

# *Grosse Pointe Yacht Club Catering Menus*



*There is simply nothing like it.  
A Yacht Club with a view overlooking  
Lake St. Clair like no other.*

*A Yacht Club so attentive to every detail that it has been chosen  
as one of America's "Clubs of Excellence"  
and recognized by "Platinum Club of America".*

*The place for your perfect party.*

*Contact our Catering & Events Department*

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### **\*Breakfast Buffets**

#### **Early Bird**

(Minimum of 10 people)

Orange Juice

Assorted Bagels, Danish and Muffins

Cream Cheese, Preserves and Butter

Coffee and Herbal Teas

\$6.50 per person

#### **Continental Breakfast**

(Minimum of 10 people)

Orange and Cranberry Juice

Assorted Bagels, Danish and Muffins

Cream Cheese, Preserves and Butter

Bowl of Fresh Cut Fruit

Coffee and Herbal Teas

\$12 per person

#### **Hot Mini Breakfast Buffet**

(Minimum 25 people)

Orange, Cranberry, and Grapefruit Juice

Assorted Bagels, Danish and Muffins

Cream Cheese, Preserves and Butter

Fresh Cut Fruit Display

Cheddar Cheese Egg Strata

Apple Wood Smoked Bacon

Sausage Links

Home Fries

Coffee and Herbal Teas

\$18 per person

#### **The Big Breakfast Buffet**

(Minimum 25 people)

Orange, Cranberry, and Grapefruit Juice

Assorted Bagels, Danish, and Muffins

Cream Cheese, Preserves and Butter

Fresh Cut Fruit Display

Farm Fresh Scrambled Eggs

Cinnamon French Toast, Maple Syrup

Apple Wood Smoked Bacon

Sausage Links

Home Fries

Coffee and Herbal Teas

\$21 per person

#### **Brunch Buffet**

(Minimum of 50 people)

Orange, Apple, Cranberry, and Grapefruit Juice

~

Assorted Breakfast Pastries

Fresh Cut Fruit Display

House Salad

~

Choice of (1)

Au Gratin Potatoes

Hash Browns

Home Fries

~

Choice of (1)

Buttermilk Pancakes

Cheese Blintzes

Cinnamon Swirl French Toast

~

Choice of (1)

*(Supplement - Additional \$5 per person)*

Eggs Benedict

Egg and Omelet Station *(Attendant Fee to apply)*

Farm Fresh Scrambled Eggs

Quiche *(Lorraine, Greek, or Broccoli/Cheddar)*

~

Choice of (2)

Apple Wood Smoked Bacon

Canadian Bacon

Turkey Bacon

Sausage Links or Patties

Honey & Brown Sugar Glazed Ham

~

Choice of (1)

Chicken Grand Traverse

Chicken Marsala

Chicken Piccata

~

Choice of (1)

Atlantic Salmon with Dijon-Cucumber Aioli

Broiled Great Lakes Whitefish

Crispy Baked Cod

~

Chef's Choice Vegetable

~

Coffee & Tea Service

\$32 per person

### **\*Plated Breakfast Entrees**

*All Plated Breakfast Entrees served with Orange Juice, Fruit Cup, Baskets of Danish & Mini Muffins, Coffee & Tea Service*

#### **The Tea Dock Plated Breakfast**

Texas Style French Toast  
Powdered Sugar and Maple Syrup  
Home Fries  
*Choice of Apple Wood Smoked Bacon, Turkey Bacon, Sausage Links or Patties*  
\$15 per person

#### **The Hickory Dock Plated Breakfast**

Fluffy Scrambled Eggs  
Home Fries and Toast  
*Choice of Apple Wood Smoked Bacon, Turkey Bacon, Sausage Links or Patties*  
\$16 per person

#### **The Moby Dock Plated Breakfast**

(Maximum of 50 people)  
Traditional Eggs Benedict  
Home Fries and Toast  
*Choice of Apple Wood Smoked Bacon, Turkey Bacon, Sausage Links or Patties*  
\$18 per person

### **Tea Service**

#### **Afternoon English Tea Service**

(Minimum 30 people)  
GPYC House Salad  
Assorted Gourmet Tea Sandwiches  
*(Choice of 4: Chicken Salad, Cucumber, Egg Salad, Ham & Sharp Cheddar, Watercress, Smoked Salmon, Tomato, Turkey w/Mandarin Oranges)*  
Fresh Baked Scones  
Assorted Mini Pastries  
English and Herbal Teas  
\$26 per person

Tea Sandwiches may be ordered by the piece - Minimum of 24 pieces  
\$3.25 per piece

### **Snacks**

8 oz. Bowl of Potato Chips, Pretzels, Bar Snack Mix, or Goldfish  
\$4 per bowl

15 oz. Bowl of Dry Roasted Peanuts  
\$18 per bowl

15 oz. Bowl of Deluxe Mixed Nuts  
\$30 per bowl

Popcorn Machine  
(Minimum of 20 people)  
\$3 per person

Assorted Fresh Baked Cookies  
\$24 per dozen

Fresh Baked Brownies  
\$30 per dozen

GPYC Cinnamon Rolls or Scones  
\$36 per dozen

### **Salad Bowls**

House Salad Bowl  
(Choice of two dressings)  
\$4.25 per person

Caesar Salad or Greek Salad Bowl  
\$4.50 per person

### **Sandwich Platters**

Italian Submarine Sandwich Platter  
(Minimum of 10 people)  
\$12 per person  
Served with Potato Chips and Pickle Spears

Wrap Sandwich Platter  
(Minimum of 10 people)  
\$12 per person  
Choice of Ham & Cheese, Turkey & Swiss, BLT, Roast Beef & Cheddar, Chicken Salad, Tuna Salad, or Vegetarian  
Served with Potato Chips and Pickle Spears

**\*Lunch/Dinner Buffets**

**Hot Sandwich Buffet**

(Minimum of 20 people)

- Tomato Bisque
- Turkey Club on Sour Dough Bread
- Ham & Swiss on Rye Bread
- French Fries
- Fresh Baked Cookies and Brownies
- Coffee and Tea Service
- Lunch Buffet \$20 per person
- Dinner Buffet \$24 per person

**Spinnaker Deli Buffet**

(Minimum of 10 people)

