

# *Scott Lake* BANQUET CENTER

*Scott Lake Banquet Center can help you make any occasion elegant and memorable with our experienced staff, Executive Chef and our Banquet Coordinator. We ask all of the right questions to make planning effortless for you.*

*Our facility seats up to 300 people. We do require a security deposit to secure the room.*

*For Your convenience we offer:*

- \*50.00 DVD capabilities*
- \*20.00 Easels*
- \*50.00 Podiums with microphones*
- \*50.00 Sound systems*
- \*50.00 Carver for Buffet*
- \*50.00 Cake Cutting*
- \*50.00 Door Man - 4 hours for events including Alcohol*

*\*Room Rental Fees:*

- Small Banquet \$150 - 120 Max capacity*
- Large Banquet \$200 - 220 Max capacity*
- Combined Banquet \$300 - 340 Max capacity*
- Stag Room \$50\* - 50 capacity*

*All banquets must include 6% Sales Tax\*\* and 18% Administration fee. The Administration Fee covers the Insurance on guests and includes linens, labor, etc.*

*\*Room fee waived if 8 or more guests order from lounge menu*

*\*\*Waived if a non-profit tax exempt certificate provided*



You and your family, friends, clients, company or organization will find our Breakfast Packages can accommodate any event.

### **Classic Continental Breakfast**

Assorted breakfast pastries and breads  
Fresh bagels and cream cheese  
Jams, jelly, peanut butter and fresh butter  
Orange, cranberry and grapefruit juice  
Fresh sliced fruit and berries  
Coffee, decaf and specialty teas

10 per Person

### **Grande Breakfast Buffet**

Assorted breakfast pastries and breads  
Fresh bagels and cream cheese  
Jams, jelly, peanut butter and fresh butter  
Seasonal sliced fruit and berries  
Fresh scrambled eggs  
Applewood smoked bacon and country sausage  
Crispy home fries  
Homemade French toast with warm maple syrup  
Orange, cranberry and grapefruit juice  
Coffee, decaf and specialty tea

14 per Person



## **Classic Deli Lunch Buffet**

Fresh slices of Ham, Turkey and Roast Beef  
Homemade Tuna and Chicken Salad

Swiss and Cheddar cheese  
Lettuce, Tomato, Onions and Pickle  
Coleslaw, Yukon Gold Potato Salad and Potato Chips

Assorted Artisan Rolls

Cookies and Brownies

15 per Person

# Scott Lake BANQUET CENTER

*Our family style dinner requires a minimum of 25 guests, and is available after 4 pm.*  
Add 3% to Buffet Style Dinner. Also included with your Dinner Package will be Soda and Coffee.

## **Emerald Lunch Special**

### **Select 2 Salads**

Artisan rolls and fresh butter  
House green salad, fresh made coleslaw or Yukon gold potato salad  
Assorted dressings and garnishes, Old World Village Salad

### **Select 2 Entrees**

Sliced roast sirloin rich red wine gravy  
Roast salmon citrus beurre blanc  
Pasta primavera marinara sauce or Alfredo  
Fresh herb roasted chicken  
Beef Tips in gravy over Noodles

### **Choice of Potato**

Herb Roasted Potato  
Rustic Style Au Gratin  
Garlic Mashed

### **Seasonal Vegetables**

### **Brownies and Cookies**

26 per Person

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### **Ruby Lunch Special**

**Artisan rolls and fresh butter**

#### **Select One Salad**

House Green salad

Creamy Coleslaw

Includes assorted dressings and garnishes

#### **Select Two Entrees**

Sliced Roast Sirloin in rich Madeira sauce

Fresh Herb Roast Chicken

Pasta Primavera in Marinara sauce

#### **Choice of Potato**

Herb Roasted Potato

Rustic Style Au Gratin

Garlic Mashed

**Seasonal Vegetables**

**Brownies and Cookies**

20 per Person

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## BANQUET CENTER

### Plated Lunches

Served with artisan rolls, seasonal vegetables and potato

#### Southwestern Chicken

Chili lime chicken with chipotle mayo, avocado, pepper jack cheese and onion straws

15

#### Chicken Florentine

Chicken breasted stuffed with fresh spinach, tarragon mushroom sauce

15

#### Shrimp Capellini

Angel hair pasta, pan roasted shrimp, artichoke hearts and fresh tomatoes in a basil cream

15

#### NY Striploin

8oz Angus beef grilled to perfection topped with Café Du Paris butter

18

#### Pasta Primavera

Penne tossed with red peppers, zucchini, mushrooms, tomato, fresh herbs, and extra virgin olive

oil

14

#### Grilled Salmon

Fresh Atlantic salmon marinated and grilled served with a grainy mustard cream sauce

18

# *Scott Lake* BANQUET CENTER

## Lunch Salad Entrées

### Classic Cobb

Grilled chicken, apple wood smoked bacon, gorgonzola, avocado, hardboiled egg, tomato and homemade ranch or balsamic

15

### Nicosia Salad

Seared Ahi Tuna, French country potato salad, haricot vert, celeriac remoulade, roasted peppers shallot vinaigrette

18

### Classic Caesar

Crisp fresh romaine tossed with our house made Caesar dressing topped with grilled marinated chicken, asiago croutons and lemon wedges

15

### Tuna or Chicken Salad

Crisp house greens topped with your choice of tuna or chicken salad, fresh tomato and cucumber

15

### Michigan Chicken Salad

Crisp house greens topped with grilled chicken, sun dried Michigan cherries, gorgonzola cheese, walnuts fresh dill lemon vinaigrette

15

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### Sapphire Dinner Special

Assorted Artisan Rolls and fresh butter

### Select One Salad

House Salad, Fresh Organic Greens, Caesar Salad with Asiago croutons,  
Yukon Gold Potato Salad or Coleslaw

### Select Two Entrees

Better Made potato chip encrusted Whitefish Chive Beurre Blanc  
Roast Sirloin of beef with rich savory gravy  
Roast Herb Chicken wild mushroom demi  
Seared Salmon fillet with Citrus Dill Beurre Blanc  
Sliced Turkey Breast with pan gravy  
Cheese Ravioli with roasted tomato sauce and fresh basil

### Sides

Choose one vegetable and one starch

Green Bean Almondine  
Glazed Carrots  
Sesame Green Beans

Roast Red Skin Potato  
Garlic Mash Potato  
Rustic Style Au Gratin Potato

37 per Person



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## BANQUET CENTER

*Our family style dinner requires a minimum of 25 guests, and is available after 4 pm.*  
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### **Diamond Dinner Special**

Assorted Artisan rolls and fresh butter

#### **Select Two Salads**

House Salad, Fresh Organic Greens, Caesar Salad with Asiago croutons,  
Yukon Gold potato salad, Coleslaw, Old World Village Salad

#### **Select Three Entrees**

Better made potato chip encrusted whitefish chive beurre blanc  
Roast sirloin of beef Madeira sauce  
Roast Herb chicken with mushroom demi  
Penne with chicken, mushrooms and sundried tomato garlic cream sauce  
Penne primavera your choice of fresh tomato sauce or Alfredo  
Seared salmon fillet with citrus dill beurre blanc  
Sliced turkey breast pan gravy  
Cheese ravioli with roast tomato sauce and fresh basil

#### **Sides**

Choose one vegetable and one starch

Glazed Carrots  
Sesame Green Beans  
Green Bean Almandine

Roasted Red Skin Potato  
Garlic Mashed Potato  
Rustic Style Au Gratin Potato

42 per person

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## BANQUET CENTER

### Plated Dinner Selections

All entrees served artisan rolls and our house salad of organic greens tossed in balsamic vinaigrette

#### **12 oz. NY Strip Loin**

Aged Angus striploin grilled to perfection served with rich peppercorn demi glaze  
35

#### **Horseradish Crusted Prime Rib**

12 oz. cut of tender prime rib drenched in roast garlic rosemary jus  
35

#### **Lamb Shank Osos Bucco**

Australian lamb shank braised in red wine and aromatic vegetables served over roasted garlic mash potatoes  
35

#### **Chicken Florentine**

Free range chicken breast stuffed with spinach and feta and topped with Dijon cream  
28

#### **Chicken Forrester**

Medallions of chicken breast pan seared and topped with wild mushroom demi  
28

#### **Salmon Wellington**

Fresh salmon fillet with baby spinach and mushroom duxelle wrapped in puff pastry and served with Pinot Noir butter sauce  
32

#### **Fresh Cheese Tortellini**

Tortellini tossed with sautéed peppers, mushrooms and zucchini served in a tomato cream sauce and asiago cheese  
25

#### **Wild Mushroom Risotto**

Italian Arborio rice simmered with white wine and vegetable stock, assorted wild mushrooms and fresh asparagus  
25

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## BANQUET CENTER

### Plated Dinner Selections Continued

#### Roasted Vegetable En Croute

Seasonal vegetables slow roasted with fresh herbs and garlic served with Chevre, fresh pesto cream  
in puff pastry

25

#### All entrees served with your choice of starch

Potato Duchesse  
Herb roast potatoes  
Potatoes au gratin  
Wild rice pilaf

Fresh seasonal vegetables

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## BANQUET CENTER

### Appetizer Menu

Priced by the dozen, minimum 3 dozen order

#### Hot Selections

- Panko crusted chicken tenderloin on a skewer served with sriracha mayo  
25
- Crispy house made chicken spring rolls served with a tangy plum sauce  
22
- Arancini...risotto stuffed with mozzarella and fried till crispy served with fresh tomato and basil  
sauce  
20
- Mini blue crab cakes topped with lime cayenne mayo and fresh salsa  
25
- Country sausage stuffed button mushrooms with pepper jack cheese  
22
- Curried vegetable samosa wrapped in phyllo pastry with mango chutney  
20
- New Zealand Green Lip Mussels baked with fresh spinach and cheese  
30
- Meatballs, your choice of Swedish style, BBQ, or Sweet & Sour  
25

#### Cold Selections

- Tomato bruschetta with fresh basil and asiago drizzled with balsamic reduction  
20
- Seasonal fruit platter  
3.5
- Ahi tuna tartar crostini with wasabi soy mayo  
30
- Assorted Cheese & Cracker Tray  
4
- Fresh Vegetable Tray with Ranch dressing on the side  
2.75

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## BANQUET CENTER

### Dessert Selections

#### **Classic Crème Brulee**

Rich creamy custard scented with Grand Mariner

8

#### **Strawberry Rhubarb Crumble**

Individual sized tarts served with fresh strawberry coulis

8

#### **Triple Chocolate Cheesecake**

Chocolate cookie crust and topped with rich chocolate ganache

9

#### **NY Cheesecake**

A timeless classic with fresh berry coulis

9

#### **Georgia Pecan Pie**

Made with spiced rum and served with caramel sauce

9

#### **Tiramisu**

Coffee, Kahlua and cream

9

#### **Belgian Chocolate Mousse**

Topped with fresh whipped cream

9

# Scott Lake BANQUET CENTER

## BAR PACKAGES

### PREMIUM OPEN BAR

Premium liquors, Domestic Draft beer, wine, and non-alcoholic drinks  
House wine: Cabernet / Merlot / Chardonnay / Pinot Grigio

16.00 per person

### OPEN BAR

Liquors, Domestic Draft beer, wine, and non-alcoholic drinks  
House wine: Cabernet / Merlot / Chardonnay / Pinot Grigio

12.00 per person

### BEER & WINE OPEN BAR

Beer, wine and non-alcoholic drinks

9.50 per person



## **Quartz Banquet**

**Artisan Rolls and Fresh Butter**

**Tossed Greens Salad**

Assorted Dressings

**Choice of 1 Entree**

**Herb Roasted Chicken**

Fresh herbs and garlic marinated

**Baked Mostaciolli**

Rich meat sauce tossed with Mostaciolli and baked with Mozzarella

**Braised Beef Tips with Mushrooms and Red wine**

Served over buttered egg noodles

**Homemade Meatballs**

Swedish, Sweet and Sour, BBQ or Marinara

**Pasta Primavera**

Seasonal fresh vegetables simmered in Marinara sauce, tossed in Penne and baked with Mozzarella

**Fresh Seasonal Vegetables**

**Roasted Red Skin Potatoes**

**15 per person**

