

## Banquet Bar Packages

### Basic Bar

3 hour Bar \$16 Per Person  
4 hour Bar \$20 Per Person  
5 hour Bar \$24 Per Person

#### Liquor\*

Nikolai Vodka  
Heaven Hill Gin  
Port Royal Rum  
Northern Lights Whiskey  
Admiral Nelson Spiced Rum  
Lauder's Scotch  
Evan Williams Bourbon  
Kahlua  
Conquistador Tequila  
Triple Sec  
Barton Long Island Mix

#### Bottled Beer\*

Budweiser  
Bud Light  
Miller Light

#### House Wines, California\*

Chardonnay  
Cabernet  
Merlot  
White Zinfandel  
Sauvignon Blanc

### Standard Bar

3 hour Bar \$20 Per Person  
4 hour Bar \$22 Per Person  
5 hour Bar \$26 Per Person

#### Liquor\*

*Includes everything in the Basic Bar plus ...*  
Absolut Vodka  
Bacardi Rum  
Captain Morgan Spiced Rum  
Tanqueray Gin  
Canadian Club Whiskey  
Seagram's VO  
Jack Daniels  
Dewar's White Label  
Jim Beam  
Amaretto  
Bailey's  
Southern Comfort

#### Additional Bottled Beer\*

Coors Light  
Labatt  
Labatt Light  
Heineken

### Standard Beer & Wine Bar

3 hour Bar \$15 Per Person  
4 hour Bar \$17 Per Person  
5 hour Bar \$20 Per Person

#### Bottled Beer\*

Budweiser  
Bud Light  
Coors Light  
Labatt  
Labatt Light  
Miller Lite  
Heineken

#### House Wines, California\*

Chardonnay  
Cabernet  
Merlot  
White Zinfandel  
Sauvignon Blanc

### Premium Bar

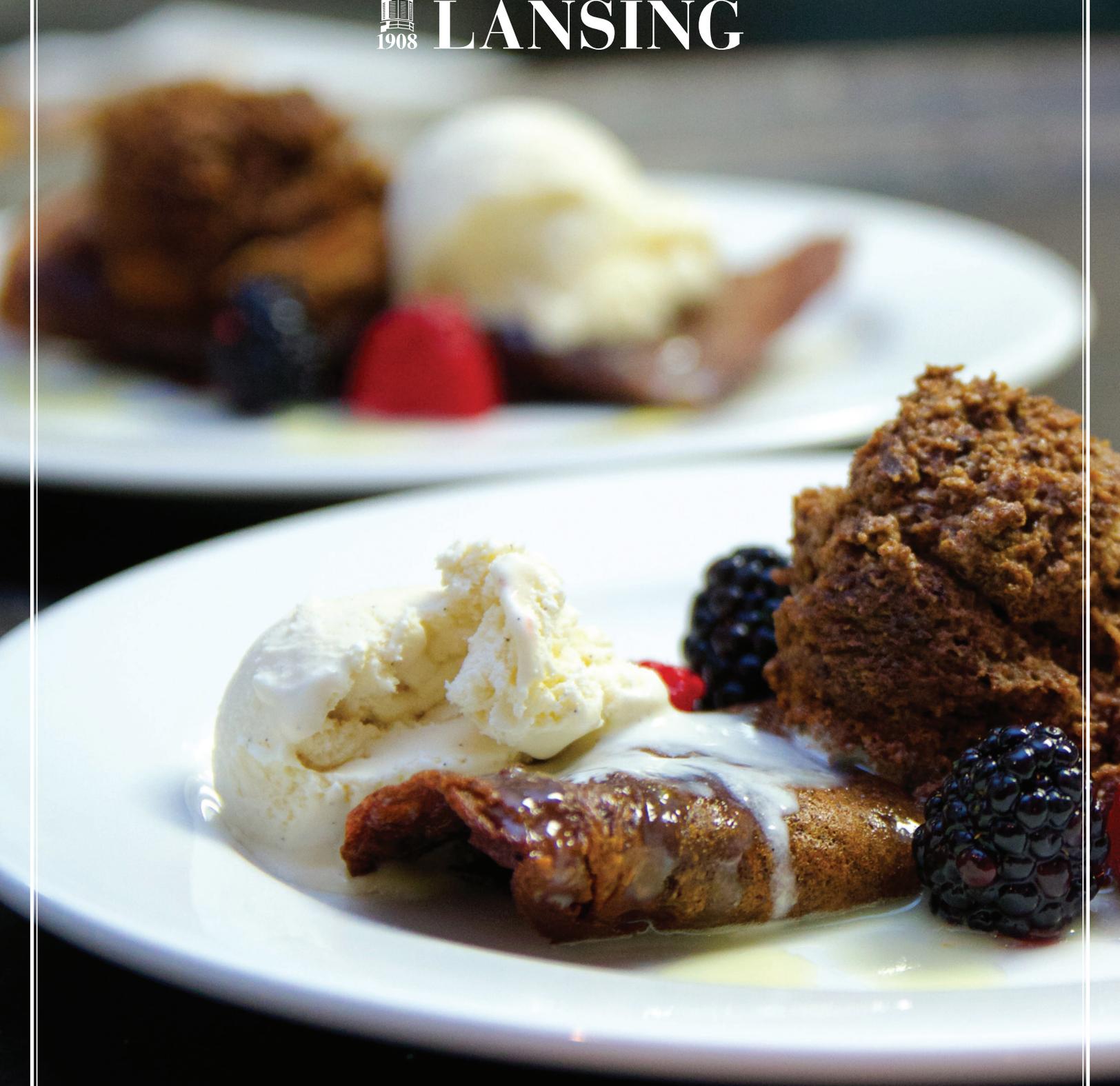
3 hour Bar \$30 Per Person  
4 hour Bar \$34 Per Person  
5 hour Bar \$38 Per Person

