

# *Owosso Country Club*

## *Banquet Menu*

### **Breakfast and Luncheon Buffets**

<b>Breakfast Break</b> Orange juice, coffee and tea with choice of pastries.	<b>\$3.95 pp</b>
<b>Continental Breakfast</b> Assorted Juices, coffee and tea with assorted pastries and seasonal fresh fruit bowl.	<b>\$5.95pp</b>
<b>Breakfast Buffet</b> Assorted juices, coffee and tea with assorted pastries, seasonal fresh fruit bowl, scrambled eggs, choice of breakfast meat(bacon, sausage, or ham) and hash browns.	<b>\$8.95pp</b>
<b>Deluxe Breakfast Buffet</b> Everything included in the breakfast buffet plus French toast and an omelet station.	<b>\$12.95pp</b>
<b>Soup Du Jour and Salad Bar</b> Your choice of the chef's homemade soup accompanied by your choice of a house salad, Caesar salad, or southwest salad. Served with warm rolls.	<b>\$8.95pp</b>
<b>Deli Bar Buffet</b> Smoked turkey, ham, and roast beef, assorted cheeses, fresh breads, condiment tray, signature house chips, and your choice of soup and salad.	<b>\$9.95pp</b>
<b>Pasta Buffet</b> Baked pasta uncensored with grilled chicken, penne pasta, and a garlic cream sauce, baked marinara and penne pasta with mozzarella cheese, garlic toast, and your choice of house or Caesar salad.	<b>\$9.95pp</b>
<b>BBQ Buffet</b> Char grilled burgers and hotdogs, served with buns, condiments, assorted cheeses, signature house chips, choice of: coleslaw, house, pasta, or potato salad.	<b>\$8.95pp</b>
<b>Deluxe BBQ Buffet</b> Char grilled burgers, hotdogs or brats, and grilled boneless chicken breasts, buns, Condiments, assorted cheeses, signature house chips, choice of two salads: (coleslaw, house, pasta, or potato salad, or fresh fruit).	<b>\$10.95pp</b>

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### **Plated Luncheon(before 4pm)**

<b>House Salad</b>	<b>\$6.95pp</b>
A blend of lettuce topped with tomato, English cucumber, red onion, a blend of cheese and signature house croutons. Served with choice of dressing and warm rolls.	
<b>New Orleans Caesar</b>	<b>\$8.95pp</b>
Fresh crisp romaine, parmesan cheese, signature house croutons, sliced red grapes, and lightly blackened chicken tossed in a traditional Caesar dressing. Served with warm rolls.	
<b>Oriental Chicken Salad</b>	<b>\$9.95pp</b>
Fresh mixed greens topped with red peppers, mandarin oranges, water chestnuts, pea pods, grilled chicken, and crispy egg roll strips drizzled with a toasted sesame seed dressing. Served with warm rolls.	
<b>Michigan Harvest Salad</b>	<b>\$8.95pp</b>
Fresh mixed greens, dried Michigan cherries, mandarin oranges, strawberries, roasted almond slices and pecans drizzled with a raspberry vinaigrette. Served with warm rolls.	
<b>Occ Boxed Lunch</b>	<b>\$6.95pp</b>
Your choice of half a deli wrap(smoked turkey, ham, roast beef), a bag of signature chips, fresh apple or banana, fudge brownie, and condiments.	
<b>Southwestern Wrap</b>	<b>\$7.95pp</b>
Half wrap full of lightly spiced chicken breast, bacon, blended cheese, tomato, crisp lettuce and house southwest sauce. Served with signature house chips.	
<b>Chicken Salad Fruit Plate</b>	<b>\$8.95pp</b>
Cubed chicken with fresh grapes, apples and pecans garnished with fresh fruit, and served with warm rolls.	
<b>Tequila Lime Tilapia</b>	<b>\$9.95pp</b>
Sauteed tilapia fillet drizzled with honey, tequila, lime sauce. Served with wild rice, fresh vegetables, and warm rolls.	
<b>Petite House Cut Steak</b>	<b>\$10.95pp</b>
A four ounce coullate cut steak char-grilled and topped with a red wine reduction. Served with choice of potato, fresh vegetables, and warm rolls.	