- Soup du Jour
- House Salad  
*Ranch, House, & Raspberry Vinaigrette*
- Fresh Cut Fruit Display
- Pasta Salad and Redskin Potato Salad
- Assorted Deli Meats and Cheeses
- Lettuce, Tomato, Pickles, Olives, Onions and Hot Peppers
- Assorted Breads and Rolls
- Potato Chips and Condiments
- Fresh Baked Cookies and Brownies
- Coffee and Tea Service
- Lunch Buffet \$22 per person
- Dinner Buffet \$26 per person

**St. Clair Buffet**

(Minimum of 10 people)

- Soup du Jour
- House Salad  
*Ranch, House, & Raspberry Vinaigrette*
- Fresh Cut Fruit Display
- Chicken, Tuna, and Shrimp Salad
- Lettuce, Tomato, Pickles, Olives, Onions, and Hot Peppers
- Assorted Breads and Rolls,
- Potato Chips and Condiments
- Fresh Baked Cookies and Brownies
- Coffee and Tea Service
- Lunch Buffet \$22 per person
- Dinner Buffet \$26 per person

**Pasta Buffet**

(Minimum of 30 people)

- Caesar Salad
- Fresh Cut Fruit Display
- Fresh Baked Italian Breads
- Penne & Spaghetti Pastas
- Meat, Marinara, & Alfredo Sauce
- Fresh Baked Cookies and Brownies
- Coffee and Tea Service
- Lunch Buffet \$20 per person
- Dinner Buffet \$24 per person

**Mini Barbeque Buffet**

(Minimum of 30 people)

- Cole Slaw and Potato Salad
- Kettle Cooked Baked Beans
- Corn on the Cob (*seasonal*)
- Hamburgers, Cheeseburgers, All-Beef Hot Dogs and Italian Sausage
- Assorted Buns and Condiments
- Fresh Baked Cookies and Brownies
- Coffee and Tea Service
- Lunch Buffet \$24 per person
- Dinner Buffet \$28 per person

**Mini Lunch/Dinner Buffet**

(Minimum of 30 people)

- House Salad  
*Ranch, House & Raspberry Vinaigrette* or Caesar Salad
- Fresh Baked Rolls, Butter
- Grilled Citrus Marinated Chicken Breast
- Sun-Dried Tomato & Basil Compound Butter*
- Penne with Tomatoes, Basil, & Parmesan
- Herb Roasted Red Skin Potatoes
- Fresh Vegetable du Jour
- Fresh Baked Cookies and Brownies
- Coffee and Tea Service
- Lunch Buffet \$24 per person
- Dinner Buffet \$28 per person

*Lunch/Dinner Buffets Continue on Next Page*

### **Barbeque Buffet**

(Minimum of 30 people)

~Choice of (3) salads~

Additional choices \$2 each

American Potato Salad

Broccoli & Mushroom Salad

Caesar Salad

Creamy Cole Slaw

Fruit Salad

Greek Pasta Salad

Greek Salad

House Salad

*Ranch, House & Raspberry Vinaigrette*

Mixed Bean & Grain Salad

Pickled Cucumber Salad

Red Skin Potato Salad

Tomato, Mozzarella, and Red Onion Salad

Vegetable Salad

~

On the Hot Buffet

Hamburgers, Cheeseburgers,  
and All Beef Hot Dogs

Assorted Buns and Condiments

Kettle Cooked Baked Beans

Corn on the Cob *(seasonal)*

Baked Potatoes with Assorted Toppings

~

~Choice of (2) entrees~

Additional Choices \$6 each

12-Hour Braised Pulled Pork Butt

Apple-Rosemary Brined Pork Chops

Barbequed Chicken

Barbequed St. Louis Ribs

Bronzed or Blackened Salmon

Grilled Bratwurst with Onions

Grilled Chicken Breast

Grilled Italian Sausage

*with Peppers & Onions in Marinara*

Smoked Brisket of Beef

~

Make your own Strawberry Shortcakes,

Sliced Watermelon, Cookies and Brownies

Coffee & Tea Service

~

\$36 per person

### **Luncheon/Dinner Buffet**

(Minimum 50 people)

House Salad

*Ranch, House & Raspberry Vinaigrette*

Caesar Salad

Fresh Baked Rolls, Butter

~

~Choice of (2) entrees ~

Additional Choices \$6 each

Chicken Grand Traverse

*Dried Traverse City Cherries, Wild Mushrooms,  
Mandarin Oranges, and Sauce Supreme*

Chicken Marsala - *Mushroom Marsala Sauce*

Chicken Piccata - *Artichokes, Capers in a Lemon  
Wine Sauce*

Grilled Apple Chicken

*with Cinnamon Stewed Apples*

Grilled Salmon *with Lemon Caper Sauce*

Broiled Salmon *with Dijon Cucumber*

*Mayonnaise and Cucumber Capellini*

Rosemary Roasted Pork Loin

*with Roasted Apple Jus Lie*

Roasted Sliced Top Round of Beef

*"Pot Roast Style" with Pearl Onions,  
Oblique Carrots, Celery, & Potato Hay*

Beef Stroganoff over Egg Noodles

Penne or Angel Hair Pasta

*with Alfredo or Marinara Sauce*

~

~Choice of (2) side items~

Additional Choices \$2 each

Au Gratin Potatoes

Buttermilk Whipped Potatoes

Herb Roasted Red Skin Potatoes

Mashed Red Skin Potatoes

Rice Pilaf

Broccoli with Bacon & Pearl Onions

Green Beans with Toasted Almonds

Italian Vegetable Medley

~

Fresh Baked Cookies and Brownies

Coffee & Tea Service

~

Lunch Buffet \$26 per person

Dinner Buffet \$30 per person

### **Boxed Lunch**

*Choice of Sandwich*

*Served on Fresh Baked Bread*

*or Wrap with Lettuce and Tomato*

Ham and Cheese

Turkey and Swiss

Roast Beef and Cheddar

Chicken Salad

Tuna Salad

Vegetarian

~

Individual Bag of Potato Chips

Whole Fresh Fruit

Chocolate Chip Cookie

\$12 per person

### **\*Plated Lunch Salads**

*All Plated Lunch Salads to be served with Fresh Baked Rolls, Mini Muffins, and Coffee & Tea Service*

#### **Classic Caesar Salad...\$17 per person**

Romaine, Parmesan Reggiano, Croutons,

House-made Caesar Dressing

With Grilled Chicken...\$19 per person

With Grilled Salmon...\$20 per person

#### **Fruit Plate...\$17 per person**

With Chicken or Tuna Salad...

