

*WALNUT CREEK  
COUNTRY CLUB*



2012  
BANQUET MENU

25501 JOHNS ROAD  
SOUTH LYON, MI 48178  
(248) 437-7337  
[www.walnutcreekcc.net](http://www.walnutcreekcc.net)

# WELCOME TO WALNUT CREEK COUNTRY CLUB



## **MEMBER SPONSORED PRIVATE FUNCTIONS**

*Exceeding Your Expectations.....Few sites compare to Walnut Creek Country Club. Our recently renovated ballroom offers spectacular panoramic views. The Manicured gardens, outdoor patio overlooking our golf course and large pond with water fountains creates the perfect backdrop for your special day. Our professional staff and certified culinary team will work with you to create a sophisticated and highly personalized celebration. Your lasting impression of Walnut Creek Country Club will be unforgettable.*

### **~ Private Function Policies ~**

*All events must be hosted by a member of the Club, the member sponsoring the event, must be present at the event.*

*MEMBER FUNCTIONS: Constitutes Immediate Family, (Mother, Father, Son, Daughter, or Grandparents) All members are encouraged to book functions at the Club, with no surcharges.*

*MEMBER SPONSORED FUNCTIONS: All non-member events must be sponsored by a member of Walnut Creek.*

*Please see page 5 for additional information regarding non-member events.*

### **~ Deposits ~**

*All Member events require a \$1,000.00 deposit to secure the date requested upon Board of Director's approval.*

*All Member-sponsored events require a \$2,000.00 deposit to secure date requested upon Board of Director's approval. For events larger than 100 persons, an additional \$5000.00 deposit is required 90 days prior to the event, and an additional \$5000.00 deposit is due 30 days prior to your event.*

### **~ Cancellations ~**

*In the event of cancellation 6 (six) months, or more, prior to the date of the event, the deposit will be returned. The deposit is considered non-refundable if cancellation is made less than 6 (six) months prior to the date of the function.*

## **~ Conduct and Dress Code ~**

*Members hosting or sponsoring any function will be responsible for their guest's conduct and dress code while in the Clubhouse or on the premises of the Club. Tasteful and appropriate attire is expected at all times. Men's shirts must be tucked in and absolutely NO DENIM is allowed on the premises. Wedding receptions are considered formal, a jacket and tie for men and appropriate dress for women is recommended.*

## **~ Food and Beverage ~**

*The Club is equipped to provide a variety of food and beverage services that are designed to accommodate all of your entertainment needs. No food or beverages are permitted to be brought in or removed from the Club, with the exception of take out orders and special arrangements made through the catering office.*

***~ All menus must be confirmed two weeks prior to the event date ~***

*Dietary or Vegetarian substitutions must be requested 72 hours prior to your event. In the event arrangements are not made in advance, the Club will make every effort to accommodate the request; however the substitution will not be included in the original guarantee and will be charged accordingly.*

*For parties larger than 16 people, one entrée selection from Walnut Creek's banquet menu is acceptable. If you require more than one entrée selection you will need to provide individual place cards indicating your guests entree selections .*

*Smaller parties of 16-25 ppl are required to select 3-4 ala carte entrees at least 10 days in advance of your event date. Please inform the event coordinator of your selections. Preselected entrée counts are due 5 business days prior to event. You will be charged for all additional meals served.*

*Parties of 15 ppl or less may order from ala carte menu at time of event.*

***All food and beverage served is subject to the current gratuity Of 18% and MI Sales Tax of 6%***

***\*Consuming raw or undercooked meats, poultry, shellfish, eggs, fruits and vegetables may increase your risk of food borne illness***

## **~ Pricing ~**

*Quoted prices are subject to change without notice until event menus are finalized and confirmed. Current dated packet pricing information is good for that year only.*

## **~ Booking Procedures and Guarantees ~**

*In order for us to make your function a success, we will require your assistance in confirming the guaranteed number of guests (5) five business days before the date of the function. This number will be considered a minimum guarantee for billing. In the event that more people are served than was guaranteed, you will be billed for the total number served. The Chef will prepare for 2% more than your final count. If count is over 2%, Walnut Creek Country Club cannot guarantee that your selected entrée will be served.*

### **~ Additional Services ~**

*Coat check is mandatory during cold weather. When up to 100 people are served, the coat check rate is \$50.00. For 100 to 300 people, the coat check rate is \$100.00.*

*Valet parking is optional. The valet rate is \$100.00 for one attendant for 5 hours, \$240.00 for two attendants for 8 hours and \$360.00 for three attendants for 8 hours (pricing subject to change). The number of attendants will be at the Club's discretion depending on the number of guests attending the function.*

*Wedding Ceremony fees, (to include set up, clean up & break down), are \$100.00 per event.*

*Special chair rental for your event will incur a \$100.00 fee.*

### **~ Extended Regulations ~**

*It is suggested that you stress these regulations to the BAND, DJ, FLORIST, BAKERY, and other contracted business labor.*

*All contracted labor must use the service / delivery entrance and be COMPLETELY set up one hour prior to guest arrival.*

*NO consumption of food or alcoholic beverages by any contracted labor is allowed, unless they are part of the pre-paid final count and the host of the event has informed Walnut Creek Country Club they have given their permission.*

*Walnut Creek Country Club does not recommend alcohol consumption by contracted labor.*

**ALL CONTRACTED LABOR MUST ENTER THROUGH THE  
LOADING DOCK/SERVICE ENTRANCE.**

### **~ Damage and Liability ~**

*Walnut Creek Country Club assumes no liability for the damage or loss of any guests' personal articles or merchandise before, during or after a function. The Member will be responsible for, and guarantees prompt payment of any debt, liability, or loss incurred by them or their guests to the Club and will be charged accordingly.*

