

Ann Arbor City Club
Menus for Special Events

Banquet and Catering Menu

Suggested menus and reception package ideas are provided on the following pages. However, we welcome the opportunity to custom design menus to accommodate your tastes, or to create special menus for theme functions. We welcome the chance to work one on one with you and your guests.

Page	
2	Appetizers
3	Plated Entrees
4	Lunch Buffets
5	Dinner Buffets
6	Dinner Buffet Packages
7	Carving Stations
8	Breakfasts
8	Late Nights
9	Bar and Beverages
9	Desserts

Ann Arbor City Club
1830 Washtenaw
Ann Arbor, MI 48103
Phone (734) 662-3279
Fax (734) 662-7105
info@annarborcityclub.org

Ann Arbor City Club
Menus for Special Events

Appetizers

Serves 50 guests (100 pieces)

<i>Vegetable Spring Rolls</i> \$125	<i>Baked Lake Superior Whitefish Dip with Toast Points</i> \$100	<i>Large Assorted Domestic and Imported Cheese Display (serves 60-100)</i> \$150
<i>Assorted Mini Quiche</i> \$135	<i>Grande Nachos with Sour Cream, Homemade Guacamole and Salsa</i> \$65	<i>Small Seasonal Fruit Display with Dipping Sauce (serves 15-25)</i> \$75
<i>Peanut Chicken Satay</i> \$145	<i>Jumbo Chilled Shrimp Cocktail</i> \$250	<i>Medium Seasonal Fruit Display with Dipping Sauce (serves 25-55)</i> \$100
<i>Mini Chicken Wellington</i> \$155	<i>Marinated Sliced Sirloin on Herb Toast with Vegetable Salsa</i> \$185	<i>Large Seasonal Fruit Display with Dipping Sauce (serves 60-100)</i> \$150
<i>Crab Stuffed Mushroom Caps</i> \$165	<i>Devilled Eggs</i> \$65	<i>Small Fresh Vegetable Display (serves 15-25)</i> \$50
<i>Barbeque or Plain Meatballs</i> \$145	<i>Bruschetta with Toast Points</i> \$175	<i>Medium Fresh Vegetable Display (serves 30-55)</i> \$80
<i>Bacon Wrapped Scallops</i> \$165	<i>Small Assorted Cheese Display/Domestic and Import (serves 15-25)</i> \$75	<i>Large Fresh Vegetable Display (serves 60-100)</i> \$125
<i>City Club Chicken Wings (BBQ, Buffalo style or herbed)</i> \$150	<i>Medium Assorted Domestic and Imported Cheese Display (serves 25-55)</i> \$100	
<i>Smoked Salmon Lox (Salmon side with chopped eggs, onions and capers)</i> \$125		

*Please include 6% tax and 22% service charge.
Prices subject to change*

Ann Arbor City Club
Menus for Special Events

Plated Entrees

All Entrees are served with a fresh garden salad, your choice of potato, rice or pasta, seasonal vegetable, freshly baked rolls with whipped butter and coffee service

Champagne Chicken

Sautéed Chicken Breast served with a champagne lemon sauce garnished with capers
\$22 per person

Chicken Marsala

Grilled chicken breast served with a Marsala wine and mushroom sauce
\$23 per person

Stuffed Chicken Breast

Lightly dusted breast of chicken stuffed with fresh garlic, feta cheese and baby spinach
\$24 per person

Baked Lemon Dill Lake Superior Whitefish

Fresh Lake Superior whitefish baked golden with a hint of fresh dill and white wine lemon sauce
\$26 per person

Grilled Atlantic Salmon

6 oz. grilled filet of salmon served with tarragon cream sauce
\$29 per person

New York Strip Steak

Choice center cut New York strip served with a sauce bordelaise and fresh mushroom cap
\$32 per person

Angus Filet Mignon

Grilled 6 oz. filet of Angus beef cooked to your specifications
\$36 per person

Chicken and Jumbo Shrimp

Herb baked chicken breast with sautéed shrimp in garlic butter sauce
\$35 per person

Traditional City Club "Surf & Turf"

6 oz. cut of roasted prime rib of beef cooked to your specifications, accompanied by a 6 oz. cold water lobster tail with drawn butter and lemon wedge
\$39 per person

Please include 6% tax and 22% service charge
Prices subject to change

Ann Arbor City Club
Menus for Special Events

Lunch Buffets

Available 10:30 a.m. – 3:00 p.m.

All luncheon buffets packages include the following: fountain beverages, coffee, hot tea, iced tea, and iced water with lemon wedges. An assortment of homemade fresh cookies including chocolate chip, peanut butter, sugar, and oatmeal raisin, our own specially prepared dessert bars or our award winning walnut brownies.

The Grand Luncheon Buffet

Your choice of two of the following: sliced top round of beef, baked whitefish, beef Stroganoff, vegetarian lasagna, Swedish meatballs, honey glazed ham, chicken dijon or kielbasa and sauerkraut; a starch of your choice, tossed garden salad, pasta and freshly baked rolls with honey butter

\$17 per person

The Club Deli Buffet

An assorted condiment tray, kettle of homemade soup, sliced roast beef, turkey and ham served with an assortment of cheeses, coleslaw or potato salad, tossed garden salad and sliced bread

\$16 per person

The Towsley Buffet

Chicken Primavera, mostaccioli with marinara or Italian meat sauce, fettuccine Alfredo, Italian blend vegetable medley, antipasto salad, fresh garlic bread and rolls with whipped butter

\$13 per person

*Please include 6% tax and 22% service charge
Prices subject to change*

Ann Arbor City Club
Menus for Special Events

Dinner Buffets

Available after 5 p.m.

All dinner buffets include freshly baked rolls, whipped butter and coffee service

Italian Style Buffet

Baked deep dish lasagna, penne pasta with marinara, veal piccata, tossed garden or antipasto salad, Italian vegetable medley and garlic bread

\$26 per person

University Buffet

Stuffed pork tenderloin with an herb crust, chicken picante, meatballs of your choice, seasonal steamed vegetables, rice pilaf or oven roasted redskin potatoes, Caesar and cucumber dill salad, and fresh fruit cobbler

\$30 per person

Huron River Buffet

Grilled tuna steak with rosemary butter, peppercorn filet mignon, fresh asparagus with béarnaise sauce, scallion rice, tossed garden salad and seafood salad

\$33 per person

City Club Buffet

Carved herb roasted prime rib, baked whitefish, lemon pepper pasta primavera, candied baked sweet potatoes, mixed seasonal vegetables and spinach salad with warm bacon dressing

\$36 per person

Please include 6% tax and 22% service charge

Prices subject to change

Ann Arbor City Club
Menus for Special Events

Dinner Buffet Packages

Available after 5 p.m.

All dinner buffets include freshly baked rolls, whipped butter and coffee service

Package A	Package B	Package C	Package D	Package E
<i>One premium entrée One potato, rice or pasta One vegetable One salad \$23 per person</i>	<i>One premium entrée One Entrée One potato, rice or pasta One vegetable One salad \$25 per person</i>	<i>One premium entrée Two Entrées Two potato, rice or pasta One vegetable Three salads \$28 per person</i>	<i>Two premium entrées Two Entrées Two potato, rice or pasta One vegetable Three salads \$31 per person</i>	<i>Two premium entrées Two Entrées Two potato, rice or pasta Two vegetables Three salads \$34 per person</i>

Selections for Dinner Buffet Packages

<p style="text-align: center;"><u>Vegetables</u></p> <p><i>Green Beans Green Beans Almondine Green Bean Casserole Medley Oriental Blend California Blend Whole Corn Fresh Beets Broccoli Baby Glazed Carrots Peas and Pearl Onions</i></p> <p style="text-align: center;"><u>Salads</u></p> <p><i>Garden Tossed Caesar</i></p>	<p><i>Spinach Greek Three Bean Coleslaw Ambrosia Macaroni Dill Fresh Fruit Cucumber Dill Roasted Tomato</i></p> <p style="text-align: center;"><u>Potato, Rice, Pasta</u></p> <p><i>Au Gratin Baked Oven Roasted Garlic Roasted Twice Baked Rosemary Redskins</i></p>	<p><i>Sage Stuffing Cornbread Stuffing Rice Pilaf Wild Rice Pecan Rice Macaroni Cheese</i></p> <p style="text-align: center;"><u>Entrées</u></p> <p><i>Beef Stroganoff Baked Ham Chicken Piccata Chicken Picante Chicken Marsala Chicken Dijon Baked Rosemary Chicken Roast Turkey</i></p>	<p><i>Meatballs Kielbasa and Sauerkraut Stuffed Cabbage Baked Cabbage</i></p> <p style="text-align: center;"><u>Premium Entrées</u></p> <p><i>Roast Prime Rib of Beef Beef Tenderloin Filet Mignon 8 oz. NY Strip Steak Atlantic Salmon Shrimp Scampi Lake Superior Whitefish Chicken Cordon Bleu Stuffed Pork Chops</i></p>
--	--	---	---

Please include 6% tax and 22% service charge
Prices subject to change

Ann Arbor City Club
Menus for Special Events

Add-on Carving Stations

Please add \$150 for uniformed carver on each station

Slow Roasted Prime Rib of Beef

Served au jus with City Club Horseradish Sauce

\$305

Pepper Crusted Tenderloin of Beef

Accompanied by a mushroom demi-glaze and City Club Horseradish Sauce

\$225

Cherry Glazed Loin of Pork

Served with a sweet mustard sauce

\$210

Oven Roasted Tom Turkey

Served with gravy and cranberry relish

\$225

Glazed Dearborn Ham

Served with apple butter and sweet mustard sauce

\$200

Please include 6% tax and 22% service charge

Prices subject to change

Ann Arbor City Club
Menus for Special Events

Breakfasts

The Early Riser

Homemade muffins and scones, coffee, hot tea and orange juice
\$8 per person

The Carrothers Continental

Assorted homemade breakfast pastries and fresh seasonal fruit with orange and grapefruit juice, coffee and hot tea
\$9 per person

Huron River Breakout

An assortment of bagels and cream cheese, salmon lox with diced onions, tomato slices and capers. Fresh pastries, coffee, hot tea, orange and cranberry juice
\$14 per person

The Bridge Buffet

Fluffy scrambled eggs with cheddar cheese, biscuits and gravy, fried potatoes with bell peppers and onions, country ham and smoked bacon. Fresh sliced fruit, homemade pastries, coffee, hot tea, orange and cranberry juice
\$15 per person

The City Club Grand Buffet

Omelets made to order, fluffy scrambled eggs, Canadian bacon, hash brown potatoes, creamed herring, assorted bagels and cream cheese, freshly sliced seasonal fruit and homemade pastries, coffee and juices of your choice
\$19 per person

Late Nights

Pizza Bar

Fresh homemade pizza with your choice of toppings: pepperoni, Italian sausage, ham, bacon, anchovies, onions, green peppers, black olives, mushrooms, tomatoes and pineapple
\$5 per person

Coney Dogs

Jumbo skinless hot dogs served buffet style, accompanied by buns, chili sauce, diced onions, sweet relish, mustard, ketchup, shredded cheddar cheese and house chips
\$5 per person

Please include 6% tax and 22% service charge
Prices subject to change

Ann Arbor City Club
Menus for Special Events
Bar and Beverages

Those who do not or are unable to consume alcoholic beverages will be charged for a non-alcoholic bar.

City Club Standard Bar

Vodka, gin, rum, whiskey, Scotch, bourbon, Kahlua, amaretto, choice of 3 house wines, choice of 3 domestic house bottled beers, soft drinks and all mixers
\$20 per person

City Club Premium Bar

Canadian Club, J & B Scotch, Jack Daniels, Captain Morgan, Tanqueray, Absolut, Kahlua, Baileys, Choice of 3 premium house wines, combined choice of 3 imported and domestic house bottled beers, soft drinks and all mixers
\$25 per person

Beer, Wine and Soda Bar

Combined choice of 4 domestic and imported house bottled beers, choice of 3 house wines and soft drinks
\$16 per person

Non-alcoholic Bar

Soft drinks, lemonade and bottled water
\$ 5 per person

Champagne Toast

\$4 per person

Wine at the Table

House wines \$17 per bottle, Premium house wines \$20 per bottle

Desserts

*Please inquire about our own **homemade cakes, pies and pastries** for that special occasion.*

Vanilla Ice Cream Scoop

\$2 per person

Cherries Jubilee

\$4 per person

Bananas Foster

\$4 per person

City Club Sweet Table

\$7 per person

*Please include 6% tax and 22% service charge
Prices subject to change*