



## **LUNCHEON ENTRÉES**

(includes rolls, butter, coffee, tea, iced tea)

**(SERVED UNTIL 4:00 PM)**

<b>SLICED BEEF TENDERLOIN</b>	<b>\$21.95</b>
Seasoned and roasted, laced with fresh mushroom demi-glace	
<b>ROASTED PRIME RIB OF BEEF</b> (min 12 person order)	<b>\$21.95</b>
Seasoned with rosemary and garlic laced with natural beef au-jus	
<b>ROASTED TOP SIRLOIN OF BEEF</b>	<b>\$19.95</b>
Slow roasted and tender, laced with fresh mushroom demi-glace	
<b>LEMON DILL SALMON</b>	<b>\$16.95</b>
Atlantic salmon fillet broiled with fresh lemon and dill	
<b>CRUSTY MUSTARD CHICKEN</b>	<b>\$16.95</b>
Sautéed chicken breast, lightly breaded with a three mustard seasoned breadcrumb, served with a Basil cream sauce (a favorite)	
<b>BROILED MICHIGAN WHITEFISH</b>	<b>\$16.95</b>
Large fillet topped with lemon wine scented almonds	
<b>CHICKEN PICCATA</b>	<b>\$16.95</b>
Fresh chicken breast with lemon wine scented almonds	
<b>CHICKEN CORDON BLEU</b>	<b>\$16.95</b>
Baked breast topped with sliced ham, melted Swiss cheese and laced with supreme sauce	
<b>CHICKEN CLASSIC</b>	<b>\$16.95</b>
Baked breast topped with lemon wine scented mushrooms and melted cheeses	
<b>CHICKEN ROMA</b>	<b>\$16.95</b>
Baked breast topped with grilled tomatoes and melted Mozzarella cheese	
<b>CHICKEN ALFREDO</b>	<b>\$16.95</b>
Chicken and mushrooms tossed with Penne pasta and Alfredo sauce	
<b>CHICKEN NORMANDY</b>	<b>\$16.95</b>
Baked breast topped with roasted pine nuts, dried cherries, raisins, apples, Apple Schnapps and Brie cheese	
<b>CHICKEN MARSALA</b>	<b>\$16.95</b>
Baked breast topped with a fresh mushroom Marsala wine demi-glace	
<b>CHICKEN MADEIRA</b>	<b>\$16.95</b>
Baked breast topped with a fresh mushroom-Spanish Madeira wine demi-glace	

## LUNCHEON ENTRÉES CONT.

(includes rolls, butter, coffee, tea, iced tea)

<b>CHICKEN INVOLTINI</b> Stuffed breast of chicken with prosciutto, pancetta, fresh herbs and Provolone cheese	<b>\$17.95</b>
<b>CHICKEN STRUDEL</b> Diced chicken, spinach, mushrooms, carrots and celery in puff pastry with lemon Tarragon sauce	<b>\$17.95</b>
<b>PORK NORMANDY</b> Baked cutlet topped with roasted pine nuts, dried cherries, raisins, apples, Apple Schnapps and Brie cheese	<b>\$17.95</b>
<b>PORK MADEIRA</b> Baked cutlet topped with a fresh mushroom-Spanish Madeira wine demi-glace	<b>\$16.95</b>
<b>PORK MARSALA</b> Baked cutlet topped with a fresh mushroom Marsala wine demi-glace	<b>\$16.95</b>
<b>VEAL NORMANDY</b> Baked cutlet topped with roasted pine nuts, dried cherries, raisins, apples, Apple Schnapps and Brie cheese	<b>\$17.95</b>
<b>VEAL MADEIRA</b> Baked cutlet topped with a fresh mushroom-Spanish Madeira wine demi-glace	<b>\$17.95</b>
<b>VEAL MARSALA</b> Baked cutlet topped with a fresh mushroom Marsala wine demi-glace	<b>\$17.95</b>

