



Catering Menus



Country Club of Detroit

Breakfast



PLATED BREAKFAST

All plated breakfasts are served with fresh baked breakfast breads, pecan rolls, juice service, freshly brewed Villa Roast coffee and Mighty Leaf Tea selections.

SUNRISE BREAKFAST ^{GF} \$16 / person

cheddar scrambled eggs with chives, cottage fries lyonnaise, applewood bacon, breakfast sausage
(traditional scrambled eggs or turkey breakfast patties available by request)

EGGS BENEDICT (Service for 50 people or less) \$20 / person

poached eggs, canadian bacon, english muffin, hollandaise sauce, cottage fries lyonnaise

DELUXE TASTING PLATE \$22 / person

Design your own breakfast plate to be enjoyed.

Enhance with 2 pieces of applewood bacon, breakfast sausage links or turkey breakfast patties (\$2 supplement)

EGGS *select one*

Cheddar Scrambled Eggs with Chives ^{GF}

Quiche - or - Frittata ^{GF} choice of: lorraine | florentine | vegetable cheese | bacon broccoli cheddar

Eggs Benedict

FROM THE GRIDDLE *select one*

Apple Cinnamon French Toast Casserole *maple syrup*

Vanilla Orange Pain Perdu *strawberries, syrup*

Lemon Ricotta Blintz *blueberry compote*

POTATOES *select one*

Cottage Fries Lyonnaise ^{GF}

Cheddar Scalloped Potatoes ^{GF}

Roasted New Potatoes *peppers, green onions* ^{GF}

ENHANCEMENTS

Start the morning meal with a complementing side dish.

FRESH FRUIT & BERRY PLATE ^{GF} \$4 / person

selection of seasonal melons, pineapple, grapes, citrus, berries

YOGURT PARFAIT ^{GF} \$4 / person

vanilla greek yogurt, fresh berries, granola crunch

Prices are subject to change. All food and beverage costs are subject to a Michigan 6% sales tax and 20% service charge.

Non-member sponsored events are subject to a mandatory sponsor fee of \$2 per person based on the final event guarantee.

Breakfast



BREAKFAST BUFFETS

Buffets include orange, apple, cranberry and grapefruit juices, freshly brewed Villa Roast coffee and Mighty Leaf Tea selection.

CONTINENTAL BREAKFAST

10 person minimum requirement

\$14 / person

A \$50 fee applies for groups less than 10.

seasonal fresh fruit and berries, vanilla greek yogurt, granola
assorted breakfast breads, danishes, butter, jam

THE "STARTER'S" BREAKFAST BUFFET

15 person minimum requirement

\$24 / person

A \$75 fee applies for groups less than 15.

seasonal fresh fruit and berries, assorted breakfast breads, danishes, butter, jam
scrambled eggs, roasted new potatoes with peppers and green onion
applewood bacon, breakfast sausage links (*turkey breakfast patties available by request*)
buttermilk pancakes, michigan maple syrup

THE "PALMER" BRUNCH BUFFET

25 person minimum requirement

\$30 / person

A \$100 fee applies for groups less than 25

seasonal fresh fruit and berries, assorted breakfast breads, danishes, butter, jam
caesar salad, tomato and avocado salad

POTATO *select one*

Cottage Fries Lyonnaise ^{GF}
Cheddar Scalloped Potatoes ^{GF}
Roasted New Potatoes *peppers, green onions*

GRIDDLE *select one*

Buttermilk Pancakes *michigan maple syrup*
Apple Cinnamon French Toast *michigan maple syrup*
Vanilla Orange Pain Perdu *strawberries, syrup*

PROTEIN *select one*

Applewood Bacon ^{GF}
Pork Breakfast Sausage Links ^{GF}
Glazed Ham *brown sugar, roasted pineapple* ^{GF}

EGG *select one*

Scrambled Eggs ^{GF} - or - Cheddar Scrambled Eggs with Chives ^{GF}
Quiche - or - Frittata ^{GF} *choice of: lorraine | florentine | vegetable cheese | bacon broccoli cheddar*
Eggs Benedict (\$2 / person supplement)

POULTRY *select one*

Chicken Piccata ^{GF} *caper, lemon, parsley, chicken jus lie*
Chicken Marsala ^{GF} *mushroom, scallion, marsala demi glace*
Chicken Rockwell ^{GF} *baby artichokes, spinach, tomato, caper, chardonnay cream*

FISH *select one (optional enhancement)*

Seared Salmon ^{GF} *julienne vegetables, chive beurre blanc, fennel mostarda* (\$5 / person supplement)
Parmesan Panko Crusted Whitefish *cucumber anise slaw, herb beurre blanc* (\$5 / person supplement)
Crab Cakes *saffron aioli, pepper jam, arugula* (\$8 / person supplement)

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BREAKFAST BUFFET ENHANCEMENTS

Enrich the morning buffets with additional choices to broaden the offerings.

Price structure represents items enhancing a Breakfast or Brunch Buffet.

HARD BOILED EGGS ^{GF} herb sea salt and ground black pepper	\$2 / person
ENGLISH MUFFIN BREAKFAST SANDWICH fried egg, canadian bacon, cheddar cheese	\$3.50 / person \$5 each
SUNRISE BREAKFAST BURRITO scrambled egg, ham, onions, chihuahua cheese, salsa	\$2.50 / person \$4 each
SAUSAGE EGG CROISSANT scrambled egg, turkey sausage, swiss cheese	\$3.50 / person \$5 each
SMOKED SALMON PLATTER baguette crostinis, capers, red onion, hard boiled egg, cream cheese	\$8 / person
OATMEAL STATION ^{GF} milk, brown sugar, michigan maple syrup, cinnamon, raisins	\$4 / person
EGG & OMELET STATION ^{GF} <i>chef attendant required - \$100 / attendant</i> eggs, egg whites, ham, bacon, sausage, mushrooms, onions, peppers, tomatoes, spinach, cheddar cheese	\$6 / person
EGGS BENEDICT STATION <i>chef attendant required - \$100 / attendant</i> poached eggs, canadian bacon, smoked salmon, creamed spinach, hollandaise sauce, english muffins	\$7 / person

Lunch



PLATED LIGHT LUNCHES

All plated lunch selections include fresh baked pecan rolls, bread and butter, coffee and tea service.
Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

DIJON GRILLED CHICKEN CAESAR	\$19 / person
crisp romaine and radicchio lettuces, parmesan cheese, croutons, caesar dressing	
CCD CHEF SALAD ^{GF}	\$22 / person
mixed greens, roasted chicken, prosciutto, avocado, cherry tomato, radish, cucumber manchego cheese, honey mustard dressing side	
GRILLED CHICKEN COBB SALAD ^{GF}	\$22 / person
mixed greens, bacon, hard boiled egg, avocado, tomato, blue cheese, marinated grilled chicken breast honey mustard and ranch dressing sides	
PORTER SALAD ^{GF}	\$19 / person
crisp iceberg lettuce, diced ham, turkey, swiss, tomato, bacon, hard boiled egg, maurice dressing	
MICHIGAN SALAD WITH CHICKEN ^{GF}	\$20 / person
petite lettuces, dried cherries, green apples, raspberries, walnuts, chevre cheese, red onion balsamic grilled chicken, raspberry vinaigrette	
QUICHE - OR - FRITTATA ^{GF}	\$22 / person
accompanied by a gourmet petite salad bundle choice of: lorraine florentine vegetable cheese bacon broccoli cheddar	
TASTING OF TEA SANDWICHES	\$18.50 / person
chicken salad on white, egg salad on rye, herb cheese and cucumber on pumpnickel, petite vichyssoise	
PAR THREE PLATE	\$18.50 / person
tasting of chicken, tuna and egg salad, crackers, fresh fruit	

ENHANCEMENTS

Complement your main plate with a side option. Enhancements may be serviced as a first course or along side the main plate.

FRESH FRUIT & BERRY PLATE ^{GF}	\$4 / person
selection of seasonal melons, pineapple, grapes, citrus, berries	
CUP ^{OF} SOUP	\$5 / person
hot and chilled homemade soups choice of: soup du jour vichyssoise seasonal	



PLATED LUNCH ENTREES

All plated lunch entrées include a garden salad, artisan bread and butter, coffee and tea service.
Choice of services are available for groups of 25 or less. A \$5 per person fee will be applied.

POULTRY

CHICKEN & MUSHROOM CREPE	\$25 / person
pulled chicken, assorted mushrooms, sauce mornay, buttered asparagus, roasted tomatoes	
CHICKEN POT PIE	\$25 / person
poached breast of chicken, savory vegetables, potatoes, creamy veloute, thyme sea salt pastry	
PAN ROAST AMISH CHICKEN BREAST GF	\$28 / person
parsnip potato puree, haricot vert, roasted tomatoes, braised shallots, madeira jus	
CHICKEN PICCATA GF	\$26 / person
roasted garlic whipped potatoes, broccolini, baby carrots, capers, parsley, caramelized lemon, white wine jus	

BEEF

BOEUF BOURGUIGNON GF	\$28 / person
whipped potatoes, bacon lardons, mushrooms, pearl onions, roasted carrots	
BRAISED BONELESS BEEF SHORT RIB GF	\$32 / person
parsnip potato puree, jardinière vegetables, horseradish reduction	
SEARED 6oz ANGUS FILET MIGNON GF	\$40 / person
whipped potatoes, broccolini, roasted baby carrots, mushroom duxelles, marchand de vin	

FISH

PAN SEARED SCOTTISH SALMON GF	\$32 / person
potato pavé, broccolini, roasted baby carrots, onion soubise, fennel mostarda	
SEARED SEA BASS GF	\$40 / person
lobster chive whipped potatoes, asparagus, cherry tomato confit, sauce américaine	
PERSILLADE CRUSTED WHITEFISH	\$28 / person
whipped potatoes, asparagus, leeks, artichokes, tomato, herb beurre blanc	

PASTA | VEGETARIAN

RICOTTA RAVIOLI VEGETARIAN	\$25 / person
san marzano tomato fondue, cherry tomato confit, artichokes, pistou, fried basil, parmesan	
PARISIENNE GNOCCHI VEGETARIAN	\$25 / person
onion soubise, woodland mushrooms, peas, lemon brown butter, parmesan	
ROASTED CAULIFLOWER STEAK GF & VEGAN	\$25 / person
cauliflower almond quinoa, cherry tomato confit, olive salsa, parsley, lemon	

*Vegetarian: Free of meat, but may contain: dairy, egg or honey

*Vegan: Free of all animal products. Does not contain, meat, dairy, egg or honey

LUNCH BUFFETS

One and a half hour buffet service. Service includes coffee and tea service.
25 person minimum required on Lunch Buffets. A \$100 fee applies for groups less than 25.

