## Syeamore Ofills G O LF CLUB


$2014-2015$


Photography provided by Mike Staff Productions

Stepping out onto the exquisite bentgrass fairway, you pause to take in the simply magnificent surroundings. Gently rolling hills flanked by towering Sycamore trees reflect like paintings into one of the many crystal-blue lakes and rivers. Welcome to one of the most picturesque golf courses in Southeastern Michigan. Welcome to Sycamore Hills Golf Club.

Sycamore Hills is home to a 27-hole championship public golf course that caters to the most discriminating golfer. Designed by master golf architect Jerry Matthews, the three nine-hole courses test the skill of experts while allowing novices to enjoy themselves through every round.

Conveniently located near downtown Detroit and the many surrounding metropolitan areas, Sycamore Hills Golf Club and Banquet Center offers a resort-type golf atmosphere in an urban environment. An 18-tee, 300-yard driving range and multiple tee areas compliment this world-class golf course. In addition, Sycamore Hills offers group or individual lessons by our PGA Golf Professional on staff to assist you with your swing, and a full-service golf club pro shop.

If you are entertaining, take some of the pressure off and let Sycamore Hills take care of the details. Hosting any event from corporate outings to elegant weddings, our 8000 square foot banquet center accommodates up to 350 guests or can be divided for smaller groups. The banquet center features a panoramic view of the majestic golf course. Designed to please and impress our clientele, our extensive menus are created and prepared by our executive chef team, bringing years of experience to the quality and presentation of what we serve. Whether you're planning a wedding reception, shower, conference or reunion, your next party will be full of tantalizing and mouthwatering cuisine.

The gorgeous tranquility of the golf course is the perfect backdrop for the wedding of your dreams. The banquet center, in its subtle refinement and elegance, allows your wedding to be the picture of grace and beauty. Our on-site wedding coordinator will help you with the planning for your special day. At Sycamore Hills, our sophisticated style and personalized service will make your wedding everything you dreamed it would be and more!

From our world-class golfing to our spectacular service, food, and atmosphere, Sycamore Hills Golf Club offers a great variety of amenities seldom found in one location.

## SYCAMORE HILLS

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## Family Style and Dinner Buffet Service

Our Family Style \& Dinner Buffet Service includes an appetizer entrée served with a pasta course, mixed greens salad with two house dressings, fresh bread \& butter, main entrée, vegetable and potato. Your salad course may be upgraded to one of our select salads for an additional charge per guest.
Saturday pricing May - October 2014-2015 Family Style

Buffet Style

One Entrée<br>Two Entrées<br>Three Entrées

We offer a discount of
less per guest for most Friday or Sunday dinner events.
Appetizer Entrée Choices (served with your pasta course)

Stuffed Cabbage
Swedish Meatballs

Italian Sausage with Peppers and Onions
Smoked Kielbasa with Sauerkraut

Appetizer entrée selections have a value of per person and may be exchanged for a starter soup course, salad upgrade, or towards our "Welcome" appetizer package.

## Pasta/Sauce Choices (match one pasta with a sauce)

Pasta
Gemelli Penne
Fettuccine Campanelle
Meat
Sauces
Marinara
Carbonara
Alfredo
Arrabbiata
House Salads
Mixed garden greens topped with tomato and cucumbers.
Select Salads (available for an additional charge)
Caesar Salad
Crisp Romaine hearts and parmesan cheese tossed with red onion, garlic croutons and homemade Caesar dressing.
Greek Salad
Mixed gourmet greens topped with feta cheese, beets, olives, red onion, tomato, pepperoncini, garlic parmesan croutons.
Served with our house Greek dressing.
Sycamore Signature Salad
Mixed gourmet greens topped with roasted walnuts, mandarin oranges, red onion, cucumber, tomato, dried Michigan cherries, toasted croutons and bleu cheese on the side.
Spinach Salad
Tender baby spinach greens topped with sliced mushrooms, minced bacon, chopped eggs and a hot bacon dressing.

