



Menu

Pine Lake Country Club



~ MEETING BEVERAGE REFRESHMENTS ~

Breakfast Beverage Station

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Tea
Selection of Chilled Juices

Meeting Beverage Station

Bottled Water, Sparkling Water, Assorted Soft Drinks,
Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Tea

~ MEETING REFRESHMENTS ~

Doughnut Break

Assortment of Doughnuts
Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Tea

Sweet Breakfast Breads

Assortment of Breakfast Breads, Pecan Rolls
served with Freshly Whipped Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Tea

Muffin Basket

Assortment of Muffins: Blueberry, Chocolate Chip,
Orange Cranberry and Lemon Poppy Seed

Cookie Delight

Assortment of Cookies: Chocolate Chip, Oatmeal Raisin, Macadamia Nut,
Shortbread and Biscotti, Freshly Brewed Coffee, Tea and Carafe of 2% Milk

All Food and Beverages are Subject to 20% Service Charge and Michigan 6% Sales Tax

* Items contain or may contain undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness



~ MEETING REFRESHMENTS ~

Sweet Morning Break

Fresh House-Made Muffins, Danish, Breakfast Breads and Pecan Rolls
Freshly Brewed Coffee and Tea, Selection of Chilled Juices and Bottled Water

Power Break

Chilled Orange and Cranberry Juice, Freshly Brewed Coffee and Bottled Water
Lite Yogurt Assortment, Variety of Cereals, Skim Milk,
Bran, Carrot and Zucchini Muffins, Fresh Strawberries and Bananas,
Granola and Power Bars

Light Break

Fresh Vegetables with Low-Fat Dips
Baked Nacho and Potato Chips with House-Made Salsa
Assortment of Soft Drinks and Freshly Brewed Coffee

Snack Break

Popcorn, Peanuts, Pretzels and Salty Mix
Assortment of Soft Drinks, Bottled Water and Freshly Brewed Coffee

~ PLATED BREAKFAST ~

Served with Freshly Brewed Coffee, Tea and Decaf

Country Breakfast

Three Scrambled Eggs, Grilled Sausage and Bacon, Golden Brown Hash Browns and Toast

Lox Breakfast

Nova Lox, Hard Boiled Eggs, Beefsteak Tomato, Red Onion, Capers and Bagel

Executive Breakfast

Scrambled Eggs, Golden Brown Hash Browns, Crisp Bacon and Sausage,
Seasonal Fresh Fruit, Toasted English Muffins

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~ BREAKFAST BUFFETS ~

Bagel Spread Breakfast

Assortment of Bagels served with Cream Cheese
Freshly Whipped Butter and Preserves
Freshly Brewed Coffee, Tea and Selection of Chilled Juices

Mini Continental Breakfast

Fresh Bagels with Cream Cheese, Butter and Preserves, Fresh House-Made Muffins
Fruit Danish, Flaky Croissants, Freshly Baked Breakfast Breads and Pecan Rolls
Coffee, Tea and Selection of Chilled Juices

Continental Breakfast

Fresh Bagels with Cream Cheese, Butter and Preserves, Fresh House-Made Muffins
Fruit Danish, Flaky Croissants, Freshly Baked Breakfast Breads and Pecan Rolls
Seasonal Fresh Fruit, Coffee, Tea and Selection of Chilled Juices

The Petit Brunch

(Minimum of 35 guests)

Cinnamon French Toast with Maple Syrup, Scrambled Eggs,
Crisp Bacon and Grilled Sausage and Hash Brown Potatoes
Fresh House-Made Muffins, Danish, Breakfast Breads and Pecan Rolls, Seasonal Fresh Fruit
Coffee, Tea and Decaffeinated Coffee, Selection of Chilled Juices

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
Cheese Blintzes with Strawberry Sauce
Crisp Bacon and Grilled Sausage
Hash Brown Potatoes and Corned Beef Hash
Fresh House-Made Muffins, Danish, Breakfast Breads and Pecan Rolls
Coffee, Tea and Selection of Chilled Juices

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~ BREAKFAST ENHANCEMENT STATIONS ~

The Items Below Can Be Added To Enhance Your Breakfast Buffets
Attendant Required Where Noted

Omelet Station

Red and Green Peppers, Tomatoes, Onions, Mushrooms,
Ham, Bacon, Swiss Cheese and Cheddar Cheese
(Chef Attendant Required)

Eggs Benedict Station

English Muffin, Canadian Bacon, Hollandaise Sauce,
Portabella Mushroom and Fresh Asparagus
(Chef Attendant Required)

Crêpe Station

Wild Mushrooms, Shrimp and Roasted Vegetable Crêpes
with Appropriate Sauces and Garnishes
(Chef Attendant Required)

Waffle Station

Fresh Whipped Cream, Pure Maple Syrup,
Whipped Butter, Toasted Walnuts and Berry Compote
(Chef Attendant Required)

Traditional Oatmeal

Hot Oatmeal served with Brown Sugar,
Walnuts, Raisins and 2% Milk

Yogurt Station

Assortment of Lite Yogurts and Granola

Cereal Station

Assortment of Cereals, Granola, Fresh Berries,
Sliced Bananas and 2% Milk

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~ LUNCHEON BUFFETS ~

*Lunch Buffets served with Freshly Baked Bread Rolls
Freshly Brewed Coffee, Tea and Decaf*

Wrap Buffet

(Minimum of 15 guests)

Soup du Jour, Grilled Chicken Wrap,
Hummus and Tabouleh Wrap, Smoked Ham and Swiss Cheese Wrap,
and Turkey and Havarti Cheese Wrap
Assorted Cookies and Brownies

Delicatessen Buffet

(Minimum of 25 guests)

