



# **The Coyote 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 seasonal Fresh Fruit.

### **The Eye Opener**

Spicy scrambled Eggs with Chorizo Sausage, Peppers, Onions, Cheddar Cheese, and topped with Salsa and Sour Cream. Served on a toasted Bagel with 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**

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.

**Prices do not include 6% sales tax or 20% service charge. Prices are subject to change up to 6 months prior to function.**



# **The Coyote Golf Club**

## **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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# **The Coyote Golf Club**

## **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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# The Coyote Golf Club

## LUNCHEON BUFFETS

**Minimum Guarantee of 30 people**

(Luncheon Buffets include 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 Florets 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 (3) Entrées**

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# **The Coyote 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 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** – 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, and Garlic in a Lemon and White Wine Chicken Broth. 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 (3) Entrées**

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# **The Coyote Golf Club**

## **CARVING STATIONS**

(All of the following Carving Stations include Silver Dollar Rolls, and sides of Dijon Mustard and Roasted Garlic Mayonnaise)  
**Minimum Guest Count 30 people**

### **Steamship Round of Beef**

Horseradish sauce and Au Jus

### **Roast Beef Tenderloin**

Horseradish sauce and Wild Mushroom sauce

### **Top Round of Beef**

Horseradish sauce and 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 Parmesan Cheese.

### **Tossed Salad Station**

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

### **Caesar Salad Station**

Crisp Romaine tossed with Croutons, Parmesan and zesty Caesar Dressing.

**Add Grilled Chicken to any station for additional cost**

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# The Coyote Golf Club

## 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 Honey-Yogurt 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 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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# **The Coyote Golf Club**

## **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

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# **The Coyote Golf Club**

## **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 Liqueur, 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**

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. An \$80.00 Bartender fee will apply if revenues do not exceed \$400.00.

### **Ala Carte**

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

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