

FRANKLIN HILLS COUNTRY CLUB BANQUET MENUS



CONTINENTAL BREAKFAST

Choice of Three Assorted Fruit Juices (Orange, Grapefruit, Apple, Tomato, or Cranberry)
Mini Bagels with Cream Cheese, Freshly Baked Muffins, Schnecken and Scones from our Pastry Shop Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas \$10.75 pp ++

ENHANCEMENTS TO YOUR CONTINENTAL

Schnecken.....	\$17.75 ++ Per Dozen
Coffee Cakes (Serves 12-16 pp)	\$22.50 ++ Each
Lemon Poppyseed Bread (Serves 12-16 pp).....	\$19.50 ++ Each
Banana Nut Bread (Serves 12-16 pp).....	\$19.50 ++ Each
Smoked Salmon With Capers And Onions (Serves 25-30 pp).....	\$295.00 ++ Per Side
Sliced Fresh Fruit.....	\$4.25++ pp
Assorted Whole Fruit.....	\$1.75 ++ Each
Assorted Individual Fruit Yogurts.....	\$2.75 ++ Each
Assorted Cold Cereal and Granola.....	\$1.95++ pp
Mueslix with Yogurt and Berries.....	\$2.75++ pp
Bowl of Mixed Berries (Serves Approximately 20 pp).....	\$69.50 ++ Per Bowl
Hot Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Fruit.....	\$4.00++ pp
Cheese Blintzes with Blueberry Sauce and Sour Cream.....	\$5.50++ pp

OMELETTE STATION

Whole Eggs, Egg Whites, Egg Beaters, Mushrooms, Onions, Peppers, Bean Sprouts, Tomatoes, Spinach,
Cheddar Cheese, Low Fat Mozzarella, Kosher Salami \$10.75 pp ++
Chef Attendant Required \$110.00

WAFFLE STATION

Individual Belgian Waffles Prepared To Order
Served With Fresh Strawberries, Whipped
Cream, Butter and Pure Maple Syrup
\$8.50 pp ++
Chef Attendant Required \$110.00

BUTTERMILK PANCAKE STATION

House Made Buttermilk Pancakes
Prepared To Order
Served With Fresh Blueberries, Butter and Pure
Maple Syrup
\$8.50 pp ++
Chef Attendant Required \$110.00

BRUNCH MENU

SMOKED SCOTTISH SALMON DISPLAY
BAGELS, CREAM CHEESE, SLICED TOMATOES, CUCUMBERS, RED ONIONS, CAPERS
SLICED FRESH FRUIT DISPLAY
CHEESE DISPLAY
SCHNECKEN, SCONES, MINI MUFFINS
CHOICE OF THREE OF THE FOLLOWING:
EGG WHITE FRITTATA
WHOLE EGG FRITTATA
CHEESE BLINTZ STRAWBERRY, BLUEBERRY SAUCE AND SOUR CREAM
POTATO PANCAKES WITH APPLE SAUCE AND SOUR CREAM
BAKED PECAN FRENCH TOAST
BLUEBERRY PANCAKES WITH PURE MAPLE SYRUP
SCRAMBLED EGGS
\$28.95 pp ++
ADD BREAKFAST MEAT \$2.75 pp ++

*All Action Stations have a minimum of 25 people

CHILLED LUNCHEON ENTREES

All luncheons include our traditional Franklin Hills Bread Basket
Coffee, Decaffeinated Coffee & Herbal Teas

GRILLED SALMON SALAD

Honey Mustard Marinated Salmon grilled, served on Bed of Baby Field Greens with Sweet Potato Chips, Garlic Beet Chips, Dried Cherries, Granny Smith Apples, and Slivered Toasted Almonds & Apple Cider Vinaigrette
\$23.50 ++ pp -- With Chicken \$19.25 ++ pp

F.H.C.C. COBB SALAD

Diced Boneless Chicken Breast, Bacon, Avocado, Tomatoes, Cucumbers, Red Onion, Eggs, Bleu Cheese, Chopped Lettuce and Cobb Dressing \$19.25 ++ pp

SALADE NICOISE

Fresh Grilled Yellow fin Tuna served on Bed of Baby Field Greens with Roma Tomatoes, Yellow Wax Beans, Haricot Verts, Red Potatoes, Nicoise Olives, Hard Boiled Egg, Enoki Mushrooms and an Herbs De Province Dressing \$25.75 ++ pp

GRILLED CHICKEN CAESAR SALAD

Grilled Marinated Chicken Breast, Romaine Lettuce, Onion Croutons, Parmesan Cheese and Caesar Dressing \$19.25 ++ pp -- With Salmon \$23.50 ++ pp -- With Shrimp \$28.95 ++ pp

GRILLED CHICKEN SPINACH SALAD

Marinated Grilled Chicken Breast served on a bed of fresh Spinach with fresh Strawberries, Bananas, Dried Cherries, Spiced Walnuts tossed with Raspberry Vinaigrette \$19.25 ++ pp -- With Salmon \$23.50++ pp

JUMBO LUMP CRAB SALAD

Mixed Baby Lettuce, Artichokes, Red Onion, Black Olives, Capers, Tomatoes served with Mustard Vinaigrette \$30.95 ++ pp

MANDARIN CHICKEN SALAD

Grilled Chicken Breast tossed with Mixed Greens, Mandarin Oranges, Toasted Almonds, Dried Cherries, Crispy Noodles and a Sweet and Sour Sesame Dressing \$19.25 ++ pp – Add Pineapple Boat \$4.00++

GRILLED CHICKEN AND PORTOBELLO SALAD

Bibb Lettuce, Red Leaf Lettuce and Radicchio topped with Grilled Marinated Chicken Breast, Grilled Portobello Mushroom, Plum Tomatoes, Cucumbers, Fresh Basil, Buffalo Mozzarella and Peppers tossed with a Tomato Basil Vinaigrette \$19.25 ++ pp -- With Salmon \$23.50 ++ pp

