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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

1/2 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