

# *THE BELVEDERE INN & RESTAURANT*

## *SPECIAL EVENT MENUS*

---

CHEF/CO-OWNER SHAUN GLYNN PROUDLY PRESENTS THE BELVEDERE INN & RESTAURANT'S SPECIAL EVENT MENUS! BORN IN GALWAY, IRELAND, CHEF GLYNN HAS BLENDED HIS 20 YEARS OF CULINARY EXPERIENCE OF FINE DINING & LARGE CATERED GALA EVENTS TO OFFER AN ARRAY OF ECLECTIC MENUS. CREATIVE & EXOTIC, HIS OFFERINGS ASSERT GOURMET ELEGANCE WITH AN INTERNATIONAL FLAIR. DELIGHTFULLY TASTEFUL & EYE APPEALING, SHAUN'S MENUS INCLUDE:

- *HORS D'OEUVRES MENU (BUFFET & PASSED)*
- *ENTRÉE MENU*
- *PETIT FOURS MENU*
- *LATE EVENING MUNCHIES MENU*
- *LUNCH ON THE GO*

THE BELVEDERE INVITES YOU TO MAKE YOUR FOOD CHOICES. WE ASK THAT YOUR SELECTIONS ARE GIVEN TO US 30 DAYS PRIOR TO YOUR EVENT, AT WHICH TIME YOUR FINAL GUEST COUNT IS ALSO REQUIRED. IF MULTIPLE ENTREES ARE SELECTED AND/OR A VEGETARIAN ADDITION IS REQUESTED, THE COUNT OF EACH PLATE WILL BE REQUIRED, ALSO. ITEMS ARE SUBJECT TO AVAILABILITY. DEPENDING ON SEASON, SLIGHT MODIFICATIONS TO MENU ARE SOMETIMES REQUIRED. PLEASE, NO OUTSIDE FOOD! PRICES SUBJECT TO CHANGE. ALL PRICES ARE SUBJECT TO CHANGE.

EVENT NAME \_\_\_\_\_

EVENT DATE \_\_\_\_\_

TODAY'S DATE \_\_\_\_\_

NOTES:

**3656 63<sup>RD</sup> STREET • SAUGATUCK, MI 49453 • PHONE 269-857-5777 • FAX 269-857-7557**  
**WWW.THEBELVEDEREINN.COM • INFO@THEBELVEDEREINN.COM**

***THE BELVEDERE INN & RESTAURANT***  
***SPECIAL EVENT HORS D'OEUVRES MENU (PASSED)***

**PASSED HORS D'OEUVRES**

OUR INTERNATIONAL SELECTION OF INDIVIDUAL HORS D'OEUVRES ARE PRESENTED ON SILVER TRAYS, ADORNED BY FRESH FLOWERS & PASSED BY UNIFORMED SERVERS. *PRICED PER PIECE. PLEASE NOTE NUMBER OF PIECES BY SELECTION BOX. WE RECOMMEND A TOTAL OF 6 - 8 PIECES PER PERSON OR 4 PIECES WITH BUFFET HORS D'OEUVRES.*

**COLD**

**BOCCONCINI** 3.25

PROSCIUTTO WRAPPED FRESH BABY MOZZARELLA BALLS, MARINATED IN BASIL, RED PEPPER FLAKES & VIRGIN OLIVE OIL

**LATKI** 3.50

POTATO PANCAKES WITH CAVIAR, SOUR CREAM, LEMON ZEST & CHIVES

**PALMIERS** 3.50

SMOKED SALMON & DILL PALMIERS CENTERED WITH A GHERKIN, SERVED ON A RYE BREAD ROUND

**PÂTÉ** 3.00

CHICKEN LIVER PATE ON MELBA TOAST WITH ARUGULA & RED CURRENT SAUCE

**SHRIMP COCKTAIL** 4.25

POACHED CHILLED JUMBO FANTAIL SHRIMP SERVED WITH A ZESTY GARDEN COCKTAIL SAUCE

**SMOKED SALMON CANAPÉS** 3.50

TRIANGLES OF DARK RYE SPREAD WITH DILL CREAM CHEESE TOPPED WITH SMOKED SALMON, SHAVED BERMUDA ONION, CAPERS, LEMON & CRACKED BLACK PEPPER

