

Starters

COLD HORS D'OEUVRES

Bruschetta

French bread slices topped with tomato, garlic, parmesan cheese, basil, and seasonings.
\$1.99 each | Minimum 50

Fresh Vegetable & Dip Display

\$3.99 per person for 50 servings

Domestic Cheese & Cracker Display

Complete with Cheddar, Swiss and Colby Jack with assorted crackers.
\$199.99 for 50 servings

Fresh Seasonal Cut Fruit Display

\$3.99 per person for 50 servings

* Fresh Shrimp Display

Served with cocktail sauce and lemons. \$2.49 per piece | Minimum of 50

* Caprese Skewers

Fresh basil and mozzarella skewers with grape tomatoes and drizzled with a balsamic glaze. \$74.99 for 50 pieces

* Turkey Pinwheels

Fresh sliced turkey, roasted red pepper, boursin cheese, spices and shredded lettuce wrapped in a flour tortilla pinwheel. \$89.99 for 40 pieces

* Chicken Caesar Wraps

Grilled chicken and romaine lettuce with Caesar blend and parmesan cheese wrapped in flour tortilla pinwheel.

\$129.99 for 40 pieces

HOT HORS D'OEUVRES

BBQ Meatballs

\$89.99 for 50 pieces

Pork Egg Rolls

Served with sweet chile or sesame ginger dipping sauce. \$199.99 for 70 pieces

Pot Stickers

Deep fried dumplings filled with pork, cabbage and green onion. Served with delicious sweet chile or sesame ginger dipping sauce.
\$149.99 for 60 pieces

Veggie Spring Rolls

Deep fried and served with a sesame ginger dipping sauce. \$1.99 per piece | Minimum of 40

Bacon Wrapped Chestnuts

Chestnuts wrapped in Applewood bacon and finished with a brown sugar glaze.
\$99.99 for 50 pieces

Baked Stuffed Mushrooms

Mushrooms stuffed with creamy spinach and parmesan cheese. \$89.99 for 50 pieces

These items may be served as passed appetizers. \$35 fee for each appetizer to be passed.

All food items are subject to 6% sales tax and 20% gratuity.

Main Course

Our most popular menu option, our buffet, includes your choice of two entrées, vegetable, potato, salad and dinner rolls.

We invite you to mix and match serving options from all of our menus to create the perfect meal for your guests.

TWO MEAT \$39.99 | ONE MEAT & ONE PASTA \$34.99

MEAT AND FISH ENTRÉES

Medalist Chicken

Our most popular chicken dish! Oven baked chicken breast with fresh basil, mushrooms and Michigan cherries in a heavy cream and wine sauce.

Chicken Marsala

Oven baked chicken breast with mushrooms and onions in a marsala wine reduction.

Wild Salmon

Baked wild salmon, seasoned and topped with a lemon dill butter. | \$2 upcharge per person

Grilled Bistro Steak

Served medium rare to medium and topped with an herb butter.

Herb Roasted Pork Loin

Tender pork loin hand rubbed in fresh herbs and house seasoning.

Swordfish

Ginger-garlic grilled Swordfish, topped with housemade pineapple salsa.

BBQ Pork Ribs

Slow roasted, fall-off-the-bone ribs with sweet tangy BBQ sauce. | \$3 upcharge per person

Baked Ham

Premium cut baked ham topped with a butter rum glaze.

Roasted Bone-In Chicken

Your choice of BBQ, savory seasoned or lemon pepper flavors.

PASTA ENTRÉES

Pesto Pasta

Our most popular pasta dish! Penne tossed with fresh basil, parmesan cheese, garlic & olive oil.

Pasta Alfredo

Penne tossed with heavy cream, garlic, parmesan cheese and fresh parsley.

Seafood prices vary based on current market value.

Main Course

CHEF ATTENDED CARVING STATION

Offered as a single entrée station, or substitute for buffet selection.

Brisket

Melt-in-your-mouth, herb-rubbed, slow-roasted beef brisket served with horseradish sauce. \$29.99 single entrée station

Prime Rib

Considered by some to be the best in the area, our prime rib is rubbed with rosemary and garlic, slow roasted and served with au jus and horseradish sauce.

\$6.99 substitution / \$34.99 single entrée station

SALADS

Included with standard buffet.

