

# 2021 Walnut Creek Country Club Banquet Menu



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WWW.WALNUTCREEKCC.NET**

# WELCOME TO WALNUT CREEK COUNTRY CLUB

Exceeding Your Expectations.

From the manicured gardens, outdoor patio overlooking our golf course, and large pond with its beautiful bridge and water fountains; each creates the perfect backdrop for your special day. Our professional staff and certified culinary team will work with you to create a sophisticated and highly personalized celebration. Your lasting impression of Walnut Creek Country Club will be unforgettable.

Weddings, anniversaries, class reunions, bridal and baby showers, birthday parties, business meetings and holiday parties...  
Whatever your special occasion, we are here to make it a success.

## Deposits/Non-member Room Fees

All private events require a \$250 daytime event deposit or \$500 evening event deposit to secure the date requested. For weddings a \$2000 deposit is required to secure the date.

A room set fee of \$5.00 per person will be added to every event and considered a room rental. (Room fees do not apply to Members) A minimum room fee will be charged for all events with no food and beverage, as determined by the Catering Director.

## Cancellations

If cancellation is necessary 6 (six) months prior to the date of the event, the deposit will be returned. The deposit is considered non-refundable if cancellation is made less than 6 (six) months prior to the date of the event.

## Conduct and Dress Code

Members hosting or sponsoring any function will be responsible for their guests conduct and dress code while on the premises of Walnut Creek Country Club.

*Rules cannot be written that can possibly address every instance of inappropriate dress, but here are some requirements.*

- No ripped, soiled, stained, cut-off or see-through clothing.
- No t-shirts, midriff tops, halter tops, tube tops or bra type tops.
- Undergarments (or private areas of skin) should never be visible.
- No sweat suits, cut offs, jogging shorts, leggings, yoga pants, cargo pants or shorts or youth sports team clothing. All slacks and shorts must be worn at the waistline.

Men's shirts must have sleeves and collars and be tucked in unless specifically made to be worn outside the pants (i.e. tropical style shirts). A turtleneck or mock turtleneck is considered a collared shirt. Sweaters and Henley collared shirts are also acceptable.

Women's sleeveless or spaghetti strap dress or top that is part of an outfit is acceptable as long as it does not bare any midriff and is of a conservative cut. Sleeveless blouses are also acceptable.

## Billing

An itemized statement of charges will be prepared within a week of your scheduled event and will be placed on your monthly statement. Member sponsored events will be billed directly through the mail, and due in full within 15 business days.

## Food and Beverage

The Club is equipped to provide a variety of food and beverage services that are designed to accommodate all of your entertainment needs. No food or beverages are permitted to be brought in or removed from the Club, with the exception of cakes and any special arrangements made through the event coordinator at Walnut Creek. All menus must be confirmed two weeks prior to the event date. Dietary or vegetarian substitutions must be requested 72 hours prior to your event. In the event arrangements are not made in advance, the Club will make every effort to accommodate a request; however, the substitution will not be included in the original guarantee and will be charged accordingly.

Parties of 15 or less may order from an ala carte menu at the time of event.

Parties of 16-30 will be restricted to a limited menu with up to four entrée choices. Please inform our event coordinator of your selections and we will customize a menu for you.

Parties larger than 30 must choose one entrée or pre-select all entrees from our banquet menu.

If you would prefer to offer your guests more than one entrée selection you may do so provided:

- Estimated Entrée counts are required 10 days prior to event with final count due five days prior, you also are required to provide individual place cards indicating your guest's entrée selection
- You will be charged for all additional meals served exceeding your final count
- An additional entrée selection charge of \$3.00 per person may apply if numbers are not given in advance
- Members using the banquet menu have no room fees.

~ Menu pricing is subject to change due to market conditions which are beyond our control ~

## Guarantees

We require your assistance in confirming the guaranteed number of guests (5) five business days before the date of the event. This number will be considered a minimum guarantee for billing. In the event that more people are served than was guaranteed, you will be billed for the total number served.

## **Additional Services**

Coat check is available during the winter months and will be charged at the rate of \$1 per guest according to your final guest count.

Valet parking is mandatory for all events over 100 persons. Please ask about valet rates. The number of valet attendants will be at our valet contractor's discretion dependent upon the number of guests in attendance.

Wedding Ceremony fees are \$500 which includes set up, clean up & break down. (Additional fees for tent rentals and/or chairs may apply)  
Special chair rental for your event will incur a \$100 chair removal fee of our banquet chairs.

## **Damage and Liability**

Walnut Creek Country Club assumes no liability for the damage or loss of any guest's personal articles or merchandise before, during or after an event.

The member of Walnut Creek Country Club will be responsible for, and guarantees prompt payment of any debt, liability, or loss incurred by them or their guests to the Club and will be charged accordingly.

## **Alcoholic Beverages**

The sale and service of alcoholic beverages is regulated by the State of Michigan. Walnut Creek Country Club enforces all rules and regulations of the Michigan Liquor Control Commission and reserves the right to refuse service to anyone for any reason.

