



2018 Wedding | Menu

16339 Park Lake Rd – East Lansing, MI – 48823

(517) 339 - 8000

Cold Hor d'oeuvres

Antipasti Platter |

Prosciutto | Capicollo | Genoa Salami | Sopressata
Parmigiano Reggiano | Aged Provolone | Smoked Gouda | Marinated Mozzarella

Shrimp Cocktail |

Fresh Shrimp | House Cocktail Sauce

Cucumber Salmon Bites |

Cucumbers | Herbed Cheese | Smoked Salmon

Fresh Fruit Display |

Assorted Fresh Seasonal

Club Sandwiches |

Fresh Silver Dollar Bread | Cheddar | Lettuce | Tomato
Choice of Smoked Ham | Roasted Turkey | Roast Beef

Caprese Skewers |

Tomatoes | Fresh Mozzarella | Basil | Drizzled with Olive Oil

Curried Chicken Salad |

House Made Chicken Salad | Fresh Silver Dollar Bread

Fresh Vegetable Tray |

Assorted Fresh Seasonal | House Vegetable Dip

Hummus & Pita Chips |

Baked Pita Chips | Roasted Red Pepper or Original Hummus

Cheese & Cracker Tray |

Cheddar | Swiss | Coby Jack | Mozzarella | Assorted Crackers

Bruschetta |

Tomatoes | Basil | Olive Oil | Toasted Baguette Bread

Hot Hors d'oeuvres

Pork Satay |

Pork Skewers | Spicy Peanut Sauce

Chicken Satay |

Chicken Skewers | Spicy Peanut Sauce

Sticky Chicken |

Crispy Chicken Bites | Spicy Thai Sauce

Hawaiian Chicken Brochettes |

Skewered Chicken | Pineapple | Green Peppers | Onion | Sweet & Sour Sauce

Meatballs |

Honey BBQ | Sweet & Sour | Marinara

Boneless Wings |

Smothered with BBQ | Spicy Hot Sauce

Stuffed Mushrooms |

Stuffed button mushrooms

Mini-Chicken Quesadilla |

Seasoned Chicken | Monterey Jack Cheese | Tomato | Baked Flour Tortilla

Spring Rolls |

Assorted Fresh Seasonal Vegetables | Sweet & Sour Sauce

Spinach & Artichoke Dip |

Toasted Baguette | Tortilla Chips

TIMBER RIDGE
GOLF CLUB

Buffet Entrées

(All dinner entrées include a freshly baked roll, salad & your choice of vegetable & starch)

POULTRY

Chicken Parmesan |

Breaded Chicken Breast | Homemade Tomato Sauce | Topped with Mozzarella

Chicken Marsala |

Marinated Grilled Chicken Breast | Homemade Marsala Sauce | Sautéed Mushrooms

Hawaiian Chicken |

Marinated Grilled Chicken Breast | Fresh Pineapple Salsa

Cranberry Chicken |

Herbed Goat Cheese | Stuffed Chicken | Cranberry Onion Sauce

Chicken Piccata |

Marinated Grilled Chicken Breast | Capers | Butter & White Wine Sauce

Chicken Florentine |

Chicken Breast | Tomatoes | Spinach | Artichokes | White Wine Butter Sauce

Grilled Chicken |

Marinated Grilled Chicken Breast

PREMIUM BEEF

Filet Mignon |
Grilled Filet | Red Wine Mushroom Reduction

Prime Rib Carving Station |
Signature Prime Rib | Horseradish Cream Sauce

TIMBER SELECT BEEF

Sirloin |
Grilled Top Sirloin | Garlic Butter Sauce

Pot Roast |
Slow Cooked Tender Beef | Carrots | Celery | Onions

SEAFOOD

Salmon Filet |
Baked Marinated Salmon | Scallions | Butter | White Wine Sauce

Crusted Whitefish |
Parmesan Crusted Whitefish | Lemon Dill Sauce

VEGETARIAN & PASTA

Portabella Ravioli |
Mushroom Stuffed Ravioli | Marsala Cream Sauce

Pasta Bar |
Penne | Marinara, Meat Sauce, Alfredo, Pesto, or Garlic & Oil | *** Choose 3 Sauces

Top Vegetarian Lasagna |
Layered Fresh Vegetables | Lasagna Noodles | Mozzarella Cheese

Baked Penne |
Penne | Homemade Meat Sauce or Homemade Marinara | Mozzarella

Plated Entrées: All entrées are available plated for an additional \$5 per person.
All pricing per person, subject to 6% Michigan sales tax and 20% service charge

Side Items

Vegetable:

Bean & Carrot Medley

Steamed Green Beans

Glazed Carrots

Green Bean Almondine

Green Bean Casserole

Buttered Sweet Corn

Asparagus (addition \$1 per person)

Coleslaw

Summer Squash & Zucchini

Starch:

Wild Rice Pilaf

Apple Sage Stuffing

Roasted Redskin Potatoes

Au Gratin Potatoes

Penne w/Olive Oil & Garlic

Mashed Potatoes & Gravy

Parmesan Redskins

Smashed Redskin Potatoes

Risotto

Baked Potato

Pesto Potato Salad

Parmesan Spaghetti

Salads

House Salad

Mixed field greens, red onions, tomatoes & shredded cheese with dressing of choice.

Caesar Salad

Crisp romaine lettuce, tomatoes, red onion & parmesan tossed with creamy Caesar dressing.

Greek Salad

Crisp romaine, red onions, tomatoes, black olives, pepperoncini peppers & feta cheese with balsamic vinaigrette. Add 2.

Spinach Salad

Fresh spinach, feta cheese, dried cherries, red onion & tomatoes with balsamic vinaigrette. Add 2.

All pricing per person, subject to 6% Michigan sales tax and 20% service charge

LATE NIGHT SNACK

Carving Station Sandwiches | 7

Honey Glazed Ham or Prime Rib | Swiss or Cheddar Cheese | Fine Mustard
Baked Silver Dollar Rolls

Slider Bar | 6

Black Angus | Cheddar | Crispy Lettuce | Onions | Diced Tomatoes | Jalapenos

Ultimate Mac 'N' Cheese | 6

Harvest Cheddar | Diced Tomatoes | Carmalized Onions | Roasted Seasonal Vegetables
Shredded Chicken | Bacon

Loaded Chili Cheese Fries | 5

Homemade Chili | Cheddar | Onions | Jalapenos | Sour Cream | Bacon

Ice Cream Bar | 5

Vanilla Bean | Chocolate | Strawberry
Hot Fudge | Carmel | Peanuts | Whipped Cream | Cherries | Crumbled Cookies

Hershey's Smore Bar | 4

Open Flame | Giant Marshmallows | Ghirardelli Candy Bars | Graham Crackers

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2017 Beverage | Menu

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Host Bar Packages

Host Bar Packages Include N/A Beverages for the Entire Evening

Beer & Wine Host Bar:

Includes Draft Beer, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot & N/A Package

House Host Bar:

Includes Beer & Wine Bar, House Liquors, Garnishes, & N/A Package

Standard Host Bar:

Includes Beer & Wine Bar, House & Call Liquors, Garnishes & N/A Package

Timber Host Bar:

Includes All Beer & Wine, House, Call & Premium Liquors, Garnishes & N/A Package

Host Bar Packages Include N/A Beverages for the Entire Evening

N/A Beverage Package:

Includes soft drinks, lemonade, ice tea & coffee for entire event

\$3 per person

(All pricing per person, subject to 6% Michigan sales tax and 20% service charge)