

Pine Lake Country Club Catering Menu

Michael Gonino, Catering Manager
Email: michael@pinelakecc.com
(248) 682-1300 x149

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Please Note:

Sponsored guests please add \$3 to entrée prices for breakfast and lunch and \$5 to dinner entrées.

All Food and Beverages are Subject to 22% House Charge and 6% Michigan Sales Tax.

All Prices are Subject to Change.

DF Indicates Dairy Free Option | GF Indicates Gluten Free Option
NF Indicates Nut Free Option | V Indicates Vegetarian Option

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Pine Lake Country Club | 3300 Pine Lake Road, Orchard Lake, MI 48324



www.pinelakecc.com | [#PLCCLife](https://www.instagram.com/PLCCLife) |   

BREAKFAST

BREAKFAST BUFFETS

Classic Continental

(15 Guests or Less)

Fresh Fruit Salad with Berries, Assorted Pastries, House-Made Breakfast Breads, Toasting Station with English Muffins, Butter and Preserves, Individual Yogurt, Fresh Brewed Coffee, Hot Tea, Chilled Orange, and Cranberry Juices

\$18 Per Person

Club Continental

(Minimum of 15 Guests)

Seasonal Fresh Fruit, Assorted Pastries, House-Made Breakfast Breads, Toasting Station with English Muffins and Bagels, Butter, Cream Cheese and Preserves, Hard Boiled Eggs, Individual Yogurt, Fresh Brewed Coffee, Hot Tea, Chilled Orange, and Cranberry Juices

\$22 Per Person

Country Club Buffet

(Minimum 35 Guests)

Seasonal Fresh Fruit and Berries, Assorted Breakfast Pastries, Scrambled Eggs, Pancakes with Maple Syrup, Crisp Bacon, Breakfast Sausage Links, Hash Browns, Fresh Brewed Coffee, Hot Tea, Chilled Orange, and Cranberry Juices

\$27 Per Person

Create Your Own Brunch

(Minimum 50 Guests)

Seasonal Fresh Fruit and Berries, Assorted Breakfast Pastries, House-Made Breakfast Breads, Scrambled Eggs, Crisp Bacon, Sausage Links, Caesar Salad, Fresh Brewed Coffee, Hot Tea, Chilled Orange, and Cranberry Juices

Select One from Each Category

Category One

CINNAMON BREAD
FRENCH TOAST NF, V

BISCUITS AND GRAVY NF

BUTTERMILK PANCAKES
Warm Maple Syrup
NF, V

Category Two

CHICKEN PICCATA
Lemon, Capers,
Artichokes, Tomatoes NF

GRILLED SALMON
Lemon Dill Sauce,
Cucumber Relish
GF, NF

CHICKEN MARSALA
Mushrooms, Onions NF

Category Three

HASH BROWNS GF, NF

O'BRIEN POTATOES
Mixed Peppers, Onions
DF, GF, NF

SWEET POTATO, BELL
PEPPER AND BRUSSEL
SPROUT HASH DF, GF,
NF, V

\$38 Per Person

BREAKFAST BUFFET ENHANCEMENTS

Irish Steel Cut Oatmeal

Raisins, Brown Sugar, Cinnamon, Fresh Berries GF, NF, V
\$6.5 Per Person

Assorted Quiche

Please Choose One

Classic Lorraine with Bacon, Ham, Onions, and Gruyere Cheese NF
Vegetarian Broccoli, Onion, Red Pepper, and Gruyere Cheese
Vegetarian Mushroom, Onion, Spinach and Gruyere Cheese
Crustless Classic Lorraine (GF)
\$7.5 Per Person

Breakfast Sandwiches

Please Choose One

Griddled English Muffin, Fried Egg, Sausage and Cheddar Cheese NF
Breakfast Burrito with Egg, Chorizo, Onion, Potato, Green Chiles, Cheese, and Pico
Toasted Croissant with Eggs, Bacon, Cheddar, Mustard Aioli
Vegetarian Egg White with Spinach, Tomato, Avocado, Pesto Aioli on Whole Grain
\$8.5 Per Person

Egg and Omelet Station

Station Requires Chef Attendant at \$150 per 75 Guests

Made to Order Eggs and Omelets
with Assorted Garnishes to Include Ham, Bacon, Feta, Cheddar,
Peppers, Onions, Tomatoes, Mushrooms, Spinach and Salsa NF
\$9.5 per person

PLATED BREAKFAST

Served with House-Made Breakfast Bread, Butter, Jam,
Fresh Fruit Salad, Fresh Brewed Coffee, and Assorted Hot Tea Selection

Country Club Breakfast

Scrambled Eggs, Hash Browns, Applewood
Smoked Bacon, Sausage Links and Toast NF
\$18 Per Person

Build Your Own Breakfast Plate

Please Select One Item from Each Group
Includes Fresh Fruit Salad with Berries

Group One

Scrambled Eggs with Cheddar Cheese and Scallions GF, NF, V

Individual Crustless Quiche with Bacon, Ham, Onions and Gruyere Cheese GF, NF

Individual Egg, Bacon, Mushroom, Spinach and
Tomato Bake with Fresh Mozzarella and Basil GF, NF

Group Two

Cinnamon Bread French Toast with Whipped Butter and Maple Syrup NF, V

Blueberry and Lemon Hot Cakes GF, NF, V

Twice Baked Orange-Almond Croissant V

Group Three

Classic Hash Browns with Scallions GF, NF, V

Red Skin Lyonnaise Potato with Caramelized Onions GF, NF, V

Vegetable Au Gratin Potato NF, V

\$25 Per Person

CONFERENCE BREAK PACKAGES

All Break Package Prices Based on a Serve Time of 60 Minutes

Breakfast Beverage Station

Fresh Brewed Coffee Regular and Decaf, Hot Tea Assortment,
Chilled Orange and Cranberry Juices
\$8 per person

