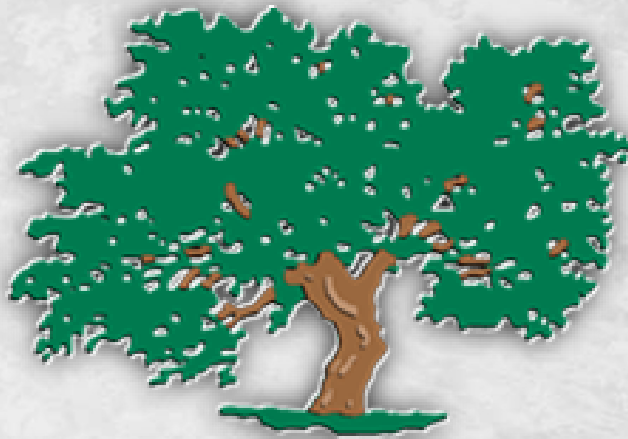


ST. CLAIR GOLF CLUB

Banquet Package



St. Clair Golf Club
Since 1917

HORS D'OUVRES

VEAL OSSO BUCO SLIDERS

Veal Osso Buco, Crispy Baguette, Pickled Daikon, Pickled Red Onion, Sesame Oil, Spicy Aioli
Dozen- \$21

PROSCIUTTO WATERMELON

Imported Prosciutto, Grilled Watermelon, Ciliegine Mozzarella, Fresh Mint, Olive Oil
Dozen- 14

CARNE CRUDA

Thinly Sliced Raw Prime Beef Tenderloin, Rainbow Greens, Cracked Peppercorns, Parmesan Cheese, Radish, Basil Oil
Per Person- \$7

HOUSE SMOKED SALMON SPREAD

House Smoked Salmon, Cream Cheese, Micro Greens, Herb Oil
Dozen- \$14

CRUDITE SHOOTERS

Assortment of Raw Fresh Vegetables, or Fruit, Served with Sour Cream Dipping Sauce
Per Person- \$6

COCONUT CHICKEN OR SHRIMP SKEWERS

Crispy Battered Chicken Tenders or Shrimp, Served with Choice of Sauce
50 Pieces- \$27

CHICKEN FLORENTINE PHYLLO

Tender Chicken, Roasted Garlic, Spinach, Artichoke Hearts, Crispy Phyllo Dough, Parmesan Cheese
Dozen- \$22

IMPORTED CHEESE AND WINE FLIGHT

Chef's Choice of Imported Cheeses Paired with Wines From Around the World
-Market Price-

PHILLY CHEESESTEAK WONTON

Thinly Sliced Ribeye Steak, Provolone, Cheddar Cheese Sauce, Crispy Fried Wonton
50 Pieces- \$22

GRILLED GARLIC TORTILLA NAPOLEON

Roasted Garlic, Caramelized Onion, Horseradish, Sour Cream, Layered into a Tortilla and Grilled, Served with Zesty Dipping Sauce
Dozen- \$14

APPLE WOOD BACON WRAPPED ASPARAGUS

Sweet and Smokey Sugar Cured Bacon Wrapped Around Fresh Asparagus
Dozen- \$8

LUNCHEON BANQUET PACKAGES

All Banquet Luncheon Packages Include Fresly Baked Bread, Butter, Coffee, Tea, Iced Tea, Lemonade, and Pop.
25 Person Minimum Per Banquet

Please Select a Tier and Two Choices within That Tier (One Choice Per Guest) Two Choices of Sides Per Banquet. No Additional Charge For Vegetarian or Vegan Option

TIER I

\$17 PER PERSON

ALL CHOICES INCLUDE ONE SOUP SELECTION. ALL CHOICES INCLUDE 2 CHOICES OF SIDES PER BANQUET

MICHIGAN CHERRY SALAD

Crisp Artisan Greens, Sliced Red Onion, Blue Cheese Crumbles, Toasted Walnuts, Dried Cherries, Heirloom Cherry Tomatoes, Raspberry Vinaigrette

AGED PARMESAN CAESAR

Fresh Greens, Homemade Caesar Dressing, Aged Parmesan Cheese, and Garlic Croutons