DELI BUFFET

\$25 / person

Soup & Salad: homemade soup du jour, caesar salad

Side Dishes: cottage cheese, fresh fruit medley, coleslaw, potato salad, club potato chips

Deli Selections: assorted sandwich breads, sliced turkey breast, roast beef, ham, chicken salad, tuna salad

Garnishes: cheddar cheese, swiss cheeses, lettuce, tomato, sliced pickles, mayonnaise, dijon mustard

Sweets: fresh baked cookies, brownies, almond macaroons

SOUP & SALAD BUFFET

\$28 / person

Soups & Bread Basket: homemade soup du jour, vichyssoise, artisan bread basket

Greens: gourmet mixed greens, romaine lettuce

Meats & Cheeses: diced turkey, ham, bacon bits, chopped egg, blue cheese, swiss, parmesan

Garnishes: cucumber, tomato, carrots, red onion, croutons, dried cherries, walnuts

Dressings: ranch, italian, raspberry vinaigrette, caesar, maurice

Accompaniments: chicken and tuna salads, cottage cheese, fresh fruit, tomato eggplant caprese

Sweets: fresh baked cookies, brownies, almond macaroons

BARBEQUE PICNIC BUFFET

\$26 / person

Chef Attendant - \$100 / Attendant

BBQ Salads: caesar salad, fresh fruit medley, creamy coleslaw, potato salad, summer vegetable pasta salad

From the Grill: ½ lb. gourmet beef hamburgers, marinated chicken breast, angus beef hot dogs

GRILL ENHANCEMENTS:

Pulled Pork (\$2.50 supplement)

Italian Sausage with Peppers & Onions (\$2.50 supplement)

Bratwurst with Sauerkraut (\$2.50 supplement)

Smoked Roasted Beef Brisket (\$3.50 supplement)

Barbequed St. Louis Ribs (\$4 supplement)

Ancho Rubbed Salmon (\$3 supplement)

Garlic Grilled Shrimp Skewers (\$4 supplement)

Accompaniments: baked beans, detroit style coney chili, club potato chips

Garnishes and Condiments: lettuce, tomato, onion, relish, pickle chips, ketchup, mustard, mayonnaise, bbq sauce

Sweets: fresh baked cookies

DESSERT ENHANCEMENTS:

ice cream novelty cart (\$2.50 supplement)

strawberry shortcake bar (\$3 supplement)

BOXED LUNCH

\$16.50 / person

Select one from each category:

Sandwich & Deli Dill Pickle: turkey wrap, chicken salad, tuna salad, vegetable wrap

Chips: sea salt, bbq, pretzel

Side Dish: apple, banana, fresh fruit cup, potato salad, pasta salad, coleslaw

Sweets: chocolate chip cookies, oatmeal raisin cookies, sugar cookies, brownie

LUNCH BUFFETS

One and a half hour buffet service. Service includes coffee and tea service.
A \$100 fee applies for groups less than 25.

THE "JONES" LUNCH BUFFET

25 person minimum requirement

\$35 / person

artisan bread basket and butter
fresh baked cookies, brownies, almond macaroons

SALADS *select one*

Garden Greens Salad ^{GF}
Caesar Salad
Michigan Salad ^{GF}

SIDE SALADS *select one*

Fresh Fruit Medley ^{GF}
Tomato & Eggplant Caprese ^{GF}
Mediterranean Quinoa Salad
Beet, Apple & Blue Cheese Salad

STARCHES *select one*

Whipped Potatoes ^{GF}
Thyme & Onion Roasted Potatoes ^{GF}
Basmati Rice Pilaf Jardinière ^{GF}
Parmesan & Leek Risotto ^{GF}

VEGETABLES *select one*

Vegetable Medley ^{GF}
Haricots Vert Amandine ^{GF}
Broccolini ^{GF}
Haricots Vert & Carrots ^{GF}

MAINS *select two*

Chicken Piccata ^{GF} *caper, lemon, parsley, chicken jus lie*
Chicken Rockwell ^{GF} *baby artichokes, spinach, tomato, caper, chardonmay cream*
Boeuf Bourguignon ^{GF} *bacon lardons, mushrooms, pearl onions, roasted carrots*
Seared Salmon ^{GF} *julienne vegetables, chive beurre blanc, fennel mostarda*
Parmesan Panko Crusted Whitefish *cucumber anise slaw, herb beurre blanc*

PASTAS *pasta selection may be used as a Main, or as an add an enhancement (supplement \$5)*

Ricotta Ravioli *tomato fondue, cherry tomato confit, pistou, crisp basil, parmesan*
Orecchiette Primavera *garlic parmesan cream, basil*
Rigatoni Peperonata *italian sausage, fire roasted peppers, arrabiata sauce, caper, parsley*

Memorial Services



Memorial reception packages are planned for a two hour reception.

TIMELESS RECEPTION

\$29.50 / person

Enhance with chilled shrimp cocktail display (\$6 supplement)

Chef's Selection of Four Classic Passed Hors d'oeuvres
Seasonal Fresh Fruit *vanilla yogurt dip*
Artisan Cheese Display *assorted crackers*
Vegetable Crudités *hummus, buttermilk dip*
Assorted Tea Sandwiches *cucumber & herb cheese | chicken salad | egg salad | tuna salad*
Fresh Baked Sweets *assorted cookies | brownies | almond macaroons*
Iced Tea, Lemonade, Coffee, Tea Station

ELEGANT RECEPTION

\$38.50 / person

Enhance with Chilled Shrimp Cocktail Display (\$6 supplement)

Chef's Selection of Four Classic Passed Hors d'oeuvres
Seasonal Fresh Fruit *vanilla yogurt dip*
Artisan Cheese Display *assorted crackers*
Vegetable Crudités *hummus, buttermilk dip*
Assorted Tea Sandwiches *cucumber and herb cheese | chicken salad | egg salad | tuna salad*
Michigan Salad *grilled chicken breast*
Chilled Sliced Beef Tenderloin Platter *rolls, assorted sauces*
Fresh Baked Sweets *assorted cookies | brownies | almond macaroons*
Iced Tea, Lemonade, Coffee, Tea Station

ADDITIONAL SERVICE OFFERINGS

Country Club of Detroit will assist with details such as:

- Overseeing bar services if requested
- Arrangement of a remembrance photo area
- Selection of appropriate music
- Provide audio visual needs including microphone, sound system, screen and projector

Reception



COCKTAIL HOUR

Butler Passed Hors d'oeuvres are planned for a one hour reception prior to your meal. Prices will be adjusted for longer receptions.

BUTLER PASSED HORS D'OEUVRES

Chef's Selection of Five Hot and Cold Passed Hors d'oeuvres
Enhanced with Chilled Shrimp Cocktail

\$16.50 / person

\$19.50 / person

RECEPTION DISPLAYS

*Reception Displays are planned for a two hour period. Prices will be adjusted for longer receptions.
25 person minimum required. A \$100 fee applies for groups less than 25.*

CLASSIC COCKTAIL RECEPTION

Chef's Selection of Five Passed Hors d'oeuvres
Seasonal Fresh Fruit *vanilla yogurt dip*
Artisan Cheese Display *assorted crackers*
Vegetable Crudités *hummus, buttermilk dip*
Assorted Bar Snacks

\$28 / person

\$34 / person with shrimp display

DELUXE PARTY RECEPTION

Chef's Selection of Five Passed Hors d'oeuvres
Ice Packed Shrimp Cocktail *lemon, cocktail sauce (3 pieces / person)*
Artisan Charcuterie *olives, pickled vegetables, mustards, country bread*
Domestic & Imported Cheese Display *assorted crackers*
Grilled Vegetable & Crudités Display *hummus, buttermilk dip*
Fresh Berry Bar *chantilly cream*
Assorted Bar Snacks

\$40 / person

\$48 / person with chilled tenderloin

INDIVIDUAL DISPLAYS

ARTISAN CHARCUTERIE & CHEESE DISPLAY

assorted artisan cheeses and charcuteries, olives, pickled vegetables, mustard, crackers, country bread

\$13 / person

CHILLED ROAST TENDERLOIN PLATTER

grilled artichokes, roasted peppers, charred green onion, caper berries, pickled peppers, cornichons
horseradish sauce, dijon mustard, split rolls

\$18 / person

SMOKED FISH PLATTER

hot and cold smoked salmon, house smoked whitefish, classical garnishes, crostini's

\$13 / person

CHEESE DISPLAY

assorted domestic and imported cheeses, crackers, fruit garnishes

\$8 / person

VEGETABLE CRUDITÉS

assorted raw seasonal vegetables, hummus, buttermilk dip

\$7 / person

GRILLED VEGETABLE PLATTER

assorted grilled seasonal vegetables, hummus

\$8 / person

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Reception



CARVING STATION ENHANCEMENTS

Station enhancements are designed to be used as accompaniments to one of the reception displays. If a multiple stations dine around, we suggest selection 4 - 5 stations of variety. A \$100 fee applies for each attendant and a 25 person minimum required, \$100 fee for groups less than 25.

