



GREYSTONE GOLF CLUB

67500 MOUND ROAD, WASHINGTON, MI 48095
GREYSTONEWEDDINGSANDEVENTS@GMAIL.COM
586-752-7030 Ext. 3



BREAKFAST MENU



Beverage Station with Coffee, Tea, Assorted Soft Drinks and Juices are Included in the per Person Pricing

FRITTATA BUFFET

Fresh Fruit Display, Assorted Muffins, Vegetable Frittata, Ham and Cheese Frittata, and Breakfast Potatoes.

\$25.00 per person

BREAKFAST BUFFET

Fresh Fruit Display, Assorted Muffins, Scrambled Eggs, Bacon and Sausage, French Toast with warm Maple Syrup, and Breakfast Potatoes.

\$25.00 per person

Chef Attended Omelet Station
(eggs prepared to order at station)

\$8.00 per person

ADDITIONAL REFRESHMENTS

Mimosas	\$4/Glass
Mocktail	\$5/Glass
Red or White Sangria	\$7/Glass
Bloody Mary	\$8/Glass
Signature Cocktail	\$8/Glass
Beverage Display with Garnishes	\$100/Display

We do not serve shots for your safety. Greystone reserves the right to monitor bar service in compliance with the Michigan Liquor Control Commission regulations.

Prices do not reflect 6% sales tax & 20% operations fee.





LUNCH MENU



Beverage Station with Coffee, Tea, Assorted Soft Drinks and Juices are Included in the per Person Pricing

SALAD ENTREE

Your choice of: Chicken Caesar Salad, Romeo Peach Salad with Chicken, Maurice Salad, or Mediterranean Salad with Chicken.

\$18.00 per Person

Add Soup | \$6.00 per Person

CHICKEN PENNE PASTA

Penne tossed in parmesan cream sauce with fresh herbs, roasted garlic, oven dried tomatoes and topped with a grilled boneless chicken breast.

\$25.00 per Person

PLATED CHICKEN SCALLOPINI

Includes house salad and freshly baked rolls served family style, your choice of starch and vegetable (Reference our Entree Selections Page).

\$28.00 per Person

TWO ENTREE BUFFET

Includes your choice of pasta, starch, and vegetable, house salad & freshly baked rolls served family style. (Reference our Entree Selections Page)

\$32.00 per Person

All Daytime Events must be completely concluded by 2:00 PM. Buffet for groups of 40 or more. Ask your server about menu items that are cooked to order. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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A LA CARTE



HORS D' OEUVRES

Traditional Bruschetta	\$200/100
Vegetable Spring Rolls	\$200/100
Chilled Gulf Shrimp	\$250/100
Homemade Italian Meatballs	\$250/100
Caprese Skewers	\$275/100
Spanakopita	\$280/100
Chicken Skewers	\$300/100
Seafood Stuffed Mushroom Caps	\$350/100
Beef Skewers	\$400/100

Seasonal Fresh Fruit Display	\$3/Person
Hummus with Pita	\$3/Person
Vegetable Display	\$4/Person
Assorted Cheeses & Cracker Display	\$7/Person
Charcuterie Board	\$9/Person

DESSERTS

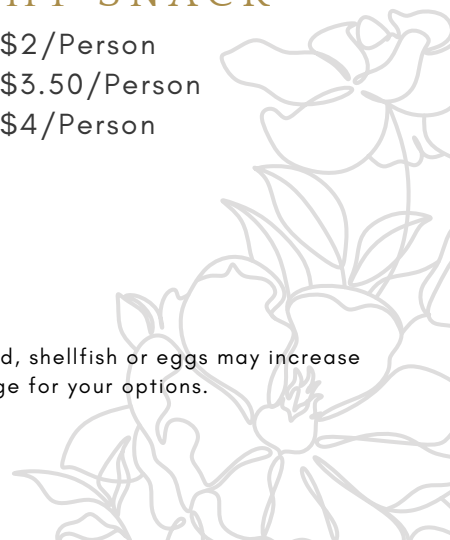
Mini Cannoli	\$3/Person
Mini Crème Brulee	\$3/Person
Mousse Cup	\$3/Person
Chocolate Covered Strawberry	\$4/Person
Crème Brulee	\$5/Person
Mini Macarons	\$5/Person

LATE NIGHT SNACK

Pizza	\$2/Person
Tacos	\$3.50/Person
Coneys	\$4/Person

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DINNER MENU



Beverage Station with Coffee, Tea, Assorted Soft Drinks and Juices are Included in the per Person Pricing

PLATED DINNERS

Plated service includes house salad and freshly baked rolls served family style with your choice of vegetable and starch.

Plated Chicken Scallopini	\$49
Atlantic Salmon	\$50
Chicken & Shrimp Duet	\$52
5 oz Filet Mignon & Chicken Duet	\$58
8 oz Filet Mignon	\$59
5 oz Filet Mignon & Salmon Duet	\$60
5 oz Filet Mignon & Shrimp Duet	\$61

Add Pasta Course | \$5.00 per Person

BUFFET DINNERS

Buffet service includes house salad and freshly baked rolls served family style with your choice of pasta, starch, and vegetable.

Two Entrée Buffet	\$53
Three Entrée Buffet	\$56

Please refer to our Entree Selections page

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COMPLIMENTS



PASTA

Farfalle Alfredo
Penne Marinara
Penne Palomino
Rigatoni Mushroom and Pesto

VEGETABLES

Grilled Asparagus
Roasted Broccolini
Grilled Zucchini and Squash
Roasted Broccoli and Cauliflower
Sauteed Green Beans with Diced Onions
House Vegetable Medley

STARCH

Boursin Whipped Potatoes
Braised Marble Potatoes
Roasted Garlic Mashed Potatoes
Roasted Rosemary Redskin Potatoes

Loaded Smashed Yukon Potatoes
Dauphinois Potatoes
Parmesan Risotto
Vegetable Rice Pilaf

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ENTREE SELECTIONS



BACON GOUDA CHICKEN

Creamy Smoked Gouda Sauce with Applewood Smoked Bacon Bits

CHICKEN MADEIRA

Rich Madeira Wine Sauce with Garlic, Shallots, and Red Bell Peppers

CHICKEN MARENGO

Parmesan Beurre Blanc with Herb Marinated Cherry Tomatoes and Crispy Leeks

CHICKEN MARSALA

Marsala Wine Sauce with Garlic, Mushrooms and Shallots

CHICKEN PARMESAN

Marinara Sauce with Mozzarella and Shaved Parmesan

CHICKEN PICATTA

White Wine and Garlic Sauce with Lemons, Capers, Herb Marinated Artichoke Hearts, and Grape Tomatoes

SALMON BEURRE BLANC

Citrus Beurre Blanc with Spinach and Brown Rice Pilaf

ITALIAN SAUSAGE & GRILLED PEPPERS

With Caramelized Onion, Roasted Roma Tomatoes, and Parmesan

MAPLE GLAZED PORK

Apple-Bourbon Maple Glaze over Cherry Salpicon Marinated in Garlic, Rosemary and Thyme

SHRIMP SCAMPI

Rosemary-Garlic Pan Sauce, Served Over a Bed of Sautéed Spinach and Shallots
(3 pieces for duet plates)

SLICED BEEF STRIPLOIN

Herb Roasted and Topped with Traditional Zip Sauce

CARVED PRIME RIB

Horseradish and Zip Sauce
(add \$18 per person)

KID'S MEALS | \$17 PER PERSON

*Select One Option for All Children 12 Years Old and Under
Includes Fresh Fruit Plate and French Fries*

Chicken Nuggets
House Made Mac & Cheese

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BAR SELECTIONS



Assorted Soft Drinks, Juice, Coffee & Tea are Included in All Bar Packages

PREMIUM BAR | \$32 PER PERSON

Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Parrot Bay Coconut Rum, 1800 Tequila, Tanqueray Gin, Canadian Club Whiskey, Jim Beam Bourbon, Jack Daniels Whiskey, Dewars Scotch, Amaretto de Amore, DeKuyper Peach Schnapps, Baileys Irish Cream, Kahlua

Wine | Cabernet Sauvignon, Moscato and White Zinfandel

Draft Beer | Miller Lite, Bud Light, Labatt Blue, Labatt Blue Light Draft Beer

ULTRA-PREMIUM BAR | \$38 PER PERSON

In addition to the Premium Bar, the Ultra-Premium Bar Includes:

Crown Royal Whiskey, Basil Hayden Bourbon, Cointreau, Johnnie Walker Black Scotch, Casamigos, Kettle One, Hendricks, Woodford Reserve

Wine | Cabernet Sauvignon, Merlot, Chardonnay, Moscato and White Zinfandel

Option to replace one draft selection for craft:

Bell's Oberon (Seasonal), Bell's Two Hearted, Blue Moon or Truly Seltzer

Soft drinks, Juice, Coffee & Tea Bar

\$10/Person

House Sparkling Wine Toast

\$4/Person

All bars not to exceed five hours, closed 1/2 hour during dinner and last 1/2 hour of ballroom rental. Greystone Golf Club reserves the right to monitor bar services in compliance with the Michigan Liquor Control Commission regulations.

Greystone Golf Club must provide all alcohol services. Outside alcohol prohibited.

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BAR ENHANCEMENTS



CLUBHOUSE COOLER BARS

*Select from the options below to supplement bar packages
Based on 1 hour of service with a dedicated Bartender and unique display
\$8 per person*

BUNKER BOURBON BAR

Assorted Bourbon Selections Smoked
and Served On the Rocks or Neat

LINKS SPIKED LEMONADE

Choice of Vodka, Rum, Gin, or Tequila Mixed
with Fresh Lemonade and Assorted Flavored Boba

SAND-TRAP SELTZER BAR

Choice of Vodka, Rum, Gin, or Tequila Mixed
with Soda Water and Colorful Flavored Float

SIGNATURE COCKTAILS

*Select from the options below
\$8 per person*

LAKE FRONT PUNCH

Rose Wine, Vodka, Blackberry Soda Water and Lime
Juice, Garnished with Fresh Blackberries

MINT TO BE MOJITO

Rum, Simple Syrup, Strawberry Puree, Fresh Mint
Leaves and Sprite, Garnished with Fresh Strawberries

LILAC LEMONADE

Vodka, Lilac Syrup, Fresh Lemonade and Sprite,
Garnished with Lemon

MELON FIZZ

Vodka, Watermelon Syrup, Lime Juice and Sprite,
Garnished with Lime

GREYSTONE SANGRIA

Dry Red Wine, Triple Sec, Orange and cranberry Juice,
Garnished with Fresh Cranberries and Orange Slices

ALWAYS BY MY CIDER

Rum and Fresh Apple Cider, Garnished with Fresh
Apples and a Cinnamon Sugar Rim

THE "INSERT NAME" COLLINS

Gin, Lemon Juice, Grapefruit Juice and Soda Water,
Garnished with Lemon

PAR FASHIONED

Bourbon, Simple Syrup, Orange Marmalade and
Maraschino Cherries, Garnished with Fresh Orange
Slice

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