\$19 per person

#### **Grilled Mediterranean Salad...**

**\$18 per person**

Grilled Romaine, Hummus, Chickpeas,

Dried Tomato, Kalamata Olives, Feta

Cheese, Artichokes, Balsamic Dressing

With Grilled Chicken...\$20 per person

#### **Harvest Salad...\$18 per person**

Romaine, Grapes, Mandarin Oranges,

Fresh Raspberries, Candied Walnuts,

Bleu Cheese Crumbles,

Raspberry Vinaigrette

With Grilled Chicken...\$20 per person

#### **Mandarin Oriental Salad...\$18 per person**

Tossed Greens with Snow Peas, Red

Peppers, Water Chestnuts, Crispy Wonton

Strips, Sweet Soy Sesame Dressing

With Grilled Chicken...\$20 per person

With Grilled Salmon...\$21 per person

#### **Cobb Salad...\$19 per person**

Romaine, Smoked Turkey, Bacon, Diced

Avocado, Hard Cooked Egg, Tomato, Green

Onion, Bleu Cheese Crumbles, Cheddar

Cheese, Table Set Mustard Herb Vinaigrette

and Ranch Dressing

#### **Maurice Salad...\$19 per person**

Ham, Turkey, Swiss & Cheddar Cheeses,

Cucumbers, Egg, Tomatoes, Olives,

Maurice Dressing

#### **Miami Tropical Salad...\$19 per person**

Romaine, Strawberries, Raspberries,

Pineapple, Cucumbers, Mango-ginger

stilton cheese, Toasted Coconut,

Creamy Coconut dressing

With Grilled Chicken...\$21 per person

#### **Traverse City Salad...\$18 per person**

Butter Lettuce with Walnuts, Dried

Cherries, Apples, Herb Vinaigrette

With Grilled Chicken...\$20 per person

### **\*Plated Lunch Entrees**

*All Plated Lunch Entrees to be served with a Choice of House Salad, Petite Caesar, or Cup of Soup du jour Choice of (1) Starch and (1) Vegetable Fresh Baked Rolls, Mini Muffins Coffee and Tea Service*

#### **Quiche with Fresh Cut Fruit**

Lorraine: *Sautéed Onion, Bacon, & Swiss Cheese*

Broccoli & Cheddar  
Wild Mushroom & Swiss  
\$20 per person

#### **Breaded Chicken Siciliano**

Ammogio Sauce, Lemon  
\$24 per person

#### **Chicken Grand Traverse**

Sautéed Breast of Chicken with Dried Traverse City Cherries, Wild Mushrooms, Mandarin Oranges, Sauce Supreme  
\$24 per person

#### **Chicken Piccata**

Artichokes, Capers in a Lemon Wine Sauce  
\$24 per person

#### **Chicken Pot Pie**

A GPYC classic...Roasted Chicken in Veloute with Roasted Pearl Onions, Roasted Potatoes, Carrots, Celery, & Peas Baked under a flaky pastry crust  
\$24 person

#### **Citrus Marinated**

#### **Grilled Breast of Chicken**

Sun-Dried Tomato & Basil Compound Butter  
\$24 per person

#### **Sautéed Chicken Marsala**

Mushroom Marsala Sauce  
\$24 per person

#### **Tuscan Chicken**

Breast of Chicken topped with Arugula, Tomatoes, Capers, Olives, Garlic Sauce  
\$24 per person

#### **Grilled Apple Chicken**

Cinnamon Stewed Apples  
\$24 per person

#### **Broiled Lake Superior Whitefish**

*(subject to availability in the winter months)*  
Toasted Almonds and Maître d Hotel Butter  
\$25 per person

#### **Grilled Salmon**

Lemon Caper Beurre Monté  
\$26 per person

#### **Grilled Shrimp Risotto**

Oven Dried Tomatoes, Garlic, Fresh Basil, Creamy Risotto  
\$27 per person

#### **6 oz. Crab Cake**

Asian Slaw, Roasted Red Pepper Aioli  
\$38 per person

#### **Grilled 4 oz. Filet Mignon**

*Cabernet-Peppercorn Jus Lie*  
\$40 per person

#### **Grilled Vegetable Plate**

Zucchini, Squash, Asparagus, Tomato, Peppers, Red Onion, & Mushrooms  
Penne Pasta, Pesto Sauce  
\$22 per person

#### **Vegetarian Lasagna Roulades**

(Minimum of 5 people)  
Alfredo Sauce and Fresh Vegetable Julienne  
\$22 per person



**\*Hors d'oeuvres - Standard Selections**

**\$2.50 per piece**

**Minimum order of 24 pieces  
of one selected item**

**Cold Selections**

Curried Chicken Salad Profiterole  
Eggplant Capanata Tartlet  
Goat Cheese and Chive Profiterole  
Italian Antipasti Roll Up  
Lavash Bread Vegetable Roll up  
Fresh Mozzarella wrapped in Parma Ham  
Parma Ham wrapped Honey Dew Melon  
Rice Paper wrapped Vegetables, Wasabi Aioli  
Roasted Beef Roll with Horseradish Mousse  
Smoked Salmon Canapé  
Stuffed Cherry Tomatoes *with Boursin Cheese*  
Tomato Basil Bruschetta

**Hot Selections**

Bacon Wrapped Water Chestnuts  
Baked Brie in Puff Pastry  
Breast of Chicken Tempura, Dipping Sauces  
Carolina Pork Barbeque in Phyllo Cups  
Quesadilla Cornucopias  
Coconut Chicken Strips  
*with Cool Cucumber Sauce or Sweet & Spicy Chili Sauce*  
Grilled Asparagus en Croûte  
*with Country Mustard Sauce*  
House-Made Italian Sausage en Croûte  
Macaroni & Cheese Bites  
Meatballs *Marinara, Swedish, Sweet & Sour, BBQ*  
Mini Reubens  
Oriental Spring Rolls  
Petite Chicken & Pineapple Kabobs  
*with Sweet & Sour Sauce*  
Petite Quiche Lorraine  
Sesame Chicken Strips  
Stuffed Mushrooms with Creamed Spinach  
Thai Chicken Satay with Peanut Sauce  
Tomato and Mozzarella Bruschetta

