

Muskegon Country Club

Banquet Lunch Menu

Chicken Caprese

Boneless chicken breast sautéed, then finished with fresh mozzarella, tomatoes, basil and balsamic reduction on a bed of zucchini squash and roasted red peppers.

\$12

MCC Ladies Chicken Casserole

Tender diced breast of chicken blended with a cream cheese and egg custard. Seasoned over cubed bread, then layered; mixed with peas, pimento's & water chestnuts. Finished with a cheddar sauce and fruit garnish.

\$11

Vegetable Lasagna

Summer squash, zucchini, onion, red pepper, soft cheese and mozzarella with a side of mixed greens with bistro vinaigrette and garlic toast

\$9.50

Pasta Primavera

Linguine pasta, scallions, grape tomatoes, mushrooms, Kalamata olives and roasted red peppers in a light chicken broth with fresh herbs, Romano cheese and garlic toast.

\$10

Chicken Carbonara

Poached skinless breast over linguine pasta with bacon, eggs and parmesan cheese. Served with garlic toast.

\$12

Tortellini Gorgonzola

Cheese tortellini pasta with pulled chicken meat, bacon, garlic, gorgonzola cheese and garlic toast.

\$9.50

Chicken Ziegenfuss

Diced breast of chicken blended with chopped celery, onion, green onion, and cream cheese. Wrapped in puff pastry then baked golden brown. Creating a light and flaky outer crust with a tender and creamy filling, finished with sweet curry chutney.

\$10

Wild Mushroom Chicken Madeira

Boneless chicken breast sautéed with scallions and wild mushrooms, served with steamed wild rice and Madeira wine pan sauce.

\$11.50

Maple Glazed Pork Tenderloin

Marinated and grilled pork tenderloin, sliced and served with smoked Gouda Mashed Potato

\$12

Whitefish Mie de Pan

Lake Michigan Whitefish baked with buttered bread crumbs and parsley. Served with fresh vegetable

\$11.50

Balsamic Grilled Sirloin

Center cut 6ounce sirloin marinated in balsamic vinegar and red wine with caramelized onions and Portobello mushrooms with oven roasted red skin potatoes.

\$13.75

House Salad available for an additional \$3.25

Coffee or tea included in the price of the meal

Prices are subject to 20 % service charge and 6% tax

Add \$1.50 to entrée price for split menu option

Limit of (2) entrée choices

Split menu requires entrée place cards to be provided by host

3-2009

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

***These products are cooked to order or undercooked**

****These products contain n raw ingredients**

Muskegon Country Club

Banquet Salad Menu

Cobb Chicken Salad

Julienne strips of chicken served over mixed greens, layered with diced tomato, crumbled bacon, sliced avocado and quartered boiled egg. Sprinkled with Roquefort cheese. Choice of dressing and sweet bread.
Full Entrée 7oz. \$9.95 Petit Portion 4oz. \$7.25

*Catalina Marinated Grilled Flank Steak Salad

Marinated in our house Catalina blend and fanned over romaine and spinach with red onion, crimini mushrooms and roasted red peppers.
Full Portion 6oz. \$12.00 Petit Portion 4oz. \$8.75

Southwest Chicken Salad

Lime and Cilantro marinated chicken breast grilled and fanned over mixed greens with black beans, sweet corn, tomatoes, green onions, cheddar cheese and crispy tortilla strips. Served with avocado ranch.
Full Portion 7oz. \$9.50 Petit Portion 4oz. \$7.25

Greek Salad with Marinated Shrimp

Mixed greens with feta cheese, Kalamata olives, grape tomatoes, cucumber and marinated shrimp with traditional Greek dressing.
Full \$10.25 Petit Portion \$8.

Spinach Salad

Fresh spinach with artichokes, grape tomatoes, red onion, mushrooms, Chevre cheese, sunflower seeds and boiled egg with sweet and sour dressing.
Full \$7.25 Petit Portion \$5.25

Raspberry Chicken Salad

Grilled boneless chicken breast over mixed greens with strawberries, Gorgonzola cheese and toasted almonds. Served with raspberry vinaigrette dressing.
Full Entrée 7oz. \$9.75 Petit Portion 4oz. \$7.50

Oriental Charred Chicken Salad

Grilled boneless breast of chicken breast over romaine and Napa cabbage with cucumber, carrot, snap peas, red cabbage and chow mien noodles with sweet Asian dressing.
Full Entrée 7oz. \$8.75 Petit Portion 4oz. \$6.50

Roasted Chicken Salad with Fresh Fruit Plate

Seasonal fresh fruit paired with MCC's hand pulled chicken salad with celery, red grapes, red onion and pecans.
Full \$9.75 Petit Portion 4oz. \$7.95

Roasted Chicken Salad Bread Bowl \$10.25

Pineapple Shrimp Salad

Grilled jumbo shrimp over mixed greens with fresh pineapple, walnuts and toasted coconut with raspberry - mint vinaigrette.
Full \$10.00 Petite Portion \$7.75

MCC Chili Bread Bowl

Award winning chili with cheddar cheese and diced onion in a fresh bread bowl \$6.25

All Salad Entrée's are served with sweet bread or petit rolls.

Coffee or tea included in the price of the meal

Prices are subject to 20 % service charge and 6% tax

Add \$1.50 to entrée price for split menu option

Limit of (2) entrée choices

Split menu requires entrée place cards to be provided by host

3-2009

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

***These products are cooked to order or undercooked**

****These products contain n raw ingredients**