**WRAPPED SHRIMP** 4.50

JUMBO FANTAIL SHRIMP WRAPPED IN PEAPODS, IN AN ASIAN MARINATE WITH BLACK SESAME SEEDS

**WARM**

**BEIGNETS** 3.00

CURRIED CARROT & ZUCCHINI FRITTER WITH MANGO CHUTNEY DIP

**CRAB CAKES** 5.00

MINI BLUE CRAB CAKES, PAN SEARED & SERVED WITH REMOULADE SAUCE

**LAMB CUTLETS** 5.00

INDIVIDUAL NEW ZEALAND & BABY LAMB CUTLETS COOKED MEDIUM WITH A PLUM DIPPING SAUCE

**QUESADILLAS** 3.00

FLOUR TORTILLAS FILLED WITH CARAMELIZED ONION, JACK CHEESE & TOPPED WITH A DOLLOP OF SOUR CREAM & CHIPOTLE SAUCE

**QUICHE** 3.00

SWEET ONION, SPINACH & SWISS CHEESE TART

**RAMAKI** 3.00

WATER CHESTNUTS WRAPPED IN BACON GLAZED WITH BROWN SUGAR & SOY SAUCE

**RANGOONS** 3.50

CRABMEAT & CREAM CHEESE FILLED WONTON SKINS, FRIED & SERVED WITH APRICOT GINGER DIPPING SAUCE

**SATAY** 4.25

CHOOSE FROM CHICKEN OR BEEF, WITH THAI PEANUT SAUCE

**SHRIMP POLYNESIAN** 4.50

FRIED COCONUT COATED JUMBO SHRIMP WITH CHUTNEY DIP

**SPANIKOPITA** 3.25

PHYLLO TRIANGLES FILLED WITH SPINACH & GREEK FETA BÉARNAISE DIPPING SAUCE

**TEX MEX RED POTATOES** 3.25

BABY RED POTATOES HOLLOWED OUT, ROASTED & FILLED WITH SPICY CHILI & CHEESE

**WONTONS** 3.50

VEGETARIAN CRISP PACKETS FILLED WITH POTATOES, PEAS & PERFUMED WITH MIDDLE EASTERN EXOTIC SPICES SERVED WITH A FRESH CILANTRO CHUTNEY

***THE BELVEDERE INN & RESTAURANT***  
***SPECIAL EVENT HORS D'OEUVRES MENU (BUFFET)***

**BUFFET HORS D'OEUVRES**

BUFFET HORS D'OEUVRES ARE DISPLAYED IN BASKETS & TRAYS ON A BUFFET TABLE DRAPED IN LINEN & DECORATED WITH WHOLE FRUITS & VEGETABLES. *PRICED PER PERSON. MUST BE ORDERED FOR 1.5 TIMES FULL GUEST COUNT. WE RECOMMEND THIS OPTION AS A SUPPLEMENT TO PASS HORS D'OEUVRES AND NOT AS A STAND ALONE.*

**\_\_\_\_ CRUDITE BUFFET 6.50**

WICKER BASKETS DISPLAYING ARRANGEMENTS OF WHOLE & CUT SEASONAL VEGETABLES. THIS SELECTION OF RAW & BLANCHED VEGETABLES COMES WITH YOUR CHOICE OF TWO DIPS (SWEET ONION & SPINACH, CURRIED CHUTNEY, SOUR CREAM & DILL OR HONEY MUSTARD WITH TARRAGON). *PLEASE CIRCLE TWO DIP CHOICES.*

**\_\_\_\_ FRUIT & CHEESE BUFFET 7.50**

A TIERED ASSORTMENT OF IMPORTED & DOMESTIC CHEESES WITH SEASONAL FRUIT. ASSORTED CHEESE CRACKERS & FRENCH BREAD BASKET ACCOMPANY THIS DECORATIVE DISPLAY.