**\*Hors d'oeuvres - Premium Selections**

**\$3.25 per piece**

**Minimum order of 24 pieces  
of one selected item**

**Cold Selections**

Artichoke, Horseradish Cheddar,  
& Roasted Tomato Canapé  
Bleu Cheese Mousse  
*with Candied Walnut & Grape Canapé*  
California Roll Sushi  
Carpaccio of Beef on French Bread Croutons  
Ceviche Verrines  
Chilled Grilled Shrimp Shooter, Pico de Gallo  
Jumbo Shrimp Cocktail  
Maryland Crab Salad Bouchee with Avocado  
Petite Beef Tenderloin Croissants  
*with Horseradish Cream & Roma Tomato*  
Seared Rare Ahi Tuna on Tortillas  
Small Roasted Vegetable Kabob  
*with Extra Virgin Olive Oil*  
Mini Fruit Kabobs  
Salmon Mousse Canapé  
*with Crème Fraiche, Caviar & Chive*  
Smoked Whitefish Mousse Cucumber Canapé  
Spicy Tuna Roll Sushi  
Whipped Brie Canapé, Grape & Spiced Cashew

**Hot Selections**

Arancini-Italian Risotto Croquettes, Marinara  
Bacon Wrapped Barbequed Lobster  
Bacon Wrapped Sea Scallops *Mango BBQ Sauce*  
Baked Brie and Pear in Puff Pastry  
Chicken and Waffles  
Coconut-Fried Shrimp  
Jumbo Lump Maryland Crab Cakes  
Mushrooms Stuffed with Deviled Crab  
Spanakopita  
Petite Beef or Chicken Wellington  
Single-Bone Spare Ribs  
Tempura Dipped Shrimp, *Asian Dipping Sauce*

### **\*Reception Displays**

#### **Fresh Market Cruudités Display**

Served with Chefs Selection of Dips

\$3.25 per person

#### **Domestic Cheese Display**

Assorted Selection of Cheeses

Garnished with Fresh Fruit

\$6.25 per person

#### **Fresh Fruit Display**

##### **with Rebecca Dipping Sauces**

\$6.25 per person

With Hot Chocolate Fondue dip

Additional \$2 per person

#### **Baked Brie Wheel en Crouete**

With Fresh Fruits

Sliced French Baguettes

\$90 per display - Serves 30 people

#### **Middle Eastern Display**

Hummus, Baba Ghanoush,

Tabbouleh Salad, Warmed Pita Bread,

Diced Cucumber, Tomato, Feta Cheese

\$125 per display - Serves 25 people

#### **Carpaccio of Beef Display**

Thinly Sliced Beef, Capers,

Minced Onions, Parmesan Reggiano,

Cracked Blacked Pepper, EVOO,

Parmesan Toasted Baguette

\$150 per display - Serves 25 people

#### **Spanish Tapas Sampler Platter**

Assorted Marinated Olives, Serrano Ham,

Drunken Goat Cheese, Manchego Cheese,

Chicken Croquettes, Rustic Bread, Olive Oil

\$155 per display - Serves 25 people

#### **Sesame Seared Tuna Platter**

Wasabi, Pickled Ginger, Togarashi,

Lemon Vinaigrette, Yuzu Sauce

\$155 per display - Serves 30-40 people

#### **Smoked Atlantic Salmon Display**

Served with Capers, Onion,

Chopped Egg, Horseradish Sauce,

Baquette Croustades and Lavash

\$155 per display - Serves 30-40 people

### **\*Food Stations**

3 Station Package - \$36 per person  
4 Station Package - \$40 per person  
Individual Food Station - \$19 per person  
(Minimum of 50 people)  
*Chef Attendant Fee - \$125 per chef*

#### **Carving Station**

~Choice of (1)~  
Brown Sugar and Honey Glazed Ham  
Herb and Pepper Crusted  
*Top Sirloin of Beef*  
Roasted Breast of Tom Turkey  
Served with Fresh Baked Rolls  
and Condiments  
*Chef Attendant Required*

#### **Greektown Station**

Greek Salad  
Warm Pita Bread  
Chicken Shwarma  
Lamb Gyros  
Spanakopita  
Feta Cheese  
Tzatziki Sauce  
Lettuce, Tomato and Onion  
Greek Style Roasted Vegetables  
*No Chef Attendant Required*

#### **Grill Station**

Mini Grilled Reuben, Three-Cheese,  
Tomato, Mozzarella & Pesto,  
and Bacon & Ham Sandwiches  
Hand-Cut French Fries  
Appropriate Condiments  
*Chef Attendant Required*

#### **Italian Pasta Bar**

Penne Pasta & Cheese Tortellini  
Marinara, Meat & Alfredo Sauce  
Grilled Chicken Breast  
Fresh Vegetable Medley  
Garlic Bread  
Assorted Condiments  
*No Chef Attendant Required*

#### **Macaroni & Cheese Station**

Cavatappi Pasta and GPYC Creamy  
Cheese Sauce tossed to order  
with Sea Salt, Fresh Ground Pepper,  
Assorted Garnishes: Roasted Amish  
Chicken, Pulled Pork Shoulder,  
Shrimp, Andouille Sausage, Bacon,  
Caramelized Onions, Sweet Peas,  
Sautéed Mushrooms and Broccoli Florets  
Assorted Toppings: Herb Panko Crumbs,  
Shredded Cheddar Cheese,  
Grated Parmesan Reggiano,  
and Frank's Red Hot Sauce  
*(1) Chef Attendant Required per 50 guests*

#### **Mexican Town Station**

Nacho Chips  
Salsa, Guacamole and Chili Con Queso  
Chicken and Steak Fajitas  
Flour Tortillas  
Lettuce, Diced Tomatoes  
Cheese, Sour Cream, Salsa  
Refried Beans  
Mexican Rice  
*No Chef Attendant Required*

#### **Oriental Wok Stir Fry Station**

Oriental vegetables stir-fried to order in  
sesame oil with GPYC stir-fry sauce  
Steamed Jasmine Rice  
Add Chicken to Stir Fry \$3 per person  
Add Beef to Stir Fry \$4 per person  
Add Shrimp to Stir Fry \$5 per person  
*Chef Attendant Required*

#### **Risotto Station**

Beef Stroganoff  
Wild Mushroom & Asparagus  
Shrimp, Spinach, & Roasted Yellow Tomato  
*Chef Attendant Required*

*Food Stations Continue on Next Page*

**Salad Station**

GPYC House Salad  
*Ranch, House & Raspberry Vinaigrette*  
Caesar Salad  
Greek Salad  
Harvest Salad  
Grilled Chicken Breast Ribbons  
*No Attendant Required*

**Spanish Station**

Seafood Paella, Shrimp, Clams,  
Mussels, Chorizo  
Chicken in Saffron Rice  
Chicken in Sherry Garlic Sauce  
Spanish Rice and Black Beans  
*No Attendant Required*

