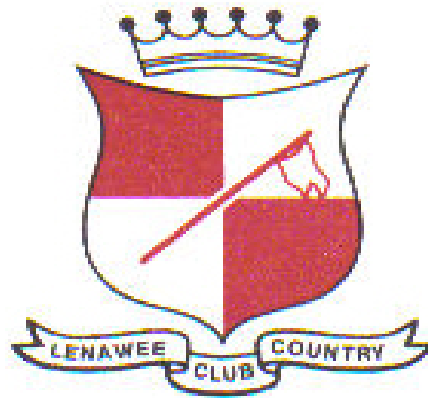


Lenawee
Country Club

Adrian, Michigan

517-265-2142



Catering Menu
For Your Special Event

Membership not required

2015

Our Club exists solely for the pleasure and enjoyment of our members, their families and guests in a pleasant surrounding. We invite you to enjoy the facilities.

Terms and Conditions Applying to Catered Events:

1. The Club will not assume responsibility for loss or damage of any merchandise or articles left at the Club prior to, during or following any function. This includes personal property.
2. All Food and Beverage must be purchased from the Lenawee Country Club.
3. The introduction of outside food or beverages for consumption at a party or golf outing is not permitted (with the exception of wedding cakes).
4. Leftover food or beverages may not be removed from the Clubhouse (with exception of wedding cake).
5. Dietary substitutions will be made available with prior notice of at least 48 hours.
6. Due to safety regulations, there will be NO rice, confetti, birdseed, or glitter permitted on the premises either in the Clubhouse or on the grounds. Failure to adhere to this policy will result in additional cleaning charges.
7. Special decorations must be approved in writing by management. Nothing shall be attached to the walls in any room. NO fixed Club decorations in any room may be removed, except by the club personal.
8. All guests should be advised of the dress code policies. Upscale casual is allowed.
9. All catered events will be charged Michigan Sales Tax of 6% and 20% Gratuity. If your Organization is Tax-Exempt, the club will need a status form filled out.
10. Lenawee Country Club is a non-smoking establishment. Smoking will only be permitted outside of the building, no exceptions.

Meals:

1. Parties of 16 people or more require use of the catering menu. (serving all your guests the same item). Your menu should be selected and arranged through the Catering Coordinator, no later than two weeks prior to the functions. For weddings and larger events, two months prior notice is requested.
2. Split menus (choice of two entrees or more) are not an option, with the exceptions of children's meals, vegetarian meals, or dietary concerns. We offer combination plates for those who would like a variety of menu options.
3. Final guarantee of attendance is required 72 hours prior to the scheduled function. If a guaranteed count is not received, your last count received will be considered the final count. You will be charged for that amount. For weddings or large functions a final count is to be given 2 weeks prior, for table arrangements, scheduling purposes, and ordering menu items.
4. Arrangements can be made for a tasting of your food selections. There will be a charge to cover the cost of the entrees.

Deposits and Refund Policies:
Outside Functions:

A \$750.00 facility fee is required to reserve the entire main floor. This deposit is nonrefundable; we accept Check, Visa, and MasterCard. Exceptions; 501 (C) (3) organizations would not be assessed the facility fee.

Member Functions:

No deposit is required for small functions using one room. If you are closing the entire club on main level, a \$250.00 facility fee is required to reserve the facility for your functions.

Inclement Weather Policy:

If inclement weather cancels your golf outing or event, you will be encouraged to proceed as planned with your dining arrangement in the Clubhouse. If you choose to cancel your dining plans, you will be held responsible for the raw cost of those items. The food items may not be removed from the building.

Billing:

Sponsored Functions: All payments for food and beverages are to be paid one week prior to your event, with no exceptions. We accept Check, Visa, and MasterCard. The bill may be split to accommodate your specific needs. Weddings are to be paid in full two weeks prior to the event.

Member Functions: A separate billing invoice will be mailed on the first business day after your event. This amount is payable within 10 days. We accept Check, Visa, and MasterCard.

