



Dinner Buffets

All served with a pre-dressed house salad, fresh baked rolls, Chef's dessert and coffee, tea or pop.

- Buffet I** \$18.95 includes one entrée selection and one choice from each side
Buffet II \$21.95 includes two entrée selections and one choice from each side
Buffet III \$25.95 includes three entrée selections and one choice from each side

Additional sides are \$1.50 per person

Entrées

Seafood

Fantail Shrimp

Lightly breaded, deep-fried and served with cocktail sauce

Walleye Frangelico

Pecan encrusted with a hazelnut cream sauce

Grilled Salmon

Finished with sun-dried tomato beurre blanc

Parmesan Whitefish

Dusted with Parmesan and finished with tomato-caper salsa

Chicken

Chicken Sangria

Pan seared and finished with a mixed fruit, cinnamon & red wine demi glace

Chicken Saltimbocca

*Chicken scaloppini topped with prosciutto and Parmesan,
baked and finished with sage cream sauce*

Chicken Monterey

*Pan seared chicken topped with bacon, tomatoes and Monterey Jack cheese,
baked and finished with wild mushroom marsala sauce*

Asiago & Artichoke Chicken

Pan seared chicken finished with an artichoke and Asiago cream sauce



Beef

Top Sirloin

Finished with sautéed mushrooms and onions

London Broil

Marinated and grilled flank steak finished with the Club's own mushroom steak sauce and haystack onions

Prime Rib (add \$2.00 pp)

Slow roasted, hand carved and served with horseradish sauce and jus

Beef Tenderloin (add \$7.00 pp)

Seasoned, slow roasted and drizzled with bordelaise

***Pastas**

Fettuccine Kalamazoo

Fettuccine tossed with chicken, spinach, roasted red peppers, mushrooms, artichoke hearts and sweet Parmesan cream sauce

Baked Penne

Penne pasta, meatballs, Italian sausage, mozzarella and Parmesan cheese baked to perfection

Seafood Cannelloni

Shrimp, scallops and crab stuffed cannelloni baked with a Parmesan cream sauce

* If selecting Buffet I, and you want pasta, we can do two pastas and no potato

Sides

Potato/Rice

Roasted Redskins

Garlic Mashed

Dauphinoise

Twice Baked

Au Gratin

Baked

Parmesan Potatoes

Wild Rice

Rice Pilaf

Vegetable

Sautéed Medley

Cauliflower au Gratin

Corn O'Brien

Honey Glazed Carrots

Green Beans Almandine

Steamed Broccoli

California Blend

Green Bean Casserole

Cauliflower Lorraine