



Dearborn Country Club

Banquet Menu

2023



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Breakfast

Continental Breakfast

10 person minimum requirement. A \$50 fee applies for groups less than 10.

Fresh fruit, scones, muffins
Freshly brewed coffee & Mighty Leaf tea selection
\$9 per person

Continental Breakfast Enhancement

BREAKFAST SANDWICH
Scrambled egg, cheddar, sausage
on English muffin
\$7 per person

Plated Breakfast Selections

All plated breakfasts are served with fresh muffins and Danish pastries, juice, coffee & tea service.

THE COUNTRY CLUB TRADITION

Fresh fruit
Scrambled eggs
Hash browns
Smoked bacon or breakfast sausage links
\$20 per person

Buffet Breakfast Selections

THE DCC BREAKFAST BUFFET

24 person minimum requirement. A \$75 fee for groups less than 24

Assorted danish & muffins
Seasonal fresh fruit,
Orange, apple, & grapefruit juices
Freshly brewed coffee & Mighty Leaf tea selection
\$25 per person

Choice of 5 breakfast items

Scrambled eggs	Buttermilk pancakes
Broccoli & cheese quiche	French toast w/ warm maple syrup
Crisp bacon	DCC French toast casserole
Crisp hash browns	Fresh corned beef hash
Eggs Benedict	Diced O'Brien potatoes
Sausage links	

Buffet Breakfast Enhancements

CHEF MADE TO ORDER OMELET STATION

(when added to Breakfast Buffet)

\$9.00 per person

Chef Attendant Required, \$100 per Attendant

Maximum of 50 people



Breakfast

Breakfast Continued

THE DCC TRADITIONAL BRUNCH
(Minimum 24 persons)

Our Grand Brunch Buffet includes Chef's selections of Danish pastries, fresh fruits, muffins, mixed greens with condiments & dressings, fresh juices & coffee.

\$36 per person

Children ages 5-11 years \$16

Select 4 Breakfast Items, 2 Luncheon Entrées and 2 Side Entrées

Breakfast Selections

Scrambled eggs
Crisp bacon
Sausage links
Fresh corned beef hash
Crisp hash browns
Buttermilk pancakes
French toast with warm maple syrup
Diced O'Brien potatoes
Broccoli and cheese quiche
Eggs Benedict
DCC French toast casserole

Entrées

Lunch Selections

Broiled salmon with dill lemon beurre blanc
Sautéed chicken piccata with lemon butter
Baked Lake Superior whitefish with herb butter sauce
Cheese tortellini with marinara sauce
Chicken Marsala with wild mushrooms
Baked herbed chicken
Herb roasted flank steak with demi-glace
Slow roasted pork loin with apple & cherry demi-glace

Vegetable Selections

Roasted carrots
Buttered green beans
Seasonal vegetable blend
Roasted root vegetables
Steamed broccoli
Grilled vegetables
Broccolini with glazed carrots & parsnips

Sides

Starch Selections

Mashed potato
Roasted garlic mashed potato
Roasted redskin potato
Macaroni & cheese
Rice pilaf
Au Gratin potato
Herbed roasted Yukon gold potato



Luncheon Salads

All plated lunch salad selections include, bread & butter, coffee & tea service.

CAESAR SALAD

Crisp chopped romaine lettuce,
parmesan cheese, croutons
& classic Caesar dressing

\$16 per person

Add Chicken \$4 or Salmon \$9

MAURICE SALAD

Mixed greens, roast turkey, ham,
Swiss cheese, bacon, tomato, hardboiled
egg, sweet gherkins & Maurice dressing

\$19 per person

TRADITIONAL COBB SALAD

Chicken breast, hardboiled egg, avocado,
tomato, bleu cheese, bacon &
bleu cheese dressing

\$22 per person

DEARBORN SALAD WITH CHICKEN

Mixed greens, sun dried cherries, bleu
cheese, walnuts, apples, cucumber &
raspberry vinaigrette

\$21 per person

Add chicken \$23 or salmon \$25

FRESH SEASONAL FRUIT PLATE

Seasonal fresh fruit & berries

Choice of: chicken salad, tuna salad or cottage cheese

\$18 per person

Quiche

Served with fresh fruit, muffins, Danish pastries

Select One:

Lorraine – Ham, bacon, onion & Swiss cheese

Florentine – Spinach, mushroom & Swiss cheese

Vegetable – Broccoli, cheddar cheese, tomato, onion & spinach

\$20 per person



Luncheon Entrées

All entrées served with choice of soup or house salad, fresh vegetables & appropriate starch, bread & butter, coffee & tea service

Poultry

CHICKEN MARSALA
Sautéed chicken with wild mushroom
sauce
\$25 per person

CHICKEN PARMESAN
Baked chicken with marinara, mozzarella
and parmesan cheese
\$26 per person

CHICKEN FLORENTINE
Sautéed chicken breast, spinach & artichoke
with a lemon veloute' sauce
\$25 per person

CHICKEN PICCATA
Breast of chicken prepared with capers and
lemon beurre blanc
\$26 per person

CHICKEN CACCIATORE
Sautéed chicken with peppers and onions in a rich tomato sauce
\$25 per person

Beef

BRAISED SHORT RIB JUS LIE
Slow braised short ribs with natural gravy
\$30 per person


FILET MIGNON
6 oz, perfectly cooked, and served with
Chef's Cabernet demi-glace
\$40


NY STRIP STEAK
10 oz grilled to perfection
\$32 per person


GRILLED FLANK STEAK
Beautifully marinated and grilled to
perfection, topped with
mushroom demi- glace

This item requires a minimum of 9 orders
\$28 per person


Fish


 PAN SEARED FAROE ISLAND SALMON
Served with dill lemon beurre blanc
\$29 per person


 GREAT LAKES WHITEFISH
Lightly seasoned & broiled. Served with herb
butter sauce
\$26 per person

 can be prepared gluten free

Vegetarian

 VEGETABLE PASTA PRIMAVERA
Fresh vegetables, bowtie pasta in
marinara sauce
\$21 per person

 VEGETARIAN PESTO PASTA
Roasted vegetables with penne pasta
& pesto cream sauce
\$21 per person

 can be prepared vegan



Buffet Selections

*Service includes fresh baked bread & butter, coffee & tea service.
24 person minimum required on lunch buffets. A \$75 fee applies for groups less than 24.*

THE DCC PAR₃ DELI BUFFET

Soup du jour with crackers, fresh fruit, garden salad with assorted condiments and dressings, Chef's assorted gourmet salads, deli platter to include an array of deli meats and cheeses, lettuce, tomatoes, onions, pickles, and condiments with a variety of breads and rolls, assorted cookies and brownies, iced tea & coffee service
\$27 per person

DCC LUNCHEON BUFFET

House salad with assorted condiments and dressings, Chefs gourmet salads, assorted cookies and brownies, rolls and butter.

2 Luncheon Entrées and 2 Side Entrées - \$32

3 Luncheon Entrées and 2 Side Entrées - \$36

Entrées

Lunch Selections

Broiled salmon with dill lemon beurre blanc
Sautéed chicken piccata with lemon butter
Baked Lake Superior whitefish with herb butter sauce
Cheese tortellini with marinara sauce
Chicken Marsala with wild mushrooms
Baked herbed chicken
New York strip loin with bordelaise sauce (*carved*)
Slow roasted pork loin, served with apple & cherry demi-glace (*carved*)

Sides

Vegetable Selections

Roasted carrots
Buttered green beans
Seasonal vegetable
Roasted root vegetables
Grilled vegetables
Steamed broccoli
Broccolini, glazed carrots & parsnips

Starch Selections

Au gratin potato
Mashed potato
Roasted garlic mashed potato
Roasted redskin potato
Macaroni & cheese
Rice pilaf
Herbed roasted Yukon gold potato



American Lunch Buffet

*Service includes fresh baked bread & butter, coffee & tea service.
25 person minimum required*

DCC BARBEQUE BUFFET

Green salad with ranch & Italian dressings
Creamy coleslaw
Potato salad
Angus beef hamburgers
Baked or barbequed chicken (*bone in chicken*)
All beef hot dogs
Assorted condiments
Fresh baked cookies & brownies
Iced tea & coffee
\$30 per person