#### Liquor\*

*Includes everything in Standard Bar plus ...*  
Kettle One Vodka  
Kettle One Citroen  
Kettle One Oranje  
Grey Goose Vodka  
Bombay Sapphire Gin  
Crown Royal  
Jameson Irish Whiskey  
Maker's Mark  
Johnnie Walker Red Label



*Experience The Best*  
COUNTRY CLUB  
*of*  
**LANSING**



*2016 Banquet Menu*

Thank you for the opportunity to host your event at the Country Club of Lansing, the premier venue for special events, weddings and outings. It is our goal to exceed your expectations! At the Country Club of Lansing, we have assembled the best team in the area to suite your needs. From our Certified and classically trained Executive Chef, Kelly Dennis to our highly detail oriented and organized Event Coordinator, Danialle Richards, whom has over eight years of experience within Private clubs.

Being a full service venue, we are able to assist in your every need. We can work with most any budget and specialize in custom menus. Your guest's care and comfort is very important to us. Please let us know how we can help you plan the most successful event.

Sincerely,

Ed Harden  
President

Danialle Richards  
Banquet and Events Manager  
(517) 318-5207



**Country Club of Lansing • 2200 Moores River Drive • Lansing, MI 48911**  
**Telephone: (517) 484-4567 • Fax: (517) 484-8373 • [www.cclansing.org](http://www.cclansing.org)**

# ADDITIONAL INFORMATION & GUIDELINES

**Deposit:** A non-refundable deposit is required at the time a reservation is made. Without this deposit there is no guarantee that a space will be held for you. The deposit will be applied toward the final cost of your function.

## **Deadlines:**

**ONE MONTH prior to the event:** Finalized menu and function arrangements must be communicated to the event liaison. Half of all anticipated charges must be paid.

**SEVEN DAYS prior to the event:** All anticipated banquet charges must be paid. Any charges in excess of the amount paid prior to the event, will be due and payable at the conclusion of the event.

**FIVE DAYS prior to the event:** A guaranteed final count if required. If not provided, charges will be based upon the last indicated number of guests provided. This will be considered your guaranteed number of guests and cannot be reduced after this time. If fewer guests than the final guaranteed count attend the actual event, you will still be charged for the 100% of the final guaranteed count. Any additional guests beyond the final guaranteed amount will be charged at 1.5 times the quoted price. Allowing for availability, The Club reserves the right to substitute other food, beverage, or service it deems acceptable for any "extra guest" over the guaranteed number, or when the guaranteed final count is received less than five business days in advance.

**Cancellation:** Cancellations up to 30 days prior to event will be charged a room or set-up fee and any non recoverable costs incurred by the Club; cancellations 7-3 days previous to the date of the event will be charged 50% of the estimated contract; cancellations within 48 hours of the date of the event will be charged 100% of the estimated contract.

**Price Quotations:** Prices on our menus are market driven and fluctuations may occur. The Club reserves the right to increase prices due to market conditions, but will guarantee a fixed price when the menu and function arrangements are finalized at least fifteen (15) days previous to the event date. Prices are also subject to service charges and tax.

**Service Charge & Tax:** All food and beverage charges for functions are subject to a set-up charge, 21% service charge, and State of Michigan sales tax. Sales Tax will be billed to all hosts unless a tax-exempt number is received prior to the event.

**Food:** Additional charges will apply if the event contact wished to offer multiple entrée selections. All events must use our food and beverage services with the exception of a few specialty services such as wedding cake. No food or beverage of any kind, unless purchased from or approved by The Club, may be consumed on The Club's premises at any time. Food items may not be removed from the premises upon completion due to state health regulations.

**Beverages:** Under no circumstances may alcoholic beverages be brought in or removed from The Club.

**Dress Code:** All members and guests attending a Club or member-sponsored function must abide by the Dress Code outlined in The Club's bylaws. The host is responsible for notifying all guests of the proper dress code. Jeans and denim are not allowed in the main dining room or on the golf course.

**Décor & Special Services:** We have a variety of linens and decorations that may be used for any event. If you wish to use decorations or linens outside of our standard stock, arrangements must be made two weeks previous to the date of the event. Charges for these items are based on costs incurred by The Club for cleaning and set-up. Some functions, due to their size and intent, may require the renting of special china, linens, silverware, decorations, tents, etc. The cost of any rental equipment will be the responsibility of the host and must be approved by the Event Coordinator. The Club is not responsible for the setup or dismantling of any decorative items brought into The Club. Additional costs will be incurred at the member or host's request if our assistance is needed.

