

Welcome

Welcome to Cascade Hills Country Club

Cascade Hills Country Club has been an integral part of the Greater Grand Rapids community for over 85 years. Our unique history and our enduring traditions affirm our commitment to the needs of our members and their guests, both today and tomorrow. From the tranquil settings of the terraces, to the formal elegance of the Ballroom, our banquet facilities offer a wide range of options. Whether you're planning a business meeting or a special event, the club is committed to providing you with the assistance you'll need to design and execute an event that your guests will remember well into the future. We are proud but never complacent.

Bon Appetit!

**Banquets,
Wedding
Receptions, Business
Meetings and Cocktail
Parties**

Cascade Hills Country Club

Booking and Attendance Guarantees and Charges

Please notify the Events Manager of your meal or function selection, approximate number of guests, room arrangement, equipment requests, and all other details at least two weeks prior to your event. It is best to have one designated function representative coordinating all details to assure the best communication. Substitute or special dietary plates may be ordered if done in advance, and will be priced accordingly.

Guarantee Policy

The Club must be notified of the approximate number of guests at least 14 days prior to the event, and a guaranteed final count by 12:00 noon, two (2) days prior to the event. This guaranteed final count will be the number which you are billed. If more guests are served than the guaranteed number, the additional guests will be billed at one and one half times the quoted charge. In the event that this final count is not received, the original estimated attendance would be prepared and billed. All charges must be billed through the members account.

Price Quotations

Price quotes, verbal or written, are subject to change due to fluctuation in food and beverage costs or increased operations costs. Confirmed prices will not be quoted more than thirty days in advance of the function date. If your group is tax exempt, a copy of the certificate must be provided before the event. 20% service charge and 6% sales tax will be added to all food and beverage items.

Cancellation Policy

Functions which are cancelled within 48 hours of the scheduled date may be charged 50% of gross food sales based on the guaranteed menu count.

Entree Selections

Entree selection on all banquet menus is limited to one choice. However, two choices may be available with advance notice of entree selections and identification procedure to determine entree location at each place setting. There will be an additional \$3.00 per person charge for multi entree functions. Two choice options are limited to 100 guests or less.

Room Charges

All business related events, and non-member sponsored events, are subject to a room charge.

**Breakfast
Meeting
Selections**

Coffee Station

Coffee, decaffeinated coffee and hot tea with assorted coffee
condiments \$3.00

Cascade Hills Light Continental

Assorted sweet breads, muffins and breakfast pastries
Coffee, decaffeinated coffee and hot tea \$8.50

Cascade Hills Continental

Chilled orange, tomato and apple juice
Assorted sweetbreads, muffins, breakfast pastries
Coffee, decaffeinated coffee and hot tea \$9.25

Cascade Hills Deluxe Continental

Chilled orange, tomato and apple juice
Melange of fresh seasonal fruits and berries
Assorted sweet breads, muffins and scones
Marmalade, preserves and butter
Coffee, decaffeinated coffee and hot tea \$10.50

**Additional Breakfast Meeting Options added to Cascade Hills Continental
and to Cascade Hills Deluxe Continental Menus Only**

(minimum of 25 people)

Scrambled eggs with ham \$6.00
Scrambled eggs, bacon and sausage \$8.00
Mini omelette bar with bacon and sausage \$11.25
Toasted english muffins with jams \$3.50
Assorted bagels with cream cheese and jam \$3.75
Bowl of granola cereal with vanilla yogurt,
dried cherries and raisins \$3.50
Mini breakfast quiches, choice of bacon or spinach \$4.50
Scrambled eggs, with sliced bacon \$7.25
Scrambled eggs, with link sausages \$7.00

Price upon request for breakfast menus without Deluxe Continental.

