

Muskegon Country Club

Dinner Menu

First Course

Mixed Sweet Greens—cherry tomato, cucumber, dried cherries, croutons and red onion slice
Wedge Salad - Iceberg lettuce, grape tomato, red onion and bacon dressed with bleu cheese dressing
Cucumber Slaw-English cucumber, winter radish and red onion with cider vinaigrette
Spinach Salad –Fresh spinach with candied pecans, dried cranberries and bleu cheese crumbles
Tomato & Basil Cream Soup

Entrée Selections

Slow Roasted Herbal Prime Rib -seasoned with select herbs and spices. Slow roasted medium to medium rare and served with au-jus, horseradish sauce \$19/8oz. \$21/10 oz. \$23/12oz.

Filet Mignon- medium rare seared beef tenderloin with shallot butter \$market

Grilled NY Strip Steak-Cooked to medium rare with portabella mushrooms and red wine demi glace \$market

Beef Short Rib– 6oz. Bone in short rib slowly braised in red wine and balsamic vinegar until fork tender \$21

Herb Roasted Rack of Lamb-A half rack of lamb roasted to medium rare with sauce borderlaise \$28

Cherry Chicken Florentine –Fresh chicken breast stuffed with spinach, boursin cheese and dried Michigan cherries; baked with a bread crumb crust and served with chicken veloute \$19

Jack Daniels Chicken - Boneless breast of chicken sautéed and flashed with Jack Daniels and finished with a dried cherry, red onion and red pepper chutney. \$19

Garden Vegetable Chicken-6oz. Chicken breast grilled with zucchini squash, red peppers, jasmine rice and 25 year balsamic vinegar \$19

Almond Crusted Chicken-6oz. chicken breast with toasted almonds and bread crumbs with brandy cream \$19

Chicken Piccata –Seared boneless chicken breast of chicken with shitake mushrooms, scallions in lemon-wine butter \$19

Morel and Asparagus Chicken-6oz. Chicken breast sautéed with wild Oregon morel mushrooms, asparagus spears and Dijon cream sauce \$20

Chicken Caprese Melt-6oz. Chicken breast sautéed with portabella mushrooms, vine ripened tomatoes, mozzarella cheese and balsamic reduction with wilted spinach \$19

Additional entrée selections on the reverse side

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Pepper Salmon Lemon Confit

Fresh salmon seared with cracked peppercorns and olive oil lemon confit \$19

Shrimp & Tortellini Gorgonzola

Four garlic marinated shrimp tossed with cheese filled tortellini, gorgonzola cream, diced tomato and fresh basil \$19 (200 guests or less)

Broiled Walleye Piccata

Fresh lake walleye with capers in a lemon-white wine butter sauce \$25

Whitefish with Potato Leek Crust

Whitefish baked in a crust of shredded potato and leeks with sauce mornay \$24

Bacon Wrapped Pork Tenderloin

Pork tenderloin wrapped in bacon stuffed with asparagus and goat cheese fondue \$22

Mediterranean Stuffed Pork Chop

8oz. Pork chop stuffed with wilted spinach, feta cheese with grilled tomatoes, capers and Kalamata olives \$24

All Entrees include the following:

Choice of Salad
Chef's selection of vegetable and starch
Fresh Baked Bread & Butter
Coffee and Tea

Prices are subject to 20% service and 6% tax

Add \$1.50 to entrée price for split menu option /limit of (2) entrée choices

*Meats that are cooked to temperature will be cooked to a single temperature Medium Rare to Med

Split menu requires entrée place cards to be provided by host/group

Guarantee count is due (2) business days/48 hours prior to event