Plated Luncheon Entrées

All entrées served with your choice of salad or soup, Chef's selection of seasonally appropriate vegetables, rice or potato, freshly baked rolls with butter & freshly brewed coffee, decaf & herbal teas.

Salads

Chicken Strawberry Salad | \$16

Mixed field greens, with California strawberries, crispy bacon, toasted almonds, mandarin oranges & crumbled goat cheese; served with a poppy seed dressing & topped with a grilled breast of chicken

The Polo Fields Signature Club Salad | \$16Mixed field greens, sun-dried cherries, toasted pecans, cherry tomatoes, red onion & crumbled bleu cheese; served with a honey-cider vinaigrette & topped with a grilled breast of chicken

Additional \$2 - Salmon | Grilled or Blackened

Poultry

Michigan Chicken | \$20

Pan-seared breast of chicken with sun-dried cherries, roasted mushrooms & fresh basil in a sherry veloute sauce

Chicken Marsala | \$20

Pan-seared breast of chicken with rich marsala wine cream sauce

Chicken Picatta | \$20

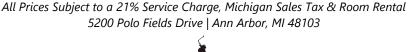
Pan-seared breast of chicken with a lemon, white wine, caper & artichoke sauce

Apple Jack Chicken | \$22

Pan-seared breast of chicken with roasted Fuji apples, brandy syrup & cinnamon cream

Pistachio Chicken | \$24

Pistachio encrusted & seared breast of chicken topped with roasted garlic cream sauce & finished with fresh pico de gallo





Plated Luncheon Entrées

Beef

Boneless Braised Short Ribs of Beef | \$28

Oven-roasted short ribs with a rosemary tomato demi-glace

Sirloin | \$24

Char grilled sirloin & mushroom demi-glace

Petite Filet Mignon | \$28 4 oz \$34 6 oz

Char grilled filet of beef & mushroom demi-glace

New York Strip Steak | \$28

10 oz strip steak with roasted shallot compound butter

Pasta

Linguine Del Mare | \$22

Salmon, shrimp, mussels, spinach, roasted tomatoes & garlic cream

Grilled Chicken & Cheese Tortellini | \$22

Sautéed bell peppers, onions & spinach in à Cajun cream sauce

Seafood

White Fish | \$24

Broiled Great Lakes white fish, fresh herbs & lemon butter

Bronzed Salmon | \$24

Mango salsa, balsamic & orange reduction

Crab Cakes | \$28

Jumbo blue crab & traditional mustard sauce

Vegetarian

Pasta Primavera Farfalle | \$18

Bow-tie pasta with zucchini, yellow squash, carrots & bell peppers in a roasted garlic-parmesan cream sauce

Char Grilled Portabella | \$18

Quinoa & roasted shallots, sun-dried tomato, sautéed spinach & balsamic glaze

Jumbo Cheese Ravioli | \$20

With your choice of creamy pesto or marinara sau

Prices Listed Valid Through 2021 All Prices Subject to a 21% Service Charge, Michigan Sales Tax & Room Rental 5200 Polo Fields Drive | Ann Arbor, MI 48103



Salad & Soup

Featured Salads

House Salad

Mixed field greens with dried cranberries, toasted walnuts, cherry tomatoes, red onions & crumbled bleu cheese; served with a honey-cider vinaigrette

Garden Salad

Mixed field greens, cucumbers, cherry tomatoes, red onions & sweet shredded carrots; served with ranch dressing & balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce, seasoned croutons & parmesan cheese; tossed in our creamy Caesar dressing

Strawberry Goat Cheese Salad | \$1 Additional

Mixed field greens with California strawberries, crispy bacon, crumbled goat cheese, toasted almonds

& mandarin oranges; served with a poppy seed dressing

Spinach Salad | \$1 Additional

Spinach & chopped romaine, roasted mushrooms, red onion, crispy bacon, egg & radish; served with hot bacon dressing

Soups

Tomato Basil

Chicken Tortilla

Cream of Broccoli with Cheddar Cheese

Old-Fashioned Chicken Noodle

Beef Barley

Cream of Mushroom

Vegetarian Minestrone

Clam Chowder | \$.50 Additional

Lobster Bisque | \$.50 Additional

Additional Soups Available Upon Request





Luncheon Buffet

Lunch buffet served with Chef's choice of seasonally appropriate vegetables, rice or potato, freshly baked rolls with butter & freshly brewed coffee, decaf & herbal teas

Two-Entrée Buffet | \$22 Per Person Three-Entrée Buffet | \$25 Per Person

Salad Bar

Crisp greens, seasoned croutons, cucumbers, cherry tomatoes, red onions, sweet shredded carrots & shredded cheddar cheese; with ranch dressing & balsamic vinaigrette

Broccoli Salad

With cheddar cheese, crisp bacon bits, cherry tomatoes & golden raisins; tossed in a sweet sherry aioli

Penne Pasta with Marinara Sauce

Entrée Selections

Select Two

Michigan Chicken

pan-seared breast of chicken with sun-dried cherries, roasted mushrooms & fresh basil in a sherry veloute sauce

Chicken Marsala

pan-seared breast of chicken with rich marsala wine cream sauce

Chicken Picatta

pan-seared breast of chicken with a white wine, lemon & caper-artichoke sauce

Apple Jack Chicken

pan-seared breast of chicken with roasted Fuji apples, brandy syrup & cinnamon cream **Pistachio Chicken | \$1 Additional** pistachio encrusted & seared breast of chicken topped with garlic cream & finished with fresh pico de gallo

Pasta Primavera Farfalle

bow-tie pasta with zucchini, yellow squash, carrots & bell peppers in a roasted garlic-parmesan cream sauce

Meat or Vegetarian Lasagna

Rosemary-Mustard Roasted Chicken

Bronzed Salmon

mango salsa, balsamic & orange reduction

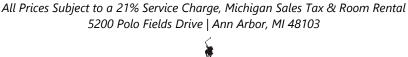
Oven Roasted Pork Loin

with apple, ginger & cherry chutney
Sliced Sirloin of Beef with Mushroom Brown Sauce

Sliced Tenderloin | \$3 Additional

with a cabernet mushroom demi-glace

Boneless Braised Short Ribs of Beef | \$2 Additional





Luncheon Buffet

Outdoor Grill | \$20

Mustard potato salad & caraway coleslaw

Grilled hamburgers & cheeseburgers

Marinated chicken sandwiches

Hot dogs

Molasses & mustard-glazed baked beans

Lettuce, tomatoes, red onions & pickles, mayonnaise, mustard, ketchup & BBQ sauce

Swiss & American cheeses

Deluxe Soup & Sandwich Buffet | \$17

Soup Du Jour

Salad Bar to Include:

Crisp greens, seasoned croutons, cucumbers, cherry tomatoes, red onions & sweet shredded carrots; served with ranch dressing & balsamic vinaigrette

Mustard potato salad & caraway coleslaw

Cold Deli Tray Selection to Include:

Hickory-smoked turkey, black forest ham, corned beef & genoa salami

Swiss & American cheeses

Fresh baked breads: white, wheat & rye

Lettuce, tomatoes, red onions, pickles, mayonnaise, mustard & ketchup