All persons must be 21 years of age with valid identification to be served alcoholic beverages.

## **Extended Regulations**

All contracted labor must be COMPLETELY set up at least one hour prior to guest arrival. Please inform your band, DJ, Bakery, Florist and contracted business labor of this.

NO consumption of food or alcoholic beverages by any contracted labor is allowed, unless they are part of the pre-paid final count and the host of the event has informed Walnut Creek Country Club they have given their permission.

We do not allow alcohol consumption of contracted laborers.

ALL CONTRACTED LABOR MUST ENTER AND EXIT THROUGH THE LOADING DOCK/SERVICE ENTRANCE.  
NO DELIVERIES ARE PERMITTED AT THE MAIN ENTRANCE OF THE CLUBHOUSE.

## **Maximum Room Capacities**

BALLROOM: 230 seats with a dance floor, 320 seats without a dance floor.

NORTH DINING ROOM: 60 seats

THE RUNWAY: 40 seats

THE MAIN DINING ROOM: 150 seats

BOARD ROOM: 14 seats

Our patio may be available to rent for an additional fee:

- Option A: The Open area- 100 people standing room only
- Option B: The covered seating area- 100 seats, existing seating ONLY
- (if furniture needs to be moved a service charge will apply)

## SPECIAL AMENITIES

Up lighting, 4 lights, choose from 8 colors

Cake serving fee (for outsourced cakes) will incur a charge of \$1.50 per person

Specialty menus are \$2 per menu

Gold or Silver acrylic charger rental are available for use

Gold rhinestone napkin rings are available to rent

Silver rhinestone mesh napkin rings are available for use

Staging: \$100 set up fee

AV Equipment is available to use

Colored tablecloths, as an overlay, are available for an additional charge of \$5 per 72" x 72" cloth.

To the floor cloths are available in white and ivory for \$15.00 each

Walnut Creek will provide the following complimentary items upon request:

- Votive with tea lights (3 to 4-hour burn time)
- Table numbers in silver frames
- Envelope vessel
- White or Ivory 90" x 90" tablecloths and White or Ivory skirting
- Colored napkins

Please ask your event coordinator for a list of preferred vendors.

## BAR OPTIONS

Club policy requires that all beverages consumed on the Club's premises must be purchased through the Club.

### CONSUMPTION BAR

Prices include bartender service, setups and mixes. Liquor is charged only for the actual liquor consumed (Liquor bottles are measured to the tenth, and wine and beer is accounted for per bottle, juice and pop is accounted for per glass).

**Premium Bar** \$130 per bottle  
(Kettle One, Beefeater, Canadian Club, Bacardi, Jack Daniels, Dewar's, Jose' Cuervo)

**Super Premiums** \$155 per bottle  
(Grey Goose, Bombay Sapphire, Crown Royal, Makers Mark, Glenlivet)

**Cordials** \$145 per bottle  
(Baileys, Kahlua, Amaretto, Chambord, Frangelico)

**Wine**  
(Selection of Cabernet Sauvignon, Merlot, Chardonnay and Pinot Grigio)  
House Wine \$26 per bottle  
House Sparkling \$27 per bottle

**Bottled Beer**  
(Miller, Miller Lite, Bud, Bud Light, Labatt, Labatt Blue, Coors Lite, Mic Ultra)  
Domestic Beer \$4 per bottle  
Imported Beer \$4.25 per bottle

Please ask your catering manager about additional wines and special beers available.

Soft Drinks & Punch \$2.75 per beverage  
Soft Drink/Juice service \$3 per person  
Non-Alcoholic Punch \$5 per person  
Champagne Punch

### Bloody Mary Bar

Tito's Vodka with our signature Bloody Mary Mix and Creek garnishes:  
Blue Cheese Olives, Jalapeno Olives, Limes, Lemons, Celery Stalks,  
Sliced Pickle Spears, Marinated Green Beans,  
Sausage & Cheese skewers  
\$7 per drink

### Champagne Bar

Our house sparkling wine with mixes and garnishes for many specialty combinations:  
Mimosas, Poinsettias, Kir Royale and Peach Bellini's  
Strawberries, Mint Sprigs, Raspberries and Lemon twists  
\$7 per drink

All beverages served are subject to current service charge (20%) and MI Sales Tax (6%)



## Breakfast Selections

A \$25 fee will be added for early morning breakfast meeting prior to 10:00am.  
All breakfast buffets feature an assortment of chilled fruit juices, fresh brewed Columbian coffee and tea

### Continental

Sliced Fruit and Berries  
Assorted Breakfast Pastries  
\$10 per person

### Executive Continental

Yogurt, Granola, and Berry Parfaits  
Sliced Fruit and Berries  
Assorted Breakfast Pastries  
Bagels and Whipped Cream Cheese  
\$13 per person

### Walnut Creek Breakfast Buffet

Sliced Fruit and Berries  
Assorted Breakfast Pastries  
Crispy Bacon Strips & Country Sausage Links  
Redskin Potato Lyonnaise  
Scrambled Eggs  
Lemon Ricotta Pancakes with Maple Syrup and Whipped Butter  
\$19 (minimum of 30 guests)