**\_\_\_\_ ITALIAN ANTI PASTI BUFFET 8.50**

PLATTERS OF IMPORTED ITALIAN MEATS & CHEESES SUCH AS SALAMI, PROSCIUTTO & AGED PROVOLONE ACCOMPANIED BY FRESH MOZZARELLA, PLUM TOMATO, FRESH BASIL & LEMON OIL. MARINATED MUSHROOMS & RED ONION, ROASTED PEPPERS, ARTICHOKE HEARTS IN BALSAMIC VINAIGRETTE, ASSORTED GOURMET OLIVES & GHERKINS. BASKETS OF FRESH SOURDOUGH BREAD, MELBA TOAST & CRACKERS.

**\_\_\_\_ SMOKED FISH BUFFET 11.50**

SLICED SMOKED SALMON & SMOKED TROUT SPREAD, ACCOMPANIED BY CHOPPED HARD BOILED EGG, TOMATOES, LEMON CHIVE CREAM CHEESE, SHAVED BERMUDA ONIONS, MUSTARD, CAPERS & SLICED CUCUMBER. INCLUDES BASKET OF MINI BAGELS, RUSSIAN BLACK RYE & TOASTED BREAD ROUNDS.

**\_\_\_\_ SHELLFISH BUFFET 14.75**

RAW OYSTERS IN THE HALF SHELL, OYSTERS ROCKEFELLER, CHILLED JUMBO FANTAIL SHRIMP, CRACKED FLORIDA STONE CRAB CLAWS. COCKTAIL SAUCE, TABASCO, HORSERADISH, LEMON & SALTINE CRACKERS.

**\_\_\_\_ BAKED BRIE EN CROUTE 95.00 PER WHEEL**

ADD A BAKED BRIE EN CROUTE TO ENHANCE ANY OF THE ABOVE BUFFET. EACH BRIE IS TOPPED WITH SHERRIED APRICOTS & WALNUTS THEN WRAPPED IN PUFF PASTRY. SERVE WITH ASSORTED CRACKERS.

# *THE BELVEDERE INN & RESTAURANT*

## *SPECIAL EVENT ENTRÉE MENU*

### ENTREES

ALL ENTREES ARE SERVED WITH OUR CLASSIC CAESAR SALAD, FRESH SOURDOUGH BREAD & BUTTER. IN ADDITION, COFFEE SERVICE IS INCLUDED. YOU MAY CHOOSE **UP TO TWO ENTRÉE SELECTIONS** FOR YOUR EVENT (EXACT COUNT OF EACH ENTRÉE, INCLUDING VEGETARIAN, IS REQUIRED 30 DAYS PRIOR TO EVENT DATE). CUSTOM COMBO PLATE IS TO BE FOR FULL GUEST COUNT. CHEF'S VEGETARIAN SELECTION IS CONCHIGLIE (PASTA SHELLS STUFFED WITH SPINACH AND THREE CHEESES, BAKED IN TOMATO SAUCE. TOPPED WITH TOASTED PINENUTS AND FRESH PARMESAN CHEESE).



#### **SINGLE CROWN (INCLUDED IN PACKAGE PRICED EVENTS)**

**MEDALLIONS OF BEEF**

MEDALLIONS OF BEEF TENDERLOIN WITH WILTED SPINACH, WILD MUSHROOM SAUCE AND POLENTA

**FILET OF SALMON**

PECAN ENCRUSTED FILET OF SALMON WITH HONEY MUSTARD DRESSING AND RICE PILAF

**GRILLED CHICKEN BREAST**

GRILLED CHICKEN BREAST WITH ROASTED CORN, RED PEPPER SALSA AND RED BLISS POTATOES



#### **DOUBLE CROWN (INCLUDED IN PACKAGE PRICED EVENTS)**

**FILET MIGNON**

FILET MIGNON WITH ROASTED MUSHROOM, RED WINE DEMI GLACE AND HORSE RADISH MASHED POTATOES

**FILET OF TUNA**

SEARED FILET OF TUNA, MELON RELISH, MUSTARD GLAZE AND RAISIN COUS COUS

**STUFFED HALF CORNISH GAME HEN**

STUFFED HALF CORNISH GAME HEN WITH APPLE AND SAGE, MADEIRA WINE SAUCE AND OVEN ROASTED POTATOES.