Meeting Beverage Station

Bottled Still and Sparkling Waters, Assorted Soft Drinks,
Fresh Brewed Coffee Regular and Decaf,
Hot Tea Assortment, Bottled Ice Teas
\$10 per person

Morning Break

Assortment of Breakfast Breads, Muffins, Butter, Jam,
Fresh Fruit and Berries, Fresh Brewed Coffee,
Hot Tea Assortment
\$12 per person

Snack Break

Popcorn, Peanuts, Pretzels, Salty Mix,
Assortment of Soft Drinks,
Bottled Water, Fresh Brewed Coffee
\$14 per person

Cookie Break

Chocolate Chip, M&M, Oatmeal,
Peanut Butter Cookies, Milk,
Bottled Water, Fresh Brewed Coffee
\$15 per person

Healthy Snack

Fresh Fruit Skewers
Vegetable Sticks, Pita Crisps, Lemon-Garlic Hummus Dip
Individual Bagged Almonds
Individual Cliff Bars
Individual Kind Bars
Bottled Water
Individual Coconut Water
\$20 per person

LUNCH

ENTRÉE SALADS

Salads Include Fresh Baked Rolls, Coffee, and Tea
Add Grilled Chicken Breast \$6 Per Person
Add Oven Roasted Salmon \$10 Per Person
Add Sauteed Jumbo Shrimp (3) \$12 Per Person
Add a Cup of Soup du Jour \$5 Per Person

Eric Salad

Mixed Greens, Blue Cheese, Bacon,
Hard Cooked Egg, Tomato, Red Onion,
House-Made Sweet
and Sour Poppy Seed Dressing GF, NF
\$18 Per Person

Traverse City Salad

Balsamic Marinated Cherries, Walnuts,
Oranges, Chevre, Granny Smith Apple
and Honey-Cider Vinaigrette GF, V
\$18 Per Person

Cobb Salad

Iceberg Lettuce, Ham, Turkey,
Swiss Cheese, Tomato, Red Onion,
Blue Cheese Dressing GF, NF
\$20 Per Person

Chicken Caesar Salad

Basil Marinated Grilled Natural
Chicken Breast, Romaine,
Garlic Croutons, Parmesan Cheese,
House-Made Caesar Dressing NF
\$22 Per Person

Power Salad

Spinach, Mixed Greens, Kale, Oranges, Grapes, Pumpkin Seeds,
Avocado, Edamame, Blueberries, Citrus-Yogurt Dressing GF, NF
\$19 Per Person

Santa Fe Salad

Romaine, Black Beans, Corn, Pico de
Gallo, Avocado, Crisp Tortilla Strips,
Chipotle Ranch Dressing NF, V
\$18 Per Person

Greek Salad

Mixed Greens, Beets, Pepperoncini,
Red Onion, Cucumber, Tomato,
Kalamata Olives, Feta Cheese,
Greek Dressing, Pita Points NF, V
\$18 Per Person

Chicken Berry Salad

Grilled Balsamic Chicken Breast, Mixed
Greens, Blueberries, Raspberries,
Strawberries, Toasted Almonds, Chevre
Cheese, Raspberry Vinaigrette GF
\$24 Per Person

Par Three Salad

Tuna Salad, Egg Salad, Chicken Salad,
Fruit, Toast Points NF
\$18 Per Person

SOUPS

Tomato Bisque NF, V
Beef Barley NF
Chicken Noodle NF
Broccoli Cheddar GF, NF, V

Italian Wedding NF
Mushroom Bisque GF, NF, V
Minestrone NF

SOUP AND SANDWICH COMBO

Choice of Soup and Sandwich Served with Fresh Fruit and Chips
\$20 Per Person

SANDWICH WRAPS

CAPRESE

Mixed Greens, Tomato, Fresh Mozzarella, Balsamic Dressing, Pesto Aioli NF, V

CALIFORNIA TURKEY

Roasted Turkey Breast, Avocado, Applewood Bacon, Cheddar,
Lettuce, Tomato Roasted Garlic Aioli NF

GARDEN FRESH

Spinach, Cucumber, Feta, Roasted Red Peppers,
Carrot, Hummus, Herbed Vinaigrette NF, V

CHICKEN CAESAR

Grilled Chicken, Romaine, Spinach, Caesar Dressing,
Croutons, Parmesan Cheese NF

CRUSTLESS ENGLISH TEA SANDWICHES

CHICKEN SALAD ON WHITE DF, NF

EGG SALAD AND WATERCRESS ON RYE DF, NF

VEGETARIAN CUCUMBER, TOMATO, ALLOUETTE GARLIC CHEESE ON WHEAT NF, V

TUNA SALAD ON WHOLE GRAIN DF, NF

CROISSANTS

PARMESAN BASIL CHICKEN

Grilled Sliced Natural Breast, Fresh Mozzarella,
Lettuce, Tomato, Pesto-Garlic-Parmesan Aioli NF

CHICKEN SALAD

Grapes, Almonds, Lettuce, Citrus-Mayo Dressing

OPEN FACE

AVOCADO TOAST

Toasted Whole Grain with Smashed Avocado, Cucumber,
Lime Juice, Salt, Pepper, Hard Cooked Egg, Sesame Seed DF, NF, V

SMOKED SALMON

Toasted Rye, Chive Cream Cheese, Cucumber, Radish,
Arugula, Tomato, Red Onion, Caper, Lemon Vinaigrette NF

LUNCH ENTRÉE SELECTIONS

All Entrees served with House Salad, Fresh Baked Rolls, Coffee, and Hot Tea
Add a Cup of Soup du Jour \$5 Per Person

ADDITIONAL SALAD SELECTIONS

Menu Surcharge of \$5 Per Person

ERIC SALAD

Mixed Greens, Blue Cheese, Bacon,
Hard Cooked Egg, Tomato, Red Onion,
House-Made Sweet and Sour Poppy
Seed Dressing GF, NF

