



# Mystic Creek

## GOLF COURSE & BANQUET CENTER

One Champions Circle, Milford, MI 48380  
(248) 684-3333  
[www.mysticcreekgc.com](http://www.mysticcreekgc.com)



*Thank you for expressing an interest in Mystic Creek Golf Course and Banquet Center for your upcoming event.*

*At Mystic Creek we specialize in;*

**Wedding Ceremonies  
Rehearsal Dinners  
Birthday Parties  
Holiday Parties  
Anniversaries**

**Wedding Receptions  
Bridal Showers  
Golf Outings  
Fundraisers  
Bereavement Luncheon**

**Business Meetings  
Sports Banquets  
Class Reunion  
Retirement Parties  
Graduation Parties**

*Mystic Creek offers a spectacular atmosphere and setting with a covered portico drop-off, banquet space that can accommodate up to 250 guests and a spacious dance floor, all opening up to a private patio with views of our tree-lined golf course.*

*We'll help make your event both memorable and unique with our wide variety of customized menus and packages that address your individual style and taste, from trendy to traditional and everything in between.*

*Our goal is to always not just meet your expectations, but to exceed them.*

*We look forward to servicing your special event.*

*For further information, don't hesitate to call.*

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2019/2020

### Reception Hall

**Six-hour Evening Rental \$825**

Set Up, Noon – 5:30 p.m.  
 Reception, 5:30 - 11:30 p.m.  
 (Must be out no later than midnight)

**Five-hour Evening Rental \$550**

Set Up, Noon – 5:30 p.m.  
 Reception; 5:30 - 10:30 p.m.  
 (Must be out no later than 11 p.m.)

**Four-hour Day Rental \$250**

Between 10 a.m. - 4 p.m.  
 (Must be out one half hour after event)

Events may start earlier or end later with management approval.

### Rental Includes

- Wait Staff and Bartenders
- Banquet Tables and Chairs
- White Linen Tablecloths and Napkins
- China, Stemware and Flatware
- White Skirting for Accent Tables
- Table Numbers with Stands
- Cake Cutting  
(Cake Service to Guest Tables, add \$1 per person)
- 400 sq. ft. Dance Floor
- Podium with Microphone
- TV & DVD Player
- Easels
- Coat Room
- ALSO, a 2400 sq. ft. Private Patio, set with Patio Tables, Chairs, Umbrellas and Lounge

Our Reception Hall is non-smoking; alternate locations are available.

### Services and Rental Items

- Patio Fire Pit \$150
- 30 White Paper Lanterns \$150  
(hung from the ceiling by Mystic Creek Staff)
- Grille Room Rental
  - One-hour Buffet Service \$250
  - Entire Evening with a second three-hour Bar set up \$550
- Private Patio Food or Beverage Service \$300
- White Napkin Rings \$.50 per Ring
- Colored Linen Napkins \$.50-\$1.50 per Napkin
- Table Runners \$5 - \$8 per Runner
- Overlays \$7 - \$18 per Overlay
- Floor Length Tablecloths \$12 - \$18 per Tablecloth
- Chair Covers with Sash \$3.50 - \$4.50 per Chair
- Chiavari Chairs \$6 per Chair  
(Delivery and Installation, \$100)

### Wedding Ceremony

**One-hour Ceremony Rehearsal**  
 (To take place the week of your wedding)

**One-hour Wedding Ceremony**  
 (Your special day)

### Rental Includes

Our Event Coordinator will plan the rehearsal with the bride and groom and guide your wedding party through the process.

Our Event Coordinator will orchestrate the wedding ceremony by monitoring the timing, organizing the bridal party, providing locations and positioning for your photographer and DJ.

Unity Table with Tablecloth.

Bridal Room is available, starting at noon.

Pre-Pictures: Three beautiful distinctive locations are available from noon until the time of guest arrival.

Shuttle service by Golf Cart for your Bridal Party and guests to our picturesque ceremony location.

