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# **Banquet and Catered Lunch Suggestions**

## **Lunch and Dinner Salads**

*Salads may be served buffet style or plated. Chicken may be added to any salad for \$2.00*

### **Portage Yacht Club House**

*Mixed greens with cucumber, tomato, croutons and carrots. Served with your choice of dressing.*

*Small-\$2.50 per person      Large-\$5.00 per person*

### **Caesar Key Lime Salad**

*Romaine lettuce tossed with a key lime Caesar dressing, croutons and Parmesan cheese.*

*Small-\$4.00 per person      Large-\$8.00 per person*

### **Apple and Pear Spinach Salad**

*Apples, pears, pancetta, boiled egg, red onion and mushrooms on baby spinach with maple-balsamic dressing.*

*Small-\$4.50 per person      Large-\$9.00 per person*

### **Chicken Cobb**

*House chicken breast with avocado, boiled egg, tomato, blue cheese and pancetta on mixed greens with ranch dressing*

*Small-\$5.00 per person      Large-\$10.00 per person*

### **Greek Salad**

*Red onions, tomatoes, olives, pepperoni, feta cheese and artichokes on mixed greens with herb vinaigrette.*

*Small-\$4.50 per person      Large-\$9.00 per person*

## **Deli Salads**

*Deli salads may be served buffet style, plated or added to an entrée..*

### **Traditional Potato Salad**

*New potatoes with onions, celery, boiled egg, mayonnaise and various spices.*

*\$4.00 per pound      \$1.60 per person*

### **Macaroni Salad**

*Onions, celery, pickles and pasta with mayonnaise and spices*

*\$4.00 per pound      \$1.60 per person*

### **Chicken Salad**

*Diced chicken breast with onions, celery, walnuts, dried cherries, mayonnaise and spices.*

*\$5.00 per pound      \$2.00 per person*

### **Cole Slaw**

*Shredded cabbage and carrots tossed with house made poppy seed dressing.*

*\$3.50 per pound      \$1.40 per person*

### **Italian Pasta Salad**

*Genoa salami, pepperoncini, olives, artichokes, peppers, onion, and feta cheese tossed with penne pasta.*

*\$4.00 per pound      \$1.60 per person*

### **Blue cheese and New Potato Salad**

*New potatoes with onions, celery, boiled egg, mayonnaise and blue cheese dressing*

*\$4.00 per pound      \$1.60 per person*

### **Fresh Fruit Salad**

*Seasonal fresh fruit tossed with strawberry yogurt dressing.*

*\$4.50 per pound      \$1.80 per person*

***Spaghetti Salad***

*Spaghetti pasta tossed with marinara, olives and peppers.*

*\$3.75 per pound      \$1.50 per person*

***Sweet and Sour Cole Slaw***

*Sliced cabbage and carrots tossed with a sweet and sour dressing.*

*\$3.75 per pound      \$1.50 per person*

***Dill Cucumber Salad***

*Cucumber slices and onions marinated in dill flavored vinegar.*

*\$3.75 per pound      \$1.50 per person*

***Vegetable Selections***

*Vegetable selections are subject to seasonal availability. Prices may vary.*

***Broccoli with Cheese***

*Steamed broccoli covered with cheddar cheese cream sauce.*

*\$1.25 per person*

***Broccoli with Hollandaise***

*Steamed Broccoli served with hollandaise sauce.*

*\$1.25 per person*

***Dill Carrots***

*Steamed carrots flavored with dill.*

*\$1.00 per person*

***Bernaise Asparagus***

*Grilled asparagus with citrus dressing.*

*\$1.40 per person*

***Mixed California Blend***

*Carrots, broccoli, cauliflower and snow peas steamed and lightly seasoned.*

*\$1.25 per person*

***Sauté of Vegetables***

*Lightly seasoned and sautéed*

*\$1.00 per person*

***Green Beans Almandine***

*Steamed green beans with sweet and tangy almandine sauce*

*\$1.00 per person*

***Corn on the Cob***

*Michigan corn on the cob boiled, buttered and seasoned.*

*\$1.50 per person*

***Starches***

### ***Mashed Potatoes***

*Mashed Idaho potatoes. For flavored potatoes add 10% to the price.  
\$1.75 per person*