Soup du Jour
Platter of Cold Cuts including Shaved Smoked Ham, Corned Beef,
Roasted Turkey and Sliced Roast Sirloin of Beef*
Platter of Domestic and Imported Sliced Cheeses
including Swiss, Cheddar and Smoked Provolone
Platter of Sliced Red Onions, Tomatoes, Lettuce and Pickles
Assortment of Condiments and Bakery Breads
Assortment of Cookies and Brownies

Ultimate Delicatessen Buffet

(Minimum of 25 guests)

Two Soups du Jour, Tossed House Salad with Eric and Ranch Dressing,
Three Composed Salads, Tuna and Chicken Salad,
Platter of Cold Cuts including Shaved Smoked Ham, Genoa Salami, Corned Beef,
Turkey Pastrami, Roasted Turkey and Sliced Tender Roast of Beef*
Platter of Domestic and Imported Sliced Cheeses
including Swiss, Cheddar, Muenster and Smoked Provolone
Platter of Sliced Red Onions, Tomatoes, Lettuce and Pickles
Relish Tray with Baby Corn, Black and Green Olives, Peppercornini,
Marinated Peppers, Broccoli and Cauliflower
Assortment of Condiments and Bakery Breads
Miniature French Pastries and Petit Fours

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~ LUNCHEON BUFFETS ~

*Lunch Buffets served with Freshly Baked Bread Rolls
Freshly Brewed Coffee, Tea and Decaf*

Country Club Buffet (Minimum of 50 Guests)

Salad Bar

PLCC House Tossed Salad with Crisp Garden Vegetables and Vine Ripe Tomatoes
Variety of Condiments and Composed Salads
Fresh Sliced Fruit Platter and Jello Mold

Selection of Two Items from the Following:

Wild Mushroom Bisque, Garden Vegetable, Chicken Noodle, Tomato Basil, Roasted Red Pepper,
Cream of Asparagus, Cream of Broccoli, Italian Wedding Soup,
Chicken Vegetable Soup, Butternut Squash, Parsnip and Ginger Bisque,
Chicken Florentine Soup, Tomato and White Truffle Soup

Selection of Three Items from the Following:

Sliced Sirloin of Beef with Mushroom Sauce*
Beef Tenderloin Tips with Bordelaise Sauce*
Chicken Picatta with Lemon Butter, Capers and Confetti of Red Pepper
Chicken Marsala with Shiitake Mushroom and Marsala Demi-Glace
Dijon Grilled Breast of Chicken
House Vegetable Lasagna with Marinara Sauce and Basil Oil
Seafood Pasta with Linguini
Salmon with Vermouth and Dill Butter Sauce

Chef's Choice of Vegetable and Starch

Variety of Cookies, Bars and Brownies

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~ LUNCHEON ~

*Lunch Entrées served with Freshly Baked Bread Rolls
Choice of House Salad **or** Soup du Jour
Starch and Vegetable, Coffee, Tea and Decaf*

FIRST COURSE SELECTIONS

Soup du Jour

Included in Entrée Price

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

Eric Salad

Mixed Greens, Bleu Cheese, Crumbled Bacon, Sliced Egg, Tomato and Bermuda Onion
with our House Eric Dressing

Caesar Salad

Crisp Romaine, House-Made Croutons and Parmesan Cheese
with Caesar Dressing

Michigan Theme Salad

Fancy Mixed Greens, Michigan Dried Cherries, Walnuts,
Crumbled Bleu Cheese and Red Onion
with Balsamic Vinaigrette

Salad Toscana

Parmesan Crisp with Mixed Field Greens, Tomatoes,
Herbed Cheese, Red Onions, with Balsamic Reduction
and Basil Oil

Artesian Lettuce in Phyllo Crisp

Artesian Lettuce Blend with Poached Pear, Walnuts, Red Onions,
Gorgonzola Cheese and Cherry Balsamic Vinaigrette

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~ LUNCHEON ~

Lunch Entrées served with Freshly Baked Bread Rolls
Choice of House Salad **or** Soup du Jour
Starch and Vegetable, Coffee, Tea and Decaf

BEEF ENTRÉE SELECTIONS

PLCC Signature Petite Prime Filet Mignon

5 oz. Filet Garnished with Frizzled Onions, Mushrooms and Bordelaise Sauce

Brandy Tenderloin

(Pre-counts Required)

6 oz. Slow Roasted Sliced Tenderloin of Beef with Shiitake Mushrooms
and Brandy Enhanced Demi-Glace

Petit Prime Filet Mignon and Chicken Raphaél Duet

(Pre-counts Required)

Petite Filet Mignon in Madeira Sauce and
Boneless Breast of Chicken with Mushrooms and Artichokes in White Wine Sauce



POULTRY ENTRÉE SELECTIONS

Chicken Asiago

Breast of Chicken Stuffed with Seasoned Rice, sliced and served with Raspberry Sauce

Madeira Chicken

Grilled Breast of Chicken with Madeira Demi-Glace,
Sautéed Shiitake Mushrooms and Artichokes

PLCC Chicken Strudel

White Meat of Chicken with Boursin Cheese, Chopped Pecans wrapped in Phyllo Dough

Chicken Picatta

Sautéed Boneless Breast of Chicken with Lemon Beurre Blanc, Capers and Confetti of Red Pepper

Chicken Francése

Egg Dipped and Sautéed in Lemon and White Wine

Penne Marinara with Grilled Chicken

Penne Pasta with our Classic Marinara Sauce, Mushrooms, Sun-Dried Tomatoes,
Artichokes and Parmesan Cheese topped with Grilled Chicken

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~ LUNCHEON ~

*Lunch Entrées served with Freshly Baked Bread Rolls
Choice of House Salad **or** Soup du Jour
Starch and Vegetable, Coffee, Tea and Decaf*

