The Coyote-Preserve 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.
$10.95

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.
$11.95

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, seasoned Breakfast Potatoes, and seasonal Fresh Fruit.
$12.95

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
$7.25

The Country Buffet
(Minimum guarantee of 50 people)
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), Seasoned Breakfast Potatoes O’Brien, and Bacon & Sausage.
$14.25

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The Coyote-Preserve Golf Club

SPECIALTY BRUNCH

Minimum Guarantee of 50 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
- Pane 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
- Baked Atlantic Cod

(Other Selections available upon request)

Vegetable Selections
- California Medley
- Green Beans Almondine
- Sherry Glazed Carrots
- Broccoli Flowerets with Roasted Red Peppers
- Buttered Corn O’Brian

Starch Selections
- Seasoned Breakfast Potatoes
- Roasted Redskin Potatoes
- Roasted Garlic Mashed Potatoes
- Rice Pilaf
- Loaded Mashed Potatoes

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

Choice of 6 Items (2 Lunch Entrée Maximum).......$18.25
Choice of 8 Items (3 Lunch Entrée Maximum).......$21.25

Additional Menu Items: (per person)
- Breakfast Entrées...$2.25 / Lunch Entrées...$3.25
- Salads / Starches / Vegetables...$1.75

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LUNCHEON ENTRÉES

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

**Chicken Marsala**…….$15.95
Boneless breast of Chicken lightly floured and sautéed with Mushrooms and Garlic in a Sweet Marsala Wine Cream Sauce.

**Lemon Chicken Fettuccini**…….$15.95
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**…….$14.95
Layered with Grilled Vegetables and 3 Cheeses and topped with Alfredo Sauce.

**Charbroiled Flank Steak**…….$17.95

**Roasted Pork loin**…….$16.95
Marinated and Baked to perfection. Topped With an Apple Brandy Sauce.

**Michigan Whitefish**…….$16.95
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 with a cup of Soup Du Jour with Crackers, Rolls and Butter, and freshly brewed Coffee, Decaf or Herbal Tea)

**Classic Caesar Salad**…….$13.95
Traditional Caesar Salad topped with a Grilled Chicken Breast.

**Seafood Pasta Salad**…….$16.95
Chilled marinated Shrimp, Scallops & Crab with assorted Vegetables. Tossed with Penne Pasta and a Roasted Garlic Vinaigrette Dressing.

**Stefano Salad**…….$13.95
Grilled Chicken, Sundried Cherries & Walnuts. Served with choice of Dressing.

**Quiche of the Day**…….$13.95
House made with Broccoli, Ham, and Cheddar Cheese. Garnished with seasonal Fresh Fruit.

**Spinach Salad**…….$13.95
Fresh Spinach with Mandarin Oranges, Red Onions, Sliced Mushrooms, and Sun Dried Cherries. Served with a Hot Bacon Dressing.

**Pineapple Boat**…….$14.95
With your choice of Chicken or Tuna Salad. Garnished with seasonal Fresh Fruit.

**Traditional Cobb Salad**…….$15.95
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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The Coyote-Preserve Golf Club

LUNCHEON BUFFETS

Minimum Guarantee of 50 people

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

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The Deli Classic…….$16.25
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 Homemade Kettle Chips. Cookies and Brownies for dessert add $1.00.

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HOT LUNCHEON BUFFET – Entrée Selections:

♦ Roasted Herb Chicken – Cut Chicken oven-roasted with Olive Oil, Italian Herbs, and Bread Crumbs.
♦ Grilled Italian Sausage – served with grilled Onions and Peppers.
♦ Beef Stroganoff with Egg Noodles – in a rich Brown Sauce with Sour Cream.
♦ Roasted Pork Loin – with an Apple Brandy Sauce.
♦ Pasta Prima Vera – Fettuccine with fresh seasonal Vegetables and Alfredo Sauce.
♦ Baked Atlantic Cod – Encrusted with Olive Oil, Parmesan, Fresh Herbs, and Bread Crumbs

Vegetable Selections  << Choose One >>  Starch Selections  Of Each
California Medley
Green Beans Almondine
Sherry Glazed Carrots with Honey
Broccoli with Roasted Red Peppers
Buttered Corn O’Brian
Roasted Redskin Potatoes
Au Gratin Potatoes
Roasted Garlic Mashed Potatoes
Rice Pilaf
Loaded Mashed Potatoes

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
Redskin Potato Salad
Seasonal Chunked Fresh Fruit

Choice of Two (2) Entrees…….$18.25
Choice of Three (3) Entrees…….$21.25
Additional Entrees…….$3.25 per person
Additional Sides or Salads…….$1.95 per person

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DINNER ENTRÉES

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

**Chicken Marsala…….$24.95**
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…….$24.95**
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…….$24.95**
Boneless Chicken Breast sautéed with Mushrooms, Grapes, and Shallots. Topped with a Champagne Cream Sauce.

**12 oz. N.Y. Strip Steak…….$30.95**
Charbroiled N.Y. Strip Steak (prepared medium unless otherwise specified) topped with Grilled Portabello Mushrooms and Burgundy Butter.

