



BANQUET MENUS

WELCOME

West Shore Golf & Country [©] Club

Thank you for considering West Shore Golf & Country Club for your upcoming event! We are delighted to assist you throughout the planning process. At West Shore, we offer an ideal setting for various events, including showers, graduations, birthday parties, and holiday gatherings. Our Club features beautiful full-service private party and event rooms that can accommodate up to 100 guests. Additionally, we provide a range of amenities to ensure an unforgettable experience.

From breathtaking water and golf course views to gourmet cuisine, our experienced service staff is dedicated to providing all the information you need to create a special event that will leave your guests in awe. Whether you're hosting a birthday party or a wedding, we are committed to delivering the finest quality food and beverage, along with impeccable service.

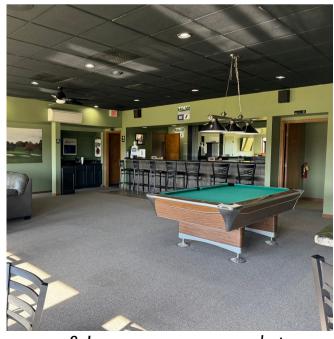
Each and every event hosted at West Shore receives personalized service with a number of complimentary amenities, including but not limited to:

- Multiple Event Spaces
- On-Site Event Manager
- On-Site Catering and Customizable Menus
- Excellent Service from Dedicated Staff
- Setup Access 2 Hours Prior to Event
- In-House Linen and Napkins
- Flatware, Glassware, and Silverware
- Wi-Fi

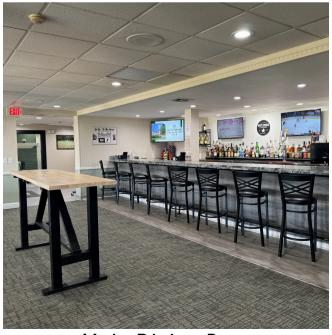
In the following pages, you will find for information about West Shore's many menu options. Feel free to contact our Event Manager at lbilicki@westshoregcc.com with any questions you many have. We look forward to working with you!



Fireplace Room accommodates up to 65 Guests



1908 Lounge accommodates up to 20 Guests



Main Dining Room accommodates up to 100 Guests

Breakfast Buffet

THE WEST SHORE

Assorted Bagels and Cream Cheese
Assorted Danish and Muffins
Apples, Oranges and Bananas
Assorted flavors of Yogurt
Coffee, Orange, Apple and Tomato Juice
\$10.95 Per Person

THE WEST SHORE DELUXE

Scrambled Eggs
Crispy Bacon
Grilled Sausage Links
American Fried Potatoes
Biscuits and Gravy
Coffee and Orange Juice
\$14.95 Per Person

THE WEST SHORE CHAMPION

Omelettes to Order American Fried Potatoes Freshly Baked Muffins Coffee and Orange Juice \$16.95 Per Person

Lunch Buffet

ASSORTED SANDWICH BUFFET

Chicken Salad on a Croissant

Sliced Breast of Turkey with Swiss Cheese roll-up in a Sun-Dried Tomato Flatbread

Roast Beef served on a Baguette with Cheddar Cheese

Baked Ham and American Cheese on a Kaiser Roll

Relish Tray

CHOICE OF ANY THREE SALADS

Fresh Fruit Salad Caesar Salad Mixed Greens Salad American Potato Salad Redskin Potato Salad Italian Pasta Salad Greek Salad Cole Slaw

\$16.95 Per Person

ADDITIONAL OPTIONS

Hot Off the Grill

Hamburgers
Hot Dogs
Chicken Breast
Homemade Potato Salad
Baked Beans
Cole Slaw
Chocolate Brownies
\$16.95 Per Person

Down Home BBQ

Slow Roasted BBQ Pulled Pork
Boneless Grilled Chicken Breast
Angus Burgers
Johnsonville Brats
Dearborn All Beef Hot Dogs
Homemade Potato Salad
Baked Beans
Cole Slaw
Chocolate Brownies
\$22.95 Per Person

Lunch Box

Your Choice of Turkey Breast or Baked Ham Served on Artisan Roll or Lawash Served with a Bag of Chips and a Chocolate Brownie \$12.95 Per Person

At the Turn

1/4 lb Dearborn All Beef Hot Dog Bag of Potato Chips \$7 Per Person Add Soda or Water \$2 Per Person

Plated Salads

Add a Cup of Soup \$3

Traverse City Salad

Crisp Chopped Romaine Lettuce topped with Blue Cheese Crumbles, Michigan Dried Cherries, Toasted Walnut Pieces and your choice of Diced Breaded or Grilled Chicken Breast. Served with Wild Raspberry Vinaigrette

\$15.50

Oriental Chicken Salad

Crispy Chicken Tender Pieces served on top of Chopped Romaine and Iceberg with Red Cabbage, Mandarin Oranges, Scallions, Chow Mein Noodles and Toasted Almonds with Oriental Vinaigrette

\$15.50

Grilled Chicken Salad

Crisp Chopped Romaine Lettuce with Multi-Grain Croutons and Shredded Parmesan Cheese tossed in Caesar Dressing and topped with juicy Grilled Diced Chicken Breast.

