



# BOOK YOUR NEXT PRIVATE PARTY WITH US!



- BABY & BRIDAL SHOWERS
- BUSINESS MEETINGS
- CLASS REUNIONS
- BIRTHDAY PARTIES
- WAKE LUNCHEONS
- GRADUATION PARTIES
- HOLIDAY PARTIES
- ANNIVERSARY PARTIES
- AWARD BANQUETS
- AND MORE!



CALL TO SET UP A TOUR TODAY!  
JASMINE SCHLAUD - EVENT DIRECTOR  
734.878.0009 WPBANQUETS@VARGOGOLF.COM



# BREAKFAST & BRUNCH

## PLATED DISHES



\$20 PER GUEST

PLUS 6% SALES TAX & 18% SERVICE CHARGE

Choose (2) Dishes

Served with Coffee, Juice, a Cup of Fresh Fruit,  
Sausage or Bacon, & Shredded Hash Browns

**QUICHE  
LORRAINE**  
Bacon, Green  
Onion, & Gruyere  
Cheese

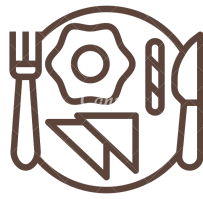
**QUICHE  
FLORENTINE**  
Spinach, Tomato, &  
Feta Cheese

**BREAKFAST  
BURRITO**  
Sausage, Peppers,  
Cheese & Ranchero

**EGGS  
BENEDICT**  
English Muffin topped with  
poached Egg, Ham, &  
Hollandaise Sauce

**EGGS BENEDICT  
FLORENTINE**  
English Muffin topped with  
poached Egg, Spinach, Swiss, &  
Hollandaise Sauce





# BREAKFAST & BRUNCH

## BUFFET SERVICE



\$20 PER GUEST

PLUS 6% SALES TAX & 18% SERVICE CHARGE

Served with Coffee, Juice, Fresh Fruit, Pastries, & Danishes

### EGGS

(1) CHOICE

#### WESTERN SCRAMBLED

Ham, Onion, Pepper, & Cheese

#### VEGETARIAN SCRAMBLED

Onion, Pepper, Mushroom, Spinach, Tomato, & Cheese

#### PLAIN SCRAMBLED

#### QUICHE LORRAINE

Bacon, Green Onion, & Gruyere Cheese

#### QUICHE FLORENTINE

Spinach, Tomato, & Feta Cheese

### MEAT

(2) CHOICES

#### SMOKED BACON

#### SAUSAGE LINKS

#### TURKEY SAUSAGE PATTIES

#### BISCUITS & SAUSAGE GRAVY

### STARCH

(1) CHOICE

#### POTATOES O'BRIEN

Diced with Peppers & Onions

#### POTATO PANCAKES

Bacon & Chives

#### AMERICAN FRIES

#### SHREDDED HASH BROWNS

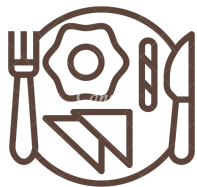
### SWEET

(1) CHOICES

#### CINNAMON APPLE FRENCH TOAST BAKE

#### CREAM CHEESE BLINTZES (APPLE OR CHERRY)





# BREAKFAST & BRUNCH

## STROLLING STATIONS



**\$18 PER GUEST**

PLUS 6% SALES TAX & 18% SERVICE CHARGE

### **STATION ONE**

Yogurt

Granola

Fresh Fruit & Berries

Oatmeal

### **STATION TWO**

Bagel Wall

DIY Waffles & Toppings

Whipped Cream Cheese

Assorted Jellys

### **STATION THREE**

Your choice of (1)

Egg, Meat, or Starch dish  
from "Buffet Service" Menu

Additional Dish \$6 per guest





# LUNCH

## PLATED SANDWICHES



\$18 PER GUEST

PLUS 6% SALES TAX & 18% SERVICE CHARGE

Choose (2) Dishes  
Served with a cup of Soup or  
Salad, & a side.

### TUNA MELT

Albacore Tuna,  
Tomato, Swiss & American  
Cheese. Served on an  
English Muffin

### REUBEN SANDWICH

Your choice of Turkey  
or Corned Beef

### CAPRESE FOCACCIA

Grilled Chicken, Basil,  
Tomato, Balsamic, &  
Mozzarella

### ROLL UPS

(3) Mini Sandwiches in  
your choice of  
Chicken Caesar,  
Italian, or Turkey Club

### MINI CROISSANTS

(3) Mini Sandwiches in your  
choice of Chicken Caesar  
or Turkey Club





# LUNCH

## PLATED DISHES



**\$20 PER GUEST**

PLUS 6% SALES TAX & 18% SERVICE CHARGE

Choose (2) Dishes  
Served with a cup of Soup or  
Salad, Bread, & a side.

### **HERB BAKED CHICKEN**

Your choice of Asiago,  
Marsala with Mushrooms,  
or Parmesan Sauce.

### **CHICKEN CORDON BLEU**

Breaded Chicken  
stuffed with Deli  
Ham & Swiss

### **ROASTED BEEF MEDALLIONS**

Tenderloin Beef cut into small  
medallions & topped with  
Chef's Signature Sauce.

### **LONDON BROIL MARINADE**

Tender & juicy  
London Broil Beef,  
thinly sliced.

### **GRILLED TILAPIA**

Served with a zesty  
Lemon Pepper Sauce

### **BAKED SALMON**

Your choice of  
Lobster or Maple  
Soy Dressing





# LUNCH

## PLATED DISHES



Choose (2) Dishes  
Served with a cup of Soup or  
Salad, Bread, & a side.

### VEGETARIAN LASAGNA

Rich Cream Sauce, Spinach, &  
Roasted Vegetables

### GLUTEN FREE PASTA PRIMAVERA

Served with fresh Vegetables & blended  
with Garlic & Olive Oil

### EGGPLANT PARMESAN

Sliced Eggplant, Marinara,  
Basil, Mozzarella & Parmesan.  
Topped with Bread Crumbs  
(Ask about our Vegan Option!)





# LUNCH BUFFET SERVICE



**\$18 PER GUEST**

PLUS 6% SALES TAX & 18% SERVICE CHARGE

Choose (1) Entree

Served with Bread & your choice of  
Salad, Vegetable, & Starch

## CHICKEN

### HERB BAKED

with Supreme Sauce

### CHICKEN MARSALA

with Mushrooms & Wine Sauce

### CHICKEN PARMESAN

### CHICKEN ASIAGO

with Alfredo, Basil, Diced  
Tomato, & Cheese Blend

### TILAPIA

with Lemon Pepper Sauce

### BAKED COD

with Lemon Pepper Sauce

### BAKED SALMON

with your choice of Lobster  
Sauce or Maple Soy

## FISH

### ROASTED TOP ROUND

with Au Jus

## BEEF

### TENDERLOIN TIPS

with Mushrooms

### BEEF BRISKET

with Chef's Signature Sauce

## VEGETARIAN

### LASAGNA

Rich Cream Sauce, Spinach, &  
Roasted Vegetables

### EGGPLANT PARMESAN

Sliced Eggplant, Marinara,  
Basil, Mozzarella & Parmesan.

Topped with Bread Crumbs  
(Ask about our Vegan Option!)

### PASTA PRIMAVERA

Served with fresh Vegetables  
& blended with  
Garlic & Olive Oil







# LUNCH

## SIDES, SOUPS, & SALAD



### SALAD

\*Extra \$1 per guest

#### \*WHISPERING PINES

Mixed Greens, Dried Cherries, Apples, Mandarin Oranges, Strawberries, Candied Pecans & Bleu Cheese  
Served with Raspberry Vinaigrette

#### \*CAESAR

Romaine, Shredded Parmesan, Croutons, & creamy Caesar Dressing

#### TRADITIONAL TOSSED

Mixed Greens, Tomato, Cucumber, Red Onion, Green Pepper, & Croutons  
Served with Ranch or Italian

#### \*GREEK

Tomato, Cucumber, Red Onion, Black Olive, Feta Cheese  
Served with Greek Dressing