CHAR-ROASTED TENDERLOIN OF BEEF béarnaise sauce, horseradish sauce, whole grain mustard, split rolls	\$19 / person
ROAST USDA PRIME BEEF STRIP LOIN black pepper rosemary rub, au jus, horseradish sauce, dijon mustard, split rolls	\$16 / person
HERBS DE PROVENCE RUBBED NEW ZEALAND LAMB RACK mint béarnaise sauce, apple mostarda, dijon mustard	\$18 / person
SAGE ROASTED TURKEY BREAST cranberry compote, turkey velouté, dijon mustard, split rolls	\$10 / person
PROSCUITTO & SAGE WRAPPED PORK TENDERLOIN apple compote, sweet mustard, honey mustard brussels sprout slaw	\$12 / person

ACTION STATION ENHANCEMENTS

Station enhancements are designed to be used as accompaniments to one of the reception displays. For a multiple station dine around, we suggest selection 4 - 5 stations of variety. A \$100 fee applies for each attendant and a 25 person minimum required, \$100 fee for groups less than 25.

CAESAR SALAD STATION tossed caesar salad, mustard grilled chicken skewer, parmesan, croutons, anchovies, marinated tomatoes	(Chef Attendant Optional)	\$11 / person
SCALLOP & SAUSAGE GNOCCHI peppers, onions, mushroom, tomato fondue, pecorino, garlic grilled ciabatta bread	(Chef Attendant Required)	\$14 / person
PASTA DUET STATION Rigatoni Bolognese beef, veal & pork ragout, san marzano tomato, parmesan, garlic bread Shrimp & Farfalle Alfredo classic cream sauce, garlic butter shrimp, parsley	(Chef Attendant Required)	\$14 / person
BUILD YOUR OWN PASTA STATION penne & farfalle pastas marinara & alfredo sauces grilled chicken, shrimp, italian sausage broccoli, tomatoes, peas, mushrooms, spinach, parmesan	(Chef Attendant Required)	\$15 / person
PAD THAI^{GF} rice noodles, chicken, bean sprouts, scallion, carrot, shiitake mushroom, egg, cilantro, peanuts, lime	(Chef Attendant Required)	\$13 / person
CRAB CAKE STATION roasted pepper coulis, fennel remoulade, lemon herb salad	(Chef Attendant Required)	\$15 / person
SHRIMP & GRITS^{GF} sautéed cajun shrimp, creamy grits, louisiana bbq	(Chef Attendant Required)	\$14 / person
SHORT RIB & SEARED SEA SCALLOP^{GF} smokey potato puree, roasted tomatoes, pea tendrils	(Chef Attendant Required)	\$15 / person

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Reception



DISPLAY STATION ENHANCEMENTS

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MASHED POTATO BAR	(Chef Attendant Optional)	\$11 / person
creamy whipped potatoes, country red skins, sour cream, chives, bacon bits, cheddar, mushroom ragout		
RISOTTO BAR	(Chef Attendant Optional)	\$12 / person
mushroom, leek, smoked parmesan saffron, shrimp, asparagus tomato, basil, roasted garlic, parmesan		
MACARONI SHELLS & CHEESE BAR	(Chef Attendant Optional)	\$12 / person
creamy shells & cheese, bacon, blackened shrimp, mushrooms, roasted peppers, green onion, toasted panko		
DESIGN YOUR OWN RAW BAR	(Chef Attendant Optional)	market price / person
gulf shrimp, east & west coast oysters, snow crab claws, king crab legs, poached lobster tails, clams casino, oyster Rockefeller white wine steamed mussels, cocktail sauce, lemon, tabasco, joe's crab mustard, louie dressing		

GLOBAL THEME ENHANCEMENTS

Station enhancements are designed to be used as accompaniments to one of the reception displays. For a multiple station dine around, we suggest selection 4 - 5 stations of variety. A \$100 fee applies for each attendant and a 25 person minimum required, \$100 fee for groups less than 25.

AMERICAN BBQ STATION	(Chef Attendant Optional)	\$14 / person
pulled pork, beef brisket, beer brat bites, coleslaw, jalapeno cheddar buttermilk biscuits		
STREET TACO STATION	(Chef Attendant Optional)	\$13 / person
select two: grilled chicken, stewed chicken, carnitas, grilled steak rice, stewed black beans, shredded lettuce, olives, jalapeños, limes, sour cream pico de gallo, guacamole, queso fresco, salsa roja, salsa verde		
MEDITERRANEAN STATION	(Chef Attendant Optional)	\$14 / person
kofta meatballs, shish tawook, falafel, hummus, tzatziki, lettuce, tomato, pita, fattoush, mediterranean beet salad		
SUSHI DISPLAY	(Chef Attendant Optional)	\$14 / person
california rolls, spicy tuna & sesame roll, shrimp cucumber rolls, vegetable maki, soy sauce, wasabi, pickled ginger		
SPANISH TAPAS	(Chef Attendant Optional)	\$15 / person
paella valenciana, manchego, seranno, olives, marinated mussels, potato tortilla, chicken rice croquettes		

RECEPTION FAVORITES

Available as a passed hors d'oeuvres option or as a plattered addition to a reception station.

ASSORTED TEA SANDWICHES		
Chicken Salad <i>white bread</i>		\$30 / dz.
Tuna Salad <i>wheat bread</i>		\$30 / dz.
Egg Salad <i>rye bread</i>		\$30 / dz.
Deviled Ham <i>white bread</i>		\$30 / dz.
Herb Cheese & Cucumber <i>pumpernickel bread</i>		\$30 / dz.
Smoked Salmon & Chive Cream Cheese <i>pumpernickel bread</i>		\$36 / dz.
DEVILED EGGS		
Traditional		\$24 / dz.
Bacon & Black Pepper		\$30 / dz.
Smoked Salmon & Chive		\$36 / dz.
Crab & Old Bay		\$48 / dz.

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Hors d'oeuvres



GARDEN

French Onion Toast <i>thyme, gruyere</i>	\$30 / dz.
Crispy Artichoke <i>lemon aioli, parsley</i>	\$30 / dz.
Cheese Puff Toast Round	\$24 / dz.
Stuffed Cherry Tomato ^{GF} <i>truffle chevre mousse, parmesan crisp</i>	\$36 / dz.
Vegetable Spring Rolls <i>sweet and sour dipping sauce</i>	\$30 / dz.
Mozzarella Arancini <i>tomato jam, crispy basil</i>	\$30 / dz.
Prosciutto Melon Skewers ^{GF}	\$24 / dz.
Grilled Cheese Finger Sandwich <i>tomato jam</i>	\$30 / dz.
Caprese "Sandwich" Skewer ^{GF} <i>cherry tomato, mozzarella, basil, olive oil, balsamic</i>	\$24 / dz.
Roasted Carrot Lollipop ^{GF, Vegan} <i>hummus, everything spice, parsley</i>	\$30 / dz.
Vichyssoise Shooter ^{GF} <i>chilled potato leek soup, chives</i>	\$24 / dz.

SEA

Smoked Trout Canapé <i>horseradish cream cheese, cucumber caper relish, dill</i>	\$36 / dz.
Lobster Medallion Canapé <i>lemon truffle aioli, celery</i>	\$48 / dz.
Maine Lobster Profiteroles <i>lobster salad, savory gougere</i>	\$42 / dz.
Crab Cake Fritter <i>saffron aioli, roasted pepper jam</i>	\$36 / dz.
Crab & Avocado Club Canapé <i>tomato, bacon, avocado mousse</i>	\$42 / dz.
Tuna Tartare <i>crispy wonton, wasabi aioli, wakame, tobiko</i>	\$36 / dz.
Spanish Charred Tuna ^{GF} <i>saffron aioli, tomato olive relish, green onion</i>	\$36 / dz.
Smoked Salmon & Dill Canapé <i>pumpnickel, chive cream cheese, caper</i>	\$36 / dz.
Escargot Vol au Vent <i>mushroom duxelles, garlic, parsley butter</i>	\$36 / dz.

LAND

Chicken Confit Croquette <i>hot honey</i>	\$36 / dz.
Sesame Chicken Strips <i>orange - ginger dipping sauce</i>	\$24 / dz.
Chicken Tostada ^{GF} <i>avocado, pico de gallo</i>	\$36 / dz.
Spanish Tapas Skewer <i>olive, serrano ham, manchego cheese, piquillo pepper</i>	\$30 / dz.
Bacon Wrapped Water Chestnut ^{GF} <i>bbq glaze</i>	\$24 / dz.
BLT Canapé <i>bacon mayonnaise, lettuce, tomato</i>	\$30 / dz.
Candied Bacon ^{GF}	\$24 / dz.
Pot Sticker <i>pork, scallion, soy dipping sauce</i>	\$30 / dz.
Petite Quiche Lorraine <i>ham, bacon, onion, gruyere</i>	\$30 / dz.
Franks in a Blanket <i>dijon mustard</i>	\$30 / dz.
"Cocktail" Cheeseburger <i>ketchup, mustard, pickle, griddled onions</i>	\$42 / dz.
Tenderloin Canapé <i>mustard aioli, roasted pepper relish, chevre</i>	\$36 / dz.
Mini Reuben Finger Sandwich <i>corned beef, sauerkraut, swiss, 1000 island</i>	\$36 / dz.
Swedish Meatballs <i>caramelized milk gravy</i>	\$30 / dz.
Petite Beef Wellington	\$36 / dz.
Herbs de Provence Lollipop Lamb ^{GF} <i>smoked olive oil, sea salt</i>	\$48 / dz.

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Non-member sponsored events are subject to a mandatory sponsor fee of \$2 per person based on the final event guarantee.

Dinner



COCKTAIL HOUR

Butler Passed Hors d'oeuvres are planned for a one hour reception prior to your meal. Prices will be adjusted for longer receptions.

