



# *The Wyndgate Country Club*



## *Memorial Packages*

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# Memorial Luncheon

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*Buffet is displayed for 90 minutes.*

## **Warm Baked Rolls & Butter**

## **Mix Green Salad Station**

*artisan mix greens, cherry tomatoes, shaved carrot, sliced cucumber, shredded cheddar, garlic croutons, Italian & Ranch dressing*

## **Penne with Palomino Sauce**

## **Choice of (1) Chicken Entrée:**

GF \*Lemon Artichoke Chicken

*grilled chicken breast, goat cheese, sun-dried tomato & artichoke beurre blanc, balsamic reduction*

GF Caprese Chicken

*herb grilled chicken breast, fresh mozzarella, sun-dried tomatoes, pesto cream sauce*

Modern Piccata

*pan fried chicken breast, sautéed mushrooms, crispy pancetta, caper lemon butter sauce, fresh herbs*

## **Herb Roasted Red Skin Potatoes**

## **Chef's Choice Vegetable**

## **Dessert Table:**

house baked assorted cookies, and brownies

## **Soft Drinks & Coffee Station**

**\$34 per person**

All displays under 30 guests  
add \$3 per person.

*Includes; room fee, house white or ivory linens and napkins, professional banquet staff, valet, coat check, set-up & clean-up.*

\*Denotes menu items cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Price is subjected to a 20% service charge & 6% sales tax.



# Deluxe Memorial Display

Served with Chef's choice vegetable, warm rolls & butter

## Beginnings

Choice of two options to be served to all guests.

GF **Tomato & Basil Bisque**

GF **Wild Mushroom Bisque**

GF **Chicken Noodle Soup**

**Mix Green Salad**

artisan mix greens, cherry tomatoes, shaved carrot, sliced cucumber, garlic croutons, Italian & Ranch dressings

GF **The Wyndgate Salad**

artisan mixed greens, dried cherries, gorgonzola crumbles, pickled onions, spiced apple cider vinaigrette

## Main Entrées

Choice of (2) entrée's

GF **Salmon Puttanesca**

grilled aukra salmon, goat cheese whipped potatoes, blistered tomato puttanesca sauce

GF **Braised Beef Short Rib**

five hour braised boneless short ribs, smoked cheddar whipped potatoes, red wine infused natural jus

GF **Modern Piccata**

pan fried chicken breast, sautéed mushrooms, crispy pancetta, buttered Yukon potatoes, caper lemon butter sauce, fresh herbs

**\*Slow Roasted Pork Loin**

herb pork tenderloin, rosemary sweet potato wedges, dijon mustard cream sauce

GF **Forest Mushroom Chicken**

porcini dusted chicken breast, warm fingerling potatoes, sautéed wild mushrooms, black truffle demi

**Lemon Artichoke Chicken OR Salmon**

pan fried chicken breast, chive whipped potatoes, caper artichoke lemon butter sauce

**Eggplant Rollatini**

fried eggplant, herb tossed angel hair pasta, arrabiatta sauce, goat cheese, toasted pine nuts. *Ask about Vegan\**

**Four Cheese Vegetarian Ravioli**

steamed cheese ravioli, roasted zucchini & squash, roasted red peppers, shaved parmesan, tomato basil sauce, balsamic reduction, fresh herbs

## Dessert Display:

assorted house-baked cookies and brownies

**\$40 per person**

All displays under 30  
guests add \$3 per person.

*Includes; coffee station, soft drinks, room fee, house white or ivory linens and napkins, professional banquet staff, valet, coat check, set-up & clean-up.*

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