



# Multi-Lakes Conservation Association

3860 Newton Road - Commerce Twp. MI 48382

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Member Michigan United Conservation Clubs

**Multi-Lakes** offers catering for parties of 25 to 300 people and we can customize any menu to fit your needs.

This brochure contains a basic outline of what we can offer at very affordable prices. Indoor or out we have what it takes to make your function successful.

•**Indoor Banquets** (Up to 300 Guests)

•**Outdoor** (Up to 1500 Guests)

•**Barbecues**

•**Appetizers**

•**Themed Parties**

Mexican Fiesta's

Hawaiian Luaus

Octoberfest

Pig Roast

Cajun Feast

Burger Bars

Fourth of July

Clam Bakes

Wild Game

Fund Raisers

## Building Rental Pricing

**Main Clubhouse** - \$300.00 (Plus \$100.00 Refundable Security Deposit)

Club Supplies All Food and Beverages From Menus

Price includes Set up and Tear Down

**Range House # 2** – Non-members \$450.00 \* - Members \$400.00 \*

\* Plus \$250.00 Refundable Security Deposit

Renters Supply Food and Beverages

**Skeet and Trap Building** – Non-members \$250.00 Anytime \*

Members - Saturdays, after 6:00pm - \$125.00 \*

All other full days - \$225.00 \*

\* Plus \$250.00 Refundable Security Deposit

Renters Supply Food and Beverages

## Multi-Lakes Bar - Function Prices

**Vodka, Gin, Rum and Whiskey** - \$35.00 per Fifth

**Premium Liquors** - Market Price

**Keg Beer Your Choice** - \$125.00 Per 1/2 Barrel.

**Wines of your Choice** - Market Price

**Wine Coolers** - \$40.00 per Case

**Assorted Sodas** (Pepsi Products) - \$18.00 per case

All Prices Include Bartenders, Mixers, Juices, Condiments and Cups

Regular and Decaf Coffee

# M.L.C.A. Indoor Buffet Menu

## Buffet #1 - Served with rolls and butter

Choice of three entrees - One starch, one salad and one vegetable

### Chicken

Baked Herbed Chicken  
Fried Chicken  
B.B.Q. Chicken

### Beef

Meatloaf / Gravy  
Roast Beef Au Jus  
Meatballs Brown Sauce

### Pork

Grilled Kielbasa  
Glazed Ham  
Italian Sausage Peppers

### Pasta

Mostaccioli Marinara  
Fettuccini Alfredo  
Spaghetti Tomato Basil

### Starches

Mashed Potatoes  
Rice Pilaf  
Macaroni and Cheese

### Vegetables

Corn  
Green Beans  
Glazed Carrots

### Salads

Tossed Salad  
Cole Slaw  
Ceasar

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## Buffet #2 - Served with choice of rolls or breadsticks

Choice of four entrees - One starch, one salad and one vegetable

### Chicken

Chicken Tosca  
Chicken Parmesan  
Chicken Dijon  
Chicken Marsala

### Beef

Beef Stroganoff  
Yankee Pot Roast  
Braised Corned Beef  
Pepper Steak

### Pork

Braised Pork Chops  
Country Style Ribs  
Roasted Pork Loin  
Honey Glazed Ham

### Seafood

Cod Scandia  
Battered Cod  
Baked Tilapia  
Parmesan Crusted Tilapia

### Pasta

Fettuccine Primavera  
Baker's Pasta  
Spaghetti & Meat Sauce  
Rigatoni Bolognese

### Starch

Wild Rice Pilaf  
Redskin Garlic Mashed  
Jasmine Rice Pilaf  
Parmesan Roasted Reds

### Vegetable

Broccoli  
Seasonal Medley  
Corn on the Cob  
Baby Carrots apple glaze

### Salad

Tossed  
Ceasar  
Pineapple Cole Slaw  
Spinach

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## Buffet #3 per person - Served with Homemade Bread and Butter

Choice of four entrees - Two starch, two salad and two vegetable

### Poultry

Chicken Piccata  
Chicken Cordon Bleu  
Cornbread Stuffed Chicken  
Roasted Turkey Breast