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### **Appetizers (per person)**

<b>Shrimp Cocktail</b> Chilled shrimp served with fresh lemon wedge and cocktail sauce.	<b>\$3.95 pp</b>
<b>Cheese and Crackers</b> Cubed cheddar, swiss, pepperjack, and provolone cheeses served with an assortment of gourmet crackers.	<b>\$2.95pp</b>
<b>Fresh Fruit Display</b> A lavish display of fresh seasonal fruits.	<b>\$3.50pp</b>
<b>Sushi Rolls</b> Vegetable or smoked salmon with cream cheese and cucumber with seasoned sticky rice rolled in a sheet of seaweed.	<b>\$3.95pp</b>
<b>Tomato Basil Brushetta</b> Sliced French bread topped with diced fresh tomato, basil, olive oil, balsamic vinegar, and mozzarella cheese.	<b>\$2.95pp</b>
<b>Chicken Quesadillas</b> Seasoned shredded chicken, sliced peppers, onion, and blended cheese. Stuffed in a tortilla shell seared golden brown, and served with sour cream and salsa.	<b>\$2.95pp</b>
<b>Calamari Rings</b> Breaded rings of calamari fried to a golden brown. Served with marinara sauce for dipping.	<b>\$3.50pp</b>
<b>Vegetable Pizza</b> Fresh baked croissant crust with ranch seasoned cream cheese, fresh broccoli, carrots, and black olives.	<b>\$2.95pp</b>
<b>Vegetable Crudite</b> Fresh cut carrots, celery, broccoli, cauliflower, peppers, and English cucumbers, served with ranch dip.	<b>\$2.95pp</b>
<b>Crispy Cheese Ravioli</b> A blend of cheese lightly breaded and deep fried to a golden brown, served with marinara sauce for dipping.	<b>\$3.95pp</b>
<b>Assorted Canapes</b> Fresh baked French bread garnished with flavored cream cheese and vegetables.	<b>\$3.50pp</b>

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## *Banquet Menu*

### **Appetizers(per piece)**

#### **Chicken Drumettes**

Large chicken drumettes deep fried golden brown and served Cajun, BBQ, hot, or plain. Assorted sauces available for dipping.

**\$30/25 pieces**

#### **Meatballs**

All beef Italian style meatballs tossed in your choice of BBQ sauce or Swedish cream sauce.

**\$75/100 pieces**

#### **Parmesan Crisps**

Baguette slices spread with a scallion and parmesan cheese topping and baked until golden brown.

**\$25/ 50 pieces**

#### **Spanikopita**

Traditional Greek triangles of flaky phyllo stuffed with spinach, egg, and feta cheese.

**\$40/ 25 pieces**

#### **Mini Chicken Cordon Blue**

Breaded chicken bites stuffed with ham and Swiss cheese fried to golden brown perfection.

**\$65/ 25 pieces**

#### **Seafood Stuffed Mushrooms**

Mushroom caps stuffed with a blend of shrimp, crab, and salmon topped With mozzarella cheese and baked until golden brown.

**\$40/ 25 pieces**

#### **Beef or Chicken Sate**

Four inch skewers of tender beef or chicken marinated and sautéed with sesame oil and drizzled with a teriyaki glaze.

**\$50/ 25 pieces**

#### **Mini Seafood Cakes**

A sautéed blend of shrimp, crab, salmon, a caramelized mix of sweet peppers, red onion, garlic and spices drizzled with a red pepper cream.

**\$55/ 25 pieces**

#### **Oriental Eggrolls**

Chopped oriental vegetables in a hand wrapped egg roll sheet fried golden brown and served with a plum dipping sauce.

**\$30/ 25 pieces**

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### Plated Dinner

#### Includes:

**Your choice of wild rice or potato  
Vegetable, salad and warm rolls**

#### **Chicken Options**

**Baked Chicken** **\$14.95**

Bone in white and dark meat chicken seasoned and baked to perfection.

**Sauteed Chicken Breast** **\$16.95**

A marinated boneless chicken breast, sautéed and drizzled with your choice of herb garlic cream, Michigan cherry sauce, or a wild mushroom marsala wine sauce.

**Chicken Oscar** **\$17.95**

A marinated boneless chicken breast char-grilled and topped with a blend of seafood and fresh asparagus then drizzled with a hollandaise sauce.

**Sage Butter Chicken** **\$17.95**

A marinated boneless breast of chicken breaded, stuffed with spinach, wild rice, onion, and a blend of cheese then drizzled with a zesty lemon sage cream sauce.

#### **Seafood Options**

**Sauteed Tilapia** **\$15.95**

Lightly sauteed tilapia fillets with your choice of tequila, lime and honey sauce or Cajun style with a spicy Creole sauce.

**Whitefish Parmesan** **\$16.95**

Fresh great lakes whitefish fillet baked with a creamy parmesan crust.

**Sesame Seared Salmon** **\$17.95**

Fresh salmon fillet encrusted with sesame seeds and seared golden in a toasted sesame oil before being drizzled with a teriyaki soy glaze.

**Seafood Stuffed Shrimp** **\$18.95**

Large tiger shrimp stuffed with a blend of seafood and house seasonings broiled and finished with a drizzle of red pepper and lobster cream sauce.