### ***Baked Potato***

*Baked Idaho potatoes served with sour cream and butter.  
\$1.75 per person*

### ***Au Gratin Potatoes***

*Sliced potatoes baked in a cheddar cheese cream sauce.  
\$1.90 per person*

### ***Twice Baked Potato***

*Baked potato shells filled with a potato mash with bacon and cheese.  
\$1.90 per person*

### ***O' Brian Potatoes***

*Fried diced potatoes with peppers and onions.  
\$1.75 per person*

### ***Duchesse Potatoes***

*Baked mashed potatoes with smoked cheddar.  
\$1.90 per person*

### ***Roasted Red Skin Potatoes***

*Roasted red skin potato quarters.  
\$1.50 per person*

### ***Rice Pilaf***

*White rice with carrots, onions and celery.  
\$1.50 per person*

### ***Wild Rice***

*Lightly seasoned wild long grain and short grain rice.  
\$1.75 per person*

### ***Sweet Potato Mashers***

*Sweet potato mashers flavored with bourbon and brown sugar.  
\$1.75 per person*

### ***Stuffing***

*Apple and cherry flavored dressing with onions and celery.  
\$1.60 per person*

### ***Traditional Baked Beans***

*Traditional style baked beans slow cooked with bacon  
\$1.25 per person*

## **Soups**

*All soups are 3.00 per cup per person.*

*Cream of Mushroom  
Cream of Broccoli  
Cream of Potato  
Cream of Asparagus  
New England Clam Chowder  
Manhattan Clam Chowder  
Bean and Ham  
Beef Barley  
Beef Chili  
German Tomato*

*Chicken Noodle  
Minestrone  
Potato Leek  
Salmon Chowder  
Tomato Bisque  
Chicken and Rice  
Chicken Dumpling  
Smoked Cheddar Soup  
Carrot Dill  
Black Bean*

## **Sandwich Trays and Subs**

*All sandwiches may be served hot or cold.*

### ***Sandwich Trays***

*Include turkey, ham and roast beef with assorted cheeses, lettuce, tomato, onion and fresh breads  
\$7.00 per person*

### ***Sandwiches Tray***

*Assorted sandwiches made with turkey, ham and roast beef with cheddar, Swiss and provolone cheeses served with lettuce, tomato, mayonnaise and mustard on PYC's famous house rolls.  
\$4.50 per person*

### ***24" Submarine Sandwiches***

***Served buffet style only; most accompanied by lettuce, tomato and condiments***

*Ham and Cheddar \$18*

*Club \$22*

*Turkey and Swiss \$20*

*Meatball \$20*

*Pizza \$18*

*Tuna Salad and Swiss \$20*

*Italian \$20*

*Chicken Salad with Cheddar \$20*

*Roast Beef \$20*

## **Box Lunches**

***Include pasta salad, fruit, a bag of chips, brownie or cookie and condiments.  
Your choice of bread, or tomato or spinach tortilla. With lettuce, tomato, and cutlery.  
Custom Box Lunches Available***

*Choose from Ham and Cheddar, Turkey and Swiss, Roast Beef and Provolone  
Tuna Salad or Chicken Salad  
\$8.00 per person*

# **Gourmet Sandwiches**

*Served plated with side of potato chips, dill pickle, and seasonal salad.*

## **Grilled Cuban Sandwich**

*Spicy shaved pork with caramelized onions and provolone cheese with a red lime dipping sauce*

*\$8.00*

## **Southwestern Meatloaf**

*Meatloaf with poblano chilies, topped with BBQ sauce, caramelized onion and provolone cheese on a sub bun.*