Add on One Item

\$5 additional

Fall off the bone BBQ ribs
Bratwurst



Hors d'oeuvres

Selection 1

\$24 per dozen

Tomato bruschetta
Caprese skewers
BLT phyllo cups
Cucumber and white anchovy canape
Chicken satay
Roasted poblano and black bean cake
Spanikopita
Mushroom arancini

Selection 2

\$26 per dozen

Shrimp salad in phyllo cups
Smokes salmon canape
Watermelon and feta skewers
BBQ meatballs
Coconut or sesame chicken
Vegetarian spring rolls with sweet chili sauce
Pork or beef empanadas
Thai curry vegetable samosa
Rashers of bacon

Selection 3

\$28 per dozen

Tenderloin crostini with creamy horseradish sauce
Roasted duck canape with fig and goat cheese
Crab rangoon
Crab stuffed mushrooms
Beef tenderloin satay
Beef or chicken Wellington
Lamb gyro bites
Bacon wrapped scallops



Hors d'oeuvres

Cold Platters

- Assorted cheese and crackers @ \$9 per person
- Seasonal fresh fruit @ \$7 per person
- Garden fresh vegetables with dip @ \$6 per person
- Antipasto platter @ \$10 per person
- Basket of chips with salsa and guacamole @ \$6 per person
- Smoked salmon display @ \$165.00 per platter

"4 for 15" Hors d'oeuvres Package

\$15 per person

**Choose 4 hors d'oeuvres from the following list to be passed for 1 hour,
with dinner entrée or buffet only
(Average four per person)**

COLD

- Tomato bruschetta
- Caprese skewers
- Shrimp salad in phyllo cups
- Watermelon and feta skewers
- Cucumber and white anchovy canapes
- BLT phyllo cups

HOT

- BBQ meatballs
- Vegetarian spring rolls with sweet chili sauce
- Spanakopita
- Buffalo chicken poppers
- Coconut or sesame chicken
- Pork or beef empanadas
- Roasted poblano and black bean cakes



Specialty Stations

From the Carver

Minimum of 24 people.

*Chef carved and served with silver dollar rolls
\$100 Chef Attendant Fee will apply for each of the following stations.*

NEW YORK STRIPLOIN

Served with Dijon mustard and horseradish cream sauce
\$14 per person

ROAST TURKEY

Served with turkey gravy and cranberry sauce
\$10 per person

DEARBORN BONE IN HAM

Served with assorted mustards
\$10 per person

PRIME RIB

Served with au jus and horseradish cream sauce
\$18 per person

ROAST PORK LOIN

Served with apple and cherry demi-glace
\$9 per person

HERB ROASTED FLANK STEAK

Served with demi-glace
\$12 per person

Custom Stations with Dinner Buffet (page 14)

Without Dinner Buffet – add \$7 per person

PASTA STATION

Chef will prepare your choice of three pastas and three sauces with an array of condiments to include shrimp, chicken, Italian sausage, fresh vegetables and garlic bread
\$18 per person (Chef Attendant Required)

STIR FRY STATION

Chef will sauté your selections in front of you! Teriyaki, sweet and sour and Hunan sauce, assorted vegetables, fried rice, beef, chicken and shrimp
\$22 per person (Chef Attendant Required)

FAJITA STATION

Marinated beef, grilled chicken, refried beans, Spanish rice, pepper and onion with soft tortillas, guacamole, sour cream and salsa
\$20 per person

THE SALAD BAR

Crispy lettuce with assorted condiments, dressings and two assorted gourmet salads
\$16 per person

SLIDER STATION

Mini cheeseburgers with grilled onions and French fries
\$18 per person

STROLLING DINNER

Combine any 3 stations for a wonderful strolling dinner

(50 person minimum applies) - \$50 per person



Dinner Entrée Selections

All entrees served with a soup or house salad, chef's fresh vegetable and appropriate starch, bread basket and coffee service

Chicken and Pork

TRADITIONAL CHICKEN PICCATA
finished with capers and lemon
beurre blanc sauce
\$33 per person

MUSHROOM STUFFED CHICKEN
Breast of chicken stuffed with wild
mushrooms, topped with a natural au jus
\$34 per person

PORK LOIN
Slow roasted, sliced pork loin with apple
and cherry demi-glace
\$34 per person

CHICKEN CACCIATORE
Sautéed chicken with peppers and
onions in a rich tomato sauce
\$34 per person

