

The Resorts of Tullymore & St Ives



Banquet Menu
2010

Stanwood, MI

Breakfast Menu

Minimum of 25 guests for buffet or serve plated at price below per person

The Continental

An assortment of sliced seasonal fruit, breakfast pastries with butter and fruit preserves served buffet style (add bagels and cream cheese \$2 per person)

\$8.00

St. Ives Resort Breakfast Buffet Special

An assortment of sliced fruit, scrambled eggs, bacon, breakfast sausage links, breakfast potatoes breakfast pastries, with butter and fruit preserves served buffet style

\$11.00

Omelets Station

Minimum of 20 guests required for Omelets Station.
Available on buffets only – *additional \$4.25 per person*

Plated Breakfast

Scrambled eggs, bacon and breakfast sausage links, breakfast potatoes, breakfast pastry or freshly baked muffin with butter

\$10.00

Carafe of Coffee \$10 each

Carafe of Juice \$12 each

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Prices and selections are subject to change without notice.*

Luncheon Salads

All salads are served with rolls and butter, freshly brewed coffee, soft drinks or iced tea

Seared Ahi Tuna Salad

Sesame crusted Ahi tuna highlights whole wheat linguini tossed with Bok Choy, snow peas, shitake mushrooms, red onions, bell peppers, and linguini cucumbers in orange scented sesame ginger vinaigrette.

\$20

Seasonal Fruit with Shrimp or Chicken Salads

Choice of shrimp or chicken salad served on a bed of mixed greens, seasonal fresh fruit

\$13

Grilled Chicken Caesar Salad

Grilled chicken with crispy romaine lettuce tossed with Caesar dressing

Parmigianino Reggiano and croutons

\$14

Luncheon Sandwiches

All sandwiches are served potato chips, pickle spear, freshly brewed coffee, soft drinks or iced tea

Cuban Pork Brioche

Tender pulled pork meat is paired with roasted garlic and cumin-scented Spanish aioli along with garlic, onions and peppers covered with pepper-jack cheese served on brioche buns

\$10

Shrimp Salad Sandwich

Tender shrimp salad served on your choice of bread, served with tomato and romaine lettuce

\$12

West Virginia Smoked Ham Cibatta

Thin slices of West Virginia hickory smoked ham set upon mustard butter brushed Cibatta bread topped with melted Gouda cheese and a honey Balsamic teased red onion marmalade.

\$10

Chicken Caesar Wrap Sandwich

Sliced breast of chicken with apple wood smoked bacon served with tomato, romaine lettuce, Caesar dressing all rolled in a tortilla wrap

\$12

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Plated Luncheon

Entrée prices include choice of first course, entrée, sautéed fresh vegetables (if appropriate), warm rolls and butter freshly brewed coffee, soft drinks or iced tea

First Course

Soup Du Jour
or
Fresh garden salad with your choice of dressing

Luncheon Entrees

Grilled Petit 5 oz. Filet Mignon

Served with natural juices with fresh herbs and parsley new potatoes
\$25

Chicken Pasta

Pasta with smoked Gouda cheese, aged Cheddar cheese and Asiago cheeses with grilled chicken and roasted peppers. This three-cheese sensation is finished with toasted bread crumbs and Parmesan cheese then topped with minced chives
\$15

Grilled Chicken Breast

Pesto rubbed breast of chicken with a Shitake Mornay sauce, served with a rice pilaf
\$14

Mango Salsa Grouper

Lightly seasoned grouper starts in a pan with a splash of Chablis and finishes in our oven with the center slightly opaque. Topped with exotic mango pineapple chutney over coconut rice
\$16

London Broil

Marinated grilled flank steak served with sautéed onions, mushrooms and whipped potatoes
\$17

Add any dessert for an additional \$3.50 per person

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Specialty Buffets

*All buffets are served with regular, decaffeinated coffee, soft drinks and hot or iced tea
(minimum of 25 guests)*

The Deli Buffet

Fresh Deli Meats
Sliced Cheeses
All the fixins' and condiments
Fresh Breads & Rolls
Potato Salad or Cole Slaw
Fresh Baked Cookies
*Lunch \$11.95, Dinner \$15.95
with soup du jour add \$2*

The Big Burger Buffet

Juicy all beef burgers
Sliced Tomato, onion, cheese and pickles
Relish, ketchup, mustard & mayonnaise
Southwest Chili
Coleslaw
American Fries
Assorted Pies
Lunch \$12.95, Dinner \$15.95

18 Hole Cookout

Marinated Chicken Breasts
All Beef Hotdogs
Certified Black Angus Hamburgers
All the fixins' and condiments
Chips & Baked Beans
Fresh Baked Cookies
Lunch \$15.95, Dinner \$19.95

