

Petoskey-Bay View Country Club

Banquet Menu

231-347-2402 sdick@pbvcc.com

Breakfast Selections

Selections are served with coffee, tea and fresh juice

Traditional Continental

Variety of breakfast breads, muffins, bagels, scones, whipped butter, cream cheese, jam, jelly, and fresh seasonal fruit display **12**

Continental Enhancement

Dew Breaker – Fried egg, canadian bacon, american cheese, english muffin **5**

Veggie Breaker – Fried egg, sautéed spinach, roasted red peppers, provolone cheese, english muffin **5**

Country Club Breakfast

Scrambled eggs with cheddar and chives, sugar cured bacon, turkey sausage, belgian waffles, maple syrup, roasted breakfast potatoes, muffins, pastries, danish, fresh seasonal fruit display **22 (minimum 20 people)**

Country Club Enhancement (include tossed salad)

Fire Grilled Chicken – exotic mushroom marsala or roasted red pepper coulis **5**

Faro Island Salmon – pan seared, lemon dill beurre blanc **6**

Lunch Entrée Selections

Selections include tea and coffee service, served with garden salad and fresh baked rolls and butter, accompanied by chef's selection vegetable and starch

Fire Grilled Chicken

Choice of exotic mushroom marsala, lemon artichoke picatta, roasted red pepper coulis, boursin cream with almonds and dried cherries, natural jus **27**

Faro Island Salmon

lemon dill beurre blanc **28**

Pretzel Crusted Whitefish

Whole grain remoulade **30**

Herb Crusted Sirloin

Garlic and herb crusted sirloin filet, demi-glace **31**

Beef Short Rib

Braised beef rib, natural jus, horseradish volute **29**

Roasted Beet Ravioli

Chevre mornay sauce, fried brussel sprouts **23**

Entrée Salad **15**

Wedge – Crisp iceberg, blue cheese dressing, chopped smoky bacon, heirloom grape tomato, crumbled gorgonzola, crispy onions

Wild Berry – Young spinach, fresh michigan berries, chevre cheese, dried cherries, candied pecans, balsamic vinaigrette

Caesar – Chopped romaine, shaved parmesan, white anchovies, herbed croutons, house crafted caesar dressing

Salad Enhancement - Grilled Chicken **5**, Salmon **6**, Shrimp **7**

Lunch Buffet Selections

Selections include tea and coffee service, served with fresh baked rolls and butter, chef's selection of dessert

Soup Salad Sandwich Display **26**

Soup

Chili, Heirloom Tomato Bisque, Chicken Noodle, Cream of Broccoli, Summer Vegetable (Choose One)

Salad Bar

Romaine Lettuce, Artisan Greens, Heirloom Grape Tomatoes, Red Onion, English Cucumber, Shaved Carrots, Pickled Julienne Beets, Banana Pepper Rings, Sliced Black Olives, Garbanzo Beans, Hard Cooked Egg, Cheddar Cheese, Feta Crumbles, Blue Cheese Crumbles, Dried Cranberries, Sunflower Seeds, Croutons, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette

Sandwich Board

Sourdough, Wheat, Rye, Herb Roasted Turkey, Sliced Roast Beef, Bavarian Ham, Genoa Salami, Cheddar, Swiss, Pepper Jack, Sandwich Trimmings

Build Your Own **34**

Served with fresh tossed garden salad

Select two entrees (additional entrée \$4 per person per entrée)

Fire Grilled Chicken – Choice of marsala, picatta, roasted red pepper coulis

Seared Faro Island Salmon – Lemon dill beurre blanc

Pretzel Crusted Whitefish – Whole grain remoulade

Pork Tenderloin – Natural jus, port michigan cherries

Roasted Beet Ravioli – Chevre mornay sauce

Braised Beef Short Rib – Horseradish volute

Select one starch (additional starch \$2 per person)

Whipped Yukon Potatoes - Wild Rice Pilaf - Roasted

Redskin Potatoes - Pasta Alfredo - Sweet Potato Mash-

Roasted Fingerlings

Select one vegetable (additional starch \$2 per person)

Broccolini - Asparagus - French Green Beans -

Vegetable Medley - Honey Glazed Carrots - Zucchini and Squash

Please ask your sales manager about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness

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Dinner Entrée Selections

Selections include tea and coffee service, served with choice of salad, fresh baked rolls and butter, accompanied by chef's selection vegetable and starch

Salad Course

Garden Salad - Artisan greens, heirloom tomato, english cucumber, red onion, carrot, balsamic vinaigrette

Classic Caesar - Crisp romaine, parmesan cheese, croutons, classic caesar dressing

Michigan Salad - Artisan greens, gorgonzola, dried cherries, pine nuts, red onions, raspberry vinaigrette

Entrée Course

Fire Grilled Chicken

Choice of exotic mushroom marsala, lemon artichoke picatta, roasted red pepper coulis, boursin cream with almonds and dried cherries, natural jus **29**

Faro Island Salmon

Lemon dill beurre blanc **30**

Pretzel Crusted Whitefish

Whole grain remoulade **31**

Roasted Strip Loin

Wild mushroom ragout **37**

Herb Crusted Tenderloin

Peppercorn demi-glace **39**

Almond Crusted Halibut

Citrus basil beurre blanc **36**

Pork Tenderloin

Natural Reduction **29**

Crab and Lobster Cake

Bistro Sauce **39**

Roasted Beet Ravioli

Chevre mornay sauce, fried brussel sprouts **23**

Dinner Buffet Selections

Selections include tea and coffee service, served with fresh baked rolls and Butter, PBVCC salad bar, chef's selection of dessert

Build Your Own **38**

Select two entrees (additional entrée \$4 per person per entrée)

Fire Grilled Chicken – Choice of marsala, picatta, roasted red pepper coulis

Seared Faro Island Salmon – Lemon dill beurre blanc

Pretzel Crusted Whitefish – Whole grain remoulade

Pork Tenderloin – Natural jus, port michigan cherries

Braised Beef Short Rib – Horseradish volute

Roasted Beet Ravioli – Chevre mornay sauce

Select one starch (additional starch \$2 per person)

Whipped Yukon Potatoes - Wild Rice Pilaf - Roasted

Redskin Potatoes - Pasta Alfredo - Sweet Potato Mash

Roasted Fingerlings

Select one vegetable (additional starch \$2 per person)

Broccolini - Asparagus - French Green Beans -

Vegetable Medley - Honey Glazed Carrots - Zucchini and Squash

Dinner Buffet Enhancement

Carving Station – Choice of fire grilled sirloin, or roasted prime rib with appropriate condiments **5**

Dessert Selections

Vanilla Bean Crème Brulee

Caramelized sugar, fresh fruits **7**

New York Cheesecake

Seasonal accompaniments **7**

All Natural Pies

Choice of apple, cherry, blueberry served with ice cream **6**

Chocolate Lave Cake

Vanilla bean ice cream **7**

Key Lime Pie

Whipped cream, raspberry coulis **7**

Flourless Chocolate Tortes

Seasonal accompaniments **7**

Mini Pastry Display

Variety of bite sized desserts **8**

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Cold Hors d'oeuvres Selections

Prices are per item, minimum 20 pieces per item

Three Dollar Option

Heirloom Tomato Bruschetta

Sweet balsamic glaze

Cranberry Walnut Pinwheel

Cream cheese filling

Boursin Stuffed Cucumber

Red pepper diamond

Caprese kabob

Roasted garlic oil, aged balsamic

Smoked Salmon Canapé

Dill cream

Roasted Grape Crostini

Pistachios and gorgonzola

Antipasti Skewer

Basil Pesto

Four Dollar Option

Tuna Poke Taco

Asian slaw

Chicken Deviled Eggs

Buffalo drizzle

Tenderloin Canapé

Horseradish cream

Scallop Tostadas

Avocado puree

Morel Mushroom Canapé

Brie Mornay

Shrimp Cocktail Shooter

Horseradish spiked cocktail, lemon wedge

Chef Choice Hors d'oeuvres Selection

Six Dollars Per Person

Chefs Selection of Upscale Hot and Cold
Hors d'oeuvres

Hot Hors d'oeuvres Selections

Prices are per item, minimum 20 pieces per item

Three Dollar Option

Candy Apple Pork Belly

Sweet bourbon glaze

Beef or Chicken Satay

Teriyaki glaze

Cuban Spring Roll

Dill Mustard Dip

Spanakopita

Tzatziki Sauce

Chicken and Lemon Grass Pot Sticker

Sweet chili sauce

Vegetable Pot Sticker

Sweet chili sauce

Coconut Shrimp

Mae ploy sauce

Four Dollar Option

Chicken Quesadilla Cone

Cilantro lime crème

Mini Pizza Tartlets

Aged balsamic glaze

Curry Chicken Taco

Mandarin relish

Wild Mushroom Tart

Brie mornay

Crab Cake

Red pepper aioli

Duck Bacon Wonton

Roasted corn

Bacon Wrapped Scallop

Honey glaze

Beef Wellington

Wild mushroom duxelle

Bacon Wrapped Date

Honey glaze

Spinach and Goat Cheese Tartlets

Aged balsamic glaze

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Display Selections

Prices are per person, minimum 20 people per display

Mediterranean Display

Heirloom tomato bruschetta – traditional hummus - red pepper hummus - marinated artichoke hearts - spicy feta dip – tzatziki - pickles – peppers – olives - grilled pita - naan bread - flat bread crackers - pita chips – baguettes 7

Grilled Veggie Display

Asparagus – zucchini – squash – roasted peppers – portabella mushrooms – red onions 6

Charcuterie Display

Imported and domestic cheese – cured meats - jams - dried fruits - nuts and berries 8

Cheese Display

Imported and domestic cheese - jams - dried fruits - nuts and berries 6

Fresh Seasonal Fruit Display

Pineapple – melons – grapes – berries – raspberry yogurt dip 6

Vegetable Crudité Display

Celery – carrots – broccoli – cauliflower – bell peppers – vegetable dip 5

Chips & Dips

Tortilla chips – salsa – guacamole – queso 4

Petoskey-Bay View Country Club Policies

Our clubhouse is available for member events to serve our members and their guests. Our season begins on May 1 and is open to our membership until October 31st each year.

All events held at the Petoskey-Bay View Country Club must be sponsored by a member in good standing.

Clubhouse operations may not be closed to the membership during the months of July and August. Exceptions can be made with board approval.

Room Rental fee will be charged for all non-member events.

We reserve the right to set the price for an event 30 days before the event.

We request a guaranteed number of attendees by 7 days prior to the event

All Food and Beverage served will be subject to 6% sales tax and 22% gratuity

Petoskey-Bay View Country Club will only accept cash or personal checks for payment from non-members. Member events will be billed to their account.

Any event that would like to bring in their own cake is permitted but will be charged a cake-cutting fee of \$1 per guest.

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Bar Arrangements for Private Events

Arrangements can be made for special liquor and wine at your request. Specialty items will be priced when availability is determined.

BAR PACKAGE PRICES

House Bar

2 Hours \$18pp

3 Hours \$23pp

4 Hours \$28pp

Premium Bar

2 Hours \$22pp

3 Hours \$27pp

4 Hours \$32pp

Beer and Wine Bar

2 Hours \$13pp

3 Hours \$16pp

4 Hours \$20p

House Package

Smirnoff

Bacardi/Captain Morgan

Gordon's

Cutty Sark

Jim Beam

Seagrams 7

Jose Cuervo

Domestic and Draft beer

2 Red wines, 2 White wines

Premium Package

Tito's/Stoli

Bacardi/Captain Morgan

Beefeaters/Tanqueray

Dewars

Maker's Mark

Jack Daniels

Don Julio

Domestic, Import, Draft beer

4 Red wines, 4 White wines

Beer and Wine Package

4 Red wines, 4 White wines

Domestic, Import, Draft beer

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