GRILLED BONE IN PORK CHOP
12 oz pork chop with apple chutney
\$36 per person

AIRLINE CHICKEN BREAST
Oven roasted chicken topped with
roasted pepper jus
\$34 per person

SAUTÉED CHICKEN MARSALA
Sautéed chicken with wild mushrooms
finished with Marsala wine sauce.
\$33 per person

VEGETARIAN PASTA
Sautéed seasonal vegetables tossed with
fresh garlic and pesto cream sauce. Topped
with shaved Parmesan cheese
\$25 per person

Beef

HERB CRUSTED FLANK STEAK
Slowly roasted and thinly sliced New York
strip loin, topped with a veal demi-glace
***This item requires a minimum of 9 orders.
\$34 per person*

ANGUS FILET OF BEEF TENDERLOIN
8 oz. tenderloin cooked to perfection
\$52 per person

BRAISED SHORT RIB JUS LIÉ 12 OZ.
Slow braised and served with natural gravy
***This item requires a minimum of 9 orders.
\$38 per person*

NEW YORK STRIP STEAK
12 oz New York strip, char-grilled and
topped with our own zip sauce
\$48 per person



Dinner Entrée Selections

Seafood

PAN SEARED FAROE ISLAND SALMON
Pan seared 7 oz filet topped dill lemon
beurre blanc
\$35 per person

SAUTEED GARLIC SHRIMP SCAMPI
\$32 per person

BROILED LAKE SUPERIOR WHITEFISH
Fresh whitefish broiled with herb butter
sauce
\$31 per person

FRESH GRILLED SWORDFISH
With pineapple and cucumber relish
\$36 per person

Combination Entrées

PETITE FILET MIGNON AND SHRIMP SCAMPI
Aged tenderloin of beef with wild
mushroom demi-glace served with a quartet
of shrimp, scampi style
\$ 62 per person

PETITE FILET MIGNON AND CHICKEN COMBO
Petite filet with wild mushroom demi-
glace and any one of these chicken
dishes:
Chicken Marsala
Chicken piccata
Chicken Florentine
Chicken cacciatore
\$ 60 per person

PETITE FILET AND NORWEGIAN SALMON
With dill lemon beurre blanc
\$ 65 per person



Dinner Buffets

The Grand Club House Buffet

(Minimum of 35 people)

Garden salad with assorted condiments and dressings, assorted gourmet salads, rolls and butter with cookies, brownies and miniature pastries. Full coffee service.

Choose 2 Entrées and 2 Side Entrées - \$40 per person

Choose 3 Entrées and 2 Side Entrées - \$45 per person

Substitute Slow Roasted Rib of Beef - \$5 per person (\$100 Chef Fee applies)

Additional items - \$2 per person

Entrées

Buffet Entrée Selections

Broiled salmon with dill lemon beurre blanc
Sautéed chicken piccata with lemon butter
Baked herbed chicken
Grilled swordfish with pineapple cucumber relish
Baked Lake Superior whitefish with herb butter
Cheese tortellini with marinara sauce
Chicken Marsala with wild mushrooms
Pork loin with apple and cherry demi-glace
New York strip loin with bordelaise sauce

Sides

Vegetable Selections

Roasted carrots
Buttered green beans
Seasonal vegetables
Roasted root vegetables
Grilled vegetables
Steamed broccoli
Broccolini, glazed carrots & parsnips

Starch Selections

Au gratin potato
Mashed potato
Roasted garlic mashed potato
Herb roasted redskin potato
Baked macaroni & cheese
Rice pilaf
Herbed roasted Yukon gold potato



Dinner Buffets

The Dinner BBQ Buffet

(Minimum of 35 people)

Garden salad with assorted condiments and dressings, cole slaw and potato salad, rolls and butter
\$40 per person

Buffet Selections

Smoked brisket
Fall off the bone ribs
Baked or fried chicken
Potato wedges
Baked Beans
Corn on the cob
Cookies and brownies

Late Night Food

CONEY ISLAND STATION

Hot dogs, chili, onion and all the
traditional condiments
\$10 per person

PIZZA STATION

Homemade pizza squares,
your choice of two from list:
Pepperoni, black olives, bacon,
pepperoncini, onions, Italian sausage, ham,
anchovies, mushrooms, capers, peppers,
banana peppers, jalapeños
\$15 per cheese & pepperoni pizza
\$1.25 per additional item