**Cold
Luncheon
Menu**

Seafood Salad Imperial – Flaked surimi crab and baby shrimp salad with toasted almonds, served on baby greens with fresh fruit \$12.95

Grilled Sashimi Yellowfin Tuna Teriyaki Style – Teriyaki marinated grilled sashimi yellow fin tuna served on a nest of wild greens, topped with a sesame soy vinaigrette \$14.25

Grilled Breast of Chicken Caesar – Herb seasoned grilled breast of chicken sliced and bedded on crisp romaine with caesar style dressing . . \$12.50

Herbed Lemon Salmon Caesar Salad – Herb seasoned atlantic salmon grilled, served on a bed of classic caesar salad \$14.25

Spinach Salad a la Cascade – Crisp spinach and gourmet wild greens topped with pulled breast of chicken and hot bacon dressing with deviled egg garnish \$12.75

Birds and Bees Salad – Pulled breast of chicken, bedded on greens, topped with pineapple chunks, kiwi, strawberries and a honey almond dressing \$12.50

Cascade Hills Country Club Shrimp Salad Plate – Steamed gulf shrimp tossed with crisp celery, toasted almonds, iceberg lettuce and a lemon mayonnaise, served on greens with fresh fruit garnish \$14.25

Grilled Breast of Chicken Salad Riviera – Sliced grilled breast of chicken served on bibb and iceberg lettuce bed, topped with a riviera dressing, fresh fruit garnish and nut bread \$12.50

Ranch Steak Salad Southwest – Romaine and baby wild greens topped with southwest seasoned steak strips, grilled tomato slices and a southwest style rancho dressing \$13.50

Breast of Chicken Salad Raspberry – Pulled breast of chicken bedded on crisp bibb lettuce topped with pecans, brie cheese, sliced kiwi, strawberry roses and raspberry vinaigrette \$12.95

(Over)

- Grilled Chicken a la Greque** – Classic greek style salad with iceberg and romaine topped with grilled chicken breast, roma tomato, kalamata olives and feta cheese \$12.50
- Antipasto Salad Italienne** – Crisp romaine lettuce topped with marinated bell pepper, asparagus, artichoke hearts, sliced prosciutto ham, genoa salami and provolone served with a balsamic vinaigrette dressing . . . \$13.25
- Southwest Fajita Chicken Bowl** – Fine shredded iceberg lettuce topped with warm fajita chicken, black beans, spanish rice, salsa and cheddar cheese with crisp nacho chips \$13.25
- Caramel Pecan Chicken Salad** – Pulled white breast of chicken, pecans, and grapes tossed with a caramel dressing served with fresh fruits \$13.25
- Cascade Hills Cobb Salad** – Tender white chicken on a bed of chopped iceberg and romaine with Edam and Swiss cheese, egg quarters and tomato slices, topped with a dijon red wine vinaigrette \$13.95
- Seafood Salad Wrapper Salad** – Iceberg lettuce leaves stuffed and rolled with Surimi seafood salad, bedded on romaine leaves with a lemon herb ranch dressing, fruit garnish \$13.25
- Rancho Tenderloin Salad Chipolte** – Romaine and wild greens topped with chipolte roasted tenderloin slices, julienne pepper medley and chipolte rancho dressing and nacho crisps \$15.00
- Cascade Hills Chopped Salad Julienne** – Iceberg lettuce, romaine, tomatoes, sweet peas and herbs tossed with creamy ranch dressing topped with julienne breast of grilled chicken, ranch drizzle \$13.25
- Crunchy Asian Chicken Salad** – Crispy fried white breast of chicken tossed with Asian noodle crisps, baby wild greens, romaine and water chestnuts with a spicey orange dressing \$13.25
- Classic Chicken Salad Cascade** – Tender pulled breast of chicken, crisp celery, toasted almonds tossed with a mayonnaise style dressing served on a bed of greens with fresh fruit \$13.25