### Walnut Creek Brunch Buffet

Sliced Fruit and Berries  
Assorted Breakfast Pastries  
Yogurt, Granola, and Berry Parfaits  
Creek Salad  
Crispy Bacon Strips & Country Sausage Links  
Redskin Potato Lyonnaise  
Scrambled Eggs (Substitute Eggs Benedict \$3.00)  
Belgian Waffles with Maple Syrup, Whipped Cream, and Berry Compote  
Grilled Salmon with Whole Grain Mustard Beurre Blanc and Roasted Tomatoes  
Chicken Madeira with Wild Mushrooms, Asparagus Tips, and Fresh Herbs  
\$28 per person (minimum of 30 guests)

### Buffet Enhancements

Egg and Omelet Station ~ Chef Attendant Required \$75.00 ~  
Whole Eggs, Egg Whites, Ham, Mushrooms, Onions, Peppers,  
Tomatoes, Spinach, Cheddar and Jack Cheeses  
\$6.50 per person

Breakfast Burritos  
Scrambled Eggs, Sausage, Hash Browns, Sharp Cheddar  
\$5 each

Breakfast Sandwiches  
Scrambled Egg, Canadian Bacon, Sharp Cheddar  
\$4 each

Steel Cut Oatmeal  
Brown Sugar, Raisins, Dried Cherries, Whipped Butter  
\$3.50 per person (minimum 12 people)

Hard Boiled Eggs  
\$12 per dozen

Individual Yogurts  
\$18 per dozen

Cold Smoked Salmon  
Traditional Accompaniments  
\$7 per person

## Luncheon Salad Selections

Lunch is available from 11:00am to 3:00pm

All Salads are served with Fresh Baked Rolls and Butter  
Fresh Brewed Columbian Coffee or Tea

### Bibb Lettuce Salad

Shaved Apples, Bleu Cheese, Brioche Croutons,  
Almonds, and Raspberry Vinaigrette  
\$13

### Roasted Beet Salad

Baby Greens, Crumbled Chevre Cheese, Orange Segments,  
Shaved Radishes, Toasted Pine Nuts, Sweet Tarragon Dressing  
\$13

### Frisee and Spinach Salad

Poached Pear, Gruyere Cheese, Chopped Bacon,  
Spiced Pecans, Port Wine Vinaigrette  
\$12

### Caesar Salad

Crisp Romaine, Shaved Parmesan,  
Herb Croutons, Caesar Dressing  
\$12

### Walnut Creek Chicken Salad

Mixed Greens with Poached Chicken, Granny Smith Apples,  
Dried Cherries, Cheddar Cheese, Toasted Walnuts, and Honey  
Mustard Poppy Seed Dressing  
\$14

### Mediterranean Salad

Mixed Greens, Kalamata Olives, Roasted Tomatoes, Feta,  
Grilled Zucchini, Roasted Peppers, Grilled Onions,  
Pita Croutons, Sumac Vinaigrette  
\$13

### Miso Salad

Mixed Greens, Napa Cabbage, Cucumbers, Scallions,  
Carrots, Fried Won Tons, Sweet Ginger Vinaigrette  
\$13

### Creek Salad

Mixed Greens, Chopped Bacon, Red Onions, Crumbled Bleu  
Cheese, Toasted Cashews, and Sweet Basil Vinaigrette  
\$12

Add Grilled Chicken Breast \$6

Add Five Jumbo Shrimp or Grilled Salmon \$8

Add Grilled Sirloin \$9

Add a Cup of Soup \$6

Add a Bowl of Soup \$7

### Soup Selections

Butternut Squash Bisque with Toasted Almonds

Corn and Applewood Smoked Bacon with Corn Bread Croutons

White Bean and Prosciutto with Herb Pistou

Vegetarian Black Bean with Cilantro Sour Cream and Crisp  
Chili Lime Tortillas

Chilled Gazpacho with Avocado and Crisp Tortilla

Southwest Chicken

Roasted Tomato Bisque with Basil Chantilly

New England Clam Chowder

Forest Mushroom with Truffle and Chive Crème Fraiche

Potato Leek

Chicken Noodle



## Luncheon Buffet Selections

Lunch is served between 11:00 AM and 3:00 PM

~ Minimum of 30 guests required ~

Includes Fresh Baked Rolls and Butter  
Freshly Brewed Columbian Coffee and Tea

### Express Deli

Soup of the Moment  
Dill Potato Salad  
Fresh Fruit  
Fresh Pub Chips  
Chicken Salad Croissants  
Wrap Sandwiches: Grilled Chicken, Marinated Vegetable,  
and Albacore Tuna Salad  
Dijon and Whole Grain Mustard, Mayo, Herb Mayo  
\$16

### WCCC Lunch Buffet

House Salad with Ranch and House Vinaigrette  
Dill Potato Salad  
Chicken Madeira with Wild Mushrooms and Asparagus Tips  
Grilled Salmon with Whole Grain Mustard  
Beurre Blanc and Roasted Tomatoes  
Sautéed Green Beans  
Roasted Garlic and Chive Whipped Potatoes  
\$24