\$15.50

Salads are Served with Fresh Baked Rolls and Butter

Dinner Buffet

Two Entrees, Two Starches, One Vegetable: \$24
Per Person
One Entrees, Two Starches, One Vegetable: \$21
Per Person

ENTREES

Chicken Marsala
Roast Beef Au Ju
Parmesan Encrusted
Breast of Chicken
Glazed Baked Ham
Herb Encrusted Pork Loin
Stuffed Cabbage
Roast Turkey with Gravy
Swedish Meatballs
Herb Seasoned Roast Chicken
Kielbasa and Sauerkraut
Italian Sausage w/ Peppers and Onions
Chicken Piccata

STARCHES

Roasted Redskins Garlic Mashed Potatoes Penne Pasta Marinara Au Gratin Potatoes

VEGETABLES

Green Beans Almondine Chef Cut Vegetables Corn O'Brien

SALADS

Garden Salad Cole Slaw Caesar Salad

All Buffets Include Dinner Rolls and Cake Service

ADDITIONAL OPTIONS

PIG ROAST

Roasted Redskins
Baked Beans
Cole Slaw
Rolls and Butter
Chocolate Brownies and Cookies
\$19.95 Per Person

BBQ HALF CHICKEN

Baked Potato w/ Sour Cream & Butter
Corn on the Cob
Tossed Salad
Rolls and Butter
\$16.95 Per Person

12OZ PRIME NY STRIP

Baked Potato w/ Sour Cream & Butter
Caribbean Style Vegetable
Tossed Salad
Rolls and Butter
Assorted Desserts
\$32.95 Per Person

CHICKEN MARSALA

Roasted Redskins
California Blend Vegetables
Tossed Salad
Rolls and Butter
Assorted Pies and Cakes
\$19.95 Per Person

HORS D'OEUVRES

Assorted Savory Deviled Eggs
Domestic & Imported Cheese & Crackers
A Cornucopia of Vegetable Crudités
Crab Meat Stuffed Mushroom Caps
\$10 Per Person

Plated Dinner

CHICKEN MARSALA

Lightly Dusted Chicken Breasts sautéed in a Sweet Marsala Mushroom Sauce. \$20 Per Plate

CHICKEN PORTABELLA

Pan Seared Chicken Breast with Portabella Mushroom, Mozzarella Cheese and a Demi —glaze.

\$20 Per Plate

CHICKEN DIVAN

Chicken Slices and Broccoli in a Creamy Sauce with a Hint of Sherry. Topped with a Crispy Crumb Topping.

\$20 Per Plate

HERB CRUSTED PRIME RIB

Slow Roasted, Fresh Herb Encrusted Choice Prime Rib of Beef. Served with a creamy horseradish sauce.

\$33 Per Plate

ZESTY ORANGE GLAZED SALMON

Fresh Atlantic Salmon Filet Broiled and Glazed in a Zesty Orange Glaze. \$20 Per Plate

BLACKENED MAHI MAHI

Fresh Mahi Mahi Filet, Dusted with Flavorful Blackening Spices then Pan Seared to Perfection. \$20 Per Plate

MIXED GRILL

Delicious Combination of Chicken Marsala and Sirloin Steak. \$31 Per Plate

Beverages

Open Bar Packages are for 4 Hours of Service for All Guests Aged 21 and Above in Attendance. Host is Charged Per Person Regardless of the Amount Consumed. Brand Names Below are Not Guaranteed and May Be Substituted with Brands of Equal Value.

SOFT DRINK PACKAGE

Regular Coffee, Decaf Coffee, Iced Tea, Lemonade and Fountain Soda \$5 Per Person

BEER AND WINE PACKAGE

House White and Red Wine, Domestic Beer, Imported Beer, Craft Beer, and

Draft Beer
\$20 Per Person

CALL BAR PACKAGE

Includes Beer and Wine package, plus all well liquors. \$26 Per Person

PREMIUM BAR PACKAGE

Includes Beer and Wine Package, Call Bar Package plus: Absolut Vodka, Tito's Vodka, Seagram's Dry Gin, Tanqueray Gin, Evan Williams, Jim Beam, Crown Royal, Jack Daniel's, Captain Morgan, Bacardi White Rum, Malibu, Kahlua, plus more! \$32 Per Person

BOTTOMLESS MIMOSAS

\$10 Per Person

BLOODY MARY BAR

Includes Well Vodka, Zing Zang Bloody Mary Mix and Assortment of
Garnishes
\$12 Per Person