Handicap Accessible

**\$600**

### Chef's Tasting

Available to groups with a 50-guest minimum.

One Taste Test is included with your deposit.

Subsequent Taste Tests cost \$40 in total.

Held for one hour, April through October.  
 (Groups will be notified of dates and times)

Up to six guests may attend.

A two-week notice is required for your menu selections. (Late notice may result in rescheduling)

Non-Alcohol Beverages are included. A Cash bar is available.

For selections, see menus provided. Some entrees are unavailable and are subject to change.

Choose: Two Hors d'oeuvres, Two Salads, Two Starches, Two Vegetables and Three Entrees.



## BREAKFAST

Scrambled Eggs  
Cinnamon Apple Oatmeal  
Hash & Cream or Potatoes O'Brien  
Bacon and Sausage  
Muffins/Bagels/English Muffins  
Fresh Fruit Yogurt Parfait

**Breakfast \$10**

Add an Omelet Station, Waffle Station or  
Oatmeal Station for an additional \$2.50

Priced per guest.  
All Non-Alcohol Beverages Included.  
Breakfast is served between 8 - 10:30 a.m.  
No Substitutions. A 25-person minimum is required.  
Gluten Free indicated with an asterisk\*  
For Entrée Ingredients, see page 8.

## BRUNCH

Quiche  
Lorraine or Spinach with Feta Cheese  
Bacon and Sausage  
Fresh Fruit Yogurt Parfait  
Soup  
Garden Salad or Caesar Salad  
Dinner Roll or Mini Cornbread  
Chicken Croissant or Turkey Wrap Sandwich  
Fettuccine

Roasted Tomato, Wilted Spinach in a White Wine sauce.

**Brunch \$14**

Add an Omelet Station, Waffle Station,  
Oatmeal Station or Pasta Station for \$2.50

Priced per guest.  
All Non-Alcohol Beverages Included.  
Brunch is served between 10 a.m. - 1 p.m.  
No Substitutions. A 25-person minimum is required.  
Gluten Free indicated with an asterisk\*  
For Entrée Ingredients, see page 8.

## LUNCH BUFFET

Salad Station \$11  
Mashed or Baked Potato Bar \$8  
South of the Border \$11  
Deli Buffet \$13

Priced per guest.  
No Substitutions. A 25-person minimum is required.  
Gluten Free indicated with an asterisk\*  
For Entrée Ingredients, see page 8.

## PLATED LUNCH

Croissant Sandwich \$9.50  
Chicken Caesar Wrap \$8  
Reuben Sandwich \$8.50  
Your choice of Corned Beef or Turkey  
Caprese Melt \$9  
Tuna Melt \$9  
All Sandwiches served with One Side. See below.  
Pasta Primavera \$9  
Chicken Quesadilla \$9  
Soup and Half Sandwich \$8  
Soup and Mini Salad \$8  
Greek Chicken Salad\* \$11  
Chef's Salad\* \$11  
Michigan Harvest Salad\* \$12  
Maurice Salad\* \$10  
Chicken Caesar Salad \$10  
Southwest Santé Fe Chicken Salad \$11  
Spinach Salad\* \$10  
Mini Salad and Pasta Station \$13  
Your choice of Garden or Caesar Salad.

All Salads/Pasta served with Dinner Roll or Mini Cornbread  
Lunch served between 11 a.m. - 4 p.m.  
Two Entrée Split, additional \$1.50 per person  
Three Entrée Split, additional \$2.50 per person

### Sides

Homemade Potato Chips\*  
Seasonal Fresh Fruit Cup\*  
Redskin Potato Salad\*  
Cole Slaw\*  
Greek Pasta Salad

Priced per guest.  
Gluten Free indicated with an asterisk\*  
For Entrée Ingredients, see page 8.

