

CASCADE HILLS COUNTRY CLUB CATERING MENU



CASCADE HILLS COUNTRY CLUB CATERING MENU & POLICIES

Thank you for choosing Cascade Hills Country Club for your event! We are excited to host you and your guests and are looking forward to creating a great experience. Whether you are planning an intimate dinner, an elegant wedding, or a corporate meeting, we have proven our reputation of excellence in respect to our service and quality. This guide has been curated to help you through the process of choosing from our many food and beverage options here at CHCC. If you do not see an option you would like to have at your event, please ask if it is possible! We love to create new and exciting dining options for you to enjoy!

Booking & Attendance

Please notify the Events Manager of your meal or selection, approximate number of guests, room arrangement, equipment requests, and all other details at least 14 days 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 p.m., 3 days prior to the event. This guaranteed final count will be the number at 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 this final count is not received, the original estimated attendance will be prepared and billed. All charges must be billed through the member's account. We require a minimum food & beverage revenue (not including service charge & tax); this may vary based on spaces used and time of year.

Room Charges

All business-related events, and non-member sponsored events, are subject to a room charge. Sponsored wedding receptions during December through April will be a \$2,000.00 room rental fee. Sponsored wedding receptions during the busier season of May through November will be a \$3,000.00 room rental fee. With all sponsored events, a Sponsorship Agreement is required.

Sponsored Weddings - the room charge will be the deposit to hold the space and will be refunded in the event of a cancellation, only if the space is re-booked.

Member Weddings - a \$500.00 deposit is required, and will be refunded upon cancellation, only if the space is re-booked.

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 30 days in advance of the function date. A 22% service charge and 6% sales tax will be added to all food and beverage items for business and sponsored events. A 20% service charge will be added to all member personal event food and beverage items. If your group is tax exempt, we will provide you with a form to complete and return to the Events Manager. This form must be completed and returned prior to the event.

Cancellation Policy

Events canceled within 2 days of the scheduled date may be charged 50% of gross food sales based on the guaranteed menu count.

Entrée Selections

The entrée selection on all banquet menus is limited to one choice. You may choose two entrées if you give advance notice of entrée selections and specify with a visual marker to identify entrée choice at each place setting. We will make every effort to accommodate any special dietary needs. Please make these arrangements while selecting your menu. While a food tasting is not required, they are available by appointment only, with a minimum of 14 days notice. There will be an additional \$4.00 per person charge for multi-entrée functions. Two choice options are limited to 100 guests or less. All food and beverage must be consumed within the Club and no leftover food or beverages may be taken from the facility; this includes no-show meals. Outside food and beverages are not to be brought into the Club without prior approval from the Events Manager.

Storage

Upon request, Cascade Hills Country Club will accept a reasonable amount of pre-event inventory up to 48 hours prior to the event. Please consult with the Events Manager if shipment is required prior to that time. All packages must be clearly marked with the event name and date of the function. Any additional items left over from a function must be taken by the client immediately following the event, unless given permission by the Events Manager. Exceptions will be given an additional 24 hours.

CONTINENTAL BREAKFAST

The Basics 7

Coffee, decaffeinated coffee, hot tea, assortment of coffee condiments

Rise & Shine 12

Assortment of freshly baked breakfast pastries, assortment of bagels served with cream cheese, jam & butter, sliced fresh fruit tray, assortment of fruit juices, coffee, decaffeinated coffee, hot tea

Morning Delight 10

Assortment of freshly baked breakfast pastries, coffee, decaffeinated coffee, hot tea

Fresh Start 15

Assortment of freshly baked breakfast pastries, hard boiled eggs, vanilla yogurt garnished with fresh berries, granola, sliced fresh fruit tray, hot oatmeal served with brown sugar, whipped butter, dried cherries & raisins, assortment of fruit juices, coffee, decaffeinated coffee, hot tea

BREAKFAST BUFFET

Served with sliced fresh fruit tray, assortment of fruit juices, water, coffee, decaffeinated coffee & hot tea. Prices are per person. 25 person minimum **One Entrée & Two Sides 17 | Two Entrées & Two Sides 19**

CHCC Scramble^{GF}

Applewood smoked bacon, sausage, ham, potato, green bell pepper, shredded cheddar

Three Meat Scramble^{GF}

Applewood smoked bacon, sausage, ham, shredded cheddar

Fresh Vegetable Scramble^{GF}

Spinach, broccoli, bell peppers, onions, asparagus, feta

Buttermilk Blueberry Pancakes

Flat grilled buttermilk pancakes with fresh blueberries, whipped cream & warm Michigan maple syrup

Cinnamon French Toast

Thick cut cinnamon French toast, whipped cream, warm Michigan maple syrup

Quiche Lorraine

Applewood smoked bacon, onions, Swiss, cheddar

Spinach Quiche

Spinach, onions, red bell pepper, feta, cheddar

Breakfast Quesadillas

Flour tortilla, queso fresco, scrambled egg, pico de gallo

SIDES *Additional Sides 3 per Person*

Scrambled Eggs GF

Applewood Smoked Bacon GF

Breakfast Sausage GF

American Fried Potatoes with Onions GF

Crispy Hash Brown Patties GF

Cheddar Hash Brown Casserole GF

Toasted English Muffins with Butter

ADDITIONS *Price per Person*

Hard Boiled Eggs GF 2.5

Vanilla Yogurt with Berries, Granola, Dried Cherries & Raisins 7

Assortment of Fresh Baked Breakfast Pastries 6

Assortment of Bagels with Cream Cheese,

Strawberry Jam & Butter 5

Whole Fruit Assortment 4

LUNCHEON SELECTIONS

FRESH ENTRÉE SALADS

Fresh garden salads are served with warm French rolls & butter.

