

# The Village Club

~Catering & Event Planning Menu~

Catering Director – Jennifer Ealovega  
Executive Chef – Chris Richter

## Village Club Teas

### House Tea

House made tea sandwiches, assorted tea cookies, miniature French pastries and chocolate dipped fruit; accompanied by silver coffee and tea service  
\$25.00 per person

### Deluxe Tea

House made tea sandwiches, assorted tea cookies, miniature French pastries, chocolate dipped fruit, assorted canapés and home baked fruit breads or scones with citrus butter; accompanied by silver coffee and tea service  
\$29.00 per person

### A La Carte Tea Enhancers

(Priced per dozen)

Assorted Tea Cookies \$25.00  
Assorted Miniature Pastries \$35.50  
Sliced Fruit Bread \$28.00  
Chocolate Dipped Fruit \$28.00  
Kiln Dried Cherry & Almond Scones \$28.00  
Assorted Home Baked Cookies \$25.00  
Home Baked Popovers with Preserves \$18.00  
Assorted Tea Sandwiches \$28.00  
Petite Sandwiches \$20.00

## Breakfast

Selections include your choice of two juices, coffee, decaffeinated coffee and hot tea

~Served~

### **Herb & Cheddar Scrambled Eggs \$13.95**

Fluffy scrambled eggs with fresh chives and cheddar cheese served with bacon or sausage, hash brown potatoes, sliced fresh fruit and warm home baked muffins with whipped butter and preserves

**Eggs Benedict \$15.95**

A traditional favorite served with sliced fresh fruit and warm home baked muffins with whipped butter and preserves

**Buttermilk Pancakes \$10.95**

Hot off the griddle. Served with a choice of bacon or sausage, whipped butter and warm maple syrup

**Texas Style French Toast \$10.95**

Thick slices of cinnamon and vanilla scented French toast sprinkled with powdered sugar; served with a choice of bacon or sausage, whipped butter and warm maple syrup

**Stuffed Cantaloupe \$8.95**

Filled with fresh seasonal fruit; served with warm home baked muffins, whipped butter and preserves.

**~Buffet~**

(25 Person Minimum)

**Continental Breakfast \$10.00**

Sliced fresh fruit display, warm home baked muffins, assorted danish and bagels; served with cream cheese, whipped butter and preserves

**The Cottage Breakfast \$18.95**

Herb and cheddar scrambled eggs, bacon and sausage, hash brown potatoes, buttermilk pancakes or French toast, assorted yogurts, granola, warm home baked muffins, bagels, cream cheese, whipped butter and preserves

## Luncheon Entrées

### Entrée Salads

Selections include soup du jour, popovers with whipped butter and preserves, coffee, decaffeinated coffee, hot tea and iced tea with lemon

**Salad Trio \$17.95**

Fresh fruit salad accompanied by your two choices of creamy Albacore tuna salad, curried chicken salad, shrimp salad or egg salad

**Traverse City Cherry Chicken Salad \$18.95**

Grilled chicken breast served over spring greens with Michigan dried tart cherries, roasted walnuts, bleu cheese, red onions and dried tart cherry vinaigrette dressing

**Grilled Chicken Caesar Salad \$16.95**

Crisp romaine lettuce tossed with our classic Caesar dressing, home-style garlic croutons and grated Parmesan cheese; topped with grilled julienne chicken breast

**Black & Blue Salad \$19.95**

Herbed grilled flat iron steak over mixed greens with crumbled bleu cheese, red onions and cherry tomatoes served with parmesan dressing

**Albacore Tuna Nicoise \$17.95**

Flaked Albacore tuna over Boston lettuce with French haricot vert, new potatoes,

cherry tomatoes, Nicoise black olives and hard boiled egg; served with red wine vinaigrette dressing

***Island Pork Tenderloin Salad \$18.95***

Brown sugar glazed pork tenderloin served over tender spinach with navel oranges, Napa cabbage, red peppers, golden raisins and avocado; served with a citrus vinaigrette

***Maurice Salad \$16.95***

Chopped turkey, ham, Swiss cheese and sweet gherkins tossed with creamy Maurice dressing on a bed of shredded iceberg lettuce

***Chicken Cumberland Salad \$19.95***

Chargrilled breast of chicken served atop a bed of mixed greens with currants, apples and pears; topped with a light vinaigrette and warm Cumberland sauce

***Tropical Chicken Salad \$18.95***

Creamy chicken salad tossed with green grapes and toasted pecans; served in a pineapple boat garnished with fresh fruit and served with a buttery croissant

## **Hot Entrées**

Selections include a house garden salad with a choice of dressing, vegetable and potato du jour, popovers with whipped butter and preserves, coffee, decaffeinated coffee, hot tea and iced tea with lemon

***Spinach, Sun-Dried Tomato and Parmesan Quiche \$15.95***

Served with fresh fruit

***Country Ham, Mushroom & Gruyere Quiche \$16.95***

Served with fresh fruit

***Broiled Canadian Whitefish \$19.95***

Served with Remoulade sauce and fresh lemon

***Grilled Atlantic Salmon \$22.95***

Brushed with Ponzu sauce

***Mongolian Shrimp Stir Fry \$25.95***

Jumbo shrimp stir fried with assorted vegetables and fresh ginger; served over steamed white rice

***Chicken En Croute \$20.95***

Boneless breast of chicken with garlic herbed cream cheese and toasted pecans; baked in buttery phyllo dough; served with Supreme sauce

***Chicken and Asparagus Crepes \$19.95***

Tender crepes wrapped around boneless chicken breast and asparagus; served with Supreme sauce and fresh fruit

***Chicken Piccata \$20.95***

Boneless breast of chicken sautéed and finished with a lemon, artichoke and caper white wine sauce

***Turkey Tetrazzini \$19.95***

Turkey scallopini with a creamy sherry sauce mushrooms and fresh Parmesan over spaghetti pasta

***Michigan Chicken \$20.95***

Sautéed chicken breast with Michigan dried cherries, mushrooms and fresh basil in a sherry butter sauce

**Chicken with Wild Mushrooms \$21.95**

Boneless breast of chicken stuffed with a wild mushroom duxelle; served with roasted tomato coulis

**Classic London Broil \$21.95**

Lean marinated choice flank steak, grilled and thinly sliced; served with veal mushroom jus

**Petite Filet Mignon \$33.00**

Slow roasted 6 oz. filet accompanied by a rich demi glace

**Vegetarian Entrées**

**Eggplant Parmesan \$17.95**

Layers of breaded eggplant baked with marinara sauce, mozzarella and Parmesan cheeses

**Wild Mushroom Ravioli \$18.95**

Served with a marsala cream sauce

**Vegetable Rissoto \$18.95**

With roasted vegetables and tomato fennel broth

**Luncheon Buffets**

Include popovers with whipped butter and preserves, coffee, hot tea and iced tea with lemon. All luncheon buffets require a minimum of 25 guests.

**Soup & Salad Buffet**

Fresh garden greens with assorted accompaniments and dressings with the Host's choice of two homemade soups and two specialty salads and/or platters  
\$15.95

**Soup, Salad & Sandwich Buffet**

Fresh garden greens with assorted accompaniments and dressings with the Host's choice of two homemade soups, two specialty salads and/or platters and a choice of two petite sandwiches  
\$18.95

Selections...

**Specialty Salads & Platters**

Mustard Potato Salad Mock Crab Salad Grilled Mixed Vegetable Salad  
Creamy Cole Slaw Dilled Tuna Salad Tomato & Mozzarella Salad  
Three Bean Salad Herbed Chicken Salad Vegetable Pasta Salad w/Vinaigrette  
Caesar Salad Antipasto Display Fresh Fruit Salad  
Deviled Eggs

**Petite Sandwiches**

Sliced Oven Roasted Turkey Breast Dilled Tuna Salad  
Black Forest Ham Herbed Chicken Salad  
Sliced Slow Roasted Beef Homestyle Egg Salad  
Surimi Crab Salad Deviled Ham Salad

**Hors d'oeuvres**

All selections are priced per dozen.

**~Served Warm~**

Wild Mushroom Phyllo Cups \$24.00  
Florentine Stuffed Mushrooms \$24.00  
Miniature Reubens \$24.00  
Chicken Quesidillas with Homemade Salsa \$24.00  
Bacon Wrapped Waterchestnuts \$24.00  
Vegetable Spring Rolls with Plum Sauce \$24.00  
Cashew Chicken Spring Rolls with Mandarin Soy Dip \$29.00  
Miniature Maryland Crab Cakes with Spicy Mustard Sauce \$36.00  
Shrimp & Gruyere Puffs \$29.00  
Italian Sausage Puffs with Honey Mustard Dip \$24.00  
Coconut Shrimp with Mango Chutney \$35.00  
Potato Pancakes with Scallion Sour Cream \$24.00  
Brie & Pear Phyllo Beggars Purse \$29.00  
Spanokopita \$24.00  
Franks in a Blanket \$24.00  
Meatballs with Marinara, Barbecue or Sweet and Sour Sauce \$24.00  
Assorted Miniature Quiche \$24.00  
Crab Rangoons with Mandarin Soy Dip \$24.00  
Boursin & Crab Stuffed Mushrooms \$29.00  
Lollipop Lamb Chops with Red Onion Marmalade \$29.00  
Thai Marinated Beef Satay with Garlic Dip \$29.00  
Bacon Wrapped Scallops \$29.00  
Vegetable Tempura with Herb Dip \$24.00  
Sesame Seared Tuna Kabobs with Wasabi Mayonnaise \$29.00