TRAVERSE CITY SALAD

Balsamic Marinated Cherries, Walnuts,
Oranges, Chevre,
Granny Smith Apple and
Honey-Cider Vinaigrette GF, V

CAESAR SALAD

Romaine, Spinach, Caesar Dressing,
Croutons, Parmesan Cheese NF

CHICKEN

CAPRESE CHICKEN

Pan Seared Breast, Fresh Mozzarella,
Marinated Tomatoes, Light Basil
Sauce, Balsamic Drizzle, Ricotta Orzo,
Sauteed Garlic Spinach, Zucchini NF
\$28 Per Person

CHICKEN FLORENTINE CREPES

Poached Breast, Spinach, Mushrooms,
Mornay Sauce, Baby Carrots,
Asparagus, Parmesan Cheese NF
\$24 Per Person

CHICKEN PICATTA

Sauce of Lemon, White Wine, Capers,
Artichokes with Roasted Tomato,
Whipped Potato, Broccolini GF, NF
\$28 Per Person

CHICKEN MARSALA

Sauteed Cutlets, Caramelized Onions,
Mushrooms, Whipped Potatoes,
French Beans, Marsala Wine Jus NF
\$26 Per Person

BEEF

PETITE FILET MIGNON

6oz Filet, Asparagus, Baby Carrots,
Whipped Potatoes, Crispy Onions,
Mushroom-Red Wine Sauce NF
\$48 Per Person

SLOW COOKED BEEF SHORT RIBS

Garlic-Cheese Mashed Potatoes,
Tomato Jam, Broccoli, Carrots,
Red Wine Jus GF, NF
\$45 Per Person

BEEF STROGANOFF

Beef Tenderloin Tips with Mushrooms, Carrots and Parsnips
In Madeira Wine Sauce, Buttered Noodles, Asparagus, Crème Fraiche NF
\$40 Per Person

FISH

LAKE SUPERIOR WHITEFISH
Whipped Potatoes, Mixed Vegetables
Tomato-Caper-Chive Beurre Blanc GF,
NF
\$32 Per Person

GRILLED IRISH SALMON
Potato Cake, Asparagus, Cucumber
Relish, Lemon-Dill Butter Sauce NF
\$35 Per Person

VEGETARIAN

GRILLED VEGETABLE NAPOLEAN
Zucchini, Summer Squash, Roasted Red
Pepper, Portobella, Fresh Mozzarella,
Fresh Tomato Coulis, Balsamic Drizzle,
Basil Oil GF, NF, V
\$26 Per Person

PASTA PRIMAVERA
Penne, Zucchini, Broccoli, Red Pepper,
Spinach, Tomato, Light Basil-Garlic
Cream, Parmesan NF, V
\$25 Per Person

QUINOA VEGETABLE STUFFED BELL PEPPER
Sauteed Spinach, Ratatouille of Zucchini, Eggplant,
Peppers, Onions and Fresh Tomato Coulis GF, NF, V
\$25 Per Person

INDIVIDUAL QUICHE

Served with a Petite Green Salad with Herbed Vinaigrette and Fresh Fruit Salad

Please Select One

CLASSIC LORRAINE
Bacon, Ham, Onions, and Gruyere Cheese NF

VEGETARIAN BROCCOLI
Onion, Red Pepper, and Gruyere Cheese NF

VEGETARIAN MUSHROOM
Onion, Spinach and Gruyere Cheese NF, V
\$20 Per Person

LUNCH BUFFET SELECTIONS

Served with Coffee and Hot Tea Assortment

SOUP AND SALAD

(Minimum of 25 Guests)

Choice of Soup
Fresh Baked Rolls and Croissants NF
Fresh Fruit Display
Caprese Tomato Salad NF, V
Chef's Selection of Seasonal Salad
Mixed Greens and Romaine Lettuce
Ranch, Italian, Caesar, and Poppy Seed Dressings
Chicken Salad DF, GF, NF
Tuna Salad DF, GF, NF
Egg Salad DF, GF, NF
Assorted Cookies and Brownies
\$30 Per Person

SANDWICH WRAP BUFFET

(Minimum of 25 Guests)

Choice of Soup
Garden Greens Salad with Ranch or
Italian Dressings
Tossed Caesar Salad
Assorted Chips
Fresh Fruit Display
Turkey BLT Wraps NG
Vegetarian Caprese Wraps NF, V
Buffalo Chicken Wrap NF
Assorted Cookies and Brownies
\$25 Per Person

DELI BUFFET

(Minimum of 25 Guests)

Choice of Soup
Coleslaw
Tomato and Mozzarella Salad GF, V
House Salad
Tossed Caesar Salad
Fresh Fruit Display
Assorted Rolls and Croissants NF
Sliced Deli Ham, Turkey, Roast Beef GF,
NF
Sliced Cheddar and Swiss Cheese
Condiments
Assorted Chips
Assorted Cookies and Brownies
\$28 Per Person

COUNTRY CLUB BUFFET

(Minimum of 35 Guests)

Buffet Includes

Seasonal Soup of the Day
Garden Green Salad with Ranch or Italian Dressings
Tossed Caesar Salad
Fresh Fruit Display
Caprese Tomato Salad
Vegetable Slaw
Chef's Choice of Vegetable and Potato
Assorted Cookies and Brownies

Please Select One Item from Each Group

Group One

HOUSE MADE
VEGETABLE LASAGNA
with Marinara Sauce
and Fresh basil NF, V

PENNE PASTA
Broccoli, Garlic,
Mushrooms, Olive Oil,
Parmesan and Herbs NF

CREAMY CAJUN PASTA
Penne, Peppers, Aged
Cheddar, Parmesan,
Cajun Cream NF

Group Two

OVEN ROASTED
SALMON
Lemon-Cucumber
Beurre Blanc GF, NF

GREAT LAKES
WHITEFISH
Tomato-Caper Butter
Sauce GF, NF

SESAME GRILLED MAHI
Ginger-Lime-Pineapple
Beurre Blanc GF, NF

Group Three

CAPRESE CHICKEN
Fresh Mozzarella,
Marinated Tomatoes,
Basil, Balsamic Glaze NF

CHICKEN PICATTA
Lemon White Wine
Sauce, Capers,
Artichokes, Tomato and
Parsley GF, NF