**Hot
Luncheon
Menu**

- Lemon Pepper Marinated Breast of Chicken** – Lemon pepper seasoned breast of chicken served on wild rice with lemon herb sauce. \$14.95
- Grilled Filet Mignon Cascade** – Served with a bouquet of sauteed mushrooms and herb roasted tomato parmesan \$23.50
- Poached Atlantic Salmon Lemone** – Herb seasoned Atlantic Salmon, bedded on match stick vegetables, topped with a lemon butter sauce. \$17.00
- Roasted New York Sirloin of Beef** – Herb crusted and slow roasted choice New York sirloin served with sauce Bordelaise (15 order minimum) \$17.95
- Fresh Canadian Whitefish Amandine** – Herb and lemon seasoned broiled whitefish topped with toasted almonds \$16.50
- Steak and Shrimp Combo** – 4 oz. petite filet and sauteed gulf shrimp with butter sauce \$24.00
- Country Style Breast of Chicken** – Served on bread stuffing with pan style cream gravy \$14.95
- Raspberry Chicken Pasta** – Breast of chicken topped with provolone, bedded on angel hair pasta with a black raspberry sauce \$14.95
- Fresh Canadian Walleye Filet Amandine** – Herb and lemon seasoned, topped with toasted almonds \$18.00
- Breast of Chicken Oriental** – Teriyaki marinated char grilled, bedded on angel hair pasta, topped with stir fried oriental vegetables. \$14.95
- Sauteed Breast of Chicken Danish Style** – Sauteed breast of chicken bedded on wild rice topped with a creamy Danish mushroom sauce. . . \$14.95
- Grilled Salmon Teriyaki Style** – Teriyaki marinated and char grilled, served on wild greens salad with a sesame soy reduction \$17.50
- Medallion of Beef Tenderloin Burgundy Style** – Sauteed petite medallion of beef bedded on buttered noodles, topped with a burgundy mushroom wine sauce \$22.00

(Over)

- Breast of Chicken Parmigiana** – Sauteed breast of chicken bedded on linguine pasta, topped with Provolone and marinara sauce. \$14.95
- Breast of Chicken Al Greque** – Grilled breast of chicken served on sauteed spinach and wild greens with lemon herb sauce and feta cheese \$14.95
- Yellow Fin Tuna Asian Style** – Asian seasoned grilled yellow fin tuna, bedded on Asian vegetable crisps with ginger soy sauce \$16.25
- Chargrilled Pork Filet Mignon** – 6 oz. pork tenderloin filet mignon, char grilled, topped with sauteed mushrooms and onions \$15.95
- Sesame Crusted Roasted Pork Tenderloin** – Sesame crusted roasted pork tenderloin, served on Asian wild greens, ginger ponzu sauce \$15.95
- Breast of Chicken with Wild Mushroom Sauce** – Oven roasted herbed breast of chicken, served on vegetable wild rice with wild mushroom sauce \$15.25
- Pesto Roasted Tuscan Breast of Chicken** – Pesto seasoned breast of chicken, served on bowtie pasta with pesto and parmesan cheese \$15.25
- Lemon Pepper and Herbed Mahi Mahi Grille** – Mahi Mahi lemon pepper and herb seasoned grilled served on match stick vegetable medley with lemon butter sauce \$17.50
- Breast of Chicken Artichoke** – Herb seasoned breast of chicken served on linguine pasta, topped with a creamy chicken artichoke cream sauce \$15.25
- Sesame Tilapia Asian Style** – White and black sesame crusted Tilapia, oven grilled served on steamed white rice with ginger soy sauce and scallion crisps \$15.95
- Chargrilled Flat Iron Steak Grand Rapids** – Chargrilled served with parmesan baked tomato and sauteed mushrooms \$18.00

*Menu includes mixed green salad, breads and beverage
Ask about our SPECIALTY MENUS AND DESSERTS
(priced accordingly)*

Canapes and Hors d'oeuvres

Canapes and Hors d'oeuvres selections hot and cold choices are priced at \$3.25 per person per selection with a minimum of four selections suggested for variety on smaller cocktail and hors d'oeuvres parties.

Cascade Hills will provide sufficient hors d'oeuvres for a two hour time period. If you require additional time, some price adjustments will be needed for additional food service.