Services:

Our Catering Coordinator will be happy to assist you in selecting flowers, ice carvings, and other decorating ideas to enhance your event. We have a listing of professional DJ's, bands, etc. to help you plan your event. We will be happy to accommodate your special requests provided adequate notice is given. You are welcome to use the seasonal flower decorations currently

used to dress our dining room tables for your event.

Accommodations:

Room	Maximum Seating	Dimensions
Ballroom	64	30x39
Poolside	64	22x39
View side	150	38x54
A-Golf Window	42	15x48
B- Pool Window	46	19x38
C- Center	48	18x40
Lounge	32	24x24
Grill Room	75	
Pool Patio Area	85	60x60

*Seating can vary based to table arrangements.

Our seating capacity for the main level is 200 people.

We can accommodate up to 50 additional people for large parties (250 total). Charges for rental tables and chairs will apply.

The following items are available with charges, priced per item.

- | | |
|---|--------|
| 1. Podium and Microphone | N/C |
| 2. Easels | N/C |
| 3. Votive Candles | N/C |
| 4. Mirrors | N/C |
| 5. Bud Vases | N/C |
| 6. Flower Bowls | N/C |
| 7. Table Linens- White | \$3.00 |
| (For additional linens other than dining tables.) | |
| 8. Color Linens- (per table) | \$5.00 |
| (Limited colors are available.) | |
| 9. Color Napkins- (per person) | \$0.25 |
| 10. Colored Skirting for tables- | \$5.00 |

The following services are available with an additional charge.

1. Specialty Linens
2. White folding chairs or table rentals after guest count reaches 200 people.
3. Extra Tables (not in house)
4. Tents

5. Specialty items
6. Special Labor requirements

Wedding and other cake services options-

We allow outside prepared cakes and cupcakes to be brought in to the facility.

1. For a \$2.00 per person service charge our staff will cut and serve your cake on our china and provide silverware. We will also take care of the cake display pieces.
2. You may also arrange to have someone other than LCC staff to cut and serve the wedding cake.

Bar and Beverage Service:

1. State law requires that all alcoholic beverages consumed on the Club premises must be purchased from the licensee (Lenawee Country Club).
2. Management will refuse alcoholic beverage service to any person who appears intoxicated or is under the age of 21.
3. The service personnel of the Club must handle all alcoholic beverage service.
4. Bar closes at the time entertainment concludes or at 1:00am, whichever occurs first.
5. All beverages are charged on a per-drink basis to the host member account based on an open bar or other prearranged options.
6. We offer a variety of domestic and imported beer, liquors and cordials. If there is a selection you would like to offer to your guest, we will try to make it available.
7. We provide an excellent choice of house wines, which can be selected for your event. House wines are sold by the glass or by the bottle.

**Thank you for your patronage of the
Lenawee Country Club.**

Hors d'oeuvres List

Hot Selections

B.B.Q Spare Riblets- served with a tangy barbecue sauce	\$1.25 each
Stuffed Mushrooms- Italian Sausage, Spinach or Seafood	\$1.50 each
Fried Mozzarella Cheese Sticks- with marinara or ranch dipping sauce	\$1.50 each
Spanicopitas- Spinach and feta cheese stuffed phyllo triangles	\$1.50 each
Jalapeno Poppers- Stuffed jalapeno peppers with cheese	\$1.50 each
Mini Quiche- Assorted filling of Lorraine, spinach and cheese	\$1.25 each
Chicken Drummettes- A crowd pleaser	\$1.10 each
Spicy Hot Wings- As the name implies they are "HOT" in spice and flavor	\$1.10 each
Bacon Wraps Assortments- Water chestnuts, chicken liver wrapped in bacon	\$1.25 each
Scallop Bacon Wraps- Bay scallops wrapped in bacon	\$1.50 each
B.B.Q. Meatballs- with house-made barbecue sauce	\$0.85 each
Italian Meatballs- nestled in a marinara sauce	\$0.85 each
Swedish Meatballs- in a rich sour cream sauce	\$0.85 each
Sweet and Sour Meatballs- in a tangy sauce	\$0.85 each
(Cream cheese, crab meat, and horseradish and served with baguette croutons.)	
Pillow of Baked Brie- with almonds and raspberry in phyllo dough	\$1.50 each
Vegetable Spring Roll- with sweet and sour sauce	\$1.25 each
Dock of the Bay Crab Dip (Minimum of 25 people)	\$3.00 per/person