**Private Property:** The Club does not allow the affixing of anything to the walls, floors, furnishings or ceilings of rooms with nails, tape, staples or any other substances. The member or host of an event assumes responsibility for any and all damages to or loss of property from the event room or other areas of The Club caused by his/ her guests, invitees, independent contractors, or any other person or persons affiliated with the event. No fireworks, fog machines, fire hazards, floating lanterns, glitter, rice, birdseed, or confetti is allowed on premise. There is no smoking on Club premises in compliance with State of Michigan laws.

**Miscellaneous Services & Rentals:** Valet and coat room service can be provided upon request. Valet service is required for any function of 100 guests or more (except golf outings). There is a charge of \$50 per valet attendant and \$50 per coat room attendant. Portable bars are also available – there is a \$50 charge per bartender or set-up. Portable bars are required for parties of 30 or more and any outdoor part of the event. Additional resources are available upon request.

## BREAKFAST\*

*\*Available 7:00 a.m.-11:00 a.m.*

### **Beverage Station**

Coffee, hot tea, orange juice, and assorted soft drinks

**\$3.95**

### **American Plated Breakfast**

*(Suitable for parties of 25 people or less)*

Scrambled eggs, sausage links or bacon, hash brown potatoes, choice of whole wheat or white toast  
Served with seasonal fresh-cut fruit.

**\$16.50**

### **Plated Quiche Breakfast**

Personal slice of quiche with breakfast potatoes, fresh fruit and berries. Assorted fruit juices, herbal tea and coffee.

**\$15**

## CONTINENTAL BREAKFAST SELECTIONS

*Please select ONE option for your entire party from the choices listed below*

### **The Continental**

Assorted breakfast pastries, muffins, bagels, cream cheese, fruit preserves and whipped butter, sliced fresh fruit display, assorted fruit juices, herbal tea and coffee

**\$12**

### **Deluxe Continental**

Assorted breakfast pastries, muffins, bagels, cream cheese, fruit preserves and whipped butter. Sliced fresh fruit display, assorted Greek yogurt and homemade granola.

Assorted fruit juices, herbal tea and coffee

**\$14**

### **Traditional Breakfast Buffet**

*(A minimum of 25 guests required)*

Wisconsin Cheddar scrambled eggs, crisp bacon and sausage links. Cinnamon French toast, Michigan maple syrup, fresh whipped cream, herbed breakfast potatoes, fresh fruit and berry display, variety of breakfast pastries and muffins, whipped butter and fruit preserves. Assorted fruit juices, herbal tea and coffee

**\$20**

## BREAKFAST ENHANCEMENTS

*Add to any continental selection. Priced per person.*

**Deep Dish Asparagus and Wild Mushroom Quiche \$4**

**Quiche Lorraine \$4**

**Breakfast Strata \$4**

Choice of; Ham and Cheese or Grilled Vegetable

**Chef Attended Omelet Station \$8**

**Eggs Benedict \$5**

**Scrambled Eggs \$3.50**

**Fresh Vegetable \$3**

**Grilled Black Forest Ham \$3**

**Corned Beef Hash \$4**

**Crisp Potato Pancakes with Sour Cream and Apple Sauce \$3**

**Garden Vegetable Pasta Primavera \$4**

**Grilled Marinated Breast of Chicken with Lemon-Basil Beurre Blanc \$7**

**Assorted Cold Cereals \$2**

**Oatmeal with Dried Fruits and Cinnamon \$2**

**English Muffins and or Bagels \$4**

Butter, Jelly and Cream Cheese

## LUNCH\*

*\*Available 11:00 a.m. – 3:00 p.m.*

*All entrees include coffee, hot tea, iced tea, lemonade or soft drinks*

## ENTREES\*

*Please select ONE option for your entire party from the choices listed below. All entrees include garden salad, chef's selection of Fresh Seasonal Vegetable and Potato DuJour. Warm rolls and butter.*

*\*Fresh seasonal fish options available at market price*

### **Pan Roasted Salmon \$20**

Lemon beurre blanc and tomato- caper relish

### **Great Lakes Whitefish \$18**

Choice of; Creamy Parmesan Crust or Broiled with Fine Herbs, Lemon and White Wine

### **Chicken Picatta \$18**

Egg and Asiago battered chicken breast topped with artichokes and lemon- caper sauce

### **Chicken Ziegenfuss \$18**

Diced chicken blended with cream cheese, sage and scallions baked in puff pastry and garnished with creamy veloute

### **Stuffed Airline Chicken Breast \$22**

Stuffed with creamy Boursin cheese, spinach and Prosciutto Ham, crowned with Sherry Cream Sauce

### **Turkey Tenderloin \$22**

Bacon wrapped roasted turkey tenderloin served with rich turkey gravy

### **Penne Al Forno \$17**

Penne pasta baked with tomato-basil sauce and three cheeses, served with grilled garlic bread

### **Roast Pork Loin \$20**

Onion- orange marmalade and natural Sauce

### **London Broil \$22**

Thinly sliced grilled Flank Steak with mushroom Bordelaise

### **Petite Filet Mignon \$28**

5 oz Center cut crowned with wild mushroom ragout and cabernet Demi-Glace

## SALADS

*Please select ONE item for your entire party from the choices listed below.*

*All of the following items are served with warm rolls and butter.*

*\*Café salad portions available, subtract \$3.00*

### **Chef Salad \$15**

Mixed greens, julienne ham and turkey, Swiss and cheddar cheese, tomato, onion, cucumber and hard cooked eggs, choice of dressing

