



The Coyote-Preserve Golf Club

PLATED BREAKFAST

(All **Plated Breakfast Entrées** include chilled Orange Juice and freshly brewed Coffee, Decaf or Tea)

The All American

Scrambled Eggs with seasoned Breakfast Potatoes,
choice of crisp Bacon, Sausage or Country Ham,
and Toast with Sweet Butter and Preserves.

Pane Purdue

Deep dish French Toast, batter dipped and double stacked, coated with caramelized Syrup and chopped Pecans. Served with choice of crisp Bacon, Sausage or Country Ham and garnished with seasonal Fresh Fruit.

The Eye Opener

Spicy scrambled Eggs with Chorizo Sausage, Peppers, Onions, Cheddar Cheese, and topped with Salsa and Sour Cream. Served with a toasted Bagel, seasoned Breakfast Potatoes, and seasonal Fresh Fruit.

BUFFET BREAKFAST

(All **Breakfast Buffets** include a selection of 2 chilled Juices, freshly brewed Coffee, Decaf and Herbal Tea)

The Continental

Assorted Breakfast Pastries served with Cream Cheese, Sweet Butter and Preserves,
Sliced Seasonal Fresh Fruit

The Country Buffet

(Minimum guarantee of 30 people)

Assorted Breakfast Pastries served with Cream Cheese, Sweet Butter and Preserves,
Sliced Seasonal Fresh Fruit

Scrambled Eggs with Cheddar Cheese, Pane Purdue (deep dish French Toast)
Served with seasoned Breakfast Potatoes and a choice of crisp Bacon, Sausage, or Ham.

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SPECIALTY BRUNCH

Minimum Guarantee of 30 People

(Includes a selection of assorted Breakfast Pastries, chilled Juices, freshly brewed Coffee, Decaf and Herbal Tea)

Breakfast Entrée Selections:

- ◆ Scrambled Eggs
- ◆ Pancakes with Maple Syrup
- ◆ Pane Purdue (deep dish French Toast)
 - ◆ Assorted Quiche
 - ◆ Biscuits with Sausage Gravy
- ◆ Crisp Bacon, Sausage or Country Ham (choice of 2)

Lunch Entrée Selections:

- ◆ Beef Tips Stroganoff served over Egg Noodles
 - ◆ Herb Roasted Chicken
 - ◆ Roasted Pork Loin served with an Apple Brandy Sauce
 - ◆ Roasted Italian Sausage with grilled Peppers and Onions
 - ◆ Pecan Encrusted Michigan Whitefish
- (Other Selections available upon request)

Vegetable Selections

California Medley
Green Beans Almondine
Sherry Glazed Carrots
Broccoli Flowerets with Roasted Red Peppers
Buttered Corn O'Brian

Starch Selections

Seasoned Breakfast Potatoes
Roasted Redskin Potatoes
Roasted Garlic Mashed Potatoes
Rice Pilaf
Loaded Mashed Potatoes

Salad Selections

Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad
Redskin Potato Salad
Seasonal Chunked Fresh Fruit

Choice of 6 Items (2 Lunch Entrée Maximum)

Choice of 8 Items (3 Lunch Entrée Maximum)

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LUNCHEON ENTRÉES

(All **Luncheon Entrées** include a Tossed Garden Salad with 2 dressings, Rolls and Butter, Chef's choice of starch and vegetables (if applicable), and freshly brewed Coffee, Decaf and Herbal Tea.)

Chicken Marsala

Boneless breast of Chicken lightly floured and sautéed with Mushrooms and Garlic in a Sweet Marsala Wine Cream Sauce.

Lemon Chicken Fettuccini

Sautéed boneless chicken with mushrooms, roasted peppers, artichoke hearts, and roasted garlic in a white wine and lemon chicken broth. Tossed with Fettuccine Pasta and fresh herbs.

Vegetarian Lasagna

Layered with Grilled Vegetables and 3 Cheeses and topped with Alfredo Sauce.

Charbroiled Flank Steak

Flank Steak marinated, grilled, and thinly sliced with Grilled Asparagus and Portabello Mushrooms. Topped Au Jus (natural juices).

Roasted Pork loin

Marinated and Baked to perfection. Topped With an Apple Brandy Sauce.

Michigan Whitefish

Lake Michigan Whitefish Filet, encrusted in Pecans and Olive Oil and topped with a Lemon Herb Butter sauce.

LITE ENTRÉES

(All **Lite Entrées** are served with a cup of Soup Du Jour with Crackers, Rolls and Butter, and freshly brewed Coffee, Decaf or Herbal Tea)

Classic Caesar Salad

Traditional Caesar Salad topped with a Grilled Chicken Breast.

