

*Northville Hills*  
Golf Club

# Silver Plated Dinner

## *Displayed Hors d'oeuvres*

- ♥ Domestic Cheese and Cracker Display
- ♥ Garden Fresh Vegetable Display with Ranch Dipping Sauce

## *Salad Options (Please Select One)*

- ♥ **Caesar Salad** – Tossed in Homemade Caesar Dressing topped with Croutons and Parmesan Cheese
- ♥ **Tossed Garden Salad** – with Choice of Two Dressings (Ranch, Balsamic, Raspberry Vinaigrette or Italian)

## *Dinner Entrées (Please Select Two)*

- ♥ **Smoked Chicken with Roasted Red Pepper Corn Cream** – Boneless Chicken Breast lightly Smoked then Grilled with a Roasted Corn, Red Pepper and Bacon Cream Sauce
- ♥ **Lemon Chicken with Fresh Basil** – Boneless Breast of Chicken Dredged in Seasoned Flour & Sautéed in Olive Oil, Deglazed in Fresh Lemon Juice with Garlic & Basil Butter Sauce.
- ♥ **8oz. Herb Encrusted Flank Steak** – Slow Roasted with Fresh Herb, Sauced with Roasted Garlic Demi Reduction.
- ♥ **Grilled Salmon** – Topped with Artichokes, capers, Lemon Beurre Blanc Sauce
- ♥ **Pork Loin with Rosemary Apple Maple Glace** – Slow Roasted and Topped with an Apple and Caramelized Onion Demi Glace

*\*Additional Special Dietary Needs Meals Included for No Additional Charge*

*All Entrées Include- Choice of Vegetable and Starch, Rolls with Butter, Complimentary Gourmet Coffee station featuring Shaved Chocolate, Whipped Cream & Flavored Syrups*

***\$39.95 Per Person***

***\$26.95 Per Person for a Luncheon Reception***

*\*Wedding Menu\**

All prices are subject to 6% sales tax & 20% service charge.

Call Banquet Sales Director to discuss your event ideas at (734) 207-8336

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# Gold Plated Dinner

## *Butler Passed Hors d'oeuvres (Please Select Two)*

- ♥ Assorted mini quiche
- ♥ Italian Bruschetta
- ♥ Pear and Almond Brie Purse
- ♥ Fried Chicken Satay, with Dijon Bacon Dipping Sauce.
- ♥ Beef Satay, with a Port Wine Demi

## *Displayed Hors d'oeuvres*

- ♥ Imported & Domestic Cheese Display with Assorted Crackers.
- ♥ Garden Fresh Vegetable Display with Ranch Dipping Sauce.

## *Champagne Toast for all Guests*

## *Salad Options (Please Select One)*

- ♥ **Caesar Salad** – Tossed in Homemade Caesar Dressing with Croutons and Parmesan Cheese.
- ♥ **Caprese Salad** – Fresh Mozzarella, Basil and Sliced Tomatoes Topped with a Balsamic Reduction.
- ♥ **Baby Salad with Grapes & Smoked Gouda** – Petite Lettuces Tossed with Red Grapes, Purple Onion, Smoked Gouda Cheese, Cucumber Dressed with a Balsamic Orange Herbed Vinaigrette and Homemade Garlic Croutons.

## *Dinner Entrées (Please Select Two)*

- ♥ **Lemon Artichoke Chicken** – Boneless Skinless Chicken Breast Sautéed with Artichoke Hearts, Capers, Sundried Tomatoes, Parsley and Topped with a Lemon Butter Sauce.
- ♥ **Chicken Marsala** – Boneless breast of chicken lightly floured and sautéed with Mushrooms and Garlic with a Traditional Marsala Wine Sauce.
- ♥ **Filet Mignon\*** - 8oz. Tenderloin of Beef Charbroiled to Perfection and Topped with Mushroom Demi Glace.
- ♥ **Grilled Salmon** - Topped with Artichokes, Capers, Lemon Beurre Blanc Sauce.
- ♥ **Roasted Pork** - Topped with Mango Chutney and Natural Reduction of Juices.