### **~ Alcoholic Beverages ~**

*The sale and service of alcoholic beverages are regulated by the State of Michigan. Walnut Creek Country Club enforces all rules and regulations of the Michigan Liquor Control Commission and reserves the right to refuse service to anyone for any reason. All persons must be 21 years of age with valid identification to be served alcoholic beverages.*

### **~ Billing ~**

*An itemized statement of charges will be prepared within a week of the scheduled event, and will be placed on your monthly statement. Member sponsored events will be billed directly through the mail. If billing questions should arise, please contact the General Manager, Kevin Frantz.*

## **~ Room Capacities ~**

*Walnut Creek Country Club can accommodate private functions for up to 300 guests.*

*MAIN DINING ROOM: 250—270 seats with dance floor, 320 seats without dance floor.*

*LOBBY AREA: 200 people standing. PATIO AREA: 200 people standing.*

*EAST GRILLE: 50 seats. WEST GRILLE: 60 seats—available December only.*

*NORTH DINING ROOM: 60 seats. THE RUNWAY: 60 seats.*

*MAIN DINING ROOM WITH EAST GRILLE: 350 seats.*

*NORTH DINING ROOM WITH MAIN DINING ROOM: 160 seats.*

*THE RUNWAY AND MAIN DINING ROOM: 160 seats.*

*LARGE BOARD ROOM: 18 seats.*

*SMALL MEETING ROOM: 8 seats*

*Walnut Creek Country Club welcomes wedding ceremonies & rehearsal dinners as well as showers. The client is responsible for any rentals that are incurred. Please consult with a manager for availability.*

## **~ Non Member Service Charges ~**

*Cake serving Fee (for outsourced cakes) will incur a charge of \$.50 per person*

*Chef Attendant Fee is \$50.00 per attendant*

*Printed Menus are \$.50 per menu*

*Gold acrylic charger rental is \$.75 each*

*Rhinestone napkin rings are \$.75 each*

*Events in which the host would like to offer more than one entrée selection, may do so with an additional entrée selection charge of \$2.00 per person, and individual place cards must be provided indicating menu selections.*

***In addition to the charges above, the fees below also apply when Walnut Creek Country Club is to provide a sponsor for your event.***

*An additional charge of 5% of your total bill, before tax and gratuity, will be added if Walnut Creek Country Club is to provide a sponsor for your event.*

*AV Equipment charge is a flat fee of \$15.00*

*White or Ivory 90" x 90" tablecloths and White or Ivory napkins are complimentary. Colored tablecloths, as an overlay, have an additional charge of \$1.00 per 72" x 72" cloth. Colored napkins have an additional charge of \$.50 per napkin.*

***Walnut Creek will provide the following complimentary items***

*Votives with tea lights (3-4 hour burn time), table numbers in silver frames, round mirrors for use with centerpieces and White or Ivory skirting.*

**~ BAR OPTIONS ~**

*Club policy requires that all beverages consumed on the Club's premises must be purchased through the Club.*

**CONSUMPTION BAR**

*Prices include bartender service, setups and mixes. Liquor is charged only for the actual liquor consumed (Liquor bottles are measured to the tenth, and wine and beer is accounted for per bottle, juice and pop is accounted for per glass).*

*Standard Bar* \$85.00 per bottle  
*(Smirnoff, Popov, Royal Canadian, Castillo, Lauders)*

*Premium Bar* \$90.00 per bottle  
*(Kettle One, Beefeater, Canadian Club, Bacardi, Jack Daniels, Dewars, Jose' Cuervo)*

*Super Premiums* \$98.00 per bottle  
*(Belvedere, Bombay Sapphire, Crown Royal, Makers Mark, Glenlivet, Patron)*

*Cordials* \$98.00 per bottle  
*(Baileys, Kahlua, Grand Marnier, Amaretto, Tia Maria, Chambord, Frangelica)*

**Wine**

*House Wine* \$26.00 per bottle  
*House Champagne* \$22.00 per bottle

**Bottled Beer**

*Domestic Beer* \$3.95 per bottle  
*Imported Beer* \$4.25 per bottle

**Soft Drinks & Punch**

*Soft Drink/Juice Service* \$2.25 per beverage  
*Non-Alcoholic Punch (2 glasses per person)* \$2.75 per person  
*Champagne Punch (2 glasses per person)* \$3.75 per person

**PACKAGE BAR**

*Based upon a four-hour open bar on a per person charge. You will be charged for the number of guests in attendance. Includes domestic beer, house wines per glass, mixers, garnishes and soft drinks. Bar will close for one hour during dinner service.*

*Beer & Wine only* \$15.00 per person  
*Standard Bar* \$28.00 per person  
*Premium Bar* \$32.50 per person  
*Super Premium Bar* \$39.00 per person

**Each additional hour**

*Beer & Wine only* \$4.00 per person per hour  
*Standard Bar* \$4.00 per person per hour  
*Premium Bar* \$5.00 per person per hour  
*Super Premium Bar* \$6.00 per person per hour

*Non-alcoholic package available based upon four hours to include soft drinks, lemonade and iced tea for \$7.00 per person. Each additional hour is \$2.00 per person.*

**~ Cash Bar Ticket Seller Fee \$50.00 ~**

**All beverages served are subject to current service charge (18%) and MI Sales Tax (6%)**

## ***Meeting & Breakfast Selections***

*A \$25.00 fee will be added for an early morning breakfast meeting prior to 10:00 AM  
To include service, set-up, flip charts, projector and wireless connection*