SEAFOOD ENTRÉE SELECTIONS

Seared Scallops

(Pre-counts Required, Minimum of 25 guests)

Seared Scallops with Vidalia Onion and Thyme Dauphinoise Potatoes and Lobster Butter Sauce

Char-Grilled Atlantic Salmon

Grilled Atlantic Salmon with Madeira Dill Butter and Corn Relish

Salmon with Chive Butter Sauce

Grilled Fillet of Salmon with Chive Butter Sauce

Great Lakes Whitefish

Boneless Fillet of Whitefish with Sliced Strawberries and Slivered Almonds

Pickrel with Citrus Tarragon Butter

Broiled Fillet of Great Lakes Pickrel with Capers and Citrus Herb Butter



VEGETARIAN ENTRÉE SELECTIONS

Vegetable Strudel

(Pre-counts Required)

Fresh Vegetables in Golden Crispy Phyllo Dough with Boursin Cheese and Roasted Pepper Sauce

Quiche Florentine

(Pre-counts Required)

Deep Dish Quiche with Spinach and Cheese

Vegetable Lasagna

(Pre-counts Required)

Vegetable Lasagna Roulades with Marinara Sauce and Basil Oil

Vegetable Platter

Grilled Vegetable Platter with Vegetable Couscous and Smoked Tomato Coulis

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~ LUNCHEON SALADS ~

*Salads include Freshly Baked Bread Rolls and Choice of Coffee, Tea and Decaf
A Cup of Soup du Jour may be added for an additional fee per person*

Artesian Seared Chicken Salad

Herb Seared Chicken Breast on Artesian Lettuces with Plumped Cranberries, Artesian Made Bleu Cheese Crumbles, Smoked Almonds, Red Onions, Green Apples, Quick Bread Croutons and Cherry Balsamic Vinaigrette

Grilled Salmon Salad

Spinach and Romaine Lettuces with Cucumbers, Tomatoes,
Red Onions and Green Goddess Dressing

Tempting Trio

Shrimp, Tuna and Chicken Salad
served with Assortment of Fresh Fruit

Eric Salad

Crisp Greens, Eggs, Tomatoes, Bermuda Onion, Bacon, Bleu Cheese with Our House Eric Dressing
served with Garlic Toast
With Julienne Breast of Chicken Additional

PLCC Cobb Salad

Chopped and Tossed Lettuce, Avocado, Turkey, Swiss Cheese, Bleu Cheese, Eggs, Bacon, and Tomatoes
mixed with your Choice of Dressing

Seafood Cobb Salad

Mixed Greens, Jumbo Shrimp, Crab, Avocado, Bleu Cheese, Eggs, Bacon and Tomatoes

Caesar Salad

Crisp Romaine Lettuce with House-Made Croutons,
Freshly Grated Parmesan Cheese and Caesar Dressing
With Julienne Breast of Chicken Additional
With Seared Salmon Additional

Asian Chicken Salad

Marinated Grilled Breast of Chicken on Mixed Greens with Red Peppers, Edamame Beans,
Mandarin Oranges, Slivered Carrots, Wonton Strips and Sweet Thai Vinaigrette

Seared Salmon Salad

Baby Greens, Tomatoes, Papaya and Sesame Ginger Dressing

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~ LUNCHEON SALADS ~

*Salads Include Freshly Baked Bread Rolls and Choice of Coffee, Tea and Decaf.
A Cup of Soup du Jour may be added for an additional fee per person*

Atlantic Salmon Salad

Cold Poached Atlantic Salmon on Baby Greens with New Potatoes,
Haricot Verts and Sliced Eggs with Tomato Vinaigrette

Cashew Chicken and Pear Salad

Breast of Chicken in Golden Cashew Bread Crumbs atop Mixed Field Greens with Poached Pear,
Smoked Cheddar Cheese, Strawberries, Pecan and Mandarin Oranges
with Raspberry Vinaigrette

Maurice Salad

Mixed Greens Topped with Julienne Cheddar and Swiss Cheeses, Ham, Turkey, Stuffed Green Olives,
Julienne Gherkins and Tomatoes with Creamy Maurice Dressing

Tuna or Chicken Salad

served in a Crown of Seasonal Melon and Fresh Fruit Garnish

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

Signature Fruit Platter

Selection of Melon, Fresh Berries and Citrus Fruit
served with your choice of Cottage Cheese or Frozen Yogurt

Tuna Nicoise Salad*

(Minimum of 15 guests)

Baby Greens, Eggs, New Potatoes, Black Olives, Tomato, Extra Virgin Olive Oil and
Asparagus Champagne Vinaigrette, topped with Seared Rare Ahi Tuna Nicoise

Michigan Turkey Salad

Fancy Tossed Greens with Michigan Dried Cherries,
Pecans, Bleu Cheese, Red Onion Rings
topped with Julienne Baked Breast of Turkey
and Dried Cherry Vinaigrette

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~ COLD 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.*

Deluxe Cold Canapé Assortment
Mini Fruit Kebobs
Deviled Eggs with Salmon Caviar
Smoked Salmon Crêpes with Dill Cream
Smoked Salmon in Filo Cup with Crème Fraîche and Caviar
California Sushi Rolls with Wasabi
Fresh Sushi Rolls
Smoked Shrimp Canapé with Tarragon Citrus Cream on Cucumber Medallion
Jumbo Shrimp with Cocktail Sauce
Boursin Cheese Tartlets with Ginger Apple Compote
Chicken and Dried Cherry Salad Bouchées
Smoked Chicken on a Quick Bread Crouton
Prosciutto and Roasted Pepper and Herb Cheese Lollipops
Roast Tenderloin and Wild Mushroom Pinwheels with Cracked Pepper and Boursin Cheese
Strawberries Stuffed with Herb Cream Cheese
Smoked Salmon Rosettes with Lemon Zest
Pepper Seared Tuna* Canapé with Wasabi Cream and Mango Salsa
Spicy Beef Tenderloin Medallions Canapé with Southwest Spices, Cilantro
Cream and Roasted Red Pepper Salsa
Baby Asparagus and Boursin wrapped in Prosciutto
Rosemary Chicken Canapé with Strawberry Garnish and Herb Cream Cheese

