

BREAKFAST  
AND BRUNCH

LUNCHEONS

HORS  
D'OEUVRES

DINNER

INCLUSIVE  
BAR PACKAGE  
PRICING

BAR SERVICE  
HOSTED/CASH  
BAR PRICING

## PLATED DINNERS

All plated dinners include a house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter. All dinners include a beverage station with freshly brewed regular and decaf Bigby coffee and assorted hot tea, as well as choice of iced tea or lemonade served tableside.

### CHICKEN

#### Bacon-Wrapped Gouda Chicken

**\$32.00** per person — Wrapped with bacon, stuffed with Gouda cheese, and topped with a Gouda cream sauce and a piece of candied bacon

#### Grilled Bourbon Chicken

**\$30.00** per person — Grilled chicken breast topped with a bourbon glaze, garnished with fresh cilantro and a grilled pineapple ring

#### Cedar Planked Chicken Marsala

**\$32.00** per person — Topped with a mushroom demi-glaze and cremini mushrooms

### BEEF

#### Honey Garlic Sirloin Steak

**\$32.00** per person — Grilled and finished with a honey garlic glaze. Topped with toasted sesame seeds and pickled red onions

#### Peppered T-Bone Steak

**\$38.00** per person — Topped with caramelized onions and pinot noir reduction

#### Grilled Bistro Medallions

**\$40.00** per person — Topped with Porcini mushroom demi-glaze

### SEAFOOD

#### Cedar Planked Walleye

**\$37.00** per person — Topped with seasonal pesto, olive oil and a grilled lemon

#### Pan Seared Salmon

**\$34.00** per person — Topped with blistered cherry tomatoes, rosemary and olive oil

### PORK

#### Horseradish Crusted Pork Loin

**\$30.00** per person — Topped with dill gremolada, horseradish and apples

### VEGETARIAN

#### Asian Bowl

**\$28.00** per person — Sautéed vegetables, rice, green onion, egg and a sweet chili glaze

#### Cauliflower Cavatappi

**\$28.00** per person — Cavatappi, cauliflower pesto and rosemary

### SEASONAL ENTREES

Ask your event planner about seasonal chef's choice offerings.

### DUET ENTREES

#### Chicken Marsala & Beef Medallion

**\$46.00** per person — Chicken marsala topped with a mushroom demi-glaze paired with a grilled bistro medallion topped with Porcini mushroom demi-glaze

#### Grilled Bourbon Chicken & Orange-Glazed Ginger Salmon

**\$44.00** per person — Grilled chicken breast topped with a bourbon glaze paired with seared salmon filet drizzled with orange ginger glaze and garnished with caramelized orange slice

#### Honey Garlic Sirloin Steak & Garlic Butter Shrimp

**\$48.00** per person — Grilled sirloin steak finished with a honey garlic glaze, toasted sesame seeds and pickled red onions, paired with a pan fried garlic butter shrimp skewer

### KIDS MENU

All kids meal entrees and sides must be the same. Kids meals are offered to children 12 and younger. For buffet dinners, children 5-12 are charged half the dinner buffet price. Children under 5 are free from the buffet.

#### House Made Mac n' Cheese - \$15.00

#### Hot Dog - \$15.00

#### Chicken Fingers - \$15.00

Served with ketchup for dipping

#### Sides (Choose Two):

- Applesauce
- Fresh Fruit
- Fries

Prices are based on payment by check. Credit and debit cards are subject to a 4% processing fee.

All prices are subject to review based on market conditions, and are subject to Michigan sales tax and 20% service charge.

# Dinner Buffets & Stations

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## DINNER BUFFETS

All dinner buffets include house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter. All dinner buffets include a beverage station with freshly brewed regular and decaf Bigby coffee and assorted hot tea, as well as choice of iced tea or lemonade served tableside. Selections are chosen from the list of plated entrees.

**1 ENTRÉE BUFFET - \$34.00** per person

**2 ENTRÉE BUFFET - \$36.00** per person

**3 ENTRÉE BUFFET - \$38.00** per person

\*\* Add an additional starch or vegetable for \$1.00 per person, per selection

## DINNER STATION SERVICE — (Choose Four)

Restrictions may apply depending on the type of event. Ask your event planner for more details. Individual stations can be added to an existing dinner buffet.

### GREEN & GRAIN STATION - \$6.00 per person

House Salad  
Kale Salad  
Crudite Display with Poblano Ranch Dip  
Assorted House Baked Artisanal Breads  
Butter  
Olive Oil & Balsamic Vinegar

### DIPS & SPREADS STATION - \$8.00 per person

Garlic Hummus	Toasted Baguettes
Roasted Red Pepper Hummus	Naan Bread
Bruschetta	
Cauliflower Pesto	
Olive Tapenade	
Spinach & Artichoke Dip	

### MEXICAN FAJITA STATION - \$12.00 per person

#### Choose Two Meats:

Brisket	Pulled Pork
Smoked Chicken	
Flour Tortillas	Shredded Cheese
Rice	Hot Sauce
Beans	Tortilla Chips
Sauteed Peppers & Onions	Assorted Salsas
Sour Cream	Mexican Slaw

### LOW & SLOW SMOKED STATION - \$12.00 per person

#### Choose Two Meats:

Brisket	Pulled Pork
Smoked Chicken	
BBQ Sauce	Roasted Corn
Baked Beans	Potato Salad
Coleslaw	Assorted Breads

### CHEEZY MAC STATION - \$10.00 per person

Cavatappi with Four Cheese Sauce

#### Choose Two Meats:

Smoked Chicken	Bacon
Brisket	Meatballs
Pulled Pork	
Green Onion	Sauteed Mushrooms
Sauteed Peppers	Blistered Tomatoes
Caramelized Onions	Roasted Vegetable du Jour
Cauliflower Pesto	

### CARVING STATIONS

Each selection below comes with chef's choice of appropriate sauces and breads. Chef attendant fee of \$100.00 per chef, for a maximum of 2 hours. Minimum of 1 chef per meat selection.

**Turkey Breast - Market Price**

**Little Town Jerky Ham - Market Price**

**Gouda Bacon Chicken Roulade - Market Price**

**Brisket - Market Price**

**Prime Rib - Market Price**

**Tenderloin - Market Price**

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EagleEyeGolfClub.com

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Room rental is additional and will be determined by room selection and day of the week.