



*The Resorts of  
Tullymore & St Ives*

*Wedding  
Information*

*2010*

*Stanwood, MI*

## *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*

*A service charge of 19% and sales tax of 6% will be added to above prices.*

*Prices and selections are subject to change without notice.*

## **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 a dessert for an additional \$3.50 per person, Sorbet \$2.50 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 50 guests)*

### ***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

### ***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

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## **Specialty Buffets**

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(minimum of 50 guests)*

### ***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

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## ***Hors d'oeuvres***

### ***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

### ***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, Sorbet \$2.50 per person  
Assorted mini pastries, whole specialty and cheese cakes \$4.95 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 (pricing on following pages)*

### ***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

### ***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

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## **Dinner Entrée Selections continued**

### ***Chilean Sea Bass***

Tender flakey Chilean Sea Bass topped with a spinach pancetta salad atop a wonderful tomato gratin.  
\$28

### ***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 nd 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*

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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)*

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

## **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 Toasts***

**\$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*

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## ***Wedding Services***

### ***Ceremony***

White Chair Rental	\$2* per chair
Arch Rental (White or Natural)	\$75*
Tents(depending on size)	\$500-\$1200*
Cocktail tables (for unity candles/sand)	\$20* each
Podium	\$50*

### ***Reception***

Valet Service-8 hours	\$950+
Shuttle Service	\$150+ 8 hours (4pm-Midnight from Tullymore to St Ives)
Candy Bar Containers	\$10 per container
Colored Linens	\$4 per table cloth, .50 cents per napkin
Bar Set-up for Cash Bars	\$150+
Additional Bar	\$100 (for open bar)
Dance Floors(Tullymore Only)	\$350* to \$600*
Cocktail Tables	\$20* each
Cake Cutting	\$1+per person
Two entrée selection	add \$1+* per entree, not including vegetarian or children
Candleholder Centerpieces	\$1 per table
Outdoor Heaters	\$25* per heater

\*=6% tax    +=19%Gratuity



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