THREE TIER LUNCH - Pick three Sandwiches and one Salad SANDWICHES

Grilled Vegetable Sandwich on Tuscan Herb Bread
Raspberry, Chicken and Brie on Pecan Raisin Bread
Chicken Caesar on Herb Focaccia
Smoked Salmon and Watercress on Black Bread
Sliced Tenderloin with Horseradish Sauce on Mini Onion Roll
Tomato and Buffalo Mozzarella with Fresh Basil on French Baguette

SALADS

Marinated Artichoke and Asparagus - Grilled Vegetable Salad - Cole Slaw
Red Skin Potato Salad - Marinated Vegetable and Pasta Salad

SANDWICHES ARE SERVED ON THREE TIER STANDS SALAD IS PLATED \$23.50 pp ++

PAR THREE SALAD

Pick Three Salads served on Leaf Lettuce with Sliced Fresh Fruit, Mini Gherkins and Olives
Tuna Salad, Chicken Salad, Egg Salad or Salmon Salad \$19.25 pp++

HOT LUNCHEON ENTREES

All luncheons include Our Traditional Franklin Hills Bread Basket
Chefs Selection of Starch and Vegetable
Coffee, Decaffeinated Coffee & Herbal Teas

CHICKEN PICCATA

Boneless Skinless Breast of Chicken Sautéed with Capers, Artichokes, Mushrooms, Lemon, White Wine, Chicken Stock and Butter \$19.95 pp ++

CRANBERRY PECAN STUFFED CHICKEN BREAST

Boneless Breast of Chicken stuffed with a Cranberry Pecan Stuffing, served with a Raspberry Chardonnay Sauce \$19.95 pp ++

CHICKEN MURAT

Tomato, Mushrooms, Fried Potatoes, Scallions, Artichoke Hearts and a Sherry White Wine Sauce \$19.95 pp ++

BROILED MICHIGAN WHITEFISH

Served with Tartar Sauce and Fresh Lemon \$20.50 pp ++

PISTACHIO CRUSTED WHITEFISH

Sweet Potato Hash with Red Wine Syrup \$21.50 pp ++

CHICKEN STRUDEL

Chicken, Wild Rice, Pecans and Dried Cherries wrapped in Phyllo Dough served with a Traverse City Cherry Port Sauce \$20.50 pp ++

PRIME NEW YORK STRIP STEAK SANDWICH

Prime New York Strip Steak served open-faced with Roasted Garlic Herb Butter and Frizzled Onions Market Price

PETITE FILET MIGNON

Served on an Onion Bread Crouton with a Wild Mushroom Port Wine Sauce Market Price

VEGETARIAN PASTA

Orecchiette Pasta tossed with Sun Dried Tomatoes, Pinenuts, Shiitake Mushrooms, Fresh Basil, Asparagus, Garlic, Olive Oil, Parmesan Cheese and topped with a Whole Grilled Portobello Mushroom \$17.25 pp ++

Cold Soups – \$5.50++ pp

Cucumber Dill

Gazpacho

Vichyssoise

Canelope & Champagne with Kiwi Coulis Garnish

Borscht (Cold Beet) Garnished with Sour Cream & Chives

Hot Soup - \$5.50++ pp - \$8.50++pp

Mushroom Barley

Wild Mushroom

Asparagus

Roasted Vegetable

Southwestern Chicken with Tortilla Chips

Red Pepper Bisque

Old Fashion Chicken Noodle

Old Fashion Chicken with Matzo Balls

Butternut Squash & Apple

Pumpkin Bisque

Carrot & Ginger

Sweet Potato & Ancho Chili

Southwestern Chicken with Tortilla Chips

Minestrone

Celery Root & Fennel

Celery Root wit Truffles and Asiago Cheese

Roasted Garlic

Vegetarian Black Bean

Vidalia Onion and Brie

Eggplant and Roasted Garlic

Jerusalem Artichoke

White Bean and Fennel

Yellow Tomato & Basil

Lobster Bisque & Crème Fraiche

Corn Chowder

Roasted Corn and Rock Shrimp Chowder

DINNER SALADS

HOUSE SALAD

Iceberg, Romaine and Bibb Lettuces, Radicchio, Tomato, Cucumber, Carrot Curls & Choice of Dressing \$4.25 ++ pp

FHCC HOUSE SALAD

Organic Spring Lettuce, Roasted Beets, Hearts of Palm, Frizzled Onions, Warm Walnut Crusted Chevre Crouton
Served with Balsamic Vinaigrette \$7.50 ++ pp

CAESAR SALAD

Romaine Lettuce, House-Made Onion Croutons, Caesar Dressing, Fresh Parmesan Cheese & Anchovies \$7.50++ pp
With Parmesan Basket Add \$2.25 ++ pp

TOMATO AND ONION SALAD

Sliced Vine Ripened Tomatoes and Red Onions with Crumbled Blue Cheese and Choice of Dressing \$8.50 pp ++

MICHIGAN SALAD

Baby Field Greens, Granny Smith Apples, Dried Cherries, Red Onions, Pinenuts and Apple Cider Vinaigrette
\$8.50 ++ pp

ICEBERG WEDGE

Iceberg Wedge served with Chopped Tomato & Crumbled Blue Cheese and Choice of Dressing -- \$7.50 ++ pp

BEEFSTEAK TOMATO SALAD

Beefsteak Tomato Stuffed with Red Oak, Frisee, Belgian Endive, Romaine, Mache and Enoki Mushrooms,
Surrounded with Sliced Cucumbers served with a Basil Vinaigrette \$8.50 ++pp

WARM GOAT CHEESE SALAD

Bibb Lettuce, Radicchio, Red Oak, Mache, Frisee, Red and Yellow Tear Drop Tomatoes served with Warm Goat
Cheese Croutons wrapped in Phyllo Dough & Pink Peppercorn Dressing \$9.75 ++ pp

FRESH BUFFALO MOZZARELLA SALAD

Parmesan Basket filled with Baby Field Greens surrounded by sliced Buffalo Mozzarella, Roma Tomatoes, Fresh
Basil, Cracked Pepper and a Balsamic Vinaigrette \$9.75 ++ pp