### **Continental Breakfast**

#### **Continental \$4.95 pp**

*Chilled Fruit Juices  
Assorted Breakfast Pastries  
Freshly Brewed Columbian Coffee*

#### **Mid Morning Break \$2.95 pp**

*Freshly Brewed Columbian Coffee  
Homemade Cookies and Brownies  
Soft Drinks per consumption*

#### **Executive Continental \$9.95 pp**

*Chilled Fruit Juices  
Seasonal Fresh Fruit  
Assorted Breakfast Pastries  
Bagels and Cream Cheese  
Fruit Preserves and Sweet Butter  
Freshly Brewed Columbian Coffee  
Herbal Teas*

### **Breakfast Selections**

*Breakfast includes your choice of fresh brewed Columbian Coffee, Tea, Milk or Juice*

#### **Three Cheese Spinach Quiche \$10.95 pp**

*Fresh Melon Wedge Garnish  
Assorted Breakfast Pastries Basket*

#### **American Breakfast \$8.95 pp**

*Fluffy Scrambled Eggs  
Choice of Crisp Bacon or Sausage Links  
Seasoned Breakfast Potatoes  
Assorted Breakfast Pastries Basket*

#### **Country Breakfast Buffet \$13.95 pp (Minimum of 30 guests)**

*Seasonal Fresh Fruit  
A variety of Yogurts and Granola  
Fluffy Scrambled Eggs with Green Peppers,  
Onions and Melted Cheddar Cheese  
Cinnamon French Toast and Maple Syrup  
Assorted Breakfast Pastries  
Biscuits and Country Gravy  
Crisp Bacon Strips and Country Sausage  
Seasoned Breakfast Potatoes*

#### **Omelet Station Additional \$3.95 pp**

### **Brunch Buffet**

*Features an assortment of Chilled Fruit Juices, Fresh Brewed Columbian Coffee and Herbal Teas  
~ Minimum of 30 guests required ~*

#### **Walnut Creek Brunch \$17.95 pp**

*Fresh Seasonal Fruit  
Assorted Breakfast Pastries with Fruit Preserves and Sweet Butter  
Fluffy Scrambled Eggs & Seasoned Breakfast Potatoes  
Cinnamon French Toast & Maple Syrup  
Crispy Bacon Strips & Country Sausage Links  
House Salad with Assorted Fresh Vegetables and Three Dressings  
Chilled Pasta Salad  
Sautéed Chicken Breast Veronique  
Vegetable Medley & Wild Rice Pilaf  
Omelet Station  
Two Item Dessert Table*

## ***Luncheon Buffet Selections***

***Lunch is served between 11:00 AM and 3:00 PM***

***~ Minimum of 30 guests required ~***

*Includes Fresh Baked Rolls with Sweet Butter*

*Fresh Brewed Columbian Coffee and Tea*

*Cookies and Brownies*

### ***Bountiful Buffet \$17.95 pp***

*Fresh Fruit Salad*

*WCCC House Salad*

*Homemade Potato Salad*

### ***Entrée Selections***

***~ Choice of two - Additional Entrée add \$2.00 pp ~***

*Chicken Marsala*

*Asian Chicken Stir-Fry*

*Beef Tenderloin Tips with Wild Mushroom Sauce*

*Roasted Sliced Pork Loin with Apple Cider Jus Lie*

*Broiled or Parmesan Crusted Whitefish*

*Seafood Penne Pasta Alfredo*

*Broiled Atlantic Salmon with Mustard Leek Sauce*

*Vale Creek Chicken with Mushrooms, Sun-dried Tomatoes, Pine nuts and Jus Lie*

*Bow tie Pasta Primavera with Garlic Basil Oil*

### ***Accompaniments***

***~ Choice of two ~***

*Rice Pilaf*

*Seasonal Vegetable Medley*

*Wild Rice with Pecans*

*Sautéed Green Beans*

*Penne Marinara*

*Broccoli Polonaise*

*Oven Roasted Redskins*

*Whipped Potatoes*

***\*Homemade Soup may be added for an additional \$1.00 per person***

### ***Deli Luncheon Buffet \$10.95 pp***

***~ Minimum of 30 guests required ~***

*Fresh Fruit Salad*

*Homemade Potato Salad*

*WCCC Pasta Salad*

*Relish Tray*

*Sliced Deli Meats & Cheeses*

*Tuna Salad*

*Chicken Salad*

*Assorted Breads & Condiments*

***\*Homemade Soup may be added for an additional \$1.00 per person***

## **Luncheon Salad Selections**

**Lunch is served between 11:00 AM and 3:00 PM**

*All Salads are served with Fresh baked Rolls and Sweet Butter  
Fresh Brewed Columbian Coffee or Tea  
~ Soup du Jour add \$ 2.25 pp ~*

### **Bounty Char-Grilled Chicken Salad \$13.95**

*Warm sliced marinated Chicken Breast  
served on a bed of Mixed Greens with  
Dried Cherries, Candied Walnuts,  
Cheddar Cheese, Red Onions and  
Granny Smith Apples  
Raspberry Vinaigrette*

### **Classic Caesar Salad\* \$10.95**

*Fresh Romaine Lettuce tossed with  
Aged Parmesan and Garlic Croutons  
House-made Caesar Dressing*

*Chicken Breast add \$3.50  
Four Jumbo Shrimp add \$5.00  
Grilled Salmon add \$5.00*

### **Par Three Salad \$12.95**

*WCCC Tuna, Egg and Chicken Salads with  
seasonal Fresh Fruit on a bed of Baby  
Greens with warm Pita Bread*

