

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.

Four 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

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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