**Seafood Station**

*Additional \$10 per person*  
Clams Casino  
Crab Cakes  
Mussels Dijonnaise  
Oysters on the Half Shell  
Shrimp Cocktail  
*No Attendant Required*

**Carving Station**

*(Al a carte Pricing)*  
Includes Caesar Salad,  
Fresh Baked Rolls and Condiments

Brown Sugar and Honey Glazed Ham  
Serves 50 people  
\$200 each

Herb and Pepper Crusted Prime  
Tenderloin of Beef  
Serves 20 people  
\$300 each

Herb and Pepper  
Crusted Top Sirloin of Beef  
Serves 50 people  
\$250 each

Roasted Breast of Tom Turkey  
Serves 50 people  
\$200 each

**\*Plated Dinner Entrees**

*All Plated Dinner Entrees to be served with a Choice of Salad or Soup du Jour, Choice of (1) Starch and (1) Vegetable, Fresh Baked Rolls, Coffee and Tea Service*

**\*Coleman Natural Boneless Chicken Breast Selections  
Breaded Chicken Siciliano**

Ammogio Sauce, Lemon  
\$30 per person

**Chicken Florentine**

Roasted Chicken Breast, Florentine Stuffing, Basil Double Cream  
\$30 per person

**Chicken Grand Traverse**

Sautéed Breast of Chicken with Dried Traverse City Cherries, Wild Mushrooms, Mandarin Oranges, Sauce Supreme  
\$30 per person

**Chicken Piccata**

Artichokes, Capers in a Lemon Wine Sauce  
\$30 per person

**Citrus Marinated**

**Grilled Breast of Chicken**

Sun-Dried Tomato & Basil Compound Butter  
\$30 per person

**Roasted Chicken Risotto**

Oven Dried Tomatoes, Garlic, Fresh Basil, Creamy Mascarpone  
\$30 per person

**Sautéed Chicken Marsala**

Mushroom Marsala Sauce  
\$30 per person

**Sautéed Chicken**

Roasted Cipolline Onion, Bacon Lardons, Wild Mushrooms, Red Wine Jus Lie  
\$30 per person

**Stuffed Chicken**

Prosciutto, Spinach, & Asiago Risotto  
\$30 per person

**Tuscan Chicken**

Breast of Chicken topped with Arugula, Tomatoes, Capers, Olives, Garlic Sauce  
\$30 per person

**\*Fresh Seafood Selections**

**Grilled Mahi Mahi**

Tropical Fruit Salsa  
\$32 per person

**Broiled Lake Superior Whitefish**

*(subject to availability in the winter months)*  
Toasted Almonds and Maître d Hotel Butter  
\$33 per person

**Grilled Salmon**

Lemon Caper Beurre Monte  
\$33 per person

**Poached Pacific Salmon**

Dijon Cucumber Aioli, Cucumber Capellini  
\$33 per person

**Sautéed Lake Perch**

Lemon-Caper Beurre Monté  
\$40 per person

**Sesame Seared Ahi Tuna**

Asian Slaw, Stir Fried Vegetables, Wasabi Aioli  
\$45 per person

**Roasted Chilean Sea Bass**

Lobster Ravioli, Sauce Cardinal  
\$48 per person

**8 oz. Maryland Crab Cake**

Ancho-lime Red Pepper Aioli  
\$49 per person

*Plated Dinner Options Continue on Next Page*

**Dover Sole a'la Meuniere**  
Brown Butter, Lemon Parsley  
*Market Price*

**Twin Broiled 5 oz. Western Australian  
Cold Water Lobster Tails; Drawn Butter**  
*Market Price*

**\*Grilled Certified Angus Beef Steaks,  
Pork, Lamb, & Veal  
Grilled Filet Mignon**  
5 oz. - \$43 per person  
6 oz. - \$47 per person  
8 oz. - \$56 per person  
*Choice of Cabernet Peppercorn Jus Lie,  
Smoked Bacon & Onion Bordelaise,  
or Sauce Béarnaise*

**Grilled 12 oz. New York Strip**  
\$50 per person

**10 oz. Lori Pop Center Cut Pork Chop**  
\$38 per person

**Braised Beef Short Ribs**  
Fresh Vegetable Julienne, Natural Jus Lie  
\$38 per person

**Hoisin Glazed Colorado Rack of Lamb**  
\$54 per person

**Grilled 12 oz. Center Cut Veal Rib Chop**  
*Market Price*

#### **Duets**

**\*\*Duet Entrees are NOT available in a  
multiple choice menu\*\***

**Chicken Piccata or Chicken Marsala  
& Petite 5 oz. Filet Mignon**  
\$48 per person

**Grilled Salmon with Lemon Caper  
Beurre Monté & Petite 5 oz. Filet Mignon**  
\$49 per person

**Maryland Crab Cake with Roasted Red  
Pepper Aioli & Petite 5 oz. Filet Mignon**  
\$52 per person

**5 oz. Lobster Tail & 5 oz. Filet Mignon**  
*Market Price*

#### **Vegetarian Selections**

**Grilled Vegetable Plate**  
Zucchini, Squash, Asparagus, Tomato,  
Peppers, Red Onion, & Mushrooms  
Penne Pasta, Pesto Sauce  
\$24 per person

**Vegetarian Lasagna Roulades**  
(Minimum of 5 people)  
Alfredo Sauce, Fresh Vegetable Julienne  
\$24 per person

**Mediterranean Couscous**  
Toasted Couscous with Golden Raisins,  
Marcona Almonds, Dried Apricots &  
Cranberries, Chickpeas, Sweet Potatoes,  
Mediterranean Spices, Olive Oil  
\$26 per person

**\*Children's Entrees**  
**Served with Fresh Fruit, Condiments**  
Chicken Tenders, French Fries

Grilled Hamburger, French Fries

Grilled Cheeseburger, French Fries

Grilled Cheese, French Fries

Hot Dog, French Fries

Macaroni and Cheese

Pasta with Marinara

\$10 per person

\$15 per person (includes pop package)

## Salad Selections

For both plated lunch and dinner entrees

### Choice of (1)

GPYC House Garden Salad

*Choice of (2) Dressings*

Romaine, Iceberg, Spring mix,  
Carrots, Grape Tomatoes, Cucumbers,  
Black olives

Arugula and Radicchio Salad  
Lemon, Extra Virgin Olive Oil,  
Pecorino Romano

Caprese  
*Additional \$2 per person*  
Ripe Tomatoes, Fresh Mozzarella Cheese,  
Basil leaves, Balsamic syrup