Italian Buffet

Chicken Penne Pasta
Fettuccini Marinara with Meatballs
Anti Pasta Platter
Fresh Garden Medley of Vegetables
Italian Pasta Salad
Fresh Baked Garlic Bread Sticks
Tiramisu
Lunch \$16.95, Dinner \$20.95

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Specialty Buffets

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(minimum of 25 guests)*

Fiesta Buffet

Burritos with Cheese
Chicken Fajitas
Seasoned Taco Meat
Flour Tortillas
Refried Beans and Spanish Rice
Chips & Salsa
Sour Cream, Shredded Cheese, Guacamole, Lettuce, and Chipotle Dressing
Lunch \$17.95, Dinner \$21.95

Asian Buffet

Fancy greens tossed with vinaigrette, almonds and sliced peppers
Asian pasta salad with crisp vegetables and sesame dressing
Beef & Broccoli Stir Fry
Sweet & Sour Pork
Steamed Rice
Spring Rolls with dipping sauce
Fortune Cookies
Lunch \$18.95, Dinner \$22.95

Smokehouse BBQ

BBQ Baby Back Ribs
Texas Bacon Cheddar Chicken Breasts
Cowboy Beans with bacon, peppers and ground steak
Garlic Mashed Potatoes
Fresh Medley of Garden Vegetables
Pasta Salad
Fresh Baked Cookies and Chocolate Brownies
Lunch \$21.95, Dinner \$25.95

Hearty Buffet

Flank Steak with Hunter Sauce
Dilled Salmon
Boursin Whipped Potatoes
Fresh Garden Medley of Vegetables
Tossed Salad Bar
Fresh Seasonal Fruit
Triple Layer Chocolate Cake
Lunch \$21.95, Dinner \$25.95

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Hors d'oeuvres

Domestic and Imported Cheese Boards

Small tray (serves 50) \$150.00 \$3.00 per person for smaller trays
Large tray (serves 100) \$225.00

Fresh Fruit

Small tray (serves 50) \$125.00 in season \$150.00 out of season
Large tray (serves 100) \$175.00 in season \$200.00 out of season

Fresh Crudités

Broccoli, cauliflower, peppers, celery, carrots, cucumbers with onion dip or bleu cheese dip
Small tray (serves 50) \$100.00 Large tray (serves 100) \$150.00

Assorted Platters and Dips

(50 servings each)

Smoked salmon platter	\$150.00
Grilled marinated vegetable tray	\$ 75.00
Hummus dip with sumac pita triangles	\$ 65.00
Roasted tenderloin with mini hard rolls	\$225.00
Artichoke dip with assorted crackers	\$ 75.00
Bruschetta with crostini	\$ 75.00
Spinach Artichoke Dip with garlic toast	\$ 75.00
Crab dip with assorted crackers	\$100.00
Artichoke and crab dip with assorted crackers	\$125.00
Baked Brie in pastry with raspberry sauce and French bread	\$ 95.00

Chef Attending Carving Station

\$25.00 per chef attending for up to 2 hours, \$25.00 for each additional hour

Roasted tenderloin of beef (serves approximately 15 people)	\$225.00
Bourbon glazed ham (serves approximately 25 people)	\$125.00
Whole prime rib of beef (serves approximately 20 people)	\$325.00
Breast of turkey (serves approximately 20 people)	\$105.00
Leg of lamb (serves approximately 10 people)	\$145.00
Roasted NY Strip loin (serves approximately 20 people)	\$225.00

Pasta Station

Bow tie and tortellini pastas, marinara and Alfredo sauce, assorted fresh vegetables and garlic bread \$7.95 per person
with chicken or shrimp \$9.95 per person both \$12.95 per person

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Hors d'oeuvres

Cold Hors d'oeuvres

priced per 100 pieces

Chilled Shrimp with cocktail sauce	\$225.00	or \$2.75 each
Assorted tea sandwiches	\$200.00	or \$2.25 each
Assorted Canapés	\$225.00	or \$2.50 each
Small hard rolls with smoked turkey	\$150.00	or \$1.75 each
Mini Fruit Kebabs	\$175.00	or \$2.00 each
Pear Prosciutto and Bleu Cheese	\$175.00	or \$2.00 each
Belgian endive filled with boursin cheese	\$125.00	or \$1.25 each
Cajun Shrimp Canapés	\$190.00	or \$2.25 each
Roasted tenderloin canapé with horseradish	\$275.00	or \$2.95 each

