

Salads

Garden Salad

Roma tomato, cucumbers, carrots, and red onion, and served with Italian and ranch dressings

Caesar Salad

Romaine hearts, shaved parmesan regiano cheese, croutons, and creamy house Caesar dressing

Spinach Berry

Baby spinach, candied walnuts, raspberries, blueberries, strawberries, Bermuda onion, bleu cheese crumbles, and served with raspberry vinaigrette (add \$2.50)

Michigan Harvest

Mixed greens, sliced grapes, dried cranberries, candied walnuts, Bermuda onion, and bleu cheese crumbles (add \$2.50)

Chef's Pasta Salad

Choice of bowtie or rotini pasta. Served with feta cheese, genoa salami, sharp cheddar cheese, celery, onion, sun dried tomatoes, banana peppers, and Mediterranean dressing

Chef's Potato Salad

Yukon gold potatoes, bacon bits, egg, celery, scallions, cheddar jack cheese, and our delicious herb aioli

Policies

Payment

Arrangement for payment for all catering functions must be made when an order is placed. The person submitting the order is responsible for providing a method of payment, even if another person/department is involved with the event.

Chef Fee

\$75 chef fee (per chef) for any party of 100 guests or more

Event Notice

We request a **two week notice** to ensure that your event is successful and well organized.

- Minimum notice to place an order: 72 business hours
- Weekend orders must be placed by Tuesday at 5:00 pm
- Monday orders must be placed by Wednesday at 5:00 pm
- A confirmation of the number attending is required 72 business hours prior to the scheduled event

Changes & Cancellations

We understand that sometimes events have to be changed or cancelled.

- Minimum notice to change items on an order: 72 business hours
- Minimum notice to cancel an event: 72 business hours
- Cancellations with less than 72 business hours notice will result in a 50% charge of all costs, unless a cancellation is due to extenuating circumstances such as the company being closed due to inclement weather.

Distance & Minimum Head Count

- 20 Mile distance restriction, \$10 Per 5 Miles Additional
- 30 guest minimum

Food Removal

For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premise of a catered event

Additional Options

- Disposable Table Settings: \$1.00 additional Per Guest
- Non-Alcoholic Beverages: \$1.50 additional per guest (canned pop/bottled water)

Westwynd Cater-out Menu



WESTWYND



Contact Us:

4161 N. Adams Road
Rochester Hills, Michigan, 48306

Phone: (248) 608-7830

Fax: 248-608-7831

jmehlberg@westwyndgolf.com

Entrees

Entrees served with your choice of 3 sides

1 Entrée - \$18.95

2 Entrées - \$20.95

3 Entrées - \$22.95

(All prices are per person not including tax)

Asiago Chicken

With lemon crème sauce and fresh ammogue (add \$2)

Caprese Chicken

Heirloom Caprese medley, fresh mozzarella, and balsamic drizzle (add \$2)

Chicken Picatta

Lemon caper wine sauce, artichoke hearts, mushrooms and sun dried tomatoes

Chicken Marsala

Mushroom Marsala wine sauce

Italian Herb Roasted Chicken

Bone in, marinated fresh herbs and spices

Oven Roasted Turkey

Savory turkey, gravy, crispy frizzled onions

Honey Smoked Ham

Cherry pineapple glaze

Smoked Kielbasa and Sauerkraut

Grilled Polish kielbasa, homemade bacon fried sauerkraut

BBQ Braised Ribs

St. Louis fall off the bone braised ribs, honey BBQ glaze (add \$2)

Bacon Wrapped BBQ Meatloaf

Black cherry BBQ glaze, crispy frizzled onions (add \$2)

Roasted Sirloin

Rosemary brown sauce (add \$2)

Raspberry BBQ Glazed Salmon

(add \$5)

Horseradish Encrusted Salmon

Asiago cheese and horseradish panko crusted salmon, lemon dill crème sauce (add \$5)

Pasta

Fettuccine Alfredo

Mostaccioli with Marinara

Mostaccioli with Bolognese

(add \$2)

Farfalle Basil Alfredo

(add \$1)

Four Cheese Lasagna

(add \$2)

Seafood Fettuccine with Shrimp and Lobster

Saffron lobster crème sauce, spinach, and Roma tomato (add \$5)

Four Cheese Baked Mac & Cheese

Vegetables

Summer Medley

Zucchini, squash, red bell pepper, carrots, and broccoli

California Blend

Cauliflower, broccoli, and carrots

Green Bean Almondine

Butter, garlic and almond slivers

Buttered Corn on the Cob

(add \$1)

Tuscan Grilled Asparagus

Fresh lemon, garlic, fire roasted red peppers, balsamic reduction (add \$2)

Potatoes

Garlic Herb Roasted Redskins

Montreal Roasted Potato Wedges

Cajun Fried Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Crusted Yukon's

(add \$1)

Sweet Potato Mashed

Butter, and brown sugar (add \$1)

Desserts

Assorted Cookie Tray

(add \$1)

Fudge Brownies

(add \$1)

Cheesecake

(add \$12)