## Entrée Choices

Chicken Sycamore
Chicken Marsala
Chicken Siciliano
Chicken Romano
Chicken Champagne
Petite Prime Rib* or Beef Tenderloin* (additional charge pp based on market price)
Additional Seafood Entrées are available upon request: Walleye, Grouper, Lake Trout, and more at market pricing
Vegetable Choices
Acorn Squash
Broccoli
Glazed Carrots
Key West Blend

Eggplant Parmesan
Chicken Tosca
Chicken Parmesan
Sliced Roast Beef* London Broil*

Roasted Pork Loin*
Stuffed Pork Loin*
Pistachio Encrusted Tilapia Grilled Salmon
Baked Orange Roughy

# Formal Individual Dinners <br> Saturdays priced at <br> per person May-October 2014-2015 <br> less per guest for most Friday or Sunday dinner events. 

Individual Dinner Service includes a mixed greens salad with two house dressings, choice of entrée, vegetable, potato, and fresh bread with butter. A starter soup or pasta course may be added and served family-style for per person. Your salad course may be upgraded to one of our select salads for an additional charge per guest. A choice of two selections may be offered to your guests by prior invitation \& meal choice identification is required. A vegetarian entrée may be offered for no additional charge.

## Entrée Selections

## Chicken Sycamore

Two boneless chicken breasts, breaded, baked, and finished with a lemon white wine artichoke heart sauce.
Chicken Marsala
Two boneless chicken breasts rolled in seasoned flour, baked, and finished with a Marsala wine mushroom sauce.

## Chicken Oscar

Two boneless chicken breasts rolled in seasoned flour, baked and topped with crabmeat, fresh asparagus, and a
béarnaise sauce. (Extra per person)
Chicken Champagne
Two boneless chicken breasts rolled in seasoned flour, and finished with a champagne shallot cream sauce.
Garnished with fresh grapes.
Chicken Siciliano
Two chicken breasts breaded in Italian bread crumbs mixed with parmesan cheese. Served with a cold spicy Amoglio tomato sauce on the side.

## Chicken Romano

Two rolled chicken breasts filled with romano and riccota cheese, shallots and broccoli, rolled in breadcrumbs, baked and finished with a romano bechemel sauce.

## Chicken Tosca

Two chicken breasts, dipped in a parmesan egg batter and sautéed. Topped with a Beure Blanc Sauce. Garnished with capers, tomato, scallions and parmesan cheese.

* Prime Rib of Beef

A generous cut of tender rib roast; seasoned, and slow roasted to medium rare served with a demi glaze.
*Filet Mignon of Beef (additional charge based on current market prices)
A generous cut of tenderloin of beef, charbroiled to medium rare, garnished with a mushroom cap, and finished with a demi glace sauce.
*Roasted Pork Loin
Center cut pork loin, thinly sliced, marinated and grilled. Topped with an orange teriyaki sauce and toasted sesame seeds . Grilled Salmon
Boneless, skinless grilled salmon, topped with white wine lemon dill sauce and assorted diced peppers.
Pistachio Encrusted Tilapia
Fresh Tilapia basted with a honey mustard sauce, encrusted with chopped pistachios, and baked until golden brown.
*Tenderloin \& Chicken Combination
Sliced Roast Tenderloin with our own zip sauce served with one breast of any boneless chicken entrée.
(Combination dinners must be ordered as the only selection with the exception of vegetarian requests)
Chicken Picatta \& Grilled Shrimp Combination
Boneless chicken breast rolled in seasoned flour, baked, and finished with a lemon wine sauce with mushrooms, capers \& scallions. Succulent jumbo shrimp marinated, skewered, and grilled to perfection.
(Combination dinners must be ordered as the only selection with the exception of vegetarian requests)
Upgraded entrées may be selected for an additional charge, such as Whitefish Oscar, Filet of Beef Wellington, Veal Cordon Bleu, Crab Stuffed Flounder, Baked Lobster Tail, and Swordfish Piccatta. Vegetable Choices - Green Bean Medley or Almondine, Steamed Broccoli, Key West Blend or Asparagus. Potato Choices - Garlic Mashed Au Gratin, Anna, Oven Roasted Redskins or Rice Pilaf.

Comptement your beverage service and welcome your guests to your special event with an assortment of hot and cold canapés and hors d'oeuvres.