**~Served Chilled~**

Southwest Chicken Salad in Tortilla Cups \$24.00  
Boursin Cheese Vol-Au-Vent \$24.00  
Fresh Fruit Kabob with Banana Poppyseed Dip \$24.00  
Belgium Endive with Bleu Cheese Mousse \$24.00  
Italian Bruschetta \$24.00  
California Rolls with Wasabi, Pickled Ginger and Soy Sauce \$29.00  
Duck Liver Tarts with Tart Cherry Wine Gelee \$35.00  
Miniature Beef Tenderloin Dagwoods \$24.00  
Smoked Salmon with Fresh Dill on Baguettes \$35.00  
Iced Shrimp with Cocktail Sauce \$35.00  
Crab Claws with Cocktail Sauce \$35.00  
Assorted Canapés \$24.00  
Cheese Tortellini Skewers with Roasted Tomato Dip \$24.00  
Strawberries Stuffed with Vanilla & Brown Sugar Scented Cream Cheese \$24.00  
Pâte à Choux Puffs with Cashew Chicken Salad \$24.00

**Platters & Displays**

Sliced Fresh Fruit Display \$6.50 per person  
An array of fresh seasonal fruits such as berries, melon and pineapple, all hand sliced and beautifully arranged

Fresh Vegetable Crudités \$5.00 per person  
A colorful selection of crunchy vegetables, beautifully arranged and served with a selection of dips

Imported & Domestic Cheeses \$6.50 per person  
A selection of cheeses including English cheddar, Boursin, herbed Chevre and baby Swiss; served with assorted crackers

Stuffed Pumpernickel \$60.00  
Whole round pumpernickel loaves filled with homemade spinach dip

North Atlantic Salmon Platter \$105.00

Smoked or poached salmon served with chopped red onions, boiled eggs, capers, cream cheese and toast points (serves 25)

Baked Brie En Croute \$85.00

Full wheel of brie split and filled with toasted pecans, brown sugar and cinnamon wrapped with puff pastry; served with fresh fruits and berries, French bread and raspberry sauce (served 50)

Layered Mexican Dip \$75.00

Served with homemade tri-colored tortilla chips (serves 50)

Warm Parmesan & Crab Dip \$100.00

Served with pita chips (served 50)

Antipasto Display \$8.50 per person

Genoa salami, capicola, prosciutto, Provolone cheese, cured olives, cherry peppers, tortellini skewers, artichoke hearts and marinated mushrooms; served with oregano-basil dressing and toasted crostinis

Middle East Feast \$4.00 per person

Hummus, tabbouleh and baba ghanoush; served with pita

### ***Carving & Specialty Stations***

All stations require a minimum of 20 guests. Prices are based on a 2 hour reception. \$75 per attendant fee applies.

### ***SCALLOP SAUTÉ STATION***

Pan seared and served with white truffle cream sauce  
\$14.95 per person

### ***ITALIAN PASTA STATION WILD MUSHROOM STATION***

Penne pasta and spinach ravioli offered with Assorted wild mushrooms sautéed with tomato basil, alfredo and pesto sauces, artichokes, butter, garlic, Boursin cheese, sherry and red peppers, mushrooms, fresh Parmesan cheese shallots; served with toasted baguettes and home baked garlic bread sticks \$10.95 per person  
\$11.00 per person  
\$2.00 add chicken  
\$3.00 add shrimp

### ***OVEN ROASTED TURKEY BREAST ROASTED BEEF TENDERLOIN***

Cranberry-orange relish, mayonnaise, stone- Creamy horseradish, Bernaise sauce and ground mustard and home baked rolls Dijon mustard with home baked rolls  
\$7.95 per person \$14.95 per person

### ***BONE-IN DEARBORN HAM SALMON EN CROUTE***

Honey mustard, apple horseradish and Served with a lemon beurre blanc cheddar cheese biscuits \$9.95 per person  
\$6.95 per person