CITRUS AVOCADO SALAD

Bibb Lettuce, Radicchio and Red Leaf Lettuce with Grapefruit Segments, Orange Segments, Dried Cherries, Pine nuts
and Avocado served with Champagne Vinaigrette \$8.50 ++ pp

PEAR AND BLEU CHEESE SALAD

Baby Field Greens, Poached Red Pear, Costello Bleu Cheese, Candied Walnuts, Dried Cherries, Tear Drop
Tomatoes and Red Wine Pear Vinaigrette \$9.75 ++ pp

SPINACH AND PORTOBELLO SALAD

Baby Spinach, Grilled Portobello Mushroom, Pine nut crusted Goat Cheese Crouton, Tear Drop Tomatoes, Sweet
Potato Chips, Garlic Beet Chips and Raspberry Vinaigrette \$9.75 ++ pp

House-made Dressings

FHCC Mustard Vinaigrette, Apple Cider Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Greek, Caesar, Balsamic
Vinaigrette, French, Green Goddess, Honey Dijon, Italian, Pritiken, Ranch (regular or Fat Free, Thousand Island,
Pink Peppercorn, Champagne Vinaigrette, Red Wine Pear Vinaigrette, Basil Vinaigrette

PLATED APPETIZERS

SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with Cocktail and Mustard Sauces and Fresh Lemon \$18.25 ++ pp

TUNA CARPACCIO

Served with Wasabi Sauce, Pickled Ginger, Cucumbers and Red Onions \$13.25 ++ pp

JUMBO LUMP CRAB CAKES

Served with Roasted Corn and Black Bean Salsa, Red Pepper Coulis and Cilantro Oil \$17.25 ++ pp

ROASTED EXOTIC MUSHROOMS IN A PHYLLO BOWL

Shiitake, Oyster, Crimini, Portobello, and Morel Mushrooms Roasted with Garlic, Shallots and a Cognac Sauce served in a Phyllo Cup \$11.75 ++ pp

SEARED SCALLOPS

With Frizzled Leeks, Sweet Potatoes & Beets served with Mango Coulis and Basil Oil \$12.25 ++ pp

LOBSTER AND RISOTTO TIMBALE

Maine Lobster, Saffron Risotto, Caramelized Onions, Fresh Spinach and Tomato Concasse served with a Lobster Chardonnay Sauce \$19.25 ++ pp

COLD HORS D'OEUVRES

All prices are based per dozen

Cheese Straws - \$16.00++

Toasted Pita Points with Tabbouleh -- \$26.25++

Watercress Sandwich -- \$26.75++

Cucumber & Dill Canapé -- \$26.75++

Celery Hearts Stuffed with Gorgonzola Cheese & toasted Almonds -- \$29.95++

Belgium Endive with Chevre, Roasted Beets and Herb Oil -- \$30.95++

Sweet Pea, Basil and Ricotta on Toast Round -- \$30.95++

Profiterole Stuffed with Boursin Cheese -- \$30.95++

Mini Skewers with Buffalo Mozzarella, Tear Drop Tomatoes & Basil with Balsamic Vinegar -- \$30.95++

Fresh Fruit Kebobs -- \$30.95++

Prosciutto and Melon Canapé -- \$30.95++

Smoked Chicken and Roasted Pepper Canapé -- \$33.25++

Smoked Turkey and Zucchini Bread Sandwich with Cranberry Compote -- \$28.95++

Rare Roast Beef Roulade -- \$37.50++

Gravlax Canapé on Black Bread with Crème Fraiche, Fresh chives and Egg -- \$47.25++

Imported Smoked Salmon on Black Bread with Mustard Sauce & Fresh Dill -- \$48.25++

Imported Smoked Salmon Napoleon -- \$48.25++

Imported Smoked Salmon on Gaufrette Potato with Mustard Sauce & Fresh Dill -- \$ 48.25++

Shrimp with Cocktail & Mustard Sauces -- \$53.50

Jumbo Shrimp wrapped with Spinach with Cocktail & Mustard Sauces -- \$53.50++

Tuna Tartar with Wasabi in Mini Cucumber Cup -- \$47.25++

Char Rare Tuna Canapé with Wasabi Vinaigrette & Cucumber Salsa -- \$44.25++

Assorted Sushi with Soy Sauce, Wasabi & Pickled Ginger -- \$ 49.25++

Jumbo Lump Crab and Cucumber Canapé -- \$ 49.25++

HOT HORS D'OEUVRES

All prices are based per dozen

Vegetarian

Mini Potato Pancakes with Sour Cream & Caviar -- \$ 24.75++
Spinach & Feta Cheese Triangles in Phyllo - \$30.95++
Lemon and Feta Cheese Triangles in Phyllo Dough -- \$ 30.95++
Wild Mushroom Strudel -- \$42.75++
Old Fashioned Mushroom Rolls -- \$ 37.50++
Caramelized Onion and Roasted Tomato Tartlet -- \$28.95++
Vegetable Springrolls with Plum Sauce -- \$31.25
Vegetable Potstickers with Soy Dipping Sauce -- \$31.25++
Roasted Vegetable & Cheese Quesadillas with Dollop of Sour Cream & Guacamole -- \$22.50++
Baked Brushetta with Pesto & Mozzarella Cheese -- \$ 29.95++
Assorted Vegetable Tempura with Soy Dipping Sauce -- \$31.50++
Warmed Strawberry & Brie Tartlet -- \$37.50++
Crispy Eggplant with Sour Cream & Caviar -- \$26.75++
Crostini with Roasted Garlic, Chevre, Roasted Peppers & Portobello -- \$ 30.95++
Mozzarella Sticks with Marinara Dipping Sauce -- \$21.50++
Pomme Frites Drizzled with Béarnaise Sauce or Ketchup served in Mini Cones -- \$28.95++
Sweet Potato Fries served in Mini Cones -- \$29.95++