### **Roast Chicken Salad \$16**

Mixed greens, roasted, marinated breast of chicken, julienne apples, red onions, toasted pecans, sun dried cherries and lemon- poppy seed dressing

### **Caesar Salad \$10**

Crisp romaine, asiago cheese, garlic croutons and creamy Caesar dressing

Add grilled chicken \$16

Add grilled salmon \$18

Add grilled flank steak \$16

Add grilled shrimp (5) \$18

### **Chopped Salad \$15**

Mixed greens, Hass avocado, hard cooked eggs, tomatoes, red onions, cucumber, bacon crumbles, smoked turkey, bleu cheese, shredded cheddar and choice of dressing

### **Greek Salad \$12**

Mixed greens, red onions, cucumber, tomato, kalamata olives, pepper rings, beets, feta cheese, Greek dressing and crispy pita chips

Add grilled chicken \$18

Add grilled salmon \$20

Add grilled flank steak \$18

Add grilled shrimp (5) \$20

### **Grilled Salmon Salad \$18**

Lemon herb grilled salmon, presented over baby spinach and arugula, with sweet yellow peppers, julienne red onion, fresh blackberries, strawberries, toasted almonds, crumbled goat cheese and raspberry vinaigrette dressing

### **Fresh Fruit Plate \$12**

Seasonal array of fresh fruit and berries with assorted mini muffins

Add scoop of Cottage Cheese \$3

Add scoop of Chicken Salad \$3

## SANDWICHES

Please select ONE option for your entire party from the choices listed below. Sandwiches are served with house-made vinegar chips and a pickle. Other sides are available upon request.

### CCL Club \$11

Smoked turkey, Black forest ham, bacon, lettuce, tomato and mayonnaise on Whole wheat or white toast

### Roasted Vegetable Wrap \$11

Seasonal roasted vegetables, Boursin cheese and sliced tomatoes in a spinach tortilla

### Grilled Salmon Club \$12

Grilled Atlantic salmon, apple wood smoked bacon, lettuce, tomato and sun dried tomato mayonnaise

### Chicken BLT \$12

Grilled, marinated breast of chicken, bacon, lettuce and tomato on a toasted pretzel bun

### Blackened Chicken Caesar Wrap \$11

Blackened chicken breast, crisp romaine lettuce and asiago cheese in a flour tortilla

### Roast Beef and Cheddar \$12

Shaved roast beef, cheddar cheese, grilled red onion and horseradish cream

### Roast Beef and Swiss \$12

Shaved roast beef, grilled portabella mushrooms, Swiss cheese and roasted garlic Aioli

### Soup and Sandwich \$11

Choose half of a sandwich and a cup of soup

## SOUPS

Please select ONE option for your entire party from the choices listed below

### Cream Soups

\$5 cup

Roasted tomato bisque  
Wild mushroom bisque  
Butternut squash  
Loaded baked potato  
New England clam chowder  
Creamy chicken and rice  
Chicken enchilada

### Broth Soups

\$5 cup

Chicken noodle  
Manhattan clam chowder  
Roast beef and vegetable  
Braised beef barley  
Tuscan chicken and vegetable  
Garden vegetable  
Minestrone

### Chilis

\$5 cup

Hearty beef chili  
White bean and turkey chili

## DELI AND BARBEQUE PARTY

(25 person minimum)

### Old Fashion Barbeque \$28

Redskin potato salad, garden vegetable pasta salad, chilled watermelon, Jim Beam BBQ baby back ribs and grilled chicken breast, steamed corn on the cob, molasses baked beans, cheddar macaroni and cheese, assortment of cookies and brownies

### Deluxe Deli Buffet \$20

Soup Du jour, Chef's choice of two composed salads, Garden salad display, array of deli meats including; roast beef, black forest ham, smoked turkey, corned beef, salami, sliced cheeses, crisp lettuce, onions, tomatoes, olives, dill pickles, mustard, mayonnaise, selection of breads, cookies and brownies

### Buffet Enhancements:

Grilled Hamburgers \$6 per person  
BBQ beef brisket \$7 per person  
BBQ pulled pork \$5 per person  
Oscar Meyer Hot Dogs \$3 per person  
Fresh fruit display \$3.50 per person

### Italian Submarine Sandwich Board \$13

22 inch submarine sandwich with black forest ham, salami, smoked turkey, provolone cheese, shredded lettuce, sliced tomato, red onion, mild pepper rings and Italian dressing, assorted potato chips, whole fruit, freshly baked cookies  
Add Soup du Jour \$3

### Grab and Go Box Lunch \$13

Choice of roll up sandwich, whole fruit, bag of chips, dill pickle spear, freshly baked cookie and bottled water

### Sandwich Selections\*:

Roasted vegetable and spinach with Ranch dressing  
Smoked turkey and provolone with red pepper aioli  
Ham and sharp cheddar with Dijonaise sauce  
Roast Beef and Swiss with horseradish cream  
*\*All sandwiches are served with shredded lettuce and sliced tomato*

## BUFFET SELECTIONS

All buffets include, garden greens salad, trio of dressings, warm rolls and butter, coffee, tea, lemonade and soft drinks.