Add: grilled chicken 9 | beef tenderloin 14 | grilled shrimp 11 | grilled salmon 11 | ahi tuna 11

Greek Salad^{GF} 12

Iceberg & romaine lettuce, tomato, cucumber, scallion, Kalamata olives, feta & Greek vinaigrette

Caesar Salad 12

Romaine lettuce, Pecorino Romano, croutons, anchovy, parmesan crisp, Caesar dressing

Baby Spinach Salad^{GF} 13

Egg, red onion, mushroom, bell pepper, heirloom tomato, hot bacon dressing

Michigan Salad^{GF} 13

Heritage greens, spinach, sliced Michigan apple, sliced strawberries, Traverse Bay cherries, sliced almonds, blue cheese crumble, raspberry vinaigrette

Grilled Chicken Caprese^{GF} 19

Arugula & spinach, fresh mozzarella, heirloom tomato, shaved red onion, fresh basil, balsamic vinaigrette

Traverse City Grilled Chicken Salad^{GF} 19

Sliced grilled chicken breast, baby wild greens, sugared almonds, dried cherries, brie, strawberry, sliced orange, tart cherry vinaigrette

Antipasto Salad^{GF} 19

Heritage greens & romaine lettuce, salami, prosciutto, roasted red pepper, red onion, artichoke heart, garbanzo beans, Kalamata olives, pepperoncini, fresh mozzarella, red wine vinaigrette

Harvest Cobb Salad^{GF} 19

Heritage greens, roasted butternut squash, sliced Michigan apples, cranberries, bacon, egg, sugared pecans, white cheddar, apple cider Dijon vinaigrette

Southwest Flank Steak Salad^{GF} 22

Sliced grilled marinated flank steak, heritage greens, roasted red pepper, red onion, heirloom tomato, scallion, queso fresco, corn tortilla crisp, spiced Catalina dressing

ARTISAN SANDWICHES

Served with a fresh fruit kebob, pickle spear & kettle chips.

Three Meat Italian 16

Capicola, prosciutto, salami, provolone, arugula, red onion, tomato, Italian herb aioli, ciabatta bun

Ham & Apple 15

Shaved Applewood smoked ham, brie, sliced Michigan apples, heritage greens, red onion, maple Dijon aioli, brioche bun

Roast Beef & Cheddar 15

Shaved roast beef, sharp cheddar, heritage greens, red onion, roasted red pepper, horseradish Dijon aioli, ciabatta bun

Chicken or Tuna Salad 15

CHCC classic chicken or tuna salad, heritage greens, tomato, brioche bun

Country Club Wrap 15

Shaved oven roasted turkey breast, Applewood smoked bacon, Swiss, lettuce, tomato, garlic aioli, flour tortilla wrap

Spinach Hummus Wrap 15

Roasted garlic hummus, baby spinach, mushroom, bell pepper, pickled onion, carrot, cucumber, spinach tortilla wrap

LUNCH BUFFETS

*Includes coffee, decaffeinated coffee, water, hot tea & iced tea. Prices are per person, available until 3:30 p.m.
25 person minimum*

South of the Border Taco 22

Grilled fajita chicken, Southwest seasoned ground beef, refried beans, grilled bell pepper & onion, shredded cheddar, lettuce, tomato, onion, pico de gallo, guacamole, sour cream & salsa. Served with warmed flour & corn tortillas, mixed Southwest heritage greens salad, house fried tortilla chips, fresh sliced fruit tray

Chargrilled Burger & Beef Bratwurst 24

Six ounce chargrilled angus beef burgers, chargrilled beer marinated bratwursts, seasoned steak fries, sauerkraut, ketchup, mustard, mayonnaise, olive sauce, Swiss, American, lettuce, onion & sliced pickle. Served with warm buns, CHCC coleslaw, potato salad, fresh sliced fruit tray

Italian Fare 22

Italian sausage lasagna, chicken alfredo penne bake, sautéed broccoli rabe with garlic & chili flakes. Served with fresh baked garlic cheese bread, mixed Italian salad, fresh sliced fruit tray

Beef Brisket & Pork Barbecue 24

Pulled barbecue beef brisket, smoked barbecue pulled pork, baked beans, Swiss & American, lettuce, tomato & onion, house cherry barbecue sauce, house mustard sauce. Served with warm buns, CHCC coleslaw, potato salad, fresh sliced fruit tray

Soup, Salad & Sandwich 20

Shaved ham & cheddar with herbed deli aioli on a croissant bun, shaved turkey & Swiss with house mustard on a wheat bun, shaved roast beef & Havarti with horseradish cream on ciabatta. Served with choice of two soups, mixed CHCC Greek salad, mixed CHCC Caesar salad, warm French rolls & whipped butter, fresh crudité tray, fresh sliced fruit tray

Soup Choices:

Chicken noodle, vegetarian lentil, beef barley, cream of tomato basil, New England clam chowder, broccoli cheddar

SNACKS

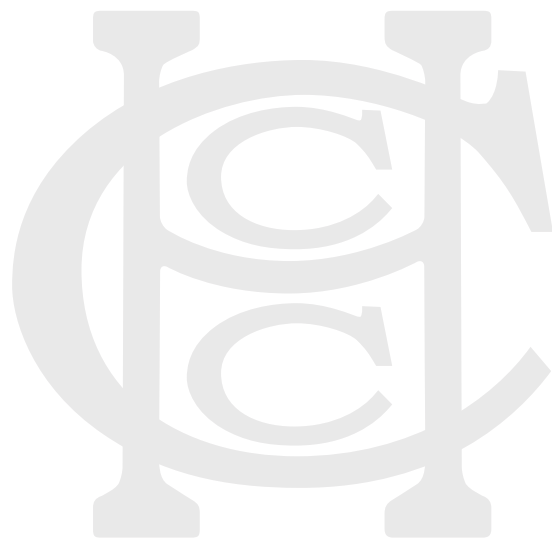
- Roasted Fancy Mixed Nuts GF 8
- Pretzel Twists 5
- Whole Fruits Basket GF 5
- Assorted Cookie & Brownie Tray 7

Charged per Consumption:

- Assortment of Bagged Chips & Snacks 4
- Assortment of KIND Bars 5
- Assortment of Candy Bars 4

Beverages

- Canned Pop 2.75
- Fiji Bottled Water 3



LUNCH ENTRÉE SELECTIONS

Includes choice of one salad & one entrée, warm French rolls with butter, coffee, decaffeinated coffee, water, hot tea & iced tea. Available until 3:30 p.m.

FRESH SALADS

Mixed Greens Salad

Cascade Hills fresh blend of lettuce, carrots, radish & red cabbage, shredded cheddar, croutons, cucumbers & heirloom tomatoes, choice of 3 dressings

House Salad ^{GF}

Fresh bibb lettuce, artichokes, red bell pepper, mushrooms, heirloom tomatoes, house dressing

Caesar Salad

Romaine lettuce, parmesan, croutons all mixed with Caesar dressing, heirloom tomato, shaved Pecorino Romano

Michigan Salad ^{GF}

Heritage greens, spinach, sliced Michigan apple, sliced strawberries, Traverse Bay cherries, sliced almonds, blue cheese crumble, raspberry vinaigrette

ENTRÉES

Wild Mushroom Chicken 24

Oven roasted herbed chicken breast, vegetable wild rice, steamed green beans, roasted parmesan tomato crown, wild mushroom cream

Pesto Roasted Tuscan Chicken 24

Chargrilled herbed chicken breast, farfalle pasta with basil cream sauce, steamed green beans, roasted parmesan tomato crown, basil pesto

Chargrilled Cuban Spiced Chicken ^{GF} 24

Cumin lime garlic spiced chicken breast, Cuban black beans with smoked ham, cilantro white rice, mojo sauce, roasted tomato salsa

Chicken Parmigiana 24

Sautéed Italian bread crumb chicken breast, angel hair pasta, roasted tomato marinara sauce, aged provolone, mozzarella, steamed green beans, roasted parmesan tomato crown

Charred Chicken Teriyaki 24

Chargrilled teriyaki marinated boneless chicken thighs, fried vegetable rice with egg, sesame green beans, ginger soy

Charred Petite Filet ^{GF} MKTP

Five ounce chargrilled beef tenderloin filet, garlic mashed redskin potatoes, steamed green beans, sautéed button mushrooms, red wine reduction

Charred Salmon Teriyaki 30

Six ounce chargrilled Scottish salmon, steamed basmati rice, stir fried Asian vegetables, ginger soy

Shrimp Scampi 36

Five piece pan seared jumbo shrimp with garlic butter & sherry, angel hair pasta, steamed green beans, roasted parmesan tomato crown

Bourbon Maple Barbecue Pork Tenderloin ^{GF} 28

Two pork medallions chargrilled with sweet bourbon barbecue sauce, sweet potato fries, steamed green beans, roasted parmesan tomato crown

Eggplant Parmigiana 24

Sautéed Italian bread crumb eggplant, angel hair pasta, roasted tomato marinara sauce, aged provolone, mozzarella, steamed green beans, roasted parmesan tomato crown

HORS D'OEUVRES

Hors d'oeuvres selections are priced at \$5 per person per selection. We recommend a minimum of 4 selections for smaller cocktail & hors d'oeuvres parties. Without a meal, hors d'oeuvres are priced at \$6.5 per person.