BEEF SIRLOIN TIPS
Mushrooms, Carrots,
Parsnips,
Sherry Wine Sauce
GF, NF

\$40 Per Person

BARBEQUE BUFFETS

(Minimum of 35 Guests)

Backyard Buffet

Mixed Green Salad with Ranch and Italian Dressing
Fresh Fruit Salad
Potato Salad DF, GF, NF
Coleslaw
Assorted Chips
Grilled BBQ Chicken DF, GF, NF
Pulled Pork DF, GF, NF
6oz Hamburgers NF
Grilled Hot Dogs with Coney Chili NF
Assorted Condiments
Chef's Choice of Vegetable and Potato
Fresh Baked Cookies
Iced Tea and Lemonade
\$36 Per Person

Lakefront Barbeque

Mixed Green Salad with Ranch and Italian Dressing
Fresh Fruit Salad
Potato Salad
Coleslaw
Tomato and Cucumber Salad
Corn on the Cob GF, NF
6oz Hamburgers
Grilled BBQ Chicken
Assorted Condiments
Chef's Choice of Vegetable and Potato

PLEASE CHOOSE TWO ITEMS

Barbeque Baby Back Ribs DF, GF, NF
Italian Sausage with Peppers and Onions DF, GF, NF
BBQ Glazed Salmon DF, GF, NF
Pulled Pork Shoulder DF, GF, NF

Dessert and Beverage
Ice Cream Novelty Cart
Fresh Baked Cookies
Iced Tea and Lemonade
\$45 Per Person

HORS D'OEUVRES

Hors d'oeuvres are Priced Per Dozen
Minimum 1 dozen each Hors d'oeuvres
We Recommend 3 to 5 HDV Pieces Per Person, Per Hour

PASSED COLD HORS D'OEUVRES

Asparagus and Boursin Cheese Wrapped in Prosciutto GF, NF \$28 Dozen
Deviled Eggs DF, GF, NF \$30 Dozen
Bruschetta with Olive, Chevre and Tomato NF, V \$30 Dozen
Chicken Tostada with Guacamole and Pico NF \$30 Dozen

Caprese Skewers GF, NF, V \$30 Dozen
French Brie and Fig Crostini NF, V \$32 Dozen
Sweet and Spicy Chili Smoked Bacon GF, NF \$32 Dozen
Smoked Salmon Flat Bread NF \$32 Dozen
Prosciutto and Melon Skewers DF, GF, NF \$33 Dozen

Seared Tuna on Cracker with Asian Slaw NF \$35 Dozen
Beef Tenderloin Crostini NF \$38 Dozen
California Sushi Rolls with Wasabi DF, GF, NF \$42 Dozen
Jumbo Shrimp Cocktail Shooter DF, GF, NF \$45 Dozen
Assorted Sushi Rolls with Wasabi \$48 Dozen

PASSED HOT HORS D' OEUVRES

Quiche Lorraine NF \$30 Dozen
Swedish Style Meatballs NF \$30 Dozen
Vegetable Spring Rolls Sweet and Sour Sauce NF \$30 Dozen
Beef Franks in Puff Pastry with Mustard Sauce NF \$30 Dozen
Stuffed Mushrooms with Sausage or Vegetable Filling NF \$32 Dozen

Spanakopita Greek Spinach Feta Phyllo Packets NF \$32
Grilled Beef Satay with Asian Dipping Sauce NF \$35 Dozen
Boneless Chicken Wings Spicy or Sesame-Teriyaki NF \$35 Dozen
Chicken Pot stickers with Sweet and Spicy Chile Sauce NF \$35 Dozen
Curry Chicken Satay DF, GF, NF \$36 Dozen

Maryland Crab Cakes with Mustard Aioli DF, NF \$36 Dozen
GF Boneless Pretzel Breaded Chicken Wings DF, GF, NF \$40 Per Dozen
Mini Cheeseburger Sliders with Grilled Onion, Pickle, Ketchup, Mustard NF \$42 Dozen
PLCC Signature Jumbo Coconut Battered Shrimp DF, NF \$45 Dozen
Herbed Lamb Lollipop with Mint Pesto GF, NF \$55 Dozen

HORS D 'OEUVRES PLATTERS

Minimum 12 Guests

CHIPS AND DIPS

Guacamole, Salsa, Tortilla Chips DF, NF, V

\$5 Per Person

FRESH FRUIT PLATTER

Seasonal Fruit and Berries

\$6 Per Person

CRUDITE PLATTER

Fresh Vegetables, Ranch and Hummus Dips GF, NF, V

\$6 Per Person

MIDDLE EASTERN PLATTER

(Minimum 20 Guests)

Hummus, Baba Ghanoush, Tabbouleh, Pita Bread NF, V

\$8 Per Person

CHEESE DISPLAY

Imported and Local Cheeses, Baguette, Crackers, Fruit, and Nuts V

\$10 Per Person

CHARCUTERIE BOARD

Assorted Deli Meats, Sausage, Cheese, Pickled Vegetables, Crackers and Bread

\$12 Per Person

Reception Station

Minimum of 35 Guests

Choose One Item from Each Group for a Total of Three Stations

Attendant Required Unless Noted at \$150 per Attendant per 75 Guests

CARVING STATIONS

ROAST BEEF TENDERLOIN
Mustard and Horseradish Sauces,
Petite Rolls GF, NF
\$500 Per Tenderloin (Serves 20 Guests)
\$25 Per Person

ROAST BEEF SIRLOIN
Horseradish and Mustard Sauces,
Petite Rolls DF, GF, NF
\$20 Per Person

SAGE ROASTED TURKEY BREAST
Cranberry Chutney, Mustard and
Mayonnaise, Petite Rolls DF, GF, NF
\$12 Per Person