*All Entrées Include- Choice of Vegetable and Starch, Rolls with Butter, Complimentary Gourmet Coffee station featuring Shaved Chocolate, Whipped Cream & Flavored Syrups*

**\$51.95 Per Person**

**\$39.95 Per Person for a Luncheon Reception**

*\*Wedding Menu\**

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# Duet Plated Dinner

## *Butler Passed Hors d'oeuvres (Please Select Two)*

- ♥ Assorted mini quiche
- ♥ Italian Bruschetta
- ♥ Stuffed Mushrooms with an Herb Cheese Filling Topped with Garlic Crumb Topping
- ♥ Cucumber Cup with Smoked Salmon

## *Displayed Hors d'oeuvres*

- ♥ Imported & Domestic Cheese Display with Assorted Crackers
- ♥ Garden Fresh Vegetable Display with Ranch Dipping Sauce

## *Champagne Toast for all Guests*

## *Salad Options (Please Select One)*

- ♥ **Caesar Salad** – Tossed in Homemade Caesar Dressing with Croutons and Parmesan Cheese
- ♥ **Caprese Salad** – Fresh Mozzarella, Basil and Sliced Tomatoes Topped with a Balsamic Reduction
- ♥ **Baby Salad with Grapes & Smoked Gouda** – Petite Lettuces Tossed with Red Grapes, Purple Onion, Smoked Gouda Cheese, Cucumber Dressed with a Balsamic Orange Herbed Vinaigrette and Homemade Garlic Croutons

## *Dinner Entrées (Please Select a Combination of Two Items)*

- ♥ **Parmesan Herb Encrusted Chicken Breast**– Topped with Boursin Cheese and a Roasted Tomato Sauce.
- ♥ **Filet Mignon** - Filet Mignon Charbroiled to Perfection and Topped with a Mushroom Demi Glace.
- ♥ **Chicken Marsala** – Boneless Breast of Chicken lightly floured and sautéed with Mushrooms and Garlic with a Traditional Marsala Wine Sauce
- ♥ **Grilled Shrimp Scampi Skewer** (Market Price)
- ♥ **Grilled Salmon** – Topped with a Smoked Tomato Salsa.
- ♥ **Roasted Pork** – Topped with Mango Chutney and Natural Reduction of Juices.

*All Entrées Include- Choice of Vegetable and Starch, Rolls with Butter, Complimentary Gourmet Coffee station featuring Shaved Chocolate, Whipped Cream & Flavored Syrups*

**\$49.95 Per Person**

\*Wedding Menu\*

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# Elegant Buffet Dinner

*Buffet Includes – Choice of Vegetable and Starch, Rolls with Butter, and Gourmet Coffee Station  
(50 Person Minimum for Buffet Packages)*

## *Displayed Hors d'oeuvres*

- ♥ *Domestic Cheese and Cracker Display*
- ♥ *Garden Fresh Vegetable Display with Ranch Dipping Sauce*

## *Salad Options (Please Select One)*

- ♥ *Caesar Salad – Tossed in Homemade Caesar Dressing topped with Croutons and Parmesan Cheese*
- ♥ *Tossed Garden Salad – with Choice of Two Dressings (Ranch, Balsamic, Raspberry Vinaigrette or Italian)*

## *Entrée Selections (Please Select Two)*

- ♥ *Lemon Chicken – Pan Seared Boneless Chicken Breast Topped with Artichoke, Capers, Parsley and a Hint of Rosemary in a Lemon Beurre Blanc.*
- ♥ *Chicken Marsala – Chicken Breast Dusted in a Seasoned Flour & Sautéed in Olive Oil with Garlic Mushrooms and Fresh herbs in a Traditional Marsala Sauce.*
- ♥ *Beef Stroganoff– Beef Tips Slow Simmered with Mushrooms and Onions Served over Egg Noodles.*
- ♥ *Roast Beef – Sliced in Mushroom Herb Gravy.*
- ♥ *Grilled Atlantic Salmon-Topped with Maple Glaze, garnished with Pecans.*
- ♥ *Panko Encrusted Whitefish–With a Vanilla Scented Lobster Sherry Sauce .*
- ♥ *Asian Marinated Pork Loin-With a Cider Scented Demi Glaze.*