<b>STARCH</b> <b>(Choice of 1)</b>	<b>VEGETABLE</b> <b>(Choice of 1)</b>	<b>DESSERT</b> <b>(Choice of 1 @ \$3.50)</b>
Special Baked Potato (\$1.00) Baked Potato Oven Roasted Potato Wild Rice Pilaf Baby Red Skins Anna Potato	Honey Glazed Carrots Green Bean Almondine Corn O'Brien Broccoli Florets Chefs' Fresh Medley Asparagus (\$1.00)	Fruit Shortcake Carrot Cake Cheesecake with topping Chocolate/Strawberry Mousse Specialty Pies/Cakes

### **TAB OR CASH BAR**

Bar is available in the Clubhouse and may be best suited for smaller functions.

No more than two entrées are suggested to ensure proper service and quality of food.

Place cards are required if additional entrées are chosen.

Prices do not reflect 6% Michigan sales tax or 18% service charge.

**BUFFET STYLE DINNER \***  
(includes rolls, butter, coffee, tea, iced tea)

**SALADS**

Fresh Mixed Green Salad, Caesar Salad, Spinach Salad

**PASTA** (Select one)

Penne Pasta Marinara, Meat Sauce, Bowtie Alfredo

**BEEF SELECTION**

Sliced Beef Tenderloin	\$29.95
Roasted Prime Rib or Beef	\$24.95**
Sliced Top Sirloin or Beef	\$23.95

**ENTRÉES** (Select one entrée with beef selection)

Chicken Roma	Pork Cumberland	Lemon Dill Salmon
Chicken Picatta	Pork Normandy	Stuffed Codfish
Chicken Normandy	Pork Marsala	Broiled Whitefish
Chicken Marsala	Pork Madeira	Orange Roughy
Chicken Madeira	Roast Chicken	Lemon Sole
Chicken Cordon Bleu	Lemon Herb Chicken	Beef Stroganoff

**STARCH** (Select one)

Mashed Potato, Duchess Potato, Baby White Potato, Oven Roasted Potato, Wild Rice Pilaf

**VEGETABLE** (Select one)

Broccoli Florets, Green Bean Almondine, Honey Glazed Carrots, Chefs' Fresh Medley, Corn O'Brien

**DESSERT** (Select one @ \$3.50)

Fruit Shortcake, Chocolate Mousse, Strawberry Mousse, Carrot Cake, Cheesecake with Strawberry Topping, Cheesecake with Blueberry Topping, Specialty pies and cakes

**\*Any two entrées may be selected without a beef selection at \$22.95 for dinner.  
Luncheon with one entrée and one salad may be priced at \$17.95**

**\*\*Carving charge of \$50.00 will be applied for this selection.**

Prices do not reflect 6% sales tax or 18% service charge.  
Due to quality concerns, hot items will be maintained for a maximum of 2 hours.

## **DINNER ENTRÉES**

(includes salad or soup, starch, vegetable, bakery basket, beverage)

**(SERVED FROM 5:00 PM)**

<b>SLICED BEEF TENDERLOIN</b> Seasoned and roasted, laced with fresh mushroom demi-glace	<b>\$26.95</b>
<b>ROASTED PRIME RIB OF BEEF</b> (min 12 person order) Seasoned with rosemary and garlic laced with natural beef au-jus	<b>\$26.95</b>
<b>ROASTED TOP SIRLOIN OF BEEF</b> Slow roasted and tender, laced with fresh mushroom demi-glace	<b>\$24.95</b>
<b>LEMON DILL SALMON</b> Atlantic salmon fillet broiled with fresh lemon and dill	<b>\$23.95</b>
<b>CRUSTY MUSTARD CHICKEN</b> Sautéed chicken breast, lightly breaded with a three mustard seasoned breadcrumb, served with a Basil cream sauce (a favorite)	<b>\$21.95</b>
<b>BROILED MICHIGAN WHITEFISH</b> Large fillet topped with lemon wine scented almonds	<b>\$21.95</b>
<b>CHICKEN PICCATTA</b> Fresh chicken breast with lemon wine scented almonds	<b>\$21.95</b>
<b>CHICKEN CORDON BLEU</b> Baked breast topped with sliced ham, melted Swiss cheese and laced with supreme sauce	<b>\$21.95</b>
<b>CHICKEN ROMA</b> Baked breast topped with grilled tomatoes and melted Mozzarella cheese	<b>\$21.95</b>
<b>CHICKEN MARSALA</b> Baked breast topped with a fresh mushroom Marsala wine demi-glace	<b>\$21.95</b>
<b>CHICKEN MADEIRA</b> Baked breast topped with a fresh mushroom-Spanish Madeira wine demi-glace	<b>\$21.95</b>
<b>CHICKEN INVOLTINI</b> Stuffed breast of chicken with prosciutto, pancetta, fresh herbs and Provolone cheese	<b>\$21.95</b>
<b>PORK NORMANDY</b> Baked cutlet topped with roasted pine nuts, dried cherries, raisins, apples, Apple Schnapps and Brie cheese	<b>\$21.95</b>
<b>PORK MADEIRA</b> Baked cutlet topped with a fresh mushroom-Spanish Madeira wine demi-glace	<b>\$21.95</b>