Harvest Salad  
Romaine, Grapes, Mandarin Oranges,  
Fresh Raspberries, Candied Walnuts,  
Bleu Cheese Crumbles,  
Raspberry Vinaigrette

Mediterranean Grilled Hearts of Romaine  
*Additional \$2 per person*  
Feta Cheese, Artichokes, Olives,  
Sun-dried Tomatoes, Pickled Peppers,  
Greek Dressing

Miami Tropical Salad  
*Additional \$2 person*  
Romaine, Strawberries, Raspberries,  
Pineapple, Cucumbers, Mango-ginger  
stilton cheese, Toasted Coconut,  
Creamy Coconut dressing

Petite Caesar Salad  
Romaine, Parmesan Reggiano, Croutons,  
House-made Caesar dressing

Roasted Tomato Salad  
Wild Field Greens, Artichokes, Roasted  
Tomatoes, Feta Cheese, Cucumbers,  
Balsamic Vinaigrette

Spinach and Arugula Salad  
Roasted Tomatoes, Fresh Mozzarella,  
Wheat Berries & Caramelized Pearl  
Onions, Walnut Vinaigrette

Traverse City Salad  
Butter Lettuce, Walnuts, Dried Cherries,  
Apples, Herb Vinaigrette

Wild Field Green Salad  
*Additional \$2 per person*  
Baby Greens, Crisp Goat Cheese  
Medallion, Dried Cranberries, Candied  
Pistachios, Port and Pear Dressing

## Soup Selections

*Cup of Soup as an Additional Course...*

*\$5 per person*

*Soup Served Cappuccino Style...*

*\$2.50 per person*

Beef and Barley Soup  
Cream of Mushroom Soup  
*Forest Mushroom Garni*

French Onion Soup  
New England Clam Chowder  
Manhattan Style Clam Chowder  
Sweet Corn Chowder  
*with Smoked Chicken and Potatoes*  
Tomato Bisque - *Gruyere Crouton*  
Wedding Soup

Chilled Gazpacho  
Chilled Georgia Peach Gazpacho  
Chilled Vichyssoise

## Premium Soups

**\*\*The following selections are not  
included as a soup du jour\*\***

Asparagus Bisque, Crab & Purple Potato Crisps  
Lobster Bisque  
\$8 per person

## Starch & Vegetable Selections

For both plated lunch and dinner entrees

### Starch Selections

Anna Potatoes

Au Gratin Potatoes

Baked Potato with Sour Cream

Buttermilk Whipped Potatoes

Duchess Potato

Mashed Red Skin Potatoes

Roasted Red Skin Potatoes

Jasmine Rice

Traditional Rice Pilaf

Wild Rice Pilaf - \$2 per person

Arancini: *Classic Italian Mozzarella Stuffed Risotto Fritter* - \$3 per person

Dauphinoise Potato - \$3 per person

### Vegetable Selections

Cauliflower Gratin

Chef's Seasonal Selection

Garlic Sautéed Spinach

Green Beans with Toasted Almonds

Green Beans with Toasted Pine nuts

Grilled Broccolini & Roasted Vegetable Melange

Italian Fresh Vegetable Medley

Maple Glazed Baby Carrots

Roasted Carrots

Sautéed Vegetable Medley

Steamed Asparagus

Steamed Broccolini

Steamed Asparagus with Roasted Red Peppers - \$1.50 per person

Haricot Verts - \$2.75 per person

Baby Carrots with Tops - \$2.75 per person

Asparagus and Baby Carrot Bundles - \$2.95 per person

Baby Vegetable Mélange - \$3.75 per person



## Dessert Selections

### Tortes and Cakes

\$8 per person

### Pies

Apple, Cherry, Blueberry,  
Peach, Pecan, Pumpkin

\$5 per person

A 'la mode - Additional \$1.50 per person

Mini Pies - \$3.75 each

### Chocolate Chambord Flan

Milk Chocolate Mousse, Double  
Chocolate Ice Cream, Chocolate Soil

\$10 per person

### English Trifle Parfait

Fresh Seasonal Berries  
Spiced Rum Soaked Sponge Cake  
Vanilla Pastry Cream, Crème Chantilly

\$10 per person

### Peanut Butter Cup Parfait

Reese's Peanut Butter Cups  
Dark Chocolate Mousse  
Caramel, Crème Chantilly

\$10 per person

### Raspberry Almond Tart

Raspberry Frozen Yogurt  
Candied Marcona Almonds

\$10 per person

### Scoop of Ice Cream

*(a variety of flavors available)*

\$5 per person

### Gelato

\$8 per person

### Warm Apple or Cherry Crisp

### Vanilla Ice Cream

\$5 per person

### Fruit Cobbler, Vanilla Ice Cream

\$5 per person

### Warm English Sticky Toffee Pudding Vanilla Ice Cream

\$5 per person

### Hot Fudge Sundae

Vanilla Ice Cream, Sander's Hot Fudge,  
Whipped Cream & Cherry

\$6 per person

### Hot Fudge Cream Puff

\$8 per person

(Mini Hot Fudge Cream Puff - \$6 per person)

### Assorted Fresh Baked Cookies

\$24 per dozen

### Fresh Baked Brownies

\$30 per dozen

### Assorted Mini Pastries

*Minimum order of 50 pieces*

\$3 per piece

### GPYC Cinnamon Rolls or Scones

\$36 per dozen

### Vanilla or Chocolate Cupcakes

\$2.50 each

### Dessert Table

Fresh Baked Cookies and Brownies  
Dark Chocolate Dipped Strawberries  
\$8 per person

### Deluxe Pastry Table

Assorted Tortes, Cheesecakes  
Fresh Fruit Flans, Mini Pastries,  
Fresh Baked Cookies and Brownies  
Dark Chocolate Dipped Strawberries  
Coffee & Tea  
\$16 per person

### **Sundae Bar**

Vanilla Ice Cream  
Sander's Fudge  
Chocolate and Strawberry Sauce  
Mixed Berries, Cherries  
Assorted Candy & Cookie Toppings  
Whipped Cream  
\$8.50 per person

### **Smore's**

(2) Types of Graham Crackers  
Dark and White Chocolate  
Marshmallows  
\$6 per person  
\$125 Chef Attendant Fee to apply - per Chef

