

WestWynd

4161 Adams Road
Rochester Hills, MI 48306

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Event Coordinator
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Price is per person.
Prices do not include tax and gratuity.

Cold Appetizers

Fruit Tray
Assorted seasonal fruits. \$5.50

Vegetable Tray
Carrots, broccoli florets, cauliflower, celery, bell peppers, and veggie dip. \$5.50

Imported Cheese and Crackers
\$6

Roasted Red Pepper Hummus
Fried pita chips, cucumbers, celery sticks, kalamata olives, and carrot sticks. \$8.95

Smoked Turkey Tuscan Pinwheels
Sundried tomato lavash wrap, layered with honey smoked turkey breast, fried roasted red peppers, iceberg lettuce, and a boursin cheese spread. \$6.50

Chip Dip Trio
Cilantro lime guacamole, fire roasted salsa, and fiesta queso dip. \$8.50

Hot Appetizers

Mediterranean Bruschetta
Medley of Roma tomatoes, bell peppers, Bermuda onions, fresh basil, capers, and feta cheese. Set atop a crisp baguette and finished with a balsamic drizzle. \$7.00

Mozzarella Meatballs
Homemade Italian meatballs stuffed with mozzarella cheese and baked to perfection. Topped with a house Italian Amogue sauce. \$9.95

Black Cherry Barbeque Pulled Pork Sliders
Tender braised pulled pork smothered in Red Stag black cherry barbeque glaze, set atop a toasted Hawaiian slider bun and finished with frizzled onions. \$7.95

Margherita Flatbread
Crispy flatbread, roasted garlic chardonnay cream sauce, herb Roma tomato, Bermuda onion, mozzarella cheese, fresh basil, and balsamic drizzle. \$10.95

Supreme Quesadilla Bar
Grilled flour tortilla, smothered with a Mexican cheese blend and chili lime shredded chicken. Served with cilantro lime guacamole, fire roasted salsa, sour cream, and Pico de Gallo. \$12.95

Menu

Entrees

\$29.95 per person
Price includes entrée (1), vegetable (1), starch (1), and choice of salad. All items are served buffet style. Prices do not include tax and gratuity.

Caprese Chicken
Italian herb marinated chicken breast, fire roasted Roma tomatoes, fresh basil, buffalo mozzarella, and finished with a balsamic drizzle.

Chicken Piccata
Sautéed floured chicken breast topped with a chardonnay lemon caper sauce, artichoke hearts, and mushrooms.

Asiago Encrusted Chicken
Chicken breast encrusted in Asiago cheese and finished with Amogue sauce, tossed with tomatoes and basil.

Caribbean Grilled Chicken
Chicken breast marinated in 21 different Jamaican spices, chargrilled, finished with a sweet glaze and a fresh mango pineapple salsa.

Vegetable

Green Bean Almondine
Green beans, toasted almonds, and amaretto.

Italian Green Beans
Green beans, garlic, tomato sauce, and chardonnay.

Vegetable Medley
Zucchini, squash, broccoli, green beans, and bell peppers.

California Blend
Broccoli, cauliflower, and carrots.

Starch

Herb Roasted Red Skins

Mashed Potatoes

Parmesan Crusted Yukons

Wild Rice

Rice Pilaf

Salads

Garden Salad
Assorted toppings and dressing.

Caesar Salad

Enhancements

Prices are per person and does not include tax or gratuity

Add pasta dish \$4.95

Add chicken dish \$9.95

Add salmon dish \$12.95

Add sliced beef tenderloin \$15.95

Michigan Harvest Salad \$2.95

Spinach Berry Salad \$3.95

Taco Bar

\$27.95 per person. Prices do not include tax or gratuity.

Chili lime shredded chicken and shredded pork with flour tortillas. Toppings include a Mexican cheese blend, queso fresco, cilantro lime guacamole, Pico de Gallo, jalapenos, onions, cilantro sour cream, fire roasted salsa, and salsa Verde. Served with chips and salsa, street corn, Spanish rice, and refried beans.

Breakfast

Breakfast Buffet

Seasonal fruit display, assorted mini muffins and Danishes, cheddar scrambled eggs, bacon, sausage, breakfast potato, and your choice of either buttermilk pancakes or French toast with maple syrup. \$24.95
Price does not include tax or gratuity.

Omelet Station

Fresh eggs, cheddar cheese, feta cheese, Roma tomatoes, bell peppers, onions, broccoli, spinach, jalapenos, mushrooms, and honey ham. \$10.95
Add the omelet station to the breakfast buffet for the additional \$10.95 per person. Price does not include tax or gratuity. Minimum of 30 guests. Station requires a Chef with a \$100 Chef fee.

Fruit and Yogurt Parfait

Delicious mini yogurt cup topped with seasonal fresh fruit. \$5
Price does not include tax or gratuity.

Memorial Event

\$25.95 per person. Does not include tax or gratuity.

Entrees

Choice of Herb Roasted Chicken, Chicken Piccata, or Chicken Marsala

Add sliced roast beef \$6 per person

Accompaniments

Chef choice of vegetable, roasted potatoes, and a pasta dish.

Dessert

Assorted cookies and brownies.
Add New York Cheesecake \$6 per person