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~ 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.*

PLCC Signature Jumbo Coconut Battered Shrimp
Bruschetta Wild Mushroom Tartlets with Sour Cream and Snipped Chives
Spanakopita
Crisp Vegetarian Chinese Spring Rolls with Sweet and Sour Sauce
Mushrooms Stuffed with Sausage
Bacon Wrapped Water Chestnuts
Bacon Wrapped Dates with Gorgonzola Cheese
Barbeque Meatballs
Miniature Beef Wellingtons
Cashew Chicken Spring Rolls with Sweet and Sour Sauce
Coconut Chicken Strips
Mini Chicken and Boursin Strudels
Oysters Rockefeller
Miniature Crab Cakes with Rémoûlade Sauce
Honey Glazed Bacon Wrapped Scallops
Pear and Brie wrapped in Phyllo
Mini Chicken Wellington
Bacon Wrapped Lobster Tail with Spiced Honey Soy Glaze
Rosemary Lamb Chop*
Wild Mushroom wrapped in Phyllo
Mini Potato Pancakes with a Dollop of Caviar and Sour Cream
Jumbo Mushrooms stuffed with Crabmeat and Spinach
Chicken Sates in Peanut Garlic Marinade
Domestic Lamb Chops Grecian Style

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~ HORS D'OEUVRES STATIONS ~

Fresh Fruit Display

Small (serves 15 people)
Medium (serves 25 people)
Large (serves 40 people)

Middle Eastern Display

Hummus, Baba Ghanoush and Tabouleh with Soft Pita Triangles
(Minimum 15 guests)

Crudités with Dip

Small (serves 15 people)
Medium (serves 25 people)
Large (serves 40 people)

Imported and Domestic Cheese Display

with French Bread, Assortment of Crackers and Fresh Fruit Garnish
Small (serves 15 people)
Medium (serves 25 people)
Large (serves 40 people)

Warm Baked Spinach and Parmesan Dip au Gratin

served with Warm Chips
Small (serves 15 people)
Medium (serves 25 people)
Large (serves 40 people)

Antipasto Tray

Grilled Vegetables, Smoked Meats*, Assortment of Mediterranean Olives,
Mozzarella and Cherry Tomato Skewers, Whole Parmesan Cheese Display
with Country Breads and Flavored Olive Oils
Small (serves 15 people)
Medium (serves 25 people)
Large (serves 40 people)

Wheel of Brie

with Fresh Fruit and an Assortment of Crackers
(serves 25 people)

Brie en Croûte

Freshly Baked Brie with Almonds, Brown Sugar and an Assortment of Crackers
(serves 25 people)

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~ DINNER STATIONS ~

Attendant Required Unless Otherwise Noted For An Additional Fee

Salad Station (attendant optional)

Dazzling Salad Display featuring Grilled Vegetables, Composed Salads, Assorted Marinades, Fresh Fruit, Pasta and Potato Salads, Fresh Vegetables, a Tappas Platter, Imported Cheeses, Mixed Greens with Condiments, Dressings and Vinaigrettes

Smoked Salmon* (attendant not needed)

Carved to Order, served with Red Onions, Capers, Chopped Eggs, Sour Cream and Assortment of Breads

Strudel Station

(Minimum of 20 guests)

Shrimp Strudel served with Dill Butter Sauce and

Chicken and Wild Mushroom served with Madeira Sauce, Spinach and Boursin served with Roasted Pepper Coulis,

Whole Poached Salmon* (attendant not needed)

with Mustard Dill Sauce

(serves 30 people)

Quesadilla Station

Chicken, Beef, Seafood Quesadillas, with Pepper Jack and Cheddar Cheese, Mushrooms, Grilled Onions served with Warm Flour Tortillas, Salsa, Guacamole, Sour Cream and Chopped Tomatoes

Oriental Stir Fry Station (attendant optional)

with Cashew Chicken and Teriyaki Beef, Vegetables with Hoisin Sauce and Steamed Jasmine Rice

Fajita Station

Marinated Beef, Chicken, Red Peppers, Onions, Cheddar and Pepper Jack Cheese, with Soft Flour Tortillas, Fresh Guacamole, Sour Cream and Salsa

Pasta Station (attendant optional)

Choose Three Pastas from the Following: Bite Size Ravioli, Penne Pasta, Gnocchi, Angel Hair or Lasagna
Choose Three Sauces from the Following: Alfredo, Marinara, Zesty Tomato Vodka, Bolognese, Palomino or White Truffle Asiago, served with Grated Parmesan Cheese and Italian Bread

Mashed Potato Martini Bar

Served with Whipped Butter, Caramelized Onions, Broccoli, Monterey Jack Cheese, Cheddar Cheese Scallions, Bacon, Sautéed Mushrooms, Goat Cheese Crumbles and Roasted Peppers

Jumbo Cocktail Shrimp Display* (attendant not needed)

Displayed on Crushed Ice, served with Spicy Cocktail Sauce and Seedless Lemon Wedges

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~ **DINNER STATIONS** ~
(CONTINUED)

Attendant Required Unless Otherwise For An Additional Fee

PLCC Signature Coconut Shrimp Display (attendant not needed)
served with Spicy Cocktail Sauce and Mango-Lime Sauce

Crab Claws (attendant not needed)
served with Spicy Cocktail Sauce and Seedless Lemon Wedges
(Market Price)