### **Chef's Cobb Salad \$15.95**

*Romaine, Head & Spring Lettuce Mix  
topped Flaked Grilled Salmon, julienne  
Grilled Chicken, Yellow & Red  
Grape Tomatoes, julienne Red Pepper,  
Sharp White Cheddar, fresh Blueberries  
and Sliced Avocado  
White Balsamic Vinaigrette*

### **Pecan Crusted Chicken Salad \$13.95**

*Tossed Seasonal Greens with Mandarin  
Oranges, crisp Pea Pods,  
Fresh Strawberries and Red Onions  
Blueberry Vinaigrette*

### **Southwest Salmon Salad \$15.95**

*Grilled Atlantic Salmon presented over  
Crisp Greens, Black Beans, Roasted Corn,  
Tomato Fingers, Avocado, Red Onions,  
Monterey Jack Cheese and crispy Tortillas  
Tequila, Lime and Cilantro Vinaigrette*

### **Mediterranean London Broil Salad \$14.95**

*Roasted, sliced and fanned on a bed of Field  
Greens with Feta Cheese, Grape Tomatoes,  
Kalamata Olives and Bermuda Onions  
Red Wine Vinaigrette and warm Foccacia*

### **The Creek Salad \$10.95**

*Mixed greens tossed with chopped Bacon,  
Red Onions, crumbled Blue Cheese, and  
Toasted Cashews  
Sweet Basil Vinaigrette*

*Chicken Breast add \$3.50  
Four Jumbo Shrimp add \$5.00  
Grilled Salmon add \$5.00*

## **Dressing Selections**

*House Red Wine Vinaigrette  
Honey Mustard Poppy Seed  
Balsamic Vinaigrette  
Raspberry Vinaigrette*

*Sweet Basil Vinaigrette  
Ranch  
Creamy Blue Cheese  
Thousand Island*

## **Luncheon Entrée Selections**

**Lunch is served between 11:00 AM and 3:00 PM**

*All luncheon entrees are served with WCCC Salad or Soup du Jour,  
Chef's choice of appropriate Starch and Vegetable  
Fresh Baked Rolls and Sweet Butter  
Freshly Brewed Columbian Coffee or Tea*

### **Poultry**

**Pecan Crusted Chicken \$14.95**

*Pecan encrusted Breast of Chicken  
Raspberry and Leek Coulis*

**Vale Creek Chicken \$14.95**

*Mushrooms, Pine Nuts and  
Sun-Dried Tomatoes*

**Chicken Marsala \$14.95**

*Marsala Mushroom Sauce*

**Chicken Provencale \$14.95**

*Julienne Carrots, Red Peppers, Zucchini and  
Yellow Squash, tossed with Vine Ripened  
Tomatoes Garlic and Olive Oil*

**Chicken & Artichoke Crepes \$15.95**

*Sauvignon Blanc Veloute*

**Chicken Picatta \$14.95**

*Artichokes, Mushrooms, Capers and Lemon  
Buerre Blanc*

### **Meats**

**Roast Sliced Pork Loin \$14.95**

*Sautéed Onions and Granny Smith Apples  
Brandy Pork Demi-glace*

**Char-Grilled Petite Filet \$20.95**

*6 oz. Filet with Balsamic Glazed Onions and  
House Chop Sauce*

**Beef Tenderloin Tips \$15.95**

*Served over Buttered Noodles  
Or Whipped Potatoes  
Red Wine Wild Mushroom Sauce*

### **Seafood**

**Seared Salmon \$15.95**

*Wild Mushroom crusted Atlantic Salmon  
Stone Ground Mustard and Leek Sauce*

**Lake Superior Whitefish \$14.95**

*Broiled or Parmesan Crusted  
Citrus Caper Buerre Blanc*

**Maryland Crab Cakes \$15.95**

*Broiled and served with  
Red Pepper Aioli*

**Sautéed Lake Perch \$17.95**

*Cornmeal encrusted with a Tomato  
Caper Brown Butter sauce*

### **Vegetarian**

**Tortellini Primavera \$12.95**

*Tri-colored Cheese Tortellini tossed with  
Garden Vegetables  
Roasted Garlic Chardonnay Sauce*

**Wild Mushroom Risotto \$12.95**

*Tossed with Forest Mushrooms,  
Parmesan and Spinach  
Julienne Vegetables*

**Seasonal Vegetable Strudel \$12.95**

*Seasonal Vegetables encased in Phyllo with  
Grilled Asparagus and a Red Pepper Coulis*

**~ Vegan Entrees also available ~** 10

## ***Embellishments for your Entrees***

*~Add to any Entrée selection ~*

### **Salads**

***The Creek Salad \$1.50 pp***

*Mixed Greens tossed with  
Sweet Basil Vinaigrette and sprinkled with  
chopped Bacon, Red Onions, crumbled Blue  
Cheese and toasted Cashews*

***Spinach Citrus Salad \$2.00 pp***

*Tender Baby Spinach, Mandarin Orange  
Segments, Dried Cranberries and Red Onion  
Citrus Vinaigrette*

***Caesar Salad \$1.50 pp***

*Crisp Romaine Lettuce tossed with  
Aged Parmesan and garlic croutons  
Classic Caesar dressing*

***Michigan Salad \$2.00 pp***

*Mixed Greens with Candied Walnuts,  
Gorgonzola Cheese, Green Apple,  
Dried Cherries and Red Onion  
Raspberry Vinaigrette*