**Filet Mignon…….$33.95**
8 oz. Tenderloin of Beef charbroiled to perfection and topped with a Wild Mushroom Demi-Glace.

**Prime Rib of Beef…….$31.95**
12 oz. cut slow roasted with our famous seasoning rub and served with Rosemary Au Jus.

**Charbroiled Norwegian Salmon…….$28.95**
8 oz. Fillet marinated and charbroiled to perfection. Served with a Roasted Red Pepper Sauce.

**Pecan Encrusted Michigan Whitefish…….$27.95**
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…….$27.95**
Boneless Loin of Pork roasted to perfection and topped with an Apple Brandy Sauce.

**Lemon Chicken Fettuccine…….$25.95**

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The Coyote-Preserve Golf Club

DINNER BUFFET

Minimum guarantee of 50 people

(Dinner Buffet includes Chef’s selection of Pasta with Marinara sauce, Rolls and Butter, and freshly brewed Coffee, Decaf and Tea)

Entrée Selections

* **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.
* **Sliced Top Round of Beef** – slow roasted to perfection, served with Rosemary Au Jus.
* **Norwegian Salmon** – Marinated and charbroiled with a Roasted Red Pepper Sauce.
* **Baked Atlantic Cod** – Encrusted with Olive Oil, Fresh Herbs, Bread Crumbs, and Parmesan.

Vegetable Selections  
Choose One of Each
- California Medley
- Green Beans Almondine
- Sherry Glazed Carrots with Honey
- Broccoli Florets with Roasted Red Peppers
- Buttered Corn O’Brian

Starch Selections
- Roasted Redskin Potatoes
- Au Gratin Potatoes
- Garlic Redskin Mashed Potatoes
- Rice Pilaf
- Loaded Mashed Potatoes

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 Vinaigrette
- Redskin Potato Salad
- Seasonal Chunked Fresh Fruit

Choice of Two (2) Entrees……$26.95
Choice of Three (3) Entrées……$29.95
Additional Entrees……$3.25 per person
Additional Sides or Salads……$2.25 per person
Carved Roast Beef……$1.25 per person additional

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The Coyote-Preserve Golf Club

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 of $75.00 is additional / Minimum Guest Count 50 people

Steamship Round of Beef
Horseradish sauce and Rosemary Au Jus
$7.25 per person

Roast Beef Tenderloin
Horseradish sauce and Wild Mushroom Demi Glace
$13.95 per person

Top Round of Beef
Horseradish sauce and Rosemary Au Jus
$7.25 per person

Roast Prime Rib of Beef
Horseradish sauce and Rosemary Au Jus
$11.95 per person

Roast Turkey Breast
Turkey Au Jus
$7.95 per person

Honey Baked Ham
Glazed Pineapple and natural Ham juices
$7.95 per person

New York Strip Loin of Beef
Portabello Mushrooms in Burgundy Butter
$10.95 per person

Specialty Meeting Breaks Available Upon Request

SPECIALTY STATIONS
(Minimum guarantee of 50 people)

Pasta Station
Two (2) Pastas topped with Marinara and Alfredo Sauces. Served with Garlic Bread and grated Parmesan Cheese.
$10.95 per person
Add Tossed Salad with Dressing…$2.95 pp

Tossed Salad Station
Mixed Greens served with Croutons, Black Olives, Bacon Bits, Cheddar Cheese, Grape Tomatoes, Cucumbers, Radishes, choice of 3 Dressings, and Rolls.
$6.95 per person
Add Grilled Chicken / $3.95 per person
Add Soup or Fresh Fruit / $2.95

Caesar Salad Station
Crisp Romaine tossed with Croutons, Parmesan Cheese, Caesar Dressing, cracked Black Pepper, and Rolls
$6.95 per person
Add Grilled Chicken / $3.95 per person

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### Platters / Displays
(Each Platter serves approximately 50 guests. Per Person charge for parties under 50 people)

<table>
<thead>
<tr>
<th>Description</th>
<th>Price Per 50 pieces</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Vegetable Crudités with creamy Ranch dip</td>
<td>$225.00</td>
<td>$4.50</td>
</tr>
<tr>
<td>Imported &amp; Domestic Cheeses with gourmet Crackers</td>
<td>$275.00</td>
<td>$5.50</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit with a Brown Sugar and Sour Cream Sauce</td>
<td>$275.00</td>
<td>$5.50</td>
</tr>
<tr>
<td>Middle Eastern Platter / Hummus, Tabbouleh, &amp; Accompaniments</td>
<td>$6.25</td>
<td>$6.25</td>
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<tr>
<td>Antipasto and Grilled Vegetable Display</td>
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</tbody>
</table>

### Cold Specialties

**$100.00 per 50 pieces.**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Deviled Eggs</td>
</tr>
<tr>
<td>Salami Coronets with Boursin Cheese</td>
</tr>
<tr>
<td>Assorted Tea Sandwiches</td>
</tr>
</tbody>
</table>

**$150.00 per 50 pieces.**

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon Mousse in Cucumber Florets</td>
</tr>
<tr>
<td>Assorted Deluxe Canapés</td>
</tr>
<tr>
<td>Jumbo Crab Claws served with Cocktail Sauce and Lemon</td>
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<tr>
<td>Jumbo Shrimp Cocktail served with Cocktail Sauce and Lemon</td>
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</tbody>
</table>

### Hot Specialties

**$100.00 per 50 pieces**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Mozzarella Sticks with Marinara Sauce or Ranch Dip</td>
</tr>
<tr>
<td>Italian Meatballs with Marinara Sauce and Italian Cheeses</td>
</tr>
<tr>
<td>Buffalo Wings with Celery Sticks and Blue Cheese Dressing</td>
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<tr>
<td>Breaded Chicken Strips with Ranch and Barbecue Sauces</td>
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<tr>
<td>Assorted Mini Quichetopped with Parmesan Cheese</td>
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<tr>
<td>Chicken or Beef Brochettes with Pineapple and Oriental Dipping Sauce</td>
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<tr>
<td>Baby Back Ribs with our famous Barbecue Sauce</td>
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<tr>
<td>Spanakopita / Baked Spinach &amp; Feta wrapped in Phyllo Dough</td>
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<tr>
<td>Pierogies with Sour Cream &amp; Grilled Onions</td>
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</tbody>
</table>

**$150.00 per 50 pieces**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Bacon Wrapped Scallops with Citrus Beurre Blanc Sauce</td>
</tr>
<tr>
<td>Crab Stuffed Mushroom Caps with Hollandaise Sauce</td>
</tr>
<tr>
<td>Crab Cakes with a Roasted Red Pepper Sauce</td>
</tr>
<tr>
<td>Coconut Shrimp with Chutney Horseradish Sauce</td>
</tr>
</tbody>
</table>

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The Coyote-Preserve Golf Club

DESSERT SELECTIONS

(Sweet Tables and Ice Sculptures available upon request)

<table>
<thead>
<tr>
<th>Cakes &amp; Tortes</th>
<th>Cheesecakes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Triple Chocolate Torte</td>
<td>New York style, with choice of</td>
</tr>
<tr>
<td>German Chocolate Cake</td>
<td>Raspberry or Strawberry sauce</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>Fudge Swirl</td>
</tr>
<tr>
<td>Lemon Buttercream</td>
<td>Baileys &amp; Cream</td>
</tr>
<tr>
<td>Coconut Cream Torte</td>
<td>Chocolate Raspberry</td>
</tr>
</tbody>
</table>

$5.25 / slice or $75.00 / whole

Assorted Pies

<p>| | |</p>
<table>
<thead>
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<tbody>
<tr>
<td>Lemon Meringue</td>
<td>Pumpkin or Sweet Potato</td>
</tr>
<tr>
<td>Blueberry or Cherry</td>
<td>Traditional or Dutch Apple</td>
</tr>
<tr>
<td>Glazed Pecan</td>
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</tr>
</tbody>
</table>

$4.25 / slice or $45.00 / whole

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

$7.25 per person

Also Available

Chocolate Eclairs or Vanilla Cream Puffs – with Chocolate sauce & Whipped Cream
Cinnamon Apple Crisp – with Caramel sauce & Whipped Cream
Assorted Cookies - $12.00 per dozen

$4.95 per person

Ice Cream Sundae

Choice of Flavor – Vanilla, Chocolate or Strawberry
Topped with your choice of Sauce – Chocolate, Caramel or Strawberry
Garnished with a Chocolate Wafer and Whipped Cream

$4.95 per person

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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:

**Beer, Wine & Soda** – includes: Draft Beer (Domestic), House Wines (Chardonnay, White Zinfandel & Cabernet), Soft Drinks & Juices - $16.95 per person / $3.50 per hour

**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 - $21.95 per person / $4.50 per hour

**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

$25.95 per person / $5.50 per hour

**Premium Brands** – Includes: Ketel 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, and Amaretto di Soranno cordials. Also includes Draft Beer (Imported & Domestic), House Wines, and Soft Drinks & Juices

$28.95 per person / $6.00 per hour

**Top Shelf Brands** – Available per bottle only / $135.00 per bottle

Ask for selections available!

Additional Bar Services:

**Open Tab Bar** – prices based on consumption per drink: $4.50 Standard, $5.50 Call, $6.00 Premium, $8.00 Top Shelf, $3.00 Draft Beer, $3.50 Can Beer, $4.50 House Wine, $1.50 Soft Drink or Juice.
* A credit card deposit is required; Host will pay final bill at conclusion of event. An $80.00 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 $80.00 Bartender fee will apply if revenues do not exceed $400.00.

Consumption Bar Pricing available upon request

**Ala Carte**

House Champagne………$25.00 per bottle
House Wines…………….….$35.00 per bottle (liter)
Fruit or Citrus Punch…..$30.00 per gallon
Soft Drinks and Juices….$.175 each / $6.00 pitcher

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