Alaskan King Crab Legs (attendant not needed)
served with Spicy Cocktail Sauce and Seedless Lemon Wedges
(Market Price)

Pine Lake Seafood Station (attendant not needed)
(Minimum of 25 guests)

A Bountiful Arrangement of Chilled Shrimp in Ice Bowl, Crab Legs or Claws, Smoked Salmon, Smoked Whitefish, Poached Salmon, Scallops and other Assortment of Seafood items with the appropriate Accoutrements, Garnishes and Sauces, using only the Finest and Freshest Quality Seafood

~ **CARVING STATIONS** ~

Attendant Required Unless Otherwise Noted For An Additional Fee

Roast Tenderloin of Beef *
(Minimum of 20 guests)

Carved to Order, served with Wild Mushroom Sauce, Creamy Horseradish Sauce, a Variety of Mustards, Mayonnaise and Assortment of Breads

Corned Beef

Carved to Order, served with a Variety of Mustards, Mayonnaise and Assortment of Breads

Roast Turkey Breast or Spiral Ham

Carved to Order, served with a Variety of Mustards, Mayonnaise and Assortment of Breads

Salmon En Croûte

Carved to Order, served with Spinach and Lemon Caper Beurre Blanc

Roasted Leg of Lamb

Carved to Order, served with Horseradish, Variety of Mustards, and Au Jus

Roasted Prime Rib

(Minimum of 25-30 guests)

Carved to order, served with Rosemary Au Jus, Horseradish and Assortment of Breads

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~ APPETIZERS ~

PLCC Signature Jumbo Coconut Shrimp

Four Jumbo Coconut Battered Shrimp served with Cocktail and Mango Ginger Sauce

Jumbo Cocktail Shrimp Martini

Four Chilled Jumbo Poached Shrimp with Tomato Horseradish Sauce, Lemon Wedge, Shredded Lettuce and Olive Garnish

Panko Crusted Crab Cakes

with Sweet Corn Coulis, and Tomato and Roasted Red Pepper Salsa

Seared Sea Scallops

with Lobster Butter Sauce and Saffron Leek Risotto

Wild Mushroom and Truffle Risotto Cake

with Madeira Sauce and Tomato Relish

~ SOUP SELECTIONS ~

CHILLED

Chilled Cucumber, Gazpacho, Strawberry Sorbet Soup with Pound Cake Croutons, Yellow Tomato with Basil, Vichyssoise



HOT

Wild Mushroom Bisque, Garden Vegetable, Lemon Chicken Rice, Tomato Basil, Roasted Red Pepper with Chives, Cream of Asparagus, Cream of Broccoli, Italian Wedding Soup, Asian Vegetable, Pumpkin Soup (Seasonal), Parsnip and Ginger Bisque, Tomato and White Truffle Soup with Smoked Cheddar Crostini

Lobster Bisque served in Tureen

~ INTERMEZZO ~

Raspberry Sorbet with Sugar Rim Garnish
Lemon Sorbet with Mint Garnish
Champagne Sorbet with Sugar Rim Garnish



~ 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
additional per person

Spinach Salad

Tender Baby Spinach with Shaved Fennel, Bleu Cheese Crumbles and Toasted Pine Nuts
served with Red Pepper Vinaigrette
additional per person

Caprese Salad

Mozzarella, Roma Tomatoes, Fresh Basil with Balsamic Vinegar
additional per person

Artesian Lettuce in Phyllo Crisp

Artesian Lettuce Blend with Poached Pear, Walnuts, Red Onions,
Gorgonzola Cheese and Cherry Balsamic Vinaigrette
additional per person

Greek Salad

Romaine Hearts, Tomatoes, Beets, Kalamata Olives, Crumbled Feta Cheese,
with Original Ya Ya's Greek Dressing
additional per person

Caesar Salad

Crisp Romaine, House-Made Croutons, Parmesan Cheese with Caesar Dressing
additional per person

Michigan Theme Salad

Fancy Mixed Greens, Michigan Dried Cherries, Walnuts,
Crumbled Bleu Cheese and Red Onion
with Balsamic Vinaigrette
additional per person

Salad Toscana

Parmesan Crisp with Mixed Field Greens, Tomatoes, Herbed Cheese,
Red Onions, with Balsamic Reduction and Basil Oil
additional per person

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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 an additional fee per person

BEEF ENTRÉE SELECTIONS

PLCC Prime Filet Mignon*

8 oz. Filet served with Frizzled Onions, Mushrooms and Bordelaise Sauce

Steak au Poivre*

7 oz. Prime Filet wrapped in Bacon with Gorgonzola Crust and Cabernet Wine Sauce served with Grilled Vegetables

Peppercorn Crusted Filet Mignon*

8 oz. Pepper Crusted Filet of Beef with Cognac Demi-Glace

Sliced Prime Tenderloin of Beef*

(Pre-counts Required, Minimum of 20 orders)
with Madeira Sauce

Aged New York Strip Steak*

14 oz. Strip Steak garnished with Hand Cut Onion Rings and Red Wine Jus

Roast Sirloin with Mushroom Demi-Glace*

(Pre-counts Required, Minimum of 20 orders)
Sliced Sirloin of Beef with Madeira Mushroom Sauce

Seared Prime Beef Medallions*

(Pre-counts Required, Minimum of 20 orders)
Two 4 oz. Beef Medallions with Red Wine Mushroom Sauce

Braised Short Ribs

(Pre-counts Required, Minimum of 20 orders)
Tender Braised Beef Short Ribs with Red Wine Demi-Glace and Shiitake Mushrooms

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

Bordelaise	Demi-Glace	Madeira Sauce
Red Wine Jus	Béarnaise	Foyot
	Mushroom Sauce	

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~ DINNER ~

*Dinner Entrées served with Freshly Baked Rolls and Freshly Whipped Butter, Choice of Salad, Starch and Seasonal Vegetable, Freshly Brewed Coffee and Tea
A Cup of Soup du Jour may be added for an additional fee per person*

DUET ENTRÉE SELECTIONS

(Pre-counts Required)

Petite Prime Filet Mignon and Jumbo Sea Scallops Duet

6 oz. Filet on Crusted Eggplant with Red Wine Sauce and Jumbo Sea Scallops served with Lobster Sauce

Petite Prime Filet Mignon and Salmon Duet

6 oz. Filet with Mustard Demi-Glace and Grilled Salmon with Tarragon Beurre Blanc

Petite Prime Filet Mignon and Chilean Sea Bass Duet

6 oz. Filet with Peppercorn Cognac Sauce and Chilean Sea Bass with Champagne Beurre Blanc

Petite Prime Filet Mignon and Shrimp Duet

6 oz. Filet and Grilled Shrimp with Demi-Glace and Madeira Butter Sauce

Petite Prime Filet and Chicken Duet

6 oz. Filet and Chicken Breast in Marsala Wine Sauce

Petite Prime Filet and Maryland Crab Cakes Duet

6 oz. Prime Filet with Madeira Demi-Glace and Maryland Crab Cakes with Vermouth Dill Butter Sauce

Boursin Chicken and Herb-Crusted Shrimp Duet

Boursin Chicken and Herb-Crusted Shrimp with a Tomato Béarnaise Sauce

Chicken Breast and Salmon Duet

Chicken Breast with Madeira and Black Truffle Sauce and Salmon with Lemon Butter Sauce

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~ DINNER ~

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VEAL, PORK AND LAMB ENTRÉE SELECTIONS

Veal Picatta

(Pre-counts Required)

Sautéed Veal Tenderloin in a Golden Egg Batter with Lemon Caper Butter and Wild Mushroom Risotto

Veal Medallions

(Pre-counts Required)

Sautéed Veal Loin Medallions served with Mushrooms in a Natural Demi-Glace with Green Peppercorn Sauce

Panko Crusted Pork Tenderloin

(Pre-counts Required)

Sliced Panko Crusted Pork Tenderloin with Port Wine Sauce

Domestic Crusted Lamb Chops

(Pre-counts Required)

Domestic Crusted Lamb Chops with Rosemary Peppercorn Sauce and Balsamic Reduction
Market Price per person



SEAFOOD ENTRÉE SELECTIONS

Salmon with Vermouth and Dill

Grilled Fillet of Salmon with Vermouth Dill Butter Sauce

Thai Ginger Crusted Salmon*

Fresh Fillet of Salmon served with Wilted Swiss Chard and Orange Ginger Butter Sauce

Great Lakes Pickerel

Broiled Fillet of Great Lakes Pickerel served with Lemon Caper Butter

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~ DINNER ~

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SEAFOOD ENTRÉE SELECTIONS (CONTINUED)

Hazelnut Crusted Pickerel

Hazelnut Crusted Pickerel served with Vidalia Onion Coulis with Amaretto Cream Sauce

Broiled Whitefish

Broiled Whitefish served with Sliced Strawberries, Slivered Almonds and Wrapped Lemon

Asiago Crusted Whitefish

Fresh Great Lakes Whitefish with Parmesan and Asiago Cheese Crust over Mashed Potatoes, Wilted Spinach, Roasted Red Pepper Vinaigrette, Olives, Capers and Tomatoes

Chilean Sea Bass

(Pre-counts Required)

Grilled Fillet of Fresh Chilean Sea Bass
served with Champagne Truffle Sauce

Seared Jumbo Sea Scallops

(Pre-counts Required, Minimum of 25 guests)

Black Garlic Stuffed Scallops with Tarragon Beurre Blanc

Sautéed Shrimp Al'olio

Sautéed Shrimp with White Wine, Olive Oil and Capellini Pasta

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

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~ DINNER ~

*Dinner Entrées served with Freshly Baked Rolls and Freshly Whipped Butter, Choice of Salad, Starch and Seasonal Vegetable, Freshly Brewed Coffee and Tea
A Cup of Soup du Jour may be added for an additional fee per person*

POULTRY ENTRÉE SELECTIONS

Chicken Oscar

Breast of Chicken, Shrimp and Asparagus
with Béarnaise Sauce

Chicken Marsala

Sautéed Breast of Chicken with Shiitake Mushroom
and Marsala Demi-Glace

Hazelnut Chicken

Hazelnut Crusted Breast of Chicken Stuffed with Black Forest Ham
served with Sweet Dried Cherry Sauce

Chicken Asiago

Breast of Chicken Stuffed with Asiago Cheese, Rice and Spinach
with Raspberry Sauce

Michigan Chicken

Chicken Stuffed with Cheese Shaved Truffles, Spinach, Shallots and Fresh Herbs
with Sherry Wine Chicken Demi-Glace

Chicken Boursin

Sautéed Boneless Breast of Chicken Stuffed with Boursin Cheese and Spinach
with Sun-Dried Tomato Sauce

Chicken Tosca

Sautéed Breast of Chicken in a Golden Parmesan Egg Batter
with Lemon Caper Butter, Roasted Red Pepper and Tomato Salad

Parmesan Crusted Chicken

Parmesan Chicken with Angel Hair Pasta with Herb Garlic Butter,
and Tomato Basil Coulis

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~ DINNER ~

*Dinner Entrées served with Freshly Baked Rolls and Freshly Whipped Butter, Choice of Salad,
Starch and Seasonal Vegetable, Freshly Brewed Coffee and Tea
A Cup of Soup du Jour may be added for an additional fee per person*

VEGETARIAN ENTRÉE SELECTIONS

Vegetable Strudel

(Pre-counts Required)

Fresh Vegetables in Golden Crispy Phyllo Dough with Boursin Cheese and Roasted Pepper Sauce

Vegetable Lasagna

(Pre-counts Required)

Vegetable Lasagna Roulades with Marinara Sauce and Basil Oil

Vegetarian Napoleon

Grilled Vegetable and Mozzarella Cheese Napoleon with Tomato Basil Sauce

Vegetable Platter

Grilled Vegetable Platter with Vegetable Couscous and Smoked Tomato Coulis

Penne Pasta Marinara

Penne Pasta served with Our Classic Marinara Sauce, Mushrooms,
Sun-Dried Tomatoes and Parmesan Cheese

Pasta Primavera

Linguini Pasta tossed with Olive Oil, Garlic, White Wine and Fine Herbs and
garnished with Julienne Vegetables, Tomatoes, Peas and Asparagus

Three Cheese Ravioli

Jumbo Three Cheese Ravioli with Pesto Cream Sauce and Tomato Basil Coulis

Eggplant Parmesan

Savory Eggplant Parmesan with Panko Breadcrumbs, Italian Cheese Blend and
our Signature Marinara Sauce

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~ DINNER BUFFETS ~

*Dinner Buffets served with Freshly Baked Bread Rolls
Freshly Brewed Coffee, Tea and Decaf*

Dinner Country Club Buffet I (Minimum of 50 Guests)

Salad Table with Assorted Mixed Lettuces and Condiments, Salad Dressing, Composed Salads
Cheese Tray with Gourmet Crackers and House-Smoked Fish

Soup Station with Tomato Basil and Chicken Florentine Soup

Hot Entrées to Include:

Honey Glazed Salmon with Citrus Butter Sauce
Beef Sirloin Medallions with Green Peppercorn Jus, Frizzled Onions and Whipped Yukon Potatoes
Chicken Marsala with Shiitake Mushrooms and Orzo Pilaf
Three Cheese Ravioli with Marinara and Parmesan Cheese

Medley of Grilled Vegetables with Virgin Olive Oil

Dessert Table with Miniature Pastries, Cookies and Brownies



Dinner Country Club Buffet II (Minimum of 50 Guests)

Salad Table with Assorted Lettuces and Condiments, Salad Dressings and Composed Salads
Tossed Salad Maison with Bleu Cheese, Strawberries, Red Onions, Pecans and Raspberry Vinaigrette
Cheese Tray with Gourmet Crackers and House-Smoked Fish

Soup Station with Creamy Mushroom Bisque and Chicken and Pearls

Seared Salmon with Dill Beurre Blanc and Tomato Relish
Roasted Sirloin of Beef with Roasted Garlic Potatoes and Baby Onion Jus
Chicken Picatta with Lemon Caper Butter and Rice Pilaf with Toasted Angel Hair Pasta
Penne and Shrimp with Peas, Asparagus and Tomato Vodka Sauce

Green Beans with Sweet Corn and Red Peppers

Dessert Table with Miniature Pastries, Cookies, Brownies **OR** Ice Cream Sundae Bar

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~ SWEET TABLES AND STATIONS ~

(minimum of 30 guests required)

Deluxe Coffee Station

Gourmet Coffee and Decaffeinated Coffee with Accompaniments to include:
Whipped Cream, Kahlua Chocolate Shaves, Flavored Syrups,
Chocolate Mint Sticks and Cinnamon, Nutmeg and Vanilla Powders

Primo Sweet Table

An Assortment of Mini Cookies and Bars
including Deluxe Coffee Station

Magnifico Dessert Table

An Assortment of Fancy Cookies and Brownies
Miniature French Pastries, Dipped Fruit
including Deluxe Coffee Station

Gran Finale Dessert Table

An Assortment of Fancy Cookies and Brownies, Miniature French Pastries, Dipped Fruit
Hand Made Chocolates, Assortment of Flans, Torts and Cheesecakes
Fresh Fruit Tray, Mini Crème Brûlée Spoons
including Deluxe Coffee Station

Pine Lake Chocolate Falls

Belgian Chocolate with an Assortment of Sweet Treats for Dipping, including a variety of Fresh Fruit,
Marshmallows, Rice Crispy Treats, Pretzel Rods, Oreos and Angel Food Squares

Pine Lake Sundae Bar

Ray's Homemade Vanilla Ice Cream with Toppings: M and M's, Butterfinger, Nestlé Crunch,
Reese's Peanut Butter Cups, Snickers, Heath Bar, Oreo, Sanders Hot Fudge,
Hershey Chocolate, Strawberry and Carmel Sauces with Whipped Cream and Cherries

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## TO THE FLAME

### **Bananas Foster**

Bananas Flambéed to order and served over Vanilla Bean Ice Cream  
(Chef Attendant Required)

### **Cherries Jubilee**

Bing Cherries Flambéed to order and served over Vanilla Bean Ice Cream with Biscotti  
(Chef Attendant Required)



# ~ DESSERT TABLE ENHANCEMENTS ~

Crêpes Made as You Like Them, with Raspberries, Bananas, Cherries, Chocolate, Walnuts,  
Caramel Sauce and Fresh Whipped Cream  
(Chef Attendant Required)

Warm Bread Pudding with Butter Rum Sauce

Warm Chocolate Bread Pudding with Vanilla Anglaise

Warm Fruit Cobblers

Chocolate Dipped Strawberries, Pineapples, Dried Apricots

Hand-Made Pine Lake Chocolates

Pretzels Wrapped in Caramel and Dipped in Chocolate

Granny Smith Apple Dipped in Caramel and Chocolate

Mini Cupcake Station

Assorted Flavored Mousses served in Large Martini Glass

Assorted Cookies

Brownies

Assorted Bars

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## ~ DESSERTS ~

### DELICIOUS SATISFACTION

#### **Chocolate Crème Tart**

Crisp Chocolate Shell filled with Chocolate Cream, topped with Whipped Cream and Chocolate Shavings

#### **Lemon Trifle Martini**

Luscious Lemon Curd, layered with Lady Fingers and topped with Whipped Cream and Fresh Blueberries

#### **Chocolate Mousse Martini**

Rich Milk Chocolate Mousse served with Whipped Cream and Chocolate Shavings

#### **Mint Chocolate Flan**

Crispy Chocolate Shell filled with Mint Chocolate Pastry Cream

#### **Apple Cheese Strudel**

with Vanilla Crème Anglaise

#### **Strawberry Short Cake**

Fresh Baked Buttery Biscuit topped with Fresh Berries and Whipped Cream

#### **Mini Baby Bumpy Cake**

Rich Chocolate Cake filled with Vanilla Buttercream and glazed with Dark Chocolate

### SWEET FINALE

#### **Red Velvet Milk Chocolate Mousse Torte**

Milk Chocolate Rum Mousse alternated with Layers of Flourless Red Chocolate Cake glazed in a Rich Dark Chocolate

#### **Baked Apple Blossom with Vanilla Ice Cream**

Warm Apple Tart served with Vanilla Ice Cream topped with Caramel Sauce

#### **Strawberry Mousse Crunch Torte**

Layers of White Chocolate Strawberry Mousse, Chocolate Ganache and Rich Chocolate Cake, with a Crisp Peanut Butter Crunch Crust, served with Strawberry Sauce and Fresh Strawberries

#### **Mud Pie**

Chocolate Cookie Crust filled with Vanilla Bean Ice Cream and Reese's Peanut Butter Cup Ice Cream, topped with Whipped Cream, Toasted Almonds and Chocolate Sauce

#### **Fruit Cobbler Á la Mode**

Your Choice of Apple, Blueberry, Peach or Cherry Cobbler served with Vanilla Ice Cream

#### **Hot Fudge Cream Puff**

Served with Sanders Hot Fudge and Whipped Cream

#### **Crème Brûlée**

Your Choice of Vanilla, Bailey's, Pumpkin, Milk Chocolate, Grand Marnier, served with Crunchy Biscotti

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### **Brownie Cheesecake**

Vanilla Bean Cheese Cake baked with Chunks of Brownies served with Chocolate Sauce

### **Brownie Sundae**

Rich Chocolate Brownie served warm with Vanilla Ice Cream, Sanders Hot Fudge, Whipped Cream and a Cherry on Top

### **Sorbet Martini**

Chef's Choice of Three Different Flavors served with a Fresh Berry

## DELIGHTFUL INDULGENCE

### **Chocolate Diamond**

Rich Milk Chocolate Mousse on a Crispy Hazelnut Crust served with Raspberry Sauce and Fresh Raspberries

### **Chocolate Raspberry Bombe**

Chocolate Mousse Cake with Fresh Raspberries and Raspberry Coulis

### **Pine Lake Trio**

Combination of Strawberry Bavarian, Chocolate Truffle Tart and Mini Crème Brûlée

### **Flourless Chocolate Gateau**

Rich Flourless Chocolate Cake served with Lemon Moscato Granate

### **Casablanca Dome**

Orange, Hazelnut and Vanilla Cream glazed with Rich Milk Chocolate Glaze served with Candied Hazelnuts, Chocolate Sauce and Candied Orange Chip

### **Coconut Dream**

Layers of White Chocolate, Coconut Ganache and Chocolate Truffle on a Graham Cracker Crust, topped with Malibu Rum and Whipped Cream

## ~ LATE NIGHT STATIONS ~

### **Coney Island Station (attendant optional)**

Chili, Cheese, Onions and Assorted Condiments

### **Pizza Station (attendant not needed)**

Chef's selection of 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

### **Slider Station (attendant optional)**

Mini Ground Sirloin Cheese Sliders with Onions, Appropriate Condiments and Curly Fries

### **Mini Reuben Station (attendant not needed)**

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# ~ PRIVATE PARTY BEVERAGE SELECTIONS ~

House Cocktail  
Call Cocktail  
Premium Cocktail  
Domestic Beer  
Imported Beer

Mineral Water  
Soft Drinks  
Vegetable and Fruit Juices  
House Wine by the Glass  
Premium Wine by the Glass  
Cordials

## House and Call Brands Open Bar

Platinum  
Bacardi  
Royal Canadian  
Gordon's  
Clan MacGregor  
Jim Beam  
Torada Tequila  
Absolut  
Absolut Flavored Vodkas  
Stolichnaya  
Stolichnaya Flavored Vodkas  
Ketel One  
Luksusowa  
Titos  
V.O.  
Canadian Club  
Jack Daniels  
Crown Royal  
Jamesons

## Premium Brands Complete Open Bar *(Includes House and Call Brands)*

Maker's Mark  
Beefeater  
Tanqueray  
Bombay  
Cuervo Tequila  
J and B  
Johnny Walker Red  
Dewar's  
Bacardi Limon  
Captain Morgan  
Mt. Gay  
Myers Dark  
Belvedere  
Grey Goose  
Chopin  
Johnny Walker Black  
Chivas  
Patron  
Tres Generaciones  
Bombay Sapphire  
Woodford Reserve  
Bourbon

# ~ OTHER PRIVATE PARTY BEVERAGE SELECTIONS ~

## Bellinis

## Mimosas

## Champagne Punch

Champagne, Cranberry Juice, Cranberry and Raspberry Juice, Piña Colada, Ginger Ale

## Raspberry Sherbet Punch with Champagne

## Sparkling Wine or Champagne

From our Wine List

## Non - Alcoholic Punch with Fresh Fruit Garnish *(One gallon of punch serves approximately 25 guests)*