## **Appetizers, Soups & Salads**

***Classic Shrimp Cocktail \$12.00***

Four jumbo shrimp served with spicy cocktail sauce and fresh lemon

**Maryland Crab Cakes \$12.00**

Served with sweet onion confit and chipolte remoulade

**Butternut Squash Ravioli \$9.00**

With brown butter sage sauce

**Oysters Rockefeller \$14.50**

Half dozen oysters served on the half shell with breadcrumbs and Parmesan cheese

**~Soups~**

\$4.00 per cup

Chilled Gazpacho Minestrone

Chilled Vichyssoise Chicken Noodle

Southwest Chicken Tortilla Vegetable Beef Barley

Tomato Basil Brie and Asparagus

Lentil Cream of Mushroom

Black Bean Cream of Broccoli

Butternut Squash Lobster Bisque (\$6.00)

**~Salads~**

**Classic Caesar \$3.50**

Crisp romaine, homemade garlic croutons and Parmesan cheese tossed with our homemade Caesar dressing

**Traverse City Cherry \$4.50**

Mixed field greens tossed with Michigan dried tart cherries, roasted walnuts, bleu cheese and sliced red onions; served with dried cherry vinaigrette

**Spinach Salad \$4.50**

Tender baby spinach with mandarin oranges, toasted almonds, red onions and sliced mushrooms; served with sweet and sour sesame seed vinaigrette

**Field Greens Salad \$4.50**

Spring greens with pinenuts, oven roasted tomatoes and red onions tossed in our homemade Balsamic vinaigrette; presented in a crisp Parmesan basket

## Dinner

Selections include a house garden salad with a choice of dressing, vegetable and potato du jour, warm rolls with whipped butter, coffee, decaffeinated coffee, hot tea and iced tea with lemon

## Poultry

**Chicken Piccata \$27.95**

Sautéed boneless breast of chicken served with a lemon, white wine, caper and artichoke sauce

**Chicken Boursin \$29.95**

Tender boneless chicken breast stuffed with herbed Boursin cheese, spinach and sun-dried tomatoes; served with a sun-dried tomato cream sauce

**Stuffed Chicken Supreme \$29.95**

Semi-boneless chicken breast stuffed with spinach, Michigan dried tart cherries and pecans; served with a roasted chicken jus

**Champagne Chicken \$27.95**

Sautéed boneless breast of chicken served with a champagne mushroom sauce

**Pecan Encrusted Chicken \$28.95**

Crushed pecan crusted chicken breast; served with a Dijon cream sauce

**Italian Chicken & Pasta \$26.95**

Grilled chicken breast with roasted red peppers, crispy bacon, scallions and Roma tomatoes. Served over penne pasta tossed with garlic, fresh basil and olive oil

**Fish & Seafood**

**Canadian Whitefish \$25.95**

Potato encrusted and served with lemon beurre blanc

**North Atlantic Salmon \$26.95**

Grilled salmon fillet, brushed with balsamic glaze

**Chilean Sea Bass Market Price**

Roasted and served with tomato-artichoke stew

**George Banks Sea Scallops \$30.95**

Pan seared and served with chardonnay beurre blanc

**Beef, Veal, Lamb & Pork**

**Prime Rib of Beef** (15 person minimum) **\$35.50**

Slow roasted and served with au jus & creamy horseradish

**Filet Mignon \$40.00**

8 oz. filet served with veal-mushroom jus

**New York Strip \$46.00**

Served with peppercorn brandy sauce

**Lamb Chops \$36.00**

Lanvendar and rosemary marinated with natural jus

**Duet Entrées**

**Filet Mignon & Maine Lobster Tail Market**

6 oz. filet and steamed lobster tail with veal mushroom jus and drawn butter with lemon

**Champagne Chicken & Filet Mignon \$31.95**

6 oz. filet and sautéed chicken breast with veal mushroom jus and creamy champagne sauce

**Filet Mignon & Salmon \$31.95**

6 oz. filet with veal mushroom jus and balsamic glazed salmon

## Vegetarian

### **Portobello Mushrooms \$21.95**

Stuffed with mushroom duxelle in a madeira sauce over polenta

### **Tortellini \$21.95**

Served with a basil cream sauce with fresh Parmesan

### **Vegetable Risotto \$21.95**

With roasted vegetable and a tomato fennel broth

## Desserts

### **Club Made Cheesecakes \$6.25**

New York Style with Fresh Strawberries  
Praline with Cinnamon Crème Anglaise  
Chocolate Chunk with Raspberry Puree  
Double Chocolate Grand Marnier

### **Made From Scratch Pies \$4.95**

Apple, Key Lime, Blueberry, Cherry, Coconut Cream & Lemon Meringue \$5.95 a la mode

