



Heritage Glen Golf Club Banquet Menu 2024

Hors d'oeuvres per Tray (Serves approximately 100 guests)

Bacon Wrapped Scallops - \$475

*Large Scallops wrapped in bacon and finished in the oven with
A garlic parsley and olive oil sauce*

Bruschetta ~ \$300

Fresh tomatoes, onion, and basil served with toasted baguette

Cheese and Crackers ~ \$300

*Cheddar, Pepper jack, and Swiss cubes amid an array of assorted
Gourmet crackers*

Chicken Wings ~ \$475

*Crispy wings tossed with mild, hot, barbecue, sweet and sour, or
Teriyaki sauce; traditional bone-in or boneless*

Crabmeat Rangoon's ~ \$350

*Crispy wontons surround seasoned cream cheese with crabmeat
and parsley, served with a sweet orange glaze*

Fresh Fruit Display ~ \$350

*Strawberries, melon, grapes, and pineapple displayed elegantly,
perfect for any occasion*

Fresh Vegetable Tray ~ \$350

*Cucumber, celery, carrots, broccoli, and cauliflower served with
homemade ranch dip*

Hummus and Pita Chips ~ \$350

Garlic and Chickpeas blended together with fresh herbs

Meatballs ~ \$350

*Seasoned Italian-style meatballs served in barbecue, sweet and
sour, or creamy Swedish sauce*

Stuffed Jalapeños ~ \$300

Bacon wrapped, cream cheese stuffed jalapeños, served with blue cheese and ranch sauces

Shrimp Cocktail ~ \$400

Chilled shrimp and Heritage Glen's original cocktail sauce garnished with sliced lemons

Spinach and Artichoke Dip ~ \$300

Homemade creamy blend of chopped spinach, artichoke hearts, and garlic topped with parmesan cheese and served with fresh tortilla or pita chips

Spring Rolls ~ \$300

Fried crispy rolls filled with cabbage, sprouts, and other vegetables served with a sweet dipping sauce

Stuffed Mushrooms ~ \$300

Mushroom caps overflowing with a buttery cream cheese stuffing, topped with parmesan cheese, available as a vegetarian item or add sausage for a flavorful twist

Snacks ~ \$125 each:

Chips and Salsa

Pretzels

Gourmet Nuts

Potato Chips and Dip

Light Hors d'oeuvres Buffet ~ \$21.95 per person*

One hour maximum (\$1 per person per additional half-hour)

Choice of three Hors d'oeuvres

Minimum 75 guests

Hors d'oeuvres Dinner Buffet ~ \$26.95 per person*

One hour maximum (\$2 per person per additional half-hour)

Choice of five Hors d'oeuvres

Minimum 75 guests

**Shrimp Cocktail - add \$3.00 per person*

Subject to 6% Michigan sales tax and 20% service charge. Prices are subject to change at any time.