



# GOVERNMENT MENU

# BUFFETS

Breakfast, Lunch and Dinner buffets require a minimum of 50 (except the Classic Deli Buffet on page 4). A service fee of \$125 will be charged for groups of less. Smaller groups are encouraged to select from our served meal options.

Breakfast buffets are based on 90 minutes of service. Served and Continental Breakfast, Lunch and Dinner buffets are based on one hour of service.

Extending past standard service times for meal functions will result in a 20% surcharge of the menu price for every additional 30 minutes.

To ensure optimal quality, buffets will be left up for a maximum of two hours.

# PLATED DINNERS

All prices are per person.

Please choose one entrée. For additional entrées, billing will be at the higher priced entrée for group.

Vegetarian, gluten-free and diabetic options are available when preordered.

Menu selection and estimated attendee count are due three weeks prior to arrival date.

Final guaranteed count is due three business days prior to arrival date.

All charges will be based upon the guarantee or the actual number of guests served, whichever is greater.

The Resort will prepare to serve the guaranteed count. Anything over guarantee is to be chef's choice.

Menu prices do not include taxes or gratuities.

# ALLERGENS & DIETARY REQUEST

We are very aware and concerned for food allergens in our culinary department. In the event you have guests with food allergies we will take every precaution to ensure meals are served according to each need. Please allow at least three business days notice for us to bring in any product necessary to meet these needs.

Dietary preferences like vegetarian, dairy free, gluten free, or vegan will be made according to all information available and within specified guidelines. These are recognized by the Health Department as requests that are not life threatening, but life choices. We will do our best to meet these requests when made at least three business days in advance.

With the growing number of meal plans and diets trends, we ask that specific items be ordered.

In the event of late notice we will produce a meal for each guest needing a specified meal, but it will be billed above the given guarantee.





# CONTINENTAL BREAKFAST

*Served buffet style. Based on one hour of service for groups of any size.*

**Coffee & Herbal Tea**

**Home Style Orange Juice**

**Sliced Fresh Fruit**

**Fresh Bakery Basket**

**Assorted Cold Cereals -or-**

*w/ milk*

**Hot Oatmeal**

*w/ brown sugar, california raisins and milk*

## BREAKFAST

*Served plated or buffet style. Buffets are based on 90 minutes of service and require a minimum of 50 guests. Plated meals are based one hour of service for groups of any size.*

*Includes coffee, herbal tea and orange juice.*

*Select one*

**Quiche**

*Bacon, onion and cheddar cheese -or-*

*Ham, broccoli and swiss cheese -or-*

*Tempeh, spinach and pepper jack cheese*

**Farm Fresh Scrambled Eggs & Cheddar Cheese**

**Thick Slices of Cinnamon Bread French Toast**

*w/ maple syrup*

**Silver Dollar Pancakes**

*w/ maple syrup*

## SIDES

*Select one*

**Bacon**

**Link Sausage**

**Ham**

*Add additional meat \$3/person*



# LUNCH

Served plated or buffet style. Buffets are based on 90 minutes of service and require a minimum of 50 guests. Plated meals are based one hour of service for groups of any size. Includes coffee herbal tea, lemonade iced tea and choice of dessert selection. Select one

## Turkey Wrap

Sliced turkey, provolone cheese, lettuce, tomato and pesto mayonnaise wrapped in a tomato basil tortilla