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## *Banquet Menu*

### Plated Dinner

#### Includes:

Your choice of wild rice or potato  
Vegetable, salad, and warm rolls

#### Beef Options

<b>House Cut Coullatte</b>	<b>\$16.95</b>
An eight ounce cut of prime beef, char-grilled and glazed with a red wine reduction.	
<b>New York Strip</b>	<b>\$21.95</b>
A twelve ounce char-grilled strip loin steak topped with a wild mushroom and cognac cream sauce.	
<b>Ribeye</b>	<b>\$18.95</b>
A twelve ounce cut ribeye steak char-grilled and drizzled with a bourbon and peppercorn sauce.	
<b>Prime Rib</b>	<b>\$22.95</b>
House seasoned and slow roasted prime beef served with natural au jus.	
<b>Tenderloin Medallions</b>	<b>\$26.95</b>
Two tender cut beef medallions seared then drizzled with a roasted red pepper cream sauce.	

#### Pork Options

<b>Glazed Ham</b>	<b>\$14.95</b>
Buffet style ham lightly smoked before baked and sliced. Finished by a drizzle of brown sugar and molasses glaze.	
<b>Pork Medallions</b>	<b>\$16.95</b>
Marinated pork loin slow roasted and topped with apple butter and a house made Bordelaise sauce.	

#### Vegetarian

<b>Pasta Prima</b>	<b>\$16.95</b>
Fresh pasta tossed with a medley of fresh seasonal vegetables then tossed in choice of marinara or garlic cream sauce.	

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## *Banquet Menu*

### Buffet Dinner

#### Includes:

Your choice of wild rice or potato  
Vegetable, salad and warm rolls

#### **One Option \$18.50**

##### **Sauteed Chicken Breast**

Marinated chicken breasts, sautéed and topped with herb garlic cream sauce, Michigan cherry sauce, or Marsala sauce.

##### **Baked Chicken**

Bone in white and dark meat seasoned and baked to perfection.

##### **Glazed Ham**

Buffet style ham baked, sliced, and drizzled with a brown sugar and molasses glaze.

##### **Pork Medallions**

Marinated pork loin roasted and topped with apple butter and bordelaise sauce.

##### **Roast Beef**

Seasoned and slow roasted beef, carved and served with a light beef gravy.

#### **Two Options \$20.95**

##### **Whitefish Parm**

Fresh Great Lake whitefish fillet baked with a creamy parmesan crust.

##### **Sesame Seared Salmon**

Fresh salmon encrusted with sesame seeds, seared with a toasted sesame oil and drizzled with a teriyaki soy glaze.

##### **Sauteed Tilapia**

Lightly sautéed tilapia fillet drizzled with tequila, lime, and honey glaze or Cajun Creole.

##### **Whitefish Bonne Femme**

Broiled Great Lakes whitefish fillet topped with a faux seafood soufflé.

##### **Prime Rib (+3.00)**

Seasoned and slow roasted prime beef served with a natural au jus and creamy horseradish.

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### Platted Dinner – Combo Options

**Includes:**

**Your choice of wild rice or potato  
Vegetable, salad and warm rolls**

**Great Outdoors** **\$22.95**  
Marinated chicken breast with Michigan cherry sauce paired with seared Salmon fillet and a dill cream sauce.

**House Cut and Salmon** **\$22.95**  
Coullete cut steak accompanied by a caramelized salmon fillet.

**Heartland Grill** **\$22.95**  
Coullete cut steak along with a marinated chicken breast served with beef bordelaise and piccata sauce.

**Royal Grill** **\$22.95**  
Coullete cut steak paired with tiger shrimp char-grilled and drizzled with a roasted red pepper cream sauce.

**Twin Tornadoes** **\$26.95**  
Medallions of filet mignon char-grilled and topped with two cakes of a blend of seafood and a roasted red pepper cream sauce.

### **Create Your Own Combo Plate**

Choose any two options off the regular platted dinner menu.  
Take the average of those two options and add \$1.00.  
This would be the price of your combo plate.

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### Desserts

<b>Ice Cream</b>	<b>\$1.95</b>
Vanilla or chocolate ice cream topped with your choice of raspberry sauce, chocolate, or caramel and whipped topping.	
<b>Ice Cream Crepe</b>	<b>\$2.95</b>
A delicate crepe wrapped around vanilla ice cream, topped with mixed berries, a drizzle of chocolate sauce and whipped cream.	
<b>Chocolate Brownie</b>	<b>\$1.95</b>
Thick chocolate brownie topped with whipped cream before drizzled with raspberry and chocolate sauces.	
<b>Slice of Pie</b>	<b>\$2.95</b>
Choose between lemon meringue, key lime, coconut cream, banana cream, Oreo, apple, cherry, mixed berry, or peanut butter chocolate.	
<b>Cheesecake</b>	<b>\$2.95</b>
A slice of NY style cheesecake with strawberries or turtle toppings.	
<b>Crème Brule</b>	<b>\$3.95</b>
Traditional rich, creamy custard with fresh vanilla beans, orange liquor, and a caramelized sugar top.	
<b>Chocolate Mousse</b>	<b>\$2.95</b>
Thick dark chocolate folded with cream whipped and garnished with whipped topping and a drizzle of chocolate syrup.	