RACK OF LAMB
Garlic Rosemary Crust, Mint Pesto,
Petite Rolls GF, NF
\$25 Per Person

CLASSIC STATIONS

MAC AND CHEESE
Cavatappi Baked Mac and Cheese with
Toppings of Bacon, Cajun Chicken, Sausage,
Tomato, Scallions, Broccoli, Grated Cheese,
Blue Cheese, Garlic Breadcrumbs NF
\$14 Per Person

SALAD BAR
(No Attendant Needed)
Mixed Greens, Crispy Romaine, Seasonal
Condiments and Dressings, Chef's Selection
of Seasonal Salad Platters, Dijon Mustard
Grilled Chicken GF
\$12 Per Person

MASHED POTATO BAR
White Truffle Oil, Blend Cheese, Broccoli,
Scallions, Sour Cream, Bacon,
Crispy Onions, Brown Gravy
and Warm Cheese Sauce NF
\$12 Per Person

DESIGN YOUR OWN RAW BAR
(No Attendant Needed)
Gulf Shrimp, Seared Ahi Tuna, Selection of
Oysters, Crab Claws, Snow Crab Legs,
Mignonette and Cocktail Sauces GF, NF
Market Price

GLOBAL STATIONS

ANTIPASTI STATION
(No Attendant Needed)
Mozzarella, Provolone, Salami, Pepperoni,
Marinated Vegetables, Olives, Tomatoes,
Grapes, Bread Sticks NF
\$15 Per Person

TAQUERIA TACO STATION
(No Attendant Needed)
Shredded Chicken, Seasoned Beef, Black
Beans, Lettuce, Pickled Jalapeno, Pico, Sour
Cream, Guacamole, Queso Fresco,
Salsa Verde, Limes NF
\$15 Per Person

Add Mahi or Shrimp + \$4 Surcharge

PASTA STATION
Orecchiette, Gemili, Cheese Tortellini,
Marinara, Garlic, Alfredo Sauce,
Blistered Tomatoes, Mushrooms, Peas,
Pesto, Bell Peppers, Sausage,
Shrimp, Chicken, Parmesan, Garlic Toast NF
\$15 Per Person

ASSORTED DIP STATION
(No Attendant Needed)
Warm Crabmeat Dip, Warm Spinach-
Artichoke Dip, Warm Buffalo Chicken Dip,
Guacamole, Hummus, Baba Ghanoush,
Pimiento Cheese Spread,
Crackers and Assorted Toasts NF
\$16 Per Person

Plated Dinner Entrée Selections

Served with House Salad, Fresh Baked Rolls, Starch, Vegetable,
Coffee and Assorted Tea

SOUPS

\$5 Per person

Italian Wedding Soup
Meatballs, Escarole, Vegetables,
Pasta

Mushroom Bisque
Brie Crouton

Tomato Bisque
Fresh Basil

Beef Barley
Fresh Chives

SALADS

PLCC HOUSE SALAD
Mixed Greens, Carrots, Cucumbers
Tomatoes, Choice of Dressing
Included in Entrée Pricing

TRAVERSE CITY SALAD
Balsamic Marinated Cherries, Walnuts,
Oranges, Chevre, Granny Smith Apple
and Honey-Cider Vinaigrette
\$5 Per Person

ERIC SALAD
Mixed Greens, Blue Cheese, Bacon, Hard
Cooked Egg,
Tomato, Red Onion, House-Made sweet
and Sour Poppy Seed Dressing
\$5 Per Person

CAESAR SALAD
Romaine, Garlic Croutons, Parmesan
Cheese
Classis Caesar Dressing
\$5 Per Person

BABY GREEK SALAD
Mixed Greens, Beets, Pepperoncini, Feta,
Red Onion, Cucumber, Tomato
Kalamata Olives, Greek Dressing, Pita Points
\$5 Per Person

DINNER ENTRÉE SELECTIONS

BEEF

FILET MIGNON
8oz Filet, Buttermilk Whipped Potato,
Asparagus, Oven Dried Tomato, Red
Wine Mushroom Sauce, Crispy Onions NF
\$65 Per Person

GRILLED NY STRIP SIRLOIN
12oz Steak, Mac, and Cheese, Roasted
Broccolini, Carrots,
Green Peppercorn Sauce NF
\$55 Per Person

BRAISED BEEF SHORT RIBS
Roasted Carrots, Parsnip Puree, French Beans,
Fingerling Potato, Natural Jus NF
\$55 Per Person

CHICKEN

CHICKEN PICATTA

Natural Breast, Chive Whipped Potato,
Broccolini, Lemon-White Wine Sauce,
Capers, Artichokes, Tomato
\$40 Per Person

CHICKEN MARSALA

Sauteed Cutlets, Mushrooms, Whipped
Potatoes, French Beans,
Marsala Wine Jus
\$38 Per Person

CAPRESE CHICKEN

Pan Seared Breast, Fresh Mozzarella, Marinated Tomatoes,
Light Basil Sauce, Balsamic Drizzle, Ricotta Orzo,
Sauteed Garlic Spinach, Zucchini
\$38 Per Person

LAMB / PORK

LAMB PORTERHOUSE CHOPS

(Pre-Counts Required)

Honey Brined, Grilled, Served with Mint
Pesto, Garlic Couscous, Ratatouille,
French Beans
\$55 Per Person

CENTER CUT HERITAGE PORK CHOP

(Pre-Counts Required)

Apple Cider Brined, Grilled, Served with
Herbed Mustard Sauce, Whipped
Potatoes, Roasted Broccolini, Carrots
\$40 Per Person

FISH

LAKE SUPERIOR WHITEFISH

Whipped Potatoes, Mixed Vegetables
Tomato-Caper-Chive Beurre Blanc
\$40 Per person

GRILLED FAROE ISLAND SALMON

Potato Cake, Asparagus, Cucumber
Relish, Lemon-Dill Butter Sauce
\$40 Per Person

OVEN ROASTED ALASKAN HALIBUT

(Pre-Counts Required)

French Beans, Roasted Cauliflower, Light Sauce of
White Wine, Tomato, Shallot, Garlic, and Basil
\$55 Per Person

VEGETARIAN

GRILLED VEGETABLE NAPOLEAN

Zucchini, Yellow Squash, Roasted Red
Pepper, Portobello, Fresh Mozzarella,
Tomato Coulis, Balsamic Drizzle, Basil Oil
\$30 Per Person

QUINOA VEGETABLE STUFFED PEPPER

Sauteed Spinach, Ratatouille of Zucchini,
Eggplant, Peppers, Onions, and Fresh
Tomato Coulis
\$30 Per Person

DUET PLATES

CHICKEN AND SALMON

Whipped Potatoes, Asparagus, Oven Dried Tomato,
Lemon-Tarragon Chicken Jus Lie,
Cucumber Relish, Chive Beurre Blanc GF, NF
\$45 Per Person

PETITE FILET MIGNON AND CHICKEN

Whipped Potatoes, Asparagus, Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce, Lemon-Tarragon Chicken Jus Lie NF
\$50 Per Person

PETITE FILET MIGNON AND SEARED SALMON

Whipped Potatoes, Asparagus, Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce, Cucumber Relish, Chive Beurre Blanc NF
\$55 Per Person

PETITE FILET MIGNON AND JUMBO SHRIMP SCAMPI

Whipped Potatoes, Asparagus, Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce, White Wine Parsley Garlic Butter Sauce GF, NF
\$60 Per person

PETITE FILET MIGNON AND LOBSTER TAIL

Whipped Potatoes, Asparagus, Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce, Tomato-Herb Butter Sauce GF, NF
\$80 Person

DINNER BUFFETS

Dinner Buffets served with Fresh Baked Rolls, Butter, Coffee, and Tea

Country Club Dinner Buffet

(Minimum 50 Guests)

PLCC House Salad
Tossed Caesar Salad
Fresh Fruit Medley
House Made Vegetable Lasagna
Vegetable Medley
Seasonal Potato

Please Choose One Item from Each Category

Category One Fish

OVEN ROASTED SALMON
Light Citrus-Mustard Sauce

LAKE SUPERIOR WHITEFISH
Chardonnay Beurre Blanc,
Cucumbers, Tomatoes

Category Two Chicken

CHICKEN PICATTA
Lemon-White Wine Sauce, Capers,
Artichokes, Tomato

CAPRESE CHICKEN
Fresh Mozzarella, Marinated Tomatoes,
Basil, Balsamic Glaze

Category Three Beef

BRAISED SHORT RIBS
Caramelized Onion Jus GF, NF

BEEF BOURGUIGNON
Red Wine Beef Pot Roast with Mushrooms and Onions GF, NF

HERB ROASTED SLICED BEEF STRIP SIRLOIN
(Optional Carved to Order Plus \$150 Chef Carver Fee)
Grilled Onions and Mushrooms DF, GF, NF

ROAST BEEF TENDERLOIN
(\$10 Per Person Surcharge)
(Optional Carved to Order Plus \$150 Chef Carver Fee)
Mushroom Sauce, Horseradish Sauce, Assorted Mustards GF, NF

DESSERT

Dessert Tables with Miniature Pastries, Cookies and Brownies
Coffee and Tea Service

\$55 Per Person

WEDDING PACKAGES

CLASSIC PACKAGE

Includes Fresh Baked Rolls and Butter
(Minimum of 100 Guests)

Deluxe Passed Hors d'oeuvres for One-Hour

Selection of Five Hors d'oeuvres

First Course

Select One

PLCC HOUSE SALAD

Mixed Greens with Tomato, Carrot, Cucumber
Choice of Dressing

CAESAR SALAD

Caesar Dressing, Garlic Croutons, Parmesan Cheese

Plated Entrée

Select One

CHICKEN PICATTA

Natural Breast, Chive Whipped Potato, Broccolini, Lemon-White Wine Sauce,
Capers, Artichokes, Tomato

CAPRESE CHICKEN

Pan Seared Breast, Fresh Mozzarella, Marinated Tomatoes,
Light Basil Sauce, Balsamic Drizzle, Ricotta Orzo,
Sauteed Garlic Spinach, Zucchini

CHICKEN CUTLETS MARSALA

Caramelized Onions, Mushrooms, Whipped Potatoes,
French Beans, Marsala Wine Jus

Dessert

HOUSE MADE WEDDING CAKE

Work with our Pastry Chef to Create Your Custom Wedding Cake

\$65 Per Person

TIMELESS PACKAGE

Includes Fresh Baked Rolls and Butter
(Minimum of 100 Guests)

Deluxe Passed Hors d'oeuvres for One-Hour

Selection of Five Hors d'oeuvres

First Course

Select One

PLCC HOUSE SALAD

Mixed Greens with Tomato, Carrot, Cucumber
Choice of Dressing

CAESAR SALAD

Caesar Dressing, Garlic Croutons, Parmesan Cheese

Plated Entrée

Select One

FILET MIGNON

8oz Filet, Buttermilk Whipped Potato, Asparagus, Oven Dried Tomato,
Red Wine Mushroom Sauce, Crispy Onions

BEEF SHORT RIB

Roasted Carrots, Parsnip Puree, French Beans,
Fingerling Potato, Natural Jus

12 OZ NEW YORK STRIP STEAK

Mac and Cheese, Roasted Broccolini, Carrots,
Green Peppercorn Sauce

Dessert

HOUSE MADE WEDDING CAKE

Work with our Pastry Chef to Create Your Custom Wedding Cake

Coffee and Tea Service

\$90 Per Person

LUXURY PACKAGE

Includes Fresh Baked Rolls and Butter
(Minimum of 100 Guests)

