



2016 Banquet | Menu

16339 Park Lake Rd – East Lansing, MI – 48823

(517) 339 - 8000

Cold Hor d'oeuvres

Prices based on 100 servings

Antipasti Platter | 300

Prosciutto | Capicola | Genoa Salami | Sopressata
Parmigiano Reggiano | Aged Provolone | Smoked Gouda | Marinated Mozzarella

Shrimp Cocktail | 300

Fresh Shrimp | House Cocktail Sauce

Cucumber Salmon Bites | 200

Cucumbers | Herbed Cheese | Smoked Salmon

Fresh Fruit Display | 175

Assorted Fresh Seasonal

Club Sandwiches | 175

Fresh Silver Dollar Bread | Cheddar | Lettuce | Tomato
Choice of Smoked Ham | Roasted Turkey | Roast Beef

Caprese Skewers | 175

Tomatoes | Fresh Mozzarella | Basil | Drizzled with Olive Oil

Curried Chicken Salad | 175

House Made Chicken Salad | Fresh Silver Dollar Bread

Fresh Vegetable Tray | 160

Assorted Fresh Seasonal | House Vegetable Dip

Hummus & Pita Chips | 150

Baked Pita Chips | Roasted Red Pepper or Original Hummus

Cheese & Cracker Tray | 145

Cheddar | Swiss | Coby Jack | Mozzarella | Assorted Crackers

Bruschetta | 130

Tomatoes | Basil | Olive Oil | Toasted Baguette Bread

Hot Hors d'oeuvres

Prices based on 100 servings

Pork Satay | 200

Pork Skewers | Spicy Peanut Sauce

Chicken Satay | 200

Chicken Skewers | Spicy Peanut Sauce

Sticky Chicken | 195

Crispy Chicken Bites | Spicy Thai Sauce

Hawaiian Chicken Brochettes | 185

Skewered Chicken | Pineapple | Green Peppers | Onion | Sweet & Sour Sauce

Meatballs | 175

Honey BBQ | Sweet & Sour | Marinara

Boneless Wings | 175

Smothered with BBQ | Spicy Hot Sauce

Stuffed Mushrooms | 175

Stuffed button mushrooms

Mini-Chicken Quesadilla | 175

Seasoned Chicken | Monterey Jack Cheese | Tomato | Baked Flour Tortilla

Spring Rolls | 165

Assorted Fresh Seasonal Vegetables | Sweet & Sour Sauce

Spinach & Artichoke Dip | 150

Toasted Baguette | Tortilla Chips

TIMBER RIDGE
GOLF CLUB

Combination Dinner Entrées & Buffets

For two entrée choices add \$3.00 on to the highest priced item for the per person price.

For three entrée choices add \$6.00 on to the highest priced item for the per person price.

Buffet Entrées

(All dinner entrées include a freshly baked roll, salad & your choice of vegetable & starch)

POULTRY

Chicken Parmesan | 22

Breaded Chicken Breast | Homemade Tomato Sauce | Topped with Mozzarella

Chicken Marsala | 19

Marinated Grilled Chicken Breast | Homemade Marsala Sauce | Sautéed Mushrooms

Hawaiian Chicken | 19

Marinated Grilled Chicken Breast | Fresh Pineapple Salsa

Cranberry Chicken | 19

Herbed Goat Cheese | Stuffed Chicken | Cranberry Onion Sauce

Chicken Piccata | 19

Marinated Grilled Chicken Breast | Capers | Butter & White Wine Sauce

Chicken Florentine | 19

Chicken Breast | Tomatoes | Spinach | Artichokes | White Wine Butter Sauce

Grilled Chicken | 18

Marinated Grilled Chicken Breast

BEEF & PORK

Filet Mignon | 27

Grilled Filet | Red Wine Mushroom Reduction

Prime Rib Carving Station | 24

Signature Prime Rib | Horseradish Cream Sauce

Sirloin | 22

Grilled Top Sirloin | Garlic Butter Sauce

Grilled Pork Chop | 21

Seasoned Grilled Pork Chop | Sage Butter Sauce

Roasted Pork Loin | 21

Slow Roasted Michigan Pork Loin | Hickory Char Crust

Pot Roast | 19

Slow Cooked Tender Beef | Carrots | Celery | Onions

SEAFOOD

Salmon Filet | 23

Baked Marinated Salmon | Scallions | Butter | White Wine Sauce

Crusted Whitefish | 20

Parmesan Crusted Whitefish | Lemon Dill Sauce

VEGETARIAN & PASTA

Portabella Ravioli | 20

Mushroom Stuffed Ravioli | Marsala Cream Sauce

Pasta Bar | 19

Penne | Marinara, Meat Sauce, Alfredo, Pesto, or Garlic & Oil | *** Choose 3 Sauces

Top Vegetarian Lasagna | 19

Layered Fresh Vegetables | Lasagna Noodles | Mozzarella Cheese

Baked Penne | 17

Penne | Homemade Meat Sauce or Homemade Marinara | Mozzarella

Plated Entrées: All entrées are available plated for an additional \$5 per person.

All pricing per person, subject to 6% Michigan sales tax and 20% service charge

Side Items

Vegetable:

Bean & Carrot Medley

Glazed Carrots

Green Bean Casserole

Asparagus (addition \$1 per person)

Summer Squash & Zucchini

Steamed Green Beans

Green Bean Almondine

Buttered Sweet Corn

Coleslaw

Starch:

Wild Rice Pilaf

Roasted Redskin Potatoes

Penne w/Olive Oil & Garlic

Parmesan Redskins

Smashed Redskin Potatoes

Baked Potato

Parmesan Spaghetti

Apple Sage Stuffing

Au Gratin Potatoes

Mashed Potatoes & Gravy

Risotto

Pesto Potato Salad

Salads

House Salad

Mixed field greens, red onions, tomatoes & shredded cheese with dressing of choice.

Caesar Salad

Crisp romaine lettuce, tomatoes, red onion & parmesan tossed with creamy Caesar dressing.

Greek Salad

Crisp romaine, red onions, tomatoes, black olives, pepperoncini peppers & feta cheese with balsamic vinaigrette. Add 2.

Spinach Salad

Fresh spinach, feta cheese, dried cherries, red onion & tomatoes with balsamic vinaigrette. Add 2.

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LATE NIGHT SNACK

Carving Station Sandwiches | 7

Honey Glazed Ham or Prime Rib | Swiss or Cheddar Cheese | Fine Mustard
Baked Silver Dollar Rolls

Slider Bar | 6

Black Angus | Cheddar | Crispy Lettuce | Onions | Diced Tomatoes | Jalapenos

Ultimate Mac 'N' Cheese | 6

Harvest Cheddar | Diced Tomatoes | Carmalized Onions | Roasted Seasonal Vegetables
Shredded Chicken | Bacon

Loaded Chili Cheese Fries | 5

Homemade Chili | Cheddar | Onions | Jalapenos | Sour Cream | Bacon

Ice Cream Bar | 5

Vanilla Bean | Chocolate | Strawberry
Hot Fudge | Carmel | Peanuts | Whipped Cream | Cherries | Crumbled Cookies

Hershey's Smore Bar | 4

Open Flame | Giant Marshmallows | Ghirardelli Candy Bars | Graham Crackers



2016 Beverage | Menu

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Host Bar Packages

Host Bar Packages Include N/A Beverages for the Entire Evening

Beer & Wine Host Bar:

Includes Draft Beer, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,
Merlot & N/A Package

3 Hours of Service (\$2 extra for each additional hour)

\$12.95 per person

House Host Bar:

Includes Beer & Wine Bar, House Liquors, Garnishes, & N/A Package

3 Hours of Service (\$2 extra for each additional hour)

\$14.95 per person

Standard Host Bar:

Includes Beer & Wine Bar, House & Call Liquors, Garnishes & N/A Package

3 Hours of Service (\$3 extra for each additional hour)

\$16.95 per person

Timber Host Bar:

Includes All Beer & Wine, House, Call & Premium Liquors, Garnishes & N/A Package

3 Hours of Service (\$3 extra for each additional hour)

\$18.95 per person

Host Bar Packages Include N/A Beverages for the Entire Evening

N/A Beverage Package:

Includes soft drinks, lemonade, ice tea & coffee for entire event

\$2.00 per person

(All pricing per person, subject to 6% Michigan sales tax and 20% service charge)

Bar A la Cart

Soft Drinks, Beer, Malt Beverage, Wine & Champagne

Soft Drinks	\$ 1.95
Beer (domestic - by the can)	\$ 3.25
Beer (import - by the can)	\$ 3.75
Malt Beverages (by the bottle)	\$ 4.00
Domestic Keg Beer	\$ 240.00
Import Keg Beer	\$ 285.00
Premium Keg Beer	\$ 365.00
Wine (by the bottle)	\$ 19.95
Wine (by the glass)	\$ 5.00
Champagne (by the bottle)	\$ 22.00

Liquor Pricing

Well Liquor	\$ 4.25
Call Liquor	\$ 4.75
Premium Liquor	\$ 5.50
Top Premium Liquor	price may vary

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