

# Lunch Entrées

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## Luncheon Salads

*All luncheon salads served with bread basket, coffee service  
Add a cup of hot or cold soup for a \$1.95*

### **Red Run Caesar Salad**

*Tossed with our special Caesar dressing, herbed garlic croutons, and parmesan cheese... \$10.95  
Add Chicken \$14.95      Add Salmon \$17.00*

### **Chicken Debi Salad..... \$16.50**

*Romaine lettuce, grilled chicken breast, fresh raspberries, sugared walnuts, red onions and crumbled bleu cheese tossed with special Raspberry Vinaigrette dressing*

### **Summer Salad .....\$16.50**

*Baby lettuces, spiced walnuts, fresh mango, strawberries, blueberries, grilled chicken and sliced apples Honey Poppyseed*

### **Chilled Seasonal Fruit Plate.....\$14.50**

*Assorted seasonal fresh fruit with your choice of sorbet or cottage cheese*

### **Michigan Grilled Chicken Salad .....\$16.50**

*Tender grilled chicken breast on a nest of spring mixed greens, dried Michigan cherries, Cranberries, diced Granny Smith apples, and candied walnuts with Honey Dijon Dressing*

### **Maurice Salad .....\$16.00**

*Julienne ham, turkey, Swiss and Cheddar cheese on a bed of crisp lettuce with sweet gherkins, tomatoes and hard boiled eggs. Tossed with homemade Maurice dressing*

### **Spinach Salad with Warm Bacon Dressing .....\$11.00**

*Baby spinach, crispy bacon, sliced mushrooms, diced red onions, and hardboiled eggs*

### **Asian Chicken Salad.....\$16.50**

*Chopped romaine crisp Napa cabbage, grilled chicken breast, julienne oriental vegetables, mandarin oranges, crispy won tons and sweet sesame ginger dressing*

### **Nicoise Salad.....\$10.00**

*Fresh Field Greens with baby green beans, Yukon gold potatoes, hard boiled eggs, and fresh tomatoes tossed with Dijon Vinaigrette.      Add tuna or chicken.....\$16.95*

# Lunch Entrées

*All entrees served with a choice of soup or house salad, fresh vegetables  
and appropriate starch, warm rolls with butter*

**Crispy Bistro Chicken Breast..... \$18.50**

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

**Sautéed Chicken Marsala..... \$18.50**

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

**Grilled Barbecue Pork Chop..... \$18.50**

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

**Chicken Picatta ..... \$18.50**

*Traditional batter dipped chicken picatta with capers and lemon beurre blanc sauce*

**New York Strip Steak.....\$24.00**

*10 ounce NY Strip, char-grilled and topped with our own zip sauce and served on a bed of  
mashed potatoes with fresh vegetables*

**Sliced London Broil..... \$24.00**

*Slowly roasted and thinly sliced 6 ounce New York strip steak topped with a bordelaise sauce  
and served on a bed of mashed potatoes with fresh vegetables.*

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

**Pecan Encrusted Great Lakes Whitefish..... \$17.50**

*8 ounce pecan encrusted filet with lemon butter*

**Broiled Canadian Salmon..... \$18.00**

*Broiled 8 ounce filet from the North Atlantic topped with citrus beurre blanc sauce*

**Macadamia Nut Chicken Breast ..... \$18.50**

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

**Vegetarian Pasta ..... \$16.00**

*Sautéed seasonal vegetables tossed with marinara sauce*

# Luncheon Buffets

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## **Par 3 Deli Buffet** \$18.95

*(Minimum of 35 people)*

*Chef's selection of 2 soups, garden salad with assorted condiments and dressings, Chef's assorted gourmet salads, deli platter to include an assortment of deli meats and cheeses, lettuce, tomatoes, onions, pickles, olives, and condiments with a variety of breads and rolls, homemade assorted cookies, and coffee service*

## **Red Run Luncheon Buffet**

*(Minimum of 30 people)*

*Rolls and butter, garden salad with assorted condiments and dressings, Chef's gourmet salads and assorted cookies and brownies*

***Two entrée choices and two sides... .... \$21.95***

***Three entrée choices and two sides.... \$24.95***

### **Lunch Entrees**

*Broiled Salmon with Citrus Beurre Blanc*

*Sautéed Chicken Picatta with lemon butter*

*Southern Fried Chicken*

*Baked Lake Superior Whitefish with Basil Butter*

*Baked Ziti Pasta with Meat Sauce*

*Chicken Marsala with Shitake Mushrooms*

*Baked Herbed Chicken*

*Crispy Bistro Chicken with Wilted Spinach and Roasted Red Peppers*

*Cheese Tortellini with Italian sausage and Marinara Sauce topped with Mozzarella Cheese*