BALSAMIC WATERMELON CAPRESE

Grilled Watermelon, Mozzarella, Fresh Mint and Basil, Heirloom Cherry Tomatoes, Balsamic Glaze

CHICKEN MILANESE PARMAGIANA

Crispy Fried Chicken Breast, Homemade Tomato Sauce, Mozzarella and Parmesan Cheese

CLUBHOUSE BURGER

Brioche Bun, Ground Beef, Romaine Lettuce, Tomato, and Red Onion

HEIRLOOM BLT

Thick Sliced Texas Toast, Sugar Cured Bacon, Fresh Heirloom Tomatoes, Crisp Greens, Tomato Aioli

TIER II

\$22 PER PERSON

ALL CHOICES INCLUDE SOUP DU JOUR, HOUSE, OR CAESAR SALAD. (ONE CHOICE PER ENTIRE BANQUET).
CHOICE OF TWO SIDES PER BANQUET

STUFFED CHICKEN BREAST

Tender Chicken Breast, Artichoke Hearts, Spinach, Cream Cheese

PROSCIUTTO CHICKEN LINGUINE

Chicken Breast Wrapped with Imported Prosciutto and Cracked Peppercorns

LAKE PERCH

Lake Perch Dredged in House Seasoning and Fried Golden Brown

ROASTED NEW YORK STRIP

Whole Roasted New York Strip Encrusted with Fresh Herbs and Garlic

CHICKEN LIMONE

Chicken Breast Cooked in a Tangy Lemon Sauce

VEAL BOLONESE

Ground Veal, Homemade Stewed Tomato Sauce, Fresh Herbs, Choice of Noodles

TIER III

\$27 PER PERSON

ALL CHOICES INCLUDE SOUP DU JOUR, HOUSE, OR CAESAR SALAD. (ONE CHOICE PER ENTIRE BANQUET).
CHOICE OF TWO SIDES PER BANQUET

PETITE FILET

Hand Cut Beef Tenderloin, Seasoned with Coarse Sea Salt and Cracked Peppercorns

CHITARRA

Clams, Mussels, and Shrimp Cooked In Wild Mushrooms, Heirloom Tomatoes, Fresh Herbs, Olive Oil, Tossed Over Pasta

BAY OF FUNDY SALMON

Fundy Bay Salmon, Pan Seared and Served with Lemon Caper Sauce

DINNER BANQUET PACKAGES

Choice of House or Caesar Salad Included. Bread, Butter, and Non-Alcoholic Beverages included. Please Select a Tier and Two Choices within That Tier (One Choice Per Guest)

TIER I

TWO CHOICES OF SIDES PER BANQUET. NO ADDITIONAL CHARGE FOR VEGETARIAN OR VEGAN OPTION
\$22 Per Person

CHICKEN CHARDONNAY

Tender Chicken Breast, Cooked In a Chardonnay Mushroom Cream Sauce

LEMON BACON SCALLOPS

5 U-10 Scallops, Seared Golden Brown, and Served with Sweet and Tangy Lemon Sauce

PECAN CRUSTED WHITEFISH

Whitefish Filet Coated with Crushed Walnuts, Fresh Herbs, and Parmesan Cheese

CHORIZO CHICKEN ROULADE

Thinly Sliced Chicken Breast Stuffed With Spicy Chorizo Sausage and Cojita Cheese