Deluxe Passed Hors d'oeuvres for One-Hour

Selection of Five Hors d'oeuvres

First Course

Select One

ERIC SALAD

Mixed Greens, Blue Cheese, Bacon, Hard Cooked Egg
Tomato, Red Onion, and Honey-Poppy Seed Dressing

CAESAR SALAD

Caesar Dressing, Garlic Croutons, Parmesan Cheese

TRAVERSE CITY SALAD

Balsamic Marinated Cherries, Walnuts, Citrus, Chevre
Green Apple, Honey-Cider Vinaigrette

Plated Entrée

Select One

PETITE FILET MIGNON AND SEARED SALMON

Whipped Potatoes, Asparagus, Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce, Cucumber Relish, Chive Beurre Blanc

PETITE FILET MIGNON AND JUMBO SHRIMP SCAMPI

Whipped Potatoes, Asparagus, Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce, White Wine Parsley Garlic Butter Sauce

PETITE FILET MIGNON AND CHICKEN

Whipped Potatoes, Asparagus, Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce, Lemon-Tarragon Chicken Jus Lie

CHICKEN AND SALMON

Whipped Potatoes, Asparagus, Oven Dried Tomato,
Lemon-Tarragon Chicken Jus Lie,
Cucumber Relish, Chive Beurre Blanc

Dessert

HOUSE MADE WEDDING CAKE

Work with our Pastry Chef to Create Your Custom Wedding Cake

Coffee and Tea Service

\$85 Per Person

LATE NIGHT WEDDING STATIONS

After Dinner and Dancing
\$10 Per Person

Coney Island Station
Coney Chili, Cheese, Condiments, French Fries NF

Beef Slider Station
Grilled Onions, American Cheese, Pickles,
Condiments, French Fries NF

Nacho Bar
Ground Beef, Marinated Chicken, Lettuce, Olives,
Jalapeno, Pico, Guacamole, Cheese Sauce NF

Pizza Station
Cheese, Pepperoni, Margherita
Meat Lover, BBQ Chicken, Hawaiian NF
+ \$2 surcharge

BBQ Wing Station
Ranch or Blue Cheese, Carrots and Celery NF

DESSERT TABLES AND STATIONS

(Minimum 35 Guests Required)

PRIMO SWEET TABLE

Assortment of Mini Cookies, Bars, Deluxe Coffee Station
\$10 Per Person

PINE LAKE SUNDAE BAR

Vanilla Ice Cream with Assorted Toppings
M&M's, Butterfinger, Nestle Crunch, Reese Peanut Butter Cup,
Snickers, Heath Bar, Oreo's, Hershey Chocolate, Strawberry and
Caramel Sauces, Sander's Hot Fudge
\$15 Per Person

MAGNIFICO DESSERT TABLE

Assortment of Cookies, Brownies, Miniature French Pastries,
Chocolate Dipped Fruit, Deluxe Coffee Station
\$18 Per Person

GRAND FINALE DESSERT TABLE

Assortment of Cookies, Brownies, Miniature French Pastries,
Chocolate Dipped Fruits, Hand-Made Chocolates,
Assortments of Tarts, Tortes, Cheesecakes,
Deluxe Coffee Station
\$28 Per Person

DESSERT TABLE ENHANCEMENTS

Warm Bread Pudding with Butter Rum Sauce
\$8 Per Person

Warm Fruit Cobbler
Apple, Blueberry, Cherry, Chocolate Cherry NF
\$8 Per Person

Mini Cupcakes NF
\$24 Per Dozen

Standard Cupcakes NF
\$35 Per Dozen

Mini French Pastries
\$36 Per Dozen

French Macarons
\$36 Per Dozen

GF Coconut Macaroons
\$36 Per Dozen

Large Sugar Cookies NF
\$24 Per Dozen

Large Sugar Cookies Decorated NF
\$48 Per Dozen

Chocolate Dipped Strawberries and Pineapple GF, NF
\$32 Per Dozen

Pretzels Wrapped in Caramel and Dipped in Chocolate NF
\$24 Per Dozen

Assorted Cookies
\$24 Per Dozen

Brownies NF
\$24 Per Dozen

Assorted Bars
\$28 Per Dozen

Cake Pops
Vanilla, Lemon, Chocolate, Red Velvet, Spice NF
\$30 Per Dozen

Mini Crème Brûlé GF, NF
\$36 Per Dozen

PLATED DESSERT

Chocolate Mousse Martini
Milk Chocolate Mousse, Whipped Cream, Chocolate Shavings GF, NF
\$8 Per Person

Lemon Trifle Martini
Lemon Curd, Sponge Cake, Whipped Cream, Blueberries NF
\$8 Per Person

Mini Petite Bump Cake
Chocolate, Vanilla Buttercream, Chocolate Glaze NF
\$9 Per Person

Hot Fudge Cream Puff
Vanilla Ice Cream, Sander's Hot Fudge, Whipped Cream NF
\$9 Per person

Crème Brulé
Vanilla Bean, Pumpkin or Milk Chocolate with Crisp Biscotti NF
\$9 Per Person

Brownie Sundae
Chocolate Brownie, Vanilla Ice Cream, Sander's Hot Fudge
Whipped Cream, Maraschino Cherry
\$9 Per Person

Chocolate Decadence Cake
Flourless Chocolate Cake, Raspberry Sauce, Raspberries GF, NF
\$10 Per Person

Pine Lake Trio
Strawberry Shooter, Chocolate Truffle Tart, Mini Crème Brulé NF
\$10 Per Person

Chocolate Caramel Truffle Tart
Chocolate Shortbread Crust, Milk Chocolate Truffle Filling,
Caramel Sauce, Sea Salt NF
\$10 Per Person

Cheesecake
New York Style, Brownie, or Pumpkin
Fruit and Sauce NF
\$10 Per Person

