



SAGINAW COUNTRY CLUB

BANQUET AND CATERING MENUS

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Morning Meeting Selections

Wake-up Call

\$8

Chef's selection of assorted pastries, orange juice, fresh brewed coffee, decaffeinated coffee and herbal tea

Continental Breakfast

\$10

Chef's selection of assorted pastries, sliced fresh fruit, orange juice, fresh brewed coffee, decaffeinated coffee and herbal tea

Executive Continental Breakfast

\$12

Miniature ham and cheese croissants, chef's selection of assorted pastries, sliced fresh fruit, selection of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea

The Breakfast Buffet

\$16

Orange & tomato juice
Fresh brewed coffee, decaffeinated coffee and herbal tea
Sliced fresh fruit
Assorted rolls, muffins, bagels, and pastries
Scramble eggs (Egg Beaters available upon request)
Crisp bacon and sausage
American potatoes or hash browns
French toast or pancakes with warm maple syrup
Cold cereal display

Items listed are per person price and are prepared for the total number of guests guaranteed. This price list does not include the 20% service fee or 6% sales tax.



SAGINAW COUNTRY CLUB

Banquet Menu Lunch

SANDWICH BUFFET

Sliced White, Wheat and Rye Bread
Ham, Beef and Turkey
Standard Sandwich Condiments
2 Deli Style Salads
Mixed Salad Greens
3 Dressings and Condiments
Potato Chips
Assorted Cookies and Brownies
\$15 per Person

ADD-ON'S

Soup of the Day	\$3
Tuna & Chicken Salad	\$6
Fruit Tray	\$4
One Hot Item	Varied

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SAGINAW COUNTRY CLUB

Banquet Menu

Lunch

Available Before 2:00 PM

ENTREES

Beef & Pork Selections

Beef Tips & Noodles	\$14	Sliced Sirloin Top Round	
Sliced Tenderloin of Beef		With Bourbon Demi-Glace	\$17
With Bourbon Demi-Glace	\$23	Apple & Bandy Roasted Pork Loin	\$18
		Sliced Ham With A Cider Dijon Glaze	\$14

Poultry Selections

Chicken A La King	\$15	Chicken Quesadillas	\$11
SCC Mustard Chicken	\$17	Chicken Stir Fry	\$13
Turkey Tenderloin With a Sage Supreme Sauce	\$20		

Pasta Selections

Lasagna	\$15
Portobello Ravioli With Roasted Garlic Alfredo	\$19

Seafood Selections

Grilled Shrimp & Grits	\$20	Six Ounce Broiled Whitefish	\$17
Herb Baked Pollock With A Classic Beurre Blanc	\$16		

Luncheon Salad Selections

Caesar Salad		Tuna Salad	
with Chicken	\$13	with Fresh Fruit	\$13
Caesar Salad		Chicken Salad	
with Shrimp	\$16	with Fresh Fruit	\$13

SCC Fall Salad (Spinach With Dried Cranberry, Feta, Candied Walnuts And A Maple Cider Vinaigrette) \$10

All lunch entrees include a House salad, vegetable, a starch, rolls with butter and kitchen beverage. Choices are found on the next page w/ the banquet dinner selections. This price list does not include the 20% service fee or 6% sales tax.



SAGINAW COUNTRY CLUB

Banquet Menu

Dinner (Available Anytime)

ENTREES

Beef & Pork Selections

Filet Mignon (8 oz.) With A Bourbon Demi-Glace	\$34	New York Strip Steak (10 oz.) With A Toasted Pecan Compound Butter	\$32
Petite Filet Mignon (6 oz.) With A Bourbon Demi-Glace	\$28	Sliced Roast Pork Loin With A Brown Butter Sage Sauce	\$23
Roast Prime Rib of Beef (10 – 11 oz.)	\$27	Grilled Maple-Brined Pork Chop (16 oz.) With A Pear And Apple Brandy Compote	\$28

Poultry Selections

Grilled Chicken Breast With A Port Balsamic Glaze	\$24	Maple Glazed Chicken Breast With A Mustard Jus	\$24
Blackened Chicken Pasta	\$22	Seared Duck Breast With a Citrus Blackberry Glaze	\$28

Pecan & Walnut Stuffed Airline Chicken Breast With A Root Beer Butter Glaze \$24

Seafood Selections

Grilled Mahi Mahi With A Cider Rosemary Glaze \$26 Broiled Whitefish With A Butternut Squash Coulis \$24

Black Pepper And Brown Sugar Glazed Salmon With A Pear,
Dried Cranberry And Ginger Compote \$26

Lobster Tail Market Price

Salads: Caesar or House Salad, Upgrade To The SCC Fall Salad (Spinach With Dried Cranberry, Feta, Candied Walnuts And A Maple Cider Vinaigrette) for \$3 Per Person

Starch:

Baked Potato	White Cheddar Crushed	Roasted Garlic Mashed Potatoes
Rice Pilaf	Red Skins	Creamy Polenta Blended
	Roasted Red Skins	With Parmesan Cheese

Vegetable:

Honey Tarragon Glazed Carrots	Broccoli With Pesto Butter	Seasonal Mixed Vegetables
Roasted Butternut Squash	Sweet Corn	Roasted Zucchini & Yellow Squash
Black Sesame Green Beans	With Caramelized Bell Peppers	

All dinner items include a salad choice, vegetable, starch, rolls with butter, kitchen beverage.

This price list does not include the 20% service fee or 6% sales tax.



SAGINAW COUNTRY CLUB

Banquet Menu

BUFFETS

<u>Buffet #1</u>	\$28
2 Items Listed Below	
1 Starch	
1 Vegetable	
<u>Buffet #2</u>	\$32
3 Items Listed Below	
1 Starch	
1 Vegetable	

Buffet Entrée Selections

Parmesan Crusted Bone in Chicken
Apple & Brandy Roasted Pork Loin
Sliced Ham with a Cider Dijon Glaze
Chicken a La King
SCC Mustard Chicken
Chicken Quesadillas
Herb Baked Pollock with a Classic Beurre Blanc
Roasted Pork Loin with a Brown Butter Sage Sauce
Grilled Chicken Breast with a Port Balsamic Glaze
Maple-Glazed Chicken Breast with a Mustard Jus
Blackened Chicken Pasta
Portobello Ravioli with a Roasted Garlic Alfredo
Broiled Whitefish with a Butternut Squash Coulis
Sliced Sirloin Top Round with a Bourbon Demi-Glace

Buffets include a served salad (2 choices), dinner rolls with butter and kitchen beverages.
Starch and vegetable choices are found with the banquet dinner selections (page 9).
This price list does not include the 20% service fee or 6% sales tax.



SAGINAW COUNTRY CLUB

Banquet Menu Hors d' oeuvres

Chilled (Priced at 50 Pieces):

Jumbo Shrimp Cocktail with Sauce and Lemons	\$200
Cranberry Brie Walnut Cups	\$125
Goat Cheese Crostini with Olive and Fig Tapenade	\$90
Asparagus and Gruyere Tart	\$100
Beet Crostini	\$90
Rosemary Popovers With Ginger-Pear Butter	\$90
Mini Pecan Goat Cheese Balls	\$215
Seared Duck Breast Crostini with an Apricot Jam	\$175
Butternut Squash Apple Bruschetta	\$90
Butternut Squash Hummus	\$90
Fresh Fruit Kabobs	\$90
Assorted Sandwiches	\$85

Hot (Priced at 50 Pieces):

Brandy Kissed Pear Brie en Crouete with Toasted Baguettes	\$90
Bacon Cheddar Stuffed Mushrooms	\$100
Spinach and Artichoke Stuffed Pretzels	\$110
Parmesan Crusted Brussels Sprouts	\$90
Sweet Potato Turkey Meatball	\$125
Spicy Cranberry Meatballs	\$125
Pulled Pork Rolls	\$125
Bacon Wrapped Bleu Cheese Stuffed Dates	\$125
Mini Croque Madame with Quail Eggs	\$125
Escargots a' la Bourguignonne	\$150
Chicken Skewers with a Port Balsamic Glaze	\$125
Brie, and Caramelized Onion Quesadillas	
With a Balsamic Syrup	\$90
SCC Chicken Tenders	\$100
Vegetarian Egg Rolls	
Served With Sweet & Sour Dipping	\$90
Meatballs With Your Choice Of Sauce	
(Sweet & Sour, BBQ, or Swedish)	\$90
Chicken Wings	\$100

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Hors d' Oeuvre Platters

Oysters on the Half Shell

Horseradish, Cracked Black Pepper, Tabasco and Fresh Lemon
Market Price

Whole Poached Salmon

Whole Poached Salmon with Red Onions, Chopped Egg, Capers,
Herb Cream Cheese Spread, and Assorted Gourmet Crackers
\$275 per Salmon Serves 35-40 People

Fresh Vegetable Platter

Featuring Fresh Baby Carrots, Celery, Broccoli, Black Ripe Olives,
Cauliflower and Ranch Dip
\$4 per Person

Fresh Seasonal Fruit Platter

Seasonal Fresh Fruits and Strawberry Yogurt Dressing
\$4 per Person

Trio of Hummus and Pita Toast

Roasted Garlic, Pesto, and Roasted Red Pepper
\$5 Per Person

Gourmet Cheese and Charcuterie Board

\$7 Per Person

Gourmet Cheese Board

With Assorted Crackers

\$5 Per Person

These prices do not include the 20% service fee or 6% sales tax.



Stations

Attended Pasta Bar ***\$18 per person***

Pasta – Choice of Two

Tri-Color Cheese Tortellini
Penne Pasta
Bow Tie Pasta
Tri-Color Rotini

Sauce – Choice of Two

Parmesan Cream
Marinara
Pesto
Aglio'olio (Garlic and Olive Oil)

Accompaniments

Artichoke Hearts
Black Olives
Mushrooms
Prosciutto
Pine Nuts
Oven Roasted Vegetables
Sun Dried Tomatoes
Mixed Vegetables
Tomatoes
Seafood & Shrimp
Chicken
Includes Garlic Bread, Rolls and Butter

Add Salad Bar for \$5.95

Buffet Style Pasta Station ***\$15 per Person*** ***Choice of Three***

Blackened Chicken Pasta
Baby Shrimp Scampi with Linguini (\$2.00++ Per Person)
Spaghetti and Meatballs
Pasta Primavera
Penne Smoked Duck & Mushroom (\$4.00++ Extra Per Person)
Chicken and Marinara
Classic Fettuccini
Sausage, Basil, Garlic, Tomatoes with Romano Cheese

Includes Garlic Bread, Rolls and Butter

Add Salad Bar for \$5.95

A chef attendant and fee of \$50 will be waived for parties of 75 and over.
This price does not include the 20% service fee or 6% sales tax.

Carved Items

Roasted Tenderloin of Beef

Wholegrain Mustard, Dijon Mustard, Horseradish Sauce,
Béarnaise and Assorted Silver Dollar Rolls
\$210 (serves 15-20 people)

Stuffed Beef Tenderloin Roulades

Asparagus, Pesto & Gorgonzola
Portobello & Spinach
Tomato, Basil & Mozzarella
Parmesan Herb
\$285 (serves 15-20 people)

Maple Roasted Pork Loin with Mustard Jus

Wholegrain Mustard, Assorted Silver Dollar Rolls
\$130 (serves 15-25 people)

Herb Roasted Turkey Breast

Cranberry Sauce, Sage Mayonnaise, Dijon Mustard
and Assorted Silver Dollar Rolls
\$115 (serves 20-30 people)

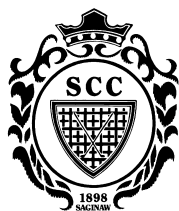
Top Round

An Assortment of Mustards, Horseradish Sauce
and Silver Dollar Rolls
\$300 (serves 50 – 60 people)

Herb Roasted Prime Rib

Whole Grain Mustard, Dijon Mustard, Horseradish Sauce,
Au Jus and Assorted Silver Dollar Rolls
\$320 (serves 20-30 people)

This price does not include the chef and attendant fees,
20% service fee or 6% sales tax.



SAGINAW COUNTRY CLUB

Banquet Menu *Desserts*

DESSERTS

Sherbet/Ice Cream	\$2
Sundaes	\$3
Assorted Mousse Cups	\$4
Mini Assorted Petit Fours	\$3
Strawberry Shortcake	\$4
Assorted Cheesecakes	\$5
Assorted Cake Balls	\$3

GOURMET DESSERTS

Hand Dipped Strawberries
\$24 per dozen

Mini Éclairs
\$21 per dozen

Mini Cream Puffs
\$21 per dozen

Lemon Bars
\$16 per dozen

Mini Fruit Tarts
\$23 per dozen

Mini Cheesecakes
\$26 per dozen

Cookies
\$16 per dozen

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