#### PASTA SALAD

Rotini, Red Onion, Tomato, Black Olive, Mozzarella, & Vinaigrette

### SOUP

\*HOMEMADE CHICKEN NOODLE  
CREAMY TOMATO BISQUE  
VEGETABLE BARLEY  
CREAM OF BROCCOLI

### SIDE

#### VEGETABLE

ROASTED SEASONAL BLEND  
GREEN BEAN ALMONDINE  
LEMON BUTTER BROCCOLI

#### STARCH

ROASTED REDSKINS  
PARMESAN REDSKINS  
MACARONI & CHEESE  
PENNE & MARINARA  
WILD RICE BLEND





# LUNCH

## STROLLING STATIONS



\$22 PER GUEST

PLUS 6% SALES TAX & 18% SERVICE CHARGE

Choose (2) Stations  
Additional Station \$6 per guest

### BYO SALAD

Mixed Greens, Romaine,  
Cucumber, Tomato, Green  
Pepper, Red Onion, Bacon,  
Bleu Cheese, Dried  
Cranberries, Croutons,  
Candied Pecans, Shredded  
Cheese, Ranch, Italian, &  
Raspberry Vinaigrette

### FLATBREAD PIZZA

Supreme, BBQ Chicken, &  
Meat Lovers

### BYO TACO

Seasoned Beef, Shredded  
Chicken, Hard & Soft Shells,  
Pico de Gallo, Lettuce,  
Tomato, Cheese,  
Sour Cream, & Guacamole

### SLIDERS

(Choose 2)

Chicken Caesar Croissants,  
Turkey Club Roll Ups, Roast  
Beef with Au Jus, & Grilled  
Cheese

### BBQ

Beef Brisket, Pulled Pork,  
Chicken Wings, Corn Bread,  
BBQ Sauce

### HOT PRETZELS

Warm & doughy Pretzels.  
Cheese Sauce, Honey Dijon,  
& Marinara

### BYO PASTA

(Add Shrimp \$4)

Penne, Fettuccine,  
Marinara, Pesto, Garlic Oil,  
Mushrooms, Tomato,  
Spinach, Green Pepper,  
Parmesan Cheese

Add Alfredo for \$1 per guest

### BYO BURGER

Beef or Turkey burger  
Patties, Tomato, Lettuce, Red  
Onion, Bacon,  
Cheese, Condiment,  
Grilled Mushroom & Onion





# LUNCH

## STROLLING STATIONS



\$22 PER GUEST  
PLUS 6% SALES TAX & 18% SERVICE CHARGE

Choose (2) Stations  
Additional Station \$6 per guest

### **MASHTINI BAR**

Real Mashed Potatoes,  
Bacon Bits, Fried Chicken  
Pieces, Sour Cream,  
Cheddar Cheese, Chives,  
Grilled Onions, Tomatoes,  
Corn, & Gravy

### **SOUP +\$3**

#### **(Choose 1)**

Homemade Chicken Noodle,  
Tomato Bisque, Vegetable  
Barley, Cream of  
Broccoli, & Baguettes

### **SKEWERS**

Antipasto, Cheese & Fruit,  
Sesame chicken, beef  
Teriyaki, Caprese, & Mini  
Club Sandwich





# DINNER

## PLATED DISHES



\$25 PER GUEST  
PLUS 6% SALES TAX & 18% SERVICE CHARGE

Choose (2) Dishes  
Served with Bread & your choice of  
Salad, Vegetable, & Starch

### HERB BAKED CHICKEN

Baked Chicken Breast  
with a flavorful  
herb crust.

**STUFFED  
CHICKEN BREAST**  
Seasoned Chicken Breast  
stuffed with Spinach &  
Feta Cheese

**ASIAGO  
CHICKEN**  
Herb baked Chicken  
covered in a rich  
Asiago Cream Sauce

**ROASTED BEEF  
MEDALLIONS**  
Tenderloin Beef cut into small  
medallions and topped with  
Chef's Signature Sauce.

**FILET MIGNON**  
Additional \$6  
**ROASTED  
PRIME RIB**  
Additional \$6

**STUFFED  
LEMON SOLE**  
with Crab Meat  
& Chef's Signature  
Sauce





# DINNER

## PLATED DISHES



Choose (2) Dishes  
Served with Bread & your choice of  
Salad, Vegetable, & Starch

### **BAKED SALMON**

with a creamy  
Lobster Sauce

### **VEGETARIAN LASAGNA**

Rich Cream Sauce,  
Spinach, Roasted  
Vegetables

### **GRILLED HALIBUT**

with Pineapple Salsa

### **GLUTEN FREE PASTA PRIMAVERA**

Served with fresh Vegetables &  
blended with Garlic & Olive Oil

### **EGGPLANT PARMESAN**

Sliced Eggplant, Marinara,  
Basil, Mozzarella & Parmesan.  
Topped with Bread Crumbs  
(Ask about our Vegan Option!)





