



CHEMUNG HILLS  
GOLF & BANQUET CENTER

2023

*Dinner Event Guide*

3125 Golf Club Road  
Howell, Michigan  
517.546.4230

**CHEMUNG HILLS BANQUET CENTER**  
**General Information & Guidelines**

**Packages Include**

**Table Linens (White, Ivory or Black)  
Napkins (Up to 2 Colors), China, Stemware and Silverware,  
Cake Cutting, Set Up, Clean Up  
Professional Service Staff and Bartenders**

**Special Events Center and Grill Room**

We offer a Special Events Center or Grill Room to host your event.  
The Special Events Center has a maximum capacity of 250 and a dance floor.  
The Grill Room has a maximum capacity of 100 (only available weekends during Golf Season).

All events require a **\$5** per person set up fee. Set up fee will be reduced to \$4 per person for residents of Oceola Township

Dinner Events are for up to **4 hours**, with bar service ending 15 minutes prior.  
Events exclusively serving appetizers are for up to **3 hours**, with bar service ending 15 minutes prior.

**Billing**

A \$200 deposit is required for your room reservation.  
Deposits are considered a down payment on the event and will be applied toward the final invoice.  
In the event of cancellation, all deposits are non-refundable unless cancellation is made **6 months** prior to event.  
A guaranteed attendance or “final count” is due 14 days prior to event, along with final payment. Excess charges and actual attendance will be billed on the day of the event.

Acceptable forms of payment include cash, credit card or check.

**Minimums**

**50 guaranteed attendees and \$1000**

**Food Service**

Chemung Hills Banquet Center is the sole provider of beverage and most food, with the exception being cake. Under no circumstances will outside food enter without previous approval. Chemung Hills does not allow for any leftover food (except cake) to be removed from the premises in accordance with Food Safety Codes.

**Alcohol**

Under NO circumstances will outside alcohol be permitted on the premises. If any outside alcohol is brought onto the premises, it will be confiscated by our banquet staff. Under no condition will guests under the age of 21 be served alcohol. Chemung Hills reserves the right to ID anyone consuming alcohol at any time.

# CHEMUNG HILLS BANQUET CENTER

## BUFFET DINNER MENU

Choice of (1) Entrée  
\$27.95++

Choice of (2) Entrées  
\$31.95++

Choice of (3) Entrées  
\$34.95++

Ages 11-15  
\$13.95++

Ages 10 & Under  
\$9.95++

### Buffet Includes

One Salad

One Starch

One Vegetable

Fresh Baked Rolls and Butter

Coffee Station

Soft Drinks, lemonade and iced tea

**++An 18% Service Charge and 6% MI Sales Tax will be applied on all food and beverage++**

### CHICKEN SELECTIONS

#### **Grilled Chicken Breast**

Marinated and grilled boneless chicken breasts. Juicy and Tender! They are great with our penne Alfredo!

#### **Chicken Piccata**

Boneless breast of chicken, baked and served with a white wine and lemon sauce and topped with capers and artichoke hearts.

#### **Chicken Marsala**

Boneless breast of chicken, baked and served with a mushroom and Marsala wine sauce.

#### **Chicken Sonoma**

Tender breast of chicken filled with Fresh basil, tomato and mozzarella crusted with Italian breadcrumbs and baked to a golden brown, served with a creamy Palomino Sauce

#### **Chicken Frangelico**

Boneless breast of chicken, dredged in chopped almonds and served with a velvety rich Frangelico sauce.

#### **Chicken Parmesan**

Boneless chicken breasts dredged in breadcrumbs and fried to a golden brown then drizzled with marinara sauce and Parmesan cheese.

### SEAFOOD SELECTIONS

#### **Potato Crusted Tilapia**

Tilapia filet crusted in a seasoned potato mixture and baked until golden, served on rice pilaf

#### **Tortilla Crusted Tilapia**

Tilapia filet crusted with crunchy tortillas, baked and topped with pica de gallo, served on Spanish rice.

## MEATS AND PASTA SELECTIONS

### **Beef Tenderloin Tips - Add \$3.00 per person**

The most tender cut of beef, sautéed with mushrooms and onions in a red wine sauce, served over egg noodles.

### **Roast Beef au Jus**

Roasted seasoned eye of round, sliced thin and served au Jus.

### **Chef Attended Station - Add \$9.00 per person**

Prime Rib of Beef - presented with natural au jus & horse radish sauce

### **Ember's Style Pork Loin**

Pork loin, brined and slow roasted. Then topped with Ember's famous red sauce and finished in the oven.

### **BBQ Ribs - Add \$3.00 per person**

Baby back pork ribs, seasoned with special rub, slow roasted and basted with BBQ sauce

### **Lasagna with Meat Sauce or Vegetarian Lasagna**

Meat Sauce or garden vegetables layered with ricotta, mozzarella and parmesan cheeses and tomato sauce.

### **Penne with Italian Sausage**

Roasted Italian Sausage, peppers and rich Italian meat sauce baked with two cheeses

## PLATED DINNER MENU OPTIONS

\*All dinners include one main entrée (maximum of 2 choices), salad, vegetable, starch choice and house rolls & butter.

<b>Chicken Marsala.....</b>	<b>\$ 33.95</b>
Breast of chicken with mushrooms in a Marsala we sauce	
<b>Chicken Piccata .....</b>	<b>\$ 33.95</b>
Breast of chicken with white wine, lemon & artichoke & caper sauce	
<b>Roast Prime Rib of Beef - 12 Oz. Portion .....</b>	<b>\$ 40.95</b>
Roast prime rib of beef with au jus and a side of horseradish sauce	
<b>Filet Mignon – 6 Oz. Portion .....</b>	<b>\$ 38.95</b>
Char broiled filet of beef served with a mushroom sauce	
<b>Fresh Salmon Filet – 6 Oz. Portion .....</b>	<b>\$ 34.95</b>
Fresh salmon filet baked and served with a lemon butter sauce	
<b>Filet Mignon and Breast of Chicken – 6 Oz. Portion Each .....</b>	<b>\$ 41.95</b>
Char broiled filet of beef served with a mushroom sauce	
Breast of Chicken – Customer Choice	
<b>Filet Mignon and Salmon Filet – 6 Oz. Portion Each .....</b>	<b>\$ 43.95</b>
Char broiled filet of beef served with a mushroom sauce	
Salmon Filet – Customer Choice	

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## **STARCH and VEGETABLES**

(Choice of one each)

Oven Roasted Red Skin Potatoes  
Mashed Yukon Gold Potatoes  
Cheesy Potatoes  
Au Gratin Potatoes  
Garlic Red Skin Mashed Potatoes  
Rice Pilaf

Honey Glazed Carrots  
California Blend  
Green Beans  
Fresh Asparagus – Add \$1.00pp

## **SALADS**

(Choice of one salad)

### **Garden Salad**

Tossed mixed salad greens, with cherry tomatoes, cucumbers, black olives and pepper rings.  
Ranch and Italian

### **Tri-Color Rotini Salad**

Rainbow Rotini, tossed with black olives, Roma tomatoes, shredded carrots, broccoli, green peppers and cucumbers, all mixed in our homemade dressing.

### **Country Cole Slaw**

Creamy Cole Slaw with grated carrots

### **Classic Caesar Salad**

Romaine tossed with tomatoes, croutons and parmesan and served with Caesar dressing

### **Redskin Potato Salad**

Potatoes, celery and hard-boiled eggs, mixed with our Ranch style dressing

### **Kris's Salad – Add \$1.00 per person**

House cut romaine lettuce topped with shredded mozzarella & cheddar cheeses, mandarin oranges, toasted sliced almonds and dried cherries. Served with our house honey celery seed dressing.

### **Fresh Fruit Salad**

Fresh cut fruits of the season

### **Orange Almond Salad**

Romaine lettuce, topped with Mandarin oranges and slivered almonds

### **Michigan Salad**

Spring mix, dried cherries, mandarin oranges, red onion, candied walnuts and blue cheese, served with raspberry vinaigrette dressing

### **Greek Salad**

Lettuce greens, tomatoes, cucumbers, red onion, Kalamata olives, feta cheese, pepperoncini, and beets, served with our House made Greek Dressing

## **HORS D'OEUVRES**

ALL PRICES ARE PER PERSON EXCLUDING SHRIMP & SMOKED SALMON\*

### **HOT**

Swedish or BBQ Meatballs	\$ 4.00
Chicken Drumettes	\$ 4.50
Italian Sausage with Peppers & Onions	\$ 4.00
Oriental Spring Rolls with Sweet and Sour Dipping Sauce	\$ 3.50
Scallop Rumaki	\$ 5.50
Spinach & Artichoke Dip with Tortilla Chips	\$ 3.50
Blue Crab Dip with Crackers	\$ 5.50
BBQ Baby Back Ribs	\$ 6.50
Sausage Stuffed Mushrooms	\$ 4.00
Quiche Lorraine (Bacon, Onion)	\$ 4.00
Smoked Sausage in Puff Pastry	\$ 3.50
Ham & Swiss Spirals	\$ 3.50
Crab Cakes	\$ 7.00

### **COLD**

Domestic Cheese Tray with Assorted Crackers	\$ 4.00
Imported Cheese Tray with Assorted Crackers	\$ 4.50
Fresh Fruit Tray	\$ 3.75
Fresh Vegetable Tray with Dill Dip	\$ 3.75
Chips and Salsa	\$ 3.25
Spinach Dip with Crackers and Party Rye	\$ 3.50
Hummus Dip with Pita Chips	\$ 4.00
Chicken Satay w/Spicy Peanut Sauce	\$ 4.00
Shrimp Cocktail (50 pp)	\$ 150.00
Smoked Salmon Side with Assorted Breads & Condiments (per side)	\$ 95.00

## **SWEETS TABLE**

Chocolate Chip Cookies	\$ 2.00
Brownies	\$ 2.00
Assorted Bite Size Pastries	\$ 5.50
Dutch Apple Pie	\$ 4.00

### **LATE NIGHT SNACKS (Add Ons)**

Italian Sub Sandwich	\$ 4.00
Sliders	\$ 5.00
Fiesta Station	\$ 5.00
Hot Dogs	\$ 5.00
Pizza	\$ 5.00

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## **Dinner Bar Menu**

*Bar service includes sweet and dry vermouth, juices, mixers, soft drinks, garnishes and staff.*

### **STANDARD BAR**

*Vodka, Gin, Rum, Spiced Rum, Whiskey, Scotch, Tequila, Bourbon, Brandy, Peach Schnapps, Coffee  
Liquor, Amaretto, Irish Cream, House Wines, Draft Beer, Mixes and Set-Ups*

*\$22.00 per person ++*

### **CALL BRAND BAR**

*Absolute Vodka, Stolichnaya Vodka, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Jack Daniels,  
Canadian Club, V.O., Jim Beam, Seagram's 7, J&B, Dewers, Joes Cuervo, Brandy, Peach Schnapps, Coffee  
Liquor, Amaretto, Irish Cream, House Wines, Draft Beer, Mixes and Set-ups*

*\$25.00 per person++*

### **PREMIUM BAR**

*Grey Goose Vodka, Kettle One Vodka, Bombay Sapphire, Tanqueray, Crown Royal, Chivas Regal Scotch,  
DiSaronno, Baileys Irish Cream, Kahlua, Call Brands, House Wines, Draft Beer, Mixes and Set-ups*

*\$30.00 per person++*

***Draft Beer – Labatt Blue & Bud Light***

***House Wines – Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Moscato***

***\*\*No shots or pitchers allowed with open bars\*\****

### **BEER & WINE ONLY++**

*House wines @ \$20.00 per bottle.*

*Keg beer @ \$350.00 per keg.\**

### **TAB BAR++**

*All drinks will be calculated on a consumption basis.*

*Draft Beer: \$4.00, Can Beer: \$4.00 or \$6.00ea; Wine: \$6.00 per glass; Mixed Drinks: \$6.00-\$12.00.*

### **CASH BAR**

*All guests pay for their own drinks. Prices will be the same as Tab Bar.*

### **PUNCH BOWLS++**

*Fruit Punch (non -alcohol)- \$25.00 Per Gallon Fruit Punch (with Vodka or Rum)- \$60.00 Per Gallon*

*Sangria – Sweet Red Wine with Fresh Fruit - \$40.00 Per Gallon*

*Mimosa – Champagne & Orange Juice Blend with Strawberry Garnish - \$50.00 Per Gallon*

*Bloody Mary's – Bloody Mary Cocktail Mix with House Vodka - \$50.00 per Gallon*

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