

The background is a watercolor illustration of a serene lake scene. In the foreground, there are flowing, abstract lines in shades of blue and gold. The middle ground shows a wedding ceremony taking place on a grassy bank, with a bride and groom standing under a floral arch, surrounded by guests seated at tables. The background features a calm lake reflecting the sky, with distant hills and a soft, hazy atmosphere. The overall style is artistic and elegant.

ALBATROSS 19

SOCIAL HOUSE

CREATED FOR YOUR
MOMENT

CATERING &
EVENTS

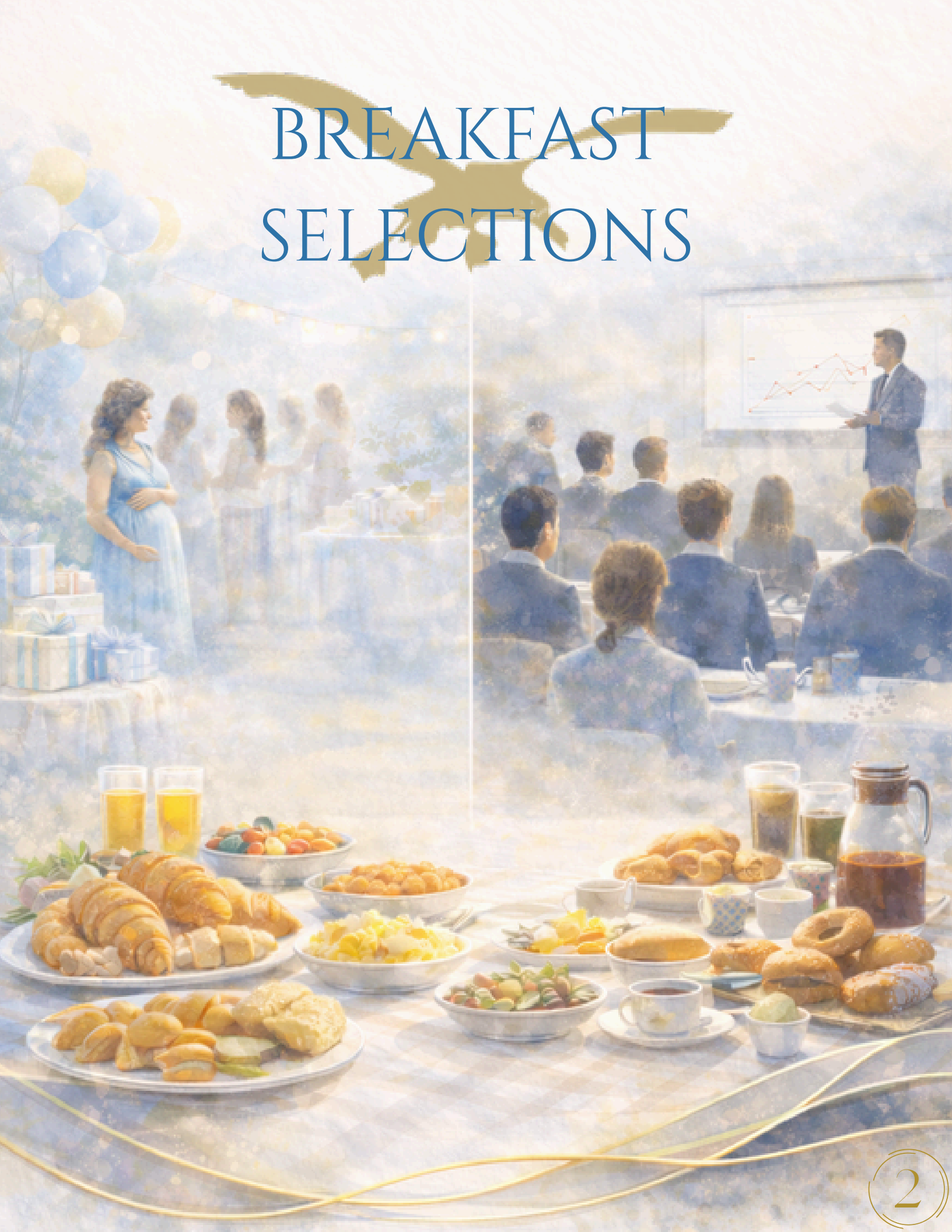
2026

(989) 366-0044

4761 W. Houghton Lake Dr. Houghton Lake, MI 48629

www.albatross19.com

BREAKFAST SELECTIONS



GOOD MORNING BREAKFAST BUFFET

A WARM WELCOME TO THE DAY AHEAD

ELEVATE YOUR EVENT WITH A WARM, PROFESSIONALLY CATERED BREAKFAST. COMFORTING CLASSICS, THOUGHTFULLY PREPARED AND SEAMLESSLY SERVED, SO YOUR MORNING FEELS EFFORTLESS FROM THE VERY FIRST BITE.

