

Owosso Country Club

Banquet Menu

Breakfast and Luncheon Buffets(Before 4 PM)

Breakfast Break Orange juice, coffee and tea with choice of pastries.	\$4.25 pp
Continental Breakfast Orange Juice, coffee and tea with assorted pastries and seasonal fresh fruit.	\$6.25pp
Breakfast Buffet Assorted juices, coffee and tea with assorted pastries, seasonal fresh fruit, scrambled eggs, choice of breakfast meat(bacon, sausage, or ham) and hash browns.	\$9.95pp
Deluxe Breakfast Buffet Everything included in the breakfast buffet plus baked French toast and an omelet station.	\$13.50pp
Soup Du Jour and Salad Bar Your choice of the chef's homemade soup accompanied by your choice of a house salad, Caesar salad, or southwest salad. Served with warm rolls.	\$9.50pp
Deli Bar Buffet Smoked turkey, ham, and roast beef, assorted cheeses, fresh breads, condiment tray, signature house chips, and your choice of soup and salad.	\$10.50pp
Pasta Buffet Baked pasta uncensored with penne pasta and a garlic cream sauce, baked marinara and penne pasta with mozzarella cheese, garlic toast, and your choice of house or Caesar salad. Grilled chicken and/or meatballs may be added at an additional cost.	\$11.50pp
BBQ Buffet Char grilled burgers and hotdogs, served with buns, condiments, assorted cheeses, signature house chips, choice of two salads: coleslaw, house, pasta, fresh fruit or potato salad.	\$10.95pp
Deluxe BBQ Buffet Char grilled burgers, hotdogs or brats, and grilled boneless chicken breasts, buns, Condiments, assorted cheeses, signature house chips, choice of two salads: (coleslaw, house, pasta, or potato salad, or fresh fruit).	\$13.50pp

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Plated Luncheon(before 4pm)

House Salad	\$7.50pp
A blend of lettuce topped with tomato, English cucumber, red onion, a blend of cheese and signature house croutons. Served with choice of dressing and warm rolls.	
New Orleans Caesar	\$10.50pp
Fresh crisp romaine, parmesan cheese, signature house croutons, sliced red grapes, and lightly blackened chicken tossed in a traditional Caesar dressing. Served with warm rolls.	
Michigan Harvest Salad	\$10.50pp
Fresh mixed greens, dried Michigan cherries, dried mixed berries, mandarin oranges, fresh strawberries, roasted almond slices and pecans drizzled with a raspberry vinaigrette dressing. Served with warm rolls.	
OCC Boxed Lunch	\$8.50pp
Your choice of half a deli wrap(smoked turkey, ham, southwest chicken), a bag of signature chips, fresh apple or banana, fudge brownie or cookie, and condiments.	
Southwestern Wrap	\$8.50pp
Half wrap full of lightly spiced chicken breast, bacon, blended cheese, tomato, crisp lettuce and house southwest sauce. Served with signature house chips.	
Deli Wrap	\$8.50pp
Your choice of half a smoked turkey or ham wrap served with signature house chips.	
Chicken Salad Fruit Plate	\$10.50pp
Cubed chicken with fresh grapes, apples and pecans garnished with fresh fruit, and served with warm rolls.	
Tequila Lime Chicken	\$13.95pp
Sauteed chicken breast drizzled with honey, tequila, lime sauce. Served with wild rice, fresh vegetables, and warm rolls.	
Petite House Cut Steak	\$15.95pp
A four ounce coullate cut steak char-grilled and topped with a red wine reduction. Served with choice of potato, fresh vegetables, and warm rolls.	

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Appetizers (per person)

Shrimp Cocktail Chilled shrimp served with fresh lemon wedge and cocktail sauce.	\$4.75 pp
Cheese and Crackers Cubed cheddar, swiss, pepperjack, and provolone cheeses served with an assortment of gourmet crackers.	\$3.50pp
Fresh Fruit Display A lavish display of fresh seasonal fruits.	\$3.75pp
Tomato Basil Brushetta Sliced French bread topped with diced fresh tomato, basil, olive oil, balsamic vinegar, and mozzarella cheese.	\$3.75pp
Chicken Quesadillas Seasoned shredded chicken, sliced peppers, onion, and blended cheese. Stuffed In a tortilla shell seared golden brown, and served with sour cream and salsa.	\$3.75pp
Calamari Rings Breaded rings of calamari fried to a golden brown. Served with marinara sauce for dipping.	\$4.25pp
Vegetable Pizza Fresh baked croissant crust with ranch seasoned cream cheese, fresh broccoli, carrots, and black olives.	\$3.75pp
Vegetable Crudite Fresh cut carrots, celery, broccoli, cauliflower, peppers, and English cucumbers, served with ranch dip.	\$3.50pp
Crispy Cheese Ravioli A blend of cheese lightly breaded and deep fried to a golden brown, served with marinara sauce for dipping.	\$4.25pp
Assorted Canapes Fresh baked French bread garnished with flavored cream cheese and vegetables.	\$3.75pp

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Appetizers(per piece)

Chicken Drumettes

Large chicken drumettes deep fried golden brown and served Cajun, BBQ, hot, or plain. Assorted sauces available for dipping.

\$37/25 pieces

Meatballs

All beef Italian style meatballs tossed in your choice of BBQ sauce or Swedish cream sauce.

\$79/100 pieces

Spanikopita

Traditional Greek triangles of flaky phyllo stuffed with spinach, egg, and feta cheese.

\$42/ 25 pieces

Seafood Stuffed Mushrooms

Mushroom caps stuffed with a blend of shrimp, crab, and salmon topped With mozzarella cheese and baked until golden brown.

\$53/ 25 pieces

Beef or Chicken Sate

Four inch skewers of tender beef or chicken marinated and sautéed with sesame oil and drizzled with a teriyaki glaze.

\$53/ 25 pieces

Mini Seafood Cakes

A sautéed blend of shrimp, crab, salmon, a caramelized mix of sweet peppers, red onion, garlic and spices drizzled with a red pepper cream.

\$58/ 25 pieces

Oriental Eggrolls

Chopped oriental vegetables in a hand wrapped egg roll sheet fried golden brown and served with a plum dipping sauce.

\$32/ 25 pieces

Caprise Tomato Kabobs

Grape tomatoes, fresh mozzarella, and fresh basil skewered and marinated with a balsamic dressing.

\$45/ 25 pieces

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Plated Dinner

Includes:

**Your choice of wild rice or potato,
Vegetable, house salad and warm rolls**

Chicken Options

Sauteed Chicken Breast **\$17.50**

A marinated boneless chicken breast, sautéed and drizzled with your choice of herb garlic cream or a wild mushroom marsala wine sauce.

Tequila Lime **\$17.50**

A marinated boneless chicken breast sauteed and drizzled with a blended sauce of tequila, fresh lime, and honey.

Sage Butter Chicken **\$18.95**

A marinated boneless breast of chicken breaded, stuffed with spinach, wild rice, onion, and a blend of cheese then drizzled with a zesty lemon sage cream sauce.

Seafood Options

Whitefish Parmesan **\$18.95**

Fresh great lakes whitefish fillet baked with a creamy parmesan crust.

Sesame Seared Salmon **\$18.95**

Fresh salmon fillet encrusted with sesame seeds and seared golden in a toasted sesame oil before being drizzled with a teriyaki soy glaze.

BBQ Shrimp **\$19.95**

Large tiger shrimp skewered and grilled with a blend of house seasonings and and finished with a caramelized bbq sauce.

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Plated Dinner

Includes:

**Your choice of wild rice or potato,
Vegetable, salad, and warm rolls**

Beef Options

House Cut Coullatte **\$19.95**

An eight ounce cut of prime beef, char-grilled and drizzled with a bourbon and peppercorn sauce.

New York Strip **\$22.95**

A ten ounce char-grilled strip loin steak topped with a wild mushroom and cognac cream sauce.

Ribeye **\$22.95**

A ten ounce cut ribeye steak char-grilled and topped with a sautéed mushrooms and onions.

Prime Rib **\$23.95**

House seasoned and slow roasted prime beef served with natural au jus.

Tenderloin Medallions **\$28.25**

Two tender cut beef medallions seared then drizzled with a roasted red pepper cream sauce.

Pork Options

Glazed Ham **\$18.25**

Buffet style ham lightly smoked before baked and sliced. Finished by a drizzle of brown sugar and molasses glaze.

Pork Medallions **\$18.95**

Marinated pork loin slow roasted and topped with apple butter and a house made Bordelaise sauce.

Vegetarian Option

Pasta Prima **\$18.95**

Fresh pasta tossed with a medley of fresh seasonal vegetables then tossed in choice of marinara or garlic cream sauce.

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Buffet Dinner

Includes:

Your choice of wild rice or potato
Vegetable, salad and warm rolls

One Option \$19.95

Sauteed Chicken Breast

Marinated chicken breasts, sautéed and topped with herb garlic cream sauce or Marsala wine sauce.

Baked Chicken

Bone in white and dark meat seasoned and baked to perfection.

Glazed Ham

Buffet style ham baked, sliced, and drizzled with a brown sugar and molasses glaze.

Pork Medallions

Marinated pork loin roasted and topped with apple butter and bordelaise sauce.

Roast Beef

Seasoned and slow roasted beef, carved and served with a light beef gravy.

Two Options \$22.50

Whitefish Parmesan

Fresh Great Lake whitefish fillet baked with a creamy parmesan crust.

Sesame Seared Salmon

Fresh salmon encrusted with sesame seeds, seared with a toasted sesame oil and drizzled with a teriyaki soy glaze.

Tequila Lime Chicken

Lightly sautéed chicken breast drizzled with a tequila, lime, and honey glaze.

Whitefish Bonne Femme

Broiled Great Lakes whitefish fillet topped with a faux seafood soufflé.

Prime Rib (+3.00)

Seasoned and slow roasted prime beef served with a natural au jus and creamy horseradish.

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Banquet Menu

Platted Dinner – Combo Options

Includes:

**Your choice of wild rice or potato,
Vegetable, salad and warm rolls**

Great Outdoors	\$25.25
Marinated chicken breast with Michigan cherry sauce paired with seared Salmon fillet and a dill cream sauce.	
House Cut and Salmon	\$25.25
Coulante cut steak accompanied by a caramelized salmon fillet.	
Heartland Grill	\$25.25
Coulante cut steak along with a marinated chicken breast served with beef bordelaise and piccata sauce.	
Royal Grill	\$25.25
Coulante cut steak paired with tiger shrimp char-grilled and drizzled with a roasted red pepper cream sauce.	
Twin Tornadoes	\$30.25
Medallions of filet mignon char-grilled and topped a blend of seafood and a roasted red pepper cream sauce.	
Create Your Own Combo Plate	
Choose any two options off the regular platted dinner menu. Take the average of those two options and add \$2.00. This would be the price of your combo plate.	

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Desserts

Ice Cream	\$2.50
Vanilla or chocolate ice cream topped with your choice of raspberry sauce, chocolate, or caramel and whipped topping.	
Ice Cream Crepe	\$3.50
A delicate crepe wrapped around vanilla ice cream, topped with mixed berries, a drizzle of chocolate sauce and whipped cream.	
Chocolate Brownie	\$2.75
Thick chocolate brownie topped with whipped cream before drizzled with raspberry and chocolate sauces.	
Slice of Pie	\$3.50
Choose between lemon meringue, key lime, coconut cream, banana cream, Oreo, apple, cherry, mixed berry, or peanut butter chocolate.	
Cheesecake	\$3.50
A slice of NY style cheesecake topped with strawberries or turtle toppings.	
Crème Brule	\$4.25
Traditional rich, creamy custard with fresh vanilla beans, orange liquor, and a caramelized sugar top.	
Chocolate Mousse	\$3.50
Thick dark chocolate folded with cream whipped and garnished with whipped topping and a drizzle of chocolate syrup.	