BUTLER PASSED HORS D'OEUVRES

chef's selection of five hot and cold passed hors d'oeuvres
enhanced with chilled shrimp cocktail

\$16.50 / person

\$19.50 / person

AMUSE BOUCHE

A preset first course to awaken the palate and entertain at the onset of a meal.

TOMATO CONFIT TARTARE ^{GF}

celery, roasted garlic, whipped horseradish cream, parsley, parmesan crisp

\$6 / person

MAUI SHRIMP COCKTAIL ^{GF}

avocado, pineapple cocktail sauce, lime

\$6 / person

PROSCIUTTO ANTIPASTO ^{GF}

humboldt fog goat cheese, fig jam, arugula, balsamic

\$6 / person

SOUPS

SOUP OF THE DAY

\$6 | Demi or Supplement \$4 / person

CHILLED VICHYSOISE

fresh chives

\$5 | Demi or Supplement \$3 / person

LOBSTER BISQUE

lobster meat, chervil, sherry

\$8 | Demi or Supplement \$5 / person

SALADS

CCD GARDEN SALAD

garden lettuces, cucumber, carrot, radish, cherry tomato, red onion, parmesan, ranch, balsamic vinaigrette

\$4 / person

CAESAR SALAD

crispy romaine, radicchio, croutons, parmesan cheese

\$5 / person | \$2.50 supplement

MICHIGAN SALAD

petite lettuces, dried cherries, green apples, raspberries, chevre cheese, walnuts, red onions, raspberry vinaigrette

\$6 / person | \$3 supplement

ROMAINE WEDGE

shaved fennel, grapes, blue cheese, pecan, radish, green goddess dressing

\$6 / person | \$3 supplement

SORBET INTERMEZZO

CHOICE OF:

lemon, mango, raspberry, chef's seasonal

\$3 / person

*Prices are subject to change. All food and beverage costs are subject to a Michigan 6% sales tax and 20% service charge.
Non-member sponsored events are subject to a mandatory sponsor fee of \$2 per person based on the final event guarantee.*

Dinner Entrees



PLATED DINNER ENTREES

All plated dinner entrée selections include a garden salad, fresh baked bread & butter, coffee & tea service. Pecan rolls available for an additional \$1 / person. Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

BEEF

SEARED 8oz ANGUS FILET MIGNON ^{GF} \$50 / person
whipped potatoes, broccolini, roasted baby carrots, mushroom duxelles, marchand de vin

ROASTED TENDERLOIN OF ANGUS BEEF ^{GF} \$50 / person
potato pavé, sautéed spinach, glazed baby carrots, trumpet mushrooms, red wine shallot jus

BRAISED BEEF SHORT RIB ^{GF} \$42 / person
parsnip potato puree, jardinière vegetables, horseradish reduction

12oz USDA PRIME NEW YORK STRIP ^{GF} \$52 / person
cheddar gratin potatoes, grilled asparagus, roasted pepper jam, red wine reduction
14 oz. 21 day dry aged imperial wagyu new york strip steak \$65 / person

FISH

PAN SEARED SCOTTISH SALMON ^{GF} \$42 / person
potato pavé, broccolini, roasted baby carrots, onion soubise, fennel mostarda

SEARED SEABASS ^{GF} \$50 / person
lobster chive whipped potatoes, asparagus, cherry tomato confit, sauce américaine

PERSILLADE CRUSTED WHITEFISH \$38 / person
whipped potatoes, asparagus, leeks, artichokes, tomato, lemon herb beurre blanc

POULTRY

ROSEMARY ROAST BREAST OF CHICKEN ^{GF} \$38 / person
parmesan polenta, artichokes, fava beans, pearl onions, mushrooms, olives, tomato demi

PAN ROAST AMISH CHICKEN BREAST ^{GF} \$38 / person
parsnip potato puree, haricot vert, roasted tomatoes, braised shallots, madeira jus

CHICKEN PICCATA ^{GF} \$36 / person
roasted garlic whipped potatoes, broccolini, baby carrots, capers, parsley, caramelized lemon, white wine jus

LAMB / PORK

ROAST RACK OF AUSTRALIAN LAMB PROVENCE ^{GF} \$50 / person
parmesan crusted polenta, crushed peas, roasted baby carrots, braised pearl onions, syrah reduction
dry aged domestic rack of lamb \$65 / person

ROSEMARY ROAST PORK TENDERLOIN ^{GF} \$36 / person
cheddar scalloped potatoes, roasted vegetables, apple chutney, cider brandy reduction

Prices are subject to change. All food and beverage costs are subject to a Michigan 6% sales tax and 20% service charge. Non-member sponsored events are subject to a mandatory sponsor fee of \$2 per person based on the final event guarantee.

Dinner Entrees



PLATED DINNER ENTREES CONTINUED

All plated dinner entrée selections include a garden salad, fresh baked bread & butter, coffee & tea service. Pecan rolls available for an additional \$1 / person. Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

DUET PLATES

FILET MIGNON & SEARED SALMON ^{GF} whipped potatoes, broccolini, baby carrots, mushroom duxelle, onion soubise fennel mostarda, marchand de vin	\$52 / person
FILET MIGNON & JUMBO GULF SHRIMP SCAMPI ^{GF} chive risotto, broccolini, tomato, caper, basil, garlic butter	\$54 / person
FILET MIGNON & SEA BASS ^{GF} lobster whipped potatoes, asparagus, trumpet mushrooms, red wine shallot jus, sauce américaine	\$58 / person
FILET MIGNON & JUMBO LUMP CRAB CAKE garlic whipped potatoes, haricot vert, red wine shallot jus, saffron aioli, roasted pepper jam	\$58 / person
FILET MIGNON & BUTTER POACHED LOBSTER ^{GF} truffle whipped potatoes, broccolini, baby carrots, shallot jam, port reduction, sauce américaine	\$68 / person
FILET MIGNON & TARRAGON BUTTERED KING CRAB ^{GF} roasted onion dauphinoise potato, asparagus, seasonal wild mushrooms, sauce périgueux	\$68 / person

PASTA | VEGETARIAN

RICOTTA RAVIOLI ^{VEGETARIAN} san marzano tomato fondue, cherry tomato confit, artichokes, pistou, crisp basil, parmesan	\$30 / person
PARISIENNE GNOCCHI ^{VEGETARIAN} onion soubise, woodland mushrooms, peas, lemon brown butter, parmesan	\$30 / person
ROASTED CAULIFLOWER STEAK ^{GF & VEGAN} cauliflower almond quinoa, cherry tomato confit, olive salsa, parsley, lemon	\$30 / person

*Vegetarian: Free of meat, but may contain: dairy, egg or honey

*Vegan: Free of all animal products. Does not contain, meat, dairy, egg or honey

Dinner Buffet



DINNER BUFFETS

One and a half hour buffet service. Service includes coffee & tea service.
25 person minimum requirement. A \$100 fee applies for groups less than 25.

THE "COLT" DINNER BUFFET

artisan bread basket, butter

\$44 / person with two main courses

\$50 / person with three main courses

SALADS *select one*

Garden Greens Salad ^{GF}
Caesar Salad
Michigan Salad ^{GF}

SIDE SALADS *select two*

Fresh Fruit Medley ^{GF}
Tomato & Eggplant Caprese ^{GF}
Mediterranean Quinoa Salad ^{GF}
Beet, Apple & Blue Cheese Salad ^{GF}
Moroccan Roasted Carrot Salad ^{GF}
Citrus & Fennel Salad ^{GF}
Roasted Cauliflower & Almond Salad ^{GF}

STARCHES *select one*

Whipped Potatoes ^{GF}
Thyme & Onion Roasted Potatoes ^{GF}
Basmati Rice Pilaf Jardinière ^{GF}
Parmesan & Leek Risotto ^{GF}

VEGETABLES *select one*

Vegetable Medley ^{GF}
Haricots Vert Amandine ^{GF}
Broccolini ^{GF}
Haricots Vert & Carrots ^{GF}

PASTAS *select one*

Ricotta Ravioli *tomato fondue, cherry tomato confit, pistou, crisp basil, parmesan*
Orecchiette Primavera *garlic parmesan cream, basil*
Rigatoni Peperonata *italian sausage, fire roasted peppers, arrabiata sauce, caper, parsley*

MAINS *select two or three*

Chicken Piccata ^{GF} *caper, lemon, parsley, chicken jus lie*
Chicken Marsala ^{GF} *mushroom, green onion, marsala demi*
Chicken Rockwell ^{GF} *baby artichokes, spinach, tomato, caper, chardonnay cream*
Carved Strip Loin of Angus Beef ^{GF} *rosemary black pepper crust, au jus, horseradish sauce (attendant required)*
Braised Beef Short Rib Boeuf Bourguignon ^{GF} *bacon lardons, mushrooms, pearl onions, roasted carrots*
Seared Salmon ^{GF} *julienne vegetables, chive beurre blanc, fennel mostarda*
Parmesan Panko Crusted Whitefish *cucumber anise slaw, herb beurre blanc*
Maryland Crab Cakes *saffron aioli, pepper jam, arugula (\$5 supplement)*

DESSERT - *select one*

Assorted Cookies & Brownies
Sweet Bites Display *cookies, brownies, almond macaroons, chef's selection of miniature indulgences (\$3 supplement)*
Plated Dessert *(\$2.50 - \$5 supplement)*

Prices are subject to change. All food and beverage costs are subject to a Michigan 6% sales tax and 20% service charge.
Non-member sponsored events are subject to a mandatory sponsor fee of \$2 per person based on the final event guarantee.

Casual Bites



Pick from the buffets below to complete your Bowling or Paddle Party for all occasions. Children are 12 and under.