ROASTED NEW YORK STRIP

Whole Roasted New York Strip Encrusted with Fresh Herbs and Garlic

SHRIMP LINGUINE ALFREDO

Grilled Tiger Shrimp, Rich Creamy Alfredo Sauce, Served Over Linguine

TIER II

TWO CHOICES OF SIDES PER BANQUET. NO ADDITIONAL CHARGE FOR VEGETARIAN OR VEGAN OPTION
\$32 Per Person

FLAT IRON TERIYAKI

Skewers of Grilled Marinated Flat Iron Steak, Homemade Teriyaki Glaze

RIBEYE

Whole Roasted Ribeye Encrusted with Fresh Herbs and Garlic

KOBE STEAK

Thick Cut Grilled Kobe Steak, Lemon Herb Compound Butter

TRUFFLE CHICKEN

Chicken Breast Cooked With Wild Mushrooms Parmesan Cheese and Truffle Oil

SCALLOP SHRIMP CEVICHE

Fresh Large Scallops and Tiger Shrimp, Fresh Citrus, and Scallion

COCONUT LOBSTER LINGUINE

Steamed Lobster Meat in a Rich Coconut Cream Sauce Served over Linguine Noodles

PRIME RIB

Whole Roasted Prime Rib Encrusted with Fresh Herbs and Garlic

TIER III

TWO CHOICES OF SIDES PER BANQUET. NO ADDITIONAL CHARGE FOR VEGETARIAN OR VEGAN OPTION
\$50 Per Person

CHATEAUBRIAND LOBSTER

Center Cut Certified Angus Beef Tenderloin, Grilled Maine Lobster Tail, Lobster Buerre Blanc

SEAFOOD CIOPINNO

Lobster Claws, Crab, Scallop, and Shrimp Cooked in a Rich Tomato Sauce, Served with Focaccia Bread

PORTERHOUSE

Porterhouse Steak Grilled and Served with Herb Compound Butter

CRAB STUFFED LOBSTERTAILS

Twin Maine Lobster Tails Stuffed with Crab Meat and Crispy Bread Crumbs

FRESH HONOLULU CATCH

Fresh Sushi Grade Fish from the Docks of Honolulu

AHI MELON CRUDO

Yellow Fin Tuna, Grilled Honeydew Melon, Cantaloupe, Watermelon Radish, Micro Greens, and Lemon Oil

ACCOMPANIMENTS

VEGETABLE

Steamed Broccolini
Lemon Tarragon Haricot Vert
Agro Dolce
Sautéed Spring Vegetable Medley
Glazed Carrots
Grilled Chipotle Lime Corn
Braised Kale
Roasted Balsamic Acorn Squash
Parmesan Grilled Asparagus

STARCH

Parmesan Au Gratin Potatoes
Rice Pilaf
Wild Mushroom Risotto
Baked Potato
Baked Sweet Potato
Parsnip Potato Puree
Roasted Vegetable Quinoa
Crispy Herbed Red Skins
Roasted Garlic Fingerlings

SOUP

CREAM

Loaded Baked Potato
Wild Mushroom Brie
New England Chowder +\$1
Lobster Bisque +\$2
Mushroom Wild Rice (Vegan)

TOMATO

Roasted Tomato Basil
Pesto Minestrone
Grilled Cauliflower
Fire Roasted Tomato Crab
Black Bean Avocado (Vegan)

BROTH

White Chicken Chili
Hearty Chicken Noodle
Gruyere French Onion
Pork Belly Pho +\$1
Carrot Ginger (Vegan)

SALAD

WEDGE SALAD

Baby Artisan Romaine Heart, Blue Cheese Crumbles, Sliced Tomato, Scallions, Bacon, and Maple Bacon Vinaigrette
\$6 Per

CRISPY ASIAN SALAD

Shredded Red Cabbage and Carrot Slaw, Crunchy Ahi Tuna or Seafood Salad, Fresh Avocado, Sriracha Aioli, Sweet Glaze and Crispy Noodles
\$14 Per

KALE QUINOA SALAD

Crispy Kale, Red Cabbage, Carrot, Spinach, Sliced Red Onion, Tossed in a Spicy Lemon Vinaigrette
\$7 Per

AVOCADO CAPRESE GREEN SALAD

Crisp Arugula, Fresh Avocado, Mozzarella Balls, Heirloom Tomato, Roasted Cashew, Herb Oil, and Coarse Sea Salt \$7 Per

STATION BANQUET PACKAGES

CARVING STATION

Please Choose One Protein for a Chef Catered Carving Station For Your Guests. (Additional Option Available for Separate Price). All Options Include 1 Choice of Vegetable and One Choice of Starch. Additional \$100 Charge For Chef Catered Station

PRIME RIB

Served with Homemade Au Jus and Tangy Horseradish Sauce
10 oz \$26 Per Person

NEW YORK STRIP

Whole Roasted New York Strip Encrusted with Fresh Herbs and Garlic
10 oz \$18 Per Person

TURKEY

Seasoned with Peppercorn Butter
6oz \$10 Per Person

SIRLOIN

Roasted Sirloin Encrusted with Fresh Herbs and Garlic
8 oz \$15 Per Person

BONE IN HAM

Brown Sugar Glazed
8 oz \$11 Per Person

PORK LOIN

Whole Pork Loin Seasoned with Fresh Herbs and Citrus
8 oz \$11 Per Person



PASTA STATION

Choice of Two Noodles and Three Vegetables, and Two Sauces

\$15 Per Person

NOODLES

Linguine
Cavatappi
Spaghetti
Angel Hair
Macaroni
Farfalle
Strozzapretti
Tortellini

SAUCES

Tomato
Alfredo
Palomino
Piccata
Limone
Marsala
Chardonnay
Extra Virgin Olive Oil

VEGETABLES

Wild Mushrooms
Heirloom Tomato
Broccoli
Asparagus
Yellow Squash
Zucchini
Spinach
Garlic

PROTEIN

Choice of Any 1 Protein
\$7 Per Person

Additional Protein Available for \$2 Per Person

Chicken
Shrimp
Bacon
Italian Sausage
Meatballs
Ground Beef

DESSERT

PLEASE CHOOSE FROM A TIER, SELECT ONE DESSERT FROM THAT TIER FOR YOUR GUESTS TO ENJOY. CAKE CUTTING SERVICE AVAILABLE FOR ADDITIONAL \$100 PER BANQUET

TIER I

\$6 PER PERSON

MAPLE HAZELNUT CREME BRULEE

Rich Custard Topped with Cracked Maple Sugar, Hazelnut Whipped Cream and Fresh Berries

STREUSEL LEMON BAR

Tart Lemon Curd, Topped with Brown Sugar Oatmeal Streusel Crumble

CHOCOLATE COVERED STRAWBERRIES

Fresh Strawberries Covered in Chocolate and Topped with White Chocolate, Nuts, or Cookie Crumbles

TIER II

\$7 PER PERSON

TRIO SORBETTO

Three Flavors of Tart Fruit Sorbet Topped with Fresh Mint Chiffonade

MAPLE HAZELNUT CREME BRULEE

Rich Custard Topped with Cracked Maple Sugar, Hazelnut Whipped Cream and Fresh Berries

ROASTED PEARS WITH ESPRESSO MASCARPONE CREME

Slow Roasted Caramelized Pears Served on top Whipped Espresso Mascarpone

TIER III

\$9 PER PERSON

CHOCOLATE RASPBERRY LAVA CAKE

Gluten Free Chocolate Lava Cake, Raspberry Coulis, Raspberry Sugar Nest

DARK CHOCOLATE GANACHE CHEESECAKE

Decadent Dark Chocolate Ganache Poured over New York Style Cheesecake with Chocolate Graham Crust

EVENT THEMED CUPCAKES

Cupcakes Designed and Garnished to the Theme of Your Event \$2 Per Cupcake

BEVERAGE PACKAGES

FOUR HOUR HOSTED BAR PACKAGES

TIER I

House Wines, Bottled Domestic Beer \$18 Per Person

TIER II

Includes Tier I Selections As Well As Standard Liquor, Draft Beer \$23 Per Person

TIER III

Includes Tier I and II Selections As Well As Premium Liquor \$27 Per Person

HOUSE WINES

House Wines are Available Butler Service or Table Service

CHARDONNAY \$32 Per 1.5 Liter Bottle

MERLOT \$32 Per 1.5 Liter Bottle

CABERNET \$32 Per 1.5 Liter Bottle

PIES PORTER \$30 Per 750ml Bottle

WHITE ZINFANDEL \$32 Per 1.5 Liter Bottle

All Food and Beverage Prices are Subject to Change. The St. Clair Endorses the Last Call at 11:30 PM All Food and Beverage Prices are Subject to a 20% Service Charge and Michigan Sales Tax

COMPLEMENTARY OFFERINGS

NO ROOM CHARGE

Events Have No Room Charge For Food and Beverage Banquets

LINENS

Guests Have One Choice of Table Overlay Color, As Well As One Choice of Napkin Color At No Additional Charge

ENTERTAINMENT

Music Can Be Provided For Your Event Through Our Ambient Speakers At No Additional Charge