## *Vegetarian Selection (Dish Included in Elegant Buffet Package, Choose One)*

- ♥ *Bowtie Alfredo-Bowtie Pasta tossed in Alfredo Sauce, Broccoli, Peas and Parmesan Cheese.*
- ♥ *Vegetarian Lasagna-Grilled Zucchini, Spinach, Roasted Red Peppers, Fresh Pasta Sheets with a White Cream Sauce.*

***\$42.95 Per Person***

***\$35.95 Per Person for a Luncheon Reception***

*\*Wedding Menu\**

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# Beverage Services

*(All Bar Packages include appropriate Mixers, Fruits, Condiments, and Bartender Fees.)  
All Bar Service must conclude by 12:00 midnight.*

## Hosted Bar Packages - Five (5) Hour Open Bar:

**Beer, Wine & Soda** – Includes: Draft Beer, Standard Wine Selection (Chardonnay, White Zinfandel, Cabernet and Merlot), Soft Drinks & Juices. **\$19.00 per person; Each Additional Hour - \$5.50 per person**

**Standard Brands** – Includes: Smirnoff Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Rum, Famous Grouse, Jim Beam Bourbon, Seagram's 7 Whiskey, Zapata Gold Tequila, Peach Schnapps, Amaretto, Kapali Coffee Liqueur, Ryan's Irish Cream and Triple Sec. Also includes Draft Beer, Standard Wine Selection (Chardonnay, White Zinfandel, Cabernet and Merlot), Soft Drinks & Juices. **\$28.00 per person; Each Additional Hour – \$6.00 per person**

**Premium Brands** – Includes: Absolute Vodka, Skyy Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Malibu Rum, Dewar's Scotch, Jack Daniels, Canadian Club Whiskey, Jose Cuervo Tequila, Peach Schnapps, Triple Sec, Bailey's Irish Cream, Kahlua, Di Soranno Amaretto. Also includes Draft & Bottled Beer, Premium Wine Selection (Chardonnay, Pinot Grigio, Riesling, Pinot Noir, White Zinfandel, Moscato, Cabernet and Merlot), Soft Drinks & Juices. **\$32.00 per person; Each Additional Hour - \$6.50 per person**

**Top Shelf Brands** – Grey Goose Vodka, Kettle One Vodka, Skyy Infusions Cherry Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Chivas Regal Scotch, Johnny Walker Red Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Bushmills Irish Whiskey, Hornitos Tequila, Peach Schnapps, Cointreau, Bailey's Irish Cream, Kahlua, Amaretto Di Soranno Cordials. Also includes Draft & Bottled Beer, Top Shelf Wine Selection (Chardonnay, Pinot Grigio, Riesling, Moscato, Pinot Noir, White Zinfandel, Cabernet and Merlot), Soft Drinks & Juices. **\$38.00 per person; Each Additional Hour - \$7.00 per person**

## Open Tab Bar

*\*Host pays for the Tab Bar at the end of the event. A \$75.00 per Bartender fee will apply.*

Prices based on consumption per drink: **Standard Brands \$6.00; Premium Brands \$7.00; Top Shelf Brands \$8.00; Hard Soda \$3.75; Draft Beer \$3.75; Bottled Domestic Beer \$4.00; Bottled Imported Beer \$4.75; Standard Wine \$7.00; Premium Wine \$8.00; Top Shelf Wine \$9.00; Soft Drinks & Juices \$1.75**

**Cash Bar** – prices charged per drink; same as "Open Tab Bar" pricing above.

*\*Guests pay individually for each drink. A \$75.00 per Bartender fee will apply.*