Chicken / Duck

Chicken Sate with Warm Peanut sauce - \$40.75++
Coconut Chicken with Sweet & Sour Sauce -- \$42.75++
Smoked Chicken Quesadilla wit Dollop of Sour Cream & Guacamole -- \$26.75++
Sesame Chicken -- \$42.75++
Jerk Chicken in Pineapple Tartlet -- \$36.50++
Mini Phyllo Dough Beggars Purses filled with Chicken, Portobello and Boursin Cheese -- \$40.75++
Mini Duck Soong Taco -- \$47.25++
Mini Chicken Kebobs -- \$40.75++
Road House Style Frog Legs -- \$47.25++

Beef / Lamb

Mini Franks-in-Blanket with Ketchup & Mustard -- \$22.50++
Beef Sate with Warm Peanut Sauce -- \$43.95++
Mini Reuben Sandwiches -- \$31.25++
Mini Teriyaki Beef Kebobs -- \$43.95++
Thai Beef Wontons with Peanut Sauce - \$43.95++
Sliced Tenderloin on Toasted Baguette with Béarnaise Sauce -- \$47.50++
Potato Gaufrette with Lamb and Gorgonzola -- \$46.00++
Baby Lamb Chops -- \$7.95++ each

Seafood

Mini Lump Crab Cakes with Remoulade Sauce -- \$51.50++
Mini Southwest Crab Cakes with Fresh Fruit Chutney -- \$51.50++
Mini Potato Pancakes with Smoked Salmon and Crème Fraiche - \$47.25++
Coconut Shrimp with Plum Sauce -- \$50.50++
Oysters Rockefeller - \$46.25++
Crab & Brie Stuffed Mushroom Caps -- \$45.95++
Scallop wrapped in Bacon -- \$48.25++
Soft Shell Crab with Cocktail & Remoulade Sauces -- \$49.95++
Seared Sea Scallop on Sweet Potato Gaufrette and Caviar -- \$45.95++
Grilled Shrimp on Cucumber with Mango Salsa and Guacamole -- \$47.00++

ACTION STATIONS

ALL ACTION STATIONS REQUIRE CHEF FEE OF \$110.00

CAESAR SALAD STATION

ROMAINE LETTUCE, ONION BREAD CROUTONS, FRESH PARMESAN CHEESE, CAESAR DRESSING, ANCHOVIES TOSSED TO ORDER AND SERVED IN A BOLLA GRANDE GLASS \$7.50 pp ++

PASTA STATION

CHOICE OF TWO PASTAS –

PENNE WITH GRILLED VEGETABLES AND MARINARA SAUCE,

ANGEL HAIR WITH PESTO, SUNDRIED TOMATOES, PINE NUTS AND GRILLED PORTOBELLO

FETTUCINE ALFREDO

PORTOBELLO RAVIOLI WITH ASPRAGUS, ROASTED PEPPERS, GARLIC AND OLIVE OIL

FARFALLE WITH MUSHROOMS AND BOLOGNESE SAUCE

LINGUINE WITH CLAM SAUCE \$9.95 pp ++

ADD CHICKEN \$11.75 pp ++ - ADD SHRIMP \$23.50 pp ++

LATKE STATION

POTATO AND VEGETABLE LATKES PREPARED TO ORDER AND SERVED WITH SOUR CREAM, APPLE SAUCE AND CAVIAR \$9.95 pp ++

CAVIAR STATION

BUCKWHEAT BLINIS PREPARED TO ORDER AND SERVED WITH CAVIAR, SOUR CREAM, CHOPPED EGG WHITES, CHOPPED EGG YOLKS AND FINELY DICED RED ONIONS BELUGA, OSTERA OR SEVRUGA - MARKET PRICE

SHRIMP SCAMPI

JUMBO SHRIMP SAUTEED TO ORDER WITH ROASTED GARLIC AND HERB BUTTER, WHITE WINE AND FRESH LEMON \$21.50 pp ++

SICILIAN STEAK

LIGHTLY BREADED BEEF TENDERLOIN MEDALLIONS PAN FRIED IN OLIVE OIL AND SERVED WITH AMOGHIO SAUCE \$20.50 pp ++

STIR FRY STATION

CHICKEN OR BEEF STIR FRY WITH ORIENTAL VEGETABLES, STIRFRY SAUCE AND STEAMED WHITE RICE 13.95 pp ++

WITH SHRIMP 21.50 pp ++

QUESADILLA STATION

CHICKEN AND VEGETABLE QUESADILLAS MADE TO ORDER AND SERVED WITH PICO DE GALLO, SOUR CREAM, SALSA, AND GAUCAMOLE \$10.95 pp ++

WILD MUSHROOM STATION

SAUTEED EXOTIC MUSHROOMS COOKED TO ORDER WITH BRANDY BUTTER, FRESH CRACKED PEPPER AND ASIAGO CHEESE \$13.95 pp ++

GRILLED PORTOBELLO STATION

GRILLED MARINATED PORTOBELLO MUSHROOMS SLICED TO ORDER \$6.95 pp ++

HONEY MUSTARD GLAZE KOSHER SALAMI

SLICED TO ORDER WITH ASSORTED MUSTARDS, PICKLES, BREADS AND CHEESES \$5.95 pp +

RISOTTO STATION

ASPARAGUS, SUNDRIED TOMATO AND ASIAGO

CREAMY PARMESAN WITH WILD MUSHROOMS AND PEAS \$19.25 pp ++

ADD SHRIMP OR SCALLOPS \$9.75 pp ++

PEKING DUCK STATION

GREEN ONION, PLUM SAUCE AND MOO-SHUI PANCAKES ROLLED TO ORDER \$11.75pp ++

CARVING STATIONS

All Carving Stations Require a Chef Attendant Fee of \$110.00

HERB CRUSTED WHOLE BEEF TENDERLOIN

Served with Wild Mushroom Demi-Glace, Horseradish Sauce & Silver Dollar Onion Rolls
\$295.00 ++ each (serves approximately 25)

