



HERITAGE GLEN

G O L F C L U B

Banquet | Menu

2009 - 2010

Banquet Hors d'oeuvres

Hors d'oeuvres Buffet with Dinner Entree \$ 5.95 per person

One hour Maximum. (\$1 per person, per additional half-hour)

Choose one Dry, one Cold and one Hot Hors d'oeuvres

Light Hors d'oeuvres Buffet \$ 12.95 per person

One hour Maximum. (\$1 per person, per additional half-hour)

Choose one Dry, one Cold and one Hot Hors d'oeuvres

(Minimum 75 guests)

Hors d'oeuvres Dinner Buffet \$ 16.95 per person

One hour Maximum. (\$1 per person, per additional half-hour)

Choose one Dry, two Cold and two Hot Hors d'oeuvres

(Minimum 75 guests)

Dry Hors d'oeuvres

Mints

Pretzels

Chips & Dip

Assorted Nuts

Tortilla Chips & Salsa

Cold Hors d'oeuvres

Bruschetta

*Tomatoes, basil & parmesan tossed with olive oil served with
toasted baguette bread*

Cheese & Cracker Tray

*An arrangement of cheddar, swiss & pepper jack cheese Served
with Ranch dip.*

Antipasti Platter (add \$2 more per person)

Assorted sliced meat, parmesan cheese & assorted olives.

Fresh Fruit Display

Seasonal assorted fresh fruit.

Fresh Vegetable Tray

Seasonal vegetables served with ranch dip.

Shrimp Cocktail (add \$2 more per person)

Served with cocktail sauce.

Club Sandwiches

*Fresh baked bread, lettuce, tomato and your choice of ham,
turkey or roast beef made into finger sandwiches.*

Hummus & Pita Chips

Curried Chicken Salad

House made chicken salad served on bite size roll

Cucumber Salmon Bites

Cucumber topped with herbed cheese and smoked salmon

Hot Hors d'oeuvres

Meatballs

Smothered with BBQ, sweet & sour or marinara

Chicken Wings

Smothered with BBQ, sauce or a spicy hot sauce

Spring Rolls

Filled with cabbage, celery, mushrooms, carrots

Hawaiian Chicken Brochettes

*Skewered chicken with chunks of pineapple, green peppers
And sweet & sour sauce*

Spinach & Artichoke Dip

Served with toasted & sliced baguette

Stuffed Mushrooms

Crab stuffed button mushrooms

Mini-Chicken Quesadilla

*Shredded chicken, Monterey Jack Cheese, tomato &
Green peppers, rolled into a baked flour tortilla*

Shrimp Scampi (add \$1 more per person)

*Shrimp tossed in a white wine, lemon butter sauce served with
toasted & sliced baguette*

Chicken or Pork Satay

Chicken or Pork skewers served with spicy peanut sauce

Sticky Chicken

Breaded & fried chicken tossed in a delicious Thai sauce

(All pricing per person, subject to 6% Michigan sales tax and 18% service charge)

Entrées

(All dinners entrees include a freshly baked roll, salad, vegetable & starch)

Vegetarian Lasagna <i>Layered fresh vegetables, lasagna noodles & mozzarella baked together</i>	\$ 14.95	Baked Penne <i>Penne pasta, meat sauce or tomato sauce topped with mozzarella cheese & baked until golden</i>	\$ 15.95
Grilled Chicken <i>6-oz. Marinated grilled chicken Breast</i>	\$ 15.45	Chicken Marsala <i>6-oz. Chicken breast topped with homemade marsala sauce and sautéed mushrooms</i>	\$ 16.95
Hawaiian Chicken <i>6-oz. Chicken Breast finished with fresh pineapple salsa</i>	\$ 16.95	Roasted Pork Loin <i>Slow roasted pork loin rubbed with rosemary and topped with a tart cherry reduction</i>	\$ 17.45
Top Sirloin <i>8-oz. Seasoned & grilled Choice Top Sirloin</i>	\$ 18.95	The Heritage Strip <i>10-oz. Seasoned & grilled Choice N.Y. Strip</i>	\$ 22.95
Salmon <i>8-oz. Marinated & baked salmon topped with herb garlic butter</i>	\$ 20.95	Chicken Piccata <i>6-oz. Grilled chicken topped with a caper, butter & white wine sauce</i>	\$ 16.95
Monterey Chicken <i>6-oz Breaded chicken breast topped with sautéed mushrooms & monterey cheese</i>	\$ 16.95	Chef Carving Station <i>Glazed Baked Ham, Roasted Pork Loin, or Prime Rib</i>	\$ 21.95
BBQ Ribs <i>8-oz. Ribs smothered in BBQ sauce</i>	\$19.95	Pasta Bar <i>Penne Pasta served with one meat & your pick of three sauces</i>	\$ 16.45
Chicken Parmesan <i>6-oz Breaded chicken breast with homemade tomato sauce & topped with mozzarella</i>	\$16.95	Grilled Pork Chop <i>8-oz. Seasoned & grilled pork chop topped with a sage butter.</i>	\$ 17.45
Pot Roast <i>Tender slow roasted beef served with carrots, celery, onions & potatoes.</i>	\$16.95	Roast Beef <i>Slow roasted beef topped with homemade gravy</i>	\$ 17.45
Sticky Chicken <i>Crispy chicken tossed in a delicious Thai sauce.</i>	\$16.95	Portabella Ravioli <i>Mushroom stuffed ravioli with a Marsala cream sauce.</i>	\$ 17.95

Combination Entrées

For two entrée choices add \$2.00 per person on to highest price choice.

For three entrée choices add \$3.00 per person on to highest price choice.

Hors d'oeuvre Options with Entrée

*Individual Hors d'oeuvres by the tray are available...please ask for options & pricing
(All pricing per person, subject to 6% Michigan sales tax and 18% service charge)*

Side Items

Vegetable:

*Green Bean Almandine
Steamed Broccoli
Baked Beans
Green Bean Casserole*

*Coleslaw
Asparagus (Addition \$1 per person)
Summer Squash & Zucchini
Glazed Carrots*

*Steamed Green Beans
Bean & Carrot Medley
Buttered Sweet Corn
Creamed Spinach*

Starch:

*Wild Rice Pilaf
Roasted Redskin Potatoes
Penne w/ olive oil & garlic
Parmesan Redskins*

*Twice baked potato (add \$1 per)
Smashed Redskin Potatoes
Baked Potato
Spaghetti & Marinara*

*Apple Sage Stuffing
Au Gratin Potatoes
Mashed Potatoes & Gravy
Au Gratin Potatoes*

Salads

Caesar Salad

Crisp romaine lettuce, crunchy croutons and tomatoes tossed with creamy Caesar dressing

Heritage Salad

Mixed field greens, red onions, tomatoes & croutons with dressing of choice

Spinach Salad

Fresh spinach, feta cheese, dried cherries and tomatoes with balsamic vinaigrette

Soups

Please ask about our soup options

(All pricing per person, subject to 6% Michigan sales tax and 18% service charge)