## SOUP

Tomato Bisque*	Beef Barley
Chicken Lemon Rice*	B.L.T.*
Vegetable Beef*	Navy Bean*
Chicken Noodle	Potato Leek*
Cream of Broccoli*	Cream of Potato*
Split Pea and Smoked Ham*	

**Bowl \$3**

Priced per guest.  
Must accompany a Lunch or Dinner service.  
Gluten Free indicated with an asterisk\*

6% Sales Tax & 18% Service Charge  
are additional to all Food & Beverages

## HORS D' OEUVRES

### Cold

- Caprese Skewers\* \$50
- California Crab Croustade \$70
- Spinach and Artichoke Bruschetta \$50
- Cranberry Chutney and Brie Crostini \$45
- Asparagus Ham Rolled Ups with Herb Cream Cheese\* \$55
- Deviled Egg Trio \$45  
Bacon Chive/Roasted Pepper Avocado/Traditional
- Jumbo Shrimp Cocktail Shooters\* \$75
- Shrimp Salad in Phyllo Cups \$50
- Roma Tomato Mozzarella Phyllo Cups \$45
- Hummus and Tomato Crostini \$50
- California Sushi Rolls\* \$75
- B.L.T. Skewers\* \$45
- Smoked Whitefish Pate\* \$75  
Served with Savory Crackers

### Hot

- BBQ or Swedish Meatballs \$55
- Beef Wellington \$85
- Florentine Mushroom Caps \$65
- Chorizo Stuffed Mushroom Caps\* \$65
- Boneless Buffalo Style Wings \$55
- BBQ Shrimp Skewers\* \$80
- Petite Crab Cakes \$60
- Scallops Wrapped in Bacon\* \$65
- Filo Spinach Triangles \$65

Cold & Hot Hors d' oeuvres are priced 50 pieces per item.

### Platters

- Seasonal Fresh Fruit\* \$2.50
- Hummus, Garden Vegetables & Toasted Pita Bread \$3.50
- Spinach Artichoke Dip & Toasted Pita Bread \$3.50
- Garden Vegetables and House Dip\* \$2  
Cheese & Assorted Crackers \$3

Platters are priced per guest.

Hors d' oeuvres are served Buffet Style.

Butler Passed Hors d' oeuvres are an additional \$0.50 per person.

Hors d' oeuvres are available for one hour.

Hors d' oeuvres must accompany a

Lunch or Dinner service.

Gluten Free indicated with an asterisk\*

## STROLLING DINNER

### Hors d' oeuvre Station

Your choice of

- One Hors d' oeuvre Platter
- Three Cold or Hot Hors d' oeuvres

See Hors d'oeuvres for selection.

### Garden Salad Station

Mixed Greens, Tomato, Red Onion, Cucumber, Garbanzo Beans, Egg, Fresh Mushrooms, Cheddar Cheese, Croutons and two Dressings. Served with Dinner Rolls or Mini Cornbread and whipped Butter.

### Mashed Potato or Risotto Station

Your choice of one

#### Mashed Potato\*

- Scallions
- Bacon Bites
- Broccoli
- Sour Cream
- Cheddar Cheese
- Bleu Cheese
- Sautéed Mushrooms
- Whipped Butter

#### Risotto\*

- Artichoke
- Asparagus
- Bacon
- Peas
- Bell Pepper
- Diced Tomato
- Sautéed Mushroom
- Sautéed Red Onion
- Sauce;
- Red Pepper Coulis or
- Beurre Blanc

### Vegetable

Your choice of one:

- Roasted Seasonal Vegetables\*
- Roasted Butternut Squash\*
- Roasted Cauliflower\*

### Carving Station

Your choice of one:

- Roasted Sirloin with Au Jus\*
- Spiral Ham with Pineapple Chutney\*
- Prime Rib with Au Jus\* & Horseradish Cream Sauce (an additional \$2 per person)

### Strolling Dinner \$28

Priced per guest.

Service available for one and half hours.

No Substitutions.