*\$6.75*

## **Koco Rico Chicken Sandwich**

*Citrus marinated, grilled chicken breast served with lettuce, tomato and tropical fruit salsa on a Kaiser roll.*

*\$6.00*

## **Grilled Chicken Sandwich**

*Grilled chicken breast served on a Kaiser roll with lettuce, tomato and mayonnaise.*

*\$6.00*

## **Roast Beef Sandwich**

*Shaved roast beef with provolone cheese on a hoagie roll with beef jus*

*\$6.75*

## **Italian Grinder**

*Genoa Salami, capicola and ham on a sub bun with lettuce, tomato, onion and Italian dressing.*

*\$6.75*

## **Rueben, Classic or California**

*Corned beef with sauerkraut or cole slaw, stone ground mustard and Swiss cheese on grilled rye bread.*

*\$8.00*

## **Chicken Salad Croissant**

*Chicken salad with celery, onions, dried cherries and walnuts on a croissant with lettuce and tomato.*

*\$6.50*

## **Smoked Bacon Club**

*Shaved turkey and ham with Applewood smoked bacon, lettuce, tomato and mayonnaise on a Kaiser roll.*

*\$7.00*

## **BBQ Burger**

*Sirloin burger grilled with sautéed onions, peppers and BBQ sauce with smoked cheddar on a Kaiser roll.*

*\$8.00*

## **Bacon Burger**

*Sirloin burger grilled and served with Applewood smoked bacon and cheddar cheese on a Kaiser roll.*

*\$8.50*

## **Marina Cheese Burger**

*Sirloin burger grilled and served with your choice of cheese on a Kaiser roll.*

*\$8.25*

## **Soup and Salad Bar**

*\$10.00 per person*

*Your choice of one soup. Salad bar includes: mixed gourmet greens, chopped romaine lettuce, tomatoes, cucumbers, shaved onion, carrots, peppers, mushrooms, boiled egg, croutons, bacon crumbles, blue cheese, parmesan cheese, and cheddar cheese. Dressings: ranch, bleu cheese, Balsamic or raspberry vinaigrette, Whiffletree, and Italian.*

## **Pizza Party**

*Assorted pizzas served with a tossed salad and soft drinks.*

*\$8.00 per person for kids under 12      \$12.00 per person 12 and over*

## **Birthday Party**

*Assorted pizzas, tossed salad, chicken strips, macaroni & cheese and chips and dips served with soft drinks, ice cream and birthday cake.*

*\$11.00 for kids under 12*

## **Set Price Luncheon Buffets**

*Served with soup and salad bar, choice of two starches, choice of vegetable, and rolls and butter.*

*\$13.00 per person choose from:*

*Chicken Parmesan  
Chicken Forestiere  
Chicken Dijon  
Roast Beef Au Jus  
Beef Burgundy with Penne Pasta*

*Baked Cod with Herb Lemon Crust  
Baked Whitefish with Lemon Tarragon  
Baked Salmon with Lemon and Dill  
Roast Pork with Dijon Cream Sauce*

*\$16.00 per person choose from:*

*Chicken Cordon Blue  
Roast Turkey with Roast Garlic Veloute  
Whitefish Almandine  
Seared Salmon with Dill Lobster Coulis  
Grilled Salmon with Hollandaise*

*Baked Dearborn Ham with Apple Pineapple Relish  
Prime Rib of Beef with a Red Wine Demi-glaze  
Grilled Filet of Beef with Port Wine Demi-glaze  
Lobster Ravioli with Fennel-Tomato Cream*

## **Create Your Own Buffet**

*To create your own buffet we suggest you choose:*

*3 entrees and 2 starches for 75+ guests*

*2 entrees and 1 starch for groups of 25+*

*Your buffet will include salad or soup, one vegetable, rolls and butter*

*Prices are calculated by graduated percentage of entrees ordered*

## **Create Your Own Plated Event**

*For your plated function we suggest you choose:*

*2 entrees, 1 starch and 1 vegetable for groups of 25-50*

*3 entrees, 2 starches, and 1 vegetable for groups of 50 +*

*All plated functions include soup or a house salad with choices of dressing, and rolls and butter*

*Your Banquet Coordinator will assist you in any way to finalize your choices.*

*Pre-counts are required 7 days before the function.*

## **Specialty Dinners**

*Want something you don't see here? Specialty dinners are available by consulting with our Banquet Coordinator and Chef.*



# **Chicken Entrees**

*All our chicken entrees start with a boneless, skinless chicken breast.*

## **Chicken Dijon**

*Grilled and topped with a Dijon mustard cream sauce.*

*\$12.50*

## **Chicken Marsala**

*Grilled and topped with a mushroom and Marsala chicken veloute.*

*\$12.50*

## **Chicken Forestiere**

*Herb encrusted and baked with a wild forest mushroom cream sauce.*

*\$12.50*

## **Chicken Parmesan**

*Herb and bread crumb encrusted, baked and topped with a sweet tomato sauce and Parmesan cheese.*

*\$12.25*

## **Chicken Béarnaise**

*Grilled and covered with a tarragon hollandaise.*

*\$12.75*

## **Citrus Chicken**

*Citrus marinated then grilled and served with a tropical fruit salsa.*

*\$12.50*

## **Herb Encrusted Chicken**

*Herb breaded and covered with a roasted garlic chicken veloute.*

*\$12.50*

## **Chicken Alfredo**

*Grilled and covered with a roasted garlic and Parmesan cream sauce.*

*\$12.50*

## **Chicken Cordon Bleu**

*Filled with ham and Swiss cheese, baked with herb breadcrumbs and served with Mornay sauce.*

*\$12.75*

## **Chicken Oscar**

*Topped with asparagus and crabmeat and covered with hollandaise sauce.*

*\$13.00*

## **BBQ Chicken**

*Baked covered with a house made BBQ sauce.*

*\$12.50*

## **Chicken Piccata**

*Dusted with seasoned flour, pan seared and sauced with white wine, caper, lemon juice, and butter.*

*\$12.50*

***Chicken Piedmontese***

*Sautéed with pancetta, onions, peppers, mushrooms and peas with an Asiago cheese cream sauce.*  
\$12.75

***Roast Chicken***

*Roasted with a garlic veloute.*  
\$12.25

***Chicken Wellington***

*Wrapped in puff pastry with a mushroom duxell then baked and served with a roasted chicken veloute.*  
\$12.00

***Lemon Pepper Chicken***

*Seasoned with lemon pepper and baked with a citrus cream sauce.*  
\$12.25

***Pesto Chicken***

*Grilled with a basil and garlic cream sauce.*  
\$12.75

***Pork Entrees***

*Most pork entrees can be served as a chop, grilled cutlet or roast loin*

***BBQ Pork***

*6-ounces of pork topped with house made BBQ sauce.*  
\$13.50

***Smoked Pork***

*6-ounces of hickory smoked pork served with apple chutney.*  
\$ 12.75

***Baked Ham with Apple and Pineapple Relish***

*Slow roasted Dearborn Ham sliced thin and served with an apple and pineapple relish.*  
\$12.25

***BBQ Ribs***

*½ rack of baby back pork ribs braised slow and grilled with house made BBQ sauce.*  
\$14.75

## **Beef Entrees**

### ***Roast Beef Au Jus***

*Slow roasted beef top round shaved thin and served with a beef jus.*  
\$13.00

### ***Roast Beef with Mushroom Bordelaise***

*Slow roasted top round shaved thin and served with a mushroom bordelaise.*  
\$13.25

### ***Grilled Sizzler***

*Grilled top butt 6- ounce sizzler steak served with a bourbon beef jus.*  
\$13.25

### ***New York Strip***

*Grilled 10-ounce New York strip steak served with a red wine beef jus.*  
\$14.50

### ***Portage Yacht Club Prime Rib***

*Slow roasted prime rib served with a beef jus and a horseradish-dill cream.*  
\$14.50

### ***Beef Stroganoff***

*Sauté of beef with onions and mushrooms finished with a creamy beef jus served over pasta.*  
\$13.75

### ***Tenderloin of Beef***

*Grilled 6-ounce tenderloin of beef served with a port wine beef jus.*  
\$16.75

### ***Steak Diane***

*Sauté of beef tenderloin with peppers, mushrooms, and onions seasoned with Cajun spice and cream.*  
\$12.75

### ***Beef Lasagna***

*Ground beef layered with pasta, ricotta cheese and herbed tomato sauce topped with Parmesan cheese.*  
\$12.25

### ***Southwestern Meatloaf***

*Seasoned with Poblano chilies and southwest spices with a mango chipolte sauce and provolone cheese.*  
\$12.50

## **Seafood Entrees**

### **Maple Planked Whitefish**

*Filet of Great Lakes whitefish baked on a maple plank with duchess potatoes.*  
\$12.25

### **Salmon with Dill Hollandaise**

*6-ounces of Atlantic salmon filet baked and served with a dill hollandaise.*  
\$13.25

### **Salmon with Fruit Salsa**

*6-ounces of Atlantic salmon filet marinated and baked, served with a tropical fruit salsa.*  
\$ 13.25

### **Salmon Maitaise**

*6-ounces of Atlantic salmon filet served with an orange hollandaise.*  
\$13.25

### **Whitefish Almandine**

*Pan seared Great Lakes whitefish filet finished with a sweet and tangy almandine sauce.*  
\$12.75

### **Baked Whitefish with a Tarragon Cream**

*Baked Great Lakes whitefish filet served with a tarragon cream.*  
\$13.75

### **Fried Perch**

*Great Lakes perch filets flour dusted and fried served with a caper dill remoulade.*  
\$13.75

### **Fried Cod**

*Beer battered and fried Atlantic cod filets served with tartar sauce.*  
\$12.50

### **Herb Encrusted Cod**

*Herb encrusted Atlantic cod filet baked and served with tartar sauce.*  
\$12.75

### **Lemon-Herb Encrusted Cod**

*Lemon-herb encrusted Atlantic cod filet baked and served with tartar sauce.*  
\$12.00

### **Shrimp Scampi**

*Sauté of shrimp finished with a lemon-garlic butter over angel hair pasta.*  
\$16.25

### **Crab Cakes**

*Maryland style with onions, celery and peppers pan seared, served with a roasted garlic cream sauce.*  
\$12.75

## **Pasta Entrees**

*Most of our pastas lend themselves well to adaptation as a vegetarian option*

### **Spaghetti**

*Pasta topped with your choice of our pomodoro or marinara sauce.*

*\$11.25*

### **Pasta Primavera**

*Sauté of fresh seasonal vegetables served over angel hair with herbed cream sauce.*

*\$11.50*

### **Chicken Pasta Primavera**

*Same as our pasta primavera with the addition of grilled chicken.*

*\$12.50*

### **Smoked Chicken Penne**

*House smoked chicken with artichokes, red peppers, and spinach in garlic tomato sauce over penne pasta*

*\$12.75*

### **Wild Forest Mushroom Pasta**

*Sauté of wild forest mushrooms with garlic and shallots finished in a blue cheese cream sauce over fettuccini*

*\$12.50*

### **Beef Stroganoff**

*Sauté of beef with onions and mushrooms in red wine cream sauce over egg noodles.*

*\$13.25*

### **Seared Scallops**

*Scallops sautéed with shallots and fennel finished with a Pernod cream sauce and served over angel hair pasta.*

*\$15.00*

### **Blackened Chicken Fettuccini**

*Blackened chicken breast, mushrooms, onions and peppers with Cajun cream sauce over fettuccini.*

*\$12.50*