### Midwest Harvest Buffet

Harvest Greens with Dried Cherries, Shaved Apples, Brioche Croutons, Goat Cheese, Port Wine Vinaigrette  
Heirloom Tomato, Feta, and Cucumber Salad  
Drecchiette Pasta Primavera with Roasted Garlic Pesto  
Sage Roasted Miller Farms Chicken with Natural Jus  
Braised Short Ribs with Red Wine Jus  
Rissole Parmesan Redskin Potatoes  
Roasted Brussels Sprouts with Honey Cider Vinaigrette  
\$26

### Tuscan Buffet

Caesar Salad  
Roasted Vegetable and Orzo Salad with Pesto  
Cherry Tomato and Mozzarella Caprese  
Baked Vegetarian Penne  
Chicken Cacciatore with Italian Sausage and Peppers  
Roasted Strip Loin with Red Wine Jus  
Gnocchi with Gorgonzola Cream  
Grilled Broccolini with Lemon Vinaigrette  
\$28

## Luncheon Entrée Selections

Lunch is served between 11:00 AM and 3:00 PM

All luncheon entrees are served with WCCC House Salad (substitute soup \$2)  
Served with Chef's Choice of Seasonal Vegetable  
Fresh Baked Rolls and Butter  
Freshly Brewed Columbian Coffee or Tea

### Poultry

#### Chicken Madeira

Potato and Rosemary Pavé, Wild Mushrooms and Asparagus  
Tips, Madeira Jus  
\$21

#### Pan Roasted Chicken Provençale

Creamy Polenta, Ragout of Roasted Garlic,  
Tomatoes, Capers, Olives, Basil and Chicken Jus  
\$21

#### Chicken Picatta

Roasted Fingerling Potatoes, Artichokes, Capers,  
Wild Mushrooms, Italian Parsley and Preserved Lemon Beurre  
Blanc  
\$20

### Seafood

#### Grilled Salmon

Scallion Potato Pancake, Whole Grain Mustard Beurre Blanc,  
and Roasted Tomatoes  
\$22

#### Pistachio Crusted Lake Superior Whitefish

Garlic Whipped Potatoes,  
Black Pepper and Roasted Shallot Butter  
\$26

#### Cornmeal Crusted Lake Perch

Crushed Roasted Garlic Redskin Potatoes,  
and Lemon Dill Beurre Blanc  
\$26

### Meats

#### Pork Schnitzel

Whipped Potatoes, Caramelized Onions,  
Whole Grain Mustard Jus  
\$18

#### Petit Filet Mignon\*

Roasted Fingerling Potatoes, Mushroom Ragout  
\$27

#### Braised Short Rib

Aligot Potatoes, Pine Nut Gremolata  
\$24

#### Tenderloin Tip Stroganoff

Buttered Noodles, Parsley, Crème Fraiche  
\$20

### Vegetarian

#### Wild Mushroom Risotto

Parmesan, Spinach, and Blistered Tomatoes  
\$18

#### Baked Roasted Vegetable Cannelloni

Seasonal Vegetables, Herb Ricotta, Marinara, Mozzarella  
\$18

~ Vegan Entrees also available ~

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Entrée Enhancements

### Salads

#### Creek Salad

Mixed Greens, Chopped Bacon, Red Onions, Crumbled Bleu Cheese,  
Toasted Cashews and Sweet Basil Vinaigrette

\$2

#### Caesar Salad

Crisp Romaine, Shaved Parmesan,  
Herb Croutons, Caesar Dressing

\$2

#### Wedge Salad

Bleu Cheese, Cucumbers, Bacon, Scallions,  
Cherry Tomatoes and Buttermilk Ranch Dressing

\$3

#### Michigan Salad

Mixed Greens with Candied Walnuts, Gorgonzola Cheese, Green Apples,  
Dried Cherries, Shaved Red Onions, and Raspberry Vinaigrette

\$3

### Soup Selections

Add a Cup of Soup \$6

Butternut Squash Bisque with Toasted Almonds

White Bean and Prosciutto with Herb Pistou

Chilled Gazpacho with Avocado and Crisp Tortilla

Roasted Tomato Bisque with Basil Chantilly

Forest Mushroom with Truffle and Chive Crème Fraiche

Chicken Noodle

Corn and Applewood Smoked Bacon with Corn Bread Croutons

Vegetarian Black Bean with Cilantro Sour Cream and Crisp Chili Lime Tortillas

Southwest Chicken

New England Clam Chowder

Potato Leek

## Reception Enhancements

~ Minimum order for 25 people ~

### Cheese Board

Domestic Cheeses with Fruit Garnish, and Honey  
Assorted Gourmet Crackers  
\$5 per person

### Artisan Cheese Board

Dunbarton Bleu Cheese, Eagle Cave Aged Cheddar, and Sweet  
Grass Green Hill, and Thomasville Tomme  
Fruit Chutney, Honey, Assorted Gourmet Crackers, Crostini  
\$7.50 per person

