

St. Clair Golf Club

2021 BANQUET PACKAGE





St. Clair Golf Club

HORS D'OEUVRES

MEAT AND CHEESE PLATTER

\$8 PER
PERSON

Sliced Salami & Black Forest Ham, Aged Cheddar & Smoked Gouda Cheese, Served with Assorted Crackers

BONELESS CHICKEN WINGS

\$5 PER
PERSON

Crispy All White Meat Chicken Breast Fried Crispy, Served with a Side of Sweet Chili, Buffalo, or Carolina BBQ Sauce

SHRIMP COCKTAIL

\$11 PER
PERSON

Lemon Poached Shrimp Served with Horseradish Cocktail Sauce

VEGETABLE & DIP PLATTER

\$6 PER
PERSON

Fresh Assortment of Broccoli, Celery, Bell Peppers, & Baby Carrots, Served with Buttermilk Ranch Dip

CRISPY CHICKEN PICCATA CUPS

\$5 PER
PERSON

Chicken, Spinach, & Artichoke in a Lemon Garlic Sauce, Served in a Crispy Phyllo Cup & Topped with Parmesan Cheese

MARYLAND CRAB CAKES

\$8 PER
PERSON

Wild Caught Crab Meat, Fresh Seasonings, & Crispy Breadcrumbs Crab Cakes, Seared in Butter, Served with Spicy Remolade Sauce (2 Crab Cakes Per Person)



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SALADS & COLD PLATES

MICHIGAN CHERRY

\$12 PER
PERSON

Romaine, Red Onion, Dried Cherries, Fresh Apples, Blue Cheese Crumbles, Roasted Walnuts, & Raspberry Vinaigrette

PARMESAN CAESAR

\$9 PER
PERSON

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, & Garlic Focaccia Croutons

CRISPY CRAB SALAD

\$10 PER
PERSON

Crispy Seafood & Shredded Vegetable Salad Tossed in Sweet Chili Sauce, Topped with Fresh Avocado, Sriracha & Crispy Wontons

S.C.G.C. GARDEN

\$7 PER
PERSON

Romaine Lettuce, Roma Tomatoes, English Cucumbers, Red Onion, Shredded Cheddar Cheese, Garlic Focaccia Croutons, Served with Choice of Dressing

SEARED SESAME TUNA

\$12 PER
PERSON

AAA Sushi Grade Tuna, Encrusted with Sesame Seeds & Seared, Served over Crispy Vegetable Salad, & Topped with Garlic Shoyu Sauce

ADD GRILLED SHRIMP

\$9 PER
PERSON

ADD SEARED SALMON

\$8 PER
PERSON

ADD GRILLED CHICKEN

\$5 PER
PERSON

ENTREES

ARUGULA PESTO SALMON

\$22

Hand Cut Salmon Fillet Topped with Roasted Walnut Arugula Pesto, Topped with Crispy Breadcrumbs & Baked Golden

CHICKEN PARMESAN

\$15

Crispy Chicken Breast, Topped with Crushed Tomato Sauce, Mozzarella, & Parmesan Cheese Served over Linguine Pasta

COFFEE ENCRUSTED PETITE FILET

\$36

Roasted Coffee & Black Pepper Encrusted Beef Tenderloin, Hand Cut & Cooked to Order

PARMESAN WALNUT WHITEFISH

\$23

Fresh Whitefish Topped with Roasted Walnuts, Parmesan Breadcrumbs, & Baked

ROASTED RED PEPPER LINGUINE

\$13

Roasted Red Bell Pepper Alfredo Sauce Tossed with Linguine Pasta , & Topped with Parmesan Cheese

GRILLED NEW YORK STRIP STEAK

\$25

Hand Cut 12 oz Peppercorn Seared New York Strip Steak

LEMON SEARED HALIBUT

\$30

Fresh Seared Halibut Served with Lemon & Herbs

CAJUN CHICKEN TORTELLINI

\$22

Cajun Seasoned Chicken Breast, Cheese Filled Tortellini Pasta, Toassed in Cajun Cream Sauce, Toppd with Parmesan Cheese

12 OZ HERBED PRIME RIB

\$25

Herb Encrusted Whole Prime Rib Hand Cut & Served with House made Au Jus, & Horseradish Sauce

Add Dinner Rolls \$2 Per Person



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FRESH VEGETABLES

\$3 Per person

Steamed Broccoli

Seasonal Vegetable Medley

Sauteed Green Beans & Red Pepper

Grilled Zucchini

Sauteed Asparagus

STARCHES & SIDES

Parmesan Au Gratin Potatoes

\$4 Per Person

Vegetable Rice Pilaf

\$2 Per Person

Crispy Garlic Red Skins

\$3 Per person

Baked Potato

\$2 Per person

Garlic Mashed Potatoes

\$3 Per person

HOMEMADE SOUPS

\$3 Per Cup / \$6 Per Bowl

Loaded Baked Potato

Lemon Chicken

Tuscan Zuppa

Broccoli Cheddar

Tomato Basil

Italian Wedding

Wild Mushroom Brie

Corn Chowder

French Onion

White Chicken Chili

Chicken Noodle

Chuckwagon Chili

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DESSERTS

CHOCOLATE FUDGE BROWNIES

Ghiradelli Triple Chocolate Brownies

**\$2 PER
PERSON**

RASPBERRY SUPREME CHEESECAKE

New York Style Cheesecake, Topped with Raspberry Coulis

**\$7 PER
PERSON**

CHOCOLATE CHUNK COOKIES

Classic Chocolate Chip Cookies

**\$2 PER
PERSON**

MINI KEY LIME PIES

Creamy Key Lime Pie Mousse Topped with Whipped Cream & Toasted Coconut

**\$4 PER
PERSON**

ICE CREAM SUNDAE

Vanilla Bean Ice Cream Topped with Whipped Cream, & Chocolate or Caramel

**\$3 PER
PERSON**

BEVERAGE PACKAGES

4 Hour Hosted Bar

HOUSE WINES & BOTTLED DOMESTIC BEER

**\$18 PER
PERSON**

HOUSE WINES, DOMESTIC BEER & DRAFT BEER, STANDARD LIQUOR

**\$23 PER
PERSON**

HOUSE WINES, DOMESTIC BEER & DRAFT BEER, STANDARD & PREMIUM LIQUOR

**\$27 PER
PERSON**