50-person minimum and 150 person maximum.

Gluten Free indicated with an asterisk\*





## BUFFET

### *Three Entrée Buffet*

Two Meats and One Pasta \$27

### *Four Entrée Buffet*

Three Meats and One Pasta \$29.50

**Chicken Saltimbocca\***

**Chicken Puttanesca\***

**Chicken Piccata\***

**Chicken Marsala\***

**Prime Rib\*/\*\***

**Chimichurri Flank Steak\***

**Roasted Top Round\*/\*\***

**Beef Tip Stroganoff**

**Lemon Pepper Cod\***

**Grilled Salmon\***

**Tilapia\***

**Pork Tenderloin Medallion\***

Priced per guest.

Entrees include your choice of one Salad,  
one Vegetable, one Starch and Bread.

Plated Salad service with Buffet is an additional \$0.50 per guest.

\*\*Chef's Carving Station is an additional \$50.

Gluten Free indicated with an asterisk\*

For Entrée Ingredients, see page 9.

## VEGETARIAN and VEGAN

### *Vegetarian*

**Pasta Primavera \$21**

**Roasted Vegetable Parmesan Risotto\* \$21**

**Florentine Tortellini \$22**

### *Vegan*

**Roasted Squash and Pumpkin Seed over Rice\*  
\$21**

**Creamy Fettuccini with Wild Mushroom \$21**

**Spaghetti with Beets and Spinach \$21**

Priced per guest

Entrees include a Salad

Gluten Free indicated with an asterisk\*

For Entrée Ingredients; see page 9

## DUET PLATED

**Chicken and Fish\* \$26**

**Chicken and Beef\* \$28**

**Beef and Fish\* \$31**

Price per guest.

Entrees include your choice of one Salad,  
one Vegetable, one Starch and Bread.

Gluten Free indicated with an asterisk\*

For Entrée Ingredients, see page 9.

## STANDARD PLATED

**Chicken Saltimbocca\* \$26**

**Chicken Puttanesca\* \$25**

**Chicken Florentine\* \$26**

**Chicken Forester\* 27**

**Filet Mignon\* \$30**

Your choice of Veal Demi-Gloss or Gorgonzola Cream sauce

**Steak Diane\* \$28**

**Roasted Sliced Tenderloin\* \$28**

**Pork Tenderloin Medallion\* \$23**

**Grilled Salmon\* \$25**

**Hoisin Salmon\* \$27**

**Whitefish Piccata\* \$27**

Price per guest.

Entrees include your choice of one Salad,  
one Vegetable, one Starch and Bread.

Plated Split Entrée Fee:

Two Entrée Split, additional \$3 per guest.

Three Entrée Split, additional \$5 per guest.

Maximum Three Entrée Split.

Gluten Free indicated with an asterisk\*

For Entrée Ingredients, see page 9.

## KIDS

**Buffet (Only)**

**Cheeseburger\***

**Chicken Tenders\***

**Grilled Cheese\***

**Macaroni & Cheese  
(Applesauce Only)**

**Pasta Marinara  
(Applesauce Only)**

**\*Served with French Fries and Applesauce**

Available for ages 3 - 10, \$10.95

Ages two and under are free.

Gluten Free indicated with an asterisk\*



## SALAD & BREAD

**Garden House**

**Classic Caesar**

**Strawberry Spinach**

**Michigan Harvest Salad**

(\$1.50 additional per person, plated only)

*Bread Basket*

**Dinner Roll**

**Mini Cornbread**

**Mixture of Dinner Roll & Mini Cornbread**

(\$1 additional per person)

For Entrée Ingredients, see page 8.

## VEGETABLE

**Roasted Cauliflower**

**Roasted Vegetables**

Carrot/Green Bean/Bell Pepper/Red Onion

**Roasted Butternut Squash**

**Broccolini**

**Steamed Asparagus**

**Honey Glazed Baby Carrots**

**Fresh Green Beans**

**Roasted Zucchini and Summer Squash**

## STARCH

**Parmesan Roasted Redskins**

**Baked Potato**

**Regular or Garlic Mashed Potato**

**Au Gratin Potato**

**Cilantro Lime Rice**

**Steamed Parsley Potatoes**

**Parmesan and Chive Risotto**

**Sweet Potato Mashed**

**Santa Fe Rice**

Corn/Black Beans/Red Pepper/Cumin

**Twice Baked Potato**

**Roasted Garlic Fingerling Potatoes**

**Pesto and Three Cheese Ravioli**

**Rosemary Roasted Redskins**

## LATE NIGHT SNACK

**Hand Tossed Pizzas \$3**

**Mini Reubens \$4**

**Cheeseburger Sliders \$3**

**Quesadillas \$3**

(Add Chicken for \$1)

**Soft Pretzels \$2.50**

**Grilled Cheese & Tomato Soup \$3**

**Mini Coney Dogs \$3**

Priced per guest.

50-person minimum required.

Served with paper products.

Gluten Free indicated with an asterisk\*

For Entrée Ingredients, see page 10.

## DESSERT

**Sorbet, Sherbet or Premium Ice Cream**

\$2 per person

**Pretzel Rods**

\$10 per dozen

**Mini Cannoli's**

\$16 per dozen

**Cheesecake**

Strawberry/Chocolate/Caramel topping

\$3.50 per person

**Chocolate Fudge Brownie**

\$19 per dozen

**Chocolate Covered Strawberries**

\$19 per dozen

**Marble Mousse Shooter**

\$20 per dozen

**Gourmet Assorted Four-Inch Cookies**

\$12 per dozen

Must accompany Lunch or Dinner service.

Gluten Free indicated with an asterisk\*

For Entrée Ingredients, see page 10.

6% Sales Tax & 18% Service Charge  
are additional to all Food & Beverages



## SPIRITS

### *Shower Beverage Service*

All non-alcohol: Soft Drinks, Juice, Iced Tea, Lemonade, Milk, Hot Chocolate, Regular & Decaffeinated Coffee and Hot Tea, \$1.50 per person

### *Cash or Tab Bar*

Cash: guest pays for their drinks.

Tab: paid by the host, all drinks will be calculated on a consumption basis and payment is expected in full at the end of the function.

Available to Wedding Receptions on Friday or Saturday evenings when a Beer, Wine and Pop bar is purchased.

A Bartender charge of:

\$50 for events with less than 50 guests.

\$100 for events with more than 50 guests.

### *Other Beverage Services*

Champagne Toast with a Berry,

\$3 per person

Sangria with Fruit Skewer,

\$4 per person

Bloody Mary served with Bleu Cheese stuffed

Olives and Bacon Strip,

\$4 per person

Cider Station,

\$3.50 per person

Iced Tea Station, served with sugar, mint leaves,

fresh berries, raspberry syrup, lemons and limes,

\$3.50 per person

Lemonade Station, served with sugar, mint leaves,

fresh berries and lemons,

\$3.50 per person

10 oz. Bottled Water for a Wedding Ceremony,

\$15 per dozen

*Shots, Frozen Drinks, Pitchers of Beer and Long Island Ice Teas are not served at events.*

## SPIRITS

### *Premium*

Absolut, Crown Royal Whiskey, Jack Daniels Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum and Malibu Rum, Tanqueray Gin, Dewar's Scotch, Southern Comfort, E&J Brandy, Peach Schnapps, Amaretto, Kahlua, Bailey's Irish Cream, Jose Cuervo Tequila, Sweet & Dry Vermouth and Champagne.

\$25.50 per person for a five-hour bar

\$22.50 per person for a four-hour bar

### *Deluxe*

Smirnoff Vodka, Seagram's Seven and Canadian Club Whiskey, Jim Beam Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum and Malibu Rum Beefeaters Gin, Cutty Sark, Scotch, Southern Comfort, E&J Brandy, Peach Schnapps, Amaretto Kahlua, Bailey's Irish Cream, Jose Cuervo Tequila and Sweet & Dry Vermouth.

\$22.50 per person for a five-hour bar

\$19.50 per person for a four-hour bar

### *Beer, Wine and Pop*

\$18.50 per person for a five-hour bar

\$15.50 per person for a four-hour bar

(Add one Signature Cocktail for \$3 per person)

### **ALL BARS INCLUDE**

**Five Draft Beers:** Bud Light, Miller Lite, Labatt, Killian's Irish Red and Sam Adams Boston Lager

**Five Wines:** Cabernet, Pink Moscato, Chardonnay, White Zinfandel, Pinot Grigio

Soft Drinks by Coke

Regular/Decaffeinated Coffee and Tea

Mixers, Fruit & Condiments

Guests between the age of 11 and 20 will be charged the full bar package price.

**Kids Beverage** (age 10 and under), \$9.95 per person

It is common practice for our bartenders to place tip jars on their bar during the service of a function. If you request that they do not do so there is an additional \$150 for a Reception

*Shots, Frozen Drinks, Pitchers of Beer and Long Island Ice Teas are not available*

## BREAKFAST STATION INGREDIENTS

### Omelet Station:

Diced Tomatoes  
Tri Colored Peppers  
Spinach  
Fresh Mushrooms  
Onions  
Bacon  
Ham  
Cheddar Cheese  
Feta Cheese  
Egg Whites – Only

### Waffle Station:

Fresh Cut Strawberries  
Fresh Blueberries  
Bananas  
Sliced Apples  
Chocolate Chips  
Walnuts  
Coconut Flakes  
Whip Cream  
Maple Syrup  
Strawberry Sauce

### Oatmeal Station:

Fresh Cut Strawberries  
Peaches  
Bananas  
Raisins  
Blueberries  
Hot Apple Slices  
Cinnamon  
Nutmeg  
Brown Sugar

## SALAD INGREDIENTS

**House Salad:** Mixed Greens, Grape Tomatoes, English Cucumbers, Red Onion, Carrot and Croutons

**Plated** salad served with Balsamic dressing

**Buffet** salad served with you choice of 2 dressings

Ranch	Balsamic Vinaigrette
Italian	Raspberry Vinaigrette
Bleu Cheese	Thousand Island

**Caesar Salad:** Romaine Lettuce, Red Onion, Croutons and shaved Parmesan Cheese tossed in a Creamy Caesar dressing.

**Spinach Salad:**\* Baby Spinach, Fried Onions, Sliced Strawberries and Feta Cheese with Balsamic Vinaigrette.

**Michigan Harvest Salad:**\* Power Blend Lettuce, Dried Cherries, Bacon, Cashews, Bleu Cheese and Red Onion tossed in an Apple Cider Vinaigrette dressing.

**Greek Chicken Salad:**\* Marinated grilled Chicken breast and Mixed Greens with Greek dressing; tossed with Beets, Banana Peppers, Cherry Tomatoes, Red Onion, Cucumber, Feta Cheese and Black Olives.

**Maurice Salad:**\* Ham, Turkey, Swiss Cheese and Hard-Boiled Egg, Sweet Pickle, Green Olives on a bed of Iceberg Lettuce, tossed with Maurice dressing.

**Chef's Salad:**\* Iceberg Lettuce topped with Ham, Turkey, Cherry Tomatoes, Cucumber, Red Onion and Egg with Swiss and American Cheese.

**Southwest Santé Fe Chicken Salad:** Breaded Chicken Fritters, Iceberg Lettuce, Black Beans, Roasted Corn, Tortilla Strips, roasted Red Pepper with a Santé Fe Ranch dressing.

