



Bridal and Baby Shower Luncheon Package

Waldenwoods Banquet and Conference Center

Luncheon Entrees

All luncheon entrees are served with our house garden salad and warm sliced French bread.

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 and 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, warm sliced French bread, 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.

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

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.

Sweet Selections

Assorted Mini Cookies

\$25.00 Two dozen

Almond joy, hope royal, white chocolate cranberry, and GF chocolate chip cookies.

Assorted Chambord Brownies

\$25.00 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

\$60.00 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

\$85.00 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 are chocolate praline, apple vanilla, apricot almond, pear chocolate, lemon, and caramel almond.

Macaroons

\$120.00 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

\$18.00 per dozen

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

Chocolate Covered Strawberries

\$30.00 per dozen

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

Enhancements to make your event extra special:

Pop Service

\$2.00 per guest

Includes coke, diet coke, sprite, lemonade, ginger ale, and iced tea

Lemonade Station

\$3.95 per guest

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.

Gourmet Coffee Station

\$3.95 per guest

Regular coffee, decaffeinated coffee, rich hot coco, and an elegant collection of Tea Forte teas served with a delicious assortment of flavored gourmet creamers, fresh whipped cream, Belgian dark chocolate shavings, barista crystal sticks, and mini marshmallows.

Sangria Station 2 hour bar service - \$10.95 per guest over 21

Includes white and red sangria with assorted fruits.

Mimosas 2 hour bar service - \$6.00 per guest over 21

Enjoy orange juice and our house champagne, Martini and Rossi.

Old Fashioned Cookies and Milk \$5.00 per guest

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, Oreo, and fudge striped.

Cash or Tab Bar \$100.00 Bartender Fee

Chair Covers & Linens

Standard white & napkins are included.

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

Chair covers with sash of your choice can be added for \$3.50/chair.

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

Room Rental Charges

Room location based on availability:

\$200 for 3 hrs in the Main Hall (parties over 40 guests –lower level)

\$150 for 3 hrs in the Lakeview Conference Room (parties less than 40 guests-upper level,
no elevator and no wheelchair access).

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