Ice Tea, Lemonade & Fountain Soda Included

Add Cookies & Brownies to any buffet for an additional \$2 / Person

CHICKEN FINGERS BUFFET *(gluten free popcorn chicken available by request)*

\$16 / adult | \$14 / child

french fries, ranch, bbq dipping sauces, fresh fruit

ALL AMERICAN CHEESEBURGER SLIDERS

\$16 / adult | \$14 / child

mini beef patties, american cheese, ketchup, mustard, pickle, griddled onions, french fries

select one: fresh fruit, garden salad, caesar salad

THIN CRUST PIZZA

\$15 / adult | \$13 / child

cheese pizza, cheese & pepperoni pizza, supreme pizza *bacon, ham, sausage, onions, peppers*

select one: fresh fruit, garden salad, caesar salad

DETROIT CONEY STATION

\$15 / adult | \$13 / child

angus beef hot dogs, french fries, detroit style chili, cheese sauce, ketchup, mustard, onions, relish

select one: fresh fruit, garden salad, caesar salad

TAQUERIA CCD

\$18 / adult | \$15 / child

select two: grilled chicken, stewed chicken, ground beef, carnitas, grilled vegetables

rice, stewed black beans, shredded lettuce, olives, jalapeños, sour cream, pico de gallo, guacamole, queso fresco

salsa roja, limes, flour tortillas, street corn tortillas, corn chips, garden lettuce basket, chipotle ranch dressing

LITTLE ITALY

\$18 / adult | \$15 / child

chicken parmesan, penne with meat sauce, farfalle alfredo, parmesan cheese, garlic bread

select one: fresh fruit, garden salad, caesar salad

COUNTRY CLUB SOUP & CHILI BAR

\$16 / adult | \$14 / child

hearty chicken noodle, CCD chili, sour cream, cheddar cheese, diced onions, crackers, baguette bread

select one: fresh fruit, garden salad, caesar salad

SOUP, SALAD & SANDWICH

\$19 / adult | \$17 / child

soup du jour, CCD chili bar, tenderloin sliders, petite chicken salad croissants, club chips

select one: fresh fruit, garden salad, caesar salad

PICK TWO PACKAGE:

\$19 / adult | \$17 / child

MAINS *select two*

Chicken Fingers *ranch, bbq dipping sauces*

Cheeseburger Sliders

Pizza: Cheese Pizza, Cheese & Pepperoni Pizza

Pasta Buffet *parmesan cheese, garlic bread*

select two: *macaroni & cheese | penne & meat sauce | farfalle alfredo*

SIDES: *select two*

french fries | fresh fruit | garden salad | caesar salad

ADDITIONAL FEES

Please contact Joe Conflitti the Bowling Director to reserve the Bowling Center.

Please contact the Catering Department to reserve the Racquets Pavilion & Courts for your private party.

Additional fees apply for bowling lane and pavilion rental.

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Non-member sponsored events are subject to a mandatory sponsor fee of \$2 per person based on the final event guarantee.

Desserts



ICE CREAM

SANDER'S HOT FUDGE SUNDAE ^{GF} vanilla ice cream, sander's hot fudge, whipped cream, cherry	\$5.75 / person
SORBET TRIO WITH ALMOND MACAROON ^{GF} lemon, raspberry, mango	\$5.25 / person
SANDER'S HOT FUDGE CREAM PUFF vanilla ice cream, cream puff, sander's hot fudge, whipped cream, cherry	\$6.25 / person
SELECTIONS OF RAY'S ICE CREAM OR SORBET ^{GF} french vanilla chocolate peppermint stick cinnamon coffee lemon sorbet raspberry sorbet	\$4.75 / person
FUDGE BROWNIE SUNDAE vanilla ice cream, hot fudge, whipped cream, cherry	\$6.75 / person

PLATED DESSERTS

DECADANCE DEVIL'S FOOD TORTE devil's food cake, dark chocolate espresso mousse, dark chocolate ganache, vanilla ice cream	\$7.25 / person
TIRAMISU lady fingers, mascarpone, espresso, coco powder	\$6.50 / person
LEMON MERINGUE TARTLET vanilla short dough, lemon curd, toasted meringue, seasonal berries	\$7 / person
VANILLA BEAN CRÈME BRÛLÉE ^{GF} fresh berries, almond macaroon	\$6.50 / person

MINI INDUGENCE FAVORITES

Available as a plated option, platter service per table or buffet service

BUMPY CAKE	MILK CHOCOLATE MOUSSE ^{GF}
CHEESECAKE	CARROT CAKE
CRÈME BRÛLÉE ^{GF}	BERRIES & VANILLA CREAM ^{GF}

\$4 each

PLATTER SERVICE

ASSORTED COOKIE PLATTER chocolate chunk, oatmeal raisin, peanut butter	\$18 / dozen
PETITE PASTRY PLATTER fresh fruit tartlet, triple chocolate mouse cup ^{GF} , lemon curd white chocolate cup ^{GF} blueberry topped cheese cake, crème puff, pecan diamond	\$24 / dozen

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Cake Selections



Please allow a minimum of (2) business days for all cake orders. Special flavor or design requests and edible images may require additional time. For All Special Requests, including Specialty Edible Images, Prints, Airbrushing, Figures and Fondant, please speak with the Catering Department or Chef; as additional fees may be applied to meet your request.

ROUND CAKES (3 LAYERS)

Cake Size	Servings	Buttercream	Mousse	Fruit Preserve	Mousse & Fruit	House Specialty Cakes
6"	Up to 8	\$20	\$25	\$22	\$26	\$28
8"	Up to 16	\$30	\$38	\$35	\$40	\$45
10"	Up to 28	\$46	\$52	\$50	\$58	\$65
12"	Up to 55	\$70	\$85	\$80	\$95	\$115

SHEET CAKES (2 LAYERS)

Cake Size	Servings	Buttercream	Mousse	Fruit Preserve	Mousse & Fruit	House Specialty Cakes
1/2 Sheet	Up to 55	\$70	\$85	\$80	\$95	\$115
Full Sheet	Up to 120	\$130	\$155	\$145	\$170	\$185

CAKE FLAVORS

- Devil's Food Chocolate
- Yellow
- Marble

ICING FLAVORS

- Vanilla Buttercream
- Chocolate Buttercream

MOUSSE FILLING FLAVORS

- Dark Chocolate
- White Chocolate
- Raspberry
- Strawberry
- Lemon

FRUIT PRESERVE FILLING FLAVORS

All fruit preserve fillings pair nicely with the mousse fillings listed above.

- Lemon
- Raspberry
- Strawberry

HOUSE SPECIALTY CAKES

CARROT CAKE (available in 6", 8", 10" round sizes only)

(3) layers nut-free carrot cake, cream cheese frosting, toasted walnut (available by request)

BANANA CAKE (available in 6", 8", 10" round sizes only)

(2) layers nut-free banana cake, cream cheese frosting, dark chocolate ganache glaze

"BUMPY" CAKE (available in 6", 8", 10" round sizes only)

(3) layers devil's food cake, vanilla buttercream "bumps", dark chocolate ganache

ICE CREAM CAKE (available in 6", 8", 10" round sizes only)

(1) layer fudge brownie, up to (2) flavors of ice cream, buttercream frosting

Beverages



3-HOUR BAR PACKAGE

CCD reserves the right to refuse serving at any point during the event.
75 person minimum. An extra hour add on to bar is \$4.00 per person.

STANDARD

\$30 / person

Wheatley Vodka
Bombay Gin
Bacardi Rum
Corazon Silver Tequila
Dewar's Scotch
Canadian Club Whiskey
Jim Beam Bourbon / Jim Beam Rye
Miller Lite / Labatt Light / Stella Artois / Atwater Dirty Blonde / Buckler NA
CCD Standard Wines

PREMIUM

\$37 / person

Tito's Vodka / Ketel One Vodka
Tanqueray Gin
Corazon Reposado Tequila
Captain Morgan / Mt. Gay / Myer's Rum
Jack Daniels
Buffalo Trace Bourbon / Bulleit Rye
Johnny Walker Red Scotch
Southern Comfort
Baileys Irish Cream
Kahlua
Miller Lite / Labatt Light / Stella Artois / Atwater Dirty Blonde / Bell's Two Hearted Ale / Buckler NA
CCD Premium Wines

SUPER PREMIUM

\$40 / person

Grey Goose Vodka
Hendricks Gin
Casamigos Reposada Tequila
Diplomatico Rum
Johnny Walker Black / Glenlivet 12-yr Single Malt Scotch
Crown Royal
Woodford Reserve
Baileys Irish Cream
Kahlua
Cointreau
Miller Lite / Labatt Light / Stella Artois / Atwater Dirty Blonde / Bell's Two Hearted Ale / Buckler NA
CCD Super Premium Wines

Prices are subject to change. All food and beverage costs are subject to a Michigan 6% sales tax and 20% service charge.
Non-member sponsored events are subject to a mandatory sponsor fee of \$2 per person based on the final event guarantee.

Wine Selections



If specialty wines are requested for an event, they must be purchased by the case.