## LUNCH BUFFET INGREDIENTS

**Salad Station:** Mixed Greens with two Dressings. Toppings include Grape Tomatoes, Red Onion, Garbanzo Beans, Black Olives, Beets, Diced Ham, Shredded Carrots, Cucumbers, Cheddar Cheese, Feta Cheese, Shaved Parmesan Cheese and Croutons. Soup De Jour and Dinner Rolls.

**Potato Bar:**\* Mashed or oversize Idaho Bakers. Toppings include Sour Cream, Green Onions, Bacon, Cheddar Cheese, Broccoli, Fresh Mushrooms, Bleu Cheese crumble, diced Tomato and Peas served with Garden Salad, two Dressings and Dinner Rolls.

**South of the Border:** Chicken and Beef Fajitas with warm Flour Tortillas, Nacho Chips, Bell Peppers, Scallions, Shredded Lettuce, Guacamole, Monterey Jack & Cheddar Cheese, Nacho Cheese, diced Tomatoes, Salsa and Sour Cream.

**Deli Buffet:** Kettle of Soup or fresh Fruit platter, Cole Slaw, Relish Tray, Sliced Turkey and Ham, assorted Breads, American and Swiss Cheese, Tomato slices, Lettuce accompanied by Condiments.

## LUNCH PLATED INGREDIENTS

**Pasta Primavera:**\* Seasonal Vegetables tossed with Penne Pasta in a Marinara sauce, topped with grated Parmesan Cheese and served with a Dinner Roll.

**Chicken Quesadilla:** Flour Tortilla, grilled Chicken, Bell Peppers, Red Onion, Cheddar/Monterey Jack Cheese, Salsa, Lettuce, Sour Cream.

**Croissant Sandwich:** Albacore Tuna or Chicken Salad with Lettuce, Tomato and Red Onion.

**Chicken Caesar Wrap:** Crispy Chicken, diced Tomato, chopped Romaine, Parmesan Cheese with Caesar dressing and wrapped in a Wheat Lawash.

**Tuna Melt:** Served on-top a split English Muffin and topped with sliced Tomato and Melted Swiss Cheese.



## PASTA STATION INGREDIENTS

### Pasta: (Choice of One)

Bow Tie  
Penne  
Fettuccini

### Sauces: (Choice of Two)

Tomato Basil  
Alfredo  
Pesto Cream

### Toppings:

Asparagus  
Fresh Mushroom  
Broccoli  
Sun Dried Tomatoes  
Bell Pepper  
Spinach  
Onion  
Grilled Chicken  
Baby Shrimp  
Italian Sausage

## DINNER BUFFET & PLATED INGREDIENTS

**Beef Tip Stroganoff:** Marinated Beef Tips served with a savory Gravy and wide Egg Noodles.

**Chicken Florentine:**\* Airline Chicken Breast stuffed with Spinach, Ricotta and Mozzarella Cheese, topped with a White Wine Garlic Cream Sauce.

**Chicken Forester:**\* Airline Chicken breast stuffed with a Wild Mushroom Duxelle topped with a creamy Mushroom Sherry sauce.

**Chicken Marsala:**\* Grilled boneless breast of Chicken topped with Marsala Mushroom sauce.

**Chicken Piccata:**\* Grilled boneless breast of Chicken, Artichokes topped with a Lemon Wine Caper sauce.

**Chicken Puttanesca:**\* Grilled boneless breast of Chicken topped with a Tomato sauce made from Tomatoes, Garlic, Kalimatta Olives, Capers and chopped Basil.

**Chicken Saltimbocca:**\* Baked boneless breast of Chicken stuffed with Ricotta and Parmesan Cheese, Fresh Sage, rolled with Prosciutto Ham, topped with a savory Chardonnay Wine sauce.

