



The Village Club

*The club like no other with beautiful grounds for your outdoor and indoor wedding celebration.  
We were voted the best Suburban Detroit Private Club of 2014, 2015, 2016 and 2017 by the  
readers of Hour Detroit Magazine.*

*The Village Club - You know you are in good hands.*



## CATERING *and* EVENT PLANNING MENU

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# ~Village Club Teas~

*Accompanied by silver tea and coffee service  
(25 Person Minimum)*

## **House Tea**

**\$25 per person**

Tea Sandwiches, Assorted Tea Cookies, Miniature Pastries,  
Chocolate Dipped Strawberries.

## **Deluxe Tea**

**\$29 per person**

Tea Sandwiches, Assorted Tea Cookies, Miniature Pastries, Chocolate Dipped  
Strawberries, Assorted Scones and Fruit Bread with Whipped Butter and Jam.

## **A la Carte Tea Enhancers**

*(Priced per dozen)*

**Assorted Tea Cookies or Home Baked Cookies**

**\$22.00**

**Sliced Fruit Bread**

**\$28.00**

**Chocolate Dipped Strawberries**

**\$22.00**

**Assorted Scones**

**\$25.00**

**Home Baked Popovers with Preserves**

**\$18.00**

**Assorted Tea Sandwiches**

**\$28.00**

# ~ Meeting Beverages ~

## **Classic Beverage Station**

**\$6.50**

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Tea  
Chilled Juices

## **Meeting Beverage Station**

**\$6.95**

Bottled Water, Sparkling Water, Assortment of Soft Drinks,  
Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Tea

# ~ Refreshment Breaks ~

## **Cookie Break**

**\$7.50**

Assortment of Cookies, Freshly Brewed Coffee,  
Decaffeinated Coffee, Assortment of Tea

## **Power Break**

**\$12.95**

Chilled Orange Juice, Freshly Brewed Coffee and Bottled Water,  
Assortment of Yogurts, Variety of Cereals, Skim Milk,  
Blueberry Muffins, Granola Bars

# ~ Village Club Breakfast ~

*Includes Choice of Juice, Coffee, and Tea with Lemon*

## *Plated*

### **Fluffy Herb and Cheddar Scrambled Eggs**

**\$14.95**

Served with Bacon or Sausage, Hash Brown Potatoes,  
Fresh Fruit and Fresh Baked Muffins

### **Eggs Benedict**

**\$15.95**

Toasted English Muffin, Canadian Bacon, Poached Egg,  
Warm Hollandaise. Served with Fresh Fruit and Fresh Baked Muffins

### **Bananas Foster French Toast**

**\$15.95**

Brioche French Toast, Caramelized Bananas,  
Cinnamon Maple Syrup, Toasted Pecans. Served with Choice of Bacon or Sausage,  
Fresh Fruit, and Fresh Baked Muffins

### **Breakfast Wrap**

**\$14.95**

Choice of Bacon, Sausage, or Ham, Scrambled Eggs, Cheddar, Scallion, Tomatoes,  
and Bell Peppers wrapped in Lawash Bread.

Served with Hash Brown Potatoes, Fresh Fruit, and Fresh Baked Muffins

### **Healthy Start**

**\$12.95**

Vanilla Yogurt, Fresh Berry, and Granola Parfait.  
Served with Fresh Fruit and Fresh Baked Bran Muffins

# ~Breakfast Buffet~

*(25 Person Minimum)*

*Includes Choice of Juice, Coffee, and Tea with Lemon*

## **Continental Breakfast**

Fresh Fruit, Assorted Danishes, Fresh Baked Muffins

**\$11.95 per person**

## **New York Breakfast**

Assorted bagels with cream cheese and butter.

Smoked Salmon Platter with red onion, capers, and sliced tomato.

Served with Fresh Fruit and Fresh Baked Muffins.

Setup includes a toasting station.

**\$15.95 per person**

## **European Breakfast**

Cured Meat and Cheese Platter served with Croissants, Crusty Rolls, Fresh Fruit, Fresh Baked Muffins, and European Style Butter & Jams.

**\$15.95 per person**

## **American Breakfast**

Scrambled Eggs, Hash Brown Potatoes, and Choice of Meat:

(Applewood Smoked Bacon, Pork Sausage link, or Turkey Sausage Patty,)

Served with Fresh Fruit, Fresh Baked Muffins, and Toasting Station with

House Made Bread, Sweet Cream Butter, and Jams.

**\$16.95 per person**

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**Add items \$3.95 per person**

# ~Brunch Buffet~

**\$29.95 per person**

*(50 Person Minimum)*

*Includes Choice of Juice, Coffee, and Tea with Lemon*

**Choice of One:**

Buttermilk Pancakes, Waffles, or Cinnamon Texas Style French Toast,

**Choice of One:**

Scrambled Eggs, Broccoli and Cheddar Quiche, or Eggs Benedict

**Choice of Two:**

Applewood Smoked Bacon, Pork Sausage Links,  
or Turkey Sausage Patty

**Choice of One:**

Chicken Chardonnay, Traverse City Chicken,  
or Chicken Pomodoro

**Choice of One:**

Honey-Dijon Glazed Salmon with Pecans,  
Sesame-Soy Glazed Salmon, or  
Baked Cod with herbs and Butter Cracker Topping

***Also served with the following***

Seasonal Fruit and Fresh Baked Muffins  
Assorted Fresh Baked Danishes and Breakfast Pastries  
Shredded Hash Browns

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**Add Omelet Station: \$6 per person**

**And \$75 Attendant Fee**

# ~Hors d' Oeuvres~

*All Priced per Dozen*  
*Served Warm*

Mini Beef Wellington \$36.00

Beef Kabob pepper onion Garlic Aioli \$32.00

General Tso's Meatballs \$26.00

Chicken and Asiago in Phyllo with Basil Aioli \$28.00

Tuscan Ratatouille Tart \$25.00

Bacon Wrapped Dates stuffed with Goat Cheese \$28.00

Bacon Wrapped Water Chestnuts in Bourbon BBQ Sauce \$27.00

Bacon Wrapped Scallop with Horseradish Cream \$38.00

Stuffed New Potato, Sour Cream, Bacon, Chive \$24.00

Assorted Mini Quiche \$28.00

Greek Spinach Pies \$27.00

Lemon Grass Scented Vegetable Spring Rolls/ Sweet and Sour \$27.00

Brie and Pear Phyllo Logs \$36.00

Vegetable Pot Stickers \$27.00

Breaded Boursin stuffed Mushroom \$26.00

Warm Crab Dip in Phyllo Cups \$33.00

Coconut Shrimp with Sweet and Sour Sauce \$36.00

Lobster and Sweet Corn Empanada \$39.00



# ~Hors d' Oeuvres~

*All Priced per Dozen  
Served Cold*

Tenderloin Canapé with Bacon Onion Marmalade \$30.00

Mini Pate a Choux Puffs with Curried Chicken Salad \$25.00

Prosciutto wrapped Asparagus, tomato Boursin Cheese \$25.00

Mediterranean Antipasto Skewer \$24.00

Deviled Eggs with Candied Bacon \$22.00

Prosciutto with Goat Cheese and Fig Preserve \$26.00

Tomato-Basil Bruschetta \$21.00

Avocado Mousse with Red Onion and Tomato in Phyllo Cup \$23.00

Caprese Skewers with Tomato, Basil, and Fresh Mozzarella \$23.00

Mini Fruit Kabob, Honey-Yogurt dip \$24.00

Seared Tuna, Wasabi Aioli, Cucumber, Crostini \$32.00

Blue Cheese Mousse', Candied Walnut, Grape, Vol au Vent \$23.00

Crab Salad, Chive, Aioli, Endive Spear \$31.00

Smoked Salmon Canapé with Dilled Cream Cheese \$27.00

Shrimp Canapé with Dilled Cream Cheese and Cocktail Sauce \$30.00

Shrimp Cocktail, Served with Fresh Lemon and Cocktail Sauce \$36.00

# ~Hors d' Oeuvres~

*Station Set and Served on Platters*

*Small (Serves 15 people) Medium (Serves 25 people) Large (Serves 35 people)*

## **Baked Brie en Croute**

**\$75.00**

Toasted Pecans, Brown Sugar, Puff Pastry. Served with Baguette and Fresh Grapes  
(serves 25 people)