Hot Hors d'oeuvres

Priced per 100 pieces

Sausage stuffed mushrooms	\$175.00	or \$2.00 each
Chinese Spring Rolls	\$195.00	or \$2.25 each
Scallops wrapped in bacon	\$275.00	or \$2.95 each
Quesadilla rolls	\$195.00	or \$2.25 each
Chicken wings	\$120.00	or \$1.25 each
Phyllo triangles with spinach	\$170.00	or \$1.95 each
Crab Rangoon	\$250.00	or \$2.75 each
Swedish or BBQ meatballs	\$ 95.00	or \$1.00 each
Beef Wellingtons	\$300.00	or \$3.15 each
Chicken peanut saté	\$270.00	or \$2.90 each

Dessert and Beverage Station

Freshly brewed coffee and hot tea \$2.50 per person
Assorted mini pastries, whole specialty and cheese cakes \$4.95 per person
Sorbet \$2.50 per person

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Plated Dinners

Entrée prices include salad, sautéed fresh garden vegetables, warm bread and butter, freshly brewed coffee, hot tea or soft drinks

Appetizers & Soup Additions

\$4.00 addition per person

Tomato-basil soup

Wild mushroom bisque

Potato & leek soup with crispy bacon

Kansas City Steak soup

Chicken vegetable soup

Chicken corn chowder

Forest Mushroom En Crouete

Sautéed forest mushrooms with garlic and fresh herbs wrapped in puff pastry served with brandy demi-glace

Shrimp Scampi

Sliced shrimp served in garlic butter and herb bread crumbs

Smoked Salmon & Avocado Timbale

Stuffed Shrimp with Lump Crabmeat

Melon and Prosciutto

Fresh melon served with sliced Prosciutto

Pepper Crusted Scallop with Creamy Corn Reggiano Sauce

Served with caramelized onions

Dinner Salads

Caesar Salad

Topped with homemade croutons and parmesan cheese

Classic Spinach Salad

Garnished with red onion, fresh berries, candied almonds and raspberry vinaigrette dressing

Mixed Field of Greens

Deluxe field greens with choice of vinaigrette

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Dinner Entrée Selections

Raspberry Breast of Chicken

A tender breast of chicken crusted with goat cheese seasoned bread crumbs and complemented with a raspberry compote sauce. Served over garlic whipped potatoes with green beans and glazed baby carrots

\$24

Orange Glazed Chicken Breast

Boneless breast of chicken served over wild rice and topped with Bok Choy and sautéed Asian Vegetables

\$23

Champagne Chicken Breast

Served with fresh vegetables over rice, with a creamy champagne sauce

\$19

Chicken Penne Pasta

Tossed with wild mushroom tomato concasser, leeks in a creamy herb sauce finished with Parmesan triangles

\$22

Filet Mignon

Juicy filet set in creamed leeks and topped with wild mushroom duxelle finished with a robust demi-glaze

\$28

Grilled Ribeye

Tender ribeye topped with bacon and sautéed onion relish, drizzled with Au Jus and finished with Au Gratin Potatoes

\$24

Black and Blue top Sirloin

Grilled 10 oz top sirloin set in whipped blue cheese garnished with Chef's Blue Cheese Cream Asparagus

\$25

Crab Crusted Sirloin Steak

A tender sirloin steak topped with lump crab meat and fresh herbs adorned with sauce charon placed atop a creamy bed of garlic whipped potatoes and flanked with fresh asparagus

\$27 without the crabmeat crust \$23

Chilean Sea Bass

Tender flakey Chilean Sea Bass topped with a spinach pancetta salad atop a wonderful tomato gratin.

\$28

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Dinner Entrée Selections

Mango Salsa Grouper

Lightly seasoned grouper starts in a pan with a splash of Chardonnay and finishes in our oven with the center slightly opaque. Topped with exotic mango pineapple chutney over coconut rice

\$22

Caramelized Onion Encrusted Lake Superior Whitefish

Served with vegetable style couscous with essence of tomato water sauce

\$24

Shrimp Scampi

Succulent shrimp tossed with linguine, garlic, butter and fresh parmesan cheese

\$23

Seared Duck Breast

Tender and juicy duck breast served over shitake infused soft polenta and finished with aromatic raspberry sauce

\$27

Herb Encrusted Pork loin

Tender pork loin with Asiago Whipped Potatoes and Pomegranate Sauce

\$23

Duet Grilled Tenderloin and Salmon

4 Oz. Tenderloin of beef served with bordelaise sauce and an herb crusted salmon fillet topped with basil butter

\$32

Substitutions for salmon:

Pan-sautéed crab cake \$37 Grilled shrimp \$35

Roasted Tenderloin with Wild Mushroom Compote

8oz Tenderloin of beef, sliced and served with a wild mushroom-onion compote

\$35

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Dinner Buffet

Minimum of 50 guests

Buffet with Choice of Two Entrees \$24.95

Buffet with Choice of Three Entrees \$28.95

Salads ***(Select Three)***

Fresh fruit display
Mixed greens salad with toppings & dressings
Spinach salad, red onions, mushrooms & bacon
Toasted sesame & asparagus salad
Antipasto salad

Tomato and cucumber salad
Tomato mozzarella salad
Pasta salad with grilled vegetables
Green bean & red bliss potato salad
Wilted lettuce with bacon vinaigrette

Starches ***(Select One)***

Wild & White rice pilaf
Roasted new potatoes
Duchess potatoes
Twice baked potatoes
Roasted garlic whipped potatoes
Seasoned new potatoes

Vegetables ***(Select Two)***

Spring peas & carrot keys
Green beans with bacon
Seasonal fresh medley
Broccoli & Cauliflower Au Gratin
Corn O' Brian
Dilled lemon carrots

Entrees

Hunter Chicken
Asiago Chicken
Roasted Sirloin with Cabernet Glaze
Roasted Pork Loin with Apple Chutney
Broiled Flank Steak w/mushrooms & onions
Whitefish Michigan Style
Broiled Salmon with White Leek Sauce
Seafood Linguini
Boston Baked Cod
Boursin Penne Chicken
Pasta Primavera
Lemon Pepper Linguine with Smoked Salmon

Carving Station

*Above entrees can be substituted with carved Prime Rib
\$5.95 per person additional*

Dessert table \$4.95 per guest, Sorbet \$2.50 per person

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Beverage Prices

Host Bar

Hosted bar pricing includes setups, mixes garnishes, domestic bottle beer selections and house wine selections.

*****House Brand Liquor Package.....\$65.00 per Bottle**

Call Brand Liquor Package.....\$85.00 per Bottle

Premium Brand Liquor Package.....\$95.00 per Bottle

Domestic, Imported & Premium Beer Selections.....\$3.25 to \$4.50 per Bottle

Cash Bar

(Prices single pour or serving per drink)

***House Brand Liquors	\$5.00 per glass
Call Brand Liquors	\$6.00 per glass
Premium Brand Liquors	\$8.00 per glass
Cordials and Specialty Liquors	\$7.50 per glass
Premium -Import Beer	\$4.50 per Bottle
House Wine	\$5.95 per glass
Soft Drinks	\$2.25 per glass
Juice	\$2.95 per glass
Coffee Urn	\$21.00 per Urn
Punch	\$10.00 per gallon

Wine

House Wines including:

Chardonnay, White Zinfandel, Cabernet, and Merlot

\$5.95 per Glass or \$22.00 per Bottle

(Please refer to our extensive wine list for additional selections.)

Sparkling Grape Juice

\$12.00 per Bottle

Champagne

\$28.00-\$175.00 per bottle

\$5.95-\$25.95 per glass

*****Not Available at Tullymore**

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Draft Beer Selections

Domestic ½ Barrels	\$225.00
Premium Import and Microbrew ½ Barrels	\$325.00

Bloody Mary Bar

3 Types of Bloody Mary Mix, Vodka, skewered cherry tomatoes, cucumbers, celery, carrots, pickles, olives, crabmeat, mini shrimp, salami, cheese and crackers.
\$14.95 per person (2 drinks per person)

Margarita Bar

2 Flavors of Margarita Mix, Tequila, tortilla chips, salsa, and hot cheese dip, guacamole dip and sour cream.
\$14.95 per person (2 drinks per person)

Punches

Fuzzy Navel Punch: a blend of orange juice, peach schnapps, passion fruit and mango juices
South of the Boarder Surprise: A cross between a Margaritas and a Tequila Sunrise
Planters Punch: A blend of light and dark Rum and fruit juices
\$60 a gallon (serves 16-20 drinks)

Table Snacks

Mixed Nuts
Tortilla Chips
Pretzels
Chex Mix
\$1.25 per person

Cookies or Brownies
\$12 per dozen

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Beverage Cart Services 2010

Box Lunches

on your Golf Cart before Tee Off or
Delivered to you and your Guest while playing

Ham & Cheese or Turkey & Cheese

Served with Chips & Cookies
\$10.00

Chicken Ranch Wrap

Served with Chips & Cookies
\$10.00

Lunch at the Turn

St. Ives (#10 Tee) or Tully's Halfway House

Quarter Pound Hot Dog or Johnsonville Bratwurst

Served with Chips & Cookies
\$7.00

Our Famous Burger Dog

Served with Chips & Cookies
\$8.50

(Additional menu items available upon request at Tully's)

Add a soft beverage at \$3.50

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