COLD

Pimento Cheese Crostini

Sweet corn chow chow, Applewood smoked bacon

Chicken Liver Mousse Crostini

Pickled onion, house grain mustard, apple jam

Roasted Beet Chevre Crostini

Candied pecan, mint

Hummus Parmesan Cup ^{GF}

Basil pesto, heirloom tomato

Smoked Salmon Lox Toast

Boursin, cucumber dill farci

Deviled Egg ^{GF}

Black caviar, scallion

Roast Beef Rouladen ^{GF}

Scallion, horseradish cream cheese

Salmon Lox Rouladen ^{GF}

Asparagus, boursin

Caprese Skewers ^{GF}

Heirloom tomato, mozzarella, basil, balsamic reduction

Pistachio Goat Cheese Lollipop ^{GF}

Goat cheese, red grape

Whipped Cheddar Parmesan Cup ^{GF}

Roasted red pepper, candied bacon

Caesar Salad Spear

Belgium endive, croutons, parmesan, Caesar dressing

Fresh Boiled Shrimp Cocktail ^{GF} 4.5/piece

Horseradish cocktail sauce, lemon wedge

Oysters on the Half Shell ^{GF} 4/piece

Tabasco horseradish cocktail, lemon wedge

HOT

Asian Pork Belly

Apple fennel slaw, sweet soy

Duck Empanada

Pickled pineapple slaw, cilantro cream

Tomato Bisque Shooter

Sharp cheddar grilled cheese

Bacon Wrapped Chicken ^{GF}

Sweet orange ginger glaze

Bacon Wrapped Water Chestnut

Sweet ginger soy

Shrimp & Grits

Cajun gravy, scallion

Ale Battered Chicken

Chipotle ranch dip

Steamed Vegetable Dumplings

Chili crisp, scallion

Crab Stuffed Mushrooms ^{GF}

Crab pâté, parmesan

Sausage & Spinach Stuffed Mushrooms

Italian bread crumbs, parmesan

Ale Battered Shrimp

Cocktail sauce, lemon

Crawfish Boudin Balls

Pickled mustard seed, garlic aioli

Red Beet Arancini

Moody blue cream sauce

Italian Meatball

Roasted garlic marinara, shaved Pecorino Romano

TABLED BOARDS & DISPLAYS

Priced per person

Seasonal Fresh Fruit & Berry Tray ^{GF} 8

A variety of seasonal melon, berries & fruits with yogurt dip

Fresh Crudite Display 8

Assortment of cut seasonal vegetables, ranch vegetable dip & hummus

Domestic & Imported Cheese Display 12

A variety of imported & domestic cheese, dried fruits & nuts, crackers & baguettes

CHCC SLIDERS

Price per person - 25 person minimum

Ahi Tuna Sliders 9.5

Sliced seared ahi tuna, wakame salad, orange ginger aioli, house squid ink bun

Blue Crab Cake Sliders 14

Pickled onion, Dijon horseradish aioli, house bun

Beef Tenderloin Sliders 14

Swiss, caramelized onion, horseradish cream, pretzel bun

Chorizo Slider 10

Queso fresco, cabbage radish slaw, grilled pineapple, jalapeño aioli, house bun

CHEF CRAFTED DIPS

Price per person - 25 person minimum

Fresh Guacamole & Salsa ^{GF} 7

Served with house fried tortilla chips

Seven Layer Bean Dip ^{GF} 7

Roasted chile, refried beans, cheddar, tomato, scallion, bell peppers, black olives, sour cream, served with house fried tortilla chips

Trio of Hummus 8

Chickpea hummus, sweet pea hummus, roasted eggplant hummus, served with chargrilled baguettes, pita & flat bread

Charcuterie Board 14

Chef's selection of shaved cured meats, variety of imported & domestic cheese, house pickled vegetables, dried & fresh fruits, nuts, preserves, mustards, honey

Smoked Salmon & Seafood Tray 15

Smoked Atlantic salmon, house smoked shrimp & trout, accompaniments include chopped egg, minced red onion, capers, pickled onion, herbed cream cheese, crackers & baguettes - 30 person minimum

Cheeseburger Sliders 12

Angus beef patty, American, sliced pickle, minced onion, mustard, ketchup, house bun

Western Barbecue Sliders 13

Angus beef patty with house barbecue sauce, sharp cheddar, haystack onions, sweet pickle, pretzel bun

Southern Fried Chicken Sliders 11

Crispy buttermilk chicken, American, sweet pickle, garlic aioli, white barbecue sauce, biscuit

Hot Sundried Tomato Spinach Dip 9

Mozzarella, asiago, artichokes, served with chargrilled baguettes & crackers

Hot Goat Cheese Dip 9

Goat cheese dip, sweet bell pepper, served with chargrilled baguettes & crackers

Hot CHCC Crab Dip 10

Cream cheese, surimi supreme, parmesan, served with toasted baguettes & crackers

ACTION STATIONS

All action stations are attended by a Chef and food is made live. Includes coffee, decaffeinated coffee, water, hot tea & iced tea. Prices are per person - 30 person minimum

Soup & Salad 21

Chef mixed salad bar will include: heritage greens, romaine & iceberg lettuce, arugula, sliced cucumbers, sliced mushrooms, bacon crumbles, chopped egg, julienne red onion, bell peppers, broccoli, croutons, shredded cheddar, crumbled feta, blue cheese crumbles, Greek vinaigrette, Caesar dressing, balsamic vinaigrette, honey vinaigrette, buttermilk ranch dressing. Choice of two soups: chicken noodle, vegetarian lentil, beef barley, cream of tomato basil, New England clam chowder, broccoli cheddar. Served with warm French rolls with whipped butter

Italian Pasta Bar 27

Made to order pasta bar to include a choice of cavatappi pasta, angel hair pasta or rainbow rotini pasta. Pasta toppings to include: diced pancetta, sliced meatballs, grilled chicken breast, steamed shrimp, baby spinach, sliced mushrooms, sliced black olives, julienne red onion, julienne bell peppers, sliced fresh jalapeño, shredded parmesan. Choice of sauces: alfredo, roasted garlic marinara, basil pesto or herbed olive oil. Served with mixed Italian salad bowl, roasted Italian vegetables, roasted rosemary red potatoes & garlic cheese bread

Stir Fried Rice 27

Live action stir fry to include stir fried brown rice with choice of toppings: Asian vegetable mix, smoked ham, grilled chicken, charred steak, steamed shrimp, diced tofu, sliced scallions, broccoli, sliced shiitake mushrooms, baby corn, sliced water chestnuts, bamboo shoots, sliced fresh jalapeños, pickled ginger, bean sprouts, eggs, wonton crisps, schezuan sauce, spicy soy sauce, yum yum sauce. Served with mixed Napa cabbage salad bowl, crispy chicken eggrolls with a sweet & sour sauce & stir fried sesame green beans

Grilled Fajitas 30

Fajita fillings will be pan seared by Chef to include: marinated sliced flat iron steak, grilled marinated chicken thigh meat, steamed shrimp, pulled pork carnitas, julienne bell peppers, julienne red onion, sliced fresh jalapeño, sliced roma tomatoes, sliced mushrooms. Fresh condiments to include: shredded lettuce, pico de gallo, pickled jalapeños, fire roasted salsa, guacamole, sour cream, shredded cheddar, queso fresco, lime wedges. Served with warm flour & corn tortillas, Spanish rice, stewed black beans with bacon, chips & salsa

Entrée Carving - priced per protein

Choice of Chef carved meat, salad, two sides, Chef selected condiments & warm French rolls with whipped butter.

Salad choices include:

- Caesar salad
- Greek salad GF
- house salad GF
- mixed greens

- prime rib with au jus GF mktp
- garlic & herb crusted beef tenderloin
with bordelaise sauce mktp
- sugar crusted pork loin with apple brandy sauce GF 29
- roasted turkey with gravy 29

Side choices include:

- garlic mashed red potatoes GF
- roasted rosemary fingerling potatoes GF
- au gratin potatoes (add \$2 per person)
- parmesan risotto GF
- vegetable wild rice blend GF
- roasted parmesan cauliflower GF
- steamed broccoli with lemon GF
- grilled asparagus GF
- stir fried green beans with sesame GF
- sugar glazed carrots GF
- Chef's choice of seasonal vegetable

DINNER ENTRÉE SELECTIONS

Includes choice of salad & entrée, warm French rolls with butter, coffee, decaffeinated coffee, water, hot tea & iced tea

FRESH SALADS

Mixed Greens Salad

Fresh blend of lettuce, carrots, radish & red cabbage, shredded cheddar, croutons, cucumbers & heirloom tomatoes, choice of 3 dressings

House Salad ^{GF}

Boston bibb lettuce, artichokes, red bell pepper, mushrooms, heirloom tomatoes, house dressing

Caesar Salad

Romaine lettuce, parmesan, croutons all mixed with Caesar dressing, heirloom tomato, shaved pecorino romano

Michigan Salad ^{GF}

Heritage greens, spinach, sliced Michigan apple, sliced strawberries, Traverse Bay cherries, sliced almonds, blue cheese crumble, raspberry vinaigrette

Spinach & Arugula Salad ^{GF}

Crumbled goat cheese, shaved fennel, sliced grapes, slivered almonds, red wine vinaigrette

Frisée Greens Salad ^{GF}

Mandarin oranges, crumbled feta, roasted red bell peppers, red onion, pecan pieces, honey vinaigrette

Caprese Salad ^{GF}

Sliced tomato, fresh mozzarella, minced shallot, fresh basil, cracked pepper, balsamic vinaigrette

Bibb Salad ^{GF}

Poached pears, sliced strawberries, walnuts, blue cheese crumble, champagne vinaigrette

Pickled Beet Salad ^{GF}

Heritage greens, arugula, heirloom tomato, pistachios, goat cheese medallion, Dijon vinaigrette

Wedge of Lettuce ^{GF}

Blue cheese dressing, balsamic reduction, crumbled bacon, minced red onion, shredded cheddar, heirloom tomato, add \$2

ENTRÉE SELECTIONS

Entrées paired with recommended accompaniments and sauces. Accompaniments and sauces as well as seasonal options can be substituted upon request.

CHICKEN & PORK

Chicken Marsala 36

Parmesan risotto, steamed green beans, roasted parmesan tomato crown, marsala wine mushroom sauce

Stuffed Chicken Goat Cheese & Asparagus 38

Vegetable wild rice pilaf, roasted parmesan tomato crown, roasted garlic boursin cream

Chargrilled Michigan

Pork Chop ^{GF} 40

Roasted fingerling potatoes, roasted Brussel sprouts, bourbon maple barbecue

Stuffed Chicken Grand Traverse 38

Traverse Bay cherry bread stuffed chicken breast, garlic mashed red potatoes, honey glazed baby carrots, cherry Dijon cream

Pork Shank Osso Bucco 40

Parmesan risotto, roasted Brussel sprouts, milanese gravy, lemon parsley gremolata

ENTRÉE SELECTIONS *Continued*

BEEF

Chargrilled Filet Mignon^{GF}
Six ounce | Nine ounce MKTP
Garlic mashed red potato, honey glazed baby carrot, button mushroom, red wine demi

Braised Short Ribs Burgundy 40
Root vegetable mash, steamed green beans, red wine jus

SEAFOOD

Scottish Salmon Fillet^{GF} 40
Root vegetable mash, steamed asparagus, bourbon maple butter

Broiled Great Lakes Walleye
Almondine^{GF} 39
Vegetable wild rice pilaf, roasted cauliflower, dill lemon butter

DUO PLATES

Filet Mignon & Crab
Cake Oscar MKTP
Chargrilled five ounce filet mignon topped with a jumbo herbed panko & parmesan cheese crusted Maryland blue crab cake, garlic mashed red potatoes, honey glazed baby carrots, hollandaise

Filet Mignon
& Chicken Grille^{GF} MKTP
Five ounce chargrilled filet mignon with button mushrooms & red wine demi, four ounce garlic herb rubbed chicken breast, vegetable wild rice pilaf, steamed asparagus

Filet Mignon
& Jumbo Shrimp Scampi^{GF} MKTP
Five ounce chargrilled filet mignon topped with three jumbo shrimp scampi with garlic sherry butter sauce, garlic mashed red potatoes, roasted cauliflower

New York Strip^{GF} MKTP
Roasted fingerling potatoes, steamed green beans, sautéed button mushrooms with sherry wine

Roasted Tenderloin of Beef MKTP
Seven ounce herb roasted tenderloin of beef carved, garlic mashed red potatoes, steamed asparagus, bordelaise (8 order minimum)

Seared Chilean Seabass MKTP
Roasted tomato almond Mediterranean couscous, steamed asparagus, citrus vinaigrette

Jumbo Shrimp Scampi^{GF} 40
Parmesan risotto, steamed broccoli spears, garlic sherry butter

Filet Mignon
& Salmon Grille^{GF} MKTP
Five ounce chargrilled filet mignon with button mushroom & red wine demi, four ounce chargrilled Scottish salmon fillet with dill lemon butter, parmesan risotto, steamed asparagus

Filet Mignon
& Lobster Tail^{GF} MKTP
Five ounce chargrilled filet mignon with button mushroom & red wine demi, six ounce South African lobster tail, roasted fingerling potatoes, steamed asparagus, drawn butter

Salmon & King Crab Oscar^{GF} MKTP
Seven ounce chargrilled Scottish salmon fillet topped with king crabmeat, roasted fingerling potatoes, steamed asparagus, hollandaise

ENTRÉE SELECTIONS *Continued*

VEGETARIAN & VEGAN

Eggplant Parmigiana 26

Sautéed Italian bread crumb eggplant, angel hair pasta, roasted garlic tomato marinara, provolone, steamed green beans, roasted parmesan tomato crown

Curried Cauliflower Steak (V) 26

Yellow curry spiced cauliflower steak, spicy coriander-tomato vegetable ancient grains, red pepper vinaigrette, fresh cilantro & scallions

Portabello Mushroom Risotto^{GF} 26

Chargrilled balsamic marinated portabello mushroom cap, parmesan risotto, heirloom tomato confit, spinach, pickled shallot, basil pesto

Vegan Feature of the Week MKTP

Fresh from the kitchen, this special changes bi-weekly and will include seasonal produce from local farms

ACCOMPANIMENTS

Starch Choices

parmesan risotto, vegetable wild rice pilaf, roasted fingerling potatoes, garlic mashed red potatoes, root vegetable mash, roasted tomato almond couscous

Vegetable Choices

steamed green beans, honey glazed baby carrots, roasted Brussel sprouts, roasted cauliflower, steamed asparagus, steamed broccoli spears

DESSERT

SWEET TASTES

Served per person

Lemon Curd Tartlets 7

Toasted meringue

Key Lime Pie Cup 6

Taste of key lime with whipped cream

Pistachio Mousse Cup^{GF} 6

whipped cream & toasted pistachios

Chocolate Dipped Strawberries^{GF} 6

Dark chocolate, milk chocolate & white chocolate, served two per person

Apple Crisp Cup 6

Michigan apple, brown sugar oat crumble, whipped cream

Raspberry or Chocolate

Mousse Cups 6

White chocolate or dark chocolate garni

Pecan Tartlet 7

Butter crust, toasted pecans

Fruit Cobbler Cup 6

Choice of apple, peach or cherry

Chocolate Dipped Macaroon 6

Toasted coconut cookie dipped in dark chocolate

Chocolate Truffles^{GF} 7

Assortment of dark or milk chocolate truffles, served 2 per person

Cookies & Brownies 6

Variety of cookies, brownies & bars, served plated per table

Assorted Mini Petite Fours 13

A delightful assortment of petite fours, served plated per table

GF

DESSERT *Continued*

PLATED DESSERTS

Ice Cream Sundae 10

Hudsonville vanilla, chocolate or butter pecan ice cream, topped with hot fudge or caramel, whipped cream & cherry

Ice Cream Snowball 10

Hudsonville vanilla ice cream rolled in coconut, topped with hot fudge, whipped cream & cherry

Turtle Brownie Sundae 12

Triple chocolate brownie, Hudsonville vanilla ice cream, hot fudge & caramel, pecans, whipped cream & cherry