WHOLE ROASTED TURKEY

SERVED WITH GIBLET GRAVY, CRANBERRY ORANGE RELISH AND SILVER DOLLAR ROLLS \$195.00 ++ each
(serves approximately 30)

WHOLE ROASTED PRIME RIB

SERVED WITH AUJUS, HORSERADISH SAUCE AND SILVER DOLLAR ROLLS
\$335.00 ++ each (serves approximately 25)

SALMON COULIBIAC

SERVED WITH WARM DILL SAUCE \$220.00 ++ each (serves approximately 25)

ONION CRUSTED CEDAR PLANKED SALMON

\$220.00 ++ each (serves approximately 25)

PISTACHIO CRUSTED RACK OF LAMB

SERVED WITH ELDERBERRY PORT SAUCE, MINT JELLY & CHUTNEY \$65.00 ++ per rack (rack has eight chops)

RACK OF LAMB JAVANESE

SERVED WITH PEANUT SAUCE \$65.00 ++ per rack (rack has eight chops)

SEAFOOD SPECIALTIES

JUMBO GULF SHRIMP COCKTAIL

Served on Ice with Cocktail Sauce & Mustard Sauce -- \$54.75++ per dozen

FRESH OYSTERS ON THE HALF SHELL

Served on Ice with Cocktail Sauce, Mustard Sauce & Tabasco -- \$49.25++ per dozen

SNOW CRAB CLAWS

Served on Ice with Cocktail Sauce & Mustard Sauce -- \$49.25++ per dozen

WHOLE POACHED SALMON DISPLAY

Whole Poached Salmon with Medallions of Poached Salmon, Cucumber Dill Sauce & Mustard Sauce

Small Display \$350.00 ++ (Serves approximately 25 pp)

Medium Display \$455.00 ++ (Serves approximately 50 pp)

Large Display \$700.00 ++ (Serves approximately 100 pp)

GRAVLAX

House Made Gravlax or Apricot Peppered Gravlax served with Black Bread and Traditional Garnishes

\$270.00 ++ per side (Serves approximately 30 pp)

IMPORTED SMOKED SALMON SIDE

Served with Black Bread and Traditional Garnishes -- \$295.00 ++ per side (Serves approximately 30 pp)

SMOKED FISH DISPLAY

Smoked Salmon, Whitefish, Trout, Peppered Mackerel, Scallops, Mussels, Sliced Baguettes & Traditional Garnishes

SMALL DISPLAY \$375.00 ++ (Serves approximately 25pp)

MEDIUM DISPLAY \$485.00 ++ (Serves approximately 50pp)

LARGE DISPLAY \$ 659500 ++ (Serves approximately 100pp)

RECEPTION SPECIALTIES

MASHED POTATO BAR

Whipped Potatoes, Whipped Garlic Red Skin Potatoes, Whipped Sweet Potatoes
Sautéed Mushrooms, Caramelized Onions, Cheese Sauce, Mushroom Sauce, Almonds, Cheddar Cheese, Pepper Jack Cheese, Scallions, Bacon Bits and Broccoli Served in Martini Glasses -- \$8.50++pp

MIDDLE EASTERN STATION

Hommus, Tabbouleh, Baba Ghanoush, Vegetarian Grape Leaves, Feta Cheese, Kalamata Olives & Pita Bread -- \$9.75++pp

GOURMET PIZZA STATION

Your Choice of Toppings and Sauce include: Sun Dried Tomatoes, Roasted Garlic, Pinenuts, Smoked Chicken, Goat Cheese Feta Cheese, Shrimp, Wild Mushrooms, Caramelized Onions, Sautéed Peppers, Pancetta, Kalamata Olives, Pineapple, Raspberries, Asiago cheese, Cheddar Cheese, Low Fat Mozzarella cheese, Grilled Duck Breast
Sauces: Pesto, Marinara, Fresh Herbs and Olive Oil -- \$11.75++pp

BRUSCHETTA STATION

Toasted Baguettes and Grilled Focaccia served with Toppings to include:
Tomato Basil Relish, Roasted Garlic Bulbs, Asiago Cheese, Goat Cheese, Roasted Peppers, Extra Virgin Olive Oil, Olive Tapenade and Parmesan Artichoke Spread -- \$9.75++pp

KOSHER STYLE ANTIPASTO STATION

Olivia, White Bean and Albacore Tuna Relish, Tomato Basil Relish, Artichoke Parmesan Dip, Caponata, Kosher Salami, Smoked Whitefish Sausage – All Served in Individual Bread Boules with Raw and Grilled Vegetable Crudite and Assorted Bread Display -- \$12.50++pp

RASPBERRY BRIE ENCROUTE

Toasted French Baguette and Fresh Fruit Garnish (Serves Approximately 30 pp) -- \$118.00++

VEGETABLE CRUDITE WITH DIPS

Small \$135.00 ++ (Serves Approximately 25 pp)
Medium \$215.00 ++ (Serves Approximately 50 pp)
Large \$395.00 ++ (Serves Approximately 100 pp)
Grilled Vegetable Platter -- \$6.50++pp

SLICED FRESH FRUIT DISPLAY

Small \$195.00 ++ (Serves Approximately 25 pp)
Medium \$305.00 ++ (Serves Approximately 50 pp)
Large \$ 510.00 ++ (Serves Approximately 100 pp)

IMPORTED AND DOMESTIC CHEESE DISPLAY

Served with Sliced Baguette, Assorted Crackers & Fresh Fruit Garnish
Small \$ 220.00 ++ (Serves Approximately 25 pp)
Medium \$ 335.00 ++ (Serves Approximately 50 pp)
Large \$ 585.00 ++ (Serves approximately 100 pp)

DINNER ENTREES

All Dinner Entrees include Starch & Vegetable, Fresh Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea

CHICKEN ENTREES....

