

Specialty Stations

Carving Stations

Chef Carved and served with assorted silver dollar rolls, a \$75.00 Chef Fee Applies

Each piece of meat serves approximately 20-25 people

New York Sirloin with Dijon mustard and horseradish cream sauce..... \$185.00 per Sirloin

Prime Rib with au jus and horseradish cream sauce..... \$239.00 per Prime Rib

Ham with assorted mustards..... \$90.00 per Ham

Turkey with turkey gravy and cranberry mayo..... \$90.00 per Turkey

Pork Loin with Kentucky bourbon sauce and Pineapple salsa..... \$98.00 per Pork Loin

Corned Beef with honey mustard glaze..... \$98.00 per Brisket

Red Run Pasta Station..... \$13.95 per person

Chef will prepare your choice of three pastas and three sauces with an array of condiments.

To include: shrimp, chicken, Italian sausage, fresh vegetables and garlic bread

Salad Bar Station..... \$8.95 per person

Romaine lettuce with assorted condiments, dressings and assorted gourmet salads

Fajita Station..... \$12.95 per person

Chef sautéés your selections in front of you! Marinated beef, chicken, peppers, onion with soft tortillas, guacamole, sour cream and salsa

Oriental Stir-fry Station..... \$12.95 per person

Chef sautéés your selections in front of you! Sweet and sour chicken and Szechuan beef, assortment of vegetables with steamed rice and hoisin sauce

Strolling Dinner..... \$31.95 per person

Combine Any 3 Stations for a Wonderful Strolling Dinner (50 person minimum applies)

Dinner Entrée Selections

*All entrees served with a choice of spinach salad or house salad, chef's fresh vegetable and appropriate starch, bread basket, and coffee service
Add a cup of soup for a \$1.95*

Chicken and Pork

Traditional Chicken Picatta..... \$24.95

Served on a bed of mashed potatoes and finished with capers and lemon beurre blanc sauce

Grilled Barbecue Pork Chop..... \$24.95

12 ounce pork chop, barbecued and served with garlic mashed potatoes and vegetable du jour

Apple Pecan Stuffed Chicken Breast..... \$24.95

Breast of chicken stuffed with granny smith apples, dried Michigan cherries and pecan stuffing, topped with Traverse City dried cherry demi-glaze

Crispy Bistro Chicken Breast\$24.95

Breast of chicken topped with baby spinach, artichokes and roasted red peppers, served on a bed of mashed potatoes and finished with lemon beurre blanc and fresh vegetables

Seared Pepper Corned Pork Loin..... \$24.95

Slow roasted Pork Loin sliced with natural demi glaze. Served with mashed potatoes and fresh vegetables

Sautéed Chicken Marsala with Shitake Mushrooms.....\$24.95

Breast of chicken sautéed with shitake mushrooms and finished with Marsala wine sauce. Served on a bed of mashed potatoes with fresh vegetables.

Macadamia Nut Chicken Breast.....\$24.95

Macadamia nut encrusted and served with candied sweet potatoes and fresh vegetables

Vegetarian Pasta \$16.00

Sautéed seasonal vegetables tossed with Marinara sauce

Dinner Entrée Selections

All entrees served with a choice of spinach salad or house salad, chef's fresh vegetable and appropriate starch, bread basket, and coffee service

Add a cup of soup for a \$1.95

Beef Selections

Slow Roasted London Broil.....\$26.95

Slowly roasted and thinly sliced New York strip steak, topped with a bordelaise sauce and served with mashed potatoes and vegetables.

*** This item requires a minimum of 9 orders*

Slow Roasted Prime Rib.....\$38.95

Slow roasted and served with natural au jus, mashed potatoes and fresh vegetables.

*** This item requires a minimum of 9 orders*

Angus Filet of Beef Tenderloin 8oz\$39.95

Tenderloin cooked to perfection and served with mashed potatoes and fresh vegetables

6oz\$36.95

New York Strip Steak..... \$38.95

14 ounce New York strip, char-grilled and topped with our own zip sauce

Seafood Selections

Pan Seared Canadian Salmon.....\$26.95

Pan seared 8 ounce filet from the North Atlantic topped with citrus beurre blanc and served with mashed potatoes and fresh vegetables

Broiled Lake Superior Whitefish.....\$26.95

Fresh Whitefish Broiled and topped with pecan crumbs and lemon butter sauce.

Served with mashed potatoes and fresh vegetables

Grilled Garlic Shrimp Scampi.....\$25.75

Served with rice pilaf and vegetable du jour

Grilled Gulf Mahi Mahi.....\$26.95

With sweet Thai chili sauce, rice pilaf and fresh vegetables

Lemon Peppered Tilapia.....\$25.75

Finished with a lemon beurre blanc and served with mashed potatoes and fresh vegetables

Dinner Entrée Selections

Dinner Buffets

The Grand Club House Buffet

(Minimum of 35 people)

Garden salad with assorted condiments and dressings, assorted gourmet salads, rolls and butter with cookies, brownies and miniature pastries. Full coffee service.

Choose 3 Entrees and 2 Sides.....\$31.95pp

Substitute Slow Roasted Prime Rib of Beef..... \$ 4.50pp (\$75.00 Chef Fee Applies)

Additional Items..... \$1.50pp

Buffet Entree Selections

Broiled Salmon with Citrus Beurre Blanc

Chicken Picatta with lemon butter

Southern Fried Chicken or Baked Herbed Chicken

Grilled Mahi Mahi with Thai Chili Sauce

Baked Lake Superior Whitefish

Sautéed Chicken Marsala with Shitake Mushrooms

Baked Ziti Pasta with Meat Sauce

Roasted Sliced London Broil with Bordelaise Sauce

Crispy Breast of Chicken with Wilted Spinach and Roasted Red Peppers

Sausage with Cheese Tortellini and Marinara Sauce

Seared Pork Loin with Demi Glaze

Roasted Top Round with Au Jus

Sides

Glazed Baby Carrots

Au Gratin Potatoes

Buttered Green Beans

Roasted garlic mashed Potatoes

Steamed Asparagus

Herb Roasted Redskin Potatoes

Scalloped Potatoes with bacon and chives

Baked Macaroni and Cheese

Mashed Potatoes

California Blend Vegetables

Oven Roasted Potatoes

Rice Pilaf