### Beef

Prime Rib of Beef  
Braised Short Ribs  
Beef Wellington  
Grilled Ribeye

### Pork

Roast Porkloin Marmalade  
Stuffed Pork Chops  
Black Forest Ham  
Andouille Sausage

### Seafood

Grilled Salmon  
Baked Orange Roughy  
Crab stuffed Sole  
Encrusted White Fish

### Pasta

Seafood Fettuccine  
Tortellini Bolognese  
Penne Picatta  
Stuffed Shells  
Vegetable Lasagna

### Starch

Twice Baked Potatoes  
Candied Sweet Potatoes  
Gorgonzola Mashed  
Garlic & Herb Roasted  
Wasabi Mashed

### Vegetable

Broccoli Hollandaise  
Ratatouille  
Braised Red Cabbage  
Sesame Spinach  
Asparagus (in season)

### Salad

Ceasar  
Michigan  
Martha's Vinyard  
Spinach & Bacon  
Bleu Cheese Wedge

# M.L.C.A. Appetizer Menu



## Hot Appetizers

(Check for current pricing)



### Buffalo Wings -

Traditional style chicken wings tossed with your choice of hot, mild or B.B.Q.. sauce.  
Served with bleu cheese dressing.

### Meat Balls -

Tender and juicy served with your choice of sauce.  
Sweet and sour - Swedish style - Mushroom brown -  
Bourbon B.B.Q.

### Boneless Wings -

Crispy boneless chicken breast tossed with your choice of hot, mild, or B.B.Q.  
Served with ranch or bleu cheese dressing

### Taquitos -

Rolled tacos. Corn tortillas stuffed with your choice of beef, chicken or black beans, with cheese.  
Served with salsa and sour cream.

### Spinach & Artichoke Dip -

A classic blend of artichoke hearts, spinach, sour cream and cheeses served warm. accompanied with corn chips  
Or assorted crackers.

### Mini Chimichangas -

Flour tortillas stuffed with your choice of beef, chicken or vegetables, with cheese. Served with salsa and sour cream

### Chicken Tenders -

Strips of breaded chicken breast, cooked to a golden brown.  
Served with ranch, B.B.Q., and honey mustard for dipping.

### Jalapeno Poppers -

Jalapeno peppers stuffed with cream cheese, breaded and fried to spicy golden brown. Served with a jalapeno jelly.

### Calamari -

Tender strips of loligo squid dredged in seasoned flour and lightly fried. Drizzled with a lemon butter sauce.



## Cold Appetizers



### Shrimp Ceviche -

Tender Shrimp tossed with fresh tomato, green pepper, red onion, cilantro, tomato and lemon juices.  
Served with corn tortilla chips and gourmet crackers.

### Vegetable Tray -

Broccoli - Cauliflower - Carrots - Celery - Cucumbers  
Tomatoes - Dip

### Fruit & Cheese Tray -

Cheddar cheese - Muenster cheese - Pepper jack cheese  
Pineapple - Strawberries - Grapes - Seasonal Melons

### Guacamole & Chips -

Fresh Hass avocados with tomato, onion, cilantro, and fresh squeezed lime. Served with corn tortilla chips and salsa.

### Antipasto Tray -

Salami - Ham - Provolone cheese - Cheddar cheese  
Olives - Cherry peppers - Pepperocinis

### Smoked Salmon Mousse -

Smoked Atlantic Salmon whipped with cream cheese, cream and spices. Served with gourmet crackers and fresh lemons.

### Shrimp Cocktail -

Tender Tiger Shrimp, cooked in a cocktail boil, chilled and served with a zesty cocktail sauce, and fresh lemons.

### Buffalo Chicken Dip -

Diced chicken breast blended with cream cheese, parmesan cheese, hot sauce and spices. Served with assorted crackers.

### Hummus with Pita -

Chic Peas, sesame tahini, lemon juice and garlic blended in a creamy dip. Served with fresh Pita bread.