

# RED RUN GOLF CLUB

## Event Entrée Selections

Wedding Package Entrée price includes one hour of Appetizers, Salad and Entrée

### Cold Hors d'oeuvres

Shrimp Cocktail Shooter  
Fresh Mozzarella Tomato Basil Skewer  
Smoked Salmon with whipped Cream Cheese  
Prosciutto wrapped Asparagus with whipped Boursin Cheese  
Assorted Deviled Eggs  
Bruschetta  
Chicken Salad in Phyllo Cups  
Crispy Chicken Wontons  
Tenderloin Croustade, Horseradish Mousse, Crispy Onions  
Cucumber Cups with Dill Mousse

### Hot Hors d'oeuvres

Italian Sausage Stuffed Mushrooms  
Spinach and Artichoke Heart Spanakopita  
Vegetable Spring Rolls with Sweet Chili Glaze  
Smoked Chicken Quesadilla  
Wild Mushroom Duxelles Tart  
Teriyaki Glazed Sesame Chicken  
Bacon Wrapped Water Chestnuts  
Crispy Coconut Shrimp with Rum Pineapple Dipping Sauce  
Swedish or BBQ Meatballs  
Beef Wellington  
Boursin Stuffed Artichokes

### **Grilled Eight Ounce Filet Mignon**

Center Cut with topped with Demi Glaze, Herb Whipped Potato,  
Baby Carrots and Michigan Asparagus, Crispy Onion Straws \$55

### **Scallop Scampi**

Pan Seared Sea Scallops, Red Run Herb Garden Risotto and Michigan Asparagus \$56

### **Red Run Filet Mignon Duet with Salmon or Swordfish**

Grilled Filet with Demi Glaze, Pan Seared Salmon or Swordfish, Sauce Provençal,  
Dauphinoise Potato and Vegetable Mélange \$68

### **Red Run Filet Mignon and Chicken Breast**

Grilled Filet with Bordelaise, naturally-raised Chicken with Piccata Sauce,  
Whipped Yukon Gold Potatoes and Chef's Selection on Vegetables \$68

### **Chicken Forestiere**

Sautéed Chicken topped with Demi Herb Mushroom Sauce, Chef's Garden Chive  
Whipped Yukon Gold Potatoes and Michigan Asparagus \$53

### **Chef's Signature Chicken**

Breaded Chicken stuffed with Smoked Ham and Mozzarella, topped with Maple Herb Dijon Sauce,  
Whipped Potatoes and Michigan Asparagus \$53

### **Chicken Piccata**

Traditional batter-dipped Chicken Piccata with Capers and Lemon Beurre Blanc.  
Served with Chef's Selection of Starch and Vegetables \$53

### **Grilled Swordfish Sicilian**

Roasted Grape Tomatoes, Olives, Capers, Artichokes and Basil, served with Risotto \$55

### **Caribbean Salmon**

Grilled Herb Salmon topped with Mango and Pineapple Salsa, served with Basmati Rice and Seasonal Vegetables \$56