



The Coyote Golf Club

PLATED BREAKFAST

(All Plated Breakfast Entrées include chilled Orange Juice and freshly brewed Coffee, Decaf or Tea)

The All American

Scrambled Eggs with seasoned Breakfast Potatoes
Choice of crisp Bacon, Sausage or Country Ham
and Toast with Sweet Butter and Preserves.

Pane Purdue

Deep dish French Toast, batter dipped and double stacked, coated with caramelized Syrup and chopped Pecans. Served with choice of crisp Bacon, Sausage or Country Ham and garnished with seasonal Fresh Fruit.

The Eye Opener

Spicy scrambled Eggs with Chorizo Sausage, Peppers, Onions, Cheddar Cheese, and topped with Salsa and Sour Cream. Served with a toasted Bagel and seasoned Breakfast Potatoes.

BUFFET BREAKFAST

(All Breakfast Buffets include a selection of 2 chilled Juices, freshly brewed Coffee, Decaf and Herbal Tea)

The Continental

Assorted Breakfast Pastries served with Cream Cheese, Sweet Butter and Preserves,
Sliced Seasonal Fresh Fruit

The Country Buffet

Assorted Breakfast Pastries served with Cream Cheese, Sweet Butter and Preserves,
Sliced Seasonal Fresh Fruit
Scrambled Eggs with Cheddar Cheese, Pane Purdue (deep dish French Toast)
Served with seasoned Breakfast Potatoes and a choice of crisp Bacon, Sausage, or Ham.



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SPECIALTY BRUNCH

Minimum Guarantee of 25 People

(Includes a selection of assorted Breakfast Pastries, chilled Juices, freshly brewed Coffee, Decaf and Herbal Tea)

Breakfast Entrée Selections:

Scrambled Eggs
Pancakes with Maple Syrup
Pine Purdue (deep dish French Toast)
Assorted Quiche
Biscuits with Sausage Gravy
Crisp Bacon, Sausage or Country Ham (choice of 2)

Lunch Entrée Selections:

Beef Tips Stroganoff served over Egg Noodles
Herb Roasted Chicken
Roasted Pork Loin served with an Apple Brandy Sauce
Roasted Italian Sausage with grilled Peppers and Onions
Pecan Encrusted Michigan Whitefish
(Other Selections available upon request)

Vegetable Selections

California Medley
Green Beans Almondine
Sherry Glazed Carrots
Broccoli Flowerets with Roasted Red Peppers

Starch Selections

Seasoned Breakfast Potatoes
Roasted Redskin Potatoes
Roasted Garlic Mashed Potatoes
Penne Pasta w/ Marinara or Alfredo
Rice Pilaf

Salad Selections

Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad
Coleslaw
Potato Salad
Seasonal Fresh Fruit



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LUNCHEON ENTRÉES

(All Plated Luncheon Entrées include a Tossed Garden Salad with 2 dressings, Bakery Basket with Sweet Butter, Chef's choice of starch and vegetables (if applicable), and freshly brewed Coffee, Decaf and Herbal Tea.)

Chicken Marsala

Boneless breast of Chicken lightly floured and sautéed with Mushrooms and Garlic in a Sweet Marsala Wine Cream Sauce.

Lemon Chicken Fettuccini

Sautéed boneless chicken with mushrooms, roasted peppers, artichoke hearts, and roasted garlic in a white wine and lemon chicken broth. Tossed with Fettuccine Pasta and fresh herbs.

Vegetarian Lasagna

Layered with Grilled Vegetables and 3 Cheeses and topped with Alfredo Sauce.

Charbroiled Flank Steak

Flank Steak marinated, grilled, and thinly sliced with Grilled Asparagus and Portabello Mushrooms. Topped Au Jus (natural juices).

Roasted Pork loin

Marinated and Baked to perfection. Topped With an Apple Brandy Sauce.

Michigan Whitefish

Lake Michigan Whitefish Filet, encrusted in Pecans and Olive Oil and topped with a Lemon Herb Butter sauce.

LITE ENTRÉES

(All Lite Entrées are served chilled with a cup of Soup du Jour, Bakery Basket with Sweet Butter, and freshly brewed Coffee, Decaf or Herbal Tea)

Classic Caesar Salad

Traditional Caesar Salad topped with a Grilled Chicken Breast.

Seafood Pasta Salad

Chilled marinated Shrimp, Scallops & Crab with assorted Vegetables. Tossed with Penne Pasta and a Roasted Garlic Vinaigrette Dressing.

Stefano Salad

Grilled Chicken, Sundried Cherries & Walnuts. Served with choice of Dressing.

Quiche of the Day

House made with Broccoli, Ham, and Cheddar Cheese. Garnished with seasonal Fresh Fruit.

Spinach Salad

Fresh Spinach with Mandarin Oranges, Red Onions, Sliced Mushrooms, and Sun Dried Cherries. Served with a Hot Bacon Dressing.

Pineapple Boat

With your choice of Chicken or Tuna Salad. Garnished with seasonal Fresh Fruit.

Traditional Cobb Salad

Crisp Greens topped with Bacon, diced grilled Chicken, sliced Avocado, Tomatoes, Crumbled Bleu Cheese, chopped Egg, and Black Olives. Served with your choice of Dressing.



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LUNCHEON BUFFETS

Minimum Guarantee of 25 people

(All Luncheon Buffets include Rolls and Butter and freshly brewed Coffee, Decaf and Tea)

“The Deli Classic”

Sliced Roast Beef / Smoked Turkey / Honey Ham / and Salami, Cheddar / Swiss / and American cheeses, assorted Breads and Rolls, appropriate Relishes and Condiments, Lettuce, Tomato and Onions, Potato Salad and Coleslaw, and Potato Chips. Add Cookies and Brownies for dessert (additional charge).

HOT LUNCHEON BUFFET

Entrée Selections:

Roasted Rosemary Chicken

oven-roasted with fresh Rosemary, Herbs and Spices.

Grilled Italian Sausage

served with grilled Onions and Peppers.

Beef Stroganoff with Egg Noodles

in a rich Brown Sauce with Sour Cream.

Charbroiled Norwegian Salmon

served with a Roasted Red Pepper Sauce.

Roasted Pork Loin

with an Apple Brandy Sauce.

Pasta Prima Vera

Fettuccine with fresh seasonal Vegetables and Alfredo Sauce.

Vegetable Selections:

California Medley
Green Beans Almondine
Sherry Glazed Carrots
Broccoli Flowerets with Roasted Red Peppers

<choose>

<one of>

<each>

Starch Selections:

Au Gratin Potatoes
Roasted Redskin Potatoes
Roasted Garlic Mashed Potatoes
Penne Pasta w/ Marinara or Alfredo
Rice Pilaf

Salad Selections:

(Choice of Two)

Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad with Balsamic Vinaigrette
Coleslaw / Potato Salad
Chunked Fresh Fruit

(Prices do not include 6% sales tax or 19% service charge. Prices are subject to change up to 6 months prior to function.)



The Coyote Golf Club

DINNER ENTRÉES

(All Plated Dinner Entrées include a Tossed Garden Salad with choice of 2 dressings, Rolls and Butter, Choice of Starch and Vegetable, and freshly brewed Coffee, Decaf or Tea)

Chicken Marsala

Boneless Chicken Breast lightly floured and sautéed with Mushrooms and roasted Garlic in a rich Brown sauce with sweet Marsala Wine and Cream

Chicken Piccata

Boneless Chicken Breast sautéed with Mushrooms, Artichoke Hearts, Capers, and roasted Garlic & Shallots. Topped with a Lemon and White Wine Butter Sauce with Fresh Herbs.

Chicken Veronique

Boneless Chicken Breast sautéed with Mushrooms, Grapes, and Shallots. Topped with a Champagne Cream Sauce.

12 oz. N.Y. Strip Steak

Charbroiled N.Y. Strip Steak (prepared medium unless otherwise specified) topped with Grilled Portabello Mushrooms and Burgundy Butter.

Filet Mignon

8 oz. Tenderloin of Beef charbroiled to perfection and topped with a Wild Mushroom Demi-Glace.

Prime Rib of Beef

12 oz. cut slow roasted with our famous seasoning rub and served with Rosemary Au Jus.

Charbroiled Norwegian Salmon

8 oz. Fillet marinated and charbroiled to perfection. Served with a Roasted Red Pepper Sauce.

Pecan Encrusted Michigan Whitefish

8 oz. filet encrusted in Olive Oil, Pecans, and Bread Crumbs. Baked golden brown and topped with a Lemon and White Wine Herb Butter.

Roasted Pork Loin

Boneless Loin of Pork roasted to perfection and topped with an Apple Brandy Sauce.

Lemon Chicken Fettuccine

Boneless Chicken Breast cut into chunks and sautéed with Mushrooms, Artichoke Hearts, Roasted Red Peppers, Garlic, and Shallots. Tossed in a White Wine and Lemon Chicken Broth with Fresh Herbs. Served over Fettuccine Pasta.



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DINNER BUFFET

Minimum guarantee of 25 people
(Dinner Buffet includes Chef's selection of Pasta with Marinara sauce, Rolls and Butter, and freshly brewed Coffee, Decaf and Tea)

Chicken Marsala, Piccata, or Veronique

Sautéed Boneless Chicken Breast served with your choice of sauce.

Beef Tenderloin Tips Dijonnaise

Tenderloin Tips served with Mushrooms, Roasted Garlic and Shallots in a rich Brown Sauce with Brandy, Dijon Mustard, and Cream. Served over Bow Tie Pasta.

Sliced Top Round of Beef

Slow roasted to perfection, served with Rosemary Au Jus.

Roasted Pork Loin

With an Apple Brandy Sauce.

Broiled Orange Roughy

Baked to perfection with a Basil Cream Sauce.

Norwegian Salmon

Marinated and charbroiled with a Roasted Red Pepper Sauce.

Pecan Encrusted Whitefish

Filets encrusted with Olive Oil, Pecans, and Bread crumbs.

Lemon Chicken Fettuccine

Chunks of Boneless Chicken Breast sautéed with Mushrooms, Artichoke Hearts, Roasted Red Peppers, and Garlic in a Lemon and White Wine Chicken Broth. Served over Fettuccine Pasta.

Vegetable Selections:

California Medley	<choose>
Green Beans Almondine	<one of>
Sherry Glazed Carrots	<each>
Broccoli Flowerets with Roasted Red Peppers	

Starch Selections:

Roasted Redskin Potatoes
Roasted Garlic Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf

Salad Selections:

(Choice of Two)
Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad with Balsamic Vinaigrette
Coleslaw / Potato Salad
Chunked Fresh Fruit



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CARVING STATIONS

(All of the following Carving Stations include Silver Dollar Rolls, and sides of Dijon Mustard and Roasted Garlic Mayonnaise). A Carving Attendant Fee is additional.

Steamship Round of Beef

Horseradish sauce and Au Jus
Serves up to 125 guests

Top Round of Beef

Horseradish sauce and Au Jus
Serves up to 50 guests

Roast Turkey Breast

Turkey Au Jus
Serves up to 30 guests

New York Strip Loin of Beef

Mushroom Demi-glaze
Serves up to 30 guests

Roast Beef Tenderloin

Horseradish sauce and Wild Mushroom sauce
Serves up to 20 guests

Roast Prime Rib of Beef

Horseradish sauce and Rosemary Au Jus
Serves up to 30 guests

Honey Baked Ham

Glazed Pineapple and natural Ham juices
Serves up to 40 guests

Specialty Meeting Breaks

Available Upon Request

SPECIALTY STATIONS

Pasta Station

Three (3) Pastas topped with Marinara, Alfredo and Pesto. Sauces. Served with Garlic Bread and grated Parmesan

Tossed Salad Station

Mixed Greens served with assorted Toppings and a choice of Two Dressings
(add Grilled Chicken for small additional cost)

Caesar Salad Station

Crisp Romaine tossed with Croutons, Parmesan and zesty Caesar Dressing
(add Grilled Chicken for small additional cost)



The Coyote Golf Club

HORS D'OEUVRES

Platters:

(Each Platter serves approximately 50 guests)

Garden Vegetable Crudités with creamy Ranch dip
Imported & Domestic Cheeses with gourmet Crackers
Seasonal Fresh Fruit with Honey-Yogurt sauce

Cold Specialties:

(Prices per 100 pieces)

Assorted Deluxe Canapés
Deviled Eggs
Salami Coronets with Boursin Cheese
Assorted Tea Sandwiches
Smoked Salmon Mousse in Cucumber Florets
Jumbo Chilled Crab Claws
Jumbo Chilled Shrimp served with Cocktail sauce

Hot Specialties:

(Priced per 100 pieces)

Italian Meatballs with spicy Marinara sauce
Buffalo Wings with Celery Sticks and Blue Cheese
Chicken or Beef Brochettes
Breaded Chicken Strips with Ranch and Barbecue Sauces
Baby Back Ribs with our famous Barbecue sauce
Mozzarella Sticks with Marinara Sauce
Bacon Wrapped Scallops with Lemon Beurre Blanc
Assorted Mini Quiche topped with Parmesan
Crab Stuffed Mushroom Caps with Hollandaise Sauce
Crab Cakes with a Roasted Red Pepper Sauce
Coconut Shrimp with Cocktail sauce
Baked Spinach & Feta wrapped in Phyllo
Pierogies served with Sour Cream & Onions



The Coyote Golf Club

DESSERT SELECTIONS

(Sweet Tables and Ice Sculptures available upon request)

Cakes & Tortes:

Triple Chocolate Torte German Chocolate Cake Carrot Cake
Lemon Buttercream Coconut Cream Torte

Cheesecakes:

New York style, with choice of Raspberry or Strawberry sauce
Fudge Swirl Baileys & Cream Chocolate Raspberry

Assorted Pies:

Lemon Meringue Pumpkin or Sweet Potato
Blueberry or Cherry Traditional or Dutch Apple
Glazed Pecan Sweet Strawberry

Specialty Desserts:

Crème Brulee

Brandy Custard glazed with sugar and topped with Fresh Strawberries

White or Dark Chocolate Mousse

served in Chocolate Cups with Melba sauce

Strawberry Shortcake

Angel Food with Fresh Strawberries & Whipped Cream

Also Available:

Chocolate Éclairs or Vanilla Cream Puffs

with Chocolate sauce & Whipped Cream

Cinnamon Apple Crisp

with Caramel sauce & Whipped Cream

Ice Cream Sundaes:

Choice of Flavors:

Vanilla, Chocolate or Strawberry

Topped with your choice of Sauce

Chocolate, Caramel or Strawberry

Garnished with a Chocolate Wafer and Whipped Cream



The Coyote Golf Club

BEVERAGE SERVICES

All Bar Packages include appropriate Mixers, Fruits, Condiments, and Bartender Fees.
All Bar Service must conclude by 12:00 midnight.

Hosted Bar Packages

Five (5) Hour Open Bar – Choose from the following packages:

Beer, Wine & Soda

includes: Draft Beer (Domestic), House Wines (Chardonnay, White Zinfandel & Cabernet), Soft Drinks & Juices.

Standard Brands

Includes: Vodka, Gin, Rum, Scotch, Bourbon, Whisky, Tequila, Peach Schnapps, Amaretto, Coffee liqueur, and Triple Sec. Also includes Draft Beer (Domestic), House Wines (Chardonnay, White Zinfandel, Merlot) and Soft Drinks & Juices.

Call Brands

Includes: Absolut vodka, Beefeater gin, Bacardi rum, Dewers scotch, Jim Beam bourbon, Canadian Club whisky, Jose Cuervo tequila, Peach Schnapps, Amaretto, Coffee Liqueur, and Triple Sec. Also includes Draft Beer (Imported & Domestic), House Wines (Chardonnay, White Zinfandel, Merlot), Soft Drinks & Juices.

Premium Brands

Includes: Kettle One vodka, Tanqueray gin, Bacardi 8 rum, Johnny Walker Red scotch, Jack Daniels bourbon, Crown Royal whisky, and 1800 tequila, Peach Schnapps, Triple Sec, Baileys Irish Cream, Kahlua, Amaretto di Soranno cordials. Also includes Draft Beer (Imported & Domestic), House Wines, and Soft Drinks & Juices.

Top Shelf Brands

Available per bottle only

Additional Bar Services

Open Tab Bar

Price based on number of drinks consumed.

A credit card deposit is required; Host will pay final bill at conclusion of event.

A Bartender fee will apply if the Bar Tab does not exceed \$400.00.

Cash Bar

Prices charged per drink; same as "Open Tab Bar" pricing above

A \$75.00 cash deposit is required; Guests pay individually for each drink.

A Bartender fee will apply if revenues do not exceed \$400.00.

Ala Carte Pricing is also available