

weddings

OLYMPIC HILLS
GOLF CLUB

EATS + DRINKS



APPETIZERS

BUTLER PASSED

offered to your guests by our service team
priced per dozen | choose up to (3) selections |
minimum of (3) dozen per selection

bacon wrapped shrimp -or- scallop

citrus or barbeque style 30

beet and goat cheese fried ravioli

golden brown raviolis, citrus cream sauce 24

meatballs

wrapped in bacon, drizzled with barbeque 28

brie and raspberries in phyllo

melted brie cheese, raspberry jam in baked phyllo cup 22

bruschetta crostini

bruschetta, melted mozzarella, balsamic drizzle 20

caprese skewers

mozzarella, heirloom tomato, basil, balsamic reduction glaze 25

coconut shrimp

crispy fried coconut crusted shrimp with orange marmalade 28

crab rondelle tartlet

artichoke, herb rondelle cheese, king crab 30

pear + walnut bites

roasted served warm, blue cheese, tartlet 24

sausage wonton cups

seasoned sausage in fluffy baked golden pastry 20

shrimp cocktail

poached shrimp with cocktail sauce 28

smoked brisket tartlet

fried, raspberry barbeque, onion 24

smoked salmon tartlet

smoked salmon, capers, sweet cream cheese filling 26

stuffed mushrooms

spinach, red pepper, artichoke, olive 24

tuna tartare

cajun sesame tuna, crispy wonton, pico de gallo 28

water chestnut ramaki

golden water chestnuts wrapped in bacon 20

GRAZING PLATTERS

beautifully displayed on height extended tables for
your guests during social hour
serves 50 per platter

buffalo chicken dip

pulled chicken, melted cheeses, buffalo sauce, ranch 210

charcuterie

gourmet meats, cheeses, olives, fresh fruit, crackers 280

crab + artichoke dip

served hot and melted with crisp toasted crostinis 260

caprese

tomato, balsamic, basil, mozzarella 200

greek hummus

assorted olives, hummus, peppers, toasted pita chips 200

jerk chicken fondue

crutons, grapes, apples, , jerk chicken, gouda sauce 240

roasted tenderloin

medium rare, creamy horseradish, bearnaise, slider buns 810

spinach dip

with crisp toasted crostinis 210

cheese and crackers

assorted gourmet cheeses, cracker variety 250

vegetables and dip

chilled vegetables with buttermilk ranch dip 200

fresh fruit

seasonal selections 250

LATE NIGHT SNACKS

pizzas

cheese or pepperoni, each pizza serves (8) people 20/ea

chips and dip

potato chips with ranch dip, serves (50) people 65

mini tacos

choice of chicken or beef, lettuce, cheese, pico de gallo \$26/dz

sliders

mini burgers, cheddar, ketchup, mustard, pickles \$30/dz

turkey wrap halves

turkey, cheddar, bacon, ranch \$20/dz

pretzel bites

with gouda cheese sauce \$15/dz

chicken wings

choice of buffalo or dry rub with ranch \$22/dz

mini doughnuts

warm, tossed in cinnamon sugar \$9/dz

ENTREES

choose to offer your guests up to (3) selections from the following plated entrees

**please add plating charge of \$1 to each plate for (2) selections, and \$2 to each plate for (3) selections*

choose one salad

caesar | classic caesar dressing, parmesan, croutons

garden | buttermilk ranch, cucumber, carrot, tomato

farmhouse mixed greens | pears, melon, strawberry, white balsamic vinaigrette

strawberry romaine | onions, toasted almonds, creamy poppy seed dressing

wedge | iceberg, bacon, tomato, scallion, buttermilk ranch

choose one starch

red skin mashed potatoes | herb roasted new potatoes

potato gratin +\$2 per plate

spinach and mushroom risotto +\$2 per plate

truffle mashed potatoes +\$2 per plate

choose one vegetable

carrots and green beans medley | green beans almondine | brown sugar glazed carrots

asparagus and red peppers +\$2 per plate

parmesan broccolini + \$2 per plate

choose to offer your guests up to (3) selections from the following plated entrees

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alaskan halibut

almond panko crusted, toasted coconut beurre blanc *mkt*

beef tenderloin

your choice of bearnaise or cabernet demi glace 48

beef short ribs

tender braised, au jus 40

chicken chardonnay

chicken breast, smoked ham, swiss cheese, chardonnay cream sauce 34

chicken marsala

bone- in breast, sauteed mushrooms, tomatoes, shallots, green onion, marsala sauce 34

chicken bruschetta

parmesan-panko crusted chicken breast, mozzarella cheese, tomato basil bruschetta 34

cauliflower steak

(vegan) grilled cauliflower with harissa, steamed vegetables 26

dijon chicken

parmesan panko breaded, creamy dijon sauce 34

filet mignon

8oz., choice of bearnaise or cabernet demi glace 58

new york strip

seasoned steak butter 52

walleye

parmesan and potato crusted, citrus cream sauce 40

porkchop

10oz., wild mushroom crust, lingonberry jus 34

chilean seabass

asian vinaigrette *mkt*

verlasso salmon

key lime ginger butter, fresh mango 40

tuscan chicken

bone-in breast, feta cheese, black olives, tomato, rosemary garlic marinated 34

vegetarian pasta

chef's choice roasted vegetables, marinara, italian cheeses 28

BEVERAGES + DESSERTS

Wine

Angeline House Wine

Cabernet + Pinor Noir + Chardonnay + Sauvignon Blanc 7/glass 29/bottle

Upgrades from our extensive Wine List are available upon request

The Bar

To host an open bar for your guests, we offer Coors Light and Stella with no purchase of a keg required. If you would like to host additional/alternate beers *you must purchase each keg.*

Domestic Kegs 7/glass 350/keg

Craft Beer Kegs 9/glass 450/keg

**We can bring in most local breweries, just ask us for your favorites!*

Rail Liquor / Mixed Drinks 8/per

Tito's Vodka, Captain Morgan Rum, Tanqueray Gin, Bacardi Rum, El Jamidor Tequila, Jack Daniels Bourbon, Jim Beam Whiskey and Dewars Scotch

**Upgrades available upon request, just let us know what you love!*

Sweets

CANNELONIS

deep fried, filled with choice of chocolate or strawberry mousse 26/dz

TARTLETS

choice of blackberry lemon curd, vanilla, key lime, oreo, grasshopper 26/dz

MINI CHEESECAKES

choice of chocolate cappucino, silk tuxedo, vanilla, chocolate chip, lemon raspberry, amaretto 26/dz

CHOCOLATE DIPPED STRAWBERRIES

fresh strawberries or Oreo's dipped in melted chocolate 26/dz

CHOCOLATE CHIP COOKIES + MILK

house made warm chocolate chip cookies, ice cold milk 26/dz

SMORES DISPLAY

graham crackers, chocolate squares, marshmallows 26/pp