CHAMPAGNE & SPARKLING WINE

ARTE LATINO <i>Cava Brut</i>	\$30 / bottle
JEIO <i>Prosecco</i>	\$38 / bottle
CHARLES ELLNER "CARTE BLANCHE" <i>Brut Champagne</i>	\$50 / bottle
BERLUCCHI BRUT ROSE <i>Franciacorta</i>	\$50 / bottle

STANDARD WINE

COLUMBIA CREST <i>Cabernet Sauvignon</i>	\$30 / bottle
DELOACH <i>Pinot Noir</i>	
DELOACH <i>Chardonnay</i>	
13 CELSIUS <i>Sauvignon Blanc</i>	

PREMIUM WINE

DECOY <i>Cabernet Sauvignon</i>	\$40 / bottle
MEIOMI <i>Pinot Noir</i>	
NEWTON 'SKYSIDE' <i>Chardonnay</i>	
EMMOLO (BY CAYMUS) <i>Sauvignon Blanc</i>	

SUPER PREMIUM WINE

FRANCISCAN <i>Cabernet Sauvignon</i>	\$50 / bottle
BELLE GLOS 'CLARK & TELEPHONE' <i>Pinot Noir</i>	
DOMAINE DROUHIN-VAUDON CHABLIS <i>Chardonnay</i>	
GROTH <i>Sauvignon Blanc</i>	

Beverage Selections



DOMESTIC & IMPORTED BEERS / SELTZERS

\$4 / each

Miller Lite
Labatt Light
Stella Artois
Atwater Dirty Blonde
Bell's Two Hearted Ale
Buckler NA
High Noon Seltzer (\$5.50 each)

STANDARD LIQUORS

\$8 / drink

Wheatley Vodka
Bombay Gin
Bacardi Rum
Corazon Silver Tequila
Dewar's Scotch
Canadian Club Whiskey
Jim Beam Bourbon / Jim Beam Rye

PREMIUM LIQUORS

\$10 / drink

Tito's Vodka / Ketel One Vodka
Tanqueray Gin
Corazon Reposado Tequila
Captain Morgan / Mt. Gay / Myer's Rum
Jack Daniels
Buffalo Trace Bourbon / Bulleit Rye
Johnny Walker Red Scotch
Southern Comfort
Baileys Irish Cream
Kahlua

SUPER PREMIUM LIQUORS

\$11 / drink

Grey Goose Vodka
Hendricks Gin
Casamigos Reposada Tequila
Diplomatico Rum
Johnny Walker Black / Glenlivet 12-yr Single Malt Scotch
Crown Royal
Woodford Reserve
Baileys Irish Cream
Kahlua
Cointreau

Catering Policies



A. MEMBER USE

Members may arrange with the Catering Director for personal use of banquet facilities. A room rental charge will not apply to meetings or events with food and beverage orders that are equivalent to two times the room rental for that designated room. Events over 25 people with no food and beverage require a room rental fee. A member must be and remain in good standing to book or sponsor a function.

*Members may make reservations for a private function 24 months prior to the requested date of the event.

B. SPONSORED USE BY NON-MEMBERS

By arrangement with the Catering Director, members may sponsor the use of banquet facilities for a non-member for which there will be a room fee and a mandatory sponsor fee of \$2 per person based on the final event guarantee. All bookings for sponsored events must be made by the sponsoring member. In sponsoring a function, the member assumes full responsibility for the conduct of guests, compliance with Club rules, and any debt or damage incurred to the Club. Sponsored events require a written letter of request that may be subject to Board approval. The sponsoring member will be responsible for payment should the Club be unable to come to a resolution with the non-member. The sponsoring member must be in attendance at the event.

*Sponsored events may make reservations for a function 18 months prior to the requested date of the event.

C. ROOM RENTAL AND CAPACITIES

A Room Rental fee will be charged for all sponsored functions occurring at the Club according to the following table:

<u>Room</u>	<u>Room Rental</u>	<u>Capacity</u>
Great Hall:	\$1,000	200
Balcony:	(with Great Hall)	40
French Room:	\$500	100
St. Claire Room:	\$500	80
Terrace Room:	\$300	40
Governor's Room:	\$100	30
Centennial Room:	\$100	24
Library:	\$100	15
Racquet Pavilion:	\$250	35
Main Dining Room: (food & beverage minimum applies)	\$1,000	100
Grille Room: (food & beverage minimum applies)	\$500	80
Wedding Ceremony Fee: (Fee applies to all member & sponsored weddings)	\$500	

*Room capacities may be less based on table size selected, dance floors or soft seating areas.

D. FOOD AND BEVERAGE MINIMUMS

In accordance with Club policy, the Main Dining Room, Porch and Grille Room will be available to our membership for food service according to regular dining hours. If you are interested in reserving the entire Club, including the Main Dining Room, or the Grille Room a food and beverage minimum will apply. For the Entire Clubhouse including the Main Dining Room either a guarantee of 350 people need to be in attendance at the event or a \$100 per person charge will be applied to meet the 350 person minimum. For the Grille Room a \$3,000 food and beverage minimum is required. Utilization of the entire Clubhouse is also subject to Board of Governors approval.

E. DEPOSITS AND PAYMENTS

Deposits are required for all non-member functions. Deposits are equivalent to the room rental charge for a non-member and will be established by the Catering Director on a case by case basis and outlined in the contract. The deposit will be applied to the final invoice upon completion of the event. Initial Deposit is non-refundable.

For all sponsored functions, the estimated total bill is due one week prior to the event. Any remaining balance must be paid within 14 days of receipt of bill. A 1.5% penalty will be assessed on past due accounts.

Catering Policies (cont.)



F. DRESS CODE

Proper attire, as established by the House Committee and the Board of Governors, shall be required on Club premises at all times. Attire includes:

Formal Attire:	Men: Business Suit, Sports Coat and Tie Women: Dresses, Skirts, Dress Slacks
Dressy Casual:	Men: Collared Shirt and Sport Jacket Women: Appropriate Attire
Casual:	Golf Attire (including Collared Shirt), Slacks, or Bermuda Length Shorts No Denim or Cargo Shorts are Permitted

G. DECORATIONS AND ENTERTAINMENT

The placement and removal of decorations and all entertainment arrangements for private functions must be coordinated in advance with the Catering Director. Please see the "Guidelines for Vendors" Document provided by the Catering Department.

H. ADVERTISEMENT

There shall be no public advertising, public notices, promotions or coverage in any media (newspaper, radio, television or general circulation publications) of any event to be conducted at the Club without the express written permission of the Board of Governors. Any violations of this rule will result in the immediate cancellation of the function.

I. FOOD AND BEVERAGE ARRANGEMENTS

ALL food and beverage must be provided by Country Club of Detroit, and will be consumed within the time frame of the event as stated on the banquet event order. Exceptions may be made for wedding or other specialty cakes (\$2 per person cake cutting fee will apply). If for special circumstances, specialty foods are required, the Club will procure them for the event. All details regarding the event with the exception of the final guest count (timeline, room set up, and food & beverage requirements) must be finalized with the Catering Director one month prior to the event. Prices for food and beverage are subject to change until one month before your event.

Alcoholic beverages, if desired, must be supplied by Country Club of Detroit. Country Club of Detroit operates in strict accordance with state regulations and the MLCC. Country Club of Detroit staff will not serve alcohol to anyone under the age of 21 and will restrict serving alcoholic beverages in the event of excessive consumption.

J. CHOICE OF MENUS AND FEES

If you opt to offer your guests a choice between two or three separate entrees in advance of the event the following fees and policies will apply:

- \$2.00 per person fee will be assessed (an additional \$1.00 applies for each selection over three).
- Host is required to provide place cards for each person indicating the entrée they have selected.
- The final guaranteed number of each entrée is required one (1) week in advance of the event.

If you opt to offer your guest a choice between two or three entrees without a count guarantee prior to the event the following fees and policies will apply:

- \$5.00 per person fee will be assessed
- Group must be less than 25 people

K. GUARANTEES

To ensure service standards for all functions (both member and non-member), an expected guest count must be given to the Catering Office ten (10) days prior to the event, and a final guarantee must be given three (3) business days prior to the event. The guarantee or actual guest count, whichever is higher, will be used for billing purposes. All events with a choice of entrée selections are required to give a detailed entrée selection count one (1) week prior to the event.

L. TAX EXEMPTION

Sales-tax-exempt groups must sign a certificate noting tax exempt number and signature of organization representative with all proper information and provide to the Country Club of Detroit prior to the function.

Catering Policies (cont.)



M. CANCELLATION

The following cancellation fees apply to all private events booked:

- Advanced deposits are non-refundable.
- Events cancelled within (48) hours of the event will be subject to cancellation charges equaling 100% of anticipated event revenue.
- Events cancelled within 3-7 business days of the event date will be subject to cancellation charges equaling 75% of the anticipated event revenue.
- Events cancelled within 8-45 business days of the event date will be subject to cancellation charges equaling 50% of anticipated event revenue.
- Events cancelled 45-90 days prior to the event date will be subject to cancellation charges equaling 30% of anticipated event revenue.

Members registered for official club functions are subject to the following cancellation charges:

- Reservations cancelled within 48 hours of the event start will result in full event charge.

N. DAMAGE TO CLUB

All repair work resulting from damage to the Club property will be completed by person or firms selected and supervised by the Club. Members will be required to pay for any damage to Club property. Members are at all time responsible for the actions of their guests or any organization that they have sponsored for use of the Club facilities. The use of nails, staples or other devices to affix decorations in any part of the Clubhouse is specifically prohibited.

O. PERSONAL ARTICLES

Country Club of Detroit will not assume any responsibility for any loss or damage of any merchandise or articles left at the Club prior to, during, or following any function.

P. ENTERTAINERS

Functions engaging entertainment should use discretion with respect to loud music or behavior that may be objectionable to other Club guests. Management reserves the right to exercise the final authority over bands, DJs, musicians and other entertainment, whether they are engaged by the Member/sponsored or through the Club. The Club will request entertainers to reduce their volume should the noise level be objectionable. Entertainers are not permitted to invite guests into the Club without management permission.

Q. INCLEMENT WEATHER

The Club reserves the right to make the final decision to move an outdoor function inside during inclement weather, or based upon impending inclement weather, as predicted by the National Weather forecast. Parties will be moved due to wind, rain, cold or lightning storms. The decision to move such parties will be made at a minimum of four hours prior to the event or at the discretion of the Catering Director. Members/sponsors will be notified of the decision to the fullest extent possible.

R. VALET

Valet service is required for every function.

Rates are as follows during regular Club hours:

- 30-100 guests-\$100.00
- 100-150 guests-\$200.00
- 150-200 guests-\$300.00
- For events over 200 guests rates will increase \$50 per 50 guests

**Valet charges are for service only and do not include gratuity. Gratuities are the responsibility of the individual guests.*

** Private events held on days the Club is closed will be subject to additional fees based on the size of the group.*

S. COAT ROOM ATTENDANT

From November 1st through April 1st, the Club requires a coat check for functions exceeding 50 persons. The rate is a minimum of \$75 for four hours, \$20 per each additional hour.