CHICKEN FRANGELICO

Boneless Breast of Chicken Stuffed with Spinach, Mushrooms and Caramelized Onions Lightly Breaded with Toasted Pecans Served with Frangelico Sauce -- \$33.25++pp

***APPLE AND WALNUT STUFFED CHICKEN**

Boneless Breast of Chicken Stuffed with Apple and Walnut Stuffing served with Calvados Sauce -- \$33.25++pp

***STUFFED CHICKEN BREAST WITH PARMESAN CRUST**

Boneless Breast of Chicken Stuffed with Roasted Peppers, Fresh Spinach, wild Mushroom Duxelle Served with Roasted Garlic Chardonnay Sauce -- \$33.25++pp

CHICKEN WITH PEARS AND APPLES

Boneless Breast of Chicken Stuffed with Poached Pears, Apples and Dried Cherries, Pecans Crusted and Served with Calvados Beurre Blanc and Wine Syrup -- \$33.25++pp

PAN ROASTED CHICKEN

Pan Roasted Airline Chicken Breast with Red Wine Sauce with Cranberry Compote -- \$33.25++pp

***SAUTEED BREAST OF CHICKEN WITH CRAB AND BOURSIN**

Two Medallions of Chicken Sautéed and Topped with Jumbo Lump Crab Meat, Fresh Asparagus and Boursin Cheese Sauce -- \$36.50++pp

CHICKEN MURAT

Tomato, Mushrooms, Fried Potatoes, Scallions and Artichoke Hearts with Sherry White Wine Sauce -- \$28.95++pp

APPLE CHERRY CHICKEN

Cinnamon and Apple Cider Marinated Airline Chicken Breast Roasted and Served with Sun Dried Cherry and Apple Chutney and Calvados Sauce -- \$33.25++pp

DUCK ENTREES....

CRANBERRY ORANGE DUCK BREAST

Cranberry and Orange Marinated Duck Breast Roasted and Garnished with Dried Cranberries, Toasted Pecans and Fresh Orange Segments -- \$33.25++pp

FISH ENTREES....

***BROILED ATLANTIC SALMON**

Served with Cucumber Dill Sauce -- \$37.50++pp

ONION CRUSTED CEDAR PLANK SALMON

Fresh Atlantic Salmon Baked on Cedar Planks with a Tangy Onion Crust -- \$37.50++pp

HONEY GINGER PINE NUT CRUSTED SALMON

Served with Red Wine Sauce -- \$37.50++pp

WASABI CRUSTED SALMON

Served with Soy Ginger Sauce -- \$37.50++pp

GRILLED SALMON

Warm Cous Cous Salad and Blood Orange, Peppercorn and Maderia Sauce -- \$37.50++pp

***STUFFED ATLANTIC SALMON**

Salmon Stuffed with Jumbo Lump Crab, Fresh Spinach, Cream & Pernod topped with Bread Crumbs and Baked -- \$39.50++pp

POTATO CRUSTED MICHIGAN WHITEFISH

Served with Tartar Sauce and Fresh Lemon -- \$31.25++pp

***BROILED WHITEFISH**

Fresh Michigan Whitefish Served with Tartar Sauce and Fresh Lemon -- \$31.25++pp

***ROASTED GARLIC GROUPEL**

Served with Cabernet Sauce and Fried Leeks -- \$35.95++pp

PAN ROASTED SEA BASS

Served over a Warm Cous Cous Salad with Lemon Herb Vinaigrette -- \$40.75++pp

***SAUTEED SEA BASS**

Served on a Bed of Spinach with Garlic Chardonnay Sauce -- \$40.75++pp

SEA BASS NICOISE STYLE

Marinated in Olive Oil, Lemon and Garlic, Grilled and Served with Warm Salad of Fingerling Potatoes, Haricot Verts, Artichokes, Kalamata Olives, Tomatoes, Shitake Mushrooms and Truffle Butter with a Sundried Tomato Beurre Blanc -- \$44.95++pp

***PORCINI CRUSTED HALIBUT**

Served on a Bed of Wild Mushrooms with Red Pepper Coulis -- \$35.95++pp

SAUTEED HALIBUT

Fall Squash Risotto and Red Wine Apple Syrup -- \$35.95++pp

DOVER SOLE

Served A La Meuniere -- \$51.50++pp

LAMB ENTRÉES...

***HERB CRUSTED RACK OF LAMB**

Served with Mint Demi Glace -- \$54.75++pp

***ROSEMARY RACK OF LAMB**

Served with White Bean Ragu and Rosemary Essence Demi-Glace -- \$54.75++pp

GREEK STYLE RACK OF LAMB

Served with Grilled Eggplant and Artichoke Salad -- \$54.75++pp

***ROASTED LAMB LOIN**

Fingerling Potatoes, Morel Mushrooms and Lamb Demi-Glace --\$54.75++pp

VEAL ENTRÉES...

***VEAL PICCATA**

Veal Tenderloin Scaloppini Sautéed with Fresh Lemon, Capers, Artichoke Hearts, White Wine, Veal Stock and Butter -- \$3.75++pp

***PESTO CRUSTED VEAL LOIN**

Stuffed with Saffron Risotto, Sundried Tomatoes, Pinenuts, Fresh Spinach Served with Lemon Demi-Glace -- \$40.75++pp

GRILLED VEAL RIB CHOP

Marinated in Olive Oil, Garlic and Herbs, Grilled and Served with a Wild Mushroom and Port Wine Sauce --
\$46.25++pp

BEEF ENTREES...**PRIME NEW YORK STRIP STEAK,**

Served on a Bed of Wild Mushrooms, Topped with Frizzled Onions, Zip Sauce on the Side – Market Price

FILET MIGNON

Served on a Bed of Wild Mushrooms, Topped with Frizzled Onions, Zip Sauce on the Side – Market Price