### STARCH

Please select ONE item for your entire party from the choices listed below

#### Whipped Potato

Choice of; plain, roasted garlic, sour cream and chive or horseradish

#### Whipped Sweet Potato

#### Herb Roasted Redskin Potatoes

#### Baked Potato with Sour Cream and Chives

#### Herbed Rice Pilaf

#### Brown Rice

#### Orzo with Butter and Parmesan

### ENHANCED STARCH

Add \$1.00 per person

#### Dauphinoise Potato

#### Duchess Potato

#### Cheesy Whipped Potatoes

Choice of; Cheddar, Smoked Gouda or Maytag Bleu

#### Twice Baked Potatoes

Bacon, scallion and cheddar cheese

#### Lemon Herb Risotto

### VEGETABLE

Please select ONE item for your entire party from the choices listed below

#### French Green Beans

#### Broccoli

#### Vegetable Medley

(Zucchini, carrots, cauliflower, sweet red peppers, yellow squash)

#### Sweet and Spicy Carrots

#### California Blend

(Broccoli, carrots and cauliflower)

#### Roasted Medley

(Cauliflower, brussel sprouts and carrots)

#### Snow Pea Pods and Carrot Ribbons

#### Roasted Squash

(Seasonal)

### ENHANCED VEGETABLES

Add \$1.00 per person

#### Patty Pan and Sunburst Squash

#### Asparagus

#### Roasted Brussel Sprouts

Bacon, caramelized shallot and Bleu cheese

## BUFFET ENTRÉE OPTIONS

### LUNCH\*

TWO ENTREES \$24

THREE ENTREES \$28

\*Available 11:00 a.m. – 3:00 p.m.

### DINNER\*

TWO ENTREES \$32

THREE ENTREES \$36

\*Available after 3:00 p.m.

### ENTRÉES

#### Chicken Picatta

Egg and Asiago battered chicken breast topped with artichokes and lemon- caper sauce

#### Chicken Saltimbocca

Sautéed chicken breast topped with Parma Prosciutto, fresh sage and provolone cheese, natural chicken jus

#### Chicken Cordon Bleu

Breast of chicken stuffed with Black Forest ham and Swiss cheese, grilled and presented with Dijon veloute

#### Turkey Tenderloin

Bacon wrapped roasted turkey tenderloin served with rich turkey gravy

#### Pan Roasted Salmon

Lemon beurre blanc and tomato- caper relish

#### Great Lakes Whitefish

Choice of; Creamy Parmesan Crust or Broiled with Fine Herbs, Lemon and White Wine

#### Potato- Sweet Potato Crusted Scottish Salmon

Mushroom- Tarragon Beurre Blanc

#### Top Round of Black Angus Beef

Presented thin sliced with Burgundy wine jus and crispy onions

#### Tenderloin Beef Tips

Simmered in sun dried tomato demi- glace with button mushrooms and pearl onions with crumbled Maytag bleu cheese

#### Roast Loin of Pork

Presented thin sliced with onion -orange marmalade and natural jus

#### Pesto Pasta Primavera

Penne pasta tossed with fresh garden vegetables, light pesto vegetable broth with toasted pine nuts, spring onions and shredded parmesan cheese

#### Brown Rice

Brown rice tossed with fresh vegetables, scallions, teriyaki sauce and sesame oil

#### Cavatappi and Cheese

Corkscrew shaped pasta blended with a creamy cheese sauce and baked with a crispy Panko crust

## HORS D'OEUVRES SELECTIONS

### HOT HORS D'OEUVRES

*All of the following items are priced per dozen, two dozen minimum per item.*

- Jumbo Scallops Wrapped in Bacon** \$36
- Mini Crab Cake with Roasted Pepper Aioli** \$40
- Coconut Shrimp, Mango Chili Sauce** \$38
- Sautéed Salmon Cake with Cucumber-Dill Sauce** \$32
- Mini Wellington** \$38  
Choice of; Beef or Chicken
- Beef Teriyaki Brochette** \$32
- Thai Chicken Satay with Spicy Peanut Sauce** \$30
- BBQ Chicken Wrapped in Bacon** \$30
- Pork Pot Stickers with Ginger-Teriyaki Sauce** \$30
- Meatballs** \$30  
Choice of; BBQ, Swedish, Asian or Italian
- Turkey Meatballs with Cranberry Ketchup** \$26
- Crispy Chicken Wings with Bleu Cheese and Celery** \$26  
Choice of; Buffalo or Regular
- Mini Sausage Deep Dish Pizzas** \$30
- Crab and Cream Cheese Wonton** \$36
- Stuffed Mushroom Caps** \$30  
Choice of; Italian Sausage, Four Cheese or Spinach and Artichoke
- Asiago Potatoes** \$26  
Stuffed with asiago cheese, bacon and red onion
- Chicken Quesadilla Wedges** \$30  
Salsa and Guacamole Dips
- Australian Lamb Chops, Honey-Dijon Glaze** \$50
- Cheeseburger Sliders** \$36

## COLD HORS D'OEUVRES

*All of the following items are priced per dozen, two dozen minimum per item.*

- Fruit and Cheese Skewers** \$30
- Antipasto Skewers** \$36  
Cured meats, tomato, mozzarella cheese, olive
- Smoked Salmon, Brie Cheese Canapé** \$30
- Chilled Shrimp Cocktail** \$36
- Seared Ahi Tuna, Sesame Wonton Chip, Asian Slaw, wasabi crème fraiche** \$40
- Prosciutto Wrapped Asparagus** \$30
- Gourmet Stuffed Eggs** \$24
- Roast Tenderloin on Pumpernickel Crouton, Horseradish Sauce** \$32

## VEGETARIAN HORS D'OEUVRES

*All of the following items are priced per dozen, two dozen minimum per item.*

- Fruit Skewers with Strawberry- Mint Yogurt Dip** \$22
- Bleu Cheese Mousse on Apple Crescent with Candied Walnuts** \$22
- Caprese Skewers with Balsamic Drizzle** \$22
- Wild Mushroom Tartlets** \$24
- Chilled Gazpacho Shooters with Cumin Scented Sour Cream** \$22
- Strawberry-Basil Shooters, Toasted Pine Nuts** \$24
- Caramelized Onion Tartlets** \$22
- Wild Mushroom Truffle Risotto in Crispy Filo Cups** \$24
- Vegetable Spring Rolls with Sweet Plum Sauce** \$22
- Spanakopita** \$24
- Vegetarian Mini Quiche** \$22
- Classic Tomato Bruschetta** \$22
- Mini Chicago Style Deep Dish Cheese Pizzas** \$24
- Thai Vegetable Pot Stickers with Sesame Glaze** \$24

## PLATTERS & DISPLAYS

*All of the following items are priced per person.*

### **Fresh Garden Vegetable Display \$3**

Colorful array of fresh vegetables with creamy ranch dip

### **Herb Roasted Vegetable Platter \$4**

Market select vegetables prepared oven roasted with fresh herbs. Presented with garlic pesto aioli

### **Hummus \$2.50**

Chickpea hummus with crispy pita chips

### **Seasonal Fruit and Berry Display \$3.50**

Assortment of seasonal fresh cut fruit with strawberry-mint yogurt dip

### **Baked Brie Encroute \$85 (serves 25)**

Whole wheel of French Brie wrapped in pastry and baked golden, with crostini and crackers (Sweet with dried fruit chutney or savory with Sun dried tomatoes, mushrooms and herbs)

### **Domestic and Imported Cheese Display \$5**

Chef's selection of fine cheeses presented with assorted crackers and fresh fruit garnish

### **Antipasto Platter \$6**

Grilled Italian sausage, assorted cured meats, artichokes, roasted peppers, marinated vegetables, herb Boursin cheese, assorted olives and French bread croustades

### **Smoked Salmon Display \$6**

House smoked salmon with bagel chips and appropriate condiments

### **Cold Poached Salmon Display \$7**

Poached Scottish Salmon with thin sliced English cucumber scales, creamy lemon- dill aioli and appropriate garnishes

### **Smoked Seafood Display \$10 per person**

Smoked salmon, scallops, mussels and smoked fish with appropriate condiments, crackers and French bread croustades

### **Chilled Roast Tenderloin Platter \$300 (serves 25)**

Slow roasted beef tenderloin presented sliced, with mixed olives, baby pickles, fire roasted bell peppers, horseradish cream, stone ground mustard and creamy Boursin cheese

### **Salsa, Guacamole and Tortilla Chips \$2.75**

### **Spinach and Artichoke Dip \$3.50**

Served with warm tortilla chips

## CARVING & HORS D'OEUVRES STATIONS

*All carving stations will be charged a chef attendant fee of \$100.00 for two hours. All stations priced per person with minimum of 50 guests*

### **Certified Black Angus New York Strip \$14**

Oven roasted seasoned with herb dry rub, Granny smith Apple infused Horseradish cream, Cabernet aujus

### **Roast Tenderloin of Beef \$16**

Red wine aujus, horseradish sauce, stone ground and Dijon mustard

### **Herb Encrusted Roast Prime Rib of Beef \$15**

Shallot aujus and horseradish cream

### **Roast Top Round of Beef \$12**

Red wine aujus, horseradish cream, stone ground and Dijon mustard

### **Roast Breast of Turkey \$10**

Roasted turkey, sage veloute, cranberry-orange compote

### **Maple Glazed Ham \$8**

Apple sauce and pineapple chutney

### **Roast Loin of Pork \$9**

Onion-orange marmalade

### **Rosemary Roasted Leg of Lamb \$10**

Zinfandel demi-glace, assorted mustards and apple-mint jelly

### **Mashed Potato Bar \$8**

Creamy roasted garlic whipped potato, smashed redskin potato and maple whipped sweet potatoes, wild mushroom ragout, shoestring fried onions, shredded cheese, bleu cheese, crumbled bacon, sour cream, chives and creamy veloute

### **Italian Pasta Bar \$14**

*(Suitable for parties of up to 50 guests)*

Cheese tortellini, penne and farfalle pasta, offered with tomato-basil sauce, creamy Alfredo and pesto veloute, selection of fresh vegetables, baby shrimp, julienne of grilled chicken, pastas made to order with parmesan cheese and grilled garlic bread

### **Pre Made Pasta Station \$9**

Choice of two pastas and two sauces

### **Stir Fry Station \$14**

*(Suitable for parties of up to 50 guests)*

Fresh vegetables, bamboo shoots, water chestnuts, marinated chicken, beef and baby shrimp, stir fried to order, selection of sauces, steamed rice and noodles

### **Additional Stations**

Please inquire about our custom stations including; Coney Island station, build your own slider station, Southwestern fajita bar, taco bar, and more.

## DINNER\*

All dinner entrees include coffee, hot tea, iced tea, lemonade or soft drinks.

\*Available after 4:00 p.m.

### POULTRY PLATED ENTRÉES

Includes a house salad dressed with white balsamic vinaigrette, choice of ONE starch and ONE vegetable unless otherwise noted, and warm rolls and butter

#### Chicken Picatta \$24

Egg and Asiago battered chicken breast topped with artichokes and lemon- caper sauce

#### Chicken Ziegenfuss \$24

Diced chicken blended with cream cheese, sage and scallions baked in puff pastry and garnished with creamy veloute

#### Stuffed Airline Chicken Breast \$26

Stuffed with creamy Boursin cheese, spinach and Prosciutto Ham, crowned with Sherry Cream Sauce

#### Chicken Cordon Bleu \$26

Breast of chicken stuffed with ham and Swiss cheese, grilled and presented with Dijon veloute

#### Cashew Crusted Chicken Breast \$26

Mango-ginger butter sauce

#### Chicken Saltimbocca \$26

Sautéed chicken breast topped with Parma Prosciutto, fresh sage and provolone cheese, natural chicken jus

#### Turkey Tenderloin \$26

Bacon wrapped roasted turkey tenderloin served with rich turkey gravy

#### Seared Moulard Duck Breast \$30

Frangelico- pear coulis and Merlot reduction

## BEEF & PORK PLATED ENTRÉES

Includes a house salad dressed with white balsamic vinaigrette, choice of ONE starch and ONE vegetable unless otherwise noted, and warm rolls and butter.

#### Roast Prime Rib of Beef \$30

(Minimum of 15 guests)

With aujus and horseradish cream

#### London Broil \$26

Thinly sliced grilled Flank Steak with mushroom Bordelaise

#### Filet Mignon 6 oz \$32 8 oz \$38

Center cut crowned with wild mushroom ragout and Cabernet Demi-Glace

#### New York Strip Steak 10 oz \$30

Zip sauce and crispy onions

#### Pepper Encrusted Roast Tenderloin of Beef \$38

Slow roasted with Dijon mustard, cracked pepper and herbs, presented with merlot wine reduction

#### Herb Grilled Pork Chops \$24

Twin center cut herb grilled pork chops, BBQ onions and natural sauce

#### Roast Pork Tenderloin \$24

Dried cherry compote and pork jus

## SEAFOOD PLATED ENTRÉES\*

*Includes a house salad dressed with white balsamic vinaigrette, choice of ONE starch and ONE vegetable unless otherwise noted, and warm rolls and butter.*

*\*Fresh seasonal fish options available at market price*

### **Pan roasted Salmon \$26**

Lemon beurre blanc and tomato- caper relish

### **Parmesan Encrusted Whitefish \$24**

Great lakes whitefish with a creamy parmesan crust, fresh lemon

### **Fresh Day Boat Cod \$28**

Wilted spinach, toasted sesame, grapefruit beurre blanc, sweet pepper ragout

### **Potato- Sweet Potato Crusted**

#### **Scottish Salmon \$26**

Mushroom-Tarragon Beurre Blanc

### **Grilled Shrimp Skewers \$30**

6 jumbo Gulf shrimp herb marinated and grilled presented with tomato vinaigrette

## DUET PLATED ENTRÉES

*Includes a house salad dressed with white balsamic vinaigrette, choice of ONE starch and ONE vegetable unless otherwise noted, and warm rolls and butter.*

### **Filet and Chicken Ziegenfuss \$35**

5 oz petite filet paired with diced chicken tossed with cream cheese and scallions baked in puff pastry with creamy veloute

### **Filet and Chicken Picatta \$35**

5 oz petite filet paired with an egg and cheese battered chicken breast with a lemon caper butter sauce

### **Filet and Cashew Chicken \$36**

5 oz petite filet paired with cashew crusted breast of chicken with mango- ginger butter sauce

### **Filet and Grilled Salmon \$38**

5 oz petite filet paired with grilled Scottish salmon with lemon beurre blanc and tomato-caper relish

### **Filet and Shrimp \$40**

5 oz petite filet paired with four jumbo grilled gulf Shrimp with a basil- scallion beurre blanc

### **Filet and Crab Cake \$40**

5 oz petite filet paired with a jumbo lump crab cake with roasted pepper Remoulade

### **Filet and Lobster \$Market**

5 oz petite filet paired with a 6 oz cold water lobster tail with lemon and drawn butter

## VEGETARIAN SELECTIONS

*Includes house salad dressed with white balsamic vinaigrette*

*Please select ONE entrée choice listed below for specialized meal requests*

*Includes warm rolls and butter*

*(Plated Only)*

### **Forest Mushroom Strudel \$22**

Confit of wild mushrooms wrapped in crisp phyllo dough, presented with butter poached asparagus, Alba wine reduction and cilantro crème fraiche

### **Capellini Roma \$20**

Angel hair pasta tossed with artichokes, sautéed mushrooms, black olives, sun dried tomatoes, and tomato-basil sauce topped with shredded Parmesan cheese

### **Grilled Portobello Napoleon \$22**

Grilled Portobello mushrooms layered with sliced tomato, fire roasted peppers, spinach, basil and fresh Buffalo Mozzarella Cheese with balsamic reduction and extra virgin olive oil

### **Pesto Pasta Primavera \$20**

Penne pasta tossed with fresh garden vegetables, light pesto vegetable broth with toasted pine nuts, spring onions and shredded parmesan cheese

### **Brown Rice \$18**

Brown rice tossed with fresh vegetables, scallions, teriyaki sauce and sesame oil

# DESSERTS

## INDIVIDUAL PLATED DESSERTS

**\$6.50 per person**

### White Chocolate Brioche Bread Pudding

Crème Anglaise, Cinnamon Whipped Cream

### Tiramisu

Espresso soaked lady fingers layered with Mascarpone mousse and shaved chocolate

### Spiced Carrot Cake

Cream cheese frosting

### Old fashioned Chocolate Cake

### Strawberry Shortcake

Fresh strawberry coulis, strawberries and whipped cream

### Chocolate Brownie Sundae

Fudge chunk brownies topped with vanilla bean ice cream and Saunders hot fudge

### Southern Comfort Apple Crisp

Baked with brown sugar, oatmeal streusel topping and a petite scoop of vanilla bean ice cream

### Key Lime Tart

### Apple Bavarian Cheesecake

### New York Cheesecake with Berry Coulis

### Salted Caramel Cheesecake

### Apple or Cherry Pie Ala Mode

## ASSORTED COOKIES

### & PASTRIES

Assortment of Fresh Baked Cookies	\$18.00 dozen
Fudge Brownies	\$24.00 dozen
Lemon Bars	\$24.00 dozen
Raspberry Lemon Bars	\$24.00 dozen
Blueberry Lindt Bars	\$24.00 dozen
Peanut Butter Marble Bars	\$24.00 dozen
Petit Fours Assortment	\$24.00 dozen
Chocolate Dipped Strawberries	\$21.00 dozen
Cheesecake Lollipops	\$28.00 dozen

## ICE CREAMS

### Assorted Ice Creams **\$3.50 per person**

*(One selection per group)*

Choice of; Chocolate or Wild Berry Sauce

### Gold Brick Sundae

**\$4.50 per person**

### Ice Cream Social

**\$7 per person**

*(25 person minimum)*

Assorted ice creams, toppings and sauces

## FLAMBÉ STATIONS

*(25 person minimum)*

### Bananas Foster **\$8 per person**

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

### Cherries Jubilee **\$8.50 per person**

Dark sweet cherries sautéed with cinnamon, slivered almonds, brandy and Kirsch served over vanilla ice cream

### CCL Grand Dessert Display **\$14 per person**

*(50 person minimum)*

Assorted Tortes, Cheesecakes, Mini Pastries, Pies, cookies, brownies, chocolate covered strawberries, fresh fruit and berries

## RENTAL RESOURCES

Coat Check	\$50	Flip Chart with Markers	\$15
Valet (1 per 75 guests)	\$50	Dry Erase with Markers	\$10
Bartender (1 per 75 guests)	\$50	Fax Services	\$0.75 per page
Uniformed Carver	\$100	Photocopy/Printing Services	\$0.10 per page
Locker Room Attendant	\$50	Poster Printing Services	Varies by size and detail
Grand Piano	\$300	Table Numbers	Complimentary
80" Flat Screen TV	\$200	Mirrored Tiles	\$1
60" Flat Screen TV	\$100	Hurricane Vases	\$1
LCD Projector	\$120	Tapered Candles	\$1.25
Screen	\$10	Votive Candles	\$1.50
A/V Cart	\$10	Gold Chargers	\$1
Presentation Remote	\$10	Square Glass Vases	\$2
Misc Adapters / Cords	Varies	Cylinder Vases	\$1.75
Handheld Mic	Complimentary	Dance Floor	Complimentary
Lapel Mic	\$50	Chair Covers	Inquire
Podium	Complimentary	Chiavari Chairs	Inquire
Riser	\$50	White Folding Chairs	\$1.50
Conference Phone	\$50	Specialty Linens	Varies
Auxiliary Speakers	Varies	Specialty Napkins	Varies
Easel	Complimentary		

*Other items available upon request are Lighting options, Outdoor Heaters, Outdoor Spritzing Fan*



*The Country Club of Lansing*  
*2200 Moores River Drive • Lansing, MI 48911*  
*Telephone: (517) 484-4567 • Fax: (517) 484-8373*  
*[www.cclansing.org](http://www.cclansing.org)*