## Vegetarian Pasta Salad

## Housemade Kettle Chips

## Pickle Spears

## Lasagna

Blended cheese w/ beef marinara sauce

## Fresh Seasonal Vegetables

## Tossed Garden Salad

w/ chef's choice of two dressings

## Garlic Toast

## Chicken Piccata

Pan seared chicken w/ caper and artichoke sauce

## Wild Rice Pilaf

## Fresh Seasonal Vegetables

## Tossed Garden Salad

w/ chef's choice of two dressings

## Dinner Rolls

w/ butter

## Baked Macaroni & Cheese

w/ bacon

## Fresh Seasonal Vegetables

## Tossed Garden Salad

w/ chef's choice of two dressings

## Dinner Rolls

w/ butter

## Meatloaf

Tomato and brown sugar glazed meatloaf

## Mashed Redskin Potatoes

w/ brown gravy

## Fresh Seasonal Vegetables

## Tossed Garden Salad

w/ chef's choice of two dressings

## Dinner Rolls w/ butter

## Chicken Caesar Salad

Plated only

## Crisp Romaine Lettuce

## Chilled Grilled Chicken

## Creamy Caesar Dressing

## Garlic Croutons

## Garlic Breadsticks

## Soup & Salad Bar

Buffet style only

## Garden Greens

## Finely Chopped Ham

## Smoked Bacon Crumbles

## Hard Boiled Eggs

## Diced Tomatoes

## Carrots

## Diced Onions

## Cucumbers

## Garlic Croutons

## Shredded Cheddar Cheese

## Homemade Soup of The Day

## Dinner Rolls

w/ butter

## Taco Salad Bar

Buffet style only

## Seasoned Ground Beef

## Corn Tortilla Chips

## Garden Greens

## Diced Tomatoes

## Diced Onions

## Sliced Black Olives

## Shredded Cheddar Cheese

## Refried Beans

## Spanish Rice

## Salsa, Sour Cream & Ranch Dressing

## DESSERT

Select one

## Assorted Cookies

## Brownies

## Blondies





# DINNER

*Served plated or buffet style. Based on one hour of service. Buffets require a minimum of 50 guests. Plated meals are available for groups of any size. Dinner will include coffee, herbal tea, lemonade, iced tea and choice of dessert selection. Select one*

