



Holiday Plated Dinner Menu

Includes Signature Twin Lakes Salad with Maple Balsamic, Artisan Rolls, and Butter Rosette.

Coffee, Hot and Iced Tea Beverage Service Included.

Poached Pear and Blue Cheese Salad \$17

Mixed with field greens and toasted pumpkin seeds. With Chicken \$23, with Salmon \$26.

Spinach & Artichoke Stuffed Portobello \$21

Grilled portobello mushrooms stuffed with creamy spinach, parmesan cheese, and artichokes, served with seasonal vegetables.

Eggplant Rollatini \$21

Thin slices of breaded eggplant, stuffed with angel hair pasta, tossed in Alfredo sauce, and topped with marinara sauce.

Orange Honey-Glazed Salmon \$29

Seared Norwegian Salmon topped with a citrus honey sauce.

Chicken Marsala \$32

Chicken breast topped with house-made Marsala Sauce and mushrooms.

Chicken Piccata \$32

Chicken breast topped with white wine lemon butter sauce and served with capers and artichokes.

Sauteed Lemon Herb Perch \$33

Lake perch topped with a white wine lemon butter sauce.

Cranberry Chevre Stuffed Chicken \$34

Chicken breast stuffed with cranberries, chevre cheese, and herbs. Topped with a citrus beurre blanc.

Prime Rib \$45

Slow-roasted prime rib encrusted with herbs and garlic, served with rosemary au jus.

Herb Roasted Rack of Lamb \$49

Herb-encrusted New Zealand lamb racks served with mint au jus.

Grilled Filet \$69

Beef Tenderloin filet served with Detroit Zip Sauce.

Vegetable Selection

Broccoli, Cauliflower, or Roasted Vegetables

Starch Selection

Roasted Yukon's or Redskin Potatoes

25-person minimum.

All prices are subject to a 22% service charge and a 6% sales tax.

248-601-4175

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Holiday Buffet Menu

*Includes Signature Twin Lakes Salad with Maple Balsamic and Ranch Dressing,
Artisan Rolls and Butter.*

Choice of Two Entrees, One Vegetable, and One Starch.

Assorted Dessert Bars & Cookies

Coffee, Hot and Iced Tea Beverage Service Included.

HOLIDAY BUFFET:

\$49.00 per person

Spinach and Artichoke Stuffed Portobello

Eggplant Rollatini

Chicken Marsala

Chicken Piccata

Chicken Parmesan

Cranberry Chèvre Stuffed Chicken

Orange Honey-Glazed Salmon

Lemon Herb Sauteed Perch

CARVING STATIONS:

Sliced Sirloin

Served with your choice of Detroit Zip Sauce or Mushroom Ragu.

Add \$5 per person + \$125 chef fee

Center-Cut Sliced Beef Tenderloin

Served with choice of Detroit Zip Sauce or Mushroom Ragu.

Add \$12 per person + \$125 chef fee

Slow-Roasted Prime Rib

Hand-carved to order and served with red wine au jus, creamy horseradish sauce, and warm artisan silver dollar rolls.

Add \$12 per person + \$125 chef fee

VEGETABLE SELECTIONS:

Broccoli, Cauliflower, or Roasted Vegetables

STARCH SELECTIONS:

Roasted Yukon's or Redskin Mashed Potatoes

25-person minimum.

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Holiday Bar Packages

Three-Hour Premium Bar

Crown Royal Whiskey, Johnnie W Black Scotch, Jack Daniels Whiskey,
Tito's Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Maker's Mark Bourbon,
Chardonnay, Cabernet, Pinot Noir, Pinot Grigio, and Moscato House Wines
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit, and Garnish

\$32 per person

Additional Hour \$6 per person

Three-Hour Top Shelf Bar

Crown Royal Whiskey, Jameson Irish Whiskey, Bombay Sapphire Gin,
Makers Mark Bourbon, Tito's Vodka, Grey Goose Vodka, Bacardi Rum
Captain Morgan Rum, Glenlivet Scotch, Jack Daniels Whiskey, and Baileys Irish Cream.
Chardonnay, Cabernet, Pinot Noir, Pinot Grigio, and Moscato House Wines
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit, and Garnish

\$36 per person

Additional Hour \$8 per person

Three-Hour Beer & Wine Bar

Chardonnay, Cabernet, Pinot Noir, Pinot Grigio and Moscato House Wines
Labatt and Labatt Light Draft Beer,
Soft Drinks, Juices, Fresh Fruit, and Garnish

\$24 per person

Each Additional Hour: \$7 per person

Consumption Bar Available

Two-hour minimum

\$400.00 bar minimum required for bar service. \$125 bar attendant fees apply.

All prices are subject to a 22% service charge and a 6% sales tax.