Seafood Pasta Salad

Chilled marinated Shrimp, Scallops & Crab with assorted Vegetables. Tossed with Penne Pasta and a Roasted Garlic Vinaigrette Dressing.

Stefano Salad

Grilled Chicken, Sundried Cherries & Walnuts. Served with choice of Dressing.

Quiche of the Day

House made with Broccoli, Ham, and Cheddar Cheese. Garnished with seasonal Fresh Fruit.

Spinach Salad

Fresh Spinach with Mandarin Oranges, Red Onions, Sliced Mushrooms, and Sun Dried Cherries. Served with a Hot Bacon Dressing.

Pineapple Boat

With your choice of Chicken or Tuna Salad. Garnished with seasonal Fresh Fruit.

Traditional Cobb Salad

Crisp Greens topped with Bacon, diced grilled Chicken, sliced Avocado, Tomatoes, crumbled Bleu Cheese, chopped Egg, and Black Olives. Served with your choice of Dressing.

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LUNCHEON BUFFETS

Minimum Guarantee of 30 people

(Luncheon Buffets includes Rolls and Butter and freshly brewed Coffee, Decaf and Tea)

“The Deli Classic”

Sliced Roast Beef / Smoked Turkey / Honey Ham / and Salami, Cheddar / Swiss / and American cheeses, assorted Breads and Rolls, appropriate Relishes and Condiments, Lettuce, Tomato and Onions, Potato Salad and Coleslaw, and Potato Chips. Cookies and Brownies for dessert add **\$1.00**.

HOT LUNCHEON BUFFET – Entrée Selections:

- ◆ **Roasted Herb Chicken** – Cut Chicken oven-roasted with Olive Oil, Italian Herbs, and Bread Crumbs.
 - ◆ **Grilled Italian Sausage** – served with grilled Onions and Peppers.
 - ◆ **Beef Stroganoff with Egg Noodles** – in a rich Brown Sauce with Sour Cream.
 - ◆ **Roasted Pork Loin** – with an Apple Brandy Sauce.
 - ◆ **Pasta Prima Vera** – Fettuccine with fresh seasonal Vegetables and Alfredo Sauce.
- ◆ **Baked Atlantic Cod** – Encrusted with Olive Oil, Parmesan, Fresh Herbs, and Bread Crumbs

Vegetable Selections

California Medley
Green Beans Almondine
Sherry Glazed Carrots with Honey
Broccoli with Roasted Red Peppers
Buttered Corn O’Brian

**<< Choose One >>
Of Each**

Starch Selections

Roasted Redskin Potatoes
Au Gratin Potatoes
Roasted Garlic Mashed Potatoes
Rice Pilaf
Loaded Mashed Potatoes

Salad Selections – Choice of Two

Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad with Balsamic Vinaigrette
Redskin Potato Salad
Seasonal Chunked Fresh Fruit

Choice of Two (2) or Three (3) Entrées

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The Coyote-Preserve Golf Club

DINNER ENTRÉES

(All Dinner Entrées include a Tossed Garden Salad with choice of 2 dressings, Rolls and Butter, Choice of Starch and Vegetable if applicable, and freshly brewed Coffee, Decaf or Tea)

Chicken Marsala

Boneless Chicken Breast lightly floured and sautéed with Mushrooms and roasted Garlic in a rich Brown sauce with sweet Marsala Wine and Cream

Chicken Piccata

Boneless Chicken Breast sautéed with Mushrooms, Artichoke Hearts, Capers, and roasted Garlic & Shallots. Topped with a Lemon and White Wine Butter Sauce with Fresh Herbs.

Chicken Veronique

Boneless Chicken Breast sautéed with Mushrooms, Grapes, and Shallots. Topped with a Champagne Cream Sauce.

12 oz. N.Y. Strip Steak

Charbroiled N.Y. Strip Steak (prepared medium unless otherwise specified) topped with Grilled Portabello Mushrooms and Burgundy Butter.

Filet Mignon

8 oz. Tenderloin of Beef charbroiled to perfection and topped with a Wild Mushroom Demi-Glace.

Prime Rib of Beef

12 oz. cut slow roasted with our famous seasoning rub and served with Rosemary Au Jus.

Charbroiled Norwegian Salmon

8 oz. Fillet marinated and charbroiled to perfection. Served with a Roasted Red Pepper Sauce.

Pecan Encrusted Michigan Whitefish

8 oz. filet encrusted in Olive Oil, Pecans, and Bread Crumbs. Baked golden brown and topped with a Lemon and White Wine Herb Butter.

