Hot, Cold or Mixed) – Passed Hors D'Oeuvres**

\$9.95 per person  
(Minimum of 25 people)

#### **Passed Cold Hors D'Oeuvres**

Southwest Chicken Canapé with Guacamole on Tortilla Crisp  
Tomato Basil Crostini  
Smoked Salmon and Dill Canapé  
Herb Boursin Stuffed Cucumber  
Roasted Red Peppers and Provolone Canapé  
Ham and Cheese Pinwheels  
Fruit Kabobs  
Shrimp Salad on Belgian Endive  
Mustard Deviled Eggs

#### **Passed Hot Hors D'Oeuvres**

Crab Melt on French Bread with Crab Salad and Monterey Jack Cheese  
Stuffed Mushroom with Italian Sausage, topped with Mozzarella Cheese  
Stuffed Mushroom with Chevre Cheese and Sun Dried Tomato  
Spanakopita (mini spinach stuffed phyllo triangles)  
Homemade Meatballs Swedish, BBQ, or Italian  
Asian Beef Sate  
Chicken Quesadillas  
Scallop Rumaki with Spicy Honey Glaze  
Vegetable Spring Rolls  
Garlic Parmesan Toast Squares  
Wing Dings  
Honey Glazed Salmon Rumaki  
Caramelized Bacon Rashers

**We can customize an upgraded Hors D'Oeuvres package to suit your entertaining needs, please ask the Food & Beverage Manager for details.**

## **HORS D'OEUVRES**

### **Hot Selection**

|                                                                                                                                |                                                                     |
|--------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|
| <b>ROAST TENDERLOIN OF BEEF</b>                                                                                                | <b>\$13.25 per person</b>                                           |
| Served with Beef Jus Lié, Silver Dollar Rolls,<br>Served by Carver (minimum of 50 persons)                                     |                                                                     |
| <b>LAMB CHOPS “GENGHIS KHAN”</b>                                                                                               | <b>\$13.25 per person</b>                                           |
| with Minted Demi-Glace and Mustard Sauce,<br>Served by Carver                                                                  |                                                                     |
| <b>SHRIMP SCAMPI STATION</b>                                                                                                   | <b>\$11.95 per person</b>                                           |
| Sautéed Gulf Shrimp in Traditional Scampi Sauce,<br>Prepared by Chef                                                           |                                                                     |
| <b>CHILLED SEAFOOD STATION</b>                                                                                                 | <b>\$11.95 per person</b>                                           |
| Shrimp Cocktail, Oysters on the Half Shell, House Smoked Salmon, Sushi, Creamed<br>Herring and all the appropriate condiments. |                                                                     |
| <b>SIDE OF SMOKED SALMON</b>                                                                                                   | <b>\$9.00 per person</b>                                            |
| Served with Cocktail Rye, Chopped Onions, Capers, Cream Cheese<br>and Lemon                                                    |                                                                     |
| <b>TOP ROUND OF BEEF</b>                                                                                                       | <b>\$7.50 per person</b>                                            |
| Served with Horseradish Sauce, Silver Dollar Rolls,<br>Served by Carver (minimum of 50 persons)                                |                                                                     |
| <b>PASTA STATION</b>                                                                                                           | <b>\$7.50 per person</b>                                            |
| Selections of Freshly Made Pastas with Sauce, Prepared by Chef                                                                 |                                                                     |
| <b>NACHO STATION</b>                                                                                                           | <b>\$7.25 per person</b>                                            |
| Nacho Chips, Taco Beef, Salsa, Guacamole,<br>Sour Cream, Chopped Tomato, Green Onion and Black Olives                          |                                                                     |
| <b>CARVED HONEY BAKED HAM OR TURKEY</b>                                                                                        | <b>Turkey - \$6.50 per person</b><br><b>Ham - \$7.50 per person</b> |
| With Horseradish Sauce, Honey Mustard Sauce, Silver Dollar Rolls,<br>Served by Carver                                          |                                                                     |