T. ADDITIONAL STAFFING

Additional bartenders and/or wait staff may be requested to service your guests at \$125 per additional staff.

Vendor Policies



The following guidelines and rules are proposed to enhance the understanding and working relationship between our independent vendors and the Club.

- Access to rooms may be limited due to other functions. Please verify the availability and scheduled access time prior to your function. Rooms will be available for decorating 2 hours prior to the function unless other arrangements are made directly with the Catering Director. All vendors are required to contact the Catering Director to arrange for set up and pick up times. These times must be strictly adhered to due to other events happening at the Club.
- CCD is not responsible for any lost or damaged equipment.
- Vendor certificate of insurance must be made available to the Catering Director upon request.
- Club decorations are to be removed and replaced by Club staff only. If any change in décor is desired, please make arrangements in advance or speak with the manager on duty during set up.
- We request florists to be considerate in cleaning up any mess made during set up. The staff can provide florists with appropriate cleaning equipment. There may be an additional "clean up charge" to the host if extra services are required due to improper care taken by the florist or decorator.
- The Club prohibits using any adhesive or nails on any surface. Wiring to existing facilities is allowed.
- Our first obligation is to our members. Please be considerate when parking vehicles or using the front entrance. Also please clean up any work related messes. The Club is continually on display and being shown to guests by proud members.
- We request that you inform your vendors of the Club's dress code.
- Alcoholic beverage service is not permitted for entertainers, photographers and other outside vendors.
- Any bands playing outside must end by 12:00 a.m. per city ordinance.

Spring Feature

MARCH – JUNE

HORS D' OEUVRES

Stuffed Strawberry <i>lemon, ricotta, basil, black pepper</i>	\$30 / dz.
Goat Cheese & Olive Tapenade Canapé <i>asparagus</i>	\$30 / dz.
Artichoke Bruschetta <i>fava bean hummus, artichoke, tomato confit, pecorino</i>	\$30 / dz.
Shrimp Scampi Toast <i>chili garlic butter shrimp, pesto toast, four cheese blend</i>	\$36 / dz.
Lobster Quesadilla <i>chihuahua cheese, scallion</i>	\$42 / dz.
Smoked Salmon Wrapped Asparagus <i>boursin cheese</i>	\$36 / dz.
Pecan Crusted Chicken Skewer <i>bourbon honey mustard</i>	\$30 / dz.
Spicy Beef Rolls <i>crispy vegetables, spicy mayonnaise</i>	\$36 / dz.
Lamb Meatballs <i>parsley - mint pesto</i>	\$36 / dz.
Cocktail Short Rib Sandwiches <i>tomato jam</i>	\$42 / dz.

SOUPS

POTATO, LEEK & ASPARAGUS parmesan buttered croutons	\$6 Demi or Supplement \$4 / person
MUSHROOM BARLEY savory vegetables, mushrooms, barley	\$6 Demi or Supplement \$4 / person
CHILLED SPRING PEA ^{GF} mint, lemon zest, prosciutto crumble	\$6 Demi or Supplement \$4 / person

SEASONAL SALADS

STRAWBERRY & BEET SALAD spinach, frisée, endive, pistachio, goat cheese crostini, red onion, basil white balsamic vinaigrette	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
SNAP PEA SALAD ^{GF} arugula blend, radish, pecorino, cherry tomato, baby cucumber, chive, mint, lemon vinaigrette	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
MELON & PROSCIUTTO SALAD frisée, radicchio, endive, pecorino, pistachio, white balsamic vinaigrette	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
SPRING COBB SALAD ^{GF} asparagus, spring radish, pecorino, pancetta, cherry tomato, avocado, hardboiled egg, green goddess dressing	\$18 / entrée, with chicken \$22

Prices are subject to change. All food and beverage costs are subject to a Michigan 6% sales tax and 20% service charge.
Non-member sponsored events are subject to a mandatory sponsor fee of \$2 per person based on the final event guarantee.



LIGHT LUNCH ENTREES

All plated lunch selections include fresh baked pecan rolls, bread & butter, coffee & tea service.
Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

HAM, GRUYERE & ASPARAGUS CREPES \$25 / per person
butternut squash, caramelized apple, prosciutto, sage *accompanied by a garden salad*

GREEK CHICKEN SOUVLAKI ^{GF} \$22 / person
grilled romaine, hummus, olives, cucumber tzatziki, beets, marinated tomato, quinoa salad, roasted lemon

CHILLED SOBA NOODLE BOWL 18 / person | with chicken \$22 | with salmon \$28
snap peas, rainbow carrots, broccoli, scallion, cucumber, shaved lettuce, sesame ponzu dressing

PLATED ENTREES

All plated dinner entrée selections include a garden salad, fresh baked bread & butter, coffee & tea service. Pecan rolls available for an additional \$1 / person.
Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

SWEET PEA GNOCCHI \$25 lunch / \$30 dinner
pea velouté, shaved radish, lemon gremolata, mint, parmesan

PORCINI MUSHROOM RISOTTO ^{GF} \$25 lunch / \$30 dinner
woodland mushrooms, asparagus, leeks, smoked parmesan, pea shoots

ROAST ASPARAGUS ^{GF & VEGAN} \$25 lunch / \$30 dinner
tofu teriyaki, sesame rice dumplings, shitake mushrooms, scallion, orange miso dressing

TARRAGON ROAST CHICKEN BREAST ^{GF} \$28 lunch / \$38 dinner
chicken confit, roasted garlic, crushed golden potatoes, morel mushrooms, fava beans, tarragon

LEMON PERSILLADE CRUSTED SALMON \$32 lunch / \$42 dinner
acini de pepe & shrimp ragout, baby spinach, tomato, artichokes, fennel mustarda

SEARED GROUPER ^{GF} \$36 lunch / \$46 dinner
lemon risotto croquettes, cauliflower puree, pancetta crisp, broccolini, buttered radish

FILET MIGNON AU POIVRE ^{GF} \$40 lunch / \$50 dinner
gouda & caramelized onion dauphinoise potato, asparagus, morel mushroom, cognac cream

HARISSA ROAST LEG OF LAMB ^{GF} \$36 lunch / \$46 dinner
roasted garlic jus, spring bean cassoulet, tomato confit, persillade



MINI DESSERT INDULGENCES

LEMON CHIFFON PARFAIT sponge cake, lemon mousse, lemon curd, blueberry	\$4 /each
CHOCOLATE HAZELNUT chocolate cake, chocolate mousse, hazelnut crunch, caramel	\$4 /each
STRAWBERRY RHUBARB CRISP ^{GF} cinnamon cream	\$4 /each

PLATED DESSERTS

LEMON CHIFFON CAKE lemon mousse, lemon curd, blueberry	\$6.50 /person
STRAWBERRY ANGEL FOOD CAKE grand marnier soaked strawberries, vanilla ice cream	\$6 /person
CHOCOLATE HAZELNUT ROYAL chocolate mousse, caramel, hazelnut feuilletine, raspberry	\$7.25 /person
BLUEBERRY COBBLER vanilla ice cream, bourbon butter sauce	\$6.50 /person
STRAWBERRY RHUBARB CRISP ^{GF} cinnamon ice cream, caramel sauce	\$6.50 /person

Summer Feature

JULY – SEPTEMBER

HORS D' OEUVRES

Watermelon & Feta Cube ^{GF} <i>feta, mint, olive oil</i>	\$24 / dz.
Tomato Bruschetta <i>grilled garlic bread, tomato basil salad, parmesan</i>	\$24 / dz.
Elotes Croquettes <i>chili honey, queso fresco</i>	\$30 / dz.
Cucumber Roll ^{GF} <i>whipped feta, sundried tomato, cilantro</i>	\$24 / dz.
Jerk Chicken <i>plantain crisp, pineapple salsa, key lime aioli</i>	\$30 / dz.
Steak Tostada <i>black bean puree, shallot escabeche, salsa verde</i>	\$42 / dz.
Bacon Wrapped Scallop <i>maple, ginger, sambal</i>	\$48 / dz.
Togarashi Seared Tuna <i>wonton crisp, avocado wasabi mousse, mango relish</i>	\$36 / dz.
Shrimp Ceviche Cocktail Tacos ^{GF} <i>sweet onion radish salsa, cilantro</i>	\$36 / dz.
Fried Oyster <i>fennel remoulade, caviar</i>	\$42 / dz.

SOUPS

HEIRLOOM TOMATO BISQUE <i>chevre crostini, basil, olive oil</i>	\$6 Demi or Supplement \$4 / person
CHILLED SUMMER SWEET CORN SOUP <i>charred corn salsa, queso fresco</i>	\$6 Demi or Supplement \$4 / person
GAZPACHO ^{GF} <i>chilled tomato, cucumbers, peppers, tortilla crisps</i>	\$5 Demi or Supplement \$3 / person

SEASONAL SALADS

All plated lunch selections include fresh baked pecan rolls, bread & butter, coffee & tea service.
Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

GRILLED PEACH SALAD ^{GF} <i>gourmet greens, fennel, blackberries, chevre cheese, almonds, apples, mint, vanilla honey vinaigrette</i>	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
CAPRESE SALAD <i>heirloom tomatoes, mozzarella cheese, arugula blend, parmesan, pistou croutons, white balsamic vinaigrette</i>	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
GRILLED BLTA SALAD ^{GF} <i>grilled gem lettuce, smokey bacon, tomato, avocado, tomato, charred corn, green goddess dressing</i>	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
WATERMELON & FETA SALAD ^{GF} <i>p petite greens, radish, cucumber, mint, lemon vinaigrette</i>	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
MAUI SALAD <i>gourmet greens, charred pineapple, strawberries, hearts of palm, radish, cashew, red onion, ponzu vinaigrette</i>	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
SUMMER GRILLED COBB SALAD <i>roasted corn, grilled peaches, queso fresco, bacon, cherry tomato, grilled zucchini, pistou vinaigrette</i>	\$18 / person with roast chicken \$22

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LUNCH ENTREES

All plated lunch selections include fresh baked pecan rolls, bread & butter, coffee & tea service.
Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

SUMMER TOMATO TART arugula salad, parmesan, balsamic vinegar	\$22 / per person
MEXICAN SHRIMP STUFFED AVOCADO ^{GF} chili lime shrimp salad, tomato, cucumber, lime, tortilla chips, petite gazpacho	\$28 / per person
TERIYAKI CHICKEN ^{GF} basmati rice, charred broccolini, sesame miso tomato salad	\$25 / per person

PLATED ENTREES

All plated dinner entrée selections include a garden salad, fresh baked bread & butter, coffee & tea service. Pecan rolls available for an additional \$1 / person.
Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

FAVA BEAN & SUMMER MUSHROOM GNOCCHI soubise, pecorino, thyme, olive oil	\$25 lunch / \$30 dinner
GRILLED CORN & ZUCCHINI RISOTTO ^{GF} tomato confit, parmesan, pea tendrils	\$25 lunch / \$30 dinner
CHERMOULA ROAST EGGPLANT ^{GF} cauliflower & pine nut cous cous, smoked yogurt, tomato, zucchini, golden raisins, green onion, mint, tahini	\$25 lunch / \$30 dinner
BALSAMIC BRUSHED GRILLED CHICKEN BREAST ^{GF} petite garden vegetables, lemon risotto croquettes, eggplant puree, olive salsa	\$28 lunch / \$38 dinner
BBQ PORK TENDERLOIN ^{GF} white cheddar grits, bacon green beans, peach chutney, pea tendrils	\$28 lunch / \$38 dinner
HONEY & SOY GLAZED SALMON ^{GF} sweet corn & chive risotto, chanterelle mushrooms, broccolini, pickled tomatoes	\$32 lunch / \$42 dinner
MISO ROAST HALIBUT ^{GF} coconut curry nage, basmati rice cake, petite bok choy, mango chutney	\$36 lunch / \$46 dinner
GRILLED FILET MIGNON ^{GF} potato tostones, broccolini, grilled maitake mushroom, tomato onion jam, chimichurri	\$40 lunch / \$50 dinner



MINI DESSERT INDULGENCES

PEACHES & CREAM lemon olive oil cake, peach compote, whipped vanilla mascarpone	\$4 / each
"BANANA SPLIT" banana cake, strawberry mousse, pineapple relish, chocolate drizzle	\$4 / each
CHERRY CRISP ^{GF} cinnamon cream	\$4 / each

PLATED DESSERTS

PEACHES & CREAM lemon olive oil cake, peach compote, whipped vanilla mascarpone	\$6.50 / person
TROPICAL DELIGHT pistachio cake, coconut mousse, passion fruit crèmeux, mango gelee	\$6.50 / person
"BANANA SPLIT" chocolate banana cake, strawberry mousse, pineapple relish, dark chocolate ganache, caramélia ice cream	\$7.25 / person
PEACH COBBLER vanilla ice cream, bourbon butter sauce	\$6.50 / person
CHERRY CRISP ^{GF} cinnamon ice cream, caramel sauce	\$6.50 / person

Fall and Winter Feature

HORS D' OEUVRES

Baked Brie en Phyllo <i>apple compote, pecan streusel</i>	\$30 / dz.
Butternut Squash Bruschetta <i>ricotta, hot honey, pomegranate, pistachio</i>	\$24 / dz.
Porcini Mushroom Arancini <i>leek, smoked parmesan</i>	\$30 / dz.
Bacon Wrapped Dates <i>blue cheese, coffee bbq glaze</i>	\$30 / dz.
Duck a la Orange Canapé <i>mustard, orange confit, scallion</i>	\$36 / dz.
Smoked Chicken Canapé <i>apple, celery, raisin bread toast points</i>	\$30 / dz.
Beef Tenderloin Crostini <i>tomato jam, horseradish, herb cheese</i>	\$36 / dz.
Shrimp Salfimbocca Skewer <i>sage, prosciutto, sweet marsala glaze</i>	\$36 / dz.
Sturgeon Caviar Blini <i>sour cream, chive</i>	\$54 / dz.
Lobster & Shiitake Mushroom Vol au Vent	\$42 / dz.

SOUPS

ROASTED SQUASH ^{GF} candied pecan	\$6 Demi or Supplement \$4 / person
TRUFFLE POTATO CHOWDER ^{GF} pancetta, celery, chive	\$6 Demi or Supplement \$4 / person
BEEF VEGETABLE ALPHABET SOUP savory vegetables, alphabet pasta, tomato beef broth	\$5 Demi or Supplement \$3 / person

SEASONAL SALADS

WINTER SPINACH & GOURMET GREENS SALAD ^{GF} arugula, frisee, endive, pomegranates, oranges, feta, pecans, red onion, vanilla honey vinaigrette	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
APPLE & BRUSSELS SPROUT SALAD ^{GF} gourmet greens, dried cranberries, pumpkin seeds, butternut squash, blue cheese, maple sherry vinaigrette	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
CITRUS & FENNEL SALAD ^{GF} bitter greens, radish, pistachio, pink peppercorn, white balsamic vinaigrette	\$6 / side \$3 supplement \$18 / entree, with chicken \$22
LATE HARVEST COBB SALAD ^{GF} roasted squash, apple, dried cranberries, pumpkin seeds, bacon, pomegranate, maple sherry vinaigrette	\$18 / person with roast chicken \$22

Fall and Winter



LIGHT LUNCH ENTREES

All plated lunch selections include fresh baked pecan rolls, bread & butter, coffee & tea service.
Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

ROAST CHICKEN & BRIE CREPES butternut squash, kale, caramelized apple, sage <i>accompanied by a garden salad</i>	\$25 / per person
SWEET POTATO, BACON & GOUDA QUICHE served with gourmet petite salad bundle, pomegranate, apple, vanilla honey vinaigrette	\$22 / per person
PETITE CHICKEN MUSHROOM FLORENTINE "POT PIE" stewed chicken, mushrooms, spinach, savory veloute, flakey pastry <i>accompanied by apple & brussels sprout salad</i>	\$22 / per person

PLATED ENTREES

All plated dinner entrée selections include a garden salad, fresh baked bread & butter, coffee & tea service. Pecan rolls available for an additional \$1 / person.
Choice of Entrée Options are available for groups of 25 or less. A \$5 per person fee will be applied.

GOLDEN POTATO GNOCCHI parsnip puree, roasted butternut squash, mushroom, pumpkin seed, sage brown butter	\$25 lunch / \$30 dinner
CAULIFLOWER & PARMESAN RISOTTO ^{GF} golden raisin, pistachio, capers, lemon, parsley	\$25 lunch / \$32 dinner
ROASTED VEGETABLE PAELLA ^{GF & VEGAN} saffron rice, spiced chickpeas, pistachio, pomegranate	\$25 lunch / \$32 dinner
AMISH CHICKEN & POTATO DUMPLINGS petite potato dumplings, savory vegetables, creamy country gravy	\$28 lunch / \$38 dinner
MOLASSES GLAZED PORK TENDERLOIN ^{GF} butternut squash, braised red cabbage, roasted onion potato gratin, apple mostarda	\$28 lunch / \$38 dinner
HONEY & "EVERYTHING" SPICE SALMON ^{GF} vanilla parsnip puree, roasted carrots, apple, brussels sprouts, mustard seed	\$32 lunch / \$42 dinner
SEARED SEA SCALLOPS ^{GF} cauliflower truffle risotto, brussels sprout leaves, pomegranates, roasted walnuts	\$36 lunch / \$46 dinner
BAROLO BRAISED LAMB SHANK ^{GF} rosemary polenta, tomato demi, cipolini onion, petite carrots, olives	\$36 lunch / \$42 dinner
PORCINI DUSTED FILET MIGNON & PAN ROAST SEABASS ^{GF} potato celeriac puree, truffle cream cabbage, roasted baby carrots, glazed petite onion, apple, tarragon mustard	\$58 dinner

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Fall and Winter



MINI DESSERT INDULGENCES

RED VELVET PARFAIT cream cheese frosting, caramel sauce	\$3.50 / each
CHOCOLATE RASPBERRY MOUSSE ^{GF} chantilly cream, raspberry	\$3.50 / each
MALTED MILK CRÈME BRÛLÉE chocolate dipped pretzel crisp	\$3.50 / each
WINTER FRUIT CRISP ^{GF} apple, pear, cranberry, cinnamon ice cream, cider honey	\$3.50 / each

PLATED DESSERTS

PEPPERMINT HOT FUDGE CREAM PUFF peppermint ice cream, pâte à choux pastry, hot fudge, chantilly cream	\$6.25 / person
WARM CHOCOLATE LAVA CAKE peppermint ice cream, chocolate sauce, chocolate cake crunch	\$7.50 / person
WINTER FRUIT CRISP ^{GF} apple, pear, cranberry, cinnamon ice cream, cider honey	\$6.50 / person
APPLE FRANGIPANE CAKE hazelnut & pecan cake, caramelized apple, ginger bread ice cream, brown sugar sauce	\$7 / person
YULE LOG chocolate cake, coffee buttercream, meringue mushroom, chocolate bark	\$7.50 / person
PUMPKIN DULCEY MOLTEN CAKE orange cranberry ice cream, caramel, gingersnap crumble	\$7.50 / person

HOLIDAY SWEET PLATTERS

Available Thanksgiving to New Year's Eve

CHRISTMAS COOKIE PLATTER decorated sugar cookies, snickerdoodles, chocolate crinkle, peanut butter blossom	\$20 / dozen
HOLIDAY PETITE PASTRY PLATTER fresh fruit tart, peppermint cheese cake, santa hat brownie, cranberry tartelette, caramel cream puff	\$24 / dozen