“SLIDER” BAR

Mini ground sirloin burgers, grilled onions, steamed mini buns and appropriate condiments
\$12 per person

Children's Menu

Chicken strips, French fries, with fruit \$12.95
Grilled cheese, French fries, with fruit \$10.95
Pasta with Marinara sauce or butter \$10.95

Children's Buffet

Chicken strips, hot dogs, French fries, fruit, macaroni & cheese
\$18
(No Substitutions)

Add a hamburger
\$3



Dessert Selections

If you are bringing in special desserts, there is a charge of \$7.00 per person.

APPLE PIE

Topped with caramel sauce

\$5 per person

LAVA CAKE

Warm chocolate cake with molten chocolate center, served with vanilla ice cream

\$8 per person

BERRY MARTINI'S

Assorted berries and white chocolate mousse, garnished with chocolate pirouette cookie

\$7 per person

CHOCOLATE DIPPED STEM STRAWBERRIES

Jumbo strawberries dipped in milk chocolate

\$1.75 each

ICE CREAM OR SORBET

\$2.95 per person

BAILEY'S, WHITE CHOCOLATE, CHOCOLATE OR STRAWBERRY MOUSSE CUPS

\$6 per person

HOT FUDGE SUNDAE

Choice of ice cream and topped with hot fudge

\$6 per person

NEW YORK STYLE CHEESECAKE

Served with your choice of fresh strawberry, raspberry, blueberry, bourbon or caramel toppings

\$7 per person

HOT FUDGE CREAM PUFF

Your choice of ice cream over a cream puff shell, topped with hot fudge

\$8 per person

SOFT SERVE ICE CREAM

With assorted toppings

\$6.25 per person

COOKIES OR BROWNIES

Cookie choices include: chocolate chip, oatmeal raisin, white chocolate macadamia nut and cinnamon sugar

\$16 per dozen

Dessert Stations

(Minimum of 50 people)

BANANAS FOSTER

Bananas and vanilla ice cream, with a sauce made from butter, brown sugar, cinnamon, dark rum, and banana liqueur

\$9 per person

ICE CREAM SUNDAE BAR

Choose from two ice cream flavors and an array of toppings; our staff attendant will scoop the ice cream

\$8 per person

GRANDE DESSERT TABLE

Customize your table with assorted cakes, tortes, flans and French pastries, mousse and dipped strawberries

\$20 per person

STANDARD DESSERT TABLE

Assorted cakes, pastries and pies

\$12 per person



Liquor Provisions

Bar by Consumption

All drinks will be calculated on a consumption basis. The prices are as follows:

Well Brands - \$7.00	Cordials - \$13.00	Domestic Beer - \$4.00
Call Brands - \$7.50	House Wines - \$8.00	Imported Beer - \$5.00
Premium Brands - \$9.00	Pop & Juice - \$2.50	Craft Beer - \$7.00

Liquor "On The Rocks" – additional \$2.00

A Minimum of 75 Persons for Bar Packages

House Bar (4 hours max.)

Dearborn's house brands on vodka, gin, whiskey, scotch, bourbon & rum, peach schnapps, use wines and assorted domestic beers.

\$27.00 per person

Standard Bar – Call Brands (4 hours max.)

This bar includes Absolut, Bacardi, Captain Morgan, Tito's, Tanqueray, Jack Daniels, Canadian Club, domestic and imported beer.

\$32.00 per person

Premium Bar – Top Shelf (4 hours max.)

This bar includes premium liquors and cordials.

\$37.00 per person

Beer & Wine Bar Only

(4 hours max.)

House wines, assorted domestic and imported beers

\$23.00 per person

Pop & Juice Only

(5 hours)

Mandatory with no bar

\$8.00 per person

Punch

Non-Alcoholic

(Minimum 3 gallons)

\$30.00 per gallon

Alcoholic - Mimosa

(Minimum 3 gallons)

\$60.00 per gallon

We recommend closing the bar during dinner.

**Choice of house wines
served during dinner**

Cabernet Sauvignon, Merlot,
Chardonnay, White Zinfandel

\$30.00 per bottle

House Champagne served as toast

\$30.00 per bottle

There is a 6% sales tax and a 23% service charge in addition to all the above prices.



