



TULLYMORE
GOLF RESORT

BANQUET & CATERING GUIDE



BREAKFAST

| BREAKFAST BUFFETS |

DONUTS & COFFEE | \$8

Assorted Bakery Donuts | Coffee

THE CONTINENTAL BUFFET | \$14

Seasonal Fruit | Breakfast Breads
Assorted Fruit Juices | Coffee | Hot Tea

BREAKFAST SANDWICH BUFFET | \$17

Bacon or Sausage Breakfast Sandwiches
Seasonal Fruit | Breakfast Breads
Assorted Fruit Juices | Coffee | Hot Tea

THE RESORT BREAKFAST BUFFET | \$22

Scrambled Eggs | Bacon | Sausage Links | Breakfast Potato
Breakfast Bread | Seasonal Fruit
Assorted Fruit Juices | Coffee | Hot Tea

| BREAKFAST BUFFET UPGRADES |

ADD SCRAMBLED EGGS | \$5

ADD BACON OR SAUSAGE | \$5

OMELET STATION | \$11

BISCUITS AND GRAVY | \$5

CORNED BEEF HASH | \$6

| BREAKFAST A LA CARTE |

BAGEL AND CREAM CHEESE | \$5

INDIVIDUAL YOGURT | \$4

ASSORTED PASTRIES | \$5

ASSORTED TOAST & JELLY | \$3

ASSORTED PROTEIN/HEALTH BARS | \$7

COFFEE | \$17 PER GALLON

BOTTLED PEPSI PRODUCTS | \$4

BOTTLED WATER | \$3

ROCKSTAR ENERGY DRINK | \$5

SNACKS & BREAKS

| BREAK STATIONS |

SWEET & SALTY | \$9

Freshly Baked Cookies | Brownies | Potato Chips | Pretzels

BALLPARK | \$8

Popcorn | Homemade Potato Chips | Pretzels | Peanuts

ALL NATURAL | \$16

Granola Bars | Whole Fruit | Trail Mix | Fresh Vegetable Display

DIP TRIO | \$10

Tortilla Chips | Homemade Potato Chips
Chunky Salsa | Guacamole | French Onion Dip

| BEVERAGES A LA CARTE |

COFFEE | \$17 PER GALLON

BOTTLED PEPSI PRODUCTS | \$4

BOTTLED WATER | \$3

ROCKSTAR ENERGY DRINK | \$5

GATORADE | \$4

| SNACKS A LA CARTE |

INDIVIDUAL YOGURT | \$4

ASSORTED PASTRIES | \$5

WHOLE FRUIT | \$4

RICE CRISPY TREATS | \$5

ASSORTED CANDY BARS | \$5

HUMMUS WITH PITA CHIPS | \$7

ASSORTED PROTEIN/HEALTH BARS | \$7

TORTILLA CHIPS & SALSA | \$5

TORTILLA CHIPS & GUACAMOLE | \$6

JUMBO COOKIE | \$5

BROWNIE | \$4

BOARDS & DISPLAYS

| CHEESES |

CHEESE BOARD | \$8

CHEDDAR | PEPPER JACK | SWISS | CRACKERS | FRESH FRUIT ACCENTS

DELUXE CHEESE BOARD | \$12

CHEDDAR | GOUDA | HAVARTI | SMOKED CHEDDAR | PEPPER JACK | SWISS
CRACKERS | FRESH FRUIT ACCENTS

ARTISAN CHEESE BOARD | \$15

BRIE | CHEDDAR | GOUDA | HAVARTI | BLEU CHEESE | SMOKED CHEDDAR
PEPPER JACK | SWISS | CRACKERS | FRESH FRUIT ACCENTS

| VEGETABLES |

VEGETABLE BOARD | \$8

ASSORTED FRESH SEASONAL VEGETABLES | RANCH | FRENCH ONION DIP

| FRUITS |

FRUIT BOARD | \$9

ASSORTED FRESH SEASONAL FRUIT

| DISPLAYS |

CHEF'S ARTISAN CHARCUTERIE DISPLAY | \$15

CHEDDAR | GOUDA | HAVARTI | SMOKED CHEDDAR | PEPPER JACK | SWISS
SMOKED HAM | HARD SALAMI | PEPPERONI
CRACKERS | FRESH FRUIT ACCENTS

