

Bar Selections

Prices include Bartender, Set-up, Juices, Mixers, and Soft Drinks

Veranda and Portable Bar Set-up: \$150 per hour

Non-alcoholic Package 6 hours: \$10 per person

Bar service will operate for a five-hour period unless otherwise stated.

Draft Craft Beer, Bottle Beer, and Specialty Wine upgrades available, please call for more information.

Champagne and Punch Selections

Champagne Toast \$2.50 per person

Champagne Punch (50 servings) \$100.00

Mimosa's (50 servings) \$100.00

Beer and Wine Bar

\$18.00 per person

\$3.60 per person for each additional hour

Assorted draft beer and wine selection

Gold Bar

\$22.00 per person

\$4.00 per person for each additional hour

*Smirnoff Vodka, Gordon's Gin, Lauders Scotch, Royal Canadian Whiskey,
Jim Beam Bourbon, Bacardi Rum, Christian Brothers Brandy, Peach
Schnapps, Carolan's Irish Cream, Crème de Cocoa, and Amaretto Classico*

*Assorted Draft Beer, House Chardonnay, Pinot Grigio, Moscato, Merlot,
Cabernet Sauvignon*

Platinum Bar

\$26.00 per person

\$5.00 per person for each additional hour

*Absolut Vodka, Stolichnaya Razberi Vodka, Tanqueray Gin, Johnny
Walker Red Scotch, Dewars Scotch, Seagrams Seven, Canadian Club,
Jack Daniels Bourbon, Captain Morgan Spiced Rum, Bacardi Rum,
Southern Comfort, Jose Cuervo Gold, Baileys Irish Cream, Kahlua, Peach
Schnapps, Triple Sec, Disaronno Amaretto, Grand Marnier*

*Assorted Draft Beer, House Chardonnay, Pinot Grigio, Moscato, Merlot,
Cabernet Sauvignon*

Hors D'oeuvres

Tabled Hors D'oeuvres

Imported and Domestic Cheese Crudités with crackers \$5.00 per person

Seasonal Vegetable Crudité with dipping sauce \$4.00 per person

Sliced Fruit Crudités \$5.00 per person

Gold Selections \$26.00 per dozen

*Bruschetta, Spring Rolls with sweet and sour sauce, Spanakopita with lemon garlic aioli sauce, Smoked Mozzarella and
Basil Ravioli with Marinara (deep fried), Asiago Chicken Blossoms, Mushroom Tart, Wild Mushroom and Rice Ball,
Thai Vegetable Pot Sticker*

Platinum Selections \$31.00 per dozen

*Roasted Bruschetta, Chicken Satay, Brie and Raspberry in Phyllo, Grilled Capicola and Focaccia, Coconut Chicken Fingers,
Beef Tenderloin with Gorgonzola and Bacon*

Diamond Selections \$38.00 per dozen

Shrimp Cocktail with lemon and cocktail sauce, Fried Lobster Ravioli, Crab Stuffed Mushrooms, and Maui Shrimp Spring Roll

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Breakfast Selections

Breakfast Buffet Selections

Requires a minimum of 40 guests

Classic Breakfast - \$14.00 per person

Scrambled eggs, bacon, sausage, breakfast potatoes, English muffins, and fresh fruit

Early Bird - \$15.00 per person

Fresh sliced fruit and berries, Danish, muffins, fresh bagels and cream cheese, scrambled eggs, bacon, breakfast potatoes and sausage

Elegant Breakfast - \$14.00 per person

Quiche Lorraine, cottage cheese, English muffins, fresh fruit, and mini cheese blintz topped with berries

Dunes Breakfast - \$16.00 per person

Fresh sliced fruit and berries, Danish, muffins, fresh bagels and cream cheese, scrambled eggs, bacon, sausage, breakfast potatoes, French toast and waffles

Additional Breakfast Items

Belgium Waffle Station - *Fresh made Belgium waffles with an array of toppings* - \$3.50 per person

Omelet Station - *Omelets prepared to order with a large variety of toppings* - \$4.00 per person

Luncheon Selections

Luncheon Buffet Selections

Requires a minimum of 40 guests

Pasta Buffet - \$14.95 per person

Tossed Salad with Ranch and Italian dressing, warm rolls and butter, sliced grilled chicken, choice of two pasta noodles and two sauces, assorted vegetable toppings

Two Entrée Buffet - \$17.95 per person

Tossed Salad with two assorted dressings, warm rolls and butter, choice boneless chicken, London Broil with wild mushroom demi-glace, choice of starch or pasta, choice of vegetable

Hot Plated Luncheons

Hot luncheons include a garden salad, starch, vegetable, and a bread basket

Chicken Marsala - \$16.00 per person

Chicken, mushrooms, Marsala wine with a demi-glace

Vegetable Pasta - \$13.95 per person

*Vegetables, rice noodles, herbs and vegetable broth
(Gluten Free Option)*

Chicken Piccata - \$16.00 per person

Chicken, white wine, lemon, mushrooms, artichokes and capers

Roasted Vegetable Plate - \$15.00 per person

*Vegetables, roasted garlic, goat cheese, toasted baguette and olive oil
(Gluten Free Option)*

Caribbean Jerk Mahi-Mahi - \$18.00 per person

Served with grilled pineapple salsa

Cold Plated Luncheons

Cold luncheons include choice of one (1) soup and a bread basket

Grilled Chicken Caesar Salad - \$12.95 per person

Grilled chicken breast, hearts of romaine, Caesar dressing, croutons, and parmesan cheese

Smoked Chicken Cobb Salad - \$12.95 per person

Garden greens, bacon, egg, tomato, cheese, avocado, and house smoked chicken breast

Maurice Salad - \$12.95 per person

Iceberg lettuce, ham, turkey, Swiss cheese, sweet pickles, sliced egg, olives and Maurice Dressing

Shrimp Caesar Salad - \$12.95 per person

Romaine greens, grilled shrimp, tortilla chips, provolone cheese with a chipotle scented Caesar dressing

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Plated Entrées

All dinner entrées include choice of one (1) salad, vegetable, starch, and a bread basket

Meat Selections

Prime Rib* - \$30.00

Served with port wine jus de viande

Flat Iron* - \$28.00

Served with sherry button mushrooms

Filet Mignon*

6 Ounce \$30.00

8 Ounce \$35.00

Served with Boulder Pointe Zip sauce

Poultry Selections

Garlic Rosemary Chicken - \$29.00

Grilled Chicken topped with a Boursin Cheese sauce

Chicken Frangelico - \$29.00

Breaded chicken with a hazelnut cream sauce with roasted red bell peppers and topped with toasted almonds

Dijon Chicken - \$29.00

Roasted boneless chicken breast, bacon, red bell peppers and onions
(Gluten Free Option)

Chicken Marsala - \$29.00

Traditional sauté with Marsala wine, mushrooms, and demi-glace

Chicken Piccata - \$29.00

Traditional sauté with white wine, mushrooms, lemon, capers, and artichokes

Puffed Rice Encrusted Chicken - \$29.00

Served with a mushroom duxelle and charred lemon
(Gluten Free Option)

Seafood Selections

Caribbean Jerk Mahi-Mahi - \$29.00

Served with grilled pineapple salsa

Crab Stuffed Orange Roughy - \$30.00

with a lemon garlic spinach sauce

Baked Whitefish - \$29.00

with a lemon dill cream sauce

Pan Seared Walleye - \$31.00

with a lemon herb butter crumb crust

Buffets

All Buffet Packages include fresh baked rolls and whipped butter, Garden Salad with assorted toppings and dressings, and Caesar Salad

The Peaks Dinner Package

Prime Rib* served with dijon and horseradish, Chicken Frangelico,
Crab Stuffed Roughy, choice of starch, choice of vegetable

\$38.00

The Bluffs Dinner Package

London Broil* with wild mushroom demi-glace, Garlic Rosemary Chicken,
Caribbean Jerk Mahi-Mahi, choice of starch, choice of vegetable

\$34.00

The Dunes Dinner Package

Roast Beef with onions and mushrooms, Bone-In Herb Roasted Chicken,
choice of pasta and sauce, herb roasted redskins, chef's choice of vegetable

\$28.00

Combination Plates and Family Style Dinner Pricing Available Upon Request.

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Accompaniments

Soups

Add to any dinner \$2.25 per person

Vegetarian Soup

Minestrone • Roasted Tomato Basil
Vegetable • Vegetable Rice

Broth Soups

Chicken Noodle • Chicken Tortilla
French Onion • Manhattan Clam Chowder

Cream Soups

Clam Chowder • Potato Leek • Cream of Broccoli • Cream of Mushroom • Lobster Bisque - add \$1.50

Salad Selections

Greek Salad

Mixed lettuce, beets, black olives, crumbled feta, tomatoes,
red onions, and pepperoncini

Garden Salad

Tomatoes, cucumbers, and red onion, cheese, on a special blend
of mixed lettuce

Michigan Salad

Mixed greens, blue cheese, walnuts, red onion, and sun dried
Michigan cherries

Caesar Salad

Hearts of romaine, parmesan cheese, seasoned croutons,
Caesar dressing

Capresse Salad

Vine ripened tomatoes, fresh Mozzarella, basil oil, arugula, and balsamic reduction

Dressing Choices

Raspberry Vinaigrette • Creamy Gorgonzola • Roasted Coriander Vinaigrette • Thousand Island
Strawberry Champagne • Ranch • Italian • Herb Balsamic • Oil and Vinegar • Kiwi Poppy Seed

Pasta and Starches

Add pasta to any dinner - \$3.00 per person

Available Noodles

Penne • Rotini • Linguini • Fettuccine • Fusilli

Available Sauces

Marinara • Alfredo • Pesto Cream • Bolognese

Starches

Buttermilk Mashed Red Skin Potatoes • Chipotle Whipped Sweet Potatoes • Garlic Whipped Potatoes • Horseradish Whipped Potatoes
Root Vegetable Mash • Twice Baked Mashed Potato • Herb Roasted Red Skin Potatoes • Roasted Maple and Brown Sugar Sweet Potatoes
Rice Pilaf • Roasted Tomato and Parmesan Risotto - add \$1.00 • Roasted Truffle Fingerling Potatoes - add \$1.00

Vegetables

Steamed Green Beans with dill butter • Green Bean Almondine • Roasted Cauliflower • Ratatouille
Baby Carrots - add \$1.00 • Baby Green Beans - add \$1.00 • Roasted Asparagus - add \$1.00

Vegetable Blends

American Blend - green beans, wax beans, and carrots
Boulder Medley - zucchini, yellow squash, and carrots

California Blend - broccoli, cauliflower, and carrots

Roasted Root Vegetables - rutabaga, turnip, and carrots

Vegetable Starch Blends

Roasted Potato and Vegetables with olive oil and herbs - add \$1.00
Marsala Braised Quinoa with Cremini Mushrooms in a roasted tomato sauce - add \$1.00

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Desserts

Plated Desserts

Cheese Cake - \$5.50 per person
Choice of one (1) sauce; Chocolate, Caramel, or Strawberry

Hot Fudge Cream Puff - \$7.00 per person
Sanders hot fudge, vanilla or chocolate ice cream

Ice Cream Sundae - \$4.00 per person
Vanilla ice cream with chocolate sauce, cherry, and whipped cream

Sweets Tables

Cookies and Milk - \$4.50 per person
Fresh baked cookies and ice cold milk for dunking

Brownies and Cookies - \$6.00 per person
Fudge brownies and fresh baked cookies

S'mores Bar - \$7.00 per person
Marshmallows, chocolate bars and graham crackers

Ice Cream Sundae Bar - \$7.00 per person
Chocolate and vanilla ice cream with toppings

Chocolate Fountain - \$8.95 per person - Flowing chocolate and an array of dipping items

Fruit and Berries

I - Fresh sliced fruit and berries, assorted cookies and fudge brownies - \$7.00 per person

II - Fresh sliced fruit and berries, assorted cookies, brownies, cakes and tortes - \$10.00 per person

Premium Display

An elegant Premium Display prepared by our Executive Chef with individual miniature pastries, fresh tortes, cheesecakes, assorted homemade cookies, and fresh sliced fruit. The Premium Display features our mouthwatering chocolate fountain and s'mores bar
\$12.00 per person

Late Night Afterglow

Homemade Pizza and Bread Sticks - \$5.00 per person
with marinara and ranch for dipping

Sliders and Fries - \$7.00 per person
Sliders with assorted toppings and seasoned fries

Chicken Fingers and Fries - \$7.00 per person
Crispy fried chicken fingers and seasoned fries with ketchup and ranch for dipping

Coney Dogs and Fries - \$7.00 per person
Coney dogs served with chili, mustard, onion and seasoned fries

Children's Menu

Ages 4-12

Chicken Fingers and French Fries - \$13.00
with dipping sauce

Hot Dog and French Fries - \$13.00
with dipping sauce

Hamburger and French Fries - \$13.00
with dipping sauce

Mini Pizza and Breadsticks - \$13.00
add Mac and Cheese Bowl - \$3.75

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Special Services



On-Site Ceremony

\$1,000.00 fee includes the following amenities

2 Hour Site Rental • 200 White Garden Chairs
Set Up and Break Down • Electrical Hook Up • Ceremony Rehearsal

Additional chairs available at \$7.00 per chair

Room Rental

Full Grand Ballroom

6 hour rental, 150 people or more \$500.00

Half of the Grand Ballroom

6 hour rental, 150 people or less \$250.00

Octagon Room

6 hour room rental, 35 people or less \$125.00

Linen Upgrades

All functions include standard white or ivory 85 x 85 linen and choice of colored napkins

Floor Length Linen in white, ivory, or black - \$12.00 per table

Chair Covers White or Ivory with colored Sash - \$3.50 per chair

Head Table Skirt Lighting - 8-14 person head table - \$175.00

**We are located at
One Champions Circle
Oxford, MI 48371**

To Contact the Director of Sales, Please Call
(248) 969-1500 x 250