## Available Beers

**Draft** – Labatt Blue, Killian's Irish Red, Bud Light (Plus Three Rotating Draft Beers)

**Bottled Domestic** – Budweiser, Bud Light, Coors Light, Miller Lite

**Bottled Imported** – Corona Extra, Heineken, Labatt Blue, Labatt Blue Light, Stella Artois

## Ala Carte Menu

Champagne/Non-Alcoholic Toast.....	\$2.00 per person
Soft Drink Station.....	\$7.00 per 48 oz. Pitcher (serves 6)
Red Fruit Punch .....	\$40.00 per two gallons (serves 30)
Spiked Fruit Punch or Mimosa.....	\$65.00 per two gallons (serves 30)

\*Wedding Menu\*

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# Hors d'oeuvres

*(All Hot or Cold Hors d'oeuvres are Passed Butler-Style or Displayed on a Table)*

## *Cold*

- Shrimp Cocktail with Snappy Sauce... \$3.00 per piece*
- Cucumber Cup with Crab... \$2.50 per piece*
- Cucumber Cup with Smoked Salmon Salsa... \$2.25 per piece*
- Roasted Vegetable & Avocado Pinwheels... \$2.00 per piece*
- Fruit Kabob with Strawberry Yogurt Dipping Sauce... \$2.25 per piece*
- Antipasti Kabob (mozzarella, calamata olive, tomato, salami)... \$2.75 per piece*
- Italian Bruschetta... \$2.00 per piece*
- Assorted Canapés (Roasted Red Pepper, Cucumber Dill, Cherry Chicken Salad)... \$2.00 per piece*

## *Hot*

- Cheese Steak Rolls... \$3.00 per piece*
- Mac & Cheese Mini Bites... \$2.00 per piece*
- Crab Corn Fritter with Chipotle Aioli... \$2.25 per piece*
- Vegetarian Egg Rolls... \$2.00 per piece*
- Jerky Chicken Pineapple Skewers... \$2.50 per piece*
- Assorted Mini Quiche... \$2.50 per piece*
- Mini Beef Wellington... \$3.75 per piece*
- Spinach & Feta Cheese Triangles... \$2.50 per piece*
- Fried Chicken Satay with Chicken Gravy Dipping Sauce... \$3.25 per piece*
- Pear & Almond Brie Purse... \$3.00 per piece*
- Scallops Wrapped in Bacon... \$3.50 per piece*

## *Platters*

- Domestic Cheese Tray... \$3.25 per person*
- Imported & Domestic Cheese Tray... \$3.50 per person*
- Baked Brie Platter... \$2.95 per person*
- Crudités Standard... \$2.25 per person*
- Fruit Display... \$3.00 per person*
- Sundried Tomato & Pesto Hummus with Herbed Pita Chips... \$2.25 per Person*
- Southwestern 7 Layer Dip with Blue Corn Chips... \$2.75 per person*
- Fruit Kabobs with Strawberry Yogurt Dipping Sauce... \$2.25 per person*
- Smoked Salmon ... \$2.75 per person*
- Antipasto Display... \$3.00 per person*

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# Carving Stations

*All of the following Carving Stations include Silver Dollar Rolls  
Additional \$75 Attendant Fee is Required for all Carving Stations  
Additional Sides of Starch or Vegetable \$1.95 Per Person*

## *Roast Top Round of Beef*

*Served with Au Jus and Horseradish Sauce  
Serves up to 50 Guests  
\$250.00*

## *Roast Turkey*

*Turkey Gravy  
Serves up to 30 Guests  
\$195.00*

## *Honey Glazed Ham*

*Served with Assorted Fancy Mustards  
Serves up to 35 Guests \$ 245.00*

## *Herb Encrusted Beef Tenderloin*

*Served with Au Jus Horseradish Sauce  
Serves up to 25 Guests  
\$445.00*

## *Roast Prime Rib of Beef*

*Served with Au Jus & Horsey Sauce  
Serves up to 35 Guests  
\$325.00*

## *Children's Menu*

*Children 12 & Under (Choose One)*

- ♥ *Chicken Tenders with French Fries*
- ♥ *Pasta with Marinara Sauce*
- ♥ *Grilled Cheese with Fries*