# DINNER

## BUFFET SERVICE

\$22 PER GUEST

PLUS 6% SALES TAX & 18% SERVICE CHARGE

Choose (2) Dishes  
Served with Bread & your choice of  
Salad, Vegetable, & Starch

### CHICKEN

#### HERB BAKED

with Supreme Sauce

#### CHICKEN MARSALA

with Mushrooms & Wine Sauce

#### CHICKEN PARMESAN

#### CHICKEN ASIAGO

with Alfredo, Basil, Diced  
Tomato, & Cheese Blend

### FISH

#### TILAPIA

with Lemon Pepper Sauce

#### GRILLED HALIBUT

with Pineapple Salsa

#### BAKED SALMON

with your choice of Lobster  
Sauce or Maple Soy

### BEEF

#### ROASTED TOP ROUND

with Au Jus

#### TENDERLOIN TIPS

with Mushrooms

#### BEEF BRISKET

with Chef's Signature Sauce

#### BEEF MEDALLIONS

with Zip Sauce

### VEGETARIAN

#### LASAGNA

Rich Cream Sauce, Spinach, &  
Roasted Vegetables

#### EGGPLANT PARMESAN

Sliced Eggplant, Marinara,  
Basil, Mozzarella & Parmesan.

Topped with Bread Crumbs  
(Ask about our Vegan Option!)

#### PASTA PRIMAVERA

Served with fresh  
Vegetables & blended  
with Garlic & Olive Oil



# DINNER

## SIDES & SALAD



### SALAD

\*Extra \$1 per guest

#### \*WHISPERING PINES

Mixed Greens, Dried Cherries,  
Apples, Mandarin Oranges,  
Strawberries, Candied Pecans  
& Bleu Cheese  
Served with Raspberry

Vinaigrette

#### \*CAESAR

Romaine, Shredded  
Parmesan, Croutons, &  
creamy Caesar Dressing

#### TRADITIONAL TOSSED

Mixed Greens, Tomato,  
Cucumber, Red Onion, Green  
Pepper, & Croutons

Served with Ranch or Italian

#### \*GREEK

Tomato, Cucumber, Red  
Onion, Black Olive, Feta  
Cheese

Served with Greek Dressing

#### PASTA SALAD

Rotini, Red Onion, Tomato,  
Black Olive, Mozzarella, &  
Vinaigrette

#### VEGETABLE

ROASTED SEASONAL BLEND  
GREEN BEAN ALMONDINE  
LEMON BUTTER BROCCOLI

### SIDE

#### STARCH

ROASTED REDSKINS  
PARMESAN REDSKINS  
MACARONI & CHEESE  
PENNE & MARINARA  
WILD RICE BLEND





# BEVERAGES & DESSERT

COFFEE, TEA, PEPSI PRODUCTS, & JUICE  
ARE INCLUDED IN ALL PACKAGES



## BEVERAGES

### INFUSED WATER STATIONS

EACH \$2 PER GUEST

### LEMONADE/TEA \$3 PER GUEST

Strawberry, Basil, & Lemon

Cucumber & Mint

Blueberry, Rosemary, & Lemon

Watermelon, Kiwi, & Lime

### MIMOSA BAR

\$4 PER GUEST

House Champagne, Orange

Juice, Cranberry Juice,

Pineapple Juice, Oranges &

Strawberries

### HOT CHOCOLATE BAR

\$5 PER GUEST

Rich Hot Chocolate,

Marshmallows, Whipped

Cream, Sprinkles, Cinnamon

Sticks, & Peppermint Sticks

### BLOODY MARY BAR

\$11 PER GUEST

House Vodka, Bloody Mary

Mix, Pickles, Olives, Beef

Slider Sandwich, Jalapenos,

Bacon, Limes, Horseradish

## DESSERTS

### ASSORTED DESSERT TABLE

\$6 PER GUEST

Cookies, Brownies, Mini

Cheesecake, Lemon Squares

### ASSORTED COOKIES

\$2 PER GUEST

### TRIPLE CHOCOLATE BROWNIES

\$3 PER GUEST

### DOUGHNUT & CIDER DISPLAY

\$4 PER GUEST

Locally baked gourmet

doughnuts creatively displayed

on a wooden peg board. With

fresh Apple Cider.

### ASSORTED CHEESECAKE

\$4 PER GUEST