Cold Selections

Bruschettas- topped with assorted pesto and parmesan cheese.	\$0.65 each
Chilled Jumbo Shrimp- with tangy cocktail sauce	\$1.95 each
Southwestern Seven Layer Dip- layered with refried beans, cheddar cheese, salsa, sour cream, olives, green onions, and tomatoes.	\$1.65 each
Herb Cheese Zucchini Rolls- filled with scallions and fresh herbs.	\$0.60 each
Pinwheel Rolls- Tortilla with turkey and herbed cream cheese	\$0.95 each
Fresh Seasonal Fruit- with the sweetest of flavor	\$2.50 per person
Domestic Cheese- including Cheddar, Havarti, and Swiss accompanied w/crackers	\$2.75 per person
Imported Cheese Display- smoked Cheddar, Brie, and other imported flavors.	\$3.00 per person
Fresh Vegetable Crudités- with dipping sauce	\$1.65 per person

A suggested serving is 4-6 appetizers for a one hour cocktail period, or 2-4 appetizers if a meal is following Hors d'oeuvres. Plan on 2-4 appetizer servings per person.

Lenawee Country Club Catering Menu

Coffee, iced tea, and lemonade are included in the menu pricing.
On all menu selections add 6% Michigan Sales Tax and 20% Gratuity.

Chicken Selections

Chicken Marsala	\$15.95
Sautéed chicken breast with a pancetta, onion, and porcini mushroom finished with a glaze of sweet Marsala wine and butter.	
Chicken Plum Wine	\$15.95
Sautéed chicken breast with a sweet plum wine, cream and dried cranberries.	
Traverse City Chicken	\$15.95
Boneless Breast marinated in herbs and chargrilled and served with an Apple Cherry Chutney.	
Chargrilled Chicken	\$15.95
Succulent marinated chicken breast in fresh herbs of rosemary, thyme, garlic, and olive oil.	

Beef Selections

Roasted Top Round	\$18.00
Sliced and served with a beef gravy	
Roasted Tenderloin of Beef	\$28.95
Served sliced and presented with mushroom bordelaise or sauce béarnaise.	
New York Strip Steak	\$24.95
12 oz. in house cut steak marinated in herbs and chargrilled to perfection and complimented with a mushroom sauce.	
Roasted Prime of Beef- 12oz	\$24.95
Served with natural sauce and creamed horseradish sauce.	
Center Cut Filet Mignon	
Grilled and served with bordelaise	
	6oz \$27.95
	8oz \$31.95

* Consuming undercooked or raw meat or eggs increases your risk of food-borne illness, especially in those individuals with certain medical conditions.

Pork and Lamb Selections

Roasted Pork Loin	\$21.95
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Herb encrusted and paired with a red current sauce.

Fresh Seafood Selections

Pan Seared North Atlantic Salmon	\$21.95
Tomato caper Buerre blanc sauce	
Baked Whitefish Almandine	\$21.95
A house favorite with butter and lemon	
English Style Cod	\$18.95
A delicate blend of bread crumbs and spices and baked to a golden brown and compliments with tartar sauce.	

Vegetarian Selection

Penne Pasta Primavera	\$15.95
Tossed with pesto cream and fresh garden vegetables	
Classic Quiche	\$15.95
A house-made pie of your choice of filling and garnished with fresh seasonal fruit or non vegetarian selections of	
<ul style="list-style-type: none">• Ham, broccoli and cheddar cheese• Turkey and Swiss cheese	

Children's Favorite

Classic Chicken Tenders	\$6.95
Three moist fried tenders with fresh fruit pieces and French fries	

Combination Entrée Selections

All Entrees are served with Fresh Green Salad, Warm Dinner Rolls, Fresh Seasonal Vegetable and Potato or Rice Selection.

We recommend serving a 4oz Beef Tenderloin Filet or 4oz Strip Loin with our combination plates.

Both steaks are quality U.S.D.A. Choice Beef.