*\$9.95 Per Person*

*\*Wedding Menu\**

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## Late Night Stations

### *Pizza Station*

*Hand Tossed Assorted Cheese, Meat & Vegetables*  
\$2.95 per person

### *Taco Bar*

*Taco Shells Hard & Soft, Seasoned Beef, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onion, Salsa & Sour Cream.*  
\$3.95 per person

### *Coney Station*

*Hot Dogs, Chopped Onions, Our Homemade Hot Dog Chili, Mustard & Ketchup.*  
\$4.95 per person

### *Chicken Wing Bar*

*Flash Fried Crispy Teriyaki, BBQ, Hot, Medium, Mild, Garlic Parmesan, Honey Mustard.*  
(Choice of 3 Sauces) \$3.95 per person

### *Baked Potato Bar*

*Baked Idaho Potatoes with Broccoli, Bacon, Cheddar Cheese, Green Onion, Butter, Sour Cream & Jalapeños.*  
\$5.95 per person

### *Pretzel Bar*

*Medium Sized Baked Pretzel with Honey Mustard, Garlic Butter, and Nacho Dipping Sauce.*  
\$3.95 per person



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*Starch Options*

*Sherried Potato*  
*Garlic Mashed Potato*  
*Roasted Rosemary Red Skins*  
*Sweet Potato Mashed*  
*Boiled Redskin Potatoes*  
*O'Brien Potato*  
*Rice Pilaf*  
*Wild Rice with Herbs*  
*Pasta Alfredo*  
*Twice Baked Potato (Add \$1.00 per person)*  
*Au Gratin (Add \$1.00 per person)*

*Vegetable Options*

*Creamy Green Beans & Mushrooms*  
*Maple Orange Glazed Carrots*  
*California Mix*  
*Peas with Mushrooms*  
*Broccoli with Lemon Butter*  
*Green Beans with Herbs and Butter*  
*Green Beans Almondine*  
*Grilled Zucchini with Tomato*  
*Asparagus (Market Price)*

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# Specialty Stations

*All Specialty Stations Include Freshly Brewed Coffee, Decaf and Herbal Tea)*

*\*Additional \$75 Attendant Fee is Required For Each Action Station.*

## *Taste of Italy*

*Alfredo & Marinara Sauce with Choice of 2 Pastas  
(Fettuccini, Penne, Spaghetti or Bow Tie)*

*Julienne Trio of Zucchini, Yellow Squash & Carrot  
Mushrooms, Artichoke Hearts, Fresh Basil & Garlic  
Chicken Breast Meat, Parmesan Cheese & Pesto*

*Served with Garlic Bread*

**\$17.95 Per Person**

**Add Shrimp \$4.50 Add Beef \$6.95**

## *Build Your Own Fajita Bar*

*Sautéed Green & red peppers, Spanish onion, Grilled Chicken, Cheddar Cheese, Sour Cream,  
Salsa & 6' Flour Tortillas.*

**\$12.95 Per Person Add Grilled Tenderloin Tips \$7.95 Per Person**

## *Build Your Own Salad Bar*

*Mixed Greens and Romaine Lettuce*

*Tomatoes, Cucumbers, Red Onion Slivers, Garbanzo Beans, Croutons  
Carrots, Cheddar Cheese, Purple Cabbage, & Broccoli*

*Ranch, Italian and Caesar Dressings*

*Dinner Rolls and Butter*

**\$6.95 Per Person**

## *Build Your Own Baked Potato Bar*

*Baked Idaho Potatoes with Broccoli, Bacon, Cheddar Cheese, Green Onion, Butter, Sour Cream & Jalapeños*

**\$5.95 Per Person**

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# Dinner Entrees

*(All Plated Dinner Entrées include a Tossed Garden Salad with choice of 2 dressings, Rolls and Butter, Choice of Starch and Vegetable, and freshly brewed Coffee, Decaf and Herbal Tea)*

***Chicken Marsala.....\$23.95***

*Boneless Breast of Chicken lightly floured and sautéed with Mushrooms and Garlic  
With a Traditional Marsala Sauce*

***Lemon Chicken with Fresh Basil....\$23.95***

*Boneless Breast of Chicken Dredged in Seasoned Flour & Sautéed in Olive Oil, Deglazed in Fresh Lemon Juice with Garlic and Basil Butter Sauce*

***Apricot Chicken.....\$24.95***

*Boneless Chicken Breast with an Almond Crust  
Topped with a Frangelico Sauce*

***Prime Rib.....\$29.95***

*10 oz. to 16 oz. Slow Roasted with Spices and Herbs  
Served with Au Jus Sauce  
Add \$1.00 per oz.*

***Michigan Cherry Stuffed Chicken...\$25.95***

*Michigan Bing Cherries with Celery, Onion, Sage Stuffing  
Sauced with a Cherry Cream*

***Panko Encrusted Whitefish...\$22.95***

*With a Vanilla Scented Lobster Sherry Sauce*

***Asian Marinated Pork Loin....\$23.95***

*With a Cider Scented Demi Glaze*

***Honey Mustard Pork Roast with Bacon..\$24.95***

*Slow Roasted with a Honey Mustard Bacon Crust*

***Filet Mignon.....\$42.95***

*8 oz Grilled to your temperature choice (can select up to two different temperatures)  
Topped with Caramelized Onion Demi Glaze*

***New York Strip.....\$27.95***

*12 oz. Grilled to your temperature choice (can select up to two different temperatures) Topped with Steakhouse Butter*

***8 oz Flank Steak.....\$26.95***

*Slow Roasted with fresh herbs and topped with a garlic demi glaze reduction*

***Chicken with Bacon Corn Cream..\$23.95***

*Boneless Chicken Breast Lightly Smoked then Grilled with Roasted Red Pepper & Bacon Corn Cream*

***Smothered Center Cut Pork Chops...\$23.95***

*Slow Cooked in a Natural Reduction of Juices with Mushrooms and Onions*

***Parmesan Herb Encrusted Chicken ..\$24.95***

*Boneless Chicken Breast coated with Parmesan and Herbs, topped with Boursin Cheese and Tomato Sauce*

***Grilled Salmon.....\$24.95***

*Atlantic Salmon Grilled over an Open Flame, Topped with Fresh Tomato & Herb Salsa*

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# Dinner Buffet

*(Dinner Buffet includes, Rolls and Butter, and freshly brewed Coffee, Decaf and Herbal Tea)*

## *Entrée Selections - (Please Select Two)*

*Panko Encrusted Whitefish* – With a Vanilla Scented Lobster Sherry Sauce.

*Beef Stroganoff* – Slow Simmered with Mushrooms & Onions, in a Rich Beef Sauce.

*Top Round of Beef* – Slow Roasted with Herbs & Spices, Served with a Natural Reduction of Juices.

*Asian Marinated Pork Loin* – With a Cider Scented Demi Glaze.

*Baked Atlantic Salmon* – Served with a Fresh Herb & Lemon Cream.

*Smoked Chicken* – With Bacon Corn Cream Sauce.

*Smothered Chicken* – Lightly Breaded Boneless Chicken Breast with Sautéed Mushrooms in a Sherry Cream.

*Bolognese (House Made Meat Sauce)* – Pork, Beef, Ground Sweet Italian Sausage, in our Red Sauce Finished with a Splash of Cream, served over Bowtie or Linguini Pasta.

*Pasta Alfredo* - Bow Tie Pasta Tossed in a Creamy Alfredo Sauce.

*Vegetarian Lasagna* - Grilled Zucchini, Mushrooms and Spinach Layered Between Fresh Pasta with an Alfredo Sauce and Mozzarella Cheese, Dusted with Parmesan Cheese.

## *Includes Choice of Starch & Vegetable*

### *Salad Selections – Choice of Two*

*Tossed Garden Salad with choice of two (2) Dressings*  
*Classic Caesar Salad with Parmesan Cheese and Croutons*

*Italian Pasta Salad with Vinaigrette*

***\$29.95 Per Person***

*(Additional Entrees \$5.95 Per Person)*

*(Additional Sides or Salads \$1.95 Per Person)*

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