



# *Bridal and Baby Shower Package*

## *Waldenwoods Banquet and Conference Center*

### *Luncheon Entrees*

All luncheon entrees are served with our house garden salad with two dressing options and rolls.

Choice of one entrée for all of your guests; additional entrée choice available at \$4/per person for full guest count plus entrée price.

#### *Grilled Herb Roasted Chicken* **\$18.95**

All natural chicken breast marinated with sundried tomatoes, Italian herbs and olive oil then baked to perfection. Served with roasted garlic mashed potatoes and seasoned green beans.

#### *Parmesan Crusted Chicken* **\$18.95**

All natural chicken breast hand breaded in our own special parmesan bread crumb blend then baked to a golden crisp and served with house-made rich and creamy Alfredo sauce. Served with baked redskins potatoes and steamed broccoli.

#### *Brown Sugar Glazed Salmon* **\$24.95**

Delightfully flakey premium cold water North Atlantic salmon marinated in brown sugar, garlic, basil, and herbs, baked tender and juicy. Served with Rice Pilaf and lightly seasoned asparagus.

#### *Margarita Chicken* **\$18.95**

Fresh mozzarella, heirloom tomatoes, and basil pesto rest atop grilled all natural chicken breast served with Fettuccine Alfredo, sautéed zucchini and summer squash.

#### *Chicken Piccata with Lemon Sauce* **\$18.95**

Lightly breaded all natural chicken breast pan fried and drizzled with a fresh lemon pan sauce served with rice pilaf and green beans almandine.

#### *Grilled Bistro Fillet* **\$25.95**

Grilled petite fillet of beef tenderloin served with house made au jus, horseradish mashed potatoes and chili infused honey glazed baby carrots.

### *Luncheon Entrée Salads*

All luncheon salads are served with a cup of soup, rolls, and your choice of dressing.

Add all natural grilled chicken to any salad for \$3.00 or grilled Atlantic salmon for \$4.00

Soup selections include lemon and rice chicken, broccoli cheddar, or vegetable minestrone.

Choice of one entrée for all of your guests; additional entrée choice available at \$4/per person for full guest count plus entrée price.

#### *Caesar Salad* **\$15.95**

Crisp freshly cut romaine lettuce tossed in a traditional Caesar dressing topped with fresh grated parmesan and crunchy homemade croutons.

#### *Michigan Salad* **\$15.95**

Crisp romaine blended with a collection of artisan lettuces garnished with toasted pine nuts, dried cherries, English cucumber, and heirloom tomatoes.

#### *Apple Orchard Salad* **\$16.95**

A collection of artisan lettuces and crisp romaine garnished with fresh apples, house made candied pecans, slivered red onions, and smoked blue cheese crumbles.

#### *Cobb Salad* **\$17.95**

Crisp romaine blended with a collection of artisan lettuces topped with grilled chicken, crisp bacon, smoked blue cheese, red onion, tomato, egg, and avocado slices.

## *Luncheon Sandwiches*

All luncheon sandwiches are served with a fresh fruit garnish and kettle chips.

Add your choice of a cup of soup, side caesar salad, or a side house garden salad with your choice of dressing for \$4.00

Choice of one entrée for all of your guests; additional entrée choice available at \$4/per person for full guest count plus entrée price.

### *Chicken Salad Croissant*

**\$15.95**

Freshly made Chicken salad with diced grilled chicken, bacon, dried cherries, red onion, and celery lightly dressed and placed on a flaky croissant with a collection of artisan lettuces and heirloom tomatoes.

### *Chicken Caesar Wrap*

**\$15.95**

Grilled marinated chicken, romaine lettuce, fresh shredded parmesan cheese, heirloom tomatoes, crunchy tortilla strips and Caesar dressing wrapped in a multi grain tortilla.

### *Chicken Cordon Bleu Sandwich*

**\$15.95**

Grilled chicken breast with stacked oven roasted ham & melted baby Swiss cheese, heirloom tomatoes on a toasted brioche bun.

### *Prime Rib French Dip*

**\$16.95**

Thinly shaved slow roasted prime rib stacked on a toasted old world Italian bun with melted mozzarella and provolone cheeses served with house made au jus.

## *Brunch Option*

**\$18.95**

Sour Cream and Chive Scrambles Eggs, Bacon, Sausage, Hash Brown Patties, Apple Pie French Toast Bake, Fluffy Pancakes, Fresh Fruit, Assorted Muffins

## *Sweet Selections*

### *Assorted Mini Cookies*

**\$16.00 per dozen**

An assortment of freshly baked cookies including Gluten Free chocolate chip, hopes royal, white chocolate cranberry, almond joy and lemon cooler

### *Assorted Chambord Brownies*

**\$25.00 per dozen**

Rich chocolate brownies with Oreo, coconut, and caramel.

### *Mini Assorted Cheesecakes*

**\$100.00 four dozen**

Six delicious flavors of rich and creamy cheese cake resting on a graham cracker crust including traditional New York, marble, blueberry, chocolate, caramel, and raspberry.

### *Les Chouchous*

**\$65.00 two dozen**

Double filled Pate a Choux puffs with a crunchy chocolate bottom and a bright and colorful craquelin topping. Flavors include double raspberry, pistachio & chocolate, mango & passion fruit, nutty caramel & vanilla, black currant & vanilla, and double chocolate.

### *Les Tartes*

**\$90.00 three dozen**

These one bite versions of classical French dessert are hand crafted one by one with only the best ingredients and the most unique flavor profiles. Flavors include chocolate praline, apple vanilla, apricot almond, pear chocolate, lemon, and caramel almond.

### *Macaroons*

**\$150.00 four dozen**

This elegant, light, and delicate gluten free sandwich cookie comes in a bright and vibrant combination of flavors and colors including chocolate, earl grey, raspberry, vanilla, coffee, salted caramel, lemon, passion fruit, and orange.

### *Cannolis*

**\$38.00 per dozen**

Hand made delicate and light Italian pastry filled with sweet cream and garnished with chocolate chips.

### *Gourmet Pretzel Rods*

Crispy pretzels dipped in variations of milk and white chocolate and drizzled with alternating melted swirled chocolate.

*\$18.00 per dozen*

### *Chocolate Covered Strawberries*

Luscious strawberries dipped in milk chocolate drizzled with vanilla also white chocolate drizzled with dark chocolate swirls.

*\$30.00 per dozen*

### *Old Fashioned Cookies and Milk*

A nostalgic display of chocolate, strawberry, and whole milk with an assortment of freshly baked cookies including Gluten Free chocolate chip, hopes royal, white chocolate cranberry, almond joy and lemon cooler.

*\$5.00 per guest*

## *Beverage Package Options:*

**Lunch Entrées include Water, Coffee, Tea, Iced Tea and Lemonade**

**Brunch Buffet includes Orange Juice, Cranberry Juice, Water, Coffee and Tea**

### *Pop Service*

Includes coke, diet coke, sprite, and ginger ale

*\$2.50 per guest*

### *Lemonade Station*

A duet of refreshing house made lemonades; strawberry lemon and tropical mango orange accompanied by sparkling cucumber and mint infused water all uniquely displayed in vintage decanters on a hand crafted stand.

*\$3.95 per guest*

### *Gourmet Coffee Station*

Regular coffee, decaffeinated coffee, rich hot cocoa, and an elegant collection of teas served with a delicious assortment of flavored syrups, flavored gourmet creamers, fresh whipped cream, Belgian dark chocolate shavings and mini marshmallows.

*\$3.95 per guest*

### *Sangria Station 2 hour bar service -*

Includes white and red sangria with assorted fruits.

*\$10.95 per guest over 21*

### *Mimosas 2 hour bar service -*

Includes orange juice and our house champagne.

*\$6.00 per guest over 21*

### *Cash or Tab Bar*

*\$150.00 Bartender Fee*

## *Chair Covers & Linens*

Standard white & napkins are included.

Colored napkins (\$0.50/napkin) & special pocket fold napkin (\$0.25/napkin)

White Chair covers with white band can be added for \$2.50/chair.

Specialty linens are available (prices vary with selection ask for details)

## *Room Rental Charges*

Room location based on availability. Guest Minimum of 20.

\$200 for 3 hrs in the Cromaïne Main Hall (guest capacity of 250 – lower level of Cromaïne Hall)

\$200 for 3 hrs in Lakeview Tent (guest capacity of 300 - May through October Only)

\$150 for 3 hrs in Sunshine Tent (guest capacity of 100 - June through August Only)

\$150 for 3 hrs in the Lakeview Conference Room (guest capacity of 40 – upper level of Cromaïne Hall)

**Cromaïne Hall has no elevator and no wheelchair access to Lakeview Conference Room**

Additional hall time is available for \$100.00 per ½ hour.

*21% Service Charge and 6% Sales not included*

*A signed contract, policies and a deposit of 25% of contract total is due to secure date.*

*Final Count is due 15 days prior to event and Final Payment is due 2 days prior to event. Visa, MasterCard and Discover accepted.*