

# Muskegon Country Club

## Hors d'oeuvre Stations

### Hors d'oeuvres Sauté Station

#### Sautéed Escargot

Premium French Snails soaked in Chardonnay and sautéed in whole butter with scallions & fresh garlic. Flashed with Chardonnay and lemon juice then stuffed into tender sautéed button mushroom caps. Finished with a Beurre Blanc sauce.  
\$3.95 per person

### New Orleans Seafood Station

Jumbo scampi & ocean scallops lightly dusted in chef's mild Cajun blend and old bay spice sautéed in garlic butter, along with shallots and scallions. Served with dirty rice and garden basil ratatouille.  
\$6.95 per person

### Chicken & \*Flank Steak Fajita Station

Char-broiled strips of chicken or marinated sautéed Flank Steak with julienne green & red peppers and red onion. Flashed with cumin lime juice and Chef's fajita sauce. Served with flour tortilla shells and accompanied with sour cream, salsa, and a basket of nacho chips.  
\$4.95 per person / minimum 30 people

### Pasta Station

**\$5.95 per person**

A selection of 6 toppings and 2 sauces, finished with two different pasta varieties to choose from. Sautéed in garlic and rosemary olive oil. Complete with a sauté chef preparing pasta's to your guest liking.

#### Toppings:

Capicola Ham  
Artichoke Hearts  
Red Peppers  
Green Onions  
Zucchini  
Mushrooms

#### Sauces:

Alfredo Sauce  
Marinara Sauce

#### Pasta:

Red Pepper & Garlic Rotini  
Tri-colored Farfella Pasta (bow-tie)

### Carving Stations

#### \*Roasted Beef Tenderloin

USDA well marbled beef tenderloins, basted with butter then seasoned with chefs blend of spices and sprinkled with dried dill weed. Slow roasted to a tender medium rare then thinly sliced to enjoy in our soft baked potato roll or simply with just a dollop of horseradish sauce. Served with the following: Vine ripe tomato, shaved red onion, sliced mild cheddar cheese, Dijon grain mustard, horseradish sauce and baked potato rolls.  
Cost Per Person \$10.95

Chef Fee \$75.00 per Chef

More Than (1) Chef may be required per station, based on final count  
All food and beverage pricing subject to 20% service and 6% tax

**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**

## **Carving Stations**

### **\*Prime Rib Carving Station**

USDA choice prime rib, trimmed and selectively seasoned. Slow roasted until tender and juicy then hand carved by our chef to create a petit tender prime rib roll or simply enjoy a tender slice. Served with sliced tomatoes, shave red onions, horseradish sauce, Dijon grain mustard and sliced soft potato roll.

Cost Per Person \$8.95

### **Pork loin station**

Spice rub marinated pork loin slow roasted, chef carved and served with shaved red onions, grain mustard, European -Dijon mayonnaise, fresh garlic spread and premium sabi sauce. Served with assorted dinner rolls and fresh baked house breads.

Cost per Person \$4.50 (May substitute char-broiled marinated pork tenderloins for additional \$2.25)

### **Mediterranean Pork loin Station**

Curry rubbed Pork Loin, slow roasted and chef carved. Served with the following toppings: Herb infused olive oil, Marinated Feta cheese cubes, fine diced Red Onions, Caper Buds, sliced Tomato, Kalamata Olives, red & green Peppers, cucumber slices and Basil Herb Dijon Spread. Served with our Mediterranean flat breads : Wheat pita, Sun dried tomato & spinach Lavash flat bread, spinach flour tortilla bread and garden herb focaccia bread.

Cost Per Person \$4.95

### **Roasted Breast of Turkey**

Choice hen turkey breast basted with seasoned butter then slow roasted. Carved by our chef and served with cranberry sauce, Dijon grain mustard sauce, sliced vine ripe tomatoes, shaved red onion, sliced mild cheddar cheese and buttered sliced potato rolls.

Cost Per Person \$4.95

### **Twilight Hot Dog Cart**

Create your own Chicago atmosphere with our traveling cart and enjoy all beef hot dogs.

Your very own hot dog stand wheeled out packed with steaming all beef franks and lightly steamed hot dog buns. Piling it high with chili, onions, pickle relish, grated cheese and chili sauce. \$1.95 per person

## **Dessert Stations**

### **Fresh Crepes Suzette**

Fresh crepes made to order by our sauté chef then ready to fill with your choice to fruit filling. Then finish your crepes with the available toppings: Assorted diced fruits, whipping cream and chocolate syrup.

Cost Per Person \$4.95

### **Bananas Foster Station**

Fresh bananas sliced and sautéed in whole butter with brown sugar. Caramelized and flashed with dark rum ladled over premium vanilla ice cream.

Cost Per Person \$5.95

Chef Fee \$75.00 per Chef

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