#### **TRIPLE CROWN (INCLUDED IN PACKAGE PRICED EVENTS)**

**SURF N TURF**

SURF N TURF (FILET MIGNON AND JUMBO STUFFED SHRIMP), BRANDIED PEPPER SAUCE, HORSE RADISH MASHED POTATOES

**GRILLED VEAL CHOP**

GRILLED VEAL CHOP ON A MEDITERRANEAN RAGU AND OVEN ROASTED POTATOES

**STUFFED CHICKEN BREAST**

STUFFED CHICKEN BREAST WITH SPINACH, CLASSIC PASTA ALFREDO.

#### **CUSTOM COMBO PLATE — ADD 5 PP**

FROM YOUR PACKAGE LEVEL, CHOOSE TWO PROTEINS & ONE STARCH. ALL COMBO PLATES SERVED WITH BOTH PROTEIN SELECTIONS AND THE APPROPRIATE CONDIMENTS, SAUCES & FRESH SEASONAL VEGETABLE. SOME RESTRICTIONS APPLY.

### OPTIONAL COURSE

**SEAFOOD RISOTTO — ADD 25 PP (INCLUDED WITH TRIPLE CROWN PACKAGE)**

SERVED AS A FIRST COURSE BEFORE SALAD. MADE THE TRADITIONAL WAY FROM ARBORIO RICE, MUSSELS, BAY SCALLOPS, SAFFRON & ASPARAGUS. AVAILABLE WITH EITHER MENU.

***THE BELVEDERE INN & RESTAURANT***  
***SPECIAL EVENT PETITS FOURS MENU***

\$48 PER DOZEN (*FULL DOZEN ORDERS ONLY. PLEASE NOTE NUMBER OF DOZEN BY SELECTION.*)

**PETIT FOURS**

- \_\_\_\_\_ PETIT CHOCOLATE CHEESE CAKES DRIZZLED WITH WHITE CHOCOLATE GANACHE
- \_\_\_\_\_ MINI FILLED ÉCLAIRS GLAZED WITH VALRHONA CHOCOLATE
- \_\_\_\_\_ LEMON SQUARES WITH PECAN CRUST
- \_\_\_\_\_ WHITE & DARK CHOCOLATE DIPPED TUXEDOS STRAWBERRIES
- \_\_\_\_\_ ASSORTED FRUIT TARTLETS WITH PASTRY CREAM
- \_\_\_\_\_ WALNUT TOFFEE BROWNIES
- \_\_\_\_\_ CHOCOLATE DRIZZLED APRICOT MERINGUES

\$48 PER DOZEN (*FULL DOZEN ORDERS ONLY. PLEASE NOTE NUMBER OF DOZEN BY SELECTION.*)

**COOKIES & CUPCAKES**

- \_\_\_\_\_ SELECTION OF CHOCOLATE CHIPS, PEANUT BUTTER AND OATMEAL RAISIN
- \_\_\_\_\_ SELECTION OF CUPCAKES

\$48 PER DOZEN (*FULL DOZEN ORDERS ONLY. PLEASE NOTE NUMBER OF DOZEN BY SELECTION.*)

**CHEESECAKES**

- \_\_\_\_\_ CHOCOLATE CHEESECAKE
- \_\_\_\_\_ PUMPKIN PRALINE CHEESECAKE
- \_\_\_\_\_ BAILEY'S IRISH CREAM CHEESECAKE
- \_\_\_\_\_ VANILLA CHEESECAKE