## **BBQ Chicken Breast**

*Slow roasted with BBQ sauce*

**Mashed Redskin Potatoes**

**Fresh Seasonal Vegetables**

**Tossed Garden Salad**

*w/ chef's choice of two dressings*

**Dinner Rolls**

*w/ butter*

## **Chicken Marsala**

*Seared with Italian herbs and served with a mushroom marsala wine sauce*

**Wild Rice Pilaf**

**Fresh Seasonal Vegetables**

**Tossed Garden Salad**

*w/ chef's choice of two dressings*

**Dinner Rolls**

*w/ butter*

## **Chicken Parmesan**

*Lightly breaded chicken breast smothered in marinara sauce*

**Baked Pasta Casserole**

*w/ freshly grated parmesan cheese*

**Fresh Seasonal Vegetables**

**Tossed Garden Salad**

*w/ chef's choice of two dressings*

**Dinner Rolls**

*w/ butter*

## **Beef Stroganoff**

**Beef, Mushrooms, Onions and Garlic**

**Herb Buttered Egg Noodles**

*w/ sour cream sauce*

**Fresh Seasonal Vegetables**

**Tossed Garden Salad**

*w/ chef's choice of two dressings*

**Dinner Rolls**

*w/ butter*

## **Asian Pork**

*Stir-fried asian style pork and vegetables*

**Udon Noodles**

**Asian Slaw**

**Vegetable Egg Roll**

## **Meatloaf**

*Tomato and brown sugar glazed with brown gravy*

**Mashed Red Potatoes**

**Fresh Seasonal Vegetables**

**Tossed Garden Salad**

*w/ chef's choice of two dressings*

**Dinner Rolls**

*w/ butter*

## **Dusted Tilapia**

*w/ lemon tartar sauce*

**Housemade Kettle Chips**

**Fresh Seasonal Vegetables**

**Mexican Style Coleslaw**

**Dinner Rolls**

*w/ butter*

# DESSERT

*Select one*

**Cherry, Apple or Peach Cobbler**

**Chocolate Cake**

**Chocolate or Oreo Mousse**

*Accommodations for dietary restrictions are available and are chef's choice.*



# EVENT TERMS & CONDITIONS

1. All federal, state and local laws with regard to food and beverage, purchases and consumption must be strictly adhered to. Michigan state law prohibits any intoxicating beverage from being brought into any public function area on premises. Shanty Creek Resorts is the only licensed authority to sell and serve food and beverages for consumption on the premises.
2. Menu selection and estimated attendee count are due three weeks prior to arrival date. Final guaranteed count is due three business days prior to arrival date. All charges will be based upon the guarantee or the actual number of guests served, whichever is greater. The Resort will set and prepare to serve the final guarantee.
3. Group agrees to begin its function promptly at the scheduled time and Group, its attendees and invitees agree to vacate the designated function space at the closing hour indicated. Group agrees to reimburse The Resort for any overtime wage payments, expenses and damages incurred or sustained by The Resort because of Group's failure to comply with terms and conditions contained in this Agreement.
4. The Resort must approve any decorations which Group desires to use, in advance. Any decorations which constitute a fire hazard in The Resorts' sole opinion are not permitted. Decorations may not be attached to The Resorts' premises in any fashion. Group must remove all Group supplied decorations and property from The Resorts' premises at the expiration of its function. Group will make a reasonable effort to prevent damage to The Resorts' property by its attendees and will reimburse The Resort for any such damage. The Resort may remove any person from the function or the premises, as it believes necessary in its sole judgment.
5. Delivery of wedding cakes, flowers and any other items related to your event must be made within 90 minutes before contracted arrival unless prior notice is given and agreed to by The Resort.
6. The Resort will not assume any responsibility for the damage or loss of merchandise or articles left in The Resorts' premises prior to, during or following the planned function.
7. Group must inform The Resort in advance if Group intends to contract for music, other forms of entertainment or any other service in conjunction with its function. The Resort reserves the right to approve any music, other forms of entertainment or any other service. The Resorts' exclusion is binding on Group.
8. In the event of breach of this Agreement by Group, The Resort reserves the right to cancel this Agreement without notice and without liability to Group.
9. In no event will The Resort be liable to Group beyond the amount paid by Group for the use of rooms and function space reserved. If the function space reserved herein cannot be made available to Group, The Resort reserves the right to substitute comparable accommodations for the function, which substitution will be deemed by Group as full performance under this Agreement. The Resorts' discretion as to comparability of accommodations is binding on Group.
10. The Resort reserves the right to prohibit Group, its invitees or attendees from removing any food or beverages from The Resorts' premises.
11. Group must comply with all applicable federal, state and local statutes, orders, ordinances, rules and regulations including, but not limited to all rules and regulations regarding public assemblies, and secure any licenses and permits where necessary.
12. Group acknowledges receiving a copy of this Agreement.
13. A service charge of 21% in addition to Michigan Sales tax, currently 6%, is added to all Food and Beverage charges. Functional room rental charges (if applicable) are also subject to this Michigan sales tax.
14. Group shall be liable for all damages to any Resort vehicle, caused by Group or members of his or her party, sustained during Group's trip; to include all spills, burns, rips, tears, or damage to any equipment. Client agrees to pay a service charge of \$200 to clean any spillage in the vehicle.
15. Group agrees that if anyone in the party is found using any illegal drugs, fighting or any other conduct considered inappropriate by the driver, the driver is under strict orders to return all passengers to the starting point or the drop off point immediately.
16. Group agrees that The Resort shall not be responsible for any items left or the safe keeping of items left in the vehicle. Client agrees that The Resort shall not be held liable for any damages arising out of The Resorts' inability to perform due to inclement weather, mechanical or electrical difficulties, delays due to traffic conditions, or any unforeseen events beyond the reasonable control of The Resort.
17. Signs, banners and displays may be erected or displayed in any part of the Resort with the approval of the Group/Conference Services Manager. The names and logos of Shanty Creek Resort are the exclusive property of the Resort. Any unauthorized use of these names and logos is prohibited.
18. Indoor & Outdoor Pools: In an effort to maintain a safe and enjoyable atmosphere for all of our guests; glass containers, kegs, cases and/or coolers are not permitted in any of the Resort's pool areas. Shanty Creek Resorts' Security Staff reserves the right to monitor and maintain respectful behavior and noise levels in the pool area.