***HERB CRUSTED SLICED TENDERLOIN**

Sautéed Mushrooms and Cabernet Sauce – Market Price

GRILLED Tournedos

Fingerling Potatoes and Wild Mushroom Salad with Balsamic Jus – Market Price

***ROAST PRIME RIB OF BEEF**

Served with Au Jus, Horseradish Sauce and Yorkshire Pudding – Market Price

* ENTREES ARE AVILABALE AS COMBINATION PLATES AT THE PRICE OF THE HIGHER ENTRÉE

* ALL STEAKS AND CHOPS ARE SERVED MEDIUM RARE

VEGETABLE SUGGESTIONS

Asparagus Bundle with Red Pepper Rings
Haricots Verts Bundle served with Red Pepper Ring
Steamed Baby Carrots
Yellow or Green Patty Pan Squash
Baby Carrot and Asparagus Bundle with Red Pepper Ring
Glazed Parsnips and Carrots
Ratatouille
Steamed Broccoli Spear
Broccoli or Cauliflower Polonaise
Asparagus with Julienne Vegetable Medley
Green Beans Almondine
Roasted Vegetable Medley
Creamed Spinach Served in Tomato Cup
Sautéed Spinach Served in Tomato Cup
Grilled Vegetables
(Portobello, Fennel, Onion, Asparagus, Peppers, Tear Drop Tomatoes, Patty Pan Squash)

STARCH SUGGESTIONS

Daupinoise Potatoes
Whipped Garlic Mashed Potatoes
Whipped Sweet Potatoes
Duchess Potato in Phyllo Bag
Roasted Yukon Gold Potatoes
Roasted Red Skin Potatoes
Fingerling Potatoes
Twice Baked Potatoes
Sweet Potato Fries
Cottage Fries
Shoestring Potatoes
Sweet Potato Shoestring Potatoes
Boursin Stuffed Red Skin Potatoes
Boiled New Potatoes with Parsley
Chateau Potatoes
Saffron Rice with Peas, Red Pepper and Pine Nuts
Long Grain and Wild Rice Pilaf
Winter Harvest Rice Medley with Grilled Vegetables
Angel hair Pasta with Pesto, Sundried Tomatoes and Pine Nuts
Mushroom Risotto
Spring Pea Risotto
Cous Cous
Israeli Cous Cous with Grilled Vegetables

Plated Desserts

Gateau Ritchie

Florentine Cup filled with Vanilla Ice Cream topped with Sanders Hot Fudge & Crumbled Pralines -- \$7.50++pp

Old Fashion Hot Fudge Crèam Puff

Served with Vanilla Ice Cream and Sanders Hot Fudge -- \$7.50++pp

Warmed Brownie Sundae

Warmed Brownie topped with Scoop of Vanilla Ice Cream and Sanders Hot Fudge. Served with Fresh Berries and Raspberry Coulis -- \$7.50++pp

Strawberry Shortcake

Fresh Strawberries and Cream layered between Shortcake served with Strawberry Coulis and a Tuile Cookie Garnish -- \$7.50++pp

Poached Pear Stuffed with Chocolate Mousse

Fresh Pear poached in Red Wine Stuffed with Chocolate Mousse, served with Chocolate Ice Cream, Crème Anglaise & Red Pear Syrup -- \$9.75++pp

Opera Torte

Layers of Mocha Butter Cream & Chocolate Ganache with Hazel Nut Cake Enriched with Kahlua served with Chocolate & Crème Anglaise Sauces -- \$7.50++pp

Pavlova

Meringue Nest filled with Lemon Curd served with Fresh Berries & Raspberry Coulis -- \$7.50++pp

Lemon Cloud

Light Lemon Mousse between layers of Hazelnut Meringue -- \$7.50++pp

Frozen Lemon Mousse Rouladen

Served with Lemon Honey Sauce & Fresh Berries -- \$7.50++pp

Mille Feuille

Fresh Berries and Crème between Layers of Puff Pastry served with Fresh Berry Coulis -- \$7.50++pp

Individual Apple Flan

Served with Crème Anglaise, Carmel sauce & Cinnamon Ice Cream -- \$7.50++pp

Florentine Cornucopia filled with Mousse

Choice of Chocolate Mousse, Grand Marnier Mousse, White Chocolate Mousse, Served with Fresh Berries and Raspberry Coulis or Orange Chocolate Sauce -- \$7.50++pp

Raspberry Lemon Slice

Almond Cake with Lemon Mousse, Fresh Raspberries, Whipped Cream Glaze Served with Almond Crisp & Fresh Fruit -- \$7.50++pp

Profiterole

Filled with Vanilla Cream and Covered in Chocolate Mousse served with Crème Anglaise and Fresh Berries -- \$7.50++pp

Peach Melba (Seasonal)

Poached Fresh Peach served with Melba Sauce and Vanilla Ice Cream Garnished with Tuile Cookie -- \$7.50++pp

Sorbet Trio Served in Martini Glass with a Tea Cookie

Choice of Lemon, Raspberry, Cherry, Strawberry, Mango, Orange or Peach Sorbet -- \$7.50++pp

Flourless Chocolate Cake

Served with Raspberry Coulis & Fresh Berries -- \$7.50++pp

Fresh Fruit Flan

Crème Anglaise and Raspberry Coulis -- \$7.50++pp

Warmed Apple Flan

Served with Cinnamon Ice Cream and Crème Anglaise -- \$8.50++pp

Create Your Own Sweet Table....

Pies \$17.50 each ++

Apple	Cherry	Peach	Blueberry
Triple Berry	Banana Cream	Chocolate Cream	Coconut Cream
Strawberry Cream	Key Lime	Lemon Meringue	

Tortes \$41.75 each ++

Carrot Nut Cake with Cream Cheese Frosting
Banana Nut Cake with Cinnamon Cream Cheese Frosting
Raspberry Ribbon Cake with Raspberry Mousse filling or Raspberry Butter Cream
Pralines with Pecan Chiffon Cake and Praline Butter
Bailey's Bavarian with Flourless Chocolate Cake and Bailey's Mousse
Strawberry Financier with Almond Chiffon Cake, Strawberry Buttercream