### **Cold Stone Creamery Ice Cream Sundae Cart**

(Minimum of 100 people)  
A Variety of Hand Crafted Ice Cream Flavors,  
Caramel, Fudge, Whipped Cream  
A Variety of Mix-ins Included  
Waffle Bowls  
\$400 Set-up fee  
\$8 per person  
Includes 2 Attendants for 2 Hours

### **Bananas Foster Station**

(Minimum of 100 people)  
Flambéed Ripe Bananas, Brown Sugar,  
Honey, Butter and Rum  
Served over Vanilla Ice Cream  
\$200 Set-up fee  
\$8 per person  
Includes 2 Attendants for 2 Hour

### **Cherries Jubilee Station**

(Minimum of 100 people)  
Flambéed Dark Cherries with Brandy  
Served over Vanilla Ice Cream  
\$200 Set-up fee  
\$8 per person  
Includes 2 Attendants for 2 Hours

### **GPYC Coffee Station**

(Minimum of 20 people)  
Illy Coffee, Flavored Syrups, Cinnamon,  
Shaved Chocolate, Whipped Cream,  
Sugar Swizzle Sticks  
\$6 per person

### **Ice Cream Hummer Flight**

(Maximum of 75 people)  
Oreo Cookie, Raspberry Chambord,  
& Banana Pudding  
\$12 per person

*\*The GPYC does not offer Birthday or Wedding Cakes - A \$2 cake cutting fee per person will apply for all cakes brought into the club unless you have selected a Wedding Package\**

*\*\*A \$2 dessert service fee will apply for all specialty desserts brought into the club\*\**



### **After Glow**

#### **Pizza (10 slices per pizza)**

Cheese Pizza - \$14 each  
Cheese Pizza - One Topping \$15 each  
Cheese Pizza - Two Toppings \$16 each  
Cheese Pizza - Three Toppings \$17 each  
Toppings: Mushrooms, Onions, Peppers,  
Olives, Pepperoni, Sausage, Bacon, Ham,  
Anchovies, Extra Cheese

#### **Coney Island Hot Dog Station**

(Minimum of 20 people)  
Mini Hot Dogs (*1 ½ per person*),  
Warm Buns, Chili, Onion, Relish,  
Ketchup and Mustard  
French Fries  
\$8 per person

#### **Nacho Bar**

(Minimum of 20 people)  
Nacho Chips, Chili, Nacho Cheese Sauce,  
Onions, Jalapeños, Tomatoes, Olives,  
Sour Cream, Guacamole and Salsa  
\$8 per person

#### **Pub Style Slider Station**

(Minimum of 20 people)  
Mini Burgers (*1 ½ per person*) with Cheese,  
Onion, Pickles, & Slider Sauce  
Shoe String Fries  
\$10 per person

#### **Taco Bar**

(Minimum of 20 people)  
Soft and Crunchy Taco Shells,  
Seasoned Beef, Lettuce, Tomato, Onions,  
Jalapeños, Shredded Cheese, Sour Cream,  
Salsa and Guacamole  
\$11 per person

#### **Greek Town Station**

(Minimum of 20 people)  
Gyro Meat with Warm Pita Bread,  
Feta Cheese, Julienne Onion, Tomatoes,  
Shredded Lettuce, and Tzatziki Sauce  
\$12 per person

#### **Philadelphia's Cheese Steak Bar**

(Minimum of 20 people)  
Basket of Fresh Baked Sub Rolls,  
Chopped Philly Steak, Sautéed Onions,  
Peppers, Cheese Sauce, Hot Peppers,  
Lettuce, Tomato, Mayonnaise  
\$12 per person

#### **Mexican Fajitas Bar**

(Minimum of 20 people)  
Chicken and Steak Fajitas with Onions  
and Peppers, Soft Flour Tortillas, Lettuce,  
Tomato, Onions, Jalapeños, Shredded  
Cheese, Sour Cream, Salsa and  
Guacamole  
\$18 per person

## Beverages

### Tier 1 - Well Brands

(McCormick Vodka, McCormick Gin, Seagram's Whiskey, Lauders Scotch)  
\$7.50 per cocktail

### Tier 2 - Call (Standard) Brands

(Absolut Vodka, Stolichnaya Vodka, Tito's Vodka, Beefeaters Gin, Tanqueray Gin, Dewar's Scotch, Jack Daniels Bourbon, Bacardi Rum, Captain Morgan Rum, Canadian Club Whiskey)  
\$8.25 per cocktail

### Tier 3 - Premium Brands

(Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Glenlivet Single Malt Scotch, Makers Mark Bourbon, Crown Royal Whiskey)  
\$9.25 per cocktail

### Cordials

(Bailey's Irish Cream, Kahlua, Frangelico)  
\$10.50 per cocktail

### Domestic Beer

(Bud Light, Coors Light, Miller Lite)  
\$3.75 per bottle

### Imported Beer

(Corona, Guinness, Heineken, Labatt's Blue, Labatt's Blue Light, Sam Adams)  
\$4.75 per bottle

### House Wine by the Glass

Cabernet, Merlot, Pinot Noir, White Zinfandel, Chardonnay, Piesporter, Pinot Grigio, Sauvignon Blanc  
\$7.50 per glass

### Soft Drinks (Coke Products)

\$2.50 per glass

### Pitchers of Pop or Lemonade

\$7.50 per pitcher

### GPYC Fruit Punch

\$50 per gallon

### Champagne Punch

Mimosas (Orange, Cranberry, or Grapefruit)  
Bellini's  
\$80 per gallon

### Bloody Mary and Mimosa Bar (Minimum of 50 people)

Bloody Mary Bar to include:  
Bloody Mary Mix, Standard Vodka, Limes, Celery, Olives, Pickles, and Tobasco

Mimosa Bar to include:  
House Champagne, Orange Juice, Cranberry Juice, Grapefruit Juice, Oranges, Strawberries, Blueberries, Served in a Wine Class  
\$15 per person  
(Maximum of 4 hours)

*Specialty Cocktails available upon request*



## Bar Packages

### (4) Hour Call (Standard) Bar Package

Absolut Vodka  
Stolichnaya Vodka  
Tito's Vodka  
Beefeaters Gin  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Rum  
Canadian Club Whiskey  
Dewar's "White Label" Scotch  
Seagram's VO Whiskey  
Southern Comfort Liqueur  
Jack Daniel's Bourbon  
Tequila  
Triple Sec Liqueur  
~  
GPYC Choice  
Domestic Beer, Imported Beer,  
Non-Alcoholic Beer  
~  
House Wine to include:  
Chardonnay  
Piesporter  
Pinot Grigio  
Sauvignon Blanc  
Cabernet  
Merlot  
Pinot Noir  
White Zinfandel  
~  
Choice of (2) House Wines  
to be served with Dinner  
~  
House Champagne Toast included  
~  
\$33 per person

