

# *may all your dreams come true*

*Choosing "May All of Your Dreams Come True" will create unforgettable wedding memories for everyone who attends. We have taken great pride and care in designing a gourmet dining experience for your occasion, all for one uncomplicated price.*

Five and One Half Hours Unlimited Cocktails, Premium Bar

A Champagne Toast for You and All of Your Guests

Butler Style Passed Hors D'Oeuvres

An Elegant Three Course Dinner

Tableside Dinner Wine Service

Continental Coffee Station

*Featuring Caribou Coffee*

A Late Night Snack

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White Table Linens

Built-In Dance Floor

Cake Cutting Service

Formal Table Skirting

Hurricane Centerpieces

Exclusive Use of Our Brick Balcony  
*Overlooking Our Championship Golf Course*

## butler style passed hors d'oeuvres

*(Please select three from below)*

Crab Rangoon  
Seared Tuna Nicoise Croûte  
Spicy Tuna Tartar on Wonton Squares  
Spinach and Feta Cheese Wrapped in Phyllo  
Belgium Endive with Herb Cheese and Spiced Walnuts  
Assorted Tomato-Basil, Spicy Shrimp, and Greek Bruschetta

Bacon Wrapped Water Chestnuts  
Pork and Shrimp Egg Roll with Soy Sauce  
Stuffed Fennel-Sausage Mushroom Caps  
Cucumber Cups with Gorgonzola and Crispy Bacon  
Roasted Pepper, Mint and Goat Cheese Wraps  
Cucumber Cups with Smoked Salmon and Pickled Ginger  
Miniature Tartlets Filled with Walnuts, Brie and Grape Salsa

## upgraded hors d'oeuvres selections

*(Please select one from below)*

Pan Roasted Crab Cakes with Red Pepper Coulis  
Caramelized Bacon Wrapped Jumbo Scallops  
Beef Tenderloin Crostini with Horseradish Cream  
Sesame Crusted Shrimp with Tahini Ginger Sauce  
Thai Style Steak Skewers with Jalapeno and Mint  
Asian Style Chicken Satay with Spicy Peanut Sauce  
Salmon Teriyaki Skewers with Ginger Soy Dipping Sauce  
Lime Marinated Chicken Skewers with Avocado Cream Dip



## salad course

*Served with Dinner Rolls and Butter*

Classic Caesar Salad  
Citrus Infused Fresh Fruit Salad  
The Polo Field's Signature Club Salad  
*with Dried Cherries, Roasted Walnuts, and Croutons with Honey  
Cider Vinaigrette*

*Specialty Salads:*  
Baby Spinach with Gorgonzola, Toasted Pine Nuts, Shaved Fennel  
and Roasted Red Pepper Vinaigrette  
Grilled Marinated Asparagus with Mixed Leaves, Shaved  
Parmesan and Roasted Red Pepper Coulis  
Buffalo Mozzarella and Roma Tomatoes  
*with Basil Oil and Aged Balsamic*

## dessert course

*(Please select one from below)*

Chocolate Soufflé Crème Torte  
Lemon Berry Crème Torte  
Raspberry Mousse Soufflé  
Caramel Pecan Passion Frazzoles  
Peanut Butter Panic Frazzoles  
Chocolate Mousse Soufflé

## late night snack

Assorted Lawash Wraps  
Chicken Fingers  
French Fries

## entrée course

*Each Entrée is Served with a Complementary Starch and Vegetable*

Chicken Marsala with Roasted Mushrooms  
Grilled Marinated Salmon with Citrus Dill Butter  
Filet of Beef Wellington with Mushroom Duxelles  
Roasted Tenderloin of Beef in a Rosemary-Soy Marinade  
Potato Crusted Salmon in a Tarragon Mushroom Beurre Blanc  
Honey Petite Filet Mignon with Mushroom Bordelaise Sauce  
Stuffed Filet Mignon with Boursin Wrapped in Peppercorn Bacon  
Herb-Crusted Chicken Breast with Roasted Herbed Redskin Potatoes  
Maryland Crab Cakes with Chipotle Remoulade and Pesto Rice Timbales  
Ecuadorian Wild Rice Wrapped in Cabbage with Tomato and Cumin Sauce  
Pecan Crusted Rainbow Trout, Orange-Rosemary Beurre Blanc and Boursin Fennel Risotto  
Lake Superior White Fish with Spiced Pecans, Roasted Pepper Sauce with Barley-Wild Rice Pilaf  
Roasted Portobello Mushrooms and Potato Napoleon Placed on a Roasted Tomato Onion Sauce  
Pork Medallions with Glazed Apple Cider Sauce, Baked Mashed Yams with Garlic and Parmesan Cheese  
Twin Potato-Crusted Walleye with Mushroom-Tarragon Beurre Blanc and Almond Basmati Rice Pilaf  
Michigan Chicken with Dried Cherries and Basil in a White-Wine Butter Sauce over Basmati Rice

Grilled Marinated Salmon with Citrus Dill Butter  
Paired with Chicken Piccata in a Caper-Mushroom Lemon Wine Sauce  
Petite Filet Mignon with Mushroom Bordelaise Sauce  
Paired with Potato Crusted Salmon in a Tarragon Mushroom Beurre Blanc  
Roasted Tenderloin of Beef in a Rosemary-Soy Marinade  
Paired with Michigan Chicken with Dried Cherries and Basil in a White-Wine Butter Sauce  
Petite Filet Mignon with Mushroom Bordelaise Sauce  
Paired with Sautéed Santa Barbara Shrimp with Lobster Newburg and Garlic Mashed Potatoes



## sweet additions

### *The Grande Finale*

*(Minimum 100 Guests)*

Fruit Tartlets, Cannolis, Tiramisu, Flans and a Fresh Sliced Fruit Display  
Miniature Pastries, White and Dark Chocolate Mousse Filled Tulip Cups, Assorted Cheesecake  
A Decadent Belgium Chocolate Fountain Accompanied by a Wide Assortment of Dipping Treats  
An Assortment of Truffles, Hand Dipped Chocolate Covered Strawberries, Decadent Tortes and Cakes  
A Gourmet Coffee Station Featuring Regular and Decaffeinated Caribou Coffee, and an Assortment of Herbal Teas  
Flavored Syrups, Chocolate Shavings, Vanilla Scented Whipped Cream, Orange Zest, Cinnamon Sticks, and Rock Sugar Sticks

### *Sweet Extravaganza*

*(Minimum 50 Guests)*

A Heavenly Assortment of Decadent Tortes and Cakes, Miniature Pastries, Assorted Cheesecakes, Fruit Tartlets, Cannolis, Tiramisu, Éclairs, Lemon and Pecan Bars, and Fresh Sliced Fruit Display with Kahlua Dipping Sauce

### *Chocolate Fountain*

*50-100 Guests*

*101-150 Guests*

*151 Guests and Up*

Rice Crispy Treats, Assorted Cookies, Biscotti and Diced Cake Bites  
A Three Tier Cascade of Rich Belgian Chocolate Accompanied by an Array of Dipping Treats  
Including Strawberries, Cantaloupe, Honeydew, Pretzel Rods, Marshmallows

### *Continental Coffee Station*

An Assortment of Herbal Teas

A Gourmet Coffee Station Featuring Regular and Decaffeinated Caribou Coffee  
Accompanied with Flavored Syrups, Chocolate Shavings, Vanilla Scented Whipped Cream  
Orange Zest, Cinnamon Sticks, and Rock Sugar Sticks

*All prices are subject to a 20% taxable service charge and Michigan sales tax.*

*All prices are subject to change without notice.*

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