**HORS D'OEUVRES****Hot Selections**

|                                                                         |                   |
|-------------------------------------------------------------------------|-------------------|
| Grilled Spring Lamb Chops “Genghis Khan”                                | \$9.50 per person |
| Shrimp Tempura                                                          | \$7.00 per person |
| Mini Beef Wellington                                                    | \$6.25 per person |
| Coconut Battered Shrimp with Coconut Lime Aioli                         | \$6.00 per person |
| Shrimp Quesadillas                                                      | \$5.50 per person |
| Oyster Rockefeller                                                      | \$5.50 per person |
| Steak Bits with Bell Peppers and Sautéed Onions                         | \$5.25 per person |
| Steak Quesadillas                                                       | \$5.25 per person |
| Scallops Wrapped in Bacon                                               | \$4.75 per person |
| Homemade Maryland Crab Cakes                                            | \$4.75 per person |
| Chicken Quesadillas                                                     | \$4.50 per person |
| Chicken Wellington                                                      | \$4.50 per person |
| Raspberry Brie En Croute                                                | \$4.50 per person |
| Vegetarian Quesadillas                                                  | \$4.00 per person |
| Italian Sausage Kabobs                                                  | \$3.85 per person |
| Asian Beef Sate                                                         | \$4.25 per person |
| Grilled Oriental Chicken Strips                                         | \$3.85 per person |
| Crab Melt (Crab Salad on Crusty Baguette with Melted Cheese             | \$4.25 per person |
| Mini B.B.Q. Ribs                                                        | \$4.50 per person |
| Mediterranean Calamari                                                  | \$3.95 per person |
| Individual Mini Pizza                                                   | \$3.50 per person |
| Mini Croissants with Smoked Ham & Swiss Cheese                          | \$3.50 per person |
| Chicken Wing Dings (Buffalo Style or Honey BBQ)                         | \$3.50 per person |
| Mushroom Cap Stuffed with Italian Sausage topped with mozzarella cheese | \$3.50 per person |
| Mushroom Cap Stuffed with Chevre Cheese and Sun Dried Tomato            |                   |
| Potato Skins with Bacon, Green Onions and Cheddar Cheese                | \$3.50 per person |
| Smoked Ham and Parmesan Puff Pastry Pinwheels                           | \$3.00 per person |
| Mini Chinese Egg Rolls                                                  | \$3.00 per person |
| Individual Quiche Lorraine                                              | \$2.75 per person |
| Swedish or B.B.Q. Meatballs                                             | \$2.75 per person |
| Caramelized Bacon Rashers                                               | \$2.50 per person |
| Parmesan Toast Squares                                                  | \$2.25 per person |

(PRICES MAY VARY DEPENDING ON LENGTH OF TIME OF HORS D'OEUVRE PARTY)

## HORS D'OEUVRES

### Cold Selections

|                                                                              |                    |
|------------------------------------------------------------------------------|--------------------|
| Fresh Chilled Shrimp                                                         | \$10.50 per person |
| Antipasto Platter                                                            | \$6.25 per person  |
| Salami, Mortadella, Capicola, Provolone, Olives, Roasted Peppers             |                    |
| Oysters on the Half Shell                                                    | \$5.25 per person  |
| Chilled Whole Poached Salmon<br>(minimum 50 persons)                         | \$5.00 per person  |
| Cheese and Fruit Display                                                     | \$4.75 per person  |
| Seared Tuna Carpaccio on Won Ton Crisp, Roasted Red Pepper with Wasabi Sauce | \$4.00 per person  |
| Belgian Endive Petals with Chicken Salad                                     | \$3.25 per person  |
| Assorted Fancy Canapé's                                                      | \$3.00 per person  |
| Mustard Deviled Eggs                                                         | \$3.00 per person  |
| Stuffed Celery with Herb Cream Cheese                                        | \$3.00 per person  |
| Guacamole with Salsa and Chips                                               | \$2.75 per person  |
| Prosciutto Ham and Melon                                                     | \$2.75 per person  |
| Assorted Finger Sandwiches                                                   | \$2.75 per person  |
| Fruit Kabobs                                                                 | \$2.75 per person  |
| Tomato Basil Crostini                                                        | \$2.75 per person  |
| Vegetable and Relish Tray with Dip                                           | \$2.75 per person  |
| Ham and Boursin Cheese Pinwheels                                             | \$2.50 per person  |

