

# *Muskegon Country Club*

## *Banquet Lunch Menu*

### **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, tomatoes, mushrooms, summer squash, broccoli buds and roasted red peppers in a light chicken broth with fresh herbs, Romano cheese and garlic toast.

\$9

### **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

### **Turkey Ziegenfuss**

Diced turkey breast blended with scallions, celery, cream cheese and toasted almonds. Wrapped in puff pastry then baked golden brown. Creating a light and flaky outer crust with a tender and creamy filling.

Finished with a blackberry and orange relish

\$10

### **Wild Mushroom Chicken Marsala**

Boneless chicken breast sautéed with scallions and wild mushrooms, served with wild rice and Marsala wine pan sauce

\$11.50

### **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

### **Herb Roasted Pork Loin**

Sliced and fanned on a bed of wilted spinach Dijon mustard crème and parmesan whipped potatoes

\$12

### **Pistachio Crusted Whitefish**

Lake Michigan Whitefish pressed with pistachio bread crumbs, served with citrus beurre blanc and steamed green beans

\$12

### **Grilled Sirloin**

Herb marinated 6 ounce sirloin grilled with caramelized onions and Portobello mushrooms with oven roasted red skin potatoes

\$13

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

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

### 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

### Italian Chopped Salad

Chopped Italian Genoa salami, pepperoni, black olives, pepperoncinis, red onions and croutons tossed with romaine lettuce, Italian vinaigrette and shredded mozzarella cheese

Full Portion 6oz. \$9.75

Petit Portion 4oz. \$7.00

### Grilled Chicken & Fresh Vegetable Chopped Salad

Mesclun Salad greens tossed with chopped cucumber, tomato, scallion, avocado, sweet corn, haricot vert, grilled chicken, parmesan cheese & mustard vinaigrette

Full Portion \$9.95

Petit Portion \$7.25

### 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

### 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

### 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 \$8.00

### Pineapple Shrimp Salad

Grilled jumbo shrimp over mixed greens with fresh pineapple, walnuts and toasted coconut with raspberry - mint vinaigrette.

Full Portion \$10.00

Petite Portion \$7.75

### 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

### \*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

### 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 Portion \$9.75

Petit Portion 4oz. \$7.95

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

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