Cold

Assorted fresh vegetables crudites with dip
Relish, pickle and olive tray assorté
Deluxe mixed nuts assorté
Nacho chip with sour cream salsa
Hummus dip with pita toasts
Clubhouse whipped cheese with baguette
Salami coronets
Deviled eggs with assorted garnish
Boursin stuffed celery bites
Whipped cheddar stuffed celery bites
Ham rouladens with cream cheese and pickle
Scallion and ham rouladen
Puffed shells with seafood mousse
Pastry shells with ham paté
Assorted domestic cheese platter with crackers assorté
Asiago cheese spread with pita toasts
Blue cheese stuffed celery bites with walnuts
Canape shells with Boursin and caviar
Lox and scallion rouladen with cream cheese
Artichoke hearts with shrimp paté
Fresh melon wrapped with prosciutto ham
Asparagus cream cheese rouladen with lox
Stuffed snow pea pods with Boursin cheese
Roasted beef rouladen with horseradish cream cheese
Pastrami pickle rouladen
Baguette toast with blue cheese and beef
Smoked salmon boats in Belgian endive
Endive stuffed with tomato Bruschette
Filo cups with seafood paté, assorted garnishes
Tomato and cherry mozzarella skewers with balsamic
Filo cups with pepperoni and pesto
Rye toasts with corned beef paté

(Over)

Hot

Cascade Hills meatballs with BBQ or Bordelaise sauce
Shrimp and vegetable eggrolls with mustard and soy sauce
BBQ smoked cocktail franks
Steamed vegetable potstickers, sweet sour and hot mustard
Buffalo style wings with blue cheese dip
Crispy fried wings
BBQ baked chicken wings
Crispy fried chicken tenders with ranch dip
Spanakopita
Cheese quesadilla wedges with sour cream salsa
Batter fried mushrooms with ranch dip
Popcorn shrimp with cocktail sauce dip
Chicken sticker kebobs teriyaki with compliments
Mini franks Wellington, Heinz sauce medley
Steamed or fried pork wontons with compliments
Crisp fried Thai vegetable potstickers, sweet sour & hot mustard
Baked herbed wings teriyaki
Beef taco quesadilla wedges with sour cream salsa
Beer batter fried shrimp with cocktail sauce dip
Stuffed mushroom with deviled crab paté
Lemon and herbed pork tenderloin medallions
Baked mini spinach quiche
Baked mini lorraine style quiche
Teriyaki yellowfin tuna kebobs
Jerked chicken tenderloins with mango salsa
Teriyaki bacon wrapped artichoke hearts
Mini Chicago style pizzas assorté
Mushrooms with deviled shrimp paté
Southwest fire cracker wrappers
Baked filo with brie and raspberry
Southwest chicken tenderloins with tomato salsa
Crispy fried grouper fingers remoulade
Chicken livers rumaki
Basil marinated Italian chicken tenderloins
Chicken quesadilla wedges with sour cream sauce
Chipolte honey BBQ chicken tenders
Danish style meatballs with Danish cream sauce
Cajun baked scallops with cajun remoulade dip
Sweet teriyaki chicken tender kebobs
Bacon wrapped water chestnuts teriyaki
Crispy fried wonton shrimp with ponzu dip

Combination Entrees

- Medallions Beef and Salmon** – 5 oz. filet mignon and 5 oz. atlantic salmon poached and served topped with sauce hollandaise\$32.00
- Steak and Maryland Crab Cakes** – 5 oz. filet mignon char grilled, served with two Maryland blue crab cakes, topped with sauce hollandaise or seafood bechamel sauce\$33.50
- Land and Sea Combo** – 5 oz. filet mignon char grilled and served with sauteed jumbo gulf shrimp sauteed with sherry wine\$33.50
- Cascade's Famous Surf and Turf** – 5 oz. filet mignon served with South African lobster tail, drawn butter and lemonPriced on Request
- Steak and Chicken Grille** – 5 oz. filet mignon and herb seasoned breast of grilled chicken served with vegetable rice medley and sauteed button mushrooms\$29.50
- Steak and Whitefish Combo** – 5 oz. filet mignon and 6 oz. fresh Canadian whitefish served with remoulade and lemon\$29.50
- Steak and Salmon Cake Combo** – 5 oz. filet mignon and 4 oz. Atlantic salmon cake, bedded on wild greens salad with seafood Bechamel sauce ...\$29.50
- Steak and Mahi Mahi Grille** – 5 oz. filet mignon and 4 oz. filet of Mahi char grilled, served topped with lemon herb butter\$33.95
- Steak and Scallop Stuffed Scampi** – 5 oz. filet mignon served with a pair of scallop stuffed scampi, topped with sauce hollandaise\$33.95
- Teriyaki Pork Tenderloin and Scampi** – Pork tenderloin medallions with scampi style shrimp served topped with a teriyaki ponzu sauce and scallions and shitaki mushrooms\$31.95
- Steak and Ahi Tuna Grille** – 5 oz. filet mignon and 4 oz. yellow fin tuna grilled, served with ginger soy ponzu sauce\$32.00
- Steak and Salmon Grille** – 5 oz. filet mignon and 4 oz. grilled atlantic salmon served topped with ginger soy ponzu sauce or bourbon maple sauce\$32.00
- Steak and Canadian Walleye Combo** – 5 oz. filet mignon and 6 oz. filet of canadian walleye served with remoulade and lemon\$34.00

*All dinners include a choice of bibb lettuce or mixed greens salad,
potato, vegetable, bread and beverage.*

SPECIALTY SALAD OFFERINGS FOR DINNER ENTREES

- Bibb Lettuce Salad Fall Bounty** topped with poached smith apple, toasted walnuts, brie cheese and an apple vinaigrette dressing. add \$1.50
- Bibb and Wild Greens Salad Gorgonzola** topped with Gorgonzola cheese, red onion, plum tomato and a herbed balsamic vinaigrette dressing. . . add \$1.50
- Wedge of Iceberg Lettuce al Cascade**, crisp wedge of lettuce stuffed with a blue cheese vegetable farci, topped with white french dressing add \$1.95
- Baby Wild Greens Salad Cascade**, Bibb lettuce lined with baby field greens, sugared pecans, dried cherries, brie cheese and a raspberry vinaigrette. . . . add \$1.50
- Bibb and Baby Wild Greens with Pears**, Bibb and wild greens topped with poached peppers, toasted pecans and a creamy pear vinaigrette dressing, strawberry fans add \$1.75
- Caprese Salad Balsamico**, Sliced plum tomatoes, fresh mozzarella on a chiffonade of romaine lettuce topped with a balsamic drizzle and fresh basil chiffonade add \$1.95

VEGETABLE AND STARCH OFFERINGS FOR DINNER ENTREES

Starch Selections to compliment your entree

- Baked Idaho potato with compliments
- Oven roasted redskin potatoes with herbs
- Oven roasted baby potatoes
- Steamed redskin potatoes with butter
- Augratin redskin potatoes
- Garlic mashed redskin potatoes
- Duchess potato puff
- Steamed vegetable wild rice medley
- Steamed rice with pine nuts
- Twice baked potatoes . . . **add \$1.75**

Vegetable Selections to compliment your entree

- Buttered broccoli amandine
- Steamed broccoli with toasted black sesame seeds
- Chefs assorted vegetable medley
- Buttered steamed green beans amandine
- Steamed green beans with julienne bell pepper medley
- Buttered green beans with julienne sweet carrots
- Cauliflower Polonaise style
- Baked zucchini parmesan style
- Asian stir fried vegetable medley
- Fresh asparagus spears . . . **add \$1.75**

**Banquet
Dinner
Suggestions**

Medallions of Milk Fed Veal Bearnaise – Sauteed veal bedded on puff pastry, topped with a tarragon bearnaise sauce. \$31.00

Cascade Hills 9 oz. Filet Mignon – Char grilled choice filet mignon topped with sauteed mushrooms in wine sauce. \$33.50

Cascade Hills 6 oz. Filet Mignon – Charbroiled topped with sauteed button mushrooms \$29.00

Roasted Sugar Crusted Loin of Pork – Brown sugar and cinnamon crusted boneless porkloin served with pan gravy or brandied apple raisin sauce and cinnamon baked apple (12 order minimum). \$23.00

Char Grilled Salmon Teriyaki Style – Teriyaki marinated and char grilled, served on wild greens salad with a sesame soy reduction \$25.75

Roasted Choice Tenderloin of Beef – 7 oz. herb roasted tenderloin of beef carved and served with bordelaise or bearnaise sauce (8 order minimum) . \$29.75

Cascade Hills Roasted Prime Ribs of Beef Au Jus – Slow roasted herb crusted prime beef ribs cooked to medium rare, served in its natural juices (15 order minimum) \$29.00

Roasted New York Sirloin of Beef – Herb seasoned slow roasted medium rare, served with mushroom bordelaise sauce (15 order minimum).. \$26.95

Char Grilled New York Strip Steak Champignon – 12 oz. choice New York strip steak herb rubbed and char grilled, served with sauteed mushrooms \$31.50

Canadian Fresh Walleye – Lemon and herb seasoned broiled walleye served with toasted almonds, rémoulade sauce and lemon \$28.00

Canadian Fresh Whitefish – Lemon and herb seasoned broiled whitefish served with toasted almonds, remoulade sauce and lemon \$26.00

Breast of Chicken Danish Style – Sauteed breast of chicken bedded on wild rice blend, topped with a creamy danish mushroom sauce \$24.50

Breast of Chicken Grand Traverse – Dried cherry bread stuffed breast of chicken served with a cherry dijon cream sauce \$24.50

(Over)

- Breast of Chicken Paragon** – Baked herbed breast of chicken topped with shrimp and crab meat, sauce hollandaise. \$26.95
- Lemon Pepper Marinated Breast of Chicken** – Lemon pepper seasoned breast of chicken served on wild rice with a lemon herb sauce. . . \$23.00
- Medallions of Beef Aux Champignon** – Two 3 oz. beef tenderloin medallions served on a mirror of sauce glace with sauteed morel and button mushrooms \$32.50
- Salmon Steak Oscar** – Poached Atlantic Salmon topped with crabmeat and sauce hollandaise \$27.95
- Pork Tenderloin Medallions Bordelaise** – Two 4 oz. pork tenderloin medallions, bedded on potato cake, topped with Bordelaise sauce \$24.00
- Grilled Yellow Fin Tuna Asian Style** – Asian seasoned grilled yellow fin tuna, bedded on Asian vegetable crisps with a ginger soy sauce \$25.00
- Stuffed Breast of Chicken Asparagus** – Breast of chicken stuffed with asparagus and herbs, served on steamed vegetable rice medley with a creamy lemon herb sauce . . \$24.50
- Breast of Chicken with Wild Mushroom Sauce** – Sauteed breast of chicken bedded on wild rice medley, topped with a creamy wild morel mushroom sauce \$25.50
- Asian Pork Tenderloin Sesame** – Pork tenderloin crusted with sesame seeds, roasted, sliced and served on julienne matchstick vegetables with a ginger soy sauce. \$25.25
- Southwest Grilled Breast of Chicken** – Southwest spiced grilled breast of chicken, served on Spanish style rice with a chipolte cream sauce \$23.00
- Pecan Crusted Mahi Island Style** – Island spiced Mahi Mahi, pecan crusted pan braised, served on wild greens salad with pineapple mango salsa . . . \$28.50
- Breast of Chicken Artichoke** – Herb seasoned breast of chicken, served on linguine pasta topped with a creamy chicken artichoke cream sauce. \$24.00

*All dinners include a choice of bibb lettuce or mixed greens salad, potato, vegetable, bread and beverage.
See our specialty salads, starch, and vegetable selections area for other options we can prepare for your enjoyment.*

**Desserts
Created for
Your Pleasure**

Premium Hudsonville Ice Cream	\$4.50
Cascades Pecan Dream with Hot Fudge and Caramel	\$5.95
Snowflake Coconut or Toasted Almond Snowball served with Hot Fudge Sauce	\$5.50
Chocolate or Caramel Sundae with Whipped Cream	\$4.95
Fruit Pies – Apple, Cherry, Blueberry or Raspberry.....	\$4.25
Cream Pies – Chocolate, Banana or Coconut	\$4.95
Flambe Desserts – Your choice of Cherries Jubilee, Bananas Foster, Cinnamon Apple Spice over Premium Ice Cream	\$7.00
Ice Cream Dessert Bar – Premium Hudsonville Ice Cream with assorted toppings, nuts, candy, hot fudge, hot caramel, fruits, etc., 8-10 varieties and fresh whipped cream (minimum of 25 people)	\$7.25
Assorted Mini Pastry Table – A delightful assortment displayed on mirrors	\$7.25
Passed Assorted Mini Pastries – A delightful selection of plated mini pastries served at your table	\$4.95
Chocolate Mousse Torte or Raspberry Mousse Torte	\$5.00
New York Style Cheese Cake with fruit topping or chocolate sauce	\$5.00
Chocolate Covered Cheese Cake ala Cascade served on a mirror of Baileys Irish Cream Anglaise	\$7.00
Mocha Mousse layered with Creme De Cacao	\$5.95
Strawberries or Raspberries Aux Grand Mariner	\$6.95
Lemon Ribbon Ice Cream Pie	\$5.95
Chocolate Caramel Brownie Pie – Rich chocolate brownie topped with club made vanilla ice cream, caramel or hot fudge topping	\$5.95
Club Made Ice Cream served with your cake	\$2.75
Lemon Tartlet with cranberry sauce	\$4.50
Strawberries Romanof with amaretto cream	\$4.95
Tiramisu served with chocolate coffee sauce	\$4.50
Chocolate Oreo Mousse Pie with whipped cream	\$4.50
Raspberry Chocolate Ribbon Ice Cream Pie	\$5.95
Pecan Dream Ice Cream Pie with caramel drizzle.....	\$5.95
Pink Peppermint Mousse Parfait with chocolate sauce	\$4.95

(Over)

Lemon Mousse Pie with meringue and lemon sauce \$4.95
Spiced Pumpkin Mousse with whipped cream \$4.50

Ask about our specialty desserts created especially for your enjoyment

Wedding Cakes & Specialty Cakes

Wedding cakes.....\$3.25 \$4.25 fruit filled (per person)
Sheet cake plain decorated...\$2.75 cut here, \$2.25 take out
Sheet cake plain decorated fruit filled..... \$3.95 cut here, \$2.95 take out
Special requests or custom designed cakes priced accordingly

Cakes provided by another source other than Cascade Hills Country Club will be subject to a \$1.75 per person service fee

**Additional
Items**
(priced per person or
per piece where noted)

Sliced Maple Roasted Turkey	\$4.95
Sliced Smoked Breast of Turkey	4.95
Sliced Cold Breast of Turkey Tray	4.95
Sliced Cold Roast Sirloin of Beef Tray	5.95
Sliced Cold Sugar Cured Ham Tray	4.95
Sliced Pastrami or Corned Beef Tray	5.50
<i>(All above items include sliced breads tray, wrapper shells or small buns and condiments)</i>	

Fresh Fruit Tray – Assorted Seasonal Fruits	\$4.95
Baked Brie En Croute	5.25
Marinated Herring Creamstyle or Wine	3.95
Sliced Cold Roast Tenderloin of Beef	11.00
Roast Tenderloin of Beef w/buns and carver	15.25
Oysters Casino or Rockefeller Style (in season)	5.95
Oysters on the Half Shell (in season)	5.65
Select Domestic Baby Lamb Chops, Broiled	12.00
Poached Whole Salmon en Aspic	Priced Upon Request
Smoked Whole Salmon Garni	Priced Upon Request
Fresh Nova Lox with Bagels, Cream Cheese and Onion Garni	5.50
Caviar – Domestic with Compliments	5.75
Caviar – Imported	Priced Upon Request
Cocktail Cut King Crab Legs on Ice	2.65 per piece
Fresh Boiled Shrimp on Ice	2.65 per piece
Assorted Canapes to Pass	6.95
Crab Cocktail Claws	2.50 per piece
Hot King Crab Legs Cocktail cut with drawn butter	11.25
Baked Scallops Hollandaise on Toast Point	4.95
Cajun Blackened Catfish Chunks	3.95
Mini Breast of Chicken Parmigiana	3.95
BBQ Breast of Chicken Medallions	3.95
Marinated Scallop Seviché with Lime and Jalapenos	4.95
Cajun Seasoned Ham Paté with Rye Toast Points	2.95
Jumbo Gulf Shrimp on Ice	3.25 per piece

(Over)

Smoked Salmon Side with Compliments	4.95
Antipasto Marinated Meat and Vegetable Platter	4.95
Smoked Bluefish Tray with Horseradish Chutney	3.25
Smoked Salmon Paté with Toast Points	3.95
Smoked Peppered Mackerel Paté with Crackers	3.95
Antipasto Marinated Yellowfin Tuna	3.95
Mexicalé White Bean Dip with Nacho Chips.	3.75
Seven Layer Dip Mexicalé with Nacho Chips.	3.75
Whipped Cheese Paté with Crackers	3.00
Gourmet Pizza Rounds with Assorted Toppings	4.50
Assorted Domestic & Import Cheese with Crackers –	
Cut Cheese Tray	4.50
Hot Surimi Crab Dip with Baguette Toasts	4.50
Hot Bean Dip with Cheese and Tortilla Chips	3.00
Marinated Greek Style Chicken Tenderloins.	3.95
Beef Tenderloin Tips BBQ with Mushrooms	5.50
Roasted Tomato and Eggplant Dip with Pita Toasts	3.25
Pasta Bar with Assorted Sauces and Pasta w/server	8.25
Stir Fry Station with Oriental Vegetables and Chicken.	8.25
Fajita Station with Chicken and Beef and Tortillas	8.25
Artichoke and Roasted Garlic Dip with Pita Toasts	3.95
Salsa Bowl with Crisp Tortilla Chips	3.25
Club made Gaucamole with Compliments	3.95
Prosciutto wrapped Shrimp	4.95
Cascade Hills Liver Paté with Crackers.	3.50
Mushrooms stuffed with Scallop Paté.	4.50
Grilled Pesto Goat Cheese Pizza Wedges	4.25
Roasted Pork Tenderloins with Buns and Carver	8.95
Roasted Smoked Pork Loin with Buns and Carver	7.95
Scallops on the Half Shell baked Casino Style.	3.25 per piece
Southwest Salsa Cheese Dip with Tortilla Chips.	3.50
Cajun Spiced Sauteed Shrimp with Spicy Remoulade.	4.95
Taco Bar with Tortillas and Compliments	6.95
Sauteed Scallops Scampi Style	5.25
Assorted Bar Style Snack Mix	2.75

Accouterments, Entertainment, Policies

We have tried to present an excellent menu selection for all occasions, whether it be a large banquet or an intimate luncheon. Please understand, however, that we can prepare any food in any fashion you might desire. If you have any questions or special requests, we will be happy to accommodate you.

Accouterments:

Please be advised that, if requested in advance, the Club can provide such items as candles, candelabras, special color linens, and floral arrangements. Charges for special order items are at cost plus 20% service charge.

Entertainment:

The Club does not contract entertainment for private functions. However, we would be happy to provide names of entertainers who may be available.

Policies:

The Board of Directors of Cascade Hills Country Club welcomes you to this beautiful facility. In order to keep our facilities beautiful and provide the best possible quality of service and food, the Board has adopted the following policies:

Conduct: All members shall be responsible to reimburse the Club for any loss or damage resulting from destruction or removal of any property of the Club by himself, a member of his family, or his guests.

Liability: Cascade Hills Country Club cannot assume any responsibility for the damage or loss of any merchandise or articles left in the Club prior to or following a function.

Liquor: No intoxicating beverages shall be consumed on the Club properties except those which are served by the Club and its employees, in accordance with the rules and regulations of the **Michigan State Liquor Control Commission**. Furthermore, the Club reserves the right to confiscate said beverages. Under no circumstances will liquor be served to minors.

Rice: The use of rice for traditional throwing on the bride and groom after wedding receptions is not allowed, inside or outside the Clubhouse. If you would care to substitute birdseed outside, this is acceptable.

**CHCC
Banquet
Bar Prices**

By The Serving

Juices	\$2.00
CHCC Bottled Water	\$1.25
Soft Drinks	\$1.85
per carafe.	\$8.00
Domestic Beers.	\$3.50
Imported Beers.	\$4.25
House Wines	\$5.75
House Brand Cocktails	\$4.50-5.35
Call Brand Cocktails	\$5.00-5.85
Premium / Cordials / Liquor Brands	\$5.75-\$7.85

By The Bottle

House Wines	\$19.00
House Champagne.	\$19.00
Sparkling Grape Juice	\$12.00

Punches (per gallon)

Non-Alcoholic Fruit Punch	\$44.00
Champagne Punch	\$70.00
Liquor Punch	\$88.00

20% service charge and 6% sales tax will be added to all food and beverage items