WEDDING AND SPECIALTY CAKES

Basic Tiered Cakes
Buttercream Icing
\$6.5 Per Person

Tiered and Decorated Cakes
\$7 to \$10 Per Person

Cake Flavors
White, Vanilla, Lemon, Chocolate, Red Velvet, Marble

Fruit Fillings
Strawberry, Raspberry, Lemon

Mousse Fillings
Strawberry, Raspberry, Chocolate, Lemon, White Chocolate,
Mocha, Caramel, Hazelnut, Bavarian Cream

CAKE SELECTIONS

SINGLE TIERED CAKES

Size	Servings	Pricing	Mousse/Fruit Filling	Fresh Fruit
6"	Serves 6-8	\$30		
8"	Serves 8-12	\$40	\$8	\$10
10"	Serves 14-18	\$58	\$12	\$15
12"	Serves 20-30	\$76	\$15	\$17
14"	Serves 30-40	\$94	\$19	\$19

SHEET CAKES

Half	Serves 30-40	\$130	\$18	\$19
Full	Serves 60-80	\$250	\$24	\$32

CAKES & TORES

German Chocolate, Carrot Cake, Bumpy Cake, Black Forest, Flowerless Chocolate Cake, Lemon Torte

6"	Serves 6-8	\$34
8"	Serves 8-12	\$46
10"	Serves 14-18	\$65
12"	Serves up to 30	\$80
14"	Serves up to 40	\$100

NEW YORK STYLE CHEESECAKE

Vanilla Bean, Strawberry Swirl, Reece's Peanut Butter Cup, Pumpkin, Turtle
9" Serves 14-18 \$55

PRIVATE PARTY BEVERAGE SELECTIONS

Call Cocktails	\$7.50 – \$11	Premium Cocktails	\$10 –\$14.50+
Sparkling Water	\$4+	Soft Drinks	\$2.25
Vegetable & Fruit Juices	\$3.25	Draft Beers	\$7
Imported/Domestic Beers	\$4 – \$7	House Wine by the Glass	\$8 - \$10
Premium Wine by the Glass	\$11 - \$22+	Cordials	\$9 – \$40+

PER CONSUMPTION OPTIONS

Call Brands	\$7.50 - \$11 Per Drink	Premium Brands	\$10 - \$14.50+ Per Drink
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<p>Call Bar</p> <p>Vodka Luksusowa, Titos, Kettle One, Deep Eddy</p> <p>Gin Taaka, Beefeater, Tanqueray</p> <p>Whiskey Royal Canadian, Fireball, CC, Jameson,</p> <p>Scotch Clan MacGregor, Dewars</p> <p>Bourbon Rebel Yell, Makers Mark, Jack Daniels,</p> <p>Rum Bacardi, Mt. Gay, Captain Morgan</p> <p>Tequila Torada, Teremana</p>	<p>Premium Open Bar (Includes Call Brands)</p> <p>Vodka Belvedere, Chopin, Grey Goose, Ciroc</p> <p>Gin Bombay Sapphire, Gray Whale, Hendricks</p> <p>Whiskey Crown Royal, Bulleit Rye, Basil Hayden Rye</p> <p>Scotch Chivas, Johnny Walker Black, Macallan 12 yr.</p> <p>Bourbon Maker's Mark, Woodford Reserve, Basil Hayden, Knob Creek</p> <p>Tequila Tres Generaciones, Casa Migos Blanco, Casa Migos Reposado</p>
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Additional Private Party Beverage Selections

Mimosa/Bloody Mary

\$9 Per Drink

Bellini

\$12 Per Drink

Champagne Punch

Champagne, Cranberry Juice, Cranberry & Raspberry Juice, Piña Colada, Ginger Ale
\$55 Per Gallon

Raspberry Sherbet Punch with Champagne

\$60 Per Gallon

Non – Alcoholic Punch with Fresh Fruit Garnish

\$40 Per Gallon

Sparkling Wine or Champagne

From our Wine List

(One Gallon of Punch Serves Approximately 25 Guests)

BAR PACKAGES

Call Bar Package

(\$48/pp ~ 5.5 hrs.)

Wine

Segura Viudas Cava, CK Mondavi Cabernet, Deloach Pinot Noir, Sycamore Lane Chardonnay, Louis Latour Grand Ardeche Chardonnay, Barone Fini Pinot Grigio, Veramonte Sauvignon Blanc, Seaglass Rosé, Villa Pozzi Moscato, Urban Riesling
(Any Other Wine Requests Sold as Per Consumption – Full Bottle Charges Only {No by the Glass Option})

Liquor

Luksusowa, Tito's, Ketel One, Absolut Citron/Mandarin, Stoli Raspberry/Blueberri, Jack Daniels, Rebel Yell Bourbon, Eagle Rare Bourbon, Bacardi Rum, Captain Morgan, Canadian Club Whiskey, Crown Royal, Jameson Irish Whiskey, Beefeater Gin, Tanqueray Gin, Dewars Scotch, Torada Silver Tequila (House), Teremana Blanco & Reposado Tequilas

Beer

Draft Beers, Domestic, Imported Beer
-Add on Specific Brands Available Per Consumption

Premium Bar Package

(\$58/pp ~ 5.5 hrs.)

Call/House Bar Package items as well as the following:

Wine

Girard Cabernet, Dennison Pinot Noir, Duckhorn Merlot, Catena Malbec, Girard Old Vine Zinfandel, Girard Chardonnay, Sonoma Cutrer Chardonnay, Ramey Chardonnay, White Haven Sauvignon Blanc, Santa Margarita Pinot Grigio
(Any Other Wine Requests Sold as Per Consumption – Full Bottle Charges Only {No by the Glass Option})

Liquor

Belvedere Vodka, Chopin Vodka, Grey Goose Vodka, Bombay Sapphire, Hendricks Gin, Bulleit Rye Whiskey, Woodford Reserve Bourbon, Makers Mark Bourbon, Johnny Walker Black Label, Casa Migos Blanco, Tres Generaciones Anejo, Casamigos Reposado

Add on Specific Brands Available Per Consumption

**Additional Options Available on Per Consumption Charge