



Mystic Creek

GOLF COURSE & BANQUET CENTER

One Champions Circle, Milford, MI 48380

(248) 684-3333

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
- 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 Horsd'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' OEUUVRES

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

Pasta Marinara

(Applesauce Only)

(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.