



Edgewood Country Club

Banquet Menu

Edgewood Country Club

8399 Commerce Rd, Commerce, MI 48382

www.edgewoodcountryclub.org

Contact Clubhouse Manager Anthony Gooden (248)-363-7112

AnthonyG@Edgewoodcountryclub.org

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



BREAKFAST BUFFETS

All Breakfast Buffet Packages Are Offered With Chilled Juice, Freshly Brewed Coffee
And Teas

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Bagels And English Muffins
With Assorted Jams, Butter And Cream Cheese.
Seasonal Fresh Fruit Display With Grapes And Seasonal Berries.
\$19

THE ECC. BREAKFAST BUFFET

Minimum Of 25 Guests
Assorted Breakfast Pastries, Bagels And English Muffins
With Assorted Jams, Butter And Cream Cheese.
Seasonal Fresh Fruit Display With Grapes And Seasonal Berries.

SEASONED BREAKFAST POTATOES

CINNAMON FRENCH TOAST

FLUFFY SCRAMBLED EGGS

BACON AND SAUSAGE

EGG BENEDICT

\$29

BUILD YOUR OWN YOGURT PARFAIT

Assorted Seasonal Berries, Sliced Bananas, Diced Pineapple, Granola, Sun-Dried
Cherries, Raisins, Almonds, Walnuts And Honey.
\$9

SMOKED SALMON DISPLAY

Three-Pound Side Of Smoked Salmon, Bagels, Sliced Tomatoes, Sliced Cucumbers,
Red Onions, Capers, Dijon Mustard And Chopped Eggs.
\$199



LUNCHEON SALAD SELECTIONS

All Luncheon Salad Selections Are Offered With Chef's Choice OF Soup, Rolls And Butter And Freshly Brewed Coffee And Teas

THE CLUB WEDGE

Iceberg Wedge, Hard-Boiled Egg, Bacon Bits, Grape Tomatoes, Red Onions, Cucumbers And Blue Cheese Dressing.

\$22

ECC. HARVEST

Spring Mix, Mandarin Oranges, Grapes, Raspberries, Candied Walnuts, Crumbled Blue Cheese And Raspberry Vinaigrette.

\$23

CAESAR

Chopped Hearts Of Romaine, Parmesan Cheese Ribbons And Herbed Croutons, Tossed In A Classical Caesar Dressing, Garnished With Grape Tomatoes And Shaved Red Onions.

\$21

SALAD TOPPINGS

Herb Grilled Chicken \$8 / Flame Grilled Salmon \$16



PLATED LUNCHEON SELECTIONS

Offered With Artisan Garden Salad, Rolls And Butter
Served With Chef's Choice Of Appropriate Accompaniments. Freshly Brewed Coffee
And Teas

FILET MIGNON

Six Ounce Certified Angus Beef, Flame-Grilled Served With Red Wine Veal Demi.
\$42

CHICKEN GRAND TRAVERSE

Rosemary Marinated And Flame-Grilled, Topped With Sun-Dried Cherries, Grapes
Served In A Natural Chicken Jus.
\$29

CHICKEN MARSALA

Lightly Floured And Sautéed Chicken Breast, Topped With A Marsala Mushroom
Sauce.
\$29

CHICKEN PICCATA

Lightly Floured And Sautéed, Topped With A Lemon Artichoke And Capers Sauce.
\$29

SALMON POMODORO

Slow Roasted Fresh Filet Of Salmon Topped With Diced Tomatoes, Green Onions,
Roasted Garlic, Fresh Basil And Lemon Juice.
\$32

SPINACH FLORENTINE RAVIOLI

Spinach And Cheese Stuffed Jumbo Ravioli, Served With Palomino Sauce.
\$26



LIGHTER FARE BUFFETS

Served With Freshly Brewed Coffee And Tea.