### Charcuterie Board

Prosciutto Americana, Mortadella, Salami Cotto, and Chorizo  
Whole Grain and Dijon Mustard, Marinated Olives, Pickles,  
Lavash, and Crostini  
\$8.50 per person

### Sliced Fresh Fruit

Fresh Seasonal Fruits and Berries  
with Honey Poppy Seed Yogurt  
\$4.50 per person

### Garden Vegetable Crudités

Assorted Seasonal Vegetables with Buttermilk Ranch  
and Bleu Cheese Scallion Sauce  
\$4 per person

### Grilled Vegetable Platter

Assorted Grilled Vegetables with Balsamic Glaze,  
Roasted Red Pepper and Feta Aioli  
\$6.50 per person

### Fried Potato Station

Waffle Fries, Sweet Potato Tots, and Fresh Kettle Chips  
Ketchup, Mustard, Sriracha, Apple BBQ Sauce, Jalapeno  
Queso, Garlic Salt, Roasted Garlic Herb Aioli.  
\$7 per person

### Sushi Platter\*

California, Spicy Tuna, Eel and Avocado, and Salmon Rolls,  
Soy Sauce, Wasabi and Pickled Ginger  
\$24 per dozen

### Mediterranean Display

Hummus, Tabbouleh, Marinated Olives,  
Marinated Tomato & Artichoke Salad with Lemon Feta  
Garlic Pita Chips  
\$9 per person

### B.Y.O.B.

*Build Your Own Bruschetta*  
Assorted Grilled Breads with Roasted Garlic Olive Oil  
Diced Tomatoes with Garlic, Basil, Olive Oil, and Balsamic  
Eggplant Caponata  
Roasted Pepper, Artichoke, and Feta  
\$8

### Raw Bar\*

Customized Raw Bar Options Include:  
Oysters, Clams, Green Lip Mussels, Shrimp Cocktail, King Crab  
Legs, Poached Lobster, Scallop and Shrimp Ceviche  
Cocktail, Louis Sauce, and Lemon Garnish  
~Market Price~

### Baked Brie Encroute

Brie topped with sautéed Apples, Walnuts and Brown Sugar  
Encased in Puff Pastry served with Gourmet Crackers

Small (25-30 people)	\$75
Large (50-60 people)	\$150

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Hors D'oeuvres

~ Stationed or Passed~  
~ Minimum order 2 dozen ~

### Cold Hors D'oeuvres

\$36 per dozen

\*Smoked Salmon, Gaufrette Potato, Crème Fraiche, Dill, Caviar

Eggplant Caponata with Shaved Parmesan and Balsamic

\*Smoked Salmon "Cannoli", Citrus Crème Fraiche, Chives

Herb Goat Cheese, Pickled Grapes, Crostini

Prosciutto Wrapped Asparagus with Boursin Cheese

Roasted Tomato Tart with Goat Cheese and Olive Tapenade

Prosciutto Wrapped Melon Skewer, Fig Balsamic

B.L.A.T. Canapé

White Cheddar Gougere with IPA Mustard Sauce

\*Tuna Nicoise Crostini, Olive, Roasted Tomato, Saffron Aioli  
\$40 per dozen

\*Ahi Poké, Wakame Salad, Sambal Aioli, 5 Spice Won Ton, Avocado \$40 per dozen

Jumbo Shrimp Shot, Louis Sauce and Cocktail Sauce  
\$48 per dozen

### Hot Hors D'oeuvres

\$36 per dozen

Wild Mushroom and Boursin Tart

Honey Sriracha Chicken Meatball with Hoisin Barbeque Sauce

Chicken and Asiago Phyllo Purse

Smoked Chicken Quesadillas with Chipotle Cilantro Sour Cream

Spanakopita with Tzatziki

Vadouvan Roasted Tri Colored Carrots, Tahini Sauce, Chives

Coconut Chicken Strips with Orange Mango Sauce

Artichoke Fritters with Preserve Lemon Thyme Aioli

Vegetable Spring Rolls with Sweet and Sour Sauce

Barbacoa Beef Tacos Rolls with Chipotle Cilantro Sour Cream

Phyllo Wrapped Asparagus with Preserved Lemon Thyme Aioli

Buffalo Chicken Spring Rolls with Bleu Cheese Dressing

Pimento Mac and Cheese Fritter

\*New Zealand Lamb Lollipop with Port Wine Mint Jus  
\$60 per dozen

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Dinner Buffets

~ Minimum of 50 guests required ~  
Includes Fresh Baked Rolls and Butter  
Freshly Brewed Columbian Coffee or Tea

### WCCC Dinner Buffet

House Salad with Ranch and House Vinaigrette  
Marinated Tomato Salad with Bleu Cheese,  
Shaved Red Onion, and Balsamic  
Drecchiette Pasta Primavera with Roasted Garlic Pesto  
Chicken Madeira with Wild Mushrooms and Asparagus Tips  
Grilled Salmon with Whole Grain Mustard Beurre Blanc and Roasted Tomatoes  
Sautéed Green Beans  
Roasted Garlic and Chive Whipped Potatoes  
\$36