STAFFED BUFFET
40 GUESTS MINIMUM
\$24.95 PER GUEST

Includes:

- Fresh Seasonal Fruit
- Fresh-Baked Cinnamon Rolls
- Skillet Potatoes
- Scrambled Eggs
- Bacon
- Fresh Biscuits
- House-Made Sausage Gravy
- Artisan Quiche Assortment
- Sausage Links

PREMIUM PARFAIT STATION

THOUGHTFULLY LAYERED YOGURT PARFAITS PREPARED FRESH AND PRESENTED AS A STAFFED BREAKFAST STATION. A LIGHTER, CONTEMPORARY OFFERING THAT FEELS POLISHED, INVITING, AND REFINED.

STAFFED BUFFET
20 GUESTS MINIMUM
\$17.95 PER GUEST



Includes:

- Yogurt Variety (Greek, flavored, and plant-based options)
- Granola & Oat Clusters
- Fresh Berries and Fruit
- Mini Chocolate Chips
- Honey, Maple, and Fruit Drizzle
- Chia Seeds & Flax Seeds

ALBATROSS SPECIAL DELIVERY.



DROP-OFF SERVICE
20 GRS MINIMUM
\$14.95 PER GUEST

A HEARTY ASSORTMENT OF HOT BREAKFAST SANDWICHES LAYERED WITH SAUSAGE OR BACON, FLUFFY EGG PATTIES, AND MELTED CHEESE. SERVED WITH INDIVIDUAL GOLDEN HASH BROWN SIDES. VEGETARIAN OPTION AVAILABLE UPON REQUEST

Includes:

- **Mix of Breakfast Sandwiches with Sausage or Bacon, Egg Patty and Cheese.**
- **Individual Hash Brown Sides**

Vegetarian or Gluten-Free sandwiches available upon request.

EXXXTRA SPECIAL DROP +\$1.95
(PER GUEST)

SANDWICHES ARE UPGRADED TO OUR SIGNATURE BREAKFAST BURRITOS.

THE CONTINENTAL

A CLASSIC, NO-FUSS CONTINENTAL BREAKFAST INCLUDING GRANOLA BARS, FRESH FRUIT CUPS, MUFFINS, CINNAMON ROLLS, YOGURT CUPS, COFFEE CAKE, AND PEELED HARD-BOILED EGGS. IDEAL FOR MEETINGS, OUTINGS, AND EARLY STARTS.



DROP-OFF SERVICE
30 MINS MINIMUM
\$19.95 PER GUEST

Includes:

- Granola Bars
- Fresh Fruit Cups
- Muffins
- Cinnamon Rolls
- Yogurt Cups
- Coffee Cake
- Hard-Boiled Eggs (Peeled)

BREAKFAST BEVERAGE STATION

EVERYTHING YOUR GUESTS NEED TO START THE DAY RIGHT. FRESHLY BREWED REGULAR AND DECAF COFFEE WITH FULL ACCOMPANIMENTS PROVIDED, HOT TEA SERVICE, AND A SELECTION OF CHILLED JUICES INCLUDING ORANGE JUICE, APPLE JUICE, V8, AND BOTTLED WATER, SET UP FOR CONVENIENT SELF-SERVICE.



DROP-OFF SERVICE
20 \$\$\$ MINIMUM
\$8.95 PER GUEST

**ONLY \$4.95
PER GUEST**
WHEN COMBINED
WITH A BREAKFAST
FOOD PACKAGE



Includes:

- Coffee
- (Regular & Decaf)
- Hot Tea
- Orange Juice
- Apple Juice
- V8
- Bottled Water

*Cups, stirrers, creamers, and sweeteners included.

LUNCH GATHERINGS



ALBATROSS DOG DROP

A CLASSIC CROWD-PLEASER DONE RIGHT. INDIVIDUALLY PACKAGED OR GROUP PLATED HOT DOGS, SERVED WITH KETCHUP, MUSTARD, AND TRADITIONAL CONDIMENTS FOR EASY, NO-FUSS SERVICE. OFFERED ON THEIR OWN OR PAIRED WITH A CRISP BAG OF CHIPS OR GOLDEN WAFFLE FRIES, THIS DROP-OFF OPTION IS PERFECT FOR CASUAL MEETINGS, TEAM LUNCHES, GOLF OUTINGS, AND RELAXED CATERED EVENTS.



DROP-OFF SERVICE

15 GUEST MINIMUM

STARTING AT

\$5.95 PER GUEST

Hot Dog Options

Just the Dog

\$5.95 per guest

with Chips

\$7.95 per guest

with Fries

\$8.95 per guest

CONEY ISLAND DROP +\$3.95
(PER GUEST)
ADDS SIDE OF CONEY
CHILI AND CHEESE TO EACH DOG.

BETWEEN THE BREAD

THOUGHTFULLY PREPARED INDIVIDUALLY BOXED LUNCHES OR SHAREABLE PLATTERS FEATURING YOUR CHOICE OF OUR SIGNATURE SANDWICHES OR WRAPS, SERVED WITH INDIVIDUAL BAGS OF CHIPS, PICKLE SPEARS, A CHOICE OF HOUSE-MADE SIDE, AND A MINI GLUTEN-FREE CHEESECAKE FOR A SATISFYING FINISH. DESIGNED FOR EASY DROP-OFF SERVICE AND CONSISTENT QUALITY, THIS PACKAGE DELIVERS A COMPLETE, POLISHED MEAL FOR MEETINGS, OUTINGS, AND CATERED EVENTS.



DROP-OFF SERVICE
20 ກຸກ MINIMUM
\$21.95 PER GUEST

Package Includes

- **One Sandwich or Wrap per guest.**
- **Individual Bags of Potato Chips**
- **Disposable serveware**
- **Deli Pickle Spear**
- **Individual Gluten-Free Cheesecakes**
- **Your Choice of side**
- **Condiments**

SELECTIONS LISTED ON NEXT PAGE.

BETWEEN THE BREAD CONT.

NEED DRINKS?
CHECK OUT OUR
LUNCH BEVERAGE
PACKAGE ON THE
NEXT PAGE.

Deli Selections

Served on ciabatta bread or flavored tortilla wrap.
All selections served with lettuce, tomato, and red onion.

Turkey, Cheddar & Bacon

roasted turkey breast, smoked cheddar cheese, applewood smoked bacon

Sicilian Stack

ham, capicola, salami, provolone, Italian sandwich oil

Chicken Caprese

chicken breast, basil, fresh mozzarella, balsamic glaze

Ham and Gruyere

pit ham, gruyere cheese

Garden Italiano

avocado, roasted red pepper, marinated artichokes, Italian sandwich oil

Fresh Sides

Your Choice of 1 Great Side for your guests.
(Additional Sides - \$3.95 per guest)

Jalapeno Popper Potato Salad

red potato, jalapeno pepper, bacon, cream cheese, cheddar cheese

Fresh Cut Fruit

seasonal selection of fruit and berries

Deviled Egg Salad

egg, mayo, mustard, celery, red pepper, chives and a pleasant kick

Balsamic Pasta Salad

cavatappi pasta, sun-dried tomatoes, black olives, feta cheese, pepperoncini, onion, cherry tomato, basil, balsamic vinaigrette.

LUNCH BEVERAGE STATION

A COMPLETE BEVERAGE SETUP DESIGNED TO COMPLEMENT YOUR MEAL AND KEEP GUESTS REFRESHED. INCLUDES FRESHLY BREWED REGULAR AND DECAF COFFEE WITH FULL ACCOMPANIMENTS, HOT TEA SERVICE, A SELECTION OF CANNED COCA-COLA® PRODUCTS, CHILLED ICED TEA, SPARKLING WATER, AND BOTTLED SPRING WATER, ARRANGED FOR EASY SELF-SERVICE.



DROP-OFF SERVICE
20 GUESTS MINIMUM
\$8.95 PER GUEST

ONLY \$4.95 WHEN
COMBINED WITH A
LUNCH FOOD
PACKAGE

Includes:

- Coffee (Regular & Decaf)
- Hot Tea
- Sparkling Water
- Canned Coca-Cola® Products
- Iced Tea
- Bottled Spring Water



DINNER BUFFETS



APPETIZERS

STAFFED BUFFET
OR
PASSED HORS
D'OEUVRES*

WE RECOMMEND THREE (3) SELECTIONS
WHEN APPETIZERS ARE SERVED IN COMBINATION
WITH A DINNER OR ADDITIONAL FOOD OFFERINGS.

FOR STAND-ALONE APPETIZER RECEPTIONS, UP TO FIVE (5)
SELECTIONS ARE IDEAL.

MISO-SEARED SCALLOP - \$15 PER GUEST

Sea scallop glazed with miso and citrus, lightly torched for depth and finish.