HAZELNUT-DAQUAISE

HAZELNUT CHIFFON CAKES SPIRAL WITH FRANGELICO BUTTERCREAM AND HAZEL NUT MERINGUE

PEACHES AND CREAM CINNAMON CHIFFON CAKE, PEACH SCHAPPS MOUSSE AND FRESH PEACHES

VERY BERRY TIRA MI SU

CINNAMON LADY FINGERS, WHITE CHOCOLATE MARSCARPONE MOUSSE AND SUMMER BERRIES

TRIPLE CHOCOLATE TIRA MI SU

CHOCOLATE LADY FINGERS, WHITE AND DARK CHOCOLATE MOUSSES, CHOCOLATE GLAZE AND CHOCOLATE CURLS

CHOCOLATE BAUMKUCHEN

ALTERNATING LAYERS OF WHITE AND DARK DOBOSH CAKE WITH CHOCOLATE BUTTER AND CREAM CHEESE GLAZE

CHAMBORD-MARSCARPONE RIBBON

PISTACHIO RIBBON CAKE, RASPBERRY MARSCARPONE MOUSSE AND FRESH RASPBERRIES AND BLACKBERRIES

MILK CHOCOLATE-GRAND MARNIER

ALTERNATING STRIPS OF CHOCOLATE AND VANILLA SPONGE CAKE, MILK CHOCOLATE GRAND MARNIER MOUSSE WITH A TUFFLE CENTER

CHOCOLATE PEANUT BUTTER

CHOCOLATE PEANUT CAKE, PEANUT BUTTERCREAM AND CHOCOLATE GANACHE

TRAVERSE CITY CHERRY

DRIED CHERRY CHOCOLATE CAKE, CHOCOLATE BUTTERCREAM AND CHOCOLATE GANACHE

SHERWOOD FOREST

CHOCOLATE CHIFFON CAKE, CHOCOLATE CHERRY MOUSSE AND CHOCOLATE CHERRIES

Cheesecakes \$34.25 each ++

New York	Chocolate	Kahlua
Almond with Nut Crust	Triple Chocolate	
White Chocolate with Raspberry Glaze and White Chocolate Curls		

Miniature Pastries & Desserts (Priced Per Dozen)

Cream Puffs filled with Pastry Cream with Dark or White Chocolate Glaze -- \$19.25++

Chocolate Eclaires -- \$19.25

Mini Pot de Crème -- \$28.95++

Summer Berry Flutes -- \$30.95++

Kahlua Mousse in Mini Coffee Cups -- \$21.50 ++

Cream Puff Swans filled with White Chocolate Grand Marnier Mousse -- \$23.75++

Mini Chocolate Ganache Covered Brownies with Gold Leaf -- \$23.75++

Pretzel Rods Dipped in Carmel, Dark Chocolate, Toffee, Dried Cherries & Toasted Coconut -- \$19.50++

Potato Chips dipped in White and Dark Chocolate -- \$13.95++

Meringue Cups filled with Lemon Curd, Raspberry or Key Lime -- \$21.50++

Mini Crème Horns filled with White or dark Chocolate Mousse -- \$18.25++

Mini Truffle Mice -- \$31.25++

Turtles – Chocolate Glazed Carmel and Pecans -- \$21.50++

Mini Crème Brulee -- \$28.95++

Mini White Chocolaté Crème Brulee -- \$30.95++

Chocolate Covered Marshmallows -- \$26.75++

Tuxedo Dipped Strawberries -- \$30.95++

Chocolate Dipped Fruit (Raspberries, Blueberries, Strawberries, Pineapple) -- \$30.95++

Petite Fours -- \$30.95++

Brownies - \$19.50++

Plain Chocolate
White Chocolate
Cream Cheese

Chocolate Chip
Milk Chocolate
Oreo

Dried Cherry
Dried Cranberry
Pecan

Honey Roasted Peanut
Coconut – Dried Cherry
Walnut

Bars -- \$19.50++

Lemon
Almond Raspberry

Raspberry
Cherry

Malted Milk
White Chocolate - Dried Cherry

Linzer

Blondies -- \$19.50 ++

Milk Chocolate Chunk

Oreo

Almond Chip

Kahlua Chocolate chip

Cookies -- \$14.95++

Chocolate Chip
Milk Chocolate Chunk
Oatmeal Raisin
Peanut Butter
Peanut Butter Choc Chunk
Fudge Mirror

Chocolate Chunk
Toffee Chocolate
Oatmeal Dried Cherry
Oatmeal Cranberry
Pecan Sandie
Almond Macaroons

Triple Chocolate Chunk
White Chocolate Macadamia Nut
Oatmeal Chocolate Chip
Oatmeal White Choc & Dried Cherry
Dried Cherry White Chocolate Sandie
Coconut Macaroons

Truffles -- \$31.25++

White Chocolate, Dark Chocolate, Milk Chocolate, Kahlua, Grand Marnier, Frangelico, Chocolate Cashew, Raspberry, Champagne

Toffee -- \$19.95+++ per LB

Butterscotch, Pecan, Almond, Walnut, Cashew, Hazelnut or Dried Cherry & White Chocolate

Brittle - \$21.50++ per LB

Macadamia Nut, Cashew, Pecan or Pinenut

Tree Bark -- \$21.50++ per LB

Blend of Oreos, Mini Pretzels & Honey Roasted Peanuts mixed with White, Milk or Dark Chocolate

Ice Cream Sundae Bar - \$9.75++pp

Choice of Two Flavors

Vanilla	Chocolate	Strawberry	Coffee	Oreo
Chocolate Yogurt	Vanilla Yogurt	Strawberry Yogurt	Orange Sherbet	

Toppings Include

Sanders Hot Fudge, Gold Brick Topping, Chopped Peanuts, M&M's, Chopped Oreos, Reeses, Cherries, Sprinkles, Whipped Cream

(Station Attendant Required @ \$100 – Minimum of 50 People)

Good Humor Ice Cream Cart

Cart filled with Assorted Good Humor Novelty Ice Cream -- \$3.50++pp

Smore Station

Hershey's Chocolate, Graham Crackers and Marshmallows Made to Order -- \$5.50++pp

(Chef Attendant Required @ \$110 – Minimum of 75 People)