Roasted Pork Loin

Boneless Loin of Pork roasted to perfection and topped with an Apple Brandy Sauce.

Lemon Chicken Fettuccine

Boneless Chicken Breast cut into chunks and sautéed with Mushrooms, Artichoke Hearts, Roasted Red Peppers, Garlic, and Shallots. Tossed in a White Wine and Lemon Chicken Broth with Fresh Herbs. Served over Fettuccine Pasta.

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The Coyote-Preserve Golf Club

DINNER BUFFET

Minimum guarantee of 30 people

(Dinner Buffet includes Chef's selection of Pasta with Marinara sauce, Rolls and Butter, and freshly brewed Coffee, Decaf and Tea)

Entrée Selections

- * **Chicken Marsala, Piccata, or Veronique** – Sautéed Boneless Chicken Breast served with your choice of sauce.
- * **Beef Tenderloin Tips Dijonnaise** – Tenderloin Tips served with Mushrooms, Roasted Garlic and Shallots in a rich Brown Sauce with Brandy, Dijon Mustard, and Cream.
- * **Sliced Top Round of Beef** – slow roasted to perfection, served with Rosemary Au Jus.
 - * **Roasted Pork Loin** – With an Apple Brandy Sauce.
- * **Norwegian Salmon** – Marinated and charbroiled with a Roasted Red Pepper Sauce.
- * **Pecan Encrusted Whitefish** – Filets encrusted with Olive Oil, Pecans, and Bread crumbs.
- * **Lemon Chicken Fettuccine** – Chunks of Boneless Chicken Breast sautéed with Mushrooms, Artichoke Hearts, Roasted Red Peppers, Shallots, and Garlic in a Lemon and White Wine Chicken Broth. Finished with Fresh Herbs and served over Fettuccine Pasta.

Vegetable Selections

California Medley
Green Beans Almondine
Sherry Glazed Carrots with Honey
Broccoli Florets with Roasted Red Peppers
Buttered Corn O'Brian

<< Choose One >>
of Each

Starch Selections

Roasted Redskin Potatoes
Au Gratin Potatoes
Garlic Redskin Mashed Potatoes
Rice Pilaf
Loaded Mashed Potatoes

Salad Selections – Choice of Two

Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad with Vinaigrette
Redskin Potato Salad
Seasonal Chunked Fresh Fruit

Choice of Two (2) or Three (3) Entrées

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CARVING STATIONS

(All of the following Carving Stations include Silver Dollar Rolls, and sides of Dijon Mustard and Roasted Garlic Mayonnaise)
A Carving Attendant Fee of \$75.00 is additional / Minimum Guest Count 30 people

Steamship Round of Beef

Horseradish sauce and Rosemary Au Jus

Roast Beef Tenderloin

Horseradish sauce and Wild Mushroom Demi Glace

Top Round of Beef

Horseradish sauce and Rosemary Au Jus

Roast Prime Rib of Beef

Horseradish sauce and Rosemary Au Jus

Roast Turkey Breast

Turkey Au Jus

Honey Baked Ham

Glazed Pineapple and natural Ham juices

New York Strip Loin of Beef

Portabello Mushrooms in Burgundy Butter

Specialty Meeting Breaks Available Upon Request

SPECIALTY STATIONS

Pasta Station

Two (2) Pastas topped with Marinara and Alfredo Sauces. Served with Garlic Bread and grated Parmesan Cheese.

Tossed Salad Station

Mixed Greens served with Croutons, Black Olives, Bacon Bits, Cheddar Cheese, Grape Tomatoes, Cucumbers, Radishes, and choice of 3 Dressings

Caesar Salad Station

Crisp Romaine tossed with Croutons, Parmesan and zesty Caesar Dressing

Add Grilled Chicken for additional cost to any station

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HORS D'OEUVRES

Platters / Displays

(Each Platter serves approximately 50 guests. Per Person charge for parties under 50 people)

Garden Vegetable Crudités with creamy Ranch dip
Imported & Domestic Cheeses with gourmet Crackers
Seasonal Fresh Fruit with a Brown Sugar and Sour Cream Sauce
Middle Eastern Platter / Hummus, Tabbouleh, & Accompaniments
Antipasto and Grilled Vegetable Display

Cold Specialties

Deviled Eggs
Salami Coronets with Boursin Cheese
Assorted Tea Sandwiches
Smoked Salmon Mousse in Cucumber Florets
Assorted Deluxe Canapés
Jumbo Crab Claws served with Cocktail Sauce and Lemon
Jumbo Shrimp Cocktail served with Cocktail Sauce and Lemon