Tossed Garden Salad

Garden greens topped with grape tomatoes, cucumbers, red onions, shredded cheddar and croutons with ranch and Italian dressing options.

Classic Caesar Salad

Fresh romaine lettuce, shredded parmesan cheese and garlic croutons.

Housemade Pasta Salad | \$1 upcharge per person

Tossed with grape tomatoes, sweet bell peppers, assorted vegetables, parmesan cheese and Italian dressing.

Sides

Included with standard buffet.

VEGETABLES/LEGUMES

Sweet Buttered Corn
Corn on the Cob (seasonal)
Fresh Green Beans
Honey Glazed Carrots
Summer Squash & Zucchini
Baked Beans

Vegetable Medley: Broccoli, Cauliflower & Carrots
Asparagus | \$2.49 upcharge per person

POTATOES

Cheesy Au Gratin Potatoes
Roasted Garlic Herb Redskins
Baked Idaho Potato
Garlic Mashed Potatoes

Children's Menu

Individual entrees are served plated to children age 10 and under.

Special buffet for 10 or more children.

CREAMY MAC & CHEESE

Served with a side of applesauce \mid \$9.99 per child

CHICKEN TENDERS WITH FRIES

Two chicken tenders served with a side of fries | \$11.99 per child

Beverages

If you are planning on having a bar available for your event, The Medalist's bar selections makes planning your event simple and convenient. The Medalist offers Packaged, Consumption, or Cash Bar options.

A service charge of 20% and 6% sales tax will be added to the final bill.

PACKAGED BEVERAGE SERVICE

This per person price will provide your guests with unlimited beverage service for a four-hour time period. For additional time please consult your wedding coordinator. You will be assessed the per person amount for the guaranteed number of guests attending your event, excluding children. In order to select a beverage package for your event, there must be a minimum of 75 guests in attendance.

Packaged Beverage Service Details:

Beverage package time period begins at the opening of the bar and runs continuously until four hours have passed. If you choose to have the bar closed during dinner, you will receive that credit added onto your bar time period.

If you choose to not extend your bar service beyond four hours, you have the option of converting it to a cash bar once your four hours has ended.

Shots of liquor without mixers are not permitted with the packaged service.

Domestic Beer & Wine Package

Includes House Wine and unlimited Domestic Beer Keg of one type \$15.99 per person (based on 4 hours) \$1 per person for a second Keg option of unlimited Domestic Beer To add more time, add \$3.50 per person for each extra hour

Premium Beer & Wine Package

Includes House Wine and one choice of Premium Beer Keg \$17.99 per person (based on 4 hours) Add \$2 per person for a second Keg option of Premium Beer Add \$1 per person for a second Keg option of Domestic Beer To add more time, add \$4.50 per person for each extra hour

Well Bar Beverage Package

Includes House Wine and one choice of Premium or Domestic Beer Keg and Well Brand Beverages \$21.99 per person (based on 4 hours)

Add \$2 per person for a second Keg option of Premium Beer Add \$1 per person for a second Keg option of Domestic Beer To add more time, add \$5 per person for each extra hour

Call Bar Beverage Package

Includes House Wine and one choice of Premium or Domestic Beer Keg and Call Brand Beverages \$24.99 per person (based on 4 hours)

Add \$2 per person for a second Keg option of Premium Beer Add \$1 per person for a second Keg option of Domestic Beer To add more time, add \$5 per person for each extra hour

Beverages

CONSUMPTION BEVERAGE SERVICE

Those not interested in selecting a beverage package for their hosted bar service can choose the option of Consumption Beverage Service. The bar tab will be tallied throughout the evening and you will be charged on a per drink basis. You have the option of putting a spending limit on your tab and converting it to a cash bar afterwards. The price list for the Consumption Bar also applies toward Cash Bar beverage service.

Consumption Beverage Service Details:

There is no bar set-up fee for a consumption bar service.

Alcohol Guidelines:

Guests may not bring alcohol onto The Medalist's property.

Any alcohol found will be seized.

Any alcohol acquired or purchased on the property may only be consumed within the designated area where it was acquired or purchased.

The Medalist reserves the right to discontinue alcohol service to any guest for any reason based upon our sole discretion.