## Specialty Desserts

### **Pear Skillet Cake \$6.95**

Our version of "upside-down" cake with sweet pears and cream anglaise

### **Hot Fudge Ice Cream Puff \$6.50**

Pâte à choux puff filled with Ray's vanilla ice cream and Sanders hot fudge

### **Tiramisu \$5.95**

### **Fruit Cobbler A La Mode \$5.95**

Apple cinnamon, cherry, peach or blueberry

### **Ice Cream \$4.75**

Local favorite Ray's ice cream, sherbet or sorbet accompanied by a buttery tea cookie  
Add Sanders hot fudge or fresh strawberries \$5.75

### **Dark or White Chocolate Mousse \$6.00**

Served with raspberry puree

### **Crème Bruleé \$6.00**

A true classic! Garnished with fresh fruit.

### **Celebration Cakes**

Let the Village Club provide your special occasion cake. Several flavors of cakes, filling and icings to choose from. Please consult with the Director of Catering.

## Dessert Stations

### **Bananas Foster \$6.95\***

Fresh bananas sautéed with butter, brown sugar and rum; served over vanilla ice cream

**Cherries Jubilee \$6.95\***

Sweet red cherries sautéed with cinnamon, brown sugar, brandy and Kirsch; served over vanilla ice cream

**Churro Station \$6.95**

Deep fried pâte à choux pastry rolled in cinnamon and sugar and offered with a selection of whipped cream, chocolate and raspberry sauces

\*Can be prepared tableside for groups of 20 or less.  
A \$75 attendant fee will apply.

**Club Sweet Table (25 person minimum) \$8.95**

An assortment of cakes, tortes, cheesecakes, pies, sliced fresh fruit and cookies

**Deluxe Sweet Table (25 person minimum) \$12.95**

An assortment of cakes, tortes, cheesecakes, flans, pies, mousses, cobblers, miniature pastries, cookies, brownies, sliced fresh fruit and salted nuts.

**Ice Cream Sundae Bar \$6.95**

Ray's chocolate and vanilla ice creams offered with a selection of fresh strawberries, Sanders hot fudge, crushed Oreo cookies, M&M's, chopped nuts, sprinkles, cherries and whipped cream

## Beverages

Alcoholic beverage service for parties of 100 or more is based on consumption inventory by bottle. All bars include house selection of wine, champagne and beer as well as Triple Sec, Vermouth and Schnapps.

**STANDARD BAR \$100 PER BOTTLE**

Smirnoff Vodka, Lauders Scotch, Canada House Bourbon, Bacardi Rum, Gordons Gin, Eltoro Tequila, Peach Schnapps, Southern Comfort, Dry Vermouth, Sweet Vermouth, Triple Sec

**PREMIUM BAR \$120 PER BOTTLE**

Absolut Vodka, Stolli Vodka, Skyy Vodka, Canadian Club Whiskey, Seagrams V.O. Whiskey, Jack Daniels, Wild Turkey, Dewars Scotch, Johnny Walker Red Scotch, J&B Scotch, Tanqueray Gin, Beefeaters Gin, Captain Morgans Rum, Myers Rum, Cuervo Gold Tequila, Bailey's Irish Cream, Kahlua

**OTHER AVAILABLE LIQUORS**

Belvedere Vodka \$130.00  
Grey Goose Vodka \$130.00  
Kettle One Vodka \$120.00  
Crown Royal \$120.00  
Makers Mark \$120.00  
Johnny Walker Black \$130.00  
Chivas Regal \$130.00  
Glenlivet \$135.00  
Old Bushmill \$120.00  
Bombay Sapphire \$120.00

**CORDIALS**

All after dinner cordials will be charged per drink.

**ALL BAR ACCOMPANIMENTS**

House Chardonnay, Sauvignon Blanc, Merlot & Cabernet Sauvignon \$23.00 per bottle  
House Pinot Grigio \$29.00 per bottle

House Sparkling Wine \$23.00 per bottle  
Non-Alcoholic Sparkling Wine \$21.00 per bottle  
Domestic Beers \$3.75 each  
Imported Beers \$4.50 each  
Soft Drinks \$2.00 each  
Juice \$2.25 each

***DESSERT COFFEE STATION \$5.95 per person***

Freshly brewed coffee offered with whipped cream, chocolate shavings, orange twists, cocoa and an assortment of non-alcoholic Italian flavorings

***OTHER BEVERAGES***

Champagne Fruit Punch \$60.00 per gallon  
Fruit Punch \$45.00 per gallon  
Mimosas \$60.00 per gallon  
Coffee Station \$2.00 per person  
Kid's Party Soda Station \$5.00 per person