### Michigan Harvest

Michigan Salad  
Grilled Vegetable and Cous Cous Salad  
Drecchiette Pasta Primavera with Roasted Garlic Pesto  
Roasted Pork Tenderloin with Currant Jus  
Pistachio Crusted Whitefish with Black Pepper and Roasted Shallot Butter  
Roasted Strip Loin with Whole Grain Mustard Jus  
Thyme Roasted Chicken with Morel Mushroom Jus  
Roasted Marble Potatoes with Roasted Garlic Herb Butter  
Grilled Asparagus with Lemon Vinaigrette  
\$42

### Fairway Buffet

Creek Salad  
Roasted Golden Beet and Haricot Vert Salad with Sherry Bacon Vinaigrette  
Drecchiette Pasta Primavera with Roasted Garlic Pesto  
Chicken Scallopini with Grilled Artichokes, Roasted Garlic, and Lemon Chicken Jus  
Grilled Swordfish with Caramelized Fennel and Preserved Lemon, Tomato, and Caper Fondue  
Roasted Strip Loin with Wild Mushroom Sauce  
Bacon Wrapped Pork Tenderloin with Roasted Pearl Onions and Currant Jus  
White Cheddar Potato Gratin  
Roasted Brussels Sprouts with Honey Cider Vinaigrette  
\$45



## Buffet Enhancements

Minimum of 50 people required

Chef Attendant fee is \$75.00 per attendant, One Attendant Required for Every 75 Guests

Minimum of Three Stations

### Roasted Beef Tenderloin\*

With Béarnaise and Horseradish Sauce

Silver Dollar Rolls

\$15 per person

### Herb Crusted Prime Rib\*

With Au Jus and Horseradish Sauce

\$12 per person

### Grilled Tomahawk Steaks\*

(minimum 75 people)

Chop Sauce and Horseradish Sauce

\$12 per person

### Char-Roasted Strip Loin\*

With Peppered Herb Aioli, Horseradish Sauce

Silver Dollar Rolls

\$11 per person

### Rosemary and Garlic Crusted Sirloin\*

With Au Jus and Horseradish Sauce

\$8 per person

### Smoked Pepper Crusted Corned Beef

Dijon and Whole Grain Mustard, Peppered Herb Aioli

Silver Dollar Rolls

\$9 per person

### Blackened Cedar Plank Salmon

Gribiche and Sauce Choron

\$9 per person

### Asian Stir Fry ~ Chef Attendant Optional ~

Mongolian Beef and Broccoli, Kung Pao Chicken

Fried Rice, Vegetable Spring Rolls, and Chicken Pot Stickers

\$17 per person

### Salad Station ~ Chef Attendant Optional ~

Build Your Own: Baby Mixed Greens, Spinach, and Romaine with Cucumbers, Tomatoes, Chick Peas, Carrots, Shaved Onions, Croutons, Bacon Bits, Artichokes, Chopped Egg, Bleu Cheese Cheddar, Ranch, White Balsamic, and Honey Mustard

Poppy Seed

Creek Salad, Caesar Salad

\$14 per person

### Pasta Station ~ Chef Attendant Required ~

Choice of 2 Sauces: Bolognese, Alfredo, Pesto, or Marinara

Penne, Drecchiette, and Bowtie Pasta

Artichokes, Italian Sausage, Sautéed Peppers, Spinach, Roasted Tomatoes, Mushrooms, Grilled Chicken

Garlic Bread and Parmesan

\$17 per person

### Detroit Barbeque

Pulled Pork, Pit Beans, Mac and Cheese

Apple, Sweet, and Honey Mustard Barbeque Sauces

Slider Buns, Corn Bread, and Creamy Cole Slaw

\$16 per person

### Mashed Potato Bar

Sweet Potato Mash, Buttermilk Mash, and Redskin Mash

Cheddar, Bacon, Scallions, Bleu Cheese, Sour Cream, Grilled

Onions, Bordelaise, Fried Onions, Grilled Artichokes, Whole

Grain Mustard Beurre Blanc, Candied Pecans, and Mini

Marshmallows,

\$11 per person

### Southwest Station

Grilled Chipotle Lime Chicken, Carne Asada, and Borracho

Beans, Soft Flour Tortillas, Sautéed Peppers and Onions,

Sour Cream, Salsa, Diced Tomatoes, Green Onion, Cheddar

Cheese, Salsa, and Guacamole

\$14 per person

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Dinner Entrees

All dinner entrees are served with WCCC House Salad (substitute soup \$2)  
Served with Chef's Choice of Seasonal Vegetable, Fresh Baked Rolls and Butter  
Freshly Brewed Columbian Coffee or Tea

### Meats

#### Sweet Tea Brined Pork Chop

Whipped Potatoes, Whole Grain Mustard Jus  
\$27

#### 8oz Filet Mignon\*

Roasted Fingerling Potatoes, Mushroom Ragout  
\$42

#### Braised Short Rib

Aligot Potatoes, Pine Nut Gremolata  
\$34

#### 12oz New York Strip\*

White Cheddar and Potato Gratin, Red Wine Jus  
\$38

#### 14oz Ribeye\*

Bacon and Gruyere Croquettes, Sauce Au Poivre  
\$42

### Poultry

#### Chicken Madeira

Potato and Rosemary Pavé, Wild Mushrooms and  
Asparagus Tips, Madeira Jus  
\$29

#### Pan Roasted Chicken Provençale

Creamy Polenta, Ragout of Roasted Garlic,  
Tomatoes, Capers, Olives, Basil and Chicken Jus  
\$29

#### Chicken Picatta

Roasted Fingerling Potatoes, Artichokes, Capers,  
Wild Mushrooms, Italian Parsley,  
Preserved Lemon Beurre Blanc  
\$29

#### Thyme Roasted Cornish Hen

Savory Fig and Bacon Bread Pudding, Natural Jus  
\$29

### Seafood

#### Grilled Salmon

Scallion Potato Pancake, Whole Grain Mustard Beurre Blanc,  
Roasted Tomatoes  
\$33

#### Pistachio Crusted Lake Superior Whitefish

Garlic Whipped Potatoes,  
Black Pepper and Roasted Shallot Butter  
\$35

#### Cornmeal Crusted Lake Perch

Crushed Roasted Garlic Redskin Potatoes,  
Lemon Dill Beurre Blanc  
\$33

#### Grilled Block Island Swordfish

Creamy Polenta, Caramelized Fennel,  
Preserved Lemon, Tomato and Caper Fondue  
\$35

#### Miso Glazed Sea Bass

Ginger and Cilantro Rice  
\$37

### Vegetarian

#### Wild Mushroom Risotto

Parmesan, Spinach, and Blistered Tomatoes  
\$23

#### Baked Roasted Vegetable Cannelloni

Seasonal Vegetables, Herb Ricotta, Marinara, Mozzarella  
\$23

#### Stuffed Portobello "Steak"

Grilled Broccolini, Vegetable Demi-Glace  
\$23

#### Parisian Gnocchi

Sweet Corn, Scallions, Roasted Tomatoes,  
Basil Cream Sauce  
\$23

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Ala Carte Dinner Desserts

~ Gluten Free desserts available upon request ~

### Sander's Hot Fudge Sundae

Vanilla Bean Ice Cream, Sanders Hot Fudge, Whipped Cream and Cherries

\$5.50

Cream Puff - Add \$1.50

### Ice Cream

Choice of: Vanilla, Chocolate, Strawberry, Cinnamon, or Praline Pecan

Tuile Cookie Garnish

\$4.50

### Carrot Cake

White Chocolate Cream Cheese Icing, Salted Caramel, Candied Walnuts

\$6.50

### Seasonal Fruit Crumb Tart

Malted Chantilly, Caramel Sauce

\$6.50

### Warm Lava Cake

Raspberry Coulis, Fresh Raspberries, Vanilla Ice Cream

\$8

### White Chocolate Cherry Bread Pudding

Cinnamon Buttermilk Ice Cream, Bourbon Butterscotch, Poached Pear

\$6.50

### Vanilla Bean Crème Brûlée

Fresh Berries, Malted Chantilly

\$6.50

### Chocolate Peanut Butter Verrine

Macerated Strawberries, Peanut Butter Mousse, Fudge Brownie, Dark Chocolate Ganache, Chocolate Crèmeux

\$8

## After Party Snacks

~ To be served in addition to a meal after 10:00 PM ~  
\$6.50 per person

### Beef Sliders

Grilled Onions, American Cheese, Pickles, Waffle Fries  
Loaded Waffle Fries – add \$1

### Fried Chicken Sliders

Mucky Duck, White Cheddar, Pickles, Waffle Fries  
Loaded Waffle Fries – add \$1

### Jumbo Chicken Wings

Buffalo and Barbeque Glazed, Bleu Cheese Dressing,  
Carrots, Celery, and Waffle Fries  
Loaded Waffle Fries – add \$1

### Thin Crust Pizza

House made pizza with your choice of (3) toppings

### Mini Coney Dogs

Steamed Buns, Chili, Onions, Cheese,  
Relish, Ketchup, Mustard, Waffle Fries  
Loaded Waffle Fries – add \$1

### Taco Station

Seasoned Ground Beef with Soft Tortillas,  
Tomatoes, Shredded Cheddar, Salsa, Sour Cream  
Crispy Tortilla Chips, Jalapeño Queso

## Dessert Stations

~ Minimum of 30 People ~  
~ Custom Sweet Table available upon request ~

### Mini Dessert Buffet

Choice of 2 Tortes and 2 Mini Pastries, Chocolate Covered Strawberries  
\$12

### Grande Dessert Buffet

Choice of 2 Tortes and 3 Mini Pastries, Cheesecake, Chocolate Covered Strawberries,  
includes Deluxe Coffee Station  
\$17

### Deluxe Coffee Station

Columbian Regular and Decaffeinated Coffees served with Flavored Syrups,  
Fresh Whipped Cream, Caramel, Chocolate Shavings, Cinnamon Sugar, and Citrus Twists  
\$7

### Sundae Bar

Soft Serve Frozen Vanilla Yogurt with  
Chocolate Sauce, Caramel Sauce,  
and a Variety of Sweet Treats for You to Create Your Signature Sundae  
\$7.50

## Stationed Dessert Enhancements

~ Minimum of 2 dozen per type ~  
 ~ 72-hour notice required please ~

Gluten Free Chocolate Chip Cookies	\$28 per dozen
Chocolate Dipped Pretzel Rods	\$22 per dozen
Mini Lemon Bars	\$22 per dozen
Cherry Crumb Tarts	\$36 per dozen
Key Lime Tartlets	\$26 per dozen
Chocolate Dipped Strawberries	\$28 per dozen
Mini Mousse Cups	\$24 per dozen
Mini Crème Brûlée	\$36 per dozen
Mini Cannoli	\$27 per dozen
Chocolate Dipped Cream Puffs	\$30 per dozen
Mini Fresh Fruit Flan	\$36 per dozen
Mini Cheesecakes	\$36 per dozen
Chocolate Caramel Sea Salt Tarts	\$26 per dozen
Mini Tiramisu	\$30 per dozen
Mini Lemon Meringue Tarts	\$26 per dozen
Mini S'mores Tarts	\$30 per dozen
Mini Trifles	\$36 per dozen

### House Made Cookies or Brownies

Chocolate Chunk, Oatmeal Raisin, Toffee Chip, White Chocolate  
 Cranberry, Peanut Butter and White Chocolate Macadamia Nut  
 \$24 per dozen

### Cake Pops

~Base price for minimal decoration ~  
 Please contact our Pastry Chef Ryse to discuss details  
 \$36 per dozen

### Frosted Sugar Cookies \$40 per dozen

~Base price for minimal decoration with 2 colors ~  
 Please contact our Pastry Chef Ryse to discuss details

### Macarons

Lemon, Espresso, Salted Caramel, Green Tea, Bourbon  
 Ganache, Maple, Vanilla Bean, Peanut Butter & Jelly,  
 Strawberries & Cream  
 \$28 per dozen

### Cupcakes

~Base price for minimal decoration ~

Mini Cupcakes	\$18 per dozen
Cupcakes	\$30 per dozen

## Tortes

Made from scratch using quality ingredients by our Pastry Chef Ryse Swanson.  
Prepared for any of your special occasions including birthdays, graduations, weddings and showers.  
~ Please note a 72-hour notice is required ~

### New York Style Cheesecake 9"

Plain, Dark Chocolate, White Chocolate, Cookies & Cream,  
Choice of Fresh Fruit Topping, Caramel or Chocolate Sauce  
\$40

### Irish Car Bomb Torte 8"

Guinness Chocolate Cake, Baileys Buttercream, Jameson  
Whiskey Chocolate Ganache  
\$50

### Forever Chocolate Torte 8"

Rich Chocolate Cake, Milk Chocolate Mousse, Chocolate  
Buttercream, Dark Chocolate Ganache  
\$50

### Banana Caramel Crunch Torte 8"

Banana Cake, Milk Chocolate Caramel Biscuit Crunch, Fresh  
Strawberries, White Chocolate Cream Cheese Icing  
\$50

### Raspberry Torte 8"

Lemon Chiffon Cake, Raspberry Mousse, White Buttercream,  
Fresh Raspberries  
\$50

### Vienna Torte 8"

Yellow Chiffon Cake, Bavarian Cream, Fresh Mixed Fruit, White  
Buttercream, Slivered Almonds, Apricot Glaze  
\$50

## Cakes

~ All cakes are listed at a base price ~

~ Specialty fillings and flavored buttercream area available for \$.50 additional per serving ~

~ Price will vary in accordance to amount of detail in the decoration ~

~ **Wedding cakes start at \$3.75 per serving, please contact our Pastry Chef Ryse to discuss details** ~

### Round Cakes

6" \$30 (Feeds about 12)  
8" \$45 (Feeds about 20)  
10" \$60 (Feeds about 30)  
12" \$75 (Feeds about 45)

### Sheet Cakes

¼ sheet cake \$75 (Feeds 25-40)  
½ sheet cake \$125 (Feeds 50-70)  
Whole sheet cake \$200 (Feeds 120-150)

### Buttercream Flavors

Vanilla  
Almond  
Raspberry  
Chocolate  
Maple  
Peanut Butter  
Cream Cheese

### Chiffon Cake Flavors

Chocolate  
Yellow  
Marble  
Lemon  
Banana  
Carrot

### Specialty Fillings

Vanilla Diplomat Cream  
Chocolate Chambord  
Chocolate Mousse  
Lemon Curd  
Chocolate Ganache  
White Chocolate Cream Cheese

### Fresh Fruit

Raspberry  
Strawberry  
Blackberry