The contractee is responsible for assuring that their guests comply with alcohol policies.

Well Cocktails

Single serving starts at \$6 | Double serving starts at \$8.50

Call Cocktails

Single serving starts at \$7 | Double serving starts at \$10

Keg Beer (full Kegs hold about 125-16oz servings)

Domestic Beer \$375 | Premium Beer - ask us for pricing

Non-Alcoholic Beverages (unlimited)

\$3.50 per person

Assorted Red & White Wine

Starts at \$30 per bottle | \$6.50 per glass

Asti Spumante

\$39.99 per bottle

Little Extras

Water goblets available for \$1.50 per person

Water bottles available at the gazebo for \$1.50 each

The 19th Hole Specialty Drink Options

Bloody Marys

Margaritas

Daquiris

Signature Drinks

Specialty Shots including Jell-O shots in bridal colors

Long Island Iced Teas

*Others available upon request. Ask us for pricing.

The Medalist holds the right to discontinue alcohol service to any guest for any reason based upon sole discretion.

Michigan state law states that alcohol may not be brought onto the property.

THE MEDALIST

Specialty Menus

LATE NIGHT SNACKS (AKA THE MULLIGAN)

A "do over" of food service includes your choice of one of the following bars (priced per remaining guests anticipated near the end of the night):

Chili Dog Bar

Includes hot dogs, chili, cheddar cheese, onion & assorted condiments

BBQ Pulled Pork Sliders
Served on mini buns

Chicken Strips and Housemade Chips Served with ranch and bbg dipping sauce

Turkey and Ham Pinwheel Wraps

Tender deli-style hickory smoked turkey breast, applewood smoked ham, lettuce, tomato, Swiss cheese & mayo wrapped in a flour tortilla then sliced into pinwheels.

Chicken Caesar Pinwheel Wraps

Romaine lettuce, shredded Parmesan cheese, Caesar dressing & grilled chicken breast wrapped in a flour tortilla then sliced into pinwheels.

All options are \$6.99 per person

Add cookies & milk to any late night snack for \$2.99 per person

BRIDE'S ROOM PACKAGES

Although our bride's room is included in the cost of renting the gazebo, you can make this time even more special by adding one of these pampering packages for you and your closest friends as you get ready for the big day (minimum of six people). Champagne (\$39.99/bottle) and house wine (\$30/bottle) may be added to any package. An additional 20% gratuity and 6% sales tax will be added to each package. Additional food items are available upon request.

Bride's Day Combo | \$12.99 per person

Pick two: fresh fruit, assorted muffins, fresh veggies and dip. Bottled water included.

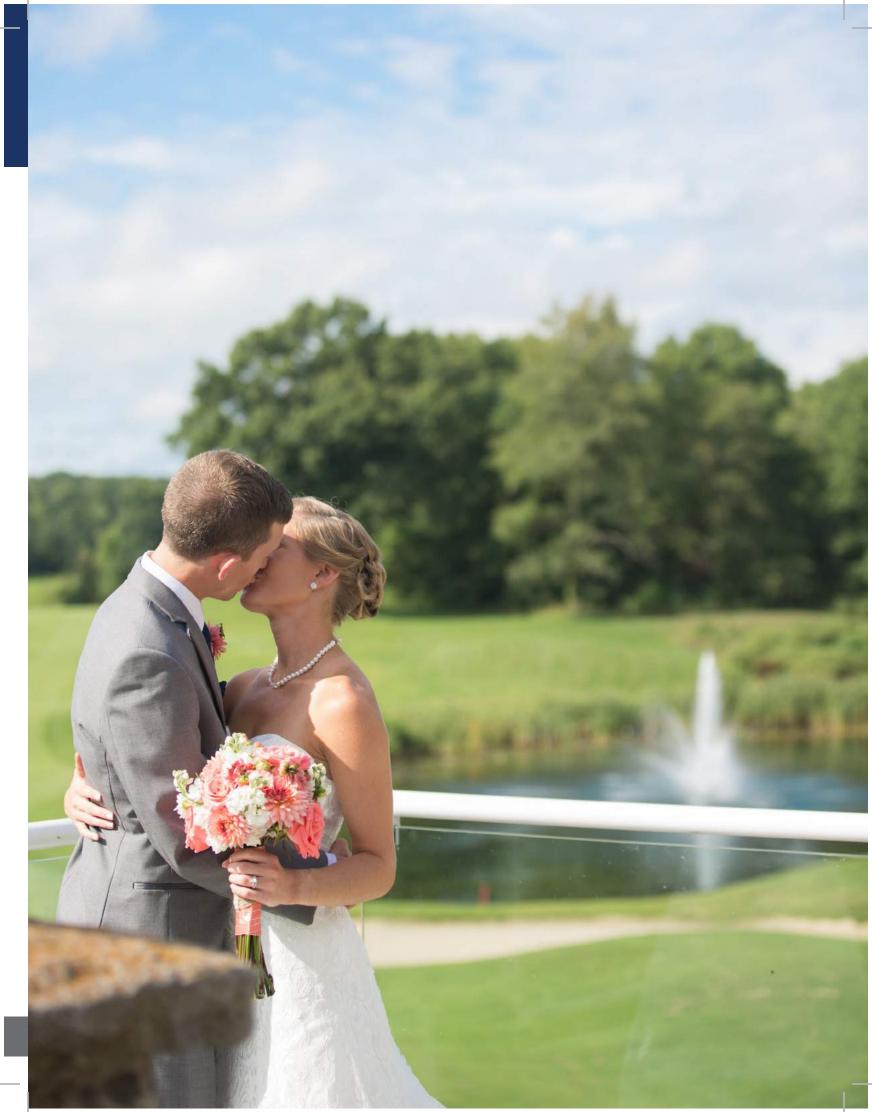
Pampered Bride | \$12.99 per person

Quartered ham, turkey and cheese deli wraps with chips and bottled water. Upgrade to croissants for \$1.99 per person.

For the Girls

\$99.99 includes a bottle of champagne on ice with 12 chocolate covered strawberries.

Additional bottles of champagne for \$39.99.



Rehearsal Dinner

Each menu includes a salad, potato, and vegetable ("From the Rough" menu excluded).

CADDYSHACK BUFFET

\$36.99 per person | Choose two:

Pulled BBQ Pork

Herb Roasted Pork Loin

Housemade Meatloaf

Medalist Chicken

Marinated Beef Tips, served over egg noodles

Grilled Bistro Steak | \$1.99 upcharge per person

Wild Salmon

Baked wild salmon with your choice of seasoned or lemon pepper filets. | \$1.99 upcharge per person

HAPPY GIIMORF BUFFFT

\$29.99 per person | Choose one meat & one pasta:

Pulled BBQ Pork

Herb Roasted Pork Loin

Housemade Meatloaf

Roasted Bone-In Chicken

Your choice of BBQ, savory seasoned or lemon pepper flavors.

Swordfish

Wild Salmon

Baked wild salmon with your choice of seasoned or lemon pepper filets. | \$1.99 upcharge per person

Grilled Bistro Steak | \$1.99 upcharge per person

Pesto Penne

Pasta Alfredo

BAGGER VANCE

\$19.99 per person | Each guest chooses one:

Pulled BBQ Pork

Grilled Chicken Breast Sandwich

Angus Burgers

TIN CUP BUFFET

\$24.99 per person | Choose one protein and one pasta or two proteins for \$1.99 upcharge per person:

Pulled BBQ Pork

Grilled Chicken Breast

Angus Burgers

Johnsonville Brats with grilled peppers & onions

Pesto Penne

Pasta Alfredo

FROM THE ROUGH

Taco Bar

Flour tortillas, seasoned ground beef, shredded cheese, diced tomatoes, shredded lettuce, salsa and sour cream.

Served with Spanish rice and refried beans. | \$16.99

BBQ Combo

Slow-roasted and hand-pulled pork alongside bone-in chicken smothered in a tangy sweet BBQ sauce.

Served with salad and baked beans. | \$25.99

Steak or Chicken Fajitas

Served with Spanish rice and refried beans. | \$20.99

Fall-Off-The-Bone BBQ Pork Ribs

Served with salad and baked beans. | \$24.99

Hand-Cut 10oz NY Strip (plated meal)

Served with salad, potato, vegetable and dinner roll. | \$28.99

THE MEDALIST

Sides

Included with rehearsal dinner.

SALADS

Cole Slaw Tossed Garden Salad Classic Caesar Salad

POTATOES

Cheesy Au Gratin Potatoes
Housemade Potato Salad
Roasted Garlic Herb Redskins
Garlic Mashed Potatoes

VEGETABLES/LEGUMES

Sweet Buttered Corn

Corn on the Cob (seasonal)

Fresh Green Beans

Honey Glazed Carrots

Summer Squash & Zucchini

Vegetable Medley: Broccoli, Cauliflower & Carrots

Baked Beans

Asparagus | \$2.49 upcharge per person

Desserts

Can be added to any rehearsal dinner selection.

Fresh Baked Chocolate Chip Cookies | \$2.99 per person

Brownies | \$3.99 per person

Cheesecake | \$4.99 per person

Bread Pudding (with sauce) | \$5.99 per person

THE MEDALIST



SPECIALTY DRINKS AVAILABLE FOR PRE-PURCHASE

Mojitos (20 person minimum)

Mimosas

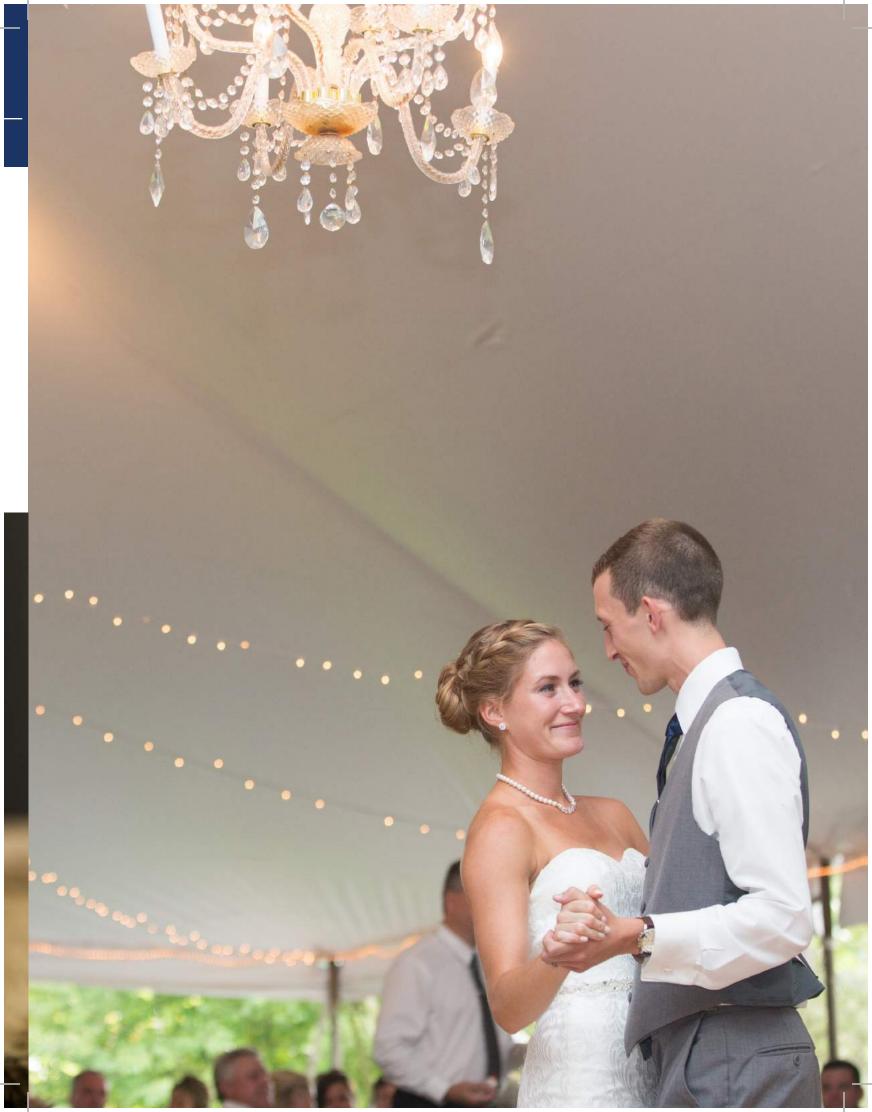
Red or White Sangria (20 person minimum)

Pink/Blue Lemonade

Fruit Infused Waters

Also Available:
Champagne, sweet and dry
Assorted Wines
Dessert Coffees





Brunch

THE SHORT GAME

Perfect for baby showers, bridal showers, and the day-after brunch.