## **Fresh Fruit Display**

**\$60.00 / \$100.00 / \$140.00**

Pineapple, Grapes, Honeydew Melon, Cantaloupe, Fresh Berries

## **Vegetable Crudité Display**

**\$45.00 / \$75.00 / \$105.00**

Served with Creamy Herb Dip

## **Imported and Domestic Cheese Display**

**\$70.50 / \$117.50 / \$164.50**

Served with Assorted Crackers, Grapes and Fig Balsamic Jam

## **Hot Smoked or Poached Atlantic Salmon Display**

**\$120.00 (Serves 30-35pp)**

Served with Toast Points, Capers, Red Onion, Boiled Egg, and Dilled Crème Fraiche

## **Cured Meat Platter**

**\$72.00 / \$120.00 / \$168.00**

Served with Baguette, Cornichons, and Spicy Mustard

## **Grilled Vegetable Platter**

**\$43.50 / \$72.50 / \$101.50**

Served with Balsamic, Sliced Baguette

## **Warm Spinach-Artichoke Dip**

**\$55.00 (Serves 20-25)**

Served with Baguette and Tri Color Tortilla Chips

# ~Luncheon Menu~

*Warm Popovers with Whipped Butter & Jam,  
Coffee, Hot Tea and Iced Tea with Lemon*

## Soup

**A Cup of Tomato Basil Bisque or Soup du Jour May be Added to Entrée Salads Below  
for \$2.95 per person**

### Choice of Soup

(Minimum 25 people)

Chicken Noodle \* Cream of Broccoli \* Spanish Gazpacho Cream of Mushroom \* Potato Leek  
Italian Wedding \* Asparagus & Fennel \* Butternut Squash Bisque \* White Bean and Ham

## ~Entrée Salads~

### Traverse City Chicken Salad

**\$18.95**

Grilled Chicken, Mixed Greens, Dried Michigan  
Cherries, Walnuts, Blue Cheese, Red Onion,  
and Cherry Vinaigrette

### Salad Chinoises'

**\$18.95**

Grilled Chicken, Romaine, Toasted Almonds,  
Red Pepper, Carrots, Cucumbers, Mandarin  
Oranges, Crunchy Rice Noodles, Cilantro,  
Honey-Soy Sesame Dressing

### Chicken ABLT Salad

**\$19.95**

Grilled Chicken, Thick Cut Smoked Bacon,  
Avocado, Romaine, Grape Tomatoes, Grilled  
Tuscan Croutons, Creamy Herb Buttermilk  
Ranch

### Raspberry Honey Salmon

**\$19.95**

Honey-Pecan Glazed Salmon, Chevre Cheese,  
Fresh Spinach, Red Onions, Fresh Raspberries,  
Raspberry Vinaigrette

### Tuna Nicoise

**\$23.95**

*(Chef Recommends Tuna served Rare)*  
Grilled Grade A++ Tuna, Hardboiled Egg,  
Mixed Greens, French Green Beans, Herbed  
Red Skins, Red Onion, Dijon Vinaigrette

### Grilled Baja Shrimp Salad

**\$25.95**

Four Jumbo Marinated Shrimp, Artisan Mixed  
Greens, Red Onion, Grape Tomatoes,  
Cucumbers, Avocado, Roasted Corn-Black  
Bean Relish, Cilantro-Lime Vinaigrette

### TVC Greek Salad with Grilled Chicken

**\$19.95**

Marinated Cucumbers and Tomatoes,  
Romaine Lettuce, Kalamata Olives, Feta  
Cheese, Lemon-Oregano Dressing

### Maurice Salad

**\$18.95**

Turkey, Ham, Swiss, Sweet Gherkin, Green  
Olive, Iceberg, and Maurice Dressing

### Caesar with Grilled Chicken or Salmon

**\$18.95 or \$19.95**

Romaine, Parmesan, Croutons,  
Creamy White Anchovy Dressing

# ~Plated Luncheon Entrees~

*Served with House Salad, Warm Popovers with Whipped Butter and Jam,  
Coffee, Hot Tea and Iced Tea with Lemon*

## **Quiche Lorraine**

**\$17.95**

Bacon, Spinach, Sautéed Onions,  
Gruyere Cheese  
Served with Fresh Fruit

## **Cheese Ravioli**

**\$19.95**

Choice of  
Pesto Cream, Tomato, or Creamy Tomato  
Served with Herb Flat Bread

**Add Chicken \$4.00**

## **Breaded Eggplant Rollatini**

**\$20.95**

Ricotta Cheese, Fresh Basil, Walnuts,  
Mozzarella, Tomato Sauce  
Served with Fresh Asparagus

## **Goat Cheese and Caramelized Onion Tart**

**\$19.95**

Sweet Tomato Jam, Arugula,  
served with Fresh Fruit

## **Chicken Tartlets**

**\$23.95**

Buttery Pastry Shells with Chicken,  
Asparagus, Morels Mushrooms  
Gruyere in Herb Chicken Veloute Sauce  
Served with Julienne Vegetables

## **Chicken En Croute**

**\$23.95**

Chicken Breast, Herb Cheese,  
Toasted Pecans, Vegetables, Veloute Sauce.  
Served with Julienne Vegetables.

## **Michigan Chicken**

**\$23.95**

Sautéed Chicken Breast,  
Michigan Dried Cherries, Mushrooms,  
Fresh Basil, Sherry Cream Sauce. Served with Rice  
Pilaf and Roasted Asparagus

## **Broiled Whitefish**

**\$24.95**

Citrus-Herb Beurre Blanc, Rice Pilaf,  
and Steamed Broccoli

## **Pecan Crusted Salmon**

**\$24.95**

Maple-Mustard Glaze, Grilled Vegetables.  
Served with Rice Pilaf

## **Olive Oil Poached Halibut**

**\$28.95**

Served with Artichoke-Tomato Barigoule  
and Lemon Couscous

## **Crepe ala Provence**

**\$18.95**

Ratatouille, Béchamel, Arugula, Parmesan

# ~Buffet Luncheons~

*Minimum 25 People*

*Served with Warm Popovers with Whipped Butter and Jam  
Coffee, Hot Tea and Iced Tea with Lemon*

## **Petite Sandwiches, Soup, and Salads**

**\$19.95**

Assorted Petite Sandwiches, Tomato Basil Soup, Soup du Jour, Mixed Green Salad,  
and choice of Two Composed Salads

## **Wrap Buffet**

**\$20.95**

Tomato Basil Soup,  
Selection of Chicken Ranch, Turkey Swiss, The Village Club  
and Vegetarian Wraps  
Assorted Cookies and Brownies

## **TVC Luncheon Buffet**

**\$25.95**

Assorted Petite Sandwiches, Tomato Basil Soup, Soup du Jour,  
Mixed Green Salad, and choice of Three Composed Salads.  
Served with Assorted Cookies and Brownies

## **TVC Delicatessen Buffet**

**\$28.00**

Two Soups du Jour, Mixed Green Salad with Eric and Ranch Dressing,  
Three Composed Salads, Tuna and Chicken Salad  
Platter of Cold Cuts including Shaved Smoked Ham. Salami, Corned Beef,  
Turkey Pastrami, Roasted Turkey and Sliced Tender Roast of Beef,  
Platter of Domestic and Imported Sliced Cheeses  
Platter of Sliced Red Onions, Tomatoes, Lettuce & Pickles  
Assortment of Condiments & Bakery Breads

# ~Buffet Luncheons~

## **TVC Grande Buffet**

*(Minimum 30 people)*

**\$32.95**

### **Salad Bar**

Mixed Green Salad with Crisp Vegetable and variety of condiments. Choice of Three Composed Salads. Fresh Sliced Fruit Platter

### **Selection of Two Items from the Following:**

Tomato Basil Bisque \* Chicken Noodle \* Cream of Broccoli \* Spanish Gazpacho Cream of Mushroom \* Potato Leek Italian Wedding \* Asparagus & Fennel \* Butternut Squash Bisque \* White Bean and Ham

### **Selection of Three Items from the Following:**

Chef Attended Roasted Beef Tenderloin Station

Sliced Sirloin of Beef with Mushroom Sauce

Chicken Picatta with Lemon Butter, Capers and confetti of Red Pepper

Chicken Marsala with Shiitake Mushroom and Marsala Demi-Glace

Chicken Alfredo Pasta

Dejoin Grilled Breast of Chicken

House Vegetable Lasagna with Marinara Sauce and Basil Oil

Seafood Pasta with Linguini

Salmon with Vermouth and Dill Butter Sauce

Chef's Choice of Vegetable and Starch

Served with Assorted Cookies, Brownies, and Miniature Pastries

### **Composed Salads Selection**

Dilled Potato Salad \* Three Bean Salad \* Vegetable Pasta Salad

Cole Slaw \* Caesar Salad \* Fresh Fruit \* Deviled Eggs

Creamy Macaroni Salad \* Grilled Vegetable Platter

Pasta Carbonara Salad \* Greek Orzo Salad \* Village Fox

Polish Cucumber \* Broccoli and Bacon Salad \* Traverse City Cherry Salad

# ~Boxed Lunch~

*Please Note a Minimum of 10 Boxed Lunches Per Order*

Served with Whole Fresh Fruit  
Kettle Chips and Chocolate Chip Cookie

**Choose One from Below Selection**

**\$14.50**

## **Chicken Ranch**

Grilled Chicken Breast, Romaine Lettuce, Tomato, Cucumber, Parmesan  
Cheese

## **Turkey Swiss**

Shredded Iceberg Lettuce, Plum Tomato, Whole Grain Mustard

## **The Village Club**

Turkey, Ham, Bacon, Lettuce, Tomato, Mayo, Provolone

## **Grilled Vegetable**

Zucchini, Eggplant, Bell Pepper, Asparagus, Goat Cheese, Lettuce,  
Balsamic Glaze

## **Choice of Breads:**

Tortilla Wrap, White, Wheat or Whole Grain  
(Fresh Baked Croissant add \$1.50)

# ~Plated Dinners~

*Dinner Entrees Served with House Salad, Warm Rolls and Whipped Butter,  
Coffee, Hot Tea and Iced Tea with Lemon*

## **First Course Selection**

### **TVC House Salad**

Mixed Greens, Crisp Garden Vegetables and Vine Ripe Tomatoes  
with Our House Dressing or your Choice of Dressing  
included in entrée price

## **Specialty Salads**

Available for an additional \$3.95 per person

### **Caprese Salad**

Mozzarella, Roma Tomatoes, Fresh Basil with Balsamic Vinegar

### **Traverse City Salad**

Artisan Mixed Greens, Blue Cheese, Red Onions,  
Dried Michigan Cherries, Walnuts, Cherry Vinaigrette

### **Michigan Salad**

Artisan Mixed Greens, Michigan Apples, Toasted Almonds,  
Maple-Raspberry Vinaigrette

### **TVC Wedge**

Iceberg Wedge, Bacon, Cucumbers, Grape Tomatoes,  
House Made Blue Cheese Dressing, Chopped Egg

### **Village Fox**

Iceberg, Blue Cheese, Bacon, Croutons, White French Dressing



# ~Plated Dinners~

*Dinner Entrees Served with House Salad, Warm Rolls and Whipped Butter,  
Coffee, Hot Tea and Iced Tea with Lemon*

## **Chicken Entrees**

**\$29.95**

Includes choice of Starch and Vegetable

### **Chicken Chardonnay**

Lightly Floured and Seared Chicken Breast, Light Chardonnay Cream, Chopped Tomatoes, Fresh Herbs

### **Chicken Marsala**

Lightly Floured and Seared Chicken Breast, Sautéed Mushrooms, Marsala Wine Sauce, Fresh Herbs

### **Chicken Piccata**

Lightly Floured and Seared Chicken Breast, Capers, Artichokes, Lemon Wine Sauce

### **Chicken Parmesan**

Pan Fried Italian Style Breaded Chicken Breast, Amogue Sauce, Parmesan

### **Grecian Chicken**

Spinach and Feta Stuffed Amish Bone-in Chicken Breast, Citrus-Oregano Cream Sauce

### **Moroccan Chicken**

Amish Bone-in Chicken Breast, Almonds, Golden Raisins, Green Olives, Moroccan Spiced Tomato Tagine Sauce

### **Thai Spiced Chicken**

Lemon Grass Scented Amish Bone-in Chicken Breast, Coconut Red Curry Sauce

**Add 4oz Beef Tenderloin to Any of the Above for \$12.95**

# ~Plated Dinners~

*Dinner Entrees Served with House Salad, Warm Rolls and Whipped Butter,  
Coffee, Hot Tea and Iced Tea with Lemon*

## **Vegetarian Entrees**

**\$23.95**

### **Cheese Tortellini**

Creamy Tomato Sauce, Fresh Basil, Parmesan

### **Eggplant Rollatini**

Breaded Eggplant, House Made Ricotta, Walnuts, Mozzarella,  
Marinara Sauce, Spaghetti

### **General Tso's Tofu**

Crispy Tofu, Broccoli, Carrots, Red Pepper, Snap Peas, Cashews, Steamed Rice

### **Lentil Moussaka**

Greek Spiced Lentils, Grilled Eggplant, Béchamel, Parmesan Cheese

### **Panisse Masala**

Curried Chickpea Cake, Steamed Rice, Braised Okra, Cucumber Raita

# ~Plated Dinners~

*Dinner Entrees Served with House Salad, Warm Rolls and Whipped Butter,  
Coffee, Hot Tea and Iced Tea with Lemon*

## **Seafood Entrees**

Includes choice of Starch and Vegetable

Grilled North Atlantic Salmon  
\$32.95

Pan Seared Rainbow Trout  
\$34.95

Grilled Skewered Jumbo Shrimp  
\$34.95

Broiled Michigan Whitefish  
\$32.95

Grilled North Atlantic Swordfish  
\$35.95

Pan Seared North Pacific Halibut  
\$38.95

### ***Chef recommended Sauces and Accoutrements:***

*Ancho-Honey Glaze; Beurre Rouge*

*Chardonnay Cream, Chopped Tomatoes, Scallions*

*Coconut Red Curry Sauce; Sesame-Ginger Glaze*

*Lemon-Dill Cream Sauce*

*Lemon-Wine Caper Sauce, Chopped Tomatoes*

*Lemon-Brown Butter Sauce, Toasted Almonds*

**Add 4oz Beef Tenderloin to Any of the Above for \$12.95**

# ~Plated Dinners~

*Dinner Entrees Served with House Salad, Warm Rolls and Whipped Butter,  
Coffee, Hot Tea and Iced Tea with Lemon*

## **Beef Entrees**

Includes choice of Starch and Vegetable

### **Boneless Short Rib**

**\$34.95**

Short Rib Braised in Red Wine, Herbs, and Aromatics

### **12 oz. Prime Rib**

**\$36.95**

(20 Person Minimum)

Served with Horseradish Cream and Au jus

### **8 oz. Beef Tenderloin**

**\$44.95**

Center Cut Beef Tenderloin

Served Medium

### **14 oz. Beef Ribeye**

**\$42.95**

Served Medium

### **14 oz. NY Strip**

**\$39.95**

Served Medium

#### **Chef recommended Sauces:**

*Bacon-Onion Marmalade*

*French Onion Au Jus*

*Sherry Mushroom Cream*

*Veal Demi*

*Zip Sauce*

## ~Plated Dinners~

*Dinner Entrees Served with House Salad, Warm Rolls and Whipped Butter,  
Coffee, Hot Tea and Iced Tea with Lemon*

### **Duet Entrees**

Includes choice of Starch and Vegetable

#### **Boneless Short Rib**

Braised in Red Wine, Herb and Aromatics

- With 3 oz. Maryland Jumbo Lump Crab Meat \$43.00
- With 3 Jumbo Black Tiger Shrimp \$46.00
- With 4 oz. Butter Blasted Cold Water Lobster Tail \$ *Market Price*

#### **Beef Tenderloin**

6 oz. Center Cut Served Medium

- With 3 oz. Maryland Jumbo Lump Crab Meat \$49.00
- With 3 Jumbo Black Tiger Shrimp \$52.00
- With 4 oz. Butter Blasted Cold Water Lobster Tail \$ *Market Price*

#### **New York Striploin**

12 oz. Center Cut Served Medium

- With 3 oz. Maryland Jumbo Lump Crab Meat \$47.00
- With 3 Jumbo Black Tiger Shrimp \$50.00
- With 4 oz. Butter Blasted Cold Water Lobster Tail \$ *Market Price*

# ~Choice of Side Dish~

## *Choice of Starch*

Baked Potato  
Buttermilk Mashed Potatoes  
Duchess Potatoes  
Potato Pave  
Rice Pilaf  
Roasted Red Skins

## **Choice of Vegetable**

Asparagus in Squash Ring  
Buttered Green Beans  
Honey Glazed Carrots  
Seasonal Vegetable Medley

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# ~Strolling Stations~

*All Stations Require a Minimum of 35 Guests*

*3-Station Minimum*

*Manned Stations - \$75.00 per Attendant*

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## **Oven Roasted Turkey Breast**

**\$9.95**

Served with Cranberry Relish, Whole Grain Mustard, Mayonnaise,  
and Warm Dinner Rolls

## **Herb Rubbed Prime Rib**

**\$15.95**

Served with Horseradish Cream, Au Jus, Whole Grain Mustard,  
and Warm Dinner Rolls

## **Apricot Glazed Dearborn Ham**

**\$8.95**

Served with Honey Mustard, Whole Grain Mustard,  
and Fresh Baked Biscuits

## **Roasted Beef Tenderloin**

**\$18.95**

Served with Horseradish Cream, Au Jus, Whole Grain Mustard,  
and Fresh Baked Rolls

***Add House Salad or Caesar Salad to any Station \$3.00 additional***

# ~Strolling Stations~

## **Salad Station**

**\$8.95**

Dazzling Salad Display Featuring Grilled Vegetables, Composed Salads, Assorted Marinades, Fresh Fruit, Pasta and Potato Salads, Fresh Vegetables, a Tappas Platter, Imported Cheeses, Mixed Greens with Condiments, Dressings and Vinaigrettes

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## **Italian Pasta Station**

**\$11.95**

Penne Pasta \*Spinach and Cheese Ravioli  
Alfredo Sauce \* Bolognese Sauce\*Marinara Sauce  
Sautéed Mushrooms, Roasted Red Peppers, Basil Pesto, Caramelized Onions,  
Sundried Tomatoes

**Add Meatballs \$3.00   Add Grilled Chicken \$4.00**

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## **Slider Station**

**\$11.95**

Beef Mini Burgers (Cheddar, Gruyere, Plain), Brioche Mini Buns  
Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Garlic Aioli, Truffle Aioli  
Served with Potato Chips

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## **Asian Stir Fry Station**

**\$11.95**

Broccoli, Carrot, Red Pepper, Snap Peas, Steamed Rice, General Tso's Sauce  
Tangerine-Ginger Sauce, Teriyaki Sauce

**Add Chicken \$4.00 \* Beef \$5.00 \* Shrimp \$6.00**

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*Add House Salad or Caesar Salad to any Station \$3.00 additional*



# ~Delectable Desserts~

*Mini Tarts and Dainty Pastries*

**\$22.00 per dozen**

Cream Puffs

Mini Cannoli's

Pecan Diamonds

Assorted Cookies

Assorted Truffles

Assorted Petit Fours

Coconut Macaroons

Key Lime Tarts

S'mores Tarts

Chocolate Silk Tarts

Passion Fruit Tarts

Banana Cream Tarts

Coconut Cream Tarts

Lemon-Raspberry Tarts

Honey Lavender Panna Cotta Tarts

Mini Chocolate Salted Caramel Tarts

Chocolate Peanut Butter Mousse Tarts

Assorted Mousse Cups

Cappuccino Mousse Cups

Assorted Mini Trifles

Lemon-Blueberry Cheesecake

Strawberry Cheesecake

Chocolate Dipped Strawberries

Pound cake with Sweetened Cream Cheese and Berry Glaze

# ~Plated Desserts~

*\$6.50 per person*

## **Sanders Hot Fudge Cream Puff**

Pâté à Choux, French Vanilla Ice Cream, Hot Fudge Whipped Cream, Maraschino Cherry

## **Crème Brulee**

Vanilla Bean Custard, Caramelized Sugar, Fresh Berries

## **Strawberry Shortcake**

House made Biscuit, Chantilly Cream, Lime Curd and Macerated Berries

## **Fruit Cobbler à la Mode**

Choice of: Cherry, Blueberry, Apple, or Peach

## **Key Lime Tart**

Shortbread Crust, Key Lime Curd, Toasted Marshmallow

## **Brownie Sundae**

Triple Fudge Brownie, French Vanilla Ice Cream, Hot Fudge, Whipped Cream, Maraschino Cherry

## **Tres Leches Cake**

Vanilla Sponge Cake, "Three Milks", Fresh Strawberries, Whipped Cream

## **Dark Chocolate Pot de Crème**

Whipped Cream, Fresh Berries

## **Mousse Tulip**

Rich in Flavor Mousse Served with Whipped Cream and Chocolate Shavings

## **Amaretto Cheesecake**

Salted Caramel, Candied Almonds

## **Ice Cream or Sorbet**

**\$6.00**

Served with Butter Cookie and Hot Fudge or Strawberries

**Please note: One Choice per event: Additional Choices are an additional \$1 per person**

~ PRIVATE PARTY ~  
BEVERAGE SELECTIONS

~ Wine Selections ~

House Wine by the Glass \$6.50

House Wine by the Bottle \$26.00

*Cabernet Sauvignon, Merlot, Pinot Noir*

*Sauvignon Blanc, Chardonnay, Pinot Grigio*

*Sparkling Wine*

**Additional Wine and Sparkling Wine**

From our Wine List

**Mimosa and Bellini**

\$6.50 per drink

**Champagne Punch**

Champagne, Cranberry Juice, Cranberry & Raspberry Juice,

Piña Colada, Ginger Ale

\$50.00 per gallon

**Raspberry Sherbet Punch with Champagne**

\$55.00 per gallon

**Non – Alcoholic Punch with Fresh Fruit Garnish**

\$34.00 per gallon

(One gallon of punch serves approximately 25 guests)

~ PRIVATE PARTY ~  
BEVERAGE SELECTIONS

Fruit Juices \$2.75 Soft Drinks \$2.25 Mineral Water \$2.75  
Standard Beer \$5.00 Premium Beer \$5.50  
House Wine by the Glass \$6.50  
*Cabernet Sauvignon, Merlot, Pinot Noir*  
*Sauvignon Blanc, Chardonnay, Pinot Grigio*  
House Cocktail \$7.50

**Premium Brands**

Premium Wine by the Glass begin at \$8.50  
Premium Cocktails begin at \$8.50

Premium Brands

Absolut	Jim Beam
Maker's Mark	J & B
Bacardi	Chivas
Beefeater Belvedere	Cuervo Tequila
Royal Canadian	Titos
Stolichnaya	Seagrams V.O.
Tanqueray	Dewar's
Grey Goose	Canadian Club
Stolichnaya	Bombay Sapphire
Bombay	Jack Daniels
Ketel One	Captain Morgan
Cuervo Tequila	Woodford Reserve
Johnny Walker	Crown Royal
	Jameson's Irish