Portion per Guest: One (1) silver-dollar-size or larger scallop with sauce and chive garnish

AHI TUNA BITE - \$6 PER GUEST

Blackened ahi tuna with crisp Asian slaw, finished with balsamic glaze and chili oil.

Portion per Guest: One (1) composed bite

CAPRESE SKEWER - \$5 PER GUEST

Fresh mozzarella, cherry tomatoes, and basil with a light balsamic drizzle.

Portion per Guest: Two (2) 3-4" skewers

ASIAN CHICKEN MEATBALL - \$6 PER GUEST

Ginger-soy glazed chicken meatballs finished with fresh scallions.

Portion per Guest: Two (2) golf-ball-sized meatballs with sauce and scallions

ATLANTIC CITY OYSTERS - \$6 PER GUEST

**Blue Point oyster baked on the half shell with red peppers, onion,
bacon, garlic, white wine, and seasoned panko.**

Portion per Guest: One (1) baked oyster

*Passed Hors d'Oeuvres add a \$5 per guest service fee

APPETIZERS

\$1000 MINIMUM
SPEND
(WAIVED WHEN
COMBINED WITH
ANOTHER FOOD
PACKAGE)

CRAB-STUFFED MUSHROOM - \$9 PER GUEST

Roasted mushroom caps filled with New England-style crab stuffing,
finished with Mornay sauce.

Portion per Guest: Two (2) stuffed medium mushroom caps

CHEESECAKE STUFFED STRAWBERRY - \$5 PER GUEST

Fresh strawberries filled with whipped vanilla cheesecake.

Portion per Guest: Two (2) stuffed strawberries

RASPBERRY & BRIE PHYLLO PURSE - \$6 PER GUEST

Buttery phyllo filled with creamy brie and raspberry preserves.

Portion per Guest: Two (2) 1.5" phyllo bites

CREOLE SHRIMP COCKTAIL SHOOTER - \$5 PER GUEST

Gulf shrimp and Cajun sausage skewered and served with bold Creole cocktail sauce.

Portion per Guest: One (1) large shrimp and andouille shooter

PEACH & PROSCIUTTO FLATBREAD - \$7 PER GUEST

Sweet peach, savory prosciutto, whipped ricotta, spring greens, and balsamic glaze.

Portion per Guest: One (1) 2" x 2" square

LAMB LOLLIPOP WITH HERB CRUST - \$12 PER GUEST

Frenched lamb chop with a tarragon-mustard herb crust.

Served with red wine demi-glace.

Portion per Guest: One (1) crusted lamb lollipop with sauce

THE ALL-AMERICAN COOKOUT

THE CLASSIC AMERICAN COOKOUT.

BACKYARD FAVORITES DONE RIGHT—JUICY SMASH BURGERS, SEASONED BRATWURSTS, AND MARINATED CHICKEN BREASTS HOT OFF THE GRILL, PAIRED WITH SMOKED BAKED BEANS, GOLDEN CORN, HOMESTYLE SALADS, AND WARM CORNBREAD MUFFINS. BUILD YOUR PLATE WITH SAUTÉED MUSHROOMS, PEPPERS, ONIONS, AND A FULL LINEUP OF SAUCES, THEN SETTLE IN, RELAX, AND ENJOY GOOD FOOD AND EVEN BETTER COMPANY.

STAFFED BUFFET
30 👤 MINIMUM
\$29.95 PER GUEST

Includes:

- Smash Burgers
 - Marinated Chicken Breasts
 - Bratwursts
 - Grilled Portobellos (V) - available upon request
 - Fresh Cornbread Muffins
 - Corn on the Cob
 - Smoked Baked Beans
 - Beer Cheese Sauce
 - Sautéed Mushrooms, Peppers, and Onions
 - Sauce Assortment
 - Standard Burger Cheese and Toppings
- STANDARD NON-ALCOHOLIC BEVERAGES

Your Choice Of:

COLD Sides

Under 75 👤 Choose 2
Over 75 👤 Choose 3

- Deviled Egg Salad
- Balsamic Pasta Salad
- Jalapeño Popper Potato Salad
- Creamy Coleslaw

HOT Sides

Under 75 👤 Choose 1
Over 75 👤 Choose 2

- Smoked Cavatappi and Cheese
- Baked Potato Wedges
- Seasoned Waffle Fries

THE CELEBRATION BUFFET

STAFFED BUFFET
40 GUESTS MINIMUM
\$34.95 PER GUEST

DESIGNED FOR CELEBRATING.
CRAFTED TO IMPRESS.

FOR GATHERINGS THAT CALL FOR GENEