

Owosso Country Club

Banquet Menu

Breakfast and Luncheon Buffets(Before 4 PM)

Breakfast Break Orange juice, coffee and tea with assorted pastries.	\$4.50 pp
Continental Breakfast Orange Juice, coffee and tea with assorted pastries and seasonal fresh fruit.	\$6.50pp
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.	\$10.50pp
Deluxe Breakfast Buffet Everything included in the breakfast buffet plus baked French toast and an omelet station.	\$14.25pp
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.	\$9.95pp
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.	\$10.95pp
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 of \$2.00 per person.	\$11.95pp
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.	\$11.50pp
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).	\$14.25pp

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Plated Luncheon(before 4pm)

House Salad	\$7.95pp
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	\$10.95pp
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	\$10.95pp
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	\$8.95pp
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	\$8.95pp
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	\$8.95pp
Your choice of half a smoked turkey or ham wrap served with signature house chips.	
Chicken Salad Fruit Plate	\$10.95pp
Cubed chicken with fresh grapes, apples and pecans garnished with fresh fruit, and served with warm rolls.	
Tequila Lime Chicken	\$14.50pp
Sauteed chicken breast drizzled with honey, tequila, lime sauce. Served with wild rice, fresh vegetables, and warm rolls.	
Petite House Cut Steak	\$16.95pp
A six ounce coullate cut steak char-grilled and topped with a bourbon peppercorn sauce. 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.	\$4.95 pp
Cheese and Crackers Cubed cheddar, swiss, pepperjack, and provolone cheeses served with an assortment of gourmet crackers.	\$3.95pp
Fresh Fruit Display A lavish display of fresh seasonal fruits.	\$3.95pp
Tomato Basil Brushetta Sliced French bread topped with diced fresh tomato, basil, olive oil, and mozzarella cheese.	\$3.95pp
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.	\$3.95pp
Calamari Rings Breaded rings of calamari fried to a golden brown. Served with marinara sauce for dipping.	\$4.95pp
Vegetable Pizza Fresh baked croissant crust with ranch seasoned cream cheese, fresh broccoli, carrots, and black olives.	\$3.95pp
Vegetable Crudite Fresh cut carrots, celery, broccoli, cauliflower, peppers, and English cucumbers, served with ranch dip.	\$3.95pp
Crispy Cheese Ravioli A blend of cheese lightly breaded and deep fried to a golden brown, served with marinara sauce for dipping.	\$4.50pp
Assorted Canapes Fresh baked French bread garnished with flavored cream cheese and vegetables.	\$3.95pp

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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.	\$40/25 pieces
Meatballs All beef Italian style meatballs tossed in your choice of BBQ sauce or Swedish cream sauce.	\$83/100 pieces
Spanikopita Traditional Greek triangles of flaky phyllo stuffed with spinach, egg, and feta cheese.	\$44/ 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.	\$56/ 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.	\$56/ 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.	\$61/ 25 pieces
Oriental Eggrolls Chopped oriental vegetables in a hand wrapped egg roll sheet fried golden brown and served with a plum dipping sauce.	\$34/ 25 pieces
Caprise Tomato Kabobs Grape tomatoes, fresh mozzarella, and fresh basil skewered and marinated with a balsamic dressing.	\$47/ 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 **\$18.50**
A marinated boneless chicken breast, sautéed and drizzled with your choice of herb garlic cream or a wild mushroom marsala wine sauce.

Tequila Lime **\$18.50**
A marinated boneless chicken breast sauteed and drizzled with a blended sauce of tequila, fresh lime, and honey.

Sage Butter Chicken **\$19.95**
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 **\$19.95**
Fresh great lakes whitefish fillet baked with a creamy parmesan crust.

Sesame Seared Salmon **\$19.95**
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 **\$20.95**
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 **\$20.95**

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

New York Strip **\$23.95**

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

Ribeye **\$23.95**

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

Prime Rib **\$24.95**

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

Tenderloin Medallions **\$29.95**

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

Pork Options

Glazed Ham **\$19.25**

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

Pork Medallions **\$19.95**

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

Vegetarian Option

Pasta Prima **\$19.95**

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 \$20.95

Two Options \$23.95

Options

Sauteed Chicken Breast

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

Whitefish Parm

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

Baked Chicken

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

Sesame Seared Salmon

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

Glazed Ham

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

Tequila Lime Chicken

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

Pork Medallions

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

Whitefish Bonne Femme

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

Roast Beef

Seasoned and slow roasted beef, carved and served with au jus and creamy horseradish..

Prime Rib (+\$4.00)

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

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Desserts

Ice Cream	\$2.95
Vanilla or chocolate ice cream topped with your choice of raspberry sauce, chocolate, or caramel and whipped topping.	
Ice Cream Crepe	\$3.95
A delicate crepe wrapped around vanilla ice cream, topped with mixed berries, a drizzle of chocolate sauce and whipped cream.	
Chocolate Brownie	\$2.95
Thick chocolate brownie topped with whipped cream before drizzled with raspberry and chocolate sauces.	
Slice of Pie	\$3.95
Choose between lemon meringue, key lime, coconut cream, banana cream, Oreo, apple, cherry, mixed berry, or peanut butter chocolate.	
Cheesecake	\$3.95
A slice of NY style cheesecake topped with strawberries or turtle toppings.	
Crème Brule	\$4.50
Traditional rich, creamy custard with fresh vanilla beans, orange liquor, and a caramelized sugar top.	
Chocolate Mousse	\$3.95
Thick dark chocolate folded with cream whipped and garnished with whipped topping and a drizzle of chocolate syrup.	