

## Showers & Special Events

### PLATED MEALS

#### Chicken Salad Croissant with Fresh Fruit Garnish

\$12 per guest

#### Chicken Caesar Salad

*The traditional recipe with crisp romaine, fresh croutons, parmesan cheese and Caesar dressing. Served with freshly baked rolls.*

\$13 per guest

#### Michigan Salad with Chicken

*Grilled chicken breast served with mixed greens, red onion, grape tomatoes, dried berries, toasted walnuts, topped with gorgonzola cheese. Served with fresh rolls and raspberry vinaigrette.*

\$13 per guest

#### Soup and Salad Sampler

*Cup of soup, mini croissant, chicken salad on a bed of lettuce, petite Caesar salad with parmesan crisp, fresh fruit and chocolate covered strawberry with your cake.*

\$15 per guest

#### Penne Pasta with Chicken

*Penne tossed in a parmesan cream sauce with fresh herbs, roasted garlic, oven dried tomatoes and topped with a grilled boneless chicken breast. Served with a garden salad and freshly baked rolls.*

\$15 per guest

#### Chicken Scallopini

*Your choice of Marengo, Piccata or Tomato Basil and served with chef's selection of starch and vegetable. Proceeded with a garden salad and warm rolls.*

\$16 per guest

### BUFFET MEALS

#### Breakfast Buffet

*Fresh fruit display, scrambled eggs, breakfast meats, French toast with warm maple syrup, breakfast potatoes, assorted mini muffins and danish.*

\$13 per guest

#### Assorted Flat Bread Wraps

*Fresh vegetables, smoked turkey, honey baked ham, flavored mayonnaise, assorted cheeses, wrapped in flavored flatbread. Served with pasta salad, cole slaw, pickles, olives, potato chips and freshly baked cookies.*

\$13 per guest

#### Macaroni and Cheese Bar

*Homemade macaroni and cheese and fresh garden salad with an assortment of delicious toppings.*

\$13 per guest

#### Brunch Buffet

*Fresh fruit, scrambled eggs, breakfast meats, French toast with warm maple syrup, farfalle alfredo, seasonal vegetable medley, tomato basil chicken, garden salad with assorted dressings, warm rolls and mini muffins.*

\$19 per guest

All Meals Include Coffee, Tea and Soft Drinks. Buffet meals for groups of 50 or more. All events must conclude by 4:00 p.m. Prices do not reflect 6% sales tax and 20% service charge

## Dessert

#### Cake Compliments

*Chocolate Covered Strawberry, Mini Cannoli, Cream Puffs, Mini Éclairs or Fresh Fruit*

\$1 per item

#### Cannoli

\$2 per guest

#### Specialty Cheesecakes

\$4 per guest

#### Seasonal Fresh Fruit

\$4 per guest

#### Traditional Tiramisu

\$5 per guest

#### Pastry Table

\$5 per guest

With Fresh Fruit \$2 per guest

#### Grand Dessert Display

\$11 per guest

Prices do not reflect 6% sales tax and 20% service charge

## BRENTWOOD GOLF CLUB & BANQUET CENTER



*"The Perfect Setting for your Perfect Day"*



2450 Havenwood White Lake, MI 48383  
(248) 684-2662 • [www.brentwoodgc.com](http://www.brentwoodgc.com)

## Beverages

### ULTIMATE BAR

*Add these Liquors to the Premium Bar*

Absolut, Ketel One, Captain Morgan's, Tanqueray, Jim Beam, Jack Daniels,  
Crown Royal, Johnnie Walker Red, Bailey's Irish Cream & Kahlua

Two Red, One White & One Blush Wine

Draught Beer *Choose Two*

Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Miller Lite or Coors Light

Champagne Toast for the Room

*\$23 per guest*

### PREMIUM BAR

Finlandia, Bacardi, Seagram's Extra Dry Gin, Seagram's 7 Crown, Canadian  
Club, Cutty Sark, DeKuyper Peach Schnapps & DiAmore Amaretto

One Red, One White & One Blush Wine

Draught Beer *Choose Two*

Budweiser, Bud Light, Miller Lite or Coors Light

*\$20 per guest*

### STANDARD BAR

Vodka, Rum, Gin & Whiskey

One Red & One White Wine

Draught Beer *Choose Two*

Budweiser, Bud Light, Miller Lite or Coors Light

*\$17 per guest*

### BEER & WINE BAR

One Red & One White Wine

Draught Beer *Choose Two*

Budweiser, Bud Light, Miller Lite or Coors Light

*\$14 per guest*

**SODA & JUICE BAR** *\$5 per guest*

**CHAMPAGNE SERVICE** *\$18 per bottle*

**NON-ALCOHOLIC PUNCH** *\$25 per bowl*

**SPIKED PUNCH** *\$50 per bowl*

## Hors D' Oeuvres

Italian Style Meatballs with Marinara Sauce *\$70 per 100*

Mini Freshetta Pizza *\$70 per 100*

Traditional Bruschetta *\$90 per 100*

Chilled Gulf Shrimp with Cocktail Sauce *\$95 per 100*

Vegetable Spring Rolls with Sweet Chili Sauce *\$100 per 100*

Caprese Skewers *\$110 per 100*

Fresh Seasonal Fruit *\$4 per guest*

Fresh Crudités with Dill Dipping Sauce *\$4 per guest*

Assorted Cheese Display with Crackers  
and Fresh Fruit Garnish *\$5 per guest*



## Plated Dinners

### SINGLE ENTRÉE

Dijon & Rosemary Breaded Pork Loin

Chicken Piccata

Tomato Basil Chicken

Chicken Marengo

Atlantic Salmon

Pecan Crusted Whitefish

Top Sirloin Steak with House Made Zip Sauce

*\$26 per guest*

### DUET PLATES

Chicken & Salmon

*\$29 per guest*

Filet & Chicken or Filet & Salmon

*\$32 per guest*

All Dinners Include House Salad with Assorted Dressings, Freshly Baked Rolls and Chef's  
Selection of Starch & Seasonal Vegetable

Prices do not reflect 6% sales tax and 20% service charge.  
Ask your server about menu items that are cooked to order. Consuming raw meats, poultry,  
seafood, shellfish or eggs may increase your risk of foodborne illness.

## Buffet Dinner

### ENTRÉES

*Choose Two*

Pork Cutlet

*Tender pork cutlet lightly breaded and complimented  
with a classic brown sauce.*

Honey Glazed Ham

*Sweet honey ham garnished with warm pineapple slices.*

Chicken Marengo

*Chicken scallopini presented with a Parmesan Reggiano cream sauce and  
garnished with tomato concasse and fried leeks.*

Chicken Piccata

*Petite chicken breast dusted in bread crumbs and baked to perfection.  
Presented with a white wine, butter, lemon and caper sauce.*

Tomato Basil Chicken

*Chicken scallopini in a tangy white wine sauce, topped  
with fresh tomatoes and basil.*

Atlantic Salmon

*Fresh Atlantic salmon baked to perfection, served atop a bed  
of rice pilaf with lemon butter.*

Pecan Crusted Whitefish

*Tender whitefish filets lightly crusted with pecans served over wild rice.*

Shrimp Scampi

*Succulent shrimp tossed in a classic white wine and  
garlic sauce and served over fettuccine.*

Sliced Sirloin of Beef

*Salt and pepper crusted sirloin served with a traditional brown sauce.*

### PASTA

*Choose One*

Penne with Marinara

Farfalle Alfredo

Homemade Macaroni & Cheese

### VEGETABLE

*Choose One*

Fresh Broccoli Florets

Honey Glazed Carrots

Herb Buttered Kernel Corn

Green Beans Almondine

Sautéed Mushrooms & Onions

### POTATO

*Choose One*

Butter & Parsley Redskins

Rosemary Roasted Redskins

Potatoes O'Brien

*\$26 per guest*

Dinner Includes Garden Salad, Assorted Dressings and Freshly Baked Rolls.  
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