



Holiday Menu

2019/2020



Bay Valley Resort

Hors D'oeuvres Selection

Garlic Artichoke Dip with Toast Points

Small (serves approx. 20)	\$50.00
Medium (serves approx. 40)	\$75.00
Large (serves approx.100)	\$150.00

Creamy Grilled Asparagus Dip

Small (serves approx. 20)	\$50.00
Medium (serves approx. 40)	\$75.00
Large (serves approx.100)	\$150.00

Imported/Domestic Cheese and Cracker Display

Small (serves approx. 20)	\$45.00
Medium (serves approx. 40)	\$85.00
Large (serves approx.100)	\$210.00

Fresh Vegetable Display with Dip

Small (serves approx. 20)	\$50.00
Medium (serves approx. 40)	\$90.00
Large (serves approx.100)	\$200.00

Fresh Fruit Display

Small (serves approx. 20)	\$50.00
Medium (serves approx. 40)	\$90.00
Large (serves approx.100)	\$200.00

Hot Crab Dip with Toast Points

Small (serves approx. 20)	\$75.00
Medium (serves approx. 40)	\$100.00
Large (serves approx.100)	\$175.00

Buffalo Chicken Dip

Small (serves approx. 20)	\$50.00
Medium (serves approx. 40)	\$75.00
Large (serves approx.100)	\$150.00

Hot Hors D'oeuvres

Items are priced by the dozen

Meatballs	\$20.00
BBQ, Sweet & Sour or Swedish	
Chicken Wings	\$15.00
Buffalo, Asian, BBQ or Hot	
Sausage Stuffed Mushrooms	\$25.00
Chicken & Pineapple Skewers	\$30.00
Crab Stuffed Mushrooms	\$30.00

Cold Hors D'oeuvres

Items are priced by the dozen

Ham & Asparagus Rolls	\$30.00
Salami Cornucopia	\$18.00
Mozzarella Spinach Pesto Crostini	\$18.00
Bruschetta	\$25.00
Wonton Napoleons	\$20.00
Jumbo Shrimp Cocktail	\$20.00



**Happy
Holidays**

All prices are subject to an 18% Service Charge and 6% Sales tax where applicable. . Custom menus available upon request.

Bay Valley Resort

Seasonal Plated Dinner

Plated dinners are a maximum of two entrées requires Pre-Order & Seating Cards

Seasonal Plated Dinner

Coffee, Tea & Fountain Soda Served

Fresh Baked Rolls & Butter

Salads (Select 1)

Caesar Salad with Fresh Parmesan

Greek Salad

Cranberry Spinach & Orange Relish

Signature Salads (Extra \$2.00 pp)

Michigan Salad- Mixed greens, Bleu Cheese crumbles, dried cherries, Mandarin oranges, red onion & walnuts

California Salad- Broccoli, cauliflower, celery, cranberries, green onion & sunflower seeds

Southwest Salad- Mixed greens, black beans, corn salsa, tomato, peppers, red onion, shredded cheese & tortilla crisps

Bay Valley Salad- Fresh spinach, Feta cheese, strawberries, & walnuts

Accompaniments (Select 2)

Select two, one vegetable and one starch

California Blend

Candied Baby Carrots

Green Bean Almondine

Wild Rice

Twice Baked Potato

Mashed Potatoes Infused with White Truffle Oil

Entrées

Bay Valley Signature Pasta \$17.99 pp

Penne pasta tossed with a mushroom, broccoli, sundried tomato and smoky red pepper Alfredo sauce

Add Chicken \$2.00 pp Does not include Accompaniments

Garden Primavera \$17.99 pp

Penne pasta tossed with a savory marinara and garden vegetables **Does not include Accompaniments**

Chicken Supreme \$19.99 pp

Breaded, pan seared chicken breast with bacon onion cream sauce

Apple Stuffed Pork Loin \$19.99 pp

Slow roasted pork loin with apple stuffing and smothered in apple glaze

London Broil \$22.99 pp

Marinated steak served with a burgundy wine glaze

New York Strip \$23.99 pp

10 oz. cooked medium, unless otherwise specified

Lemon Pepper Mahi Mahi \$23.99 pp

Baked filet topped with lemon pepper seasoning

6 oz. Filet Mignon \$28.99 pp

Topped with Cabernet demi glaze

Oven Roasted Braciolo

Oven roasted Braciolo stuffed with carrots, onions & peppers covered in rich Italian sauce **\$22.99 pp**

Dessert

Chef's Holiday Selection

Bay Valley Resort

Seasonal Buffet

Minimum of 25 guests for a buffet, buffets are served for one hour

Seasonal Dinner Buffet

Coffee, Tea & Fountain Soda Served

Fresh Baked Rolls & Butter

Garden Salad with two Assorted Dressings

(Italian, Ranch, Bleu Cheese, French,

Raspberry Vinaigrette)

Salads (Select 1)

Caesar Salad with Fresh Parmesan

Greek Salad

Italian Pasta Salad

California Broccoli Salad

Cranberry Spinach & Orange Relish

Signature Salads (Extra \$2.00 pp)

Michigan Salad- Mixed greens, Bleu Cheese crumbles, dried cherries, Mandarin oranges, red onion & walnuts

California Salad- Broccoli, cauliflower, celery, cranberries, green onion & sunflower seeds

Bay Valley Salad- Fresh spinach, Feta cheese, strawberries, & walnuts

Accompaniments

(Select two, one vegetable and one starch)

California Blend

Candied Baby Carrots

Green Bean Casserole

Steamed Broccoli

Wild Rice Pilaf

Baked Redskin Potatoes

Scalloped Potatoes

Entrées

Bay Valley Signature Pasta

Penne pasta tossed with a mushroom, broccoli, sun-dried tomato and smokey red pepper Alfredo sauce