*Each additional hour - \$9 per person*

### (4) Hour Premium Bar Package

Grey Goose Vodka  
Ketel One Vodka  
Bombay Sapphire Gin  
Crown Royal Whiskey  
Glen Livet Single Malt Scotch  
Makers Mark Bourbon  
Tequila  
Triple Sec Liqueur  
*(All Standard Liquors included  
with this package as well)*  
~  
GPYC Choice  
Domestic Beer, Imported Beer,  
Non-Alcoholic Beer  
~  
House Wine to include:  
Chardonnay  
Piesporter  
Pinot Grigio  
Sauvignon Blanc  
Cabernet  
Merlot  
Pinot Noir  
White Zinfandel  
~  
Choice of (2) House Wines  
to be served with Dinner  
~  
House Champagne Toast included  
~  
\$39 per person

*Each additional hour - \$10 per person*



## Banquet Wine List

### Champagne and Sparkling Wines

Cristalino Brut  
\$29 per bottle

Segura Viudas Brut Reserva  
\$38 per bottle

Segura Viudas Heredad Reserva  
\$42 per bottle

Louis Roederer "Brut Premier"  
\$75 per bottle

Moet & Chandon White Star  
\$85 per bottle

**Chardonnay**  
House Chardonnay  
\$29 per bottle

Napa Cellars  
\$38 per bottle

Kendall Jackson  
\$40 per bottle

Newton Red Label  
\$48 per bottle

### Other White Wines

Mezza Corona Pinot Grigio  
\$30 per bottle

Montevina Pinot Grigio  
\$35 per bottle

2012 Chateau Grand Traverse  
"Late Harvest" Riesling  
\$30 per bottle

Marlborough Sauvignon Blanc  
\$36 per bottle

Napa Cellars Sauvignon Blanc  
\$38 per bottle

### Cabernet Sauvignon

House Cabernet Sauvignon  
\$29 per bottle

Sterling Vineyards  
\$42 per bottle

Napa Cellars  
\$45 per bottle

Simi  
\$48 per bottle

### Merlot

House Merlot  
\$29 per bottle

Ferrari-Carano  
\$55 per bottle

Napa Cellars  
\$38 per bottle

Markham  
\$48 per bottle

### Pinot Noir

House Pinot Noir  
\$29 per bottle

Meiomi  
\$38 per bottle

Napa Cellars  
\$38 per bottle

Rodney Strong  
\$58 per bottle

*(Full GPYC Wine List available  
on request)*

### **\*Tower Wedding Package**

#### **Butler Passed Hors d'oeuvres**

Chef's Selection of Hot & Cold  
Standard Hors d'oeuvres  
passed for One Hour

#### **House Champagne Toast**

#### **House Wine with Dinner**

Choice of (1) Red and (1) White Wine

#### **Salad**

Choice of (1) Salad  
from the Salad Selection Menu

Fresh Baked Rolls with Piped Butter

#### **Entrée**

Choice of (1) Chicken Entrée  
from the Plated Dinner Menu

Choice of (1) Starch and (1) Vegetable

#### **Cake Cutting Included**

#### **Coffee and Tea Service**

**(4) Hour Standard Brands Bar**

**\$85 per person**

**\$91 per person**

**(upgrade to 4 hour Premium Brands Bar)**

#### **The Tower Wedding Package also includes:**

White or Ivory Floor Length Linen

White or Ivory Napkins

(3) Votive Candles per table

Placement of your escort cards,  
place cards and favors

Framed Table Numbers

Valet Service



### **\*Mariner Wedding Package**

#### **Butler Passed Hors d'oeuvres**

Chef's Selection of Hot & Cold  
Standard & Premium Hors d'oeuvres  
passed for One Hour

#### **House Champagne Toast**

#### **House Wine with Dinner**

Choice of (1) Red and (1) White Wine

#### **Salad**

Choice of (1) Salad  
from the Salad Selection Menu

Fresh Baked Rolls with Piped Butter

#### **Entrée**

Grilled 6 oz. Filet Mignon  
*Choice of Cabernet Peppercorn Jus Lie,  
Smoked Bacon & Onion Bordelaise,  
or Sauce Béarnaise*

Choice of (1) Starch and (1) Vegetable

**\*A choice of menu may be offered with  
the Mariners Package - Entrée counts  
due (3) business days prior to event date  
along with a set of alphabetized escort  
cards with guest name and table number  
as well as a set of place cards with name  
and entrée selection organized by table.\***

#### **Cake Cutting Included**

#### **Coffee and Tea Service**

**(4) Hour Standard Brands Bar**

**\$102 per person**

**\$108 per person  
(upgrade to 4 hour Premium Brands Bar)**

#### **The Mariner Wedding Package also includes:**

White or Ivory Floor Length Linen  
White or Ivory Napkins  
(3) Votive Candles per table  
Placement of your escort cards,  
place cards and favors  
Framed Table Numbers  
Valet Service





### **\*Commodore Wedding Package**

#### **Butler Passed Hors d'oeuvres**

Chef's Selection of Hot & Cold  
Premium Hors d'oeuvres  
passed for One Hour  
Including Jumbo Shrimp Cocktail

#### **House Champagne Toast**

#### **House Wine with Dinner**

Choice of (1) Red and (1) White Wine

#### **Salad**

Choice of (1) Salad  
from the Salad Selection Menu

Fresh Baked Rolls with Piped Butter

#### **Intermezzo**

House-made Champagne Sorbet

#### **Entrée**

Maryland Crab Cake with Roasted Red  
Pepper Aioli & Petite 5 oz. Filet Mignon  
*Choice of Cabernet Peppercorn Jus Lie,  
Smoked Bacon & Onion Bordelaise,  
or Sauce Béarnaise*

Choice of (1) Starch and (1) Vegetable

#### **Cake Cutting Included**

#### **Coffee and Tea Service**

#### **(4) Hour Premium Brands Bar**

**\$120 per person**

#### **The Commodore Wedding Package also includes:**

White or Ivory Floor Length Linen  
White or Ivory Napkins  
(3) Votive Candles per table  
Placement of your escort cards,  
place cards and favors  
Framed Table Numbers  
Valet Service