### **Cup of Soup \$2.25 pp**

*Spicy Cuban Black Bean*

*Italian Minestrone*

*Hearty Beef Barley*

*Creamy Broccoli & Cheddar*

*Golden Mushroom*

*Chicken Noodle*

*Tomato Basil Bisque*

*Roasted Chicken Vegetable*

### **Starters**

***Chilled Gulf Shrimp \$8.95***

*Served with Cocktail Sauce, Mustard Sauce, Wasabi Mayo and Lemon*

***Hot or Cold Smoked Salmon \$8.95***

*Served on a bed of Baby Mixed greens with a Tomato, Caper and Cucumber Relish*

***Wild Mushroom Foccacia \$7.95***

*Wild Mushrooms sautéed in Cognac Cream over Grilled Foccacia*

***Maryland Crab Cakes \$8.95***

*Served with Asian Slaw and Red pepper Remoulade*

## **Hors D'oeuvres Platters**

*~ Stationed ~*

*~ Minimum order for 25 people ~*

### **Cheese Board**

*Select Imported and Domestic Cheeses garnished with Fresh Fruit  
Assorted Gourmet Crackers  
\$3.25 pp*

### **Sliced Fresh Fruit Selection**

*An artful display of Fresh Seasonal Fruits and Berries  
\$2.95 pp*

### **Fresh Garden Vegetable Display**

*Featuring Fresh Seasonal Vegetables served with dipping sauce  
\$2.75 pp*

### **Fresh Grilled Vegetable Platter**

*Featuring Fresh Seasonal Grilled Vegetables with an  
Aged Balsamic Vinaigrette  
\$3.75 pp*

### **Baked Brie Encroute**

*Imported French Brie topped with sautéed Apples, Walnuts and Brown Sugar  
Encased in Puff Pastry served with Raspberry Sauce,  
Apple slices, Grapes and Gourmet Crackers*

*Small (feeds 20-25 people)            \$50.00  
Large (feeds 45-50 people)         \$100.00*

### **Hot or Cold Smoked Salmon Platter**

*Atlantic Smoked Salmon sliced with traditional accompaniments  
Caperberries, chopped Red Onions, chopped Hard Cooked Eggs,  
Crème Fraiche, Horseradish and Spicy Mustard sauce  
Fresh Lemon and Toast Points  
\$3.95 pp*

### **Sushi Platter**

*Assorted Sushi to include,  
California Rolls, Spicy Tuna, Shrimp Tempura, and Salmon Rolls  
Soy Sauce, Wasabi and Pickled Ginger*

*Small (feeds 20-25 people)            \$ 80.00  
Medium (feeds 30-35 people)        \$120.00  
Large (feeds 45-50 people)         \$160.00*

### **Mediterranean Platter**

*Featuring Humus, Tabbouleh, Baba Ghanoush,  
Marinated Tomato & Artichoke Salad with Lemon Feta and warm Pita triangles  
\$3.25 pp*

## **Cold Hors D'oeuvres**

*~ Stationed or Passed ~*

*~ Minimum of Three dozen per type ~*

*Seared Ahi Tuna Canapés  
Soy Wasabi Mayonnaise  
\$24.00 per dozen*

*Fresh Strawberries Stuffed with Citrus  
scented Mascarpone Cheese and  
Balsamic drizzle  
\$15.00 per dozen*

*Roquefort Mousse Tartlet with a  
Pecan & Dried Cherry  
\$15.00 per dozen*

*Smoked Whitefish on Endive  
Apple and Red Onion Relish  
\$18.00 per dozen*

*Smoked Turkey Lavash Pinwheels  
\$15.00 per dozen*

*Deviled Eggs with Crab or Caviar  
\$21.00 per dozen*

*Chilled Florida Jumbo Shrimp Cocktail  
\$21.00 per dozen*

*Beef Tenderloin Croustades with  
Boursin and Roasted Peppers  
\$24.00 per dozen*

*Smoked Salmon Club on Pumpernickel  
\$18.00 per dozen*

## **Hot Hors D'oeuvres**

*~ Stationed or Passed ~*

*~ Minimum of 3 dozen per type ~*

*Crispy Vegetarian Spring Roll  
Sweet and Sour Sauce  
\$18.00 per dozen*

*Spanikopita  
\$20.00 per dozen*

*Gourmet Pizza Wedges  
\$17.00 per dozen*

*Brie and Pear in Phyllo with  
Raspberry Sauce  
\$28.00 per dozen*

*Lobster Cobbler  
\$29.00 per dozen*

*Miniature Chicken or Beef Wellington  
\$25.00 per dozen*

*Spinach and Artichoke Dip Croustades  
\$18.00 per dozen*

*Crab and Spinach Stuffed Mushrooms  
\$22.00 per dozen*

*Maryland Crab Cakes  
\$26.00 per dozen*

*Sea Scallops wrapped in Bacon  
Garlic Soy Glaze  
\$26.00 per dozen*

*Chicken Wontons with Plum Sauce  
\$22.00 per dozen*

*Mini Pastrami Reuben with Gruyere  
\$20.00 per dozen*

*Coconut Shrimp  
Ginger Mango Sauce  
\$24.00 per dozen*

*Mini Spinach and Parmesan Quiche  
\$19.00 per dozen*

*Grilled Marinated Lamb Chops  
Market Price*

*Pecan, Coconut or Sesame Crusted  
Chicken Bites with Orange Mustard  
or Raspberry Leek Sauce  
\$20.00 per dozen*

*Cajun Beef Tenderloin Tips  
Chop sauce  
\$22.00 per dozen*

**Dinner Buffet \$26.95 pp**  
~ Minimum of 30 guests required ~

*Includes Fresh Brewed Columbian Coffee and Hot Tea*

**Buffet Includes**

*WCCC House Salad OR Caesar Salad  
Fresh Fruit Display  
Homemade Potato Salad  
Fresh Baked Rolls and Sweet Butter*

~ Add Cookies and Brownies \$1.75 per person ~

**Entrée Selections**

~ Choice of Three ~

**Chicken Marsala**

*Sautéed boneless Chicken Breast  
Marsala Wine Sauce and Fresh Mushrooms*

**Asian Chicken Stir Fry**

*Tender Chicken Stir Fried with Bamboo  
Shoots, Water Chestnuts, Baby Corn,  
Broccoli, Peppers and Onions served over  
Steamed White Rice*

**Beef Tips**

*Beef Tenderloin Tips with  
Red Wine Wild Mushroom sauce  
Served over Buttered Noodles  
Or Whipped Potatoes*

**Lake Superior Whitefish**

*Broiled or Parmesan crusted  
Citrus Lemon Buerre Blanc*

**Broiled Salmon Fillet**

*Broiled Atlantic Salmon with Leek and  
Stone Ground Mustard sauce*

**Chicken Picatta**

*Roasted, boneless Chicken Breast garnished  
with Artichokes, Mushrooms, Capers and  
Lemon Buerre Blanc*

**Roast Sliced Pork Loin**

*Sautéed Granny Smith Apples,  
Bermuda Onions and Apple Cider Jus Lie*

**Vale Creek Chicken**

*Sautéed Breast of Chicken with Mushrooms,  
Sun-Dried Tomatoes and toasted Pine Nuts  
with Roasted Chicken Jus Lie*

**Farfalle Pasta Primavera**

*Bowtie Pasta with Garden Fresh Vegetables,  
Garlic Basil Oil, and topped with  
Aged Parmesan*

**Italian Chicken Pasta**

*Grilled Chicken Breast, Cavatappi Pasta,  
Artichokes, Roasted Peppers and Fresh Spinach  
Garlic Basil Oil*

**Roast Sliced Sirloin**

*Rosemary Jus Lie*

**Eggplant Parmesan**

*Seasoned sautéed Eggplant layered with  
Mozzarella and Parmesan Cheeses and  
Zesty Marinara*

**Baked Sliced Virginia Ham**

*Cherry Maple Glaze*

## ***Dinner Buffet Selections continued***

### **Accompaniments**

*~ Choice of Three ~*

*Fresh Seasonal Vegetable Medley  
Sautéed Green Beans Amandine  
Broccoli Polonaise  
Corn O'Brien  
Steamed or Grilled Asparagus (add \$1.00 pp)  
Mushroom Parmesan Risotto  
Garlic and Herb Oven Roasted Redskins  
Penne Pasta Marinara  
Whipped Potatoes  
Cheesy Potatoes  
Rice Pilaf  
Orzo Pasta with Spinach and Sun-dried Tomatoes*

## ***Carving Stations to Enhance your Experience***

*~Add to Dinner Buffet or Strolling Buffet~*

### ***Roasted Beef Tenderloin \$8.00 pp***

*Red Wine Rosemary Jus Lie and Horseradish Cream  
Assorted Silver Dollar Rolls*

### ***Roast Beef Top Round \$4.50 pp***

*Garlic and Herb Rubbed served with Horseradish Cream and Assorted Mustards  
Assorted Silver Dollar Rolls*

### ***Tender Prime Rib of Beef \$6.00 pp***

*Slow roasted Red Wine Rosemary Jus Lie and Horseradish Cream  
Assorted Silver Dollar Rolls*

### ***Roasted Tom Turkey Breast \$4.00 pp***

*Turkey Jus, Cranberry Sauce, Specialty Mustards and Horseradish Cream  
Assorted Silver Dollar Rolls*

### ***Honey Bourbon Glazed Smoked Virginia Ham \$3.75 pp***

*Herb Mayo and Assorted Mustards  
Assorted Silver Dollar Rolls*

### ***Roasted Leg of Lamb \$6.50 pp***

*Rubbed with Rosemary and Garlic and served with Mint Sauce, and Specialty Mustards  
Assorted Silver Dollar Rolls*

### ***Sliced Lamb Rack \$7.00 pp***

*Garlic Jus Lie and Mint Sauce*

## **Specialty Food Stations**

*~ Minimum of 50 people required ~*

*~ Minimum of Three Stations ~*

### **Gourmet Salads**

*~Choice of Two for \$8.00 pp~*

#### **Walnut Creek Chicken Salad**

*Tender mixed Greens with Granny Smith Apples, Sun Dried Cherries, Cheddar Cheese, Poached Chicken Breast and Toasted Walnuts  
Honey Mustard Poppy Seed Dressing*

#### **Mediterranean Salad**

*Baby Field Greens, Grape tomatoes, Imported Feta Cheese, Red Onion, Kalamata Olives and Cucumber  
Sweet Basil Vinaigrette*

#### **Classic Caesar Salad**

*Crisp Romaine Lettuce tossed with Garlic Croutons and Aged Parmesan Cheese  
Classic Caesar Dressing*

#### **Fresh Mozzarella and Roma Tomato Salad**

*Sliced Fresh Tomatoes and Fresh Mozzarella Cheese layered with Fresh Basil  
White Truffle Oil and Aged Balsamic glaze*

### **Ethnic Food Stations**

#### **Mediterranean Station**

*Homemade Hummus and Tabbouleh with Crisp Pita chips, Marinated Cucumber and Tomato Salad, Grape Leaves, Spinach Pie and Lemon Chicken  
\$10.00 pp*

#### **Mashed Potato Station**

*Whipped Idaho Potatoes, Roasted Garlic Redskin Potatoes & Candied Sweet Potatoes  
Served with condiments on the side to add as you please:  
Sharp Cheddar Cheese, Crumbled Bacon, Scallions, Sour Cream, Caramelized Onions, Broccoli, Crumbled Blue Cheese, Candied Walnuts and Whipped Butter  
\$8.00 pp*

#### **Southwest Station**

*Fajita & Taco Stations featuring Grilled Chicken, Skirt Steak and Seasoned Ground Beef  
Soft Flour Tortillas, Crisp Taco Shells  
Sautéed Peppers and Onions  
Sour Cream, Salsa, shaved Iceberg Lettuce, Diced Tomatoes, Green Onion, Cheddar Cheese and  
Fresh Guacamole  
\$10.00 pp*

#### **Stir Fry Station**

*Requires Chef Attendant  
~ Additional \$50.00 ~  
Stir Fry of Beef and Chicken tossed with Oriental Vegetables, Cashews and Zippy Teriyaki Sauce, White Rice and Fried Rice  
\$10.00 pp*

#### **Asian Station**

*Requires Chef Attendant  
~ Additional \$50.00 ~  
Vegetable Spring Rolls and Crab Ragoons  
Assorted Sushi platters with California Rolls, Spicy Tuna, Shrimp Tempura, Salmon Rolls and Five Spice seared Ahi Tuna, marinated Seaweed Salad, Soy, Wasabi and Pickled Ginger  
\$12.00 pp*

#### **Pasta Station**

*Requires Chef Attendant  
~ Additional \$50.00 ~  
Fresh Tossed Penne Pasta with Marinara, Chicken and Wild Mushrooms  
Three Cheese Tortellini tossed with Alfredo Sauce and Seasonal Vegetables  
Tri colored Bow Tie Pasta with Gulf Shrimp and Broccoli tossed with Pesto Sauce  
Garlic Poppy Seed Bread  
\$11.00 pp*

## **Dinner Entrees**

*All Dinner entrees are served with WCCC House Salad  
Chef's choice of appropriate Starch and Vegetable  
Fresh Baked Rolls and Sweet Butter  
Fresh Brewed Columbian Coffee or Tea*

### **Poultry**

#### **Chicken Picatta \$22.95**

*Roasted, boneless Chicken Breast garnished  
with Artichokes, Mushrooms, Capers and  
Lemon Buerre Blanc*

#### **Chicken Oscar \$26.95**

*Pan-seared and topped with Gulf shrimp,  
Asparagus and Béarnaise sauce*

#### **Chicken Vale Creek \$22.95**

*Sautéed Chicken Breast with Roasted  
Chicken Jus Lie, Sun-Dried Tomatoes,  
Mushrooms and Pine Nuts*

#### **Pecan Crusted Chicken \$22.95**

*Served with Raspberry Leek Coulis*

#### **Chicken Marsala \$22.95**

*Oven Roasted boneless Chicken Breast with  
a rich Mushroom Marsala sauce*

#### **Chicken Provencale \$22.95**

*Julienne Carrots, Red Peppers, Zucchini and  
Yellow Squash, tossed with Vine Ripened  
Tomatoes Garlic and Olive Oil*

### **Vegetarian Selections**

#### **Tortellini Primavera \$18.95**

*Tri-colored Cheese Tortellini tossed with  
Garden Vegetables in a Roasted Garlic  
Chardonnay Sauce*

#### **Wild Mushroom Risotto \$18.95**

*An array of Forest Mushrooms tossed in with  
traditional Risotto, finished with Parmesan  
Cheese and Julienne Vegetables*

#### **Seasonal Vegetable Strudel \$18.95**

*Seasonal Vegetables encased in Phyllo with  
Grilled Asparagus and a Red Pepper Coulis*

### **Beef, Veal, Pork and Lamb**

#### **Grilled Filet Mignon \$33.95**

*8 oz. filet Char-Grilled with a  
Wild Mushroom Ragout*

#### **Tournedos of Beef Tenderloin \$33.95**

*Presented with a duet of sauces,  
Dijon Choron Sauce and  
Forest Mushroom Stew*

#### **Grilled New York Strip Steak \$31.95**

*12 oz. center cut steak with  
Balsamic Glazed Sweet Onions and  
Wild Mushrooms*

#### **Herb and Garlic Rubbed Ribeye Steak \$31.95**

*12 oz. steak grilled with  
Jack Daniels Peppercorn Sauce*

#### **Sliced Center Cut Pork Tenderloin \$26.95**

*Apple Jack Brandy and Natural Jus with  
Apple, Fig and Walnut Chutney*

#### **Veal Oscar Scaloppini \$32.95**

*Pan-seared and topped with Lump Crab,  
Asparagus and Béarnaise sauce*

#### **Marinated Imported Lamb Chops Market price**

*Two double chops marinated in  
Garlic, Rosemary and Dijon mustard,  
completed with a  
Cabernet Rosemary Sauce*

#### **\*Filet Mignon Wellington \$35.95**

*Traditional style with Madeira Demi-glace*

*(\* May only be ordered for parties of  
50 people or less)*

## ***Dinner Entrees continued***

*All Dinner entrees are served with WCCC House Salad  
Chef's choice of appropriate Starch and Vegetable  
Fresh Baked Rolls and Sweet Butter  
Fresh Brewed Columbian Coffee or Tea*