Herb Chicken

Lightly breaded chicken breast topped with a savory herb sauce

Chicken Cordon Bleu

Buffet style

Breaded and stuffed with ham and swiss cheese on top

Roasted Turkey with Stuffing

Slow roasted turkey breast topped with turkey gravy with bread stuffing

Cider Braised Ham

Thick sliced ham smothered with a pineapple bourbon glaze

Apple Stuffed Pork Loin

Slow roasted pork loin with apple stuffing and smothered in apple glaze

Bacon Wrapped Meatloaf

Topped with a demi glaze

Chicken Parmesan

Breaded chicken breast topped with marinara sauce and Provolone cheese

Desserts

Chef 's Holiday Choice

One Entrée \$19.99

Two Entrée \$22.99

Three Entrée \$25.99

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Bay Valley Resort

Seasonal Grande Buffet

Minimum of 25 guests for a buffet, buffets are served for one hour

Seasonal Grande Dinner Buffet

Coffee, Tea & Fountain Soda Served

Fresh Baked Rolls & Butter

Garden Salad with two Assorted Dressings

(Italian, Ranch, Bleu Cheese, French,

Raspberry Vinaigrette)

Salads (Select 1)

Caesar Salad with Fresh Parmesan

Greek Salad

Italian Pasta Salad

California Broccoli Salad

Cranberry Spinach & Orange Relish

Signature Salads (Extra \$2.00 pp)

Michigan Salad- Mixed greens, Bleu Cheese crumbles, dried cherries, Mandarin oranges, red onion & walnuts

California Salad- Broccoli, cauliflower, celery, cranberries, green onion & sunflower seeds

Bay Valley Salad- Fresh spinach, Feta cheese, strawberries & walnuts

Accompaniments

(Select two, one vegetable and one starch)

California Blend

Candied Baby Carrots

Green Bean Casserole

Steamed Broccoli

Wild Rice Pilaf

Baked Redskin Potatoes

Scalloped Potatoes

Entrées

Bearnaise Chicken Breast

Lightly breaded chicken breast topped with a lemon Bearnaise sauce

London Broil

Marinated steak served with a burgundy wine glaze

Lemon Pepper Mahi Mahi

Baked filet topped with lemon pepper seasoning

Chicken Supreme

Breaded, pan seared chicken breast with bacon onion cream sauce

Atlantic Salmon

Broiled salmon filet, seasoned with a lemon herb butter

Carved Prime Rib

Additional \$2.00 pp

\$100 Carving Fee

Additional station is required with 200 or more guests, same fee applies

Chef's Selection of Holiday Desserts

- * Large Fruit Tart
- * Assorted Cheesecakes
- * Tuxedo Cake

One Entrée \$21.99

Two Entrée \$24.99

Three Entrée \$28.99

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Bay Valley Resort

Bar Packages

Beer and Wine Package

3 Hour \$9.99 pp | 5 Hour \$11.99 pp - Each Additional Hour \$2.99 pp

Includes draft beer (Budweiser, Bud Light or Miller Lite) and Choice of 3 House Wines (Canyon Road Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Merlot & Cabernet), & soft drinks.

House Package

3 Hour \$11.99 pp | 5 Hours \$13.99 pp - Each Additional Hour \$3.99 pp

Includes Arrow Vodka, Gin, Light Rum, Kessler Whiskey, Old Crow Bourbon, Admiral Nelson Spiced Rum, Lauders Scotch, Juarez Tequila, Peachtree Schnapps, Amaretto, Triple Sec, Choice of 3 House Wines (Canyon Road Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Merlot & Cabernet), Keg Beer (Budweiser, Bud Light or Miller Lite), soft drinks & juices.

Call Package

3 Hour \$13.99 pp | 5 Hours \$15.99 pp - Each Additional Hour \$4.99 pp

Includes Smirnoff Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Beefeater Gin, Seagram's 7 Whiskey, Jim Beam Bourbon, Dewar's White Label Scotch, Jose Cuervo Tequila, Peach Schnapps, Amaretto, Triple Sec, Choice of 3 House Wines (Canyon Road Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Merlot & Cabernet), Keg Beer (Budweiser, Bud Light or Miller Lite), soft drinks & juices.

Premium Package

3 Hour \$ 17.99 pp | 5 Hours \$19.99 pp - Each Additional Hour \$5.99 pp

Includes Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Tanqueray Gin, Jack Daniels or Crown Royal Whiskey, Makers Mark, Chivas Regal, 1800 Tequila, Kahlua, Disaronno, Peachtree Schnapps, Triple Sec, Choice of 3 House Wines (Canyon Road Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Merlot & Cabernet), Keg Beer (Budweiser, Bud Light, or Miller Lite), soft drinks & juices.

Additional Bottled Beer Options

Add Domestic Bottled Beer for \$3.00 Per Bottle (Bud Light, Budweiser, Miller Lite)

Add Imported Bottled Beer for \$3.50 Per Bottle (Heineken, Labatt Blue, Corona Extra)

*We reserve the right to substitute any beer, wine or liquor of equal or lesser value at the discretion of Management.



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Complimentary Items: White Mid-Length Table Linen, White Linen Napkins, Formal Place Settings, Specialty Tables with White Linen & Skirting, Cocktail Tables with White Linen, Silver Stemmed Table Number Holders

White (Spandex) Chair Covers	\$2.00 each
Four Glass Votive Candles	\$2.00 per table
Lighting Under All Specialty Tables	\$75.00

Complimentary Special

Holiday Centerpieces