*Roasted Sliced London broil with Bordelaise*

*Seared Pork Loin with Demi Glaze*

*Tilapia with Herbed Butter*

### **Vegetables**

*Glazed Baby Carrots*

*Sunshine blended Beans*

*California Blend Vegetables*

*Buttered Green Beans*

*Sweet Peas with mushrooms*

*Ratatouille*

*Steamed Broccoli*

*Asparagus*

### **Starch**

*Au Gratin potatoes*

*Mashed potatoes*

*Roasted garlic mashed Potatoes*

*Steamed Herbed Redskins*

*Roasted Redskin Potatoes*

*Rice Pilaf*

*Scalloped Potatoes*

*Herbed Yukon Gold's*

*Oven Roasted Potatoes*

*Four Cheese Macaroni*

# ***Hors D'Oeuvres Selections***

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## **Cold Hors D'oeuvres**

### ***\$18.00 per dozen (minimum 2 dozen per selection)***

*Asiago and Roma Tomato Bruschetta*

*Assorted Cold Canapés*

*Bite Size Assorted Lavash Pinwheels*

*Deviled Eggs*

### ***\$24.00 per dozen (minimum 2 dozen per selection)***

*Phyllo Cup Filled with Shrimp Salad*

*Selection of Tea Sandwiches*

*Southwest Smoked Chicken Salad in Phyllo Cup*

*Smoked Salmon Pinwheels*

*Prosciutto Wrapped with Asparagus and Asiago Cheese*

*BBQ Meatballs*

### ***\$27.00 per dozen (minimum 2 dozen per selection)***

*Smoked Salmon topped with Eggs Salad, Garnished with Capers and Red Onions*

*Sliced Roasted Tenderloin Crostini with Creamy Horseradish*

*Garlic Shrimp Kebobs*

## **Premium Chilled Hors D'oeuvres**

*Crab Claws @ \$3.75 per piece*

*Jumbo Shrimp @ \$2.95 ea*

*Maine Lobster Canapés @ \$3.95 ea*

*Oysters on the Half Shell @ \$3.50 ea*

*Sushi @ \$24.95 per dozen (minimum 4 dozen)*

## **Cold Platters**

*Antipasto Platter @ \$4.75 per person*

*Assorted Cheeses and Crackers, Seasonal Fresh Fruit or Garden fresh or Grilled Vegetables with Dip @ \$4.00 each per person or all (3) for \$10.00 per person*

*Baskets of Colored Chips and Hot & Mild Salsa @ \$3.95 per person*

*Smoked or Poached Salmon Display @ \$149.00 per platter*

# ***Hors D'oeuvres Selections***

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## **Hot Hors D'oeuvres**

### ***\$20.00 per dozen (minimum 2 dozen per selection)***

*Assorted Quiche*

*Assorted Pizza Bites*

*Bacon Wrapped Water Chestnuts*

### ***\$24.00 per dozen (minimum 2 dozen per selection)***

*Chicken or Beef Satay*

*Chicken Wings Served Breaded or with Tabasco or Oriental Sauce*

*Coconut or Sesame Chicken Strips with Plum Dipping Sauce*

*Marinated Mushroom Caps Filled with Roasted Vegetables*

*Pork Pot Stickers with Plum Dipping Sauce*

*Spinach Phyllo Triangles*

*Vegetarian Spring Rolls with Asian Dipping Sauce*

*Chicken Quesadilla*

### ***\$27.00 per dozen (minimum 2 dozen per selection)***

*BBQ Riblets*

*Wild Mushroom Strudel*

*Spicy Chicken Tandoori*

*Beef or Chicken Wellington*

*Seafood Stuffed Mushrooms*

*Smoked Salmon and Boursin Puffs*

*Escargot in Puff Pastry with Herb Butter*

## **Premium Hot Hors D'oeuvres**

*Individual New Zealand Lamb Chops @ \$4.50 ea*

*Mini Crab Cakes with Mustard Sauce @ \$3.50 ea*

*Scallops Wrapped in Bacon \$3.50 ea*

*Shrimp Kabobs @ \$3.25 ea*

# Specialty Stations

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## 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*

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## **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*

# Dessert Selections

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**Sanders Hot Fudge Cream Puffs**.....\$4.95  
*Cream puff filled with your choice of ice cream and topped with Sanders hot fudge*

**New York Style Cheesecake**..... \$4.95  
*Served with your choice of fresh strawberry, raspberry, blueberry, hot fudge or caramel toppings. Cheesecake is also available in several different flavors.*

**Hot Fudge Brownie** .....\$ 4.95  
*Chocolate brownie, chocolate ice cream and hot fudge topped with whipped cream & cherry*

**Old Fashion Carrot Cake**.....\$4.95

**Berry Martini's** ..... \$4.95  
*Assorted berries and Chambord custard, garnished with chocolate pirouette cookie*

**Big Apple Pie**.....\$4.95  
*Drizzled with a warm caramel apple bourbon sauce*

**French Pastries**.....\$22.00 per dozen  
*Classic assortment or design your own, the possibilities are endless*

**Cookies or Brownies**.....\$15.00 per dozen  
*Cookie choices include chocolate chip, oatmeal raisin, white chocolate macadamia nut and cinnamon sugar*

**Chocolate Dipped Stem Strawberries** ..... \$1.75ea  
*Jumbo strawberries dipped in milk chocolate*

**Ice Cream or Sorbet**.....\$2.95

# Dessert Stations

*(Minimum of 50 ppl)*

**Grande Dessert Table** ..... \$14.95 per person  
*Customize your table with assorted cakes, tortes, flans and French pastries*

**Standard Dessert Table** .....\$9.00 per person

**Bananas Foster** .....\$7.95 per person  
*Our staff attendant will help you choose from several gourmet toppings to add to this classic dessert*

**Chocolate Dipping** ..... Rental  
*Start with a chocolate fondue then add your favorite fresh fruit, cookies, pretzels, potato chips and dried fruits along with many other pre-dipped favorites*

**Ice Cream Sundae Bar**.....\$6.95 per person  
*Choose from two ice cream flavors and an array of toppings; our staff attendant will scoop the ice cream*

**Coffee Station**.....\$4.95 per person  
*Coffee served with flavored syrups, whipped cream, shaved white & dark chocolate, orange zest, rock sugar sticks, brown sugar and cherries*

***Afterglow Stations are available  
Please ask your Catering Director for Creative Options***