(PRICES MAY VARY DEPENDING ON LENGTH OF TIME OF HORS D'OEUVRE PARTY)

## **Late Night Food**

### **CONEY ISLAND STATION**

**\$4.50 per person**

Hot Dogs, Chili, Onion and all the Traditional Condiments.

### **PIZZA STATION**

**\$4.95 per person**

Homemade Pizza Squares, Your Choice of two from List:

Vegetarian

Cheese and Pepperoni

Cheese, Mushroom and Ham

Hawaiian- Ham and Pineapple

B.B.Q. Chicken

### **“SLIDER” BAR**

**\$4.95 per person**

Mini ground sirloin burgers, grilled onions, steamed mini buns

And appropriate condiments

### **OMELET STATION**

**\$6.95 per person**

Made to Order Omelets, Personally Prepared by one of our own Chefs,  
to include seven toppings.

### **BREAKFAST BUFFET**

**\$8.25 per person**

To Include:

Scrambled Eggs

Our Famous French Toast Casserole

Bacon

Sausage

Hash Brown Casserole

English Muffins

Orange Juice and Tomato Juice

## **Liquor Provisions – Pricing**

### **Bar By Consumption**

All drinks will be calculated on a consumption basis. The prices are as follows:

|                      |                      |                              |
|----------------------|----------------------|------------------------------|
| Well Brands - \$5.25 | Call Brands - \$5.50 | Premium Call Brands - \$8.00 |
| Cordials - \$8.00    | House Wines - \$7.50 | Domestic Beer - \$3.00       |
|                      | Pop & Juice - \$2.00 | Imported Beer – \$5.50       |

### **A Minimum of 75 Persons for Bar Packages**

#### **House Bar (5 Hours)**

**\$21.95 per person**

This Bar includes...

Dearborn's House Brands on Vodka, Gin, Whiskey, Scotch, Bourbon & Rum, Sloe Gin, Peach Schnapps, Peppermint Schnapps, House Wines, and Assorted Domestic Beers.

#### **Standard Bar (Call Brands) (5 Hours)**

**\$25.95 per person**

This Bar includes...

Canadian Club, Seagrams V.O., Johnie Walker Red, J&B, Dewars White Label, Tanqueray, Beefeaters, Absolut, Absolut Limon, Jack Daniels Black, Jim Beam, Bacardi, Captain Morgan's Rum, Amaretto, Southern Comfort, Sloe Gin, Peach Schnapps, Peppermint Schnapps, House Wines, Assorted Domestic and Imported Beers, Soft Drinks and Juices.

**\*\*There will be a \$3.00 per hour guest charge after 5 hours\*\***

#### **Cordial- There will be a per drink charge and you will be billed by consumption on any cordial drink.**

This Bar includes...

Amaretto Diarrono, Bailey's, Kahlua, Tia Maria, Courvoisier, Hennessy V.S., B&B, Drambuie, Grand Marnier and Chambord

#### **Beer & Wine Bar Only**

5 hours

House Wines, Assorted Domestic and Imported Beers  
\$16.50 per person

#### **Pop & Juice Only**

5 hours

\$6.00 per person

#### **Punch**

##### **Non- Alcoholic**

\$10.00 per gallon  
(Minimum 3 gallons)

##### **Alcoholic**

\$25.00 per gallon  
(Minimum 3 gallons)

### **We Recommend Closing the Bar during Dinner**

**Choice of house wines served during dinner –**

**\$25.00 per bottle**

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

**House Champagne served as toast -**

**\$25.00 per bottle**

There is a 6% sales tax and a 22% service charge in addition to all the above prices