This is served with any of the following:

	Tenderloin ---	Strip Loin
Breast of Chicken – 4oz portion	\$26.95	\$23.95
Grilled Farm Raised Salmon - 4oz of tender Salmon	\$27.95	\$24.95
Shrimp Scampi - 4 tender shrimp in a garlic and white wine sauce	\$31.95	\$27.95

*Price for Fresh Fish selections may vary due to market conditions. We may design a combination with Pork, Lamb, Veal, and Turkey with any of the above items.

*Consuming undercooked or raw meat or eggs increases your risk of food-borne illness, especially in those individuals with certain medical conditions.

Lenawee Country Club Catering Menu

Dinner Buffet Selections

Includes Fresh Mixed Green Salad with choice of two dressings and fresh Dinner Rolls.

Main Entrees

Herb Crusted Atlantic Salmon Fillet

Accompanied with a Chardonnay Wine Sauce

Chicken Marsala

Sautéed breast of chicken topped with a rich mushroom Marsala wine sauce

Braised Beef Tips

Tender pieces of beef with mushrooms, onions, peppers, and tomatoes tossed in a rich burgundy wine sauce.

Buffet Pastas

Italian Style Lasagna

Layers of pasta with meat sauce, ricotta cheese, mozzarella cheese, and parmesan cheese.

Chicken Pasta

Julienne breast sautéed with garlic, basil, seeded tomatoes and tossed with penne pasta.

Pasta Primavera

With fresh garden vegetables, basil pesto, and imported penne pasta.

Chicken Pasta Alfredo

Rich Alfredo sauce tossed over Penne Pasta and Steamed Broccoli with tender pieces of Chicken.

Vegetable Selection

(Select one item)

Broccoli Florets
Fresh Garden Medley
Maple Glazed Carrots
Fresh Green Beans Almandine

Potato and Rice Selections

(Select one item)

Whipped Redskin Potatoes
Roasted Baked Potatoes with garlic and herbs
Steamed Michigan Redskin Potatoes with parsley and butter
Fresh whipped potatoes
Wild Rice Pilaf

Price- \$25.95 per person

“The Carving Board”

(These Carved meats may be added to your buffet.)

Roast Leg of Lamb	\$4.00 per person
Carved Ham	\$2.00 per person
Roast Tenderloin of Beef	\$8.00 per person
Roast Turkey Breast	\$2.00 per person
Prime Rib of Beef	\$4.00 per person

***Other buffet options include ethnic or themed food buffets. Another consideration might be food stations. Ask the Catering Coordinator for more detail in designing a buffet for you.**

Banquet Dessert Selection

This is just a sampling of our dessert options that are available.
Ask the Catering Coordinator for additional selections to add a finishing touch to your meal.

Chocolate Mousse	\$4.95
House-made and garnished with strawberries	
Chocolate Lava Cake	\$5.00
Our rich chocolate cake with a rich creamy chocolate mousse center served warm with an Anglaise sauce.	
New York Style Cheesecake	\$5.00
With chocolate, caramel, or fruit sauces	
Carrot Cake	\$4.75
A wonderful array of carrots, nuts, raisins, and pineapple finished with a cream cheese frosting.	
Chocolate or Caramel Sundae	\$3.95
Hot Fudge Sundae	\$4.25
Assorted Ice Cream	\$3.00
Vanilla Ice Cream Bar with toppings	\$4.75
Freshly Baked Cookies	\$1.00

Breakfast Buffet

Complete Breakfast for your Guests

Scrambled Eggs
Choose Two: Bacon, Sausage Links, or Sliced Ham Steak.
Choose One: French Toast Casserole or Golden Brown Pancakes

\$12.00 Per Person

***The above menu will include Fresh Seasonal Fruit Selection and Assorted Breakfast Bakeries and Coffee.**

Continental Breakfast

*Fresh Pastries or Danishes, Muffins, Nut Breads, or Bagels, and assorted Juices, Coffee, and Tea.
\$4.95 per person

Any array of Seasonal Fruits maybe added to the Breakfast for \$2.75 per person

Hot Off The Barbecue Buffet

Barbecue Buffet

Hamburger, Hot Dogs, Baked Beans, Potato Salad, and condiments

\$10.95 Per Person

You may add to the buffet with the following items:

Barbecue Chicken Breast-	\$3.25 per person
Barbecue Chicken Quarters-	\$2.25 per person
Baby Back Ribs-	\$4.50 per person
Corn on the Cob-	\$1.00 per person
Vegetable Medley-	\$1.50 per person
Cole Slaw, Pasta, or Macaroni Salad -	\$0.95 per person
Cookie and Brownie Tray	\$2.25 per person
Fresh Cut Watermelon, Cantaloupe, and Honey Dew Melons	\$2.25 per person

Sandwich Buffet

An Assortment of Deli Sliced Meats and Cheeses with Condiments and an array of Breads with a choice of Potato Salad, Pasta Salad, or Cole Slaw, and Potato Chips.

\$9.95 per person

Salads

Served with Fresh House-Made Dinner Rolls

Chicken Traverse Salad \$10.95

Grilled chicken on a bed of crisp greens with crumbled bleu cheese, mandarin oranges, red onions, and dried Michigan cranberries.

Caesar Salad with Grilled Chicken- \$10.95

An L.L.C. favorite with traditional Caesar dressing tossed in crisp romaine hearts, shredded parmesan cheese, and garlic croutons.

Tuna or Chicken Salad Wrap \$9.95

Your choice of salad nestled in a spinach or flour tortilla wrap with lettuce and tomato, garnished with fresh fruit.

Grilled Chicken Sandwich \$9.95

Succulent breast of chicken served on a Kaiser roll with Swiss cheese accompanied with house-made potato chips.

Beverage Price List

Beer

Domestic Beer (Budweiser, Miller, and Coors)	\$2.75
Imported Beer (Molson, Labatt's, Beck Heineken)	\$3.50
Premium Imported Beer (price list available)	

Wine

Berringer White Zinfandel or Pies porter	\$6.00
House Pour Chardonnay, Cabernet, or Merlot	\$6.00

Liquor

Well Rock (House Brands)	\$4.50
Well Drinks (House Brands with mixers)	\$4.25
Call Rocks (J&B, V.O., Bacardi, , ect)	\$5.75
Call Drinks (same as above with mixers)	\$5.25
Premium Rocks (Tanqueray, Absolute, Kahlua, Dewar's, ect.)	\$6.00
Premium Drinks (same as above with mixers)	\$6.75
Super Premium Rocks (Crown Royal, Chivas, Cordials)	\$6.75
Super Premium Drinks (Same as above with mixers)	\$6.50
Ultra Super Premium Rocks (Gray Goose, Dalmore)	\$7.00
Ultra Super Premium Drinks (Same as above with mixers)	\$6.75

Soft Drinks

Sodas (Canned- Coke and Pepsi Products)	\$2.00
Sodas (Fountain- Coke Products)	\$1.75
Mineral Water and Juices	\$3.00

Champagne

Cooks Brut (Per Bottle)	\$13.00
Sparkling Grape Juice (Per Bottle)	\$9.00
Other Selections available on our wine list	

Punch- one gallon serves 20 servings (minimum two gallons to start)

Pina Colada Punch	\$18.00
Fruit Punch- Cranberry and Orange	\$17.00

These are the prices for the traditional "open bar". You may select this option or modify it according to your needs. You may customize your bar many ways- Limit the selections being offered, limit the number of drinks per person (tickets available), limit the time beverages are being offered by the host. A drink ticket box is always available, should a guest wish to purchase an additional beverage, after the host closes the "open bar".

Lenawee Country Club Acknowledgement Form

“The undersigned member/guest acknowledges that they have reviewed the “Banquet Agreement” for the Lenawee Country Club set forth above and agree to all the terms and conditions, and further agree that there should be no modifications to the terms and conditions as set forth, unless in writing and signed by the member/guest and the manager of the Lenawee Country Club.”

Date of Event: _____

Type of Event: _____

Deposit: _____ Date: _____

Name of Responsible Party: _____

Address: _____

Email: _____

Phone Number: _____

Additional Information: _____

Member Signature

Membership Number

Date

Non-Member Signature

Date

Managers Signature

Date