SANDWICH BOARD

*Minimum Of 20 Guests

HOUSE SALAD WITH ASSORTED DRESSINGS, CHEF'S SOUP DU
JOUR, FRUIT SALAD AND CHIPS
ROASTED TURKEY, HONEY BAKED HAM, TUNA SALAD
SLICED TOMATOES, ONIONS, SHREDDED LETTUCE AND PICKLES
SLICED AMERICAN, CHEDDAR AND SWISS CHEESES
ASSORTED BREADS
APPROPRIATE CONDIMENTS.
ASSORTED COOKIES AND BROWNIES
\$28

ASSORTED WRAPS

*Minimum Of 20 Guests

HOUSE SALAD WITH ASSORTED DRESSINGS, CHEF'S SOUP DU
JOUR, FRUIT SALAD AND CHIPS
ROASTED TURKEY WRAP, GRILLED CHICKEN CAESAR WRAP, HAM
AND SWISS CHEESE WRAP,
ASSORTED COOKIES AND BROWNIES
\$28

ECC SOUP AND SALAD BAR

*Minimum Of 30 Guests

TWO HOMEMADE SOUPS OF CHEF'S CHOICE, DINNER ROLLS
A SEASONAL FRUIT AND BERRY DISPLAY & GRILLED ASPARAGUS
DISPLAY
ASSORTED GREENS, GRAPE TOMATOES, ENGLISH CUCUMBERS,
SHAVED RED ONIONS, SHREDDED CARROTS, GARBANZO BEANS,
STRAWBERRIES, SUN-DRIED CHERRIES, MANDARIN ORANGES,
PARMESAN AND SHREDDED CHEDDAR CHEESES, HERBED
CROUTONS AND HONEY GLAZED WALNUTS, GRILLED CHICKEN,
HARD-BOILED EGGS
RANCH, ITALIAN, BALSAMIC, AND CAESAR DRESSING,
COOKIES AND BROWNIES
\$32



PLATED DINNER SELECTIONS

Offered With Garden Salad, Rolls And Butter
Served With Chef's Choice Of Appropriate Accompaniments.
Freshly Brewed Coffee And Teas

FILET MIGNON

Eight Ounce Certified Angus Beef, Flame-Grilled Served With
Port Wine Veal Demi-Glace.

\$54

NEW YORK STRIP

Twelve Ounce Certified Angus Beef, Flame-Grilled, Topped With Zip Sauce.

\$49

CHICKEN GRAND TRAVERSE

Rosemary Marinated And Flame-Grilled, Topped With Sun-Dried Cherries, Grapes
Served In A Natural Chicken Jus.

\$36

CHICKEN MARSALA

Lightly Floured And Sautéed Chicken Breast, Topped With A Marsala Mushroom Sauce.

\$36

CHICKEN PICCATA

Lightly Floured And Sautéed, Topped With A Lemon Artichoke And Capers Sauce.

\$36

SALMON POMODORO

Slow Roasted Fresh Filet Of Salmon Topped With Diced Tomatoes, Green Onions,
Roasted Garlic, Fresh Basil And Lemon Juice.

\$44

SPINACH FLORENTINE RAVIOLI

Spinach And Cheese Stuffed Jumbo Ravioli, Served With Palomino Sauce.

\$32

DINNER DUET

6-Oz Filet Mignon Paired With 6-Oz Chicken Or Fish From Our Dinner Selections Above.

\$59

RISOTTO MILANESE

Sauteed Petite Vegetables, Arborio Rice, Fresh Basil, Truffle Butter And Asiago Cheese

\$34

Ask your server about menu items that are cooked to order or served raw.
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COMPOSE YOUR OWN BUFFET

Minimum Of 35 Guests

Served With Freshly Brewed Coffee And Teas, Assorted Rolls And Butter
And Chef's Choice Of Accompaniments To Match Your Entrée Selections

GREEN SALADS

Pick One

ARTISAN GARDEN SALAD BOWL WITH ASSORTED DRESSINGS

MICHIGAN HARVEST SALAD BOWL

CAESAR SALAD BOWL

*Add More Green Salads To Your Buffet For An Additional \$2 Per Salad Per Person

SPECIALTY DISPLAYS

Pick Two

ASSORTED SEASONAL FRUITS

Honeydew, Cantaloupes, Pineapple, Grapes And Seasonal Berries.

INSALATA CAPRESE

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil And
Balsamic Glaze.