**Chimichurri Flank Steak:**\* Marinated Flank Steak charbroiled and served with a Chimichurri sauce.

**Creamy Fettuccini with Wild Mushroom:** Wild Mushroom, Garlic, Green Onions and Yeast Flakes.

**Filet Mignon:**\* Seasoned with a Savory Herb and Garlic blend and grilled to medium rare topped with a Veal Demi-Gloss or Gorgonzola Cream sauce.

**Florentine Tortellini:** Tri-colored Tortellini Pasta filled with Ricotta Cheese and served in a Wilted Spinach and Sun Dried Tomato Chardonnay Cream sauce.

**Grilled Salmon:**\* Pan seared and topped with Lemon Herbed Beurre Blanc sauce.

**Hoisin Salmon:**\* Five Spice blend seared Salmon, glazed with Hoisin sauce and topped with a Pineapple Pico Salsa.

**Whitefish Piccata:**\* Baked Whitefish topped with roasted Cherry Tomatoes and a Lemon Wine Caper sauce.

**Lemon Pepper Cod:**\* Baked Cod topped with Wilted Spinach, roasted Cherry Tomatoes in a Lemon Herbed Beurre Blanc sauce.

**Pasta Primavera:** Penne Pasta tossed in a Basil Pesto and seasonal Vegetables topped with Parmesan Cheese.

**Prime Rib:**\* Served with Raw Horseradish, Horseradish sauce and Au Jus.

**Pork Tenderloin Medallions:**\* Slow roasted herb Pork Loin topped with a Cherry Apple Chutney.

**Roasted Sliced Tenderloin:**\* Seasoned with a savory Herb and Garlic blend. Slow roasted and served with a Bordelaise sauce.

**Roasted Squash and Pumpkin Seed over Rice:**\* Steamed Long Grain Rice topped roasted Butternut Squash, Spanish Pumpkin Seeds and a Mole Verde sauce.

**Roasted Top Round:**\* Slow roasted and seasoned with a Savory Herb and Garlic blend with Au Jus.

**Roasted Vegetable Parmesan Risotto:**\* Zucchini and Yellow Squash, topped with Asparagus.

**Spaghetti with Beets and Spinach:** Spaghetti tossed with Garlic, Beets, Spinach and Olive Oil.

**Steak Diane:**\* Bacon wrapped Sirloin, topped with a creamy Cognac Mustard Mushroom sauce.

**Tilapia:**\* Lightly blackened with Cajun Spices and topped with a Tropical Salsa.

## LATE NIGHT SNACK INGREDIENTS

**Chicken Quesadilla:** Flour Tortilla, Bell Peppers, Red Onion, Cheddar/Monterey Jack Cheese, Salsa, Lettuce and Sour Cream.

**Mini Coney Dogs:** Mini Hot Dog with Coney Chili sauce, chopped Onions and Mustard .

**Mini Reuben's:** Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing.

**Hand Tossed Pizza:** Cheese only and Pepperoni.

**Cheeseburger Sliders:** Hamburger Sliders topped with Grilled Onion and Cheese.

**Soft Pretzels:** Served with Mustard and Cream Cheese.

## DESSERT INGREDIENTS

**Sorbet:** Raspberry.

**Sherbet:** Orange.

**Premium Ice Cream:** French Vanilla, Chocolate or Strawberry.

**Pretzel Rods:** Mixture of Cookies n Cream, Butterfinger and Chocolate covered Pretzel.

**Mini Cannoli's:** Miniature Italian style pastry shell stuffed with a sweetened Ricotta filling, garnished with Chocolate shavings and crushed Pistachios.

**New York Style Cheesecake:** Choice of topping; Strawberry, Chocolate or Caramel sauce.

**Chocolate Fudge Brownie:** No nuts.

**Chocolate Covered Strawberries:** Dipped in a mixture of white and chocolate topping.

**Marble Mousse Shooter:** Marbled French Vanilla and Chocolate Mousse topped with mini Chocolate Chips and whipped Cream.

## ASK ABOUT OUR CUSTOMIZED MENUS

## REMINDER...

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.