\$55 PER CHEESECAKE (*16" EACH, 16 PORTIONS. PLEASE NOTE NUMBER OF CHEESECAKES BY SELECTION.*)

- \_\_\_\_\_ GELATO (TAHITIAN VANILLA), \$5 PP

NOTE: YOU ARE INVITED TO MAKE YOUR OWN ARRANGEMENTS FOR TRADITIONAL WEDDING CAKES. IF THE BELVEDERE IS REQUIRED TO STORE OR SET UP OUTSIDE VENDOR CAKES, THERE IS A MINIMUM \$50 CHARGE. ANY ADDITIONAL RENTALS FOR FOOD NOT ARRANGED THROUGH BELVEDERE WILL ALSO BE CHARGED IE PLATES, FLATWARE, SERVING UTENSILS, PLATTERS. ALL OTHER DESSERTS MUST BE ARRANGED THROUGH THE BELVEDERE, PLEASE.

***THE BELVEDERE INN & RESTAURANT***  
***SPECIAL EVENT LATE EVENING MUNCHIES MENU***

SHOULD YOU WISH TO OFFER MUNCHIES INTO THE EVENING FOLLOWING DINNER SERVICE, THE BELOW SANDWICH OPTIONS ARE AVAILABLE, PRICED PER DOZEN, FULL DOZEN ORDERS ONLY. ROOM/GROUND RENTAL FEES WILL APPLY AFTER 6 HOUR RENTAL PERIOD OR 10:45 P.M.

**\_\_\_ ITALIAN SAUSAGE ROLLS 25.75**  
HOMEMADE ITALIAN SAUSAGE WRAPPED IN PASTRY & SERVED WITH MUSTARD

**\_\_\_ QUICHE LORRAINE 25.75**  
SQUARES OF HAM & LEEK QUICHE WITH A SAVORY PASTRY CRUST

**\_\_\_ HAM BISCUIT 35.75**  
CHEDDAR CHEESE BISCUITS WITH SMOKED HAM & HONEY MUSTARD SAUCE

**\_\_\_ MONTE CRISTO'S 35.75**  
FRENCH TOAST BAGUETTE SANDWICH WITH HAM & GRUYERE CHEESE

**\_\_\_ MINI REUBEN'S 35.75**  
TRADITIONAL GRILLED REUBEN SANDWICH WITH CORNED BEEF, SWISS CHEESE, SAUERKRAUT & THOUSAND ISLAND DRESSING

**\_\_\_ GRILLED VEGETABLE POCKET 35.75**  
PITA POCKET TRIANGLE WITH HUMMUS & ASSORTED GRILLED VEGETABLES DRIZZLED WITH BALSAMIC VINAIGRETTE

**\_\_\_ STEAK SANDWICH 55.75**  
PARMESAN CHEESE PUFFS WITH SLICED MEDIUM RARE TENDERLOIN OF BEEF, CARAMELIZED ONION & HORSERADISH CREAM

*THE BELVEDERE INN & RESTAURANT*  
*SPECIAL EVENT LUNCH ON THE GO*

A SELECTION OF FRESHLY PREPARED SANDWICHES SERVED WITH NEW POTATO SALAD OR VEGETABLE PASTA SALADS, FRESH FRUIT MEDLEY & PRETZELS. REGULAR/DECAF COFFEE, HOMEMADE LEMONADE & ICE TEA PROVIDED, ALSO.

**\$35 PP**

\_\_\_\_ SMOKED HAM & GRUYERE CHEESE WITH HONEY MUSTARD ON ITALIAN SOURDOUGH BREAD

\_\_\_\_ SLICED TURKEY BREAST, LETTUCE, ROMA TOMATOES & CRANBERRY MAYONNAISE ON WHOLE WHEAT BREAD

\_\_\_\_ TRADITIONAL TUNA SALAD PITA POCKETS WITH SHREDDED LETTUCE

**\$5 PP**

\_\_\_\_ SELECTION OF GOURMET COOKIES