## The "Welcome" Canapé and Hors D'Oeuvre Service

Includes: Fresh vegetable crudités with house ranch dressing
Parmesan and bacon cheddar cheese spreads with gourmet cracker assortment
Artichoke/Spinach spread served hot with grilled flatbread
Assorted chef's choice canapés served white glove butler style
You may custom select your butler-passed appetizers for an additional per person.
(Combine cold and hot selections. Ask your banquet sales manager for details.)
Seasonal fresh fruit may be added for per person

## ChefExclusive Canapés

Salmon mousse with capers or ham mousse with Swiss cheese
Half shrimp on seasoned cream cheese
Sliced chicken florentine with dijon mustard
Roast beef and cheddar cheese
Fiesta pepper, parmesan, or smokey bacon cheddar cheese
Sliced ham or turkey roll-ups
Blue cheese with roasted pecans
Sliced turkey breast with Swiss cheese
Creamy feta cheese and dill
Tomato basil crostini
Tarragon chicken salad
Fresh fruit or Antipasto kabobs

## Hors D'Oeuvre Platters

(Platters serve approx. 50 people - each item may be ordered for $20 \%$ less than your final guest count)
Filet of smoked salmon garnished with capers, diced eggs, and minced onions
Iced jumbo shrimp with zesty cocktail sauce
Artichoke/spinach spread served hot with grilled flatbread
Creamy shrimp dip served with grilled flat bread
Hard cheese nibblers with gourmet cracker assortment
Bacon and cheddar plus asiago parmesan cheese spreads and crackers
Assorted seasonal fresh fruit platter
Southwestern style tortilla dip served hot with nacho chips
Fresh vegetable crudités with house ranch dressing or creamy shrimp dip
Italian antipasto platter

## Chef Exclusive Hot Hors D'Oeuvres $^{\prime}$

Mini spring rolls
Mushroom caps stuffed with crabmeat
Quiche Lorraine
Chicken or Beef Wellington
Pigs in a blanket
Spinach and feta cheese triangles (Spanakopita)
Puff pastry with custom filling
Asian style chicken kabobs with dipping sauce
Bacon wrapped scallops
Wings - your choice of cajun, BBQ, spicy hot sauce, or breaded
Breaded chicken tenders with house ranch dip
Meatballs - BBQ, bourbon or Swedish style
Mini tacos with salsa
Warm Cheddar Cheese Appetizer Fountain (1 hour service)
Your guests will rave about the flavor of this delicious hot cheese to accompany items such as cubed breads, pretzels, broccoli, cauliflower, nacho chips and more. Price varies based on guest count.

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seven Crown Whiskey, Jim Beam Bourbon, J \& B Scotch, Triple Sec, Peach Schnapps, Budweiser and Bud Light Draft Beer, and House Wines to include a Cabernet Sauvignon, Merlot, White Zinfandel, and Chardonnay.

## Sycamore Select Bar

## per person

Includes all of the items on our Signature Bar with the addition of the following bar libations:
Jack Daniels, Canadian Club Whiskey, Ketel One Vodka, Malibu Coconut Rum, Jose Cuervo Tequila, Dewars Scotch, Southern Comfort, Amaretto, Kahlua and Bailey's Irish Cream. Draft Beer choices (choose two of the following): Budweiser, Bud Light, Miller Lite, Fat Tire, Sam Adams Seasonal, Seasonal Michigan craft beer, or Summer Shandy. Pinot Grigio, Riesling or Moscato, and a house select red wine are added to our Signature Bar Wine selections.

## Sycamore Exclusive Bar

## per person

Includes liquors from our Signature \& Select Bar with the addition of the following bar libations: Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Chivas Regal Scotch, Hornitos Tequila, Courvoisier, Maker's Mark Bourbon, Hennessey, Jagermeister, Johnny Walker Red, Jameson Irish Whiskey and Chambord. This bar features restaurant exclusive wine selections, or upgrades such as William Hill, Cupcake, Chateau St. Michelle and Louis M. Martini.
Add any or all of the following to your bar package to upgrade \& customize your beverage selections.
Bottled Beer
per person
Choose one or two of these bottled beer options to add to your bar package draft beer selections:
Budweiser, Bud Light, Miller Lite, Sam Adams Seasonal, Leinenkugel Seasonal, Corona or you may check availability and price of an alternate brand. If multiple brands are chosen, we cannot guarantee both choices will be available for the entire event. We will provide a quantity of total bottled beers based on two per person 21 and over on the final guest count.

## Flavored Bar <br> per person

Add a variety of liquor flavors to any bar for creative cocktails your guests will love. Flavored rum and vodka are served with Malibu Coconut Rum, Fireball, Rum Chata, Blue Curacao, Godiva Liqueur, Licor 43 and various schnapps and puckers. Special drink menu provided with suggested cocktails and mixers.

## Martini Bar <br> per person

Let our experienced mixologists prepare special martinis for your guests for a two-hour time period of your choice. A menu of ten different martini offerings will be placed at each bar for your guests' convenience. Your bar includes additional liquors and garnish as needed.
Beer and Wine Bar
per person
Includes Budweiser and Bud Light draft beer and six house wine selections.

## Frozen Drink Bar

per person and up
Select one of our yummy cocktail options. Selections include: Margarita (Jose Cuervo Tequila), Strawberry Daiquiri (Bacardi Rum), Lemonade (Smirnoff Vodka), and Pina Colada (Malibu Coconut Rum). Drinks may be served without alcohol for less per person, and other flavors are available upon request. You may offer two frozen drink options for an added per person.
Cappuccino Smoothie Cart
per person and up
Enjoy sinful after-dinner drinks, hot or cold, to include eight flavors of cappuccino, espresso, latte, and smoothie beverages. Your guests will love our European style oak cappuccino bar and the glamour of the beverages served.

SNon-Alcohol Soft Drink and Juice Bar
per person
A server fee is required and charged based on hours of service provided at per hour, per server.
Hosted Ta6 Bar and Cash Bar Options are available and priced per drink served with added server fees.
We offer many fine wines to complement your event. Please ask to see our most current wine list.

## Additional Options

Tropical or Citrus Punch
(2.75 gallons serves approximately 50 punch glasses)

Citrus Punch served with the addition of six liquors
Upgraded Punch options (such as mimosa, margarita and daiquiri)
Energy Drinks (Monster or Red Bull)
House Spumante by the bottle
Sparkling Grape Juice by the bottle
per 2.75 gallons
per 2.75 gallons
per 2.75 gallons each
each
each

All of the listed bar packages are priced based on six continuous hours of service. Additional hours of bar service are available for a per person fee based on type of bar contracted. Discounted rates are available for events requesting fewer hours of open bar service. All packages include bartender staff, mixers for cocktails, ice, and garnish. Minimum guest count required or a server fee will be added.

## Guests under 21 years of age are charged the non-alcoholic bar price of per person. <br> A 10\% gratuity will be added to the full bar bill if your function does not wish to allow tip jars.

Sycamore Hills reserves the right to monitor bar service in compliance with the Michigan Liquor Control Commission and reserves the right to discontinue bar service when appropriate.
Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax. Minimum guest counts may apply. Prices listed are for 2014 bookings and may be modified for 2015 events.

# Late $\mathcal{N}$ ight SnackPackages to keep the party going... 

## Pizza Partor

Square cheese and pepperoni, meat lovers, and veggie pizza slices accompanied with cheese bread sticks and dipping sauce. White Castle cheeseburgers with the fixings may be added for each a la carte.

## Orchard Ovation (seasonal)

per person
Hot and cold apple cider, plain, cinnamon \& powdered cider mill donuts, orchard apples with caramel dip.

## Mexican Munchies

per person
Southwestern hot tortilla dip with nacho chips, served with bite-size mini tacos and cheese quesadillas. Sour cream and salsa complete the fiesta.

## Cinema Snack

per person
Popcorn cart with freshly popped buttery popcorn, tortilla chips and soft pretzels served with warm nacho cheese, and assorted movie style candy.

## Sweet Ending

per person
Assorted cookies, cupcakes \& brownies. Served with fresh sliced fruit \& berries.

## Picnic Party

## per person

Jumbo submarine sandwich, assorted bowls of salty snacks, fresh seasonal fruit in a watermelon carved basket display, and assorted cookies and brownies.

## All American Goodies

per person
Hot dog cart with Dearborn Sausage hot dogs complete with staff and all the fixings.
Served alongside White Castle cheeseburgers, potato chips, and pretzels. A chef fee of will apply.

## After Dinner Appetizer Assortment

per person
Pigs in a blanket, BBQ or breaded chicken wings, chicken tenders with ranch dipping sauce, meatballs in your choice of sauce, and mini tacos with sour cream and salsa. (May substitute other items from appetizer menu of equal value.)
$\mathcal{N}$ Nacho Bar
Grab a plate, fill it with tortilla chips, and pile on the toppings. Carumba! per person
Includes: seasoned ground beef, refried beans, cheddar cheese sauce, diced tomatoes, bell pepper,
Jalapeno peppers, green onions, black olives, sour cream, salsa, hot pepper sauce, and guacamole.

Snack items may be ordered a la carte upon request. Ask your sales manager for assistance in pricing. Late night snack menus may be ordered for $20 \%$ less than your final guest count.

## Rehearsal Dinner Package

Enjoy a relaxing evening among friends and family with a beautiful view and great food.
Your package includes a two entrée family-style dinner with a mixed greens tossed salad, warm rolls and butter, potato or pasta selection, vegetable choice, and a chef's selection dessert. Rehearsal dinner packages include a two hour Sycamore Signature open bar.
per person
(Weeknight rehearsal dinner menus without open bar service start at per person plus tax.
See your Sycamore Hills event manager for these menu choices.)
Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax. Minimum guest counts may apply.
Prices listed are for 2014 bookings and may be modified for 2015 events.

## Fresh Fruit Table

Includes sliced watermelon, pineapple, honeydew and cantaloupe. Other featured fruits may include apples, oranges, grapes, kiwi, pears, and assorted berries with Pina Colada fruit dip and an ice sculpture display.
per person

## Sycamore Sweet Finale

Hand dipped milk and white chocolate dipped strawberries, classic homemade cannolis, marble cheese truffles, petite cheesecake cups, chocolate mousse cups, Oreo dream bars, almond custard puffs, caramel apple delights, lemon berry supremes, fresh fruit melange, and an ice sculpture display.

## Pie Table Perfection

Create a custom pie table for a sweet ending your guests will rave about! Select five different pies from over 10 traditional and seasonal options. A beautiful custom ice sculpture will be surrounded by assorted petite pie slices so guests can try two or three of the delicious fruit and cream pies you have chosen as your favorites. Ask your banquet sales manager for a list of pie options available on your event date.
Bananas Foster
per person
Caramelized freshly sliced bananas are flambeed on display in spiced rum and banana liqueur, and drizzled over vanilla ice cream. A chef fee of will apply.
Cherries Jubilee
per person
Decadent cherries are flambeed with liqueur and grand marnier to top our vanilla ice cream. A chef fee of will apply.
Chocolate Fountain

* Price varies based on guest count

A spectacular way to end your meal. Your guests will cover pieces of fresh fruit, cream puffs, rice crispy treats, and much more, with rich Belgium milk chocolate cascading from a three tier fountain.
Chocoholics beware!

## Sycamore Candy Table

Assorted candies, selected by you, to showcase your individuality \& thrill your guests. Price varies based on candy selected, guest count, and the way the sweets are distributed to your attendees.
Chef's Exclusive Desserts
Vanilla ice cream with chocolate or strawberry topping
Chocolate dipped strawberry
Long stemmed chocolate dipped strawberry
Large fresh handmade cannolis
Dutch apple pie
Cherry crisp a la mode
Strawberry or lemon cream cake
Christine's famous poured chocolate cake
Raspberry almond torte
Chocolate mousse cake
Achatz Michigan four berry pie
Old fashioned strawberry shortcake
New York style cheesecake topped with strawberry or chocolate sauce
Raspberry Chambord cake
Classic tiramisu
Hot fudge cream puff
Classic cassata cake
Tray of assorted mini desserts served to each table Tiered display of assorted gourmet cupcakes

# Sycamore Hills can help you make your special day carefree \& more unique by offering the following accompaniments. 

## A Special Welcome

Elegant seating chart scroll with gold or silver stand
Butler-passed champagne upon entry or served tableside for the toast With strawberry garnish With a touch of Chambord \& raspberry garnish
Amenity baskets for the restrooms
Professional uniformed doorman service upon entry Valet parking services (mininum guest counts required)

## Decorating Assistance

White, ivory or black chair covers with choice of organza or satin sash color
Satin pillowtop chair cover or ruched flair chair cover
Chiavari chair rental w/cushion (additional set-up and pick-up fees may apply)
Cocktail table rental with floor-length linen for inside or patio use
Elegant floor-length 132" white or ivory linen table coverings
Beautiful table linen overlays in a variety of colors and fabric
Colored napkin selection from stock colors
Colored napkin selection from non-stock colors
Silver or gold acrylic charger plates Custom garden gazebo decorating
Rental arch for ceremony use or grand entrance
per chair per chair per chair per table \& up per table per table \& up per table per table \& up per setting

Tulle or elegant chiffon draped with decorative lights for the head table or staircase
Tulle or elegant chiffon draped with decorative lights for the cake table or gift table
Tulle or elegant chiffon for the cake table or gift table
Votive cups with white non-scented candle
each
14 " beveled edge round mirror tiles rented
each
Round 22" silver cake plateau rental Inventory set-up fee
Platform risers/staging and alternate table sizes available for an added rental charge.
Centerpiece rentals and guest favors are also available - see your sales manager for information.
Side Show/Video Assistance
Presentation screen rental (60x60)
Presentation screen rental (120×120)
LCD projector rental (based on availability)
Laptop computer rental for presentation when renting our LCD projector
DVD player with monitor

## Gazebo Service Fees

Gazebo rental for your wedding or social ceremony (with on-site event only)
White outdoor chair rental
per chair
Ceremony music and sound system with microphones

Prices and offerings are subject to change without notice. Prices include labor \& gratuity, but are subject to state sales tax.
Advanced notice required to reserve any of the above items and are based on availability.
Minimum guest counts may apply. Prices listed are for 2014 bookings and may be modified for 2015 events.
Some items are subject to set up or delivery fees.

Scrambled eggs, hash browns au gratin, sausage links, hickory smoked bacon, assorted morning pastries, seasonal fruit bowl, and cinnamon French toast with warm maple syrup. (May also be offered as plated service, with a fresh fruit cup and basket of pastries on each table.)
Champaqne Brunch
per person
Quiche (Lorraine or Florentine), sausage links, cinnamon French toast with warm maple syrup, chicken Sycamore or Champagne chicken, pasta with choice of sauce or hash browns au gratin, Danish \& muffins, green bean medley, seasonal fruit bowl, and Mimosa punch.
Sycamore Brunch per person
Scrambled eggs, sausage links and hickory smoked bacon, cinnamon French toast, chef's selection starch, assorted morning pastries, chicken entrée selection, pasta with choice of sauce, chef's select vegetable, tossed salad with dressings, dinner rolls and butter. Served with coffee, tea, juices, and soft drinks.
Make the occasion even more special by adding our "Omelets To Order" service for an additional per station plus $20 \%$ chef gratuity. A per chef fee of $\$ 50$ will apply. A maximum of 75 people per omelet station.

## Lunch Served Buffet or Family Style

Garden Party Buffet
per person
Perfect for an afternoon shower. Add your preferred toppings to our jumbo baked potatoes or pasta selection along a bountiful salad bar. Toppings for your starch and salad may include: grilled chicken, crispy bacon, grated cheddar cheese, Chinese noodles, chives, sour cream, hard cooked eggs, red onion, cucumbers, crumbled bleu cheese, grape tomatoes, carrots, melted cheese, croutons, and assorted dressings. Fresh baked rolls and butter and a fruit bowl are included with your meal.

## Sandwich Buffet

per person
Select from Virginia ham, chicken salad, and fresh turkey on assorted breads with cheese selections and assorted condiments. Complemented with seasonal fruit bowl, pasta salad and potato salad.
Social Event Buffet
per person
Choose any of our boneless chicken entrées accompanied with a potato or pasta selection, tossed salad with choice of dressings, vegetable choice, seasonal fruit bowl, pasta salad, and fresh bread and butter.

## Shower Lunch Buffet/Family Style Menu

per person
One entrée buffet or family-style lunch with a pasta selection, tossed salad with choice of dressings, starch and vegetable choice, and assorted breads and butter. Add an additional entrée for per person.
Toast of Italy Family Style Menu per person
Antipasto salad, garlic bread, penne pasta with meatsauce, sherbet, chicken parmesan or chicken siciliano, vegetable choice, and starch choice. Add an additional entrée for per person. Complement your event by adding a traditional wine selection. We suggest Salgari Valpolicella Classico, Sticciano Chianti or El Vin Pinot Grigio for per bottle.
Weeknight Shower Package
per person
Two-entrée buffet or family-style dinner served with a mixed greens house salad, choice of pasta, starch and vegetable, with assorted breads and butter. Includes any two punch selections of your preference throughout the event.

## All social event breakfast, brunch and lunch menus include the following services:

- White table linens and gratuity (except on chef omelet fee)
- Cake cutting and serving by our staff accompanied with a scoop of vanilla ice cream*
- Breakfast and brunch functions include coffee, tea, and juices
- Lunch events include coffee, tea, and soft drinks
*Premium ice cream flavors are available at an additional charge. Ask to see our list of alternate options.
Prices may be higher during peak months and reduced during off-season.
All buffet menus are priced based on a minimum of 50 adult guests. Smaller parties will be billed an added fee to serve a buffet-style menu for parties under this minimum requirement. Additional discounted rates available for our popular weeknight showers on alternate menus. Prices and menus are subject to change without notice and may vary based on date of event. Prices include gratuity, but are subject to state sales tax. Minimum guest counts may apply. Prices listed are for 2014 bookings and may be modified for 2015 events.


## Plated Entree Lunch

Lunch portion entrées are served with a tossed salad, dressings, vegetable, potato, and fresh bread with butter. Multiple luncheon choices may be pre-ordered per person with proper guest entrée selection identification and will be billed at the cost of the highest priced entrée. Two entrée selections are standard; additional selections may be made for an additional charge. Family-style pasta, homemade soup, or a seasonal fruit cup may be added to any lunch plated menu for per person.
Chicken Sycamore per person
Boneless chicken breast breaded, baked, and finished with a lemon, white wine artichoke sauce.
Chicken Marsala
per person
Boneless chicken breast rolled in seasoned flour, baked, and finished with a Marsala wine mushroom sauce.

## Chicken Champagne

per person
Boneless chicken breasts rolled in seasoned flour, and finished with a champagne shallot cream sauce.
Garnished with fresh grapes.
Chicken Tosca
per person
Boneless chicken breast, dipped in a parmesan egg batter and sautéed. Topped with a Beure Blanc sauce.
Garnished with capers, tomato, scallions and parmesan.
Chicken en Crouté per person
Light, flaky pastry filled with tender chicken, provolone and spinach, and topped with a herb cream sauce. Garnished with broccoli florets. This entree does not include a starch or added vegetable choice.
Chicken and Pasta
per person
Lightly breaded breast of chicken served over pasta with your choice of pasta sauce.
This entrée does not include a starch or vegetable choice.

## Eggplant Parmesan

per person
Breaded eggplant medallions topped with marinara, mozzarella, and fresh parmesan.
This entrée does not include a starch or vegetable choice.
Almond Crusted Tilapia
per person
Fresh tilapia basted with parmesan and herbs, encrusted with almonds.

## Grilled Salmon

per person
Boneless, skinless grilled salmon, topped with white wine, lemon dill sauce and assorted diced peppers.
Beef Tenderloin*
per person
Beef tenderloin topped with our special zip sauce.
Tenderloin and Chicken Combination*
per person
Beef tenderloin served with one breast of any chicken entrée. Must be ordered as the only selection for your event.
Vegetable Choices: Key West blend, steamed broccoli, green bean medley, or Normandy blend.
Starch Choices: Anna, garlic mashed au gratin, or roasted redskin potatoes. May substitute a side of pasta.

## Plated Light Lunch

All salads are served with your choice of two dressings, with assorted fresh breads and butter.
Family-style pasta, homemade soup, or a seasonal fruit cup may be added to any lunch plated menu for
Sycamore Hills Signature Salad per person
Mixed premium salad greens topped with roasted walnuts, mandarin oranges, red onions, cucumber, grape tomatoes, croutons, dried Michigan cherries, and bleu cheese on the side. Topped with a charbroiled boneless breast of chicken. Served with raspberry vinaigrette dressing.
Chicken Caesar Salad per person
Crisp Romaine lettuce tossed with homemade croutons and parmesan cheese with Caesar dressing on the side.
Topped with a charbroiled boneless breast of chicken.
Chef's Salad
per person
Mixed salad greens garnished with julienne of ham, turkey, American and Swiss cheeses, hardboiled egg, cucumber, olives, grape tomato and garnished with a pepperocini pepper.
Oriental Crispy Chicken Salad
per person
Mixed salad greens garnished with tomato wedges, cucumbers, hard boiled egg, red onion, oriental noodles, shredded mozzarella cheese, and crispy fried sesame chicken strips. Served with our house Asian sesame dressing.
Chicken or Tuna Salad
per person
Half a cantaloupe stuffed with our homemade chicken or tuna salad. Served with fresh grapes and grilled flatbread.

Prices and menus are subject to change without notice and may vary based on date of event. Prices include gratuity, but are subject to state sales tax. Prices listed are valid for 2014 bookings and may be modified for 2015 events.

## $\mathfrak{B B Q}$ Buffet

Either buffet includes a garden tossed salad with bakery buns or breads \& butter.

BBQ Sandwich Selections: Choice of 2
per person
Pulled pork
*BBQ beef
Grilled boneless BBQ chicken
Italian sausage with peppers and onions

BBQ Entrée Selections: Choice of 3
per person
*Boneless pork chops
*Fresh St. Louis BBQ ribs
Italian sausage with peppers and onions
Boneless grilled chicken with bourbon glaze BBQ roasted chicken *Beef brisket
*Grilled sirloin with mushrooms and carmelized onions additional per person)

Sides Choose one from each category (extra sides may be added for
pp).

Starch
Potato wedges
Mashed au gratin
Macaroni \& cheese
Hashbrown au gratin potatoes
Baked potato

## Afternoon High Tea

 per person includes the following:
## Sandwich Selections

(Choice of three, buffet style or served on a three-tier plate stand at each table. Served on assorted chef's selection breads)
Cucumber on brioche with dill cream cheese, smoked salmon with caper spread, prosciutto with mascarpone cheese, eggplant pesto, Fuji apple with chevre cheese, English cheddar and tomato, egg and watercress, California avacado with tomato \& sprouts, tarragon chicken salad, pear and walnut with bleu cheese or customize your own choices.
Pastries
Served on the buffet or to each table in baskets. Served with an individual fresh fruit cup (if table service) or sliced fruit tray if buffet is preferred
Homemade scones with fresh fruit preserves and Devonshire cream, assorted fruit muffins.
Desserts
Chocolate dipped strawberries, fresh lemon bars, almond custard puff, assorted shortbread cookies Beverage Selections
Gourmet tea station, mimosas (sparkling wine and splash of orange juice) or magnolias (sparkling wine and orange juice, kissed with grenadine), fresh coffee, lemonade and iced tea.

## Mexican Fiesta

per person includes the following:
Customize your Mexican meal with warm flour tortillas, nacho chips and corn taco shells, seasoned ground beef, shredded chicken, south of the border rice, refried beans, enchiladas, diced onions and tomatoes, shredded cheese and lettuce, black olives, salad greens, homemade salsa, sour cream and guacamole, and churros for dessert.

## Italian Intermission

## per person includes the following:

Antipasto salad with Italian and ranch dressings, fresh baked bread and butter, penne pasta with two sauce choices, chicken parmesan or chicken Siciliano, hot vegetable selection, and homemade cannolis for dessert. Italian sausage with peppers and onions or Italian meatballs may be added for additional perperson.

## Prices will be higher during peak months and reduced during off-season.

Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax. Prices listed are valid for 2014 bookings and may be modified for 2015 events. Minimum and maximum guest counts may apply. *Consumption of raw or undercooked meats may increase your chance of foodborne illness.

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