## **DINNER ENTRÉES CONT.**

(includes salad or soup, starch, vegetable, bakery basket, beverage)

**(SERVED FROM 5:00 PM)**

<b>PORK MARSALA</b> Baked cutlet topped with a fresh mushroom Marsala wine demi-glace	<b>\$21.95</b>
<b>VEAL NORMANDY</b> Baked cutlet topped with roasted pine nuts, dried cherries, raisins, apples, Apple Schnapps and Brie cheese	<b>\$19.95</b>
<b>VEAL MADEIRA</b> Baked cutlet topped with a fresh mushroom-Spanish Madeira wine demi-glace	<b>\$19.95</b>
<b>VEAL MARSALA</b> Baked cutlet topped with a fresh mushroom Marsala wine demi-glace	<b>\$19.95</b>
<b>SLICED TENDERLOIN WITH CHICKEN MARSALA</b> Light Marsala wine sauce and mushrooms	<b>\$24.95</b>
<b>SLICED TENDERLOIN WITH SALMON</b> Served with mushroom and dill sauce	<b>\$26.95</b>
<b>CHICKEN BREAST WITH SCAMPI</b> Seasoned breast with three sautéed scampi	<b>\$25.95</b>
<b>PETITE FILET WITH CHICKEN OSCAR</b> Topped with asparagus spears, lobster and béarnaise sauce	<b>\$29.95</b>
<b>SLICED TENDERLOIN WITH CHICKEN INVOLTINI</b> Stuffed breast of chicken with prosciutto, pancetta, fresh herbs and Provolone cheese	<b>\$25.95</b>

<b>STARCH</b> <b>(Choice of 1)</b>	<b>VEGETABLE</b> <b>(Choice of 1)</b>	<b>DESSERT</b> <b>(Choice of 1 @ \$3.50)</b>
Special Baked Potato (\$1.00)	Honey Glazed Carrots	Fruit Shortcake
Baked Potato	Green Bean Almondine	Carrot Cake
Oven Roasted Potato	Corn O'Brien	Cheesecake with topping
Wild Rice Pilaf	Broccoli Florets	Chocolate/Strawberry Mousse
Baby Red Skins	Chefs' Fresh Medley	Specialty Pies/Cakes
Anna Potato	Asparagus (\$1.00)	

### **TAB OR CASH BAR**

Bar is available in the Clubhouse and may be best suited for smaller functions.

No more than two entrées are suggested to ensure proper service and quality of food.

Place cards are required if additional entrées are chosen.

Prices do not reflect 6% Michigan sales tax or 18% service charge.

## **CHILLED SALADS**

(includes rolls, butter, coffee, tea and iced tea)

**(SERVED UNTIL 4:00 PM)**

### **CHICKEN CAESAR SALAD**

Breast of chicken served atop romaine lettuce, croutons and homemade Caesar dressing

### **MICHIGAN CHERRY CHICKEN BREAST SALAD**

Breast of chicken served on a bed of fresh greens with dried cherries, honey glazed pecans, red onions, tomato wedges and Raspberry dressing

### **CASHEW CHICKEN SALAD**

Breast of chicken served on a bed of fresh greens with cashews, seasonal fruit and crisp peapods topped with Mandarin Orange dressing

### **GREEK SALAD**

Fresh mixed greens tossed with Feta cheese, cucumber, green pepper, black olives, tomato and anchovies with Greek dressing

### **COBB SALAD**

Diced and blended turkey, ham, bacon and Swiss cheese with egg, tomato and black olives on a bed of fresh mixed greens

### **FRESH FRUIT PLATE**

Fresh seasonal fruit served with cottage cheese and pita bread

### **SLICED MELON SALAD**

Choice of chicken, tuna or turkey salad served with sliced cantaloupe and fresh cashews

### **CHICKEN WALDORF**

Diced apples, walnuts, celery and mayonnaise, topped with broiled chicken

### **MARGARITA CHICKEN SALAD**

Shredded lettuce, seasoned grilled margarita chicken, cheese, tomatoes, scallions and sour cream

### **CHOPPED SALAD**

Fresh greens tossed with garden vegetables, shrimp, chicken, garbonzo beans tossed in Balsamic vinaigrette

### **CHICKEN OR SALMON SALAD**

On top of fresh greens tossed with plum tomatoes and red onions tossed with a lemon herb vinaigrette

**\$15.95 per person**

Dessert is optional @ \$3.50 per person

Bowl of soup is optional @ \$2.00 per person

Prices do not reflect 6% Michigan sales tax or 18% service charge

# **BEVERAGE & BAR SERVICE**

**Standard Bar**  
\$16.00 per person

**Premium Bar**  
\$18.00 per person

**Ultra Premium Bar**  
\$21.00 per person

Vodka  
Gin  
Scotch  
Whiskey  
Bourbon  
Rum  
Peach Schnapps  
Peppermint Schnapps

Smirnoff Vodka  
Beefeaters Gin  
Bacardi Rum  
Dewars Scotch  
Canadian Club  
Jim Beam Bourbon  
Peach Schnapps  
Jose Cuervo Tequila  
Southern Comfort  
Emmetts Irish Cream

Absolute Vodka  
Tanqueray Gin  
Bacardi Rum  
Crown Royal  
Chivas Regal  
Peach Schnapps  
Jack Daniels  
Captain Morgan  
Kahlua  
Emmetts Irish Cream

Odouls  
Budweiser  
Bud Light  
Miller Lite  
Chardonnay  
Merlot

Odouls  
Budweiser  
Bud Light  
Labatt Blue  
Labatt Blue Light  
Miller Lite  
Chardonnay  
Merlot  
Cabernet Sauvignon

Odouls  
Budweiser  
Bud Light  
Labatt Blue  
Labatt Blue Light  
Miller Lite  
Chardonnay  
Merlot  
Cabernet Sauvignon

## **TAB OR CASH BAR**

These bars are available in the clubhouse and may be best suited for smaller functions.

**Tab Bar:** All drinks are recorded and charged to the client on a per drink basis. There is no bartender fee for this type as it usually occurs in our dining room area where there is a bartender already scheduled.

**Cash Bar:** Each guest pays for their own beverages, including tax and service.

Soft Drinks	\$1.50	Standard Liquor	\$4.00
Domestic Beer	\$3.00	Premium Liquor	\$5.00
Imported Beer	\$3.00	Ultra Premium Liquor	\$6.00

## **BEER, WINE AND SOFT DRINKS BAR**

Budweiser, Bud Light, Miller Lite, Miller Genuine Draft, Labatt Blue, Labatt Blue Light, Heineken, Chardonnay, Merlot, Cabernet Sauvignon, Coke, Diet Coke and Sprite

Price includes bartender, ice, complete setups, soft drinks and coffee

**State law requires that all beverages consumed on clubs' premises be purchased from The Glaciers due to the license. All bars will close by midnight.**

Prices do not reflect 6% Michigan sales tax or 18% service charge