All menus come with two side choices.

Linens available for additional cost.

ONE ENTREE \$13.99 | TWO ENTREES \$16.99

ENTRÉES

Chicken or Tuna Salad Croissants

Spinach & Cheese or Ham & Mushroom Quiche (ask for available options) | \$1.99 upcharge if single entree

Chef, or Chicken Caesar Salad

Turkey, Buffalo Chicken or Ranch Chicken Wraps

SIDES

Caesar Salad

Pasta Salad

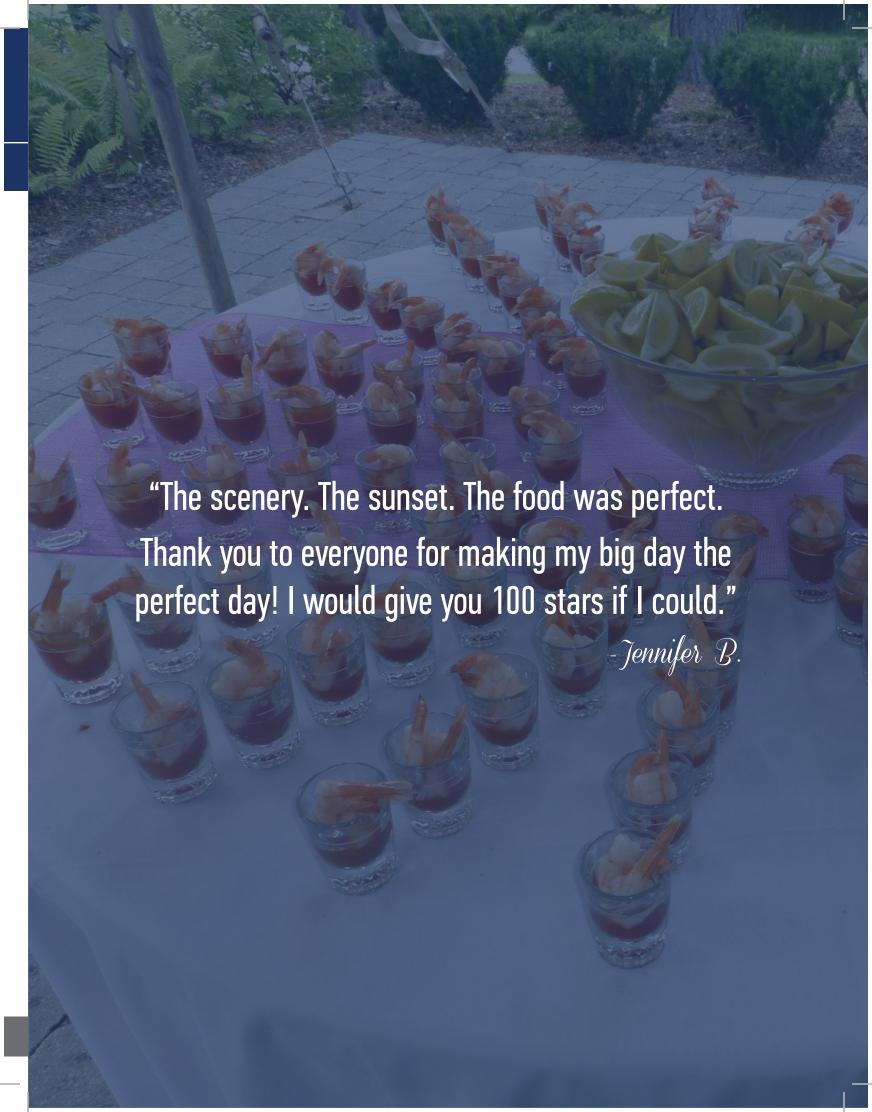
Bruschetta

Muffins

Fresh Fruit | .99 upcharge per person

Veggies & Dip | .99 upcharge per person

Spinach Dip | .99 upcharge per person



CONTACT US TODAY TO START PLANNING YOUR NEXT SPECIAL EVENT!

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