### **Seafood**

#### **Grilled Atlantic Salmon \$26.95**

*Char-grilled and garnished with Tomato,  
Artichoke and Scallion Relish*

#### **Miso Glazed Sea Bass \$33.95**

**Broiled or Parmesan Crusted Lake  
Superior Whitefish \$24.95**  
*Finished with a Lemon Caper Buerre Blanc*

#### **Haddock Provencale \$21.95**

*Baked with a chunky Tomato Sauce*

#### **Shrimp and Scallop Pasta \$25.95**

*Presented over Lemon Pepper Linguine with  
Julienne Vegetables, Tomatoes and  
Natural Basil Garlic Broth*

### **Duet Entrée Selections**

#### **Petite Filet and Seared Chicken Breast \$34.95**

*Wild Mushroom Ragout and  
Sauce of choice with your Chicken*

#### **Petite Filet and Jumbo Florida Crab Stuffed Shrimp \$35.95**

*Red Wine and Mushroom Sauce and  
Lemon Buerre Blanc*

#### **Petite Filet and Grilled Salmon \$35.95**

*Béarnaise Sauce and  
Tomato, Artichoke and Caper Relish*

#### **Maryland Crab Cake and Breast of Chicken \$32.95**

*Roasted Red Bell Pepper Coulis and  
Choice of sauce with Chicken*

***Our Executive Chef Randy Smith is available to create  
a customized menu for your event***

### ***Vegetable Selections***

*Fresh Seasonal Vegetable Medley*

*Fresh Green Beans with julienne Carrots*

*Fresh Green Beans Almandine*

*Fresh Broccoli with Julienne Carrots &  
Red Peppers*

*Fresh Steamed Asparagus (Add \$1.00)*

### ***Starch Selections***

*Whipped Potatoes*

*Garlic Mashed Potatoes*

*Roasted Redskin potatoes*

*Dauphinoise Potatoes*

*Rice Pilaf*

*Parmesan & Herb Risotto*

**Ala Carte Dinner Desserts**  
**Custom Ala Carte Dessert Menu Available Upon Request**

**New York Style Cheesecake \$5.95**  
*Presented with your choice of Fruit, Caramel or Chocolate Toppings*

**Specialty Cheesecakes \$6.50**  
**Chocolate (Dark, Milk or White Chocolate), Reese's' or Smores**  
**Seasonal Cheesecakes—Key Lime or Pumpkin**

**Fresh Fruit Pies \$4.95**  
*MI Cherry, Mixed Berry, Blueberry, Apple or Strawberry Rhubarb*  
**Ala Mode \$5.95**

**Lemon Meringue Pie \$5.50**

**Key Lime Pie \$5.50**

**Carrot Cake \$5.25**  
*With Cream Cheese Icing*

**Banana Cake \$5.25**  
*With White Chocolate Cream Cheese Icing and a Pecan Crust*

**Warm Lava Cake \$5.95**  
*Served with French Vanilla Ice Cream*

**Angel Food Cake \$4.50**  
*Accompanied with Fresh Berries*

**Strawberry Shortcake \$4.95**  
*Traditional Biscuits or Vanilla Sponge Cake,  
Fresh sliced Strawberries and Chantilly Cream*

**Forever Chocolate Torte \$5.95**  
*Multiple layers of rich Chocolate Cake layered with  
Chocolate Mousse and covered with Chocolate Ganache*

**Red Velvet Cake \$5.50**  
*Red Velvet cake with White Chocolate Cream Cheese Icing  
Garnished with White Chocolate curls*

**Tiramisu \$5.95**

**Cinnamon Sugar Donuts \$5.95**  
*Cinnamon Mascarpone*

## **Dessert Stations**

*~ Minimum of 50 People ~*

### **Mini Dessert Buffet \$6.95 per person**

*Selected Tortes (2), sliced Fresh Fruit Platter and our Pastry Chefs selected mini Pastries (2)*

### **Grande Dessert Buffet \$9.95 per person**

*Selected Tortes (3), Cheesecake, sliced Fresh Fruit Platter,  
Selected mini desserts (3), with a Deluxe Coffee Station*

### **Deluxe Coffee Station \$2.50 pp**

*Columbian Regular and Decaffeinated Coffees served with Fresh Whipped cream, Chocolate Shavings, Cinnamon Sugar and Citrus Twists*

*~ Custom Sweet Table available upon request ~*

### **Sundae Bar \$5.00 per person**

*~ Minimum of 50 People ~*

*Soft serve frozen Vanilla Yogurt served with  
Hershey's Chocolate Sauce, Caramel Sauce  
and a variety of sweet treats for you to top your Sundae with*

**Special occasion Cakes and Wedding Cakes  
created by our Pastry Chef**

## **Afterglows**

*~ To be served in addition to a meal between the hours of 9:00 PM and 11:00 PM ~*

### **WCCC Sliders \$2.95 pp**

*~ Add French fries for an additional \$1.00 pp ~*

#### **Ground Tenderloin**

*With Grilled Onions and Cheddar Cheese*

**OR**

#### **Ground Chicken**

*Seasoned with Green Onions, Chili's and Pepper Jack Cheese  
Served with Pancho Sauce*

### **Gourmet Pizza \$2.95 pp**

*House made pizza with a variety of toppings*

### **Coney Dogs \$2.95 pp**

*~ Add French fries for an additional \$1.00 pp ~*

*Hot Dogs with Steamed buns, Chili, Onions, Cheese,  
Relish, Ketchup and Yellow Mustard*

### **Taco Station \$2.95 pp**

*Ground Beef with crisp Taco Shells and soft Tortillas, Shredded lettuce, diced Tomatoes,  
shredded Cheese, Salsa, Sour Cream and Hot Sauce*