Hot Specialties

Mozzarella Sticks with Marinara Sauce or Ranch Dip
Italian Meatballs with Marinara Sauce and Italian Cheeses
Buffalo Wings with Celery Sticks and Blue Cheese Dressing
Breaded Chicken Strips with Ranch and Barbecue Sauces
Assorted Mini Quiche topped with Parmesan Cheese
Chicken or Beef Brochettes with Pineapple and Oriental Dipping Sauce
Baby Back Ribs with our famous Barbecue Sauce
Spanakopita / Baked Spinach & Feta wrapped in Phyllo Dough
Pierogies with Sour Cream & Grilled Onions
Bacon Wrapped Scallops with Citrus Beurre Blanc Sauce
Crab Stuffed Mushroom Caps with Hollandaise Sauce
Crab Cakes with a Roasted Red Pepper Sauce
Coconut Shrimp with Chutney Horseradish Sauce

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DESSERT SELECTIONS

(Sweet Tables and Ice Sculptures available upon request)

Cakes & Tortes

Triple Chocolate Torte
German Chocolate Cake
Carrot Cake
Lemon Buttercream
Coconut Cream Torte

Cheesecakes

New York style, with choice of
Raspberry or Strawberry sauce
Fudge Swirl
Baileys & Cream
Chocolate Raspberry

Assorted Pies

Lemon Meringue
Blueberry or Cherry
Glazed Pecan
Pumpkin or Sweet Potato
Traditional or Dutch Apple
Sweet Strawberry

Specialty Desserts

Crème Brulee – Brandy Custard glazed with sugar and topped with Fresh Strawberries
White or Dark Chocolate Mousse – served in Chocolate Cups with Melba sauce
Strawberry Shortcake – Angel Food with Fresh Strawberries & Whipped Cream

Also Available

Chocolate Eclairs or Vanilla Cream Puffs – with Chocolate sauce & Whipped Cream
Cinnamon Apple Crisp – with Caramel sauce & Whipped Cream

Ice Cream Sundae

Choice of Flavor – Vanilla, Chocolate or Strawberry
Topped with your choice of Sauce – Chocolate, Caramel or Strawberry
Garnished with a Chocolate Wafer and Whipped Cream

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BEVERAGE SERVICES

All Bar Packages include appropriate Mixers, Fruits, Condiments, and Bartender Fees.
All Bar Service must conclude by 12:00 midnight.

Hosted Bar Packages - Five (5) Hour Open Bar:

Beer, Wine & Soda – includes: Draft Beer (Domestic), House Wines (Chardonnay, White Zinfandel & Cabernet), Soft Drinks & Juices

Standard Brands – Includes: Vodka, Gin, Rum, Scotch, Bourbon, Whisky, Tequila, Peach Schnapps, Amaretto, Coffee liqueur, and Triple Sec. Also includes Draft Beer (Domestic), House Wines (Chardonnay, White Zinfandel, Merlot) and Soft Drinks & Juices

Call Brands – Includes: Absolut vodka, Beefeater gin, Bacardi rum, Dewers scotch, Jim Beam bourbon, Canadian Club whisky, Jose Cuervo tequila, Peach Schnapps, Amaretto, Coffee Liquor, and Triple Sec. Also includes Draft Beer (Imported & Domestic), House Wines (Chardonnay, White Zinfandel, Merlot), Soft Drinks & Juices

Premium Brands – Includes: Kettle One vodka, Tanqueray gin, Bacardi 8 rum, Johnny Walker Red scotch, Jack Daniels bourbon, Crown Royal whisky, and 1800 tequila, Peach Schnapps, Triple Sec, Baileys Irish Cream, Kahlua, and Amaretto di Soranno cordials. Also includes Draft Beer (Imported & Domestic), House Wines, and Soft Drinks & Juices

Top Shelf Brands – Available per bottle only

Ask for selections available!

Additional Bar Services:

Open Tab Bar – prices based on consumption per drink

*A credit card deposit is required; Host will pay final bill at conclusion of event. An \$80.00 bartender fee will apply if the Bar Tab does not exceed \$400.00.

Cash Bar – prices charged per drink same as “Open Tab Bar” pricing

*A \$75.00 cash deposit is required; Guests pay individually for each drink; A \$80.00 Bartender fee will apply if revenues do not exceed \$400.00.

Consumption Bar Pricing available upon request

Ala Carte

House Champagne
House Wines
Fruit or Citrus Punch
Soft Drinks and Juices

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