GRILLED ASPARAGUS AND ROASTED RED PEPPER

Toasted Walnuts, Gorgonzola Cheese, Shaved Red Onions And Balsamic Vinaigrette

ENTRÉE

Choice of Three

GRILLED TENDER STEAK MEDALLIONS

GRILLED CHICKEN MARSALA

GRILLED CHICKEN PICCATA

ROASTED SALMON POMODORO

SPINACH FLORENTINE RAVIOLI

*Add More Entrees To Your Buffet For An Additional \$5 Per Entrée Per Person

ASSORTED DESSERTS

Cookies & Brownies

Lunch Buffet

\$42

Dinner Buffet

\$54



APPETIZER DISPLAYS

Priced Per Guest Unless Otherwise Specified, Based on One Hour of Service

INTERNATIONAL CHEESE SELECTION | \$8

An Assortment of Imported and Domestic Cheeses Served with Gourmet Crackers

SEASONAL FRESH FRUITS | \$7

With Fresh Grapes and Seasonal Berries.

MARKET VEGETABLE CRUDITÉS | \$6

Served with A Vegetable Herb Dip.

FRESH MOZZARELLA AND VINE RIPENED TOMATO | \$8

Vine-Ripened Tomatoes, English Cucumbers, Fresh Mozzarella, Basil,
Extra Virgin Olive Oil and Balsamic Glaze.

GRILLED ASPARAGUS AND ROASTED RED PEPPER | \$9

Toasted Walnuts, Gorgonzola Cheese, Shaved Red Onions and Raspberry Vinaigrette.

HORS D'OEUVRES

TEMPURA FRIED CHICKEN TENDERLOIN* / CRAB RANGOONS*

ASSORTED FLATBREADS* / BARBECUE MEATBALLS

CHICKEN TAQUITOS / VEGETABLE SPRING ROLLS*

COCKTAIL FRANKS / CHICKEN SATES*

MINI QUICHES* / SPANAKOPITA*

\$29 per dozen

SPECIALTY HOUSE APPETIZERS

LAMB CHOPS LOLLIPOPS - \$MARKET

BEEF TENDERLOIN SATES - \$59

JUMBO SHRIMP COCKTAIL - \$54

POKE TUNA SPOONS* - \$54

Priced per dozen

*Suitable For Butler Passed



LUNCH AND DINNER ACCOMPANIMENTS

Our Chef Will Pick The Most Seasonable And Suitable Accompaniments
To Go With Your Entrée Selections

You Are Always Welcome To Enhance Your Meal With Any Of The Following
Creations

PLATED SALADS

CAESAR SALAD
ECC. HARVEST SALAD
\$5

SPECIALTY SOUPS

TRUFFLED CREAM OF
MUSHROOM
VEGETABLE MINESTRONE
\$5

STARCH

TWICE BAKED POTATOES
TRUFFLED AU GRATIN
POTATOES
MUSHROOM RISOTTO
\$6

VEGETABLE

ASPARAGUS AND RED PEPPER
BALSAMIC BRUSSELS SPROUTS
GREEN-TOP BABY CARROTS
\$6

MINI DESSERT EXTRAVAGANZA

Assorted Mini Individual Bite Size Desserts
Chocolate Dipped Strawberries, Hand-Made Cannoli
Mini Cheese Cakes And Chocolate Mousse Cups
\$19

DESSERT

Chocolate Mousse And Berries
Cheese Cake With Fresh Berries
Sander's Hot Fudge Cream Puff
Chocolate Lover's Mousse Cake
Flourless Chocolate Decadence
Strawberry Cream Shortcake
Grand Marnier Berries
Tiramisu
\$10



MEMORIAL LUNCHEON BUFFET

Minimum Of 30 Guests

Served With Freshly Brewed /Coffee And Tea.

Served With Assorted Rolls And Butter

SALADS AND DISPLAYS

ARTISAN GARDEN SALAD BOWL WITH ASSORTED DRESSINGS

ENTREES

PENNE PASTA WITH MARINARA AND ALFREDO SAUCES

CHICKEN PICCATA

Grilled Chicken Breast, Topped With A Lemon Artichoke And Capers Sauce.

SEASONAL VEGETABLES

CHEFS SPECIALTY POTATO

DESSERT

ASSORTED COOKIES AND BROWNIES

\$36



BARBECUE ON THE TERRACE

Minimum Of 40 Guests.

Served With Freshly Brewed Coffee And Tea.

SALADS AND DISPLAYS

SALAD BOWL WITH ASSORTED DRESSINGS

WATERMELON WEDGES

POTATO SALAD

COLESLAW

ENTREES

HALF POUND BURGERS

Served With The Appropriate Accompaniments

BBQ GRILLED CHICKEN BREAST

Smothered With Our Homemade Barbecue Sauce.

ALL BEEF HOT DOGS

Served With The Appropriate Accompaniments

French Fries Or Baked Beans

DESSERT

ASSORTED COOKIES AND BROWNIES

\$36



KID'S BIRTHDAY PARTY BUFFET

Minimum Of 15 Guests
All Of Our Kid's Party Choices Include The Following

BEVERAGE

Pitchers Of Fountain Soda Or Lemonade

DISPLAY

FRESH SEASONAL FRUIT BOWL

ENTRÉE

*Choice Of Two**

CHICKEN TENDERS AND FRIES
ALL BEEF HOT DOG
MACARONI AND CHEESE
CHEESE OR PEPPERONI PIZZA

** You May Add A Third Choice For \$3.00*

DESSERT

COOKIES

Kids Twelve Years And Under
\$18

Adults And Kids Thirteen And Up
\$26



WEDDING PACKAGE

APPETIZERS AND DISPLAYS

SEASONAL FRESH FRUITS AND BERRIES
INTERNATIONAL CHEESE SELECTION & CHARCUTERIE DISPLAY

BUTLER PASSED HORS D'OEUVRES

SHRIMP COCKTAIL, SPANAKOPITA

CHAMPAGNE TOAST

PLATED DINNER SELECTIONS

Offered With Artisan Garden Salad, Rolls And Butter
Served With Chef's Choice Of Appropriate Accompaniments.
Freshly Brewed Coffee And Teas

Choose One Entrée Or Two With Predetermined Counts

FILET MIGNON

Eight Ounce Certified Angus Beef, Flame-Grilled Served With
Port Wine Veal Demi-Glace.

CHICKEN CAPRESE

Flame-Grilled, Topped With Fresh Mozzarella And Vine-Ripened Tomatoes.

SALMON ALA ORANGE

Scottish King Salmon, Navel Oranges, Orange Maple Glaze.

DUET DINNER SELECTIONS

Six Ounce Filet Mignon With Chicken Or Fish

\$90



BEVERAGE SERVICE

PUNCH SELECTIONS (Priced Per Gallon, Each Gallon Serves 25)

FRUIT PUNCH \$50

TRADITIONAL MIMOSA \$85

MIMOSA BAR \$185 - (Minimum 2 Gallons)

Served With 3 Varieties of Juices: Orange, Mango And White Grape Peach.
Accompanied With Fresh Seasonal Fruits

BOTTLED LIQUOR

List Also Includes For Making Mixed Drinks (Ex. Coffee Brandy, Schnapps)

Prices Include Mixes, Set Up And Bartender Service

SUPER PREMIUM BAR

\$55 Per Person (4 Hour Bar) – Additional Hour \$17.50 PP

Belvedere	Johnny Walker Black	Knob Creek	Grey Goose
Casamigo	Woodford Reserve	Bombay Sapphire Gin	Crown Royal

PREMIUM BAR

\$50 Per Person (4 Hour Bar) – Additional Hour \$15 PP

Tito's	Tanqueray Gin	Dewar's	Espolon Tequila	Myer's Rum
Kahlua	Crown Royal	Jack Daniel's	Johnny Walker Red	

CALL BAR

\$45 Per Person (4 Hour Bar) – Additional Hour \$12.50 PP

Smirnoff	Jim Beam	Southern Comfort	Canadian Club
Café Lolita	Gordon's Gin	Bacardi Rum	Jose Cuervo
Captain Morgan	V.O. Whiskey	Lauders Scotch	

ADDITIONAL BEVERAGE OPTIONS

HOUSE WINES (750ml) | \$40

HOUSE CHAMPAGNE | \$40

(Bottle)

RED WINE VARIETALS

Cabernet Sauvignon, Merlot,
Pinot Noir

WHITE WINE VARIETALS

Chardonnay, Sauvignon Blanc,
Pinot Grigio, Moscato

Premium Upgrades Are Available to Enhance Your Event

BEER AND WINE BAR | \$30 per Person - 4-hour Time

Includes: Domestic Beers & House Wines

(Add Import Beers - \$1.25 extra pp)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
Prices are subject to 20% gratuity and 6% Michigan sales tax.



Edgewood Country Club

Private Event Policies and Procedures

The Management and Staff of Edgewood Country Club feel that the experience you have with us should be special. We assure you that our excellent food and professional, friendly service will meet and exceed your expectations. We are dedicated to keeping these goals and making your function a great success.

Menu and party arrangements shall be completed three weeks in advance of the party date, with a projected number of guests at that time. The guaranteed number of persons to be served is due one (1) week prior to the function. All food and beverages must be purchased directly through Edgewood Country Club, except for specialty cakes (\$2 per person cake cutting fee applies). Due to health and insurance standards, food may not be taken out of the facility after it has been prepared and served.

Advance deposit is required to reserve the banquet facilities.

- Parties of 100 or more require a \$500 deposit
- Parties under 100 require a \$100 deposit
- Deposits are NON-refundable 90 days prior to event
- A 20% Gratuity and 6% Sales tax will automatically be added to all food and beverage items

Deposits will be deducted from final bill. If you cancel your event, your deposit will not be refunded unless date is refilled 90 days prior to your engagement. Visa and MasterCard are accepted with a 3 ½% convenience fee added to the bill.

A setup/cleanup fee is associated with the banquet facilities, \$400 for the Banquet Room, \$150 for the Fireside Room and \$35.00 for the Board Room.

Rooms and Capacity: Note: Capacity may vary due to room setup

Board Room	Up to 16 people
Banquet Room without dance floor	Up to 280 people
Fireside Room	Up to 60 people
Extended Patio and Fireside	Up to 125 people

Parking attendants are optional. Rates are as follows:

- \$75.00 for up to 50 people / \$100.00 for over 50 people

Coat Check is suggested in December and optional the remainder of the season, the rates are as follows:

- \$50.00 for under 50 people
- \$75.00 for over 50 people.

Parking attendant and coat check gratuities are not included. Gratuities are the responsibility of the individual guests. If you would like to see to it that your guests don't feel obligated to tip, an inclusive charge (\$1 per person) can be arranged.

Audio / Video Equipment and other Amenities

Projector and Screen \$65.00



Flip Chart w/Markers \$15
Portable TV monitor \$20
Linen and Other: Floor Length white \$15 per table
Specialty cloths \$10-\$20 per table
Specialty napkins from \$1 per napkin

Wedding Details

Ceremony Fee \$300 (set up/cleanup) \$4 Per Chair for Ceremony

We have microphones, podiums, projector cart, easels, wireless internet and microphone stand available at no charge. We have limited quantities of audio / video equipment – please make sure to reserve equipment when booking the event.

Please Note: Edgewood Country Club reserves the right to refuse service of alcoholic beverages to any person appearing intoxicated or is acting in an unruly manner. Anyone under the age of 21 will be refused alcoholic beverage service under the State Of Michigan Law. We will check identification, No consumption by band, DJ, or photographer is allowed. Dinner is served to band, DJ, videographer/photographer, only when authorized by and paid for by client.

The person or persons booking/hosting the function will be responsible for their guest's conduct even after they have left the function. They are also responsible for any damages incurred by guests of the function. Edgewood Country Club will not assume any responsibility for loss or damage of any merchandise or articles left at the Club during or following any function.

In reviewing all menus, if there is a particular selection not featured, please feel free to ask and we will do our best to accommodate your requests. We look forward to making your event successful.

All events can be arranged by calling:

Jacob Krivski or Ryan Tatu

Phone (248)363-7112 ext. 23 or email: dining@edgewoodcountryclub.org

NOTES: