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# CATERING MENU

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Pine Lake Country Club



# CONFERENCE BEVERAGE PACKAGES

## **BREAKFAST BEVERAGE STATION**

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Teas  
& Selection of Chilled Juices  
\$6.50 per person

## **MEETING BEVERAGES STATION**

Bottled Water, Sparkling Water, Assorted Soft Drinks,  
Freshly Brewed Coffee, Decaffeinated Coffee & Assortment of Teas  
\$6.95 per person

# REFRESHMENTS

## **SWEET BREAKFAST BREADS**

Assortment of Breakfast Breads, Pecan Rolls  
served with Freshly Whipped Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee & Assortment of Teas  
\$10.95 per person

## **POWER BREAK**

Chilled Orange & 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  
\$13.50 per person

## **SNACK BREAK**

Popcorn, Peanuts, Pretzels and Salty Mix,  
Assortment of Soft Drinks, Bottled Water and Freshly Brewed Coffee  
\$8.50 per person

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2. All Food and Beverages are Subject to 20% Service Charge & Michigan 6% Sales Tax and All Prices are Subject to Change

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# BREAKFAST SELECTIONS

## CONTINENTAL

15 person minimum requirement

### HEALTHY CONTINENTAL BREAKFAST

Fresh Seasonal Fruit, Berries & Grapefruit, Zucchini Breakfast Bread,  
Hard-boiled Eggs & Herb Salt, Low Fat Greek Yogurt & Granola, Assorted Cereals & Milk,  
Freshly Brewed Coffee, Tea & Selection of Chilled Juices  
\$18 per person

### TRADITIONAL CONTINENTAL BREAKFAST

Fresh Seasonal Fruit & Berries, Assorted Danishes & House-made Breakfast Breads,  
Fresh Bagels with Sweet Butter, Whipped Cream Cheese & Fruit Jams,  
Freshly Brewed Coffee, Tea & Selection of Chilled Juices  
\$14 per person

## CONTINENTAL ENHANCEMENTS

### EUROPEAN

Domestic & Imported Cheese, Charcuterie,  
Hard-boiled Eggs, Pickled Vegetables,  
Mustard, Relish & Artisan Breads  
\$7 per person

### CRISPY CORNFLAKE MONTE CRISTO

Brioche, Ham, Swiss, Powdered Sugar  
& Strawberry Preserve  
\$4 per person

### BREAKFAST SANDWICH

Griddled English Muffin, Scrambled Eggs,  
Sausage & Cheddar Cheese  
\$4 per person

### OATMEAL STATION

Butter, Milk, Raisins, Michigan Maple Syrup  
& Cinnamon-Apple Compote  
\$3 per person

### QUICHE

Lorraine, Florentine  
or Chef's Seasonal Inspiration  
\$4.5 per person

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# BREAKFAST SELECTIONS

## PLATED BREAKFAST

Served with House-made Breakfast Bread, Pecan Rolls, Freshly Brewed Coffee & Tea

### THE COUNTRY CLUB BREAKFAST

Scrambled Eggs, Hash Brown Potatoes,  
Crispy Bacon, Link Sausage,  
Fresh Fruit & Toast  
\$14 per person

### EGGS BENEDICT

Poached Eggs, English Muffin,  
Canadian Bacon, Hollandaise Sauce,  
Rosemary Petit Potatoes & Fresh Fruit  
\$16 per person

### PLATED CUSTOM BREAKFAST TASTING

Select one from each group

Provencal Strata, Country Bread, Gruyere, Zucchini & Herbs  
Eggs Benedict, English Muffin, Canadian Bacon & Hollandaise  
Quiche Lorraine, Ham, Bacon, Onion & Gruyere

French Toast, Chocolate, Caramelized Banana & Mascarpone  
Very Berry Pan Perdu, Honey & Lemon Curd  
Ricotta Crepes, Orange, Vanilla & Balsamic Syrup

Parmesan Dauphinoise Potatoes  
German Potato Cake, Scallions, Sour Cream & Apple Sauce,  
Roast Petit Potatoes, Rosemary, Black Pepper & Parmesan

Fresh Fruit  
\$22 per person

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# BREAKFAST BUFFET SELECTIONS

## THE COUNTRY CLUB BREAKFAST BUFFET

(Minimum of 35 guests)

Fresh Seasonal Fruit & Berries, Assorted Danishes & House-made Breakfast Breads,  
Scrambled Eggs, Crisp Bacon & Breakfast Sausage Links,  
Hash Brown Potatoes, Buttermilk Pancakes with Maple Syrup,  
Freshly Brewed Coffee, Tea & Selection of Chilled Juices  
\$20 per person

## CREATE YOUR OWN BRUNCH

(Minimum of 75 guests)

Fresh Seasonal Fruit & Berries, Assorted Danishes & House-made Breakfast Breads,  
Scrambled Eggs, Crisp Bacon & Breakfast Sausage Links,  
Low Fat Cottage Cheese, and Caesar Salad

### SELECT ONE OF EACH:

CINNAMON FRENCH TOAST  
Warm Maple Syrup

BELGIUM WAFFLES  
Warm Maple Syrup

BUTTERMILK PANCAKES  
Warm Maple Syrup

### SELECT ONE OF EACH:

CHICKEN PICCATA  
Lemon-White Wine Sauce,  
Capers, Artichokes, Tomato  
Concassé & Parsley

CHICKEN TOSCA  
Spinach, Mushrooms & Truffle  
Jus

COUNTRY HAM  
Brown Sugar & Whole Grain  
Mustard

### SELECT ONE OF EACH:

DOUBLE CHEDDAR  
SCALLOP POTATOES  
Creamy Potato Béchamel,  
White & Sharp Cheddar Cheeses

ROASTED REDSKIN LYONNAISE  
Rosemary, Black Pepper &  
Parmesan

HASH BROWN POTATOES  
Golden Brown Potatoes &  
Scallions

Freshly Brewed Coffee, Tea & Selection of Chilled Juices  
\$28 per person

## BUFFET ENHANCEMENTS

The items below can be added to enhance your Breakfast Buffets  
Attendant Required Where Noted (\$75.00)

### EGG AND OMELET STATION

(Chef Attendant Required)

Trio Peppers, Tomatoes, Onions, Mushrooms  
Spinach, Ham, Bacon, Feta & Cheddar Cheese  
\$6 per person

### EGGS BENEDICT STATION

(Chef Attendant Required)

English Muffin, Canadian Bacon, Hollandaise  
Sauce  
\$6.50 per person

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# LUNCH SELECTIONS

## ENTRÉE SALADS

Salads include Freshly Baked Rolls and Choice of Coffee or Tea  
A Cup of Soup du Jour may be added for \$3 per person

### TRAVERSE CITY SALAD WITH CHICKEN

Walnuts, Balsamic Cherries, Citrus, Chèvre,  
Green Apple & Honey-Cider Vinaigrette  
\$18 per person

### ROASTED STRAWBERRY SALAD

Frisée, Endive, Chèvre,  
Pistachios & Balsamic Vinaigrette  
\$16 per person

### THE "PAR 3"

Tuna Salad, Egg Salad, Chicken Salad, Fruit  
& Toast Point  
\$18 per person

### MEDITERRANEAN TABOULI SALAD

Tomato, Cucumber, Cumin Chickpeas, Red Onion,  
Feta & Lemon-Mint Vinaigrette  
\$16 per person

### PLCC CHOPPED SALAD

Avocado, Tomato, Cucumber, Egg, Turkey, Ham,  
Cheddar & Pommery Dressing  
\$18 per person

### CASHEW CHICKEN SALAD

Cabbage, Mandarin Oranges, Pineapple, Carrots,  
Papaya and Hoisin Vinaigrette  
\$18 per person

### ERIC SALAD <sup>NF</sup>

Bacon, Tomato, Bleu Cheese, Onion,  
Hardboiled Egg & Eric Dressing  
\$16 per person

### PESTO CHICKEN CAESAR SALAD\*

Garlic Croutons, Parmesan Cheese  
& Classic Caesar Dressing  
\$18 per person

## QUICHE

Served with a Petit Garden Herb Salad & Fresh Fruit

### Select One:

Lorraine – Ham, Bacon, Onion & Gruyere  
Asparagus – Ricotta & Nutmeg  
Florentine – Spinach, Tomato & Feta  
Vegetable – Broccoli, Cheddar, Tomato, Onion & Spinach  
Forestière – Mushrooms, Leeks & Chèvre  
\$19 per person

## SANDWICH & SOUP

### ENGLISH TEA SANDWICHES

Chicken Salad on White,  
Egg Salad & Watercress on Rye,  
Herb Cheese & Cucumber on Pumpnickel Petit,  
Mushroom Bisque & Seasonal Fresh Fruit  
\$18 per person

### TRIO OF GRILLED CHEESE

Brie & Mushrooms on Sourdough,  
Ham, Gruyere, Fontina & Walnut Butter on Rye,  
Double Cheddar & Tomato on Wheat,  
Petit Tomato-Basil Soup & Fresh Fruit  
\$18 per person

### TASTING OF LAWASH WRAPS

Caprese - Tomato, Mozzarella, Balsamic & Pesto  
Turkey & Avocado - Bacon, Cheddar Cheese, Lettuce & Tomato  
Garden Fresh - Cucumber, Feta, Spinach, Marinated Peppers & Cilantro Hummus  
Petit Broccoli & Seasonal Fresh Fruit  
\$18 per person

# LUNCH ENTRÉE SELECTIONS

Lunch Entrées served with Freshly Baked Rolls, Choice of House Salad,  
Caesar Salad **or** Soup du Jour, Starch & Vegetable, Coffee, Decaf & Assorted Teas

## SALAD

### PLCC HOUSE SALAD

Mixed Greens, Carrots, Cucumbers, Vine Ripe  
Tomatoes & Choice of Dressing  
Included in Entrée Price

### CAESAR SALAD\*

Garlic Croutons & Parmesan Cheese  
Classic Caesar Dressing  
Included in Entrée Price

### ERIC SALAD

Mixed Greens, Bleu Cheese, Crumbled Bacon, Egg,  
Tomato, Red Onion & House Eric Dressing  
Additional \$3 per person

### TRAVERSE CITY SALAD

Walnuts, Balsamic Cherries, Citrus, Chèvre, Green  
Apple & Honey-Cider Vinaigrette  
Additional \$3 per person

## POULTRY

### PLCC CHICKEN STRUDEL

Chicken with Boursin Cheese & Chopped Pecans  
wrapped in Phyllo Dough  
\$24 per person

### CHICKEN PICATTA

Lemon-White Wine Sauce, Capers, Artichokes,  
Tomato Concassé & Parsley  
\$24 per person

### CHICKEN FLORENTINE CREPES

Chicken, Asparagus, Tomato Confit, Parmesan &  
Mornay Sauce  
\$24 per person

### CHICKEN PROVENCAL

Ratatouille Caponata, Parmesan Polenta  
& Rosemary-Lemon Jus  
\$25 per person

## BEEF

### PETIT FILET MIGNON

5 oz. Filet, Crispy Onions,  
Mushrooms & Bordelaise Sauce  
\$36 per person

### RED WINE BRAISED SHORT RIBS

Tomato Jam & Red Wine Jus  
\$28 per person

### CHAR GRILLED NY STEAK

Horseradish Compound Butter  
& Sauce Au Poivre  
\$26 per person

## SEAFOOD

### GRILLED IRISH ORGANIC SALMON

Cucumber Relish, Lemon-Dill Butter Sauce  
\$26 per person

## VEGETARIAN

### MUSHROOM WELLINGTON

Roasted Carrots, Vegetable Jus Lié  
\$22 per person

### GREAT LAKES WHITEFISH

Parsley Gremolata, Tomato Confit  
& Chardonnay Beurre Blanc  
\$24 per person

### PORTABELLA MUSHROOM "MIGNON"

Garlic Potatoes, Amoque Tomatoes, Caramelized  
Onions, Red Wine Grapes, Charred Zucchini &  
Cabernet Reduction  
\$22 per person

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# LUNCHEON BUFFET SELECTIONS

Lunch Buffets served with Freshly Baked Rolls  
Freshly Brewed Coffee & Assorted Teas

## SOUP AND SALAD

(Minimum of 25 guests)

Homemade Soup du Jour & Tomato Bisque,  
Fresh Baked Breads & Butter,  
Cottage Cheese, Fresh Fruit Medley,  
Caprese Salad,  
Chefs Selection of Seasonal Salad,  
Mixed Greens and Romaine,  
Turkey, Ham, Crumbled Bacon,  
Hard Boiled Eggs, Cucumbers, Tomatoes,  
Chick Peas, Olives, Carrots & Red Onions,  
Swiss & Crumbled Bleu Cheese,  
Dried Cherries, Croutons, Apples & Walnuts,  
Ranch, Italian, Eric & Caesar Dressings  
Chicken & Tuna Salad,  
Dijon Marinated Grilled Chicken &  
Assorted Cookies and Brownies  
\$28 per person

## LUNCH WRAP BUFFET

(Minimum of 15 guests)

Homemade Soup du Jour,  
Garden Greens Salad,  
Ranch & Italian Dressings,  
Club Potato Chips,  
Fresh Fruit Medley,  
Grilled Chicken Wrap,  
Hummus and Tabbouleh Wrap,  
Smoked Ham and Swiss Cheese Wrap,  
Turkey and Havarti Cheese Wrap,  
Assorted Condiments & Relish Tray &  
Assorted Cookies & Brownies  
\$20 per person

## LUNCH DELI BUFFET

(Minimum of 25 guests)

Homemade Soup du Jour & Tomato Bisque,  
Coleslaw & Fresh Fruit Medley,  
Caprese, Seasonal Pasta & Potato Salad,  
Tossed Caesar Salad,  
Assorted Bakery Sandwich Breads,  
Tuna and Chicken Salad,  
Sliced Smoked Ham, Genoa Salami, Roasted  
Turkey and Sliced Roast Beef\*,  
Sliced Cheddar & Swiss Cheese  
Assortment of Condiments & Relish Tray,  
Club Potato Chips &  
Assorted Cookies, Brownies & Bars  
\$24 per person



# LUNCHEON BUFFET SELECTIONS CONT.

Lunch Buffets served with Freshly Baked Rolls,  
Freshly Brewed Coffee & Assorted Teas

## **COUNTRY CLUB LUNCH BUFFET**

(Minimum of 50 guests)

Homemade Soup du Jour,  
Fresh Baked Breads & Butter,  
Garden Greens Salad, Eric & Ranch Dressings,  
Fresh Fruit Medley,  
Chefs Selection of Seasonal Composed Salad,  
Vegetable Medley &  
Roast Red Skin Potatoes

### **SELECTION OF ONE:**

HOUSE VEGETABLE LASAGNA  
8-hour Marinara Sauce and Basil Pesto

PASTA PRIMAVERA  
Garden Vegetables, Lemon, Petit Onion  
Basil, Oregano & Pine Nut Butter

### **SELECTION OF ONE:**

GRILLED IRISH ORGANIC SALMON  
Cucumber Relish, Lemon-Dill Butter Sauce

GREAT LAKES WHITEFISH  
Parsley Gremolata, Tomato Confit  
& Chardonnay Beurre Blanc

### **SELECTION OF ONE:**

CHICKEN PICCATA  
Lemon-White Wine Sauce, Capers, Artichokes,  
Tomato Concassé & Parsley

CHICKEN SALTIMBOCCA  
Mushroom Medley, Sage, Prosciutto  
& Marsala Jus

### **DESSERT**

Assorted Cookies, Bars and Brownies  
\$32 per person

# BARBEQUE BUFFET

Two Hour Service. 25 Person Minimum

## BACKYARD BARBEQUE

Greens Salad with Ranch & Italian Dressings,  
Fresh Fruit Medley & Creamy Coleslaw,  
Southern Potato Salad, Tomato-Sweet Onion Salad & Southern Pasta Salad,  
Club Potato Chips,  
Marinated Boneless Chicken Breast,  
Carolina Style Pulled Pork,  
½ Lb. Prime Beef Hamburgers,  
Butcher Boy Hot Dogs & Coney Chili,  
Assorted Condiments & Relish Tray,  
Fresh Baked Cookies,  
Iced Tea & Lemonade  
\$23 per person

## LAKEFRONT BARBEQUE

Greens Salad with Ranch & Italian Dressings,  
Fresh Fruit Medley,  
Creamy Coleslaw,  
Potato Salad,  
Tomato-Sweet Onion Salad,  
Summer Vegetable,  
Southern Pasta Salad,  
Club Potato Chips,  
Corn Bread with Butter, Jam & Honey,  
Boston Baked Beans,  
Corn on the Cobb,  
Carolina Style Pulled Pork,  
½ Lb. Prime Beef Hamburgers,  
Butcher Boy Hot Dogs & Coney Chili,  
Assorted Condiments & Relish Tray

## SELECT TWO:

Italian Sausage with Peppers & Onions  
Bratwurst with Sauerkraut  
Marinated Boneless Chicken Breast  
Barbecued Chicken

BBQ Rubbed Irish Organic Salmon  
Garlic Shrimp Skewers  
Smokey Beef Brisket Barbequed  
St. Louis Ribs

Ice Cream Novelty Cart  
Fresh Baked Cookies  
Iced Tea & Lemonade  
\$35 Per Person

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# MEMORIAL RECEPTION

## CLASSIC RECEPTION

Chef's Selection of Four Classic Hors d'oeuvres,  
Fresh Fruit Display with Honey Yogurt,  
Domestic & Imported Cheese & Cracker Boards,  
Crudités, Hummus & Buttermilk- Herb Dip,  
Traverse City Salad with Dijon Grilled Chicken Breast,  
Assorted Tea Sandwiches-  
Cucumber & Herb Cheese, Chicken Salad,  
Egg Salad & Tuna Salad,  
Assorted Cookies, Brownies,  
Iced Tea, Coffee & Tea Station  
\$26 per person

## ENHANCEMENTS

The items below can be added to enhance your Memorial Reception

### TURKEY TETRAZZINI

Linguine Caramelized Onion, Mushrooms,  
Creamy Sherry Velouté & Parmesan-Panko Crisp  
\$6 per person

### ICE PACKED GULF SHRIMP COCKTAIL

(Based on 3 pieces per person)  
Lemon & Cocktail Sauce  
\$4 per person

CHILLED SLICED BEEF  
TENDERLOIN PLATTER  
Pickled Vegetables, Petit Rolls &  
Assorted Sauces  
\$8 per person

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# HORS D'OEUVRES

Hors d'oeuvres are Priced per Dozen unless otherwise specified  
A Recommendation of 5 to 7 Pieces Per Person Suggested  
For a One Hour Cocktail Reception.

## PICK IT UP

- Spicy Southwest Beef Tenderloin Canapé, Cilantro & Roasted Red Pepper Salsa \$30 per dozen
- Blackened Chicken Tostada, Guacamole & Pico de Gallo \$30 per dozen
- Smoked Salmon Crêpes with Dill Cream \$30 per dozen
- Bruschetta \$24 per dozen
- BLT Canapé \$24 per dozen
- Tenderloin & Mushroom Pinwheels \$30 per dozen
- Tuna au Poivre Canapé with Wasabi Aioli & Radish \$36 per dozen
- Caramelized Onion Tart Ricotta, Olive & Roasted Tomato \$33 per dozen
- Honey, Red Wine Grape, Brie Canapé \$33 per dozen

## FRESH

- Baby Asparagus and Boursin Wrapped in Prosciutto \$26 per dozen
- Deviled Eggs with Mustard Caviar & Celery \$24 per dozen
- California Sushi Rolls with Wasabi \$27 per dozen
- Avocado Vietnamese Fresh Roll with Nuoc Cham \$24 per dozen
- Gulf Shrimp Cocktail \$36 per dozen
- Cocktail Snow Crab Claws \$42 per dozen
- East Coast Oysters on the Half Shell \$42 per dozen

## TEA SANDWICHES

- Chicken Salad \$27 per dozen
- Tuna Salad \$27 per dozen
- Egg Salad \$27 per dozen
- Deviled Ham \$27 per dozen
- Herb Cheese & Cucumber \$27 per dozen
- Smoked Salmon & Chive Cream Cheese \$27 per dozen

## ON A SKEWER

- Prosciutto, Melon & Mint Skewer \$30 per dozen
- Caprese Skewer \$30 per dozen
- Prosciutto and Roasted Pepper and Herb Cheese Lollipops \$27 per dozen
- Sweet Chili Chicken Satay & Peanut Dipping Sauce \$33 per dozen
- Mini Fruit Kebobs \$29 per dozen
- Greek Skewer \$30 per dozen

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# HORS D'OEUVRES CONT.

Hors d'oeuvres are priced per Dozen Unless Otherwise Specified  
A Recommendation of 5 to 7 Pieces Per Person Suggested  
For a One Hour Cocktail Reception.

## BAKED & ROASTED

- BBQ Bacon Wrapped Water Chestnuts \$27 per dozen
- Sweet Chili Bacon Wrapped Pineapple, Radish & Cilantro \$24 per dozen
- Bacon Wrapped Apple, Balsamic & Arugula \$27 per dozen
- Chili & Brown Sugar Caramelized Bacon \$24 per dozen
- Mushrooms Stuffed with Sausage \$27 per dozen
- Miniature Beef Wellingtons \$35 per dozen
- Spanakopita \$33 per dozen
- Franks in a Blanket & Grain Mustard \$33 per dozen
- Swedish Style Meatballs \$30 per dozen
- Short Rib Pot Stickers, Scallion & Sesame Seed Soy Dipping Sauce \$30 per dozen
- Chipotle Shrimp & Black Bean Quesadilla \$30 per dozen
- Rosemary Lamb Lollipop with Garlic Aioli \$48 per dozen
- Lamb Meatballs \$33 per dozen

## SLIDERS & MINI SANDWICHES

- Mini Cheeseburgers, Grilled Onions, Ketchup, Mustard & Pickle \$42 per dozen
- Mini Grilled Cheese, Candied Bacon & Tomato \$36 per dozen
- Mini Reuben Sandwiches \$36 per dozen
- Crab Cake Sliders, Creole Aioli & Mustard Slaw \$48 per dozen
- Petit Tenderloin Sandwiches, Arugula, Roasted Tomato & Horseradish Sauce \$48 per dozen
- Black Bean Quinoa Slider, Cheddar, Avocado & Tomato \$36 per dozen

## CRISPY

- PLCC Signature Jumbo Coconut Battered Shrimp \$36 per dozen
- Vegetable Spring Rolls with Sweet and Sour Sauce \$27 per dozen
- Cashew Chicken Spring Rolls with Sweet and Sour Sauce \$27.00 per dozen
- Panko Breaded Roasted Garlic Stuffed Olive & Pepper Relish \$33 per dozen
- Crab Cake Fritter with Roasted Red Pepper Coulis \$36 per dozen
- Lobster Hush Puppies with Cajun Remoulade \$39 per dozen
- Artichoke Fritter with Pepper Relish & Lemon-Parsley Aioli \$30 per dozen
- "Popcorn" Rock Shrimp Cups \$36 per dozen
- Sesame Chicken Strips with Orange-Ginger Sauce \$27 per dozen

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# COCKTAIL RECEPTION PACKAGES

## CLASSIC COCKTAIL RECEPTION

Hors d'oeuvre Reception Selections are planned for a Two Hour Period.  
Prices will be adjusted for Longer Receptions.

Chef's Selection of Five Hot and Cold Hors D'oeuvres  
Domestic & Imported Artisan Cheeses with Cracker  
Crudités with Buttermilk Herb Dipping Sauce & Hummus  
\$26 per person

Include Ice Packed Gulf Shrimp Cocktail with  
Lemon & Cocktail Sauce  
(Based on 3 pieces per person)  
\$30 per person

## RECEPTION ENHANCEMENTS

### FRESH FRUIT PLATTER

Honey-Yogurt & Chocolate Dipping Sauces  
\$6 per person

### MIDDLE EASTERN DISPLAY

(Minimum 15 guests)  
Pita Bread, Hummus, Baba Ghanoush &  
Tabbouleh  
\$7 per person

### CRUDITÉS

Buttermilk-Herb Dipping Sauce,  
Avocado Hummus,  
Arugula Pesto & Lemon-Mint Yogurt  
\$4 per person

### SUSHI

Assorted Sushi, Soy, Wasabi & Pickled Ginger  
(Based on 3 pieces per person)  
\$9 per person

### MARKET VEGETABLE ANTIPASTO

Marinated Mozzarella, Parmesan, Whipped Ricotta,  
Balsamic, Basil Pesto, Rustic Breads & Crackers  
\$7 per person

### CHEESE DISPLAY

French Baguette, Assortment of Crackers, Nuts,  
Compote & Fruit Garnishes  
\$7 per person

### CHIPS & DIPS

Guacamole, Cumin Black Bean Dip, Chile  
Relleno, Crema, Char Tomato Salsa, Vegetable  
Chips & Tortilla Chips  
\$6 per person

### ARTISAN CHARCUTERIE

Salumi, Pickled Vegetables, Mustard,  
Crackers & Country Bread  
\$9 per person

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# RECEPTION STATIONS

Minimum of 25 guests  
Attendant Required Unless Otherwise Noted (\$75.00)

## CARVING

### ROAST TENDERLOIN OF BEEF\*

Wild Mushroom Sauce, Horseradish Sauce,  
Assorted Mustards & Petit Rolls  
\$18 per person

### CORNED BEEF

Horseradish, Assorted Mustards, Mayonnaise  
& Petit Rolls  
\$10 per person

### HERB ROASTED ANGUS STRIP-LOIN

Sauce Au Poivre, Assorted Mustards, Horseradish  
& Petit Rolls  
\$13 per person

### SAGE ROASTED TURKEY BREAST

Turkey Velouté, Cranberry-Orange Chutney,  
Assorted Mustards, Mayonnaise & Petit Rolls  
\$9 per person

### GRECIAN NEW ZEALAND RACK OF LAMB

Olive Tapenade & Mustards  
\$17 per person

### HONEY-MUSTARD DUROC PORK LOIN

Granny Smith Apple Compote, Mustards,  
Mayonnaise & Assorted Petit Rolls  
\$12 per person

### ARGENTINIAN MARINATED FLANK STEAK\*

Chimichurri & Pico de Gallo  
\$11 per person

## CLASSIC STATIONS

Minimum of 20 guests  
Attendant Required Unless Otherwise Noted (\$75.00)

### MACARONI & CHEESE

Conchiglie Pasta served with Creamy Cheese  
Sauce, Pulled Smoked Chicken, Shrimp, Cajun  
Sausage, Broccoli, Bacon, Caramelized Onions,  
Sweet Peas & Garlic-Chive  
Parmesan Toasted Panko  
\$12 per person

### MASHED POTATO BAR

Creamy Whipped Potatoes, Roasted Mushrooms,  
Caramelized Onion, Scallions, Broccoli, Roasted  
Peppers, Bacon, Pepper Jack, Bleu Cheese,  
Cheddar Cheese & Beef Demi Sauce  
\$10 per person

### THE SALAD BAR

(attendant not needed)

Mixed Greens & Crispy Romaine,  
Seasonal Condiments & Dressings  
Chef's Selection of Seasonal Salad Platters &  
Dijon Mustard Grilled Chicken  
\$10 per person

### DESIGN YOUR OWN RAW BAR

(attendant not needed)

Gulf Shrimp, East & West Coast Oysters,  
Jonah or Snow Crab Claws, King Crab Legs,  
Smoked Whitefish, Poached Salmon, Clams,  
Casino Oyster Rockefeller, White Wine Steamed  
Mussels, Cocktail Sauce, Lemon, Tabasco, Joe's  
Crab Mustard & Louie Dressing  
Market Price

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# RECEPTION STATIONS CONT.

Minimum of 25 guests  
Attendant Required Unless Otherwise Noted (\$75.00)

## GLOBAL STATIONS

### **CRAB CAKE STATION**

Fennel-dill Salad, Roasted  
Tomatoes & Lemon Aioli  
\$13 per person

### **TAQUERIA TACO STATION**

(Attendant not needed)

Carnitas, Chicken Tiga, Beef Fajitas,  
Spanish Rice & Cumin Black Beans,  
Shredded Lettuce, Olives, Jalapeños,  
Sour Cream, Pico De Gallo, Guacamole,  
Queso Fresco, Salsa Roja, Salsa Verde & Limes  
\$12 per person

### **PASTA STATION**

Penne & Gnocchi Pastas,  
Marinara, Bolognese & Alfredo Sauces,  
Grilled Chicken, Shrimp, Italian Sausage,  
Broccoli, Tomatoes, Peas, Mushrooms,  
Squash & Garlic Toast  
\$12 per person

### **ORIENTAL STIR FRY STATION**

(Attendant not needed)

Steamed White Rice & Fried Rice,  
Sweet & Sour Chili & Teriyaki Sauces,  
Chicken, Shrimp, Tofu,  
Broccoli, Peas, Carrots, Mushrooms,  
Sweet Peppers & Bean Sprouts  
\$13 per person

### **TUSCANY STATION**

Classic Parmesan Risotto & Seasonal Accompaniment,  
Three Cheese Ravioli with Pomodoro Sauce,  
White Bean-Kale Pesto & Tomato-Basil Bruschetta  
\$12 per person



# DINNER ENTRÉE SELECTIONS

## APPETIZERS

### PLCC SIGNATURE COCONUT SHRIMP

Lemon, Cocktail & Mango Sauce  
\$6 per person

### COCKTAIL SHRIMP MARTINI

Tomato Horseradish Sauce, Lemon & Olive  
\$6 per person

### CRAB COCKTAIL

Avocado, Old Bay-Spicy Mustard Aioli  
& Cilantro  
\$6 per person

### TOMATO & PESTO TART

Whipped Ricotta, Artichoke-Herb Salad  
\$4 per person

## SOUPS

### SOUP OF THE DAY

Chef's Daily Inspiration  
\$6 per person

### TOMATO BASIL

Grilled Cheese Croutons & Pesto  
\$6 per person

### SHELLFISH BISQUE

Fresh Chives  
\$7 per person

## SALADS

### PLCC HOUSE SALAD

Mixed Greens, Carrots, Cucumbers, Vine Ripe  
Tomatoes & Choice of Dressing  
\$5 per person

### TRADITIONAL CAESAR SALAD\*

Garlic Croutons, Parmesan Cheese  
& Classic Caesar Dressing  
\$5 per person

### ERIC SALAD

Mixed Greens, Bleu Cheese, Crumbled Bacon,  
Egg, Tomato, Red Onion & House-made Eric  
Dressing  
\$6 per person | Additional \$3.00 per person

### TRAVERSE CITY SALAD

Walnuts, Balsamic Cherries, Citrus, Chèvre,  
Green Apple & Honey-Cider Vinaigrette  
\$7 per person | Additional \$3.00 per person

### CUMIN CHICKPEA & KALE SALAD

Roasted Tomatoes, Manchego Cheese,  
Salt Roasted Almonds & Sherry Vinaigrette  
\$5 per person | Additional \$3.00 per person

### ROASTED STRAWBERRY SALAD

Frisée, Endive, Chèvre, Pistachios &  
Balsamic Vinaigrette  
\$5 per person | Additional \$3.00 per person

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# DINNER ENTRÉE SELECTIONS

Dinner Entrées served with Freshly Baked Rolls, Choice of Salad,  
Starch and Vegetable, Coffee & Tea  
A Cup of Soup du Jour may be added for an additional \$3.25 per person

## BEEF

**8oz FILET MIGNON\***  
Crispy Onions, Mushrooms  
& Bordelaise Sauce  
\$48 per person

**ROAST BEEF OF TENDERLOIN \***  
Marchand de Vin  
\$45 per person

**14oz CHAR GRILLED NY STEAK\***  
Horseradish Compound Butter  
& Sauce Au Poivre  
\$46 per person

**RED WINE BRAISED SHORT RIBS**  
Tomato Jam & Red Wine Reduction  
\$38 per person

## SEAFOOD

**GREAT LAKES WHITEFISH**  
Parsley Gremolata, Tomato Confit  
& Chardonnay Beurre Blanc  
\$35 per person

**GRILLED IRISH ORGANIC SALMON**  
Cucumber Relish & Lemon-Dill Butter Sauce  
\$37 per person

**PAN SEARED STRIPED BASS**  
Red Pepper Jam & Herb-Lemon Beurre Blanc  
\$42 per person

## DUET PLATES

(PRE-COUNTS REQUIRED)

**PETIT FILET MIGNON & LOBSTER**  
Basil Pesto, Tomato Butter,  
Marchand de Vin &  
Lobster Sauce  
\$60 per person

**PETIT FILET MIGNON &  
HERB-CRUSTED SHRIMP**  
Chardonnay Beurre Blanc, Pepper Jam  
& Sauce Au Poivre  
\$50 per person

**PETIT FILET MIGNON & SALMON**  
Cucumber Relish, Lemon-Dill Beurre Blanc,  
Mushroom Duxelle & Bordelaise Sauce  
\$50 per person

**PETIT FILET MIGNON & CHICKEN**  
Red Wine-Shallot Jus  
\$46 per person

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# DINNER ENTRÉE SELECTIONS

Dinner Entrées served with Freshly Baked Rolls, Choice of Salad,  
Starch and Vegetable, Coffee & Tea  
A Cup of Soup du Jour may be added for an additional \$3.25 per person

## POULTRY

### MUSHROOM STUFFED CHICKEN

Parmesan & Meyer Lemon Chicken Jus Lie  
\$36 per person

### PAN ROASTED TUSCAN CHICKEN

Tomatoes Fondue & Rosemary-Olive Oil  
\$34 per person

### CHICKEN PICATTA

Lemon-White Wine Sauce, Capers, Artichokes  
Tomato Concassé & Parsley  
\$32 per person

## LAMB

### HERB ROASTED RACK OF LAMB

(PRE-COUNTS REQUIRED)  
Syrah Reduction  
\$48 per person

## PORK

### ROSEMARY PORK TENDERLOIN

(PRE-COUNTS REQUIRED)  
Apple Confit & Marsala Reduction  
\$34 per person

## VEGETARIAN

### PORTABELLA MUSHROOM "MIGNON"

Garlic Potatoes, Amogues Tomatoes, Caramelized  
Onions, Red Wine Grapes,  
Charred Zucchini & Cabernet Reduction  
\$28 per person

### ZUCCHINI "SCALLOPS"

Tomato Risotto & Basil Pesto  
\$26 per person

### MUSHROOM WELLINGTON

Roasted Carrots & Vegetable Jus Lié  
\$28 per person

### PASTA PRIMAVERA

Garden Vegetables, Lemon, Petit Onion,  
Basil, Oregano & Pine Nut Butter  
\$26 per person

## ENTRÉE ACCROUTREMENTS

### STARCH

Creamy Whipped Potatoes  
Parmesan Risotto  
Herb Polenta  
Double Cheddar Dauphinoise Potatoes  
Black Pepper Petit Potatoes

### VEGETABLES

Rosemary Grilled Vegetables  
Asparagus  
Tuscan Haricot Verts  
Baby Carrots  
Grilled Tomatoes

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# DINNER BUFFETS

Dinner Buffets served with Freshly Baked Rolls,  
Freshly Brewed Coffee & Tea

## COUNTRY CLUB DINNER BUFFET

(Minimum of 50 Guests)

Fresh Baked Breads & Butter,  
Tossed Caesar Salad,  
Fresh Fruit Medley,  
Chefs Selection of Two Seasonal Salads,  
House Vegetable Lasagna, 8-hour Marinara Sauce & Basil Pesto,  
& Vegetable Medley

### SELECT ONE:

#### GRILLED SALMON

Cucumber Relish & Lemon-Dill Butter Sauce

#### GREAT LAKES WHITEFISH

Parsley Gremolata, Tomato Confit  
& Chardonnay Beurre Blanc

#### CRAB CAKES

(Add \$5 per person)

Fennel-Dill Salad, Roasted Tomatoes  
& Lemon Aioli

### SELECT ONE:

#### CHICKEN TOSCA

Lemon Caper Butter & Roasted Red Pepper

#### CHICKEN PICCATA

Lemon-White Wine Sauce, Capers, Artichokes,  
Tomato Concassé & Parsley

#### ROSEMARY PORK TENDERLOIN

(Add \$2 per person)

Apple Confit & Marsala Reduction

### SELECT ONE:

#### RED WINE BRAISED SHORT RIBS

Roasted Garlic Potatoes & Mushrooms with a Red Wine Reduction

#### HERB ROASTED ANGUS STRIP-LOIN

Sauce Au Poivre, Assorted Mustards & Horseradish  
(Attendant Required + \$75)

#### ROASTED TENDERLOIN OF BEEF\*

(\$8 Supplement and Attendant Required)

Wild Mushroom Sauce, Horseradish Sauce,  
Assorted Mustards and Petit Rolls

### DESSERT

Dessert Table with Miniature Pastries, Cookies & Brownies

\$42 per person

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# LATE NIGHT STATIONS

## **CONEY ISLAND STATION**

Coney Chili Sauce, Cheese, French Fries  
& Assorted Condiments  
\$6 per person

## **BEEF SLIDER STATION**

Grilled Onions, American Cheese  
Pickles, French Fries & Assorted Condiments  
\$8 per person

## **LATE NIGHT BREAKFAST**

Breakfast Sandwiches, French Toast Sticks,  
Hash Browns, Crisp Bacon & Sausage Links  
\$7 per person

## **NACHO BAR**

Ancho Ground Beef, Cumin Black Beans,  
Shredded Lettuce, Olives, Jalapeños,  
Sour Cream, Pico De Gallo, Guacamole  
& Queso Fondue  
\$6 per person

## **PIZZA STATION**

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 & Pineapple  
\$8 per person

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# WEDDING PACKAGES

## CLASSIC PACKAGE

Includes Freshly Baked Rolls & Butter  
(Minimum of 100 guests required)

### **DELUXE PASSED HORS D'OEUVRES FOR ONE HOUR**

Selection of Five Passed Hot or Cold Classic Hors d'oeuvres

#### **FIRST COURSE: SELECT ONE**

PLCC HOUSE SALAD  
Mixed Greens, Carrots, Cucumbers,  
Vine Ripe Tomatoes & Choice of Dressing

CAESAR SALAD  
Garlic Croutons, Parmesan Cheese  
& Classic Caesar Dressing

#### **PLATED ENTRÉE: SELECT ONE**

PAN ROASTED TUSCAN CHICKEN  
Tomatoes Fondue & Rosemary-Olive Oil

MUSHROOM STUFFED CHICKEN  
Parmesan & Meyer Lemon Chicken Jus Lié

CHICKEN PICATTA  
Lemon-White Wine Sauce, Capers, Artichokes,  
Tomato Concassé & Parsley

Coffee & Tea Service

\$48 per person

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# WEDDING PACKAGES

## TIMELESS PACKAGE

Includes Freshly Baked Rolls & Butter  
(Minimum of 100 guests required)

### DELUXE PASSED HORS D'OEUVRES FOR ONE HOUR

Selection of Five Passed Hot or Cold Classic Hors d'oeuvres

#### FIRST COURSE: SELECT ONE

PLCC HOUSE SALAD  
Mixed Greens, Carrots, Cucumbers,  
Vine Ripe Tomatoes & Choice of Dressing

CAESAR SALAD  
Garlic Croutons, Parmesan Cheese  
& Classic Caesar Dressing

#### PLATED ENTRÉE: SELECT ONE

8oz FILET MIGNON  
Crispy Onions, Mushrooms  
& Bordelaise Sauce

ROASTED BEEF TENDERLOIN\*  
Marchand de Vin

#### DESSERT

HOUSEMADE WEDDING CAKE  
Work with our Pastry Chef to Create your Elegant Wedding Cake

Coffee & Tea Service

\$65 per person

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# WEDDING PACKAGES

## LUXURY PACKAGE

Includes Freshly Baked Rolls & Butter  
(Minimum of 100 guests required)

### **DELUXE PASSED HORS D'OEUVRES FOR ONE HOUR**

Selection of Five Passed Hot or Cold Classic Hors d'oeuvres

#### **FIRST COURSE: SELECT ONE**

##### TRAVERSE CITY SALAD

Walnuts, Balsamic Cherries, Citrus, Chèvre,  
Green Apple & Honey-Cider Vinaigrette

##### CUMIN CHICKPEA & KALE SALAD

Roasted Tomatoes, Manchego Cheese  
Salt Roasted Almonds & Sherry Vinaigrette

#### **PLATED ENTRÉE: SELECT ONE**

##### PETIT FILET MIGNON & SALMON

Cucumber Relish, Lemon-Dill Beurre Blanc,  
Mushroom Duxelle & Bordelaise Sauce

##### PETIT FILET MIGNON & HERB-CRUSTED SHRIMP

Chardonnay Beurre Blanc, Pepper Jam  
& Sauce Au Poivre

#### **DESSERT**

##### HOUSEMADE WEDDING CAKE

Work with our Pastry Chef to Create your Elegant Wedding Cake

Coffee & Tea Service

\$70 per person

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# WEDDING PACKAGES

## STROLLING PACKAGE

(Minimum of 100 guests required)

### **DELUXE PASSED HORS D'OEUVRES FOR ONE HOUR**

Selection of Five Passed Hot or Cold Classic Hors d'oeuvres

### **GARDE MANGER TABLE**

Domestic & Imported Artisan Cheeses with Crackers,  
Caesar Salad, Caprese & Chef's Selection of Two Seasonal Salads,  
Vegetable Displays with Buttermilk Herb Dipping Sauce & Avocado Hummus,  
Artisan Charcuterie Display with Pickled Vegetables, Mustards & Baguette,  
Fresh Fruits & Berry Bar

### **CARVING STATION**

CARVED BEEF TENDERLOIN  
Boulangier Potatoes & Asparagus, Split Rolls,  
Wild Mushroom Sauce, Horseradish Sauce & Béarnaise Sauce

### **SEAFOOD COOKING STATION**

GRILLED IRISH ORGANIC SALMON  
Seasonal Risotto & Cucumber-Dill Relish

### **PASTA STATION**

Penne Rigatoni, Lasagna, 8-hour Marinara Sauce & Basil Pesto  
Penne Rigatoni Bolognese, Oregano & Parmesan

### **DESSERT**

HOUSEMADE WEDDING CAKE  
Work with our Pastry Chef to Create your Elegant Wedding Cake

Coffee & Tea Service

\$75 per person

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# DESSERT TABLES & STATIONS

(Minimum of 30 guests required)

## **PRIMO SWEET TABLE**

An Assortment of Mini Cookies and Bars,  
& Deluxe Coffee Station  
\$9 per person

## **MAGNIFICO DESSERT TABLE**

An Assortment of Fancy Cookies and Brownies,  
Miniature French Pastries, Dipped Fruit,  
& Deluxe Coffee Station  
\$15 per person

## **GRAND FINALE DESSERT TABLE**

An Assortment of Fancy Cookies and Brownies, Miniature French Pastries, Dipped Fruit,  
Hand Made Chocolates, Assortment of Flans, Tortes and Cheesecakes,  
Fresh Fruit Tray and Mini Crème Brûlée Spoons,  
& Deluxe Coffee Station  
\$23 per person

## **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 & Angel Food Cake Squares  
\$8 per person

## **PINE LAKE SUNDAE BAR**

Ray's Homemade Vanilla Ice Cream with Toppings: M&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  
\$8 per person

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## To The Flame

### **BANANAS FOSTER**

Bananas Flambéed to order and served over Vanilla Bean Ice Cream  
\$9 per person  
(Chef Attendant Required \$75)

### **CRÊPES**

Raspberries, Bananas, Cherries, Chocolate, Walnuts,  
Caramel Sauce and Fresh Whipped Cream  
\$8 per person  
(Chef Attendant Required \$75)

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# DESSERT TABLE ENHANCEMENT

Warm Bread Pudding with Butter Rum Sauce  
\$8 per person

Mini Cupcake Station  
\$21 per dozen

Large Cupcake Station  
\$4 each

French Macaroons  
\$2 each

Large Decorated Sugar Cookies  
\$2 each

Large Cupcake Station  
\$4 each

Warm Fruit Cobblers  
\$8 per person

Chocolate Dipped Strawberries, Pineapples & Dried Apricots  
\$21 per dozen

Pretzels Wrapped in Caramel & Dipped in Chocolate  
\$21 per dozen

Assorted Cookies  
\$21 per dozen

Brownies  
\$19 per dozen

Assorted Bars  
\$23 per dozen

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# PLATED DESSERTS

|                                                                                                            |                       |
|------------------------------------------------------------------------------------------------------------|-----------------------|
| <b>STRAWBERRY CHOCOLATE MARTINI</b>                                                                        | <b>\$8 PER PERSON</b> |
| Strawberry Marmalade and Chocolate Mousse                                                                  |                       |
| <b>LEMON TRIFLE MARTINI</b>                                                                                | <b>\$8 PER PERSON</b> |
| Luscious Lemon Curd, Sponge Cake, Whipped Cream & Fresh Blueberries                                        |                       |
| <b>CHOCOLATE MOUSSE MARTINI</b>                                                                            | <b>\$8 PER PERSON</b> |
| Rich Milk Chocolate Mousse, Whipped Cream & Chocolate Shavings                                             |                       |
| <b>APPLE CHEESE STRUDEL</b>                                                                                | <b>\$8 PER PERSON</b> |
| Vanilla Crème Anglaise                                                                                     |                       |
| <b>STRAWBERRY SHORT CAKE</b>                                                                               | <b>\$8 PER PERSON</b> |
| House made Pound Cake, Fresh Berries & Whipped Cream                                                       |                       |
| <b>MINI BABY BUMPY CAKE</b>                                                                                | <b>\$8 PER PERSON</b> |
| Rich Chocolate Cake Filled with Vanilla Buttercream and Glazed with Dark Chocolate                         |                       |
| <b>NEW YORK CHEESECAKE</b>                                                                                 | <b>\$8 PER PERSON</b> |
| Raspberry Sauce                                                                                            |                       |
| <b>FRUIT PIES</b>                                                                                          | <b>\$8 PER PERSON</b> |
| Choice of Apple, Blueberry or Cherry                                                                       |                       |
| <b>BAKED APPLE BLOSSOM WITH VANILLA ICE CREAM</b>                                                          | <b>\$8 PER PERSON</b> |
| Warm Apple Tart, Vanilla Ice Cream and Caramel Sauce                                                       |                       |
| <b>FRUIT COBBLER Á LA MODE</b>                                                                             | <b>\$8 PER PERSON</b> |
| Choice of Apple, Blueberry, Peach or Cherry Cobbler Served with Vanilla Ice Cream                          |                       |
| <b>HOT FUDGE CREAM PUFF</b>                                                                                | <b>\$8 PER PERSON</b> |
| Sanders Hot Fudge & Whipped Cream                                                                          |                       |
| <b>CRÈME BRÛLÉE</b>                                                                                        | <b>\$8 PER PERSON</b> |
| Your Choice of Vanilla, Bailey's, Pumpkin, Milk Chocolate or Grand Marnier, served with a Crunchy Biscotti |                       |
| <b>BROWNIE SUNDAE</b>                                                                                      | <b>\$8 PER PERSON</b> |
| Rich Chocolate Brownie. Vanilla Ice Cream, Sanders Hot Fudge, Whipped Cream & Maraschino Cherry            |                       |
| <b>PINE LAKE TRIO</b>                                                                                      | <b>\$9 PER PERSON</b> |
| Strawberry Shooter, Chocolate Truffle Tart and Mini Crème Brûlée                                           |                       |
| <b>PINE LAKE SAMPLER</b>                                                                                   | <b>\$9 PER PERSON</b> |
| Mini Cheesecake, Chocolate Mousse and Fruit Tart                                                           |                       |

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# PRIVATE PARTY BEVERAGE SELECTIONS

|                   |                  |                           |               |
|-------------------|------------------|---------------------------|---------------|
| House Cocktails   | \$6.25 - \$6.75  | Mineral Water             | \$3.95        |
| Call Cocktails    | \$6.75 - \$8.75  | Soft Drinks               | \$2.25        |
| Premium Cocktails | \$8.75 - \$12.75 | Vegetable & Fruit Juices  | \$3.25        |
| Domestic Beers    | \$4              | House Wine by the Glass   | \$7 - \$9     |
| Imported Beers    | \$6 - \$7        | Premium Wine by the Glass | \$10 - \$18   |
|                   |                  | Cordials                  | \$8 - \$16.00 |

## House & Call Brands

**\$6.75 - \$11.50**

### Open Bar

|                |                             |                   |
|----------------|-----------------------------|-------------------|
| Platinum       | Absolut                     | Maker's Mark      |
| Bacardi        | Absolut Flavored Vodkas     | Beefeater         |
| Royal Canadian | Stolichnaya                 | Tanqueray         |
| Gordon's       | Stolichnaya Flavored Vodkas | Bombay            |
| Clan MacGregor | Ketel One                   | Cuervo Tequila    |
| Jim Beam       | Luksusowa                   | J & B             |
| Torada Tequila | Tito's                      | Johnny Walker Red |
|                | V.O.                        | Dewar's           |
|                | Canadian Club               | Bacardi Limon     |
|                | Jack Daniels                | Captain Morgan    |
|                | Crown Royal                 | Mt. Gay           |
|                | Jameson                     | Myers Dark Rum    |

## Premium Brands

**\$8 - \$13**

### Complete Open Bar

*(Includes House & Call Brands)*

|                     |
|---------------------|
| Belvedere           |
| Grey Goose          |
| Chopin              |
| Johnny Walker Black |
| Chivas              |
| Patron              |
| Tres Generaciones   |
| Bombay Sapphire     |
| Woodford Reserve    |
| Bourbon             |

## Additional Private Party Beverage Selections

### Mimosas

\$7.25 per drink

### Champagne Punch

Champagne, Cranberry Juice, Cranberry & Raspberry Juice, Piña Colada, Ginger Ale  
\$50 per gallon

### Raspberry Sherbet Punch with Champagne

\$55 per gallon

### Sparkling Wine or Champagne

From our Wine List

### Non - Alcoholic Punch with Fresh Fruit Garnish

\$34 per gallon

***(One gallon of punch serves approximately 25 guests)***

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