Dearborn Country Club

Banquet Policies

A final guest count will be given seven (7) days prior to the function. The guaranteed count may not be decreased after this time. The guaranteed count is the minimum number of meals for which you will be charged.

Parties are only permitted to bring in cakes and cupcakes. There is a \$1.00 per person fee for the house to cut the cake. If you are bringing in special desserts, there is a charge of \$7.00 per person – *no exception!* No other outside food and beverages are permitted to be brought in for the event. Halal beef and chicken is available with advance notice and an additional charge of \$2.00 for halal beef and \$1.00 for halal chicken. All food and beverage charges are subject to 6% state sales tax, 18% gratuity fee and 5% house fee. Groups claiming Michigan Sales Tax Exemption status must submit a copy of their tax exemption certificate prior to the scheduled function date.

Menu selections with more than one entree will be subject to the following restrictions and policies:

- ❑ For split menu, the host shall be responsible for providing menu cards for each guest specifying their meal selection. These cards are to be placed on the table in front of each place setting in clear view.
- ❑ Any last minute meal changes, if the Chef is able to provide them, will be charged at full price in addition to the guaranteed selections on the contract.
- ❑ Delayed meal service time should be expected for all private functions with a split menu.
- ❑ A final count must be given five (7) days prior to the function. The guaranteed count may not be decreased after this time. The guaranteed count is the minimum number of meals for which you will be charged.
- ❑ No more than twelve (12) people may order from the Ala Carte Menu.

There will be an \$85.00 charge for bar set-up for any party with a bar. Parties of 100 or more will require two Bartenders at charge of \$185.00. Parties of 250 or more will require three bartenders at an additional charge of \$285.00.

There will be a \$500.00 deposit for functions of less than 100 persons and a \$1,000.00 deposit for functions over 100 persons. This deposit is non-refundable if the function is cancelled within nine months of the scheduled date. Wedding receptions will require a \$2,500.00 deposit to hold the date and is non-refundable.



There will be a \$500.00 charge for Wedding Ceremonies performed on the Club premises with reception. A bridal suite is available for the wedding party at a cost of \$300.

There will be a coat-check charge of \$50.00 for parties of 40 or more. This is a club charge, not a coat attendant gratuity.

There will be a mandatory charge for **Valet**. This is a club charge, not a valet gratuity.

50 guests or less	\$75
50-100 guests	\$125
100 guests or more	\$275

Room Rental Fees (non-members)

Ballroom	\$ 500
Ballroom Patio	\$ 500
Fireside Lounge	\$ 250
Dining Room	\$ 250
Dining Room Patio	\$ 250
Ford Room	\$ 150

Final payment is to be made two (2) weeks *prior* to the event date.

Hosted Bar Policy

In the event that minors are drinking, the host will be notified and he or she will be responsible for handling the situation. If the incident reoccurs, the bar will be closed for the duration of the event. The closing of the bar is not to be considered as the end of the event.

Parties must have a stated closing time for bar service. Party bars must close one half hour before the entertainment or function ends. Time extensions may be allowed for as long as the total time of the bar does not exceed four hours. All bars must be closed by 11:00 pm.

Guests will not be allowed to accumulate drinks or request a double pour at the closing of the bar. The pouring of shots will not be allowed at any time.

We reserve the right to refuse service to anyone who is, in our opinion, visibly intoxicated or purposely drinking to get drunk. Anyone who is getting alcoholic beverages for another person who is either under age, or has been refused service, will also lose their right to be served.

In the event that the entire party, in our opinion, appears to have had enough to drink, the member or host will be informed and the bar will be closed.

Under no circumstances are alcoholic beverages to be brought in or removed from the Club.



Décor Policies

Dearborn Country Club will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substances unless approval is received prior to the function.

No confetti is permitted, including in balloons.

Candles are permitted in the Clubhouse so long as they have a base in order to prevent any damage to tables, linens or other property.

Dress Code

The Dearborn Country Club maintains a dress code in the Clubhouse, you are responsible for notifying your guests of this policy. No blue jeans or other denim clothing is permitted.

I have read and understand the policies of Dearborn Country and agree to abide by them.



NOTES:
