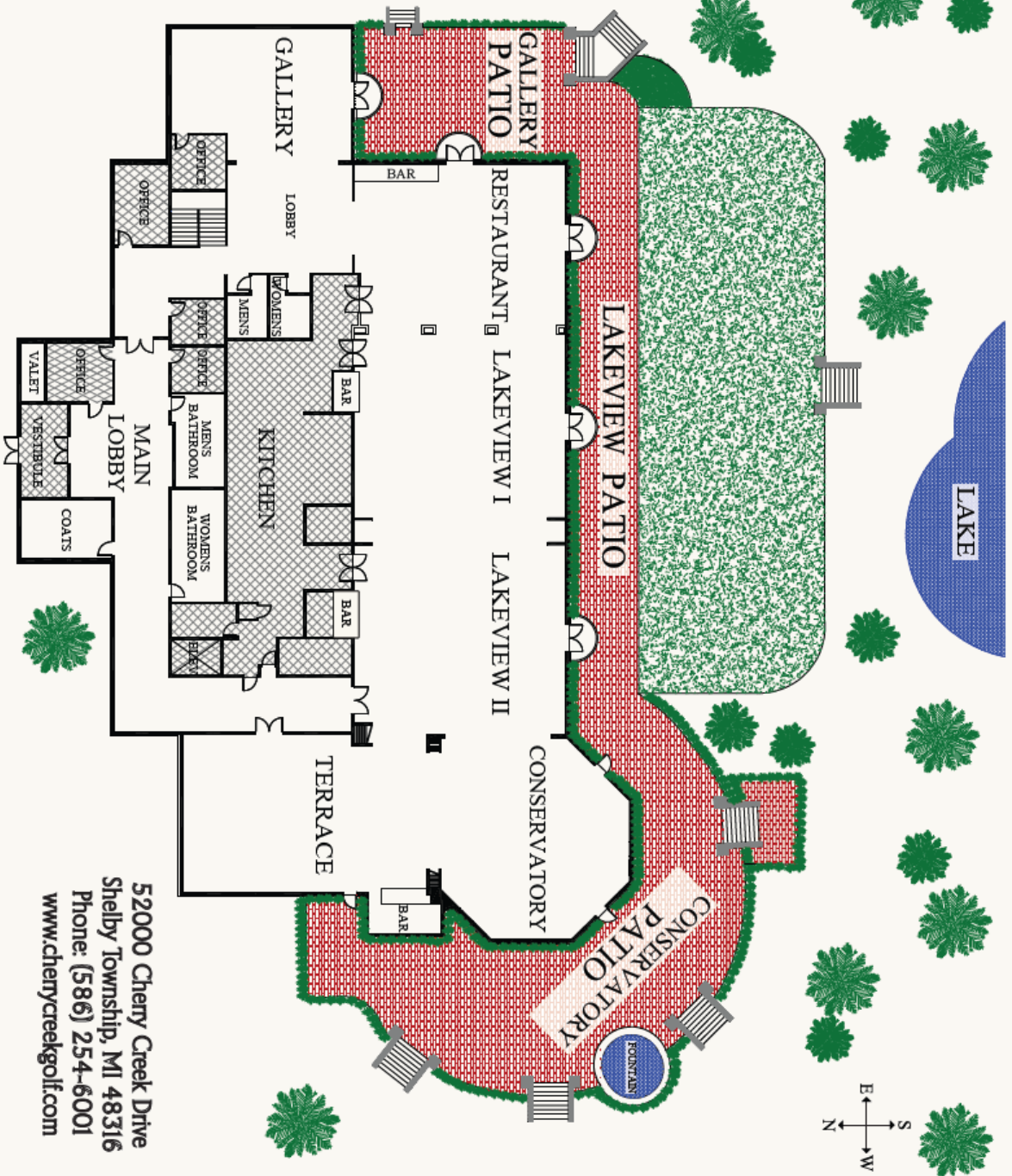




Celebration Event Menus



52000 Cherry Creek Drive
 Shelby Township, MI 48316
 Phone: (586) 254-6001
 www.cherrycreekgolf.com



Breakfast Buffet Menu

Includes a beverage station consisting of coffee, tea, juice & soft drinks.

All guests will receive a signature cherry turnover and an individual seasonal fruit plate.

The breakfast buffet includes Applewood smoked bacon, breakfast sausage, scrambled eggs, breakfast potatoes, cinnamon swirl French toast with pure maple syrup.

Breakfast Buffet Enhancements

Breakfast Enhancements may be added to any Menu but may not be ordered as stand alone.

Omelet Station

Omelets prepared to order in the room for you and your guests. This station includes a wide variety of toppings including shredded cheese, onions, tomatoes, mushrooms, green pepper, ham and bacon.

add \$ per person + Chef Attendant

Belgian Waffle Station

Freshly made Belgian waffles with an array of toppings to include apples, strawberries, fresh mixed berries, whipped cream, butter, maple syrup, cinnamon and sugar.

add \$ per person + Chef Attendant

Parties of 40 or more are required for the Breakfast Buffet Menu and Buffet Enhancements.

Room Rental includes standard White or Ivory table linens and the appropriate number of guest tables and standard banquet chairs along with three individual clothed and skirted eight-foot tables for gifts, prizes, desserts etc. Extra tables available for an additional charge.

Prices subject to 22% taxable service charge and prevailing Michigan sales tax.



Plated Brunch Menu

Includes a beverage station consisting of coffee, tea, juice & soft drinks.

First Course

All guests will receive a signature cherry turnover and an individual seasonal fruit plate.

Second Course

Please choose one of the following for all of your guests.

Chicken Crepes

All-natural chicken, goat cheese, asparagus and summer squash mélange, lemon scented alfredo, tomato-tarragon relish, micro salad garnish.

Scratch Baked Quiche

Flaky crust and egg custard with your choice of filling (*same for all guests*):
(Tomato, Spinach & Feta *or* Broccoli and Sharp Cheddar *or* Bacon, Onion and Gruyere)
accompanied by breakfast potatoes and petite micro salad garnish.

Vegetable Cannelloni

The finest seasonal garden vegetables along with fresh herbs and ricotta cheese rolled in tender pasta topped with tomato-basil sauce and shaved parmesan. *Add char grilled chicken +\$2.*

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Soup and Salad Menu

Includes rolls and butter as well as a beverage station consisting of coffee, tea, juice & soft drinks.

Soup Course

Please choose one of the following for all of your guests.

Vegetarian Minestrone Soup

Italian Wedding Soup

Chef's Seasonal Soup

Entrée Salad Course

All entree salads are topped with char-grilled range-free chicken

Caesar Salad

Chopped Romaine, Caesar dressing, asiago and focaccia crostini, romesco sauce, crushed pink peppercorn, and fresh shaved Parmesan

Kale Panzanella

Shredded Tuscan kale, heirloom cherry tomatoes, marinated cucumbers, carrot, focaccia, basil leaf, red onion, and white balsamic & honey vinaigrette

Cherry Creek Signature Salad

Artisan garden green blend topped with ricotta salata cheese, marcona almonds, radish, green apples and a delicate cherry-white balsamic vinaigrette.

Strawberry Fields

Artisan garden green blend, composed strawberry & cucumber relish, marinated chevre cheese, spiced walnut, and strawberry basil vinaigrette

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Plated Luncheon Menu

Includes rolls and butter as well as a beverage station consisting of coffee, tea, juice & soft drinks.

First Course

Please choose one of the following for all of your guests.

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|-----------------------------|--|
| Vegetarian Minestrone Soup | Traditional Caesar Salad |
| Italian Wedding Soup | Garden Salad |
| Cream of Wild Mushroom Soup | Kale Panzanella or Strawberry Fields Salad (+\$) |

Second Course

Please choose one of the following for all of your guests.

- | | |
|--|-------------------------------------|
| Chicken Forestière | Lemon Beurre Blanc Salmon (+\$) |
| Chicken with Artichokes & Herb-Caper Sauce | Petite Sirloin & Chicken Duet (+\$) |
| Chicken Milanese | Petite Sirloin & Salmon Duet (+\$) |

Second Course entrees served with appropriate sauce(s), basil whipped potatoes and ratatouille.

Upgrades

- | | |
|------------------------|-------------------------------------|
| Both Soup & Salad +\$ | Premium Plated Pasta +\$ |
| Family Style Pasta +\$ | Upgrade Sirloin to Petite Filet +\$ |

Split menu service is available for an additional fee and requires assigned seating, and specific meal counts supplied by Patron at time of guarantee. Patron must supply guest seating cards illustrating individual selections. Your event planner can discuss this option in greater detail.

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Beverages

Tray-Passed Mimosas
\$ each on consumption

Bubble Bar \$ each on consumption
Bar Attendant required

Bloody Mary Bar \$ each on consumption
Bar Attendant required

Bar Service

3 Hour Standard Beer & Wine
3 Hour Top Shelf Beer & Wine
3 Hour Standard Bar
3 Hour Top Shelf Bar
Bar Attendant required - \$

Ask our sales team about our specialty seasonal cocktail stations.

Bar Service also available on consumption

Desserts

Cake Plate Enhancements

Chocolate Mousse In Pastel
Chocolate Tulip Cup
Chocolate Dipped Strawberry
Vanilla or Chocolate Ice Cream

Plated Desserts

Individual Sorbet or
Ice Cream with Chocolate Sauce

Chocolate Mousse
New York Style Cheesecake
with Berry Sauce
Flourless Chocolate Torte (G.F.)

Miniature Pastries
\$ per dozen (4 dozen minimum)

Dessert Stations

50-person minimum

Ice Cream Sundae Bar
**Attendant required*

Sweet Table

Chocolate Fountain

Sweet Table & Chocolate Fountain

Audio Visual

Power Box
Microphone + Sound System
Mixer + Aux Hookup
On Own
Microphone, Sound System, Mixer +
Aux Hookup
Screen + Projector
Screen + Projector w/Sound

Embellishments

Décor

Floor Length White or Ivory
Table Linens

Special Napkin Colors
Standard Napkin
Satin Napkin

Chiavari Chairs
Gold or Silver

Mahogany, Black, White

Charger Plates
Gold or Silver - \$ each
Specialty Glass Chargers - \$ & up

Additional Banquet Tables
with Linen

Pipe & Drape

Additional Staff or Station
Attendant

PLEASE NOTE- Any/all outside food & beverage items or event elements including vendors you may wish to bring onto Cherry Creek Property must be disclosed by the Patron and ultimately approved by Cherry Creek Golf Club. Any such items must come from a facility in possession of both liability insurance and where appropriate a Michigan food service license. Failure to disclose such items will result in they not being permitted on the day of your event. Outsourced food and décor items are subject to handling fees.

Prices subject to 22% taxable service charge and prevailing Michigan sales tax.