

~ Breakfast Buffets ~

(not for carry-out)

Mini Continental Breakfast

Fresh bagels with cream cheese, butter and preserves
Fresh house-made muffins, Danish, scones and pecan rolls
Coffee, tea and decaf, selection of chilled juices
8.95 Per person

Continental Breakfast

Fresh bagels with cream cheese, butter and preserves
Fresh house-made muffins, Danish, scones and pecan rolls
Seasonal fresh fruit
Coffee, tea and decaf, selection of chilled juices
10.95 Per person

The Petit Brunch

(Minimum of 75 guests)

Cinnamon French toast with maple syrup
Scrambled eggs, crisp bacon and grilled sausage
Hash brown potatoes
Fresh house-made muffins, Danish, scones and pecan rolls
Seasonal fresh fruit
Coffee, tea and decaf, selection of chilled juices
18.95 Per person

Eggs Benedict or Omelet Station
Please add 4.95 per person

The Grande Brunch

(Minimum of 75 guests)

Seasonal fresh fruit
Cheese basket with imported and domestic cheeses
Sliced smoked salmon with cream cheese, capers and bagels
Scrambled eggs
Eggs Benedict and omelet station
Cinnamon French toast, waffles and pancakes
Chicken Raphael with mushrooms and artichokes
Crisp bacon and grilled sausage
Hash brown potatoes and corned beef hash
Fresh house-made muffins, Danish, scones and pecan rolls
Coffee, tea and decaf, selection of chilled juices
25.95 Per person

Sponsored guests please add 2.00 to entrée prices

18% gratuity ~ Michigan 6% Sales Tax
Prices do not include surcharge ~ Prices are subject to change

~ Lunch ~

(not for carry-out)

*Lunch entrées served with freshly baked bread rolls,
choice of house salad **or** soup du jour,
starch **or** vegetable, coffee, tea and decaf*

FIRST COURSE SELECTIONS

Soup du jour

Included in entrée price

Caesar Salad

Crisp Romaine, house-made croutons and Parmesan cheese
with Caesar dressing
2.00 Additional

PLCC House Salad

Mixed greens, crisp garden vegetables and vine ripe
tomatoes with our house Eric dressing
or your choice of dressing
Included in entrée price

Michigan Theme Salad

Fancy mixed greens, Michigan dried cherries, walnuts,
crumbled bleu cheese and red onion
with balsamic vinaigrette
2.00 Additional

Salad Maison

Fancy mixed greens with sliced strawberries, Bermuda
onion, chopped pecans and crumbled bleu cheese
with raspberry vinaigrette
2.00 Additional

Salad Toscana

Parmesan crisp with mixed field greens, tomatoes,
herbed cheese, red onions, with balsamic reduction
and basil oil
3.00 Additional

Eric Salad

Mixed greens, bleu cheese, crumbled bacon, sliced egg and
Bermuda onion
with our house Eric dressing
2.00 Additional

Salad Provençal

Brie and poached pear salad with pecans, red onions,
grapes with cider reduction and pumpkin seed oil
3.00 Additional

~ Lunch ~

(not for carry-out)

*Lunch entrées served with freshly baked bread rolls,
choice of house salad **or** soup du jour,
starch **or** vegetable, coffee, tea and decaf*

Prime Filet Mignon

5 oz. filet garnished with frizzled onions, mushrooms and Bordelaise sauce
24.50

Sliced Tenderloin of Beef

with Cabernet sauce
22.95

Chicken Asiago

stuffed with seasoned rice, sliced and served with raspberry sauce
18.95

Chicken Strudel

White meat of chicken with Boursin cheese, chopped pecans wrapped in phyllo dough
18.95

Madeira Chicken

Grilled breast of chicken with a Madeira demi-glace, sautéed shitake mushrooms and artichokes
18.95

Chicken Piccata

Sautéed boneless breast of chicken with lemon, butter, capers and confetti of red pepper
18.95

Panko Crusted Crab Cakes

Savory crab cakes with vermouth dill butter and fresh tomato relish
22.50

Great Lakes Whitefish

Boneless fillet with sliced strawberries and slivered almonds
19.95

Maple Glazed Salmon

Grilled Atlantic salmon with maple honey glaze and citrus beurre blanc
21.95

Pickeral with Citrus Tarragon Butter

Broiled fillet of Great Lakes pickeral with capers and citrus herb butter
21.95

Salmon with Vermouth and Dill

Grilled fillet of salmon with vermouth dill butter sauce
21.95

Vegetable Strudel

Fresh vegetables in golden crispy phyllo dough with Boursin cheese and roasted pepper sauce
18.95

Vegetable Lasagna

Vegetable lasagna roulades with marinara sauce and basil oil
18.95

Quiche Florentine

Deep dish quiche with spinach and cheese
17.95

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~ Luncheon Salads ~

(not for carry-out)

*Salads include freshly baked bread rolls
and choice of coffee, tea and decaf.*

A cup of soup du jour may be added for 2.95

Tempting Trio

Shrimp, tuna and chicken salad served
with assorted fresh fruit
17.95

Flat Iron Steak Salad

Grilled flat iron steak on mixed greens with oven dried
tomatoes, green beans, baby potatoes, avocados and crispy
goat cheese with shallot and cracked pepper vinaigrette
18.95

Eric Salad

Crisp greens, eggs, tomatoes, Bermuda onion, bacon and
bleu cheese with our house Eric dressing
served with garlic toast
10.95

With julienne breast of chicken 3.50 Additional

Cashew Chicken and Pear Salad

Breast of chicken in golden cashew bread crumbs
atop mixed field green with poached pear,
smoked cheddar cheese, strawberries,
pecan and mandarin oranges
with raspberry vinaigrette
16.95

PLCC Cobb Salad

Chopped and tossed lettuce, avocado, turkey, Swiss cheese,
bleu cheese, eggs, bacon, and tomatoes
mixed with your choice of dressing
15.95

Tuna or Chicken Salad

Served in a crown of seasonal melon and fresh fruit garnish
16.95

Seafood Cobb Salad

Mixed greens, jumbo shrimp, crab, avocado, bleu cheese,
eggs, bacon and tomatoes
18.95

Signature Fruit Platter

A selection of melon, fresh berries and citrus fruit
served with your choice of cottage cheese or frozen yogurt
16.95

Caesar Salad

Crisp Romaine lettuce with house-made croutons,
freshly grated Parmesan cheese and Caesar dressing
12.50

With julienne breast of chicken 3.50 additional

With seared salmon 5.00 additional

Michigan Turkey Salad

Fancy tossed greens with Michigan dried cherries,
pecans, bleu cheese and red onion rings
topped with julienne baked breast of turkey
and dried cherry vinaigrette
15.95

J.L. Hudson Style Maurice Salad

Mixed greens topped with julienne cheddar, Swiss cheese,
ham, turkey, stuffed green olives,
Julienne gherkins and tomatoes
with creamy Maurice dressing
15.95

Seared Chicken Salad

Mixed salad greens with glazed walnuts, smoked Gouda
cheese, poached pear slices, red onions, dried cranberries
topped with julienne chicken breast
and maple raspberry vinaigrette
16.95

Seared Salmon Salad

Baby greens, tomatoes, papaya and sesame ginger dressing
17.50

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~ Cold Hors d'Oeuvres ~

(not for carry-out)

*Hors d'oeuvres are priced per dozen unless otherwise specified.
A recommendation of 5 to 7 pieces per person are suggested
for a one hour cocktail reception.*

Deluxe cold canapé assortment	24.00	Cucumber and shrimp salad canapé	23.50
Mini fruit kebobs	26.50	Jumbo shrimp with cocktail sauce	26.50
Roasted red pepper deviled eggs with scallions	22.50	Boursin cheese barquettes with apple chutney	22.50
Smoked salmon crêpes with dill cream	26.50	Chicken and apple salad profiteroles	24.50
Smoked salmon potato crisps with crème fraiche and caviar	26.50	Smoked chicken on a quick bread crouton	25.50
Shrimp and salmon medallions with green herb aioli	25.50	Prosciutto and roasted pepper and herb cheese lollipops	25.50
California sushi rolls with wasabi	22.00	Roast tenderloin and wild mushroom pinwheels with cracked pepper and thyme cheese	26.50
Fresh sushi rolls	3.75/pc		

~ Hot Hors d'Oeuvres ~

*Hors d'oeuvres are priced per dozen unless otherwise specified.
A recommendation of 5 to 7 pieces per person are suggested
for a one hour cocktail reception.*

Bruschetta	23.50	Sesame Thai beef sates with ginger sauce	30.00
Panko crusted artichokes with Boursin cheese	23.50	Thai chicken spring rolls	25.50
Ricotta pesto crescents	23.50	Coconut chicken strips	25.50
Wild mushroom salpicon tartlets	25.50	Mini chicken quesadillas	25.50
Miniature quiche Florentine	23.50	Barbeque chicken baguette with smoked cheddar cheese	25.50
Feta spinach phyllo triangles	25.50	Mini chicken and Boursin strudels	25.50
Vegetarian Chinese spring rolls	25.50	Oysters Rockefeller	32.00
Mushrooms stuffed with sausage	25.50	Miniature crab cakes	32.00
Bacon wrapped water chestnuts	23.50	Bacon wrapped scallops	28.00
Bacon wrapped dates with Gorgonzola cheese	24.50	Jumbo coconut battered shrimp	29.00
Barbeque meatballs	23.50		
Miniature beef Wellingtons	30.00		

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~ Hors d'Oeuvres Stations ~

(not for carry-out)

Fresh Fruit Display

75 Small (serves 15 people)
125 Medium (serves 25 people)
200 Large (serves 40 people)

Hummus and Tabouleh with soft pita

(min. 15 people)
4.50 per person

Crudités with dip

52.50 Small (serves 15 people)
87.50 Medium (serves 25 people)
140 Large (serves 40 people)

Imported and Domestic Cheese Display

with French bread and fresh fruit garnish

82.50 Small (serves 15 people)
137.50 Medium (serves 25 people)
220.00 Large (serves 40 people)

Wheel of Brie

with fresh fruit and an assortment of crackers

(serves 25 people)
90.00

Brie en Croûte

with almonds and an assortment of crackers

(serves 25 people)
90.00

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~ Dinner Stations ~

(not for carry-out)

Attendant required unless otherwise noted (75.00)

Salad Station

Dazzling salad display that features grilled vegetables, composed salads, assorted marinades, fresh fruit, pasta and potato salads, fresh vegetables, a tapas platter, imported cheeses, mixed greens with condiments, dressings and vinaigrettes
8.50 per person

Smoked Salmon (attendant not needed)

Carved to order, served with red onions, capers, chopped eggs, sour cream and assorted breads
10.50 per person

Whole Poached Salmon (attendant not needed)

with dill cucumber sauce
185.00

Roast Tenderloin of Beef

Carved to order, served with creamy horseradish sauce, a variety of mustards, mayonnaise and assorted breads
225.00 per loin (serves 20 people)

Corned Beef

Carved to order, with a variety of mustards, mayonnaise and assorted breads
9.50 per person

Roast Turkey Breast or Spiral Ham

Carved to order, with a variety of mustards, mayonnaise and assorted breads
8.50 per person

Oriental Stir Fry Station

with cashew chicken and Szechuan beef, vegetables with hoisin sauce and steamed Jasmine rice
9.50 per person

Fajita Station

Marinated beef, chicken, peppers, onions with soft tortillas, guacamole and salsa
9.50 per person

Pasta Station (attendant optional)

Choice of three pastas and three sauces served with grated Parmesan cheese and Italian bread
8.95 per person

Mashed Potato Bar

with caramelized onions, broccoli, Monterey Jack cheese, Cheddar cheese, scallions, bacon, sautéed mushrooms and roasted peppers
6.95 per person

Pine Lake Seafood Station (min 25 people) (attendant not needed)

A bountiful arrangement of chilled shrimp, crab legs or claws, smoked salmon, smoked whitefish, poached salmon, scallops and other assorted seafood items with the appropriate accoutments, garnishes and sauces. Using only the finest and fresh quality seafood
19.50 per person

~ Late Night Stations ~

Coney Island Station (attendant optional)

Chili, cheese, onions and assorted condiments
5.50 per person

Pizza Station (no attendant needed)

Chef's selection on pepperoni, meat lovers and/or vegetarian pizzas or build your own from the list of toppings:
Pepperoni, sausage, ham, bacon, onions, green peppers, black olives, hot peppers, anchovies and pineapple
5.50 per person

Slider Station (attendant optional)

Mini ground sirloin cheese sliders with onions, appropriate condiments and curly fries
6 per person

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~ Dinner ~

Dinner entrées served with freshly baked rolls, choice of salad, starch and vegetable, coffee, tea and decaf

FIRST COURSE SELECTIONS

PLCC House Salad

Mixed greens, crisp garden vegetables and vine ripe tomatoes with our house Eric dressing or your choice of dressing
Included in entrée price

Salad Maison

Fancy mixed greens with sliced strawberries, Bermuda onion, chopped pecans and crumbled bleu cheese with raspberry vinaigrette
2.00 Additional

Eric Salad

Mixed greens, bleu cheese, crumbled bacon and Bermuda onion with our house Eric dressing
2.00 Additional

Caesar Salad

Crisp Romaine, house-made croutons, Parmesan cheese with Caesar dressing
2.00 Additional

Michigan Theme Salad

Fancy mixed greens, Michigan dried cherries, walnuts, crumbled bleu cheese and red onion with balsamic vinaigrette
2.00 Additional

Salad Toscana

Parmesan crisp with mixed field greens, tomatoes, herbed cheese, red onions, with balsamic reduction and basil oil
3.00 Additional

Salad Provençal

Brie and poached pear salad with pecans, red onions, grapes with cider reduction and pumpkin seed oil
3.00 Additional

Sponsored guests please add 3.00 to entrée prices

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~ Dinner ~

*Dinner entrées served with freshly baked rolls, choice of salad, starch and vegetable, coffee, tea and decaf.
A cup of soup du jour may be added for 3.25*

~ Beef ~

Petit Prime Filet Mignon and Seafood Duet

7 oz. filet and a choice of jumbo sea scallops, salmon or Chilean sea bass
40.95

Petite Prime Filet and Rosemary Shrimp

7 oz. filet and rosemary skewered shrimp with Madeira sauce and
vermouth dill butter
38.95

Prime Filet Mignon

8 oz. filet served with frizzled onions, mushrooms and Bordelaise sauce
37.95

Sliced Prime Tenderloin of Beef

with Madeira sauce
35.95

Aged New York Strip Steak

13 oz. strip steak garnished with hand cut onion rings and red wine jus
39.95

Roast Sirloin with Mushroom Demi-Glace

Sliced sirloin of beef with Madeira mushroom sauce
32.95

Seared Prime Beef Medallions

Two 4 oz. beef medallions with Madeira mushroom sauce
37.95

If you would like to substitute the sauce with a different one,
these your options for beef and red meat entrées:

Bordelaise
Red wine jus

Demi-glace
Béarnaise
Mushroom sauce

Madeira sauce
 Foyot

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~ Dinner ~

(not for carry-out)

*Dinner entrées served with freshly baked rolls, choice of salad,
starch and vegetable, coffee, tea and decaf*

~ Veal, Pork and Lamb ~

Veal Piccata

Sautéed veal tenderloin in a golden egg batter with lemon
caper butter and wild mushroom risotto

35.5

Sage and Garlic Roasted Pork Tenderloin

Sliced herb roasted pork tenderloin
with Port wine cherry jus

27.95

Lamb Chops

Wisconsin prime lamb served French cut or Grecian style

41.50

~ Seafood ~

Salmon with Vermouth and Dill

Grilled fillet of salmon with vermouth dill butter sauce

27.95

Chilean Sea Bass

Grilled fillet of fresh Chilean sea bass with vermouth dill
beurre blanc

29.5

Pickrel with Citrus Tarragon Butter

Broiled fillet of Great Lakes pickrel with capers and citrus
herb butter

26.95

Hazelnut Crusted Pickrel

with Vidalia onion coulis with Amaretto cream sauce

27.95

Broiled Whitefish

with sliced strawberries, slivered almonds
and wrapped lemon

24.95

If you would like to substitute the sauce with a different one,
these are your options for any fish or seafood entrée:

Béarnaise
Lemon caper butter
Tarragon butter sauce

Vermouth dill sauce
Choron sauce
Lobster butter

Beurre Blanc
Smoked tomato coulis

~ Vegetarian ~

Vegetable Strudel

Fresh vegetables in golden crispy phyllo dough with Boursin cheese and roasted pepper sauce

23.95

Vegetable Lasagna

Vegetable lasagna roulades with marinara sauce and basil oil

23.95

Sponsored guests please add 3.00 to entrée price

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~ Dinner ~

(not for carry-out)

*Dinner entrées served with freshly baked rolls, choice of salad,
starch and vegetable, coffee, tea and decaf*

~ Poultry ~

Chicken Oscar

Breast of chicken, shrimp and asparagus
with Béarnaise sauce
29.95

Chicken Marsala

Sautéed breast of chicken with Shitake mushroom
and Marsala demi-glace
25.95

Wild Mushroom Chicken

Boneless breast of chicken stuffed with wild mushrooms and Boursin cheese,
served with sherry wine demi-glace
25.95

Chicken Asiago

Breast of chicken stuffed with Asiago cheese, rice and spinach
with raspberry sauce
25.95

Chicken Gruyère

Stuffed breast of chicken with spinach, sun dried tomatoes,
toasted pine nuts and Gruyère cheese, with Sherry wine demi-glace.
25.95

Chicken Boursin

Sautéed boneless breast of chicken stuffed with Boursin cheese and spinach
with sun-dried tomato sauce
25.95

Chicken Tosca

Sautéed breast of chicken in a golden Parmesan egg batter,
with lemon caper butter, roasted red pepper and tomato salad
25.95

Sponsored guests please add 3.00 to entrée price

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~ Desserts ~

(not for carry-out)

Warm hot fudge brownie sundae with Sanders hot fudge and vanilla ice cream	7.50
Lemon meringue tart with fresh berries and raspberry purée	6.95
Baked apple blossom with vanilla ice cream	6.95
Warm baked apple or peach cobbler a la mode with pecans and coconut	6.95
Fresh fruit tart	7.50
Strawberry Bavarian with strawberry sauce and fresh strawberries	7.50
Vanilla or pumpkin crème brûlée with fresh fruit	7.50
Miniature chocolate bombe mousse cake with fresh raspberries and raspberry coulis	7.50
Baby bumpy cake with Sanders hot fudge and vanilla ice cream	7.50
Ice cream or sherbet with a cookie	4.95
Assorted miniature pastries on trays (3 per person)	7.50
Warm chocolate truffle tart with raspberry coulis	7.95
Sorbet martini with chocolate dipped berries	6.95
Chocolate royal with chocolate ganache, passion fruit coulis and fresh berries	7.95
Sanders hot fudge cream puff with vanilla ice cream	6.95

~ Sweet Tables ~

Special Coffee Service

Regular and decaf coffee, orange peel, shaved chocolate, Kahlúa and fresh whipped cream

4.95 per person

Special Coffee Service with Cookies & Bars

Regular and decaf coffee, orange peel, shaved chocolate, Kahlúa, fresh whipped cream, mini cookies & bars

7.95 per person

Special Coffee Service with French Petit Fours

Regular and decaf coffee, orange peel, shaved chocolate, Kahlúa, fresh whipped cream, pecan diamonds, petit fours and dipped fruit

10.95 per person

Pine Lake Sweet Table (min. 100 people)

French pastries, petit fours, assorted cakes, tortes and flans, cheesecake with strawberries, fresh fruit basket and chocolate fondue pecan diamonds, miniature tarts, chocolate dipped fruit and nuts trifle, truffles and seasonal treats

coffee and imported teas, shaved chocolate and flavored whipped creams
17.95 per person

Pine Lake Chocolate Fountain

Served with assorted fruit slices, marshmallows, pretzel etc.

5.50 per person (25-100 people)

5.50 per person plus 250.00 large chocolate fountain rental cost (100 or more people)

Banana Foster Station (attendant required \$75)

Warm bananas over vanilla ice cream with rum and caramel sauce and fresh whipped cream
7.95 per person

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~ Private Party Beverage Selections ~

(not for carry-out)

House Cocktail	4.95 – 5.95	Mineral Water	2.75
Call Cocktail	5.95 – 7.50	Soft Drinks	2.25
Premium Cocktail	7.50 – 10.50	Vegetable & Fruit Juices	2.75
Domestic Beer	3.75	House wine by the glass	6.00
Imported Beer	4.75 – 5.95	Cordials	7.50 – 15.00

House Brands
4.95 – 5.95
Limited Bar

Call Brands
5.95 – 7.50
Open Bar
(Includes House Brands)

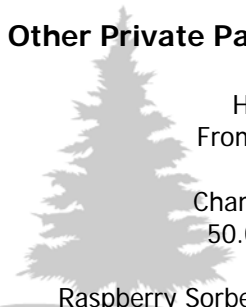
Premium Brands
7.50 – 10.50+
Complete Open Bar
(Includes House & Call Brands)

Smirnoff
Bacardi
Royal Canadian
Gordon's
Lauder's
Jim Beam

Absolut	Beefeater
Stolichnaya	Tanqueray
Ketel One	Bombay
Skyy	J & B
Tanqueray Sterling	Johnny Walker Red
V.O.	Cutty Sark
Canadian Club	Dewar's
Crown Royal	Captain Morgan
Jack Daniels	Mt. Gay
Maker's Mark	Myers Dark
	Bacardi Limon

Belvedere
Grey Goose
Chopin
Johnny Walker Black
Chivas

~ **Other Private Party Beverage Selections** ~



House Wine
From our wine list

Champagne Punch
50.00 Per gallon

Raspberry Sorbet Punch with Champagne
55.00 Per gallon

Sparkling Wine
From our wine list

Bellinis or Mimosas
6.00 per drink

Non – Alcoholic Punch with Fresh Fruit Garnish
34.00 Per gallon

(One gallon of punch serves approximately 25 guests)

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