CHEF'S DELUXE ARTISAN CHARCUTERIE DISPLAY | \$20

CHEDDAR | GOUDA | HAVARTI | SMOKED CHEDDAR | PEPPER JACK | SWISS |
BLEU CHEESE | SMOKED HAM | HARD SALAMI | PEPPERONI | SAUSAGE
ANTIPASTO SKEWERS | CRACKERS | FRESH FRUIT ACCENTS

HUMMUS & VEGETABLE DISPLAY | \$10

HUMMUS | ASSORTED VEGETABLES | CORN & BLACK BEAN SALSA
SPINACH DIP | PITA CHIPS | HOUSE MADE TORTILLA CHIPS

HORS D'OEUVRES

| HOT SELECTIONS |

CRAB RANGOON | \$6

MEATBALLS | \$5

MARINARA | BARBECUE | SWEDISH

CRAB CAKES | \$10

BACON WRAPPED SEA SCALLOPS | \$11

COCONUT SHRIMP | \$7

SPRING ROLLS | \$5

POT STICKERS | \$6

BACON WRAPPED SHRIMP | \$9

CRAB STUFFED SHRIMP | \$11

SPINACH ARTICHOKE DIP WITH TORTILLA CHIPS | \$7

STUFFED MUSHROOMS

SMOKED SALMON PATE | \$11

CHORIZO | \$9

HERBED MASCARPONE | \$10

SPANAKOPITA | \$9

MINI STUFFED PEPPERS

CHORIZO | \$9

TACO | \$7

HERBED MASCARPONE | \$8

| SKEWERS |

CHICKEN SATAY | \$9

BASIL PESTO | TOMATO | RED ONION

THAI PEANUT | PINEAPPLE | RED ONION

BBQ | CHEERY TOMATO | RED ONION

FLANK STEAK SKEWERS | \$10

CHIMICHURRI | CHERRY TOMATO | RED ONION

HICKORY DRY RUB | BUTTON MUSHROOM | ONION

BALSAMIC RED WINE MARINADE | BUTTON MUSHROOM | ONION

| SLIDERS |

BARBECUE PULLED PORK | \$8

CORNED BEEF | \$9

SMOKED BRISKET | \$11

CHEESEBURGER | \$8

| WINGS |

BONE-IN OR BONELESS | \$18 PER POUND

SAUCES

BARBECUE | SWEET CHILI | SRIRACHA BUFFALO | PARMESAN GARLIC

HONEY SRACHA | MANGO HABANERO

HORS D'OEUVRES

| COLD SELECTIONS |

ANTIPASTO SKEWERS | \$6

CUCUMBER CUPS

SMOKED SALMON | \$11

HERBED MASCARPONE | \$8

FRUIT SKEWERS | \$7

HUMMUS WITH PITA CHIPS | \$7

HAM & ONION ROLL UPS | \$5

HEIRLOOM TOMATO BRUSCHETTA | \$5

WALDORF CHICKEN SALAD ENDIVE | \$7

SHRIMP COCKTAIL | \$8

CAPRESE SKEWERS | \$5

HERBED MASCARPONE STUFFED PEPPADEWS | \$6

COWBOY CAVIAR WITH TORTILLA CHIPS | \$7

MOJITO SHRIMP | \$9

DEVILED EGGS

TRADITIONAL | \$7

BACON | \$8

SMOKED SALMON | \$10

| CROSTINIS |

BEEF TIPS | \$11

RICOTTA | PORT SOAKED RAISINS | BLEU CRUMBLE | CHIVE

SMOKED SALMON | \$10

CRÈME FRAICHE | RED ONION | EGG YOLK | CHIVE

SHRIMP & SMASHED AVOCADO | \$10

TEMPURA SHRIMP | BELL PEPPER CONFETTI | ADOBO AIOLI | AVOCADO SPREAD

RICOTTA | \$9

RED PEPPER HUMMUS | GRILLED VEGETABLE | BALSAMIC DRIZZLE

MUSTARD PULLED PORK & PICKLED RED ONION | \$9

HAND PULLED PORK | MUSTARD | PICKLED RED ONION | CHIVE

OLIVE TAPENADE | \$9

KALAMATA OLIVE | RED ONION | FETA CHEESE | BALSAMIC

DINNER ENTREES

| BEEF |

BRAISED SHORT RIB | \$38

BRAISED BEEF RIBS | JAPANESE SEVEN SPICE | SOY GLAZE

SMOTHERED SIRLOIN | \$32

CERTIFIED ANGUS CHOICE | CARAMELIZED ONIONS | PROVOLONE | THYME

BRAISED BEEF BRISKET | \$35

SLICED BEEF BRISKET | RED WINE DEMI GLAZE

POT ROAST | \$33

BRAISED BEEF POT ROAST | POTATO | CARROT | BEEF GRAVY

PRIME RIB | \$46

PRIME RIB | DRIED HERB & SEASONING RUB | HORSEY SAUCE | AU JUS

FILET MIGNON | \$48

DRIED HERB & SEASONING RUB | PORT WINE DEMI GLAZE

FILET OSCAR | \$58

CERTIFIED ANGUS CHOICE | SAUTEED DUNGENESS CRAB MEAT | HOLLANDAISE

| SEAFOOD |

CRISPY BAKED WALLEYE | \$31

LEMON PEPPER PANKO BREADING | CITRUS COMPOUND BUTTER | PARSLEY

HERB ROASTED MICHIGAN WHITEFISH | \$30

BEURRE BLANC SAUCE

HONEY GLAZED SALMON | \$30

BROWN BUTTER LIME SAUCE

GRILLED SWORDFISH STEAK | \$34

FRUIT SALSA

| PORK |

HERB ROASTED PORK LOIN | \$26

GARLIC | BEURRE BLANC | FRESH HERBS

CHERRY PORK CHOP | \$28

CORIANDER SPICE RUB | FRESH CHERRY PAN SAUCE | THYME

MUSTARD SPICED PORK TENDERLOIN | \$26

MUSTARD SEED RUB | HONEY | PEPPERCORN DIJON CREAM

ANCHO RUBBED PORK TENDERLOIN | \$27

ANCHO BLEND SPICE RUB | HONEY CHILI GLAZE

DINNER ENTREES

| POULTRY |

CHAMPAGNE CHICKEN | \$28

GRAPES | MUSHROOM | CHAMPAGNE SAUCE | CHIVES | PARSLEY

CHICKEN MARSALA | \$28

MARSALA SAUCE | PROSCIUTTO | MUSHROOMS | FRESH HERBS

CHICKEN FLORENTINE | \$29

SHALLOTS | GARLIC | PARSLEY | SPINACH | WHITE WINE SAUCE

PAN SEARED AIRLINE CHICKEN | \$33

BEURRE BLANC SAUCE

CHICKEN BOLOGNESE | \$31

PANKO BREADING | BEEF & PORK BOLOGNESE SAUCE | PARMESAN

BRUSCHETTA CHICKEN | \$28

BRUSCHETTA TOPPING | PARMESAN

COUNTRY FRIED CHICKEN | \$29

BREADED & FRIED | COUNTRY SAUSAGE GRAVY

MICHIGAN CHERRY CHICKEN | \$31

CHERRY CHUTNEY

SMOKEHOUSE CHICKEN | \$31

BARBECUE SAUCE | BACON | COLBY JACK CHEESE | GREEN ONION

| PASTA |

CHICKEN BOURSIN PENNE PASTA | \$24

CHICKEN | PENNE PASTA | BOURSIN CREAM SAUCE | TOMATO MUSHROOMS

CHICKEN AND BROCCOLI ALFREDO | \$24

CHICKEN | FRESH BROCCOLI | FETTUCINE GARLIC PARMESAN CREAM SAUCE

CAJUN SAUSAGE AND SHRIMP FARFALLE | \$26

JUMBO SHRIMP | CAJUN SAUSAGE | BOWTIE PASTA CAJUN CREAM SAUCE

PESTO PASTA | \$22

SPAGHETTI SQUASH | SPRING VEGETABLES | PARMESAN BASIL PESTO SAUCE

ASIAGO CHICKEN ROTINI | \$26

DICED CHICKEN BREAST | BACON | GREEN ONION SUNDRIED TOMATO | ASIAGO CREAM SAUCE

| VEGETARIAN |

RATATOUILLE | \$20

TOMATO | ZUCCHINI | SUMMER SQUASH | EGGPLANT | TOMATO SAUCE

RICE STUFFED PEPPERS | \$22

BELL PEPPER | RICE WITH BEANS & TOMATOES

VEGGIE STUFFED PORTABELLA MUSHROOM CAP | \$24

GRILLED PORTABELLA CAP | SPRING VEGETABLES | TOMATO SAUCE PARMESAN CHEESE

VEGETABLE STIR FRY | \$21

ASSORTED FRESH VEGETABLES | VEGETABLE FRIED RICE | SESAME SEED | STIR FRY SAUCE

ACCOMPANIMENTS

| SALADS |

RESORT SALAD +\$4

ROMAINE LETTUCE | RED ONION | TOMATO | CUCUMBER | CROUTONS

CLASSIC CAESAR SALAD +\$5

ROMAINE | PARMESAN CHEESE | CROUTONS | CAESAR DRESSING

MICHIGAN CHERRY SALAD +\$6

ARTESIAN LETTUCE | DRIED CHERRIES | CANDIED PECANS
SLICED APPLE | MAYTAG BLEU CHEESE

| DRESSINGS |

RANCH ITALIAN BALSAMIC VINAIGRETTE
FRENCH BLEU CHEESE RASPBERRY VINAIGRETTE

| VEGETABLE OPTIONS |

STEAMED GREEN BEANS

GREEN BEAN ALMANDINE

GARLIC BUTTER GREEN BEANS

STEAMED BROCCOLI

SAUTÉED BRUSSELS SPROUTS

ROASTED ASPARAGUS

BROCCOLINI

SEASONAL FRESH MEDLEY

HONEY GLAZED BABY CARROTS

TRUFFLE PARMESAN CREAMED
CORN +\$4

| STARCH OPTIONS |

ROASTED HERB YUKON GOLD
POTATOES

WILD RICE PILAF

GARLIC WHIPPED MASHED
POTATOES

ROASTED RED SKINS

BAKED POTATO

FINGERLING POTATOES

SWEET POTATO MASH

TWICE BAKED POTATO +\$5

THEMED BUFFETS & BOXED LUNCHES

| THEME BUFFETS |

SMOKEHOUSE | \$31

BABY BACK RIBS | BACON CHEDDAR CHICKEN BREASTS
BAKED BEANS | GARLIC WHIPPED POTATOES | COLESLAW
PASTA SALAD | CHEF'S FRESH VEGETABLE

BURGER & CHICKEN BUFFET | \$24

ANGUS HAMBURGERS | BARBECUE CHICKEN BREASTS | CONDIMENTS
AND ACCOMPANIMENTS | COLESLAW | PASTA SALAD | KETTLE CHIPS

BARBECUE BUFFET | \$29

PULLED PORK BARBECUE | SHREDDED CHICKEN | BARBECUE
CONDIMENTS AND ACCOMPANIMENTS | POTATO SALAD | COLESLAW
KETTLE CHIPS

TACO BUFFET | \$22

GROUND BEEF | HARD & SOFT TACO SHELLS | SHREDDED CHEESE
LETTUCE | ONION | TOMATO | SOUR CREAM | GUACAMOLE | SALSA
BEANS | RICE

BAKED POTATO BUFFET | \$13

BAKED POTATO | BACON | SOUR CREAM | BUTTER | GREEN ONION
SHREDDED CHEESE

NACHO BUFFET | \$17

GROUND BEEF | SHREDDED CHEESE | LETTUCE | ONION | TOMATO |
SOUR CREAM | GUACAMOLE | SALSA

FRENCH FRY BUFFET | \$9

WAFFLE FRIES | SWEET POTATO FRIES | STEAK CUT FRIES
CHILI | CHEESE | RANCH | KETCHUP

| COLD CUT BUFFETS |

ADD SOUP | \$5 ADD RESORT SALAD | \$4

COLD CUTS | \$20

FRESH DELI MEATS | SLICED CHEESES | DELI ROLLS | ASSORTED CON-
DIMENTS AND ACCOMPANIMENTS | COLESLAW | PASTA SALAD | KETTLE
CHIPS

SANDWICH WRAPS | \$21

BUTCHER BLOCK | CHICKEN SALAD | VEGETARIAN
APPROPRIATE ACCOMPANIMENTS— POTATO SALAD | PASTA SALAD |
KETTLE CHIPS

| BOXED LUNCHES |

SANDWICH WRAPS | \$17

YOUR CHOICE OF TURKEY & PROVOLONE OR HAM & CHEDDAR
FRESH FRUIT | KETTLE CHIPS | FRESH BAKED COOKIE

CROISSANT SANDWICH | \$22

YOUR CHOICE OF CHICKEN SALAD OR TUNA SALAD
FRESH FRUIT | KETTLE CHIPS | FRESH BAKED COOKIE

KAISER ROLL SANDWICH | \$17

YOUR CHOICE OF TURKEY & PROVOLONE OR HAM & CHEDDAR
SERVED ON A NINE GRAIN BUN
FRESH FRUIT | KETTLE CHIPS | FRESH BAKED COOKIE

LATE NIGHT SNACKS

| SNACKS |

PRICING IS PER PERSON

BONELESS CHICKEN WINGS \$7

MOZZARELLA STICKS \$5

SPINACH ARTICHOKE DIP \$5

QUESADILLAS \$5

| PIZZA |

PIZZA \$27 PER PIE

| PARTY BOWLS |

EACH BOWL SERVES 50 GUESTS

MIXED NUTS | \$60

CHIPS & SALSA | \$50

CHIPS & GUACAMOLE: \$60

PEANUTS | \$40

PRETZELS | \$25

BUILD YOUR OWN BUFFET

ONE ENTRÉE, TWO SIDES: \$35

SERVED WITH A RESORT SALAD AND DINNER BREAD

TWO ENTRÉES, TWO SIDES: \$43

SERVED WITH A RESORT SALAD AND DINNER BREAD

THREE ENTRÉES, THREE SIDES: \$52

SERVED WITH A RESORT SALAD AND DINNER BREAD

| SALADS |

RESORT SALAD

ARTESIAN LETTUCE | RED ONION | TOMATO | CUCUMBER | CROUTONS

CLASSIC CAESAR SALAD +\$1

ROMAINE | PARMESAN CHEESE | CROUTONS | CAESAR DRESSING

MICHIGAN CHERRY SALAD +\$2

ARTESIAN LETTUCE | DRIED CHERRIES | CANDIED PECANS
SLICED APPLE | MAYTAG BLEU CHEESE

| DRESSINGS |

RANCH ITALIAN BALSAMIC VINAIGRETTE
FRENCH BLEU CHEESE RASPBERRY VINAIGRETTE

| VEGETABLES |

VEGETABLE MEDLEY

GARLIC BUTTER GREEN BEANS

ROASTED BABY CARROTS

ROASTED BROCCOLI

ROASTED ASPARAGUS

| STARCHES |

MASHED YUKON POTATOES

ROASTED RED SKIN POTATO

WILD RICE

MASHED SWEET POTATO

BUILD YOUR OWN BUFFET

| BEEF |

SIX OUNCE SIRLOIN

TWELVE OUNCE NEW YORK STRIP +10

SEVEN OUNCE WAGYU DENVER +10

TENDERLOIN MEDALLIONS +8

| POULTRY |

CHAMPAGNE CHICKEN

CHICKEN PICATTA

CHICKEN MARSALA

SMOTHERED CHICKEN

CHICKEN FLORENTINE

SMOKEHOUSE CHICKEN

| VEGETARIAN |

VEGETABLE STIR FRY

SPANISH RICE STUFFED PEPPERS

| PASTA |

SAUSAGE PEPPER PENNE

TRADITIONAL MEAT LASAGNA

VEGETABLE LASAGNA

| SEAFOOD |

BEER BATTERED COD

BLACKENED SWORDFISH

MICHIGAN WHITEFISH +2

PAN-SEARED SALMON +5

| PORK |

BONELESS GRILLED BARBECUE PORK CHOP

ANCHO RUBBED PORK CHOP

HERB ROASTED PORK LOIN

BARBECUE BABY BACK RIBS +5

KIDS' MENU

PLEASE SELECT A COMBINATION OF ONE MAIN AND ONE SIDE FOR CHILDREN AGES 2-10

| MAINS |

MACARONI AND CHEESE | \$8

HOT DOG | \$9

CHICKEN FINGERS | \$11

CHEESE QUESADILLA: \$8

| SIDES |

FRENCH FRIES

POTATO CHIPS

CHEF'S CHOICE VEGETABLE

APPLE SAUCE

FRUIT CUP

DINNER SALAD

DESSERT MENU

ASSORTED CAKES

STRAWBERRY CREAM | 11

DOUBLE CHOCOLATE | 11

CARROT | 10

RED VELVET | 11

CHEESECAKES

NEW YORK STYLE WITH FRESH BERRY SAUCE | 9

SALTED CARAMEL TURTLE | 9

BROWNIE SWIRL | 9

TRIPLE CHOCOLATE | 8

PIES

APPLE | 6

CHERRY | 6

PEANUT BUTTER | 8

LEMON MERINGUE | 6

STRAWBERRY RHUBARB | 6

PEACH COBBLER | 7

CHOCOLATE MOUSSE FILLED CANNOLI | 7

TIRAMISU | 9

GLUTEN FREE DESSERT OPTIONS AVAILABLE UPON REQUEST

SPECIAL SERVICES:

CAKE CUTTING | \$2 PER PERSON

OUTSIDE DESSERT SERVICE FEE | \$2 PER PERSON

| BOTTLED BEER |

DOMESTIC | \$6

BUDWEISER | BUD LIGHT | MILLER LITE | COORS LIGHT
MICHELOB ULTRA

IMPORT | \$7

LABATT BLUE | MODELO | HEINEKEN

CRAFT/MICHIGAN | \$7

STELLA ARTOIS | BELL'S OBERON
FOUNDERS ALL DAY IPA | BELL'S TWO HEARTED

| DRAFT BEER |

DOMESTIC BREWS | \$350 PER KEG

IMPORT BREWS | \$450 PER KEG

CRAFT BREWS | \$550 PER KEG

MICHIGAN BREWS | ASK ABOUT AVAILABILITY & PRICING

PREMIUM BREWS | ASK ABOUT AVAILABILITY & PRICING

| HOUSE WINE |

HOUSE REDS | \$9

PINOT NOIR | MERLOT | CABERNET SAUVIGNON

HOUSE WHITES | \$9

PINO GRIGIO | CHARDONNAY | SAUVIGNON BLANC | MOSCATO

HOUSE BUBBLE | \$9

CHIC CAVA

| PREMIUM WINE |

PREMIUM REDS | PRICES VARY BY SELECTION

DECOY MERLOT
FRANCIS COPPOLA DIRECTORS CUT PINOT NOIR
IRON & SAND CABERNET SAUVIGNON

PREMIUM WHITES | PRICES VARY BY SELECTION

SHADY LANE LATE HARVEST REISLING
RANGA RANGA SAUVIGNON BLANC
BREAD AND BUTTER CHARDONNAY

PREMIUM BUBBLE | PRICES VARY BY SELECTION

VEUVE CLICQUOT
MOET & CHANDON

LIQUOR

| HOUSE | \$140 PER BOTTLE

VODKA: WESTERN SON

RUM: PARROT BAY

SPICED RUM: ADMIRAL NELSON

GIN: NEW AMSTERDAM

WHISKEY: EVAN WILLIAMS

CANADIAN WHISKEY: SEAGRAM'S VO

TEQUILA: SAUZA

| PLUS | \$170 PER BOTTLE

VODKA: TITOS

RUM: BACARDI

SPICED RUM: CAPTAIN MORGAN

GIN: TANQUERAY

WHISKEY: JACK DANIELS

CANADIAN WHISKEY: CANADIAN CLUB

TEQUILA: 1800

| PREMIUM | \$200 PER BOTTLE

VODKA: GREY GOOSE

RUM: APPLETON ESTATE

SPICED RUM: KRAKEN

GIN: AVIATION

WHISKEY: BULLEIT

CANADIAN WHISKEY: CROWN ROYAL

TEQUILA: MILAGRO SILVER

| A LA CARTE PRICING |

HOUSE: \$7 PER DRINK

PLUS: \$9 PER DRINK

PREMIUM: \$11 PER DRINK



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