Strawberry Shortcake 12

Pound cake, sweet strawberries, whipped cream

Lemon Ribbon Ice Cream Pie 12

Hudsonville vanilla ice cream, lemon curd ribbon, toasted meringue, whipped cream

Chocolate Flourless Cake ^{GF} 12

Decadent dark chocolate cake, whipped cream & chocolate garni

Chocolate Molten Cake 12

Chocolate sauce, whipped cream & chocolate garni

DESSERT STATIONS

Chef attended - Minimum of 25 people

CHCC Ice Cream Bar 13

Hudsonville vanilla ice cream with assorted toppings, nuts, candy & fruit, hot fudge & caramel, whipped cream & cherries

Shortcake Bar 14

Shortcake biscuits, angel food cake & pound cake, fresh sweet strawberries, Hudsonville vanilla ice cream, hot fudge & caramel, whipped cream & cherries

Pecan Dream 11

Hudsonville butter pecan ice cream, rolled in pecans, topped with hot fudge & caramel, whipped cream & cherry

Chocolate Mousse Trifle 11

Chocolate sponge cake, chocolate mousse, whipped cream & chocolate curls

Raspberry Mousse Trifle 11

Sponge cake, raspberry mousse, whipped cream & fresh raspberries

New York Cheesecake 12

Fruit topping or chocolate sauce, whipped cream

Peanut Butter Cheesecake 12

Chocolate cookie crust, dark chocolate drizzle, whipped cream & chocolate garni

Tiramisu 11

Mocha hazelnut chocolate sauce, whipped cream, hazelnut cookie

Crème Brûlée ^{GF} 12

Baked custard, caramelized sugar crust, whipped cream, fresh berry garni

Flambé Station 15

Bananas foster, cherries jubilee & peach melba, Hudsonville ice cream, hot fudge & caramel, whipped cream & cherries

Assorted Mini Petite Fours Table 15

A delightful assortment of displayed mini petite fours & small sweet tastes



DESSERT *Continued*

Wedding Cakes & Specialty Cakes

Priced upon request

Plating fees for cakes or other sweets provided by an outside source are \$2.75 per person and include china, flatware, cutting & serving of the cake.

LATE NIGHT SNACKS

A conclusion to a great evening. Minimum of 40 people.

Slider & French Fry Bar 14

Cheeseburger sliders with angus beef patty, American, sliced pickle, minced onion, mustard, ketchup on a house bun. Served with crispy French fries, ketchup & ranch

Pizza Station 14

Includes three varieties of pizza: Deluxe, Barbecue Chicken & Spinach Artichoke Pesto. Served with grated parmesan & crushed red pepper flakes

Chicken & Waffles 14

Belgian waffles & crispy chicken tenders. Served with warm maple syrup, honey barbecue, ketchup, ranch & hot sauce

Street Tacos 14

Includes two varieties: Seasoned beef with lettuce, pico de gallo, cheddar & Southwest chicken with cilantro slaw, pico de gallo, guacamole ranch. Served with fire roasted salsa & house fried chips

Buffalo Chicken Wings 14

Roasted wing sections with buffalo sauce, crispy boneless wings with sweet barbecue sauce. Served with celery, blue cheese & ranch

Deluxe Nacho Station ^{GF} 14

House fried chips & hot cheese sauce. Served with pickled jalapeño, diced onion, pico de gallo, guacamole, sour cream & fire roasted salsa

BEVERAGES

BEVERAGE OPTIONS

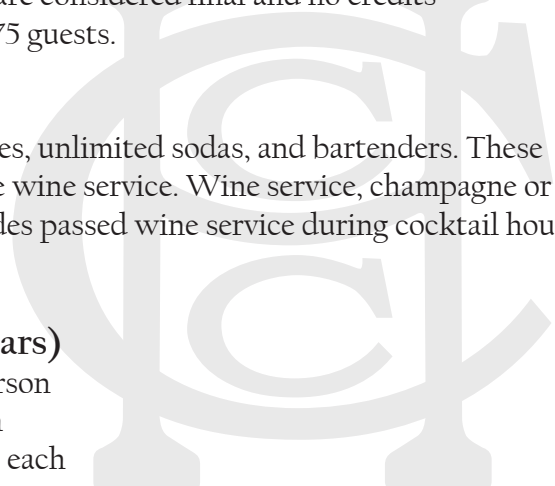
Consumption Bars

Per drink prices will apply for all items. Bartenders will complete opening and closing inventories of all beverages. The difference between the two figures will yield the consumption for the bar. If you desire a confirmation of consumption you must be present at the closing inventory, otherwise all counts are considered final and no credits will be issued. One bartender needed per 75 guests.

Package Bars

The prices listed include all mixers, domestic & imported beers, house wines, unlimited sodas, and bartenders. These packages DO NOT include frozen drinks, cordials, champagne toast or table wine service. Wine service, champagne or additional liquor can be added to any bar on consumption. Package Bar includes passed wine service during cocktail hour.

Under 21 Package
(for receptions with package bars)
Nonalcoholic beverages \$3.00 per person
Soda on Consumption \$2.50 each
Bottled Water on Consumption \$2.00 each



BEVERAGES *Continued*

Beer & Wine Selection

Domestic: Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra

Import: Heineken, Amstel Light, Corona, Stella Artois, Labatt Blue

Craft: All Day IPA, Two Hearted IPA, White Claw, Oberon (seasonal) - included in Call, Premium & Elite Packages

Wines: Canyon Road offered in Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato & White Zinfandel

House Wine with Dinner is \$28.00 per bottle

House Champagne Toast is \$28.00 per bottle

Liquor	House	Call	Premium	Elite
Vodka	Crystal Palace	Titos	Ketel One	Grey Goose
Gin	Crystal Palace	Tanqueray	Bombay Sapphire	Hendrick's
Rum	Bacardi	Captain Morgan	Myer's	Diplimático Reserve
Tequila	El Charro	Jose Cuervo	Espalòn Blanco	Patrón
Scotch	Lauders	Dewar's	Chivas Regal	Glenlivet
Whiskey	Imperial	Jack Daniel's	Crown Royal	Jameson
Bourbon	Old Crow	Jim Beam	Maker's Mark	Woodford

Price Per Drink

	House	Call	Premium	Elite
<i>Consumption*</i>	\$6.00	\$7.00	\$8.00	\$9.50

**Additional charges may apply to Manhattan, Old Fashioned, and Martini, drinks, as well as Rocks and Neat Pours*

Package Price

	House	Call	Premium	Elite
2 Hour	\$19.00	\$22.00	\$25.00	\$32.00
3 Hour	\$23.00	\$26.00	\$29.00	\$36.00
4 Hour	\$27.00	\$30.00	\$33.00	\$40.00
5 Hour	\$31.00	\$34.00	\$37.00	\$44.00

Beer & Wine Only

	Domestic	Import	Craft	House Wine	Package
<i>Consumption</i>	\$4.50	\$5.50	\$6.00	\$7.50	4 Hour - \$23.00 5 Hour - \$27.00

Additional Bars

For each additional satellite bar there is a \$200.00 set up fee per bar.

Beverage Notes

Open containers or glasses of beverages may not be taken off of Club property. No straight shots of liquor will be served. The Club, members, and their guests shall at all times abide by all of the rules and regulations of the Liquor Control Commission.

PREFERRED VENDORS

PRINTING & RENTALS

Events by I.Candy
hello@eventsbyicandy.com
eventsbyicandy.com
616-245-0773

Gigi & LaCledé
Vintage Dish Rentals & Tablescape
gigiandlaclede.wixsite.com/gigiandlaclede
616-719-7627

Event Theory
www.eventtheory.com
616-818-7300

FLORISTS

Daylily Floral
daylilygr@msn.com
www.daylilyfloral.com/
616-949-4714

Events by I. Candy
hello@eventsbyicandy.com
eventsbyicandy.com/
616-245-0773

Posh Petals Floral
events@poshpetalsfloral.com
www.poshpetalsfloral.com/
616-363-3337

Rueben Antonio Floral & Events
rueben@ruebenantoniofloralevents.com
www.ruebenantoniofloralevents.com/details
616-787-7965

PHOTOGRAPHERS & VIDEOGRAPHERS

Hetler Photography
www.hetlerphotography.com
231-519-0165

Jen Kroll Photography
www.jenkrollphotography.com
616-334-5569

Kelly Braman Photography
kelly@kellybramanphotography.com
www.kellybramanphotography.com/

Karen May Photography
karyn@karynmay.com
www.karynmay.com/contact-for-curator-6-design
616-706-1542

TRANSPORTATION

Grand Rapids Limousine
& Party Bus
www.grlimos.com/
616-682-6226

Affordable Limousine
www.affordablelimogr.com/
616-299-1812

Grand Rapids Party Bus
www.grandrapidspartybus.net/
616-426-6620

DJ & MUSICAL ENTERTAINMENT

Brena
brenamusic@gmail.com
www.brenaband.com

Music Host Entertainment
info@musichostentertainment.com
www.musichostentertainment.com
616-459-1204

Evermore Entertainment
DJ & Photobooth Rentals
eric@myevermore.com
www.myevermore.com
616-275-0630

Adrian Butler DJ
www.everythingab.com/

Blue Water Kings Band
info@bluewaterkingsband.com
www.bluewaterkingsband.com
810-214-0020

HOTEL

Amway Grand Plaza
guestservice@ahchospitality.com
www.amwaygrand.com
616-774-2000

JW Marriott Grand Rapids
jwgrinfo@ahchospitality.com
ilovethejw.com
616-242-1500

Hilton Garden Inn
-Grand Rapids East-
www.hilton.com/en/hotels/grrebgi-hilton-garden-inn-grand-rapids-east
616-608-8800

DESSERTS

Cakes by Mary Briggs
mmary101@aol.com
616-866-2824

MISCELLANEOUS

Balloons or Bust
www.balloonsorbust.net
balloonsorbust@hotmail.com
616-676-1974

Bluewater Technologies
A/V & Lighting
www.bluewatertech.com
616-656-9380

Special Occasions West
Linens
dee@specialoccasionswest.com
www.special-occasion.net
616-826-7082

TENT RENTAL

Event Theory Event
Rentals & Production
www.eventtheory.com
616-818-7300

Alpine Events
www.alpineevents.com
616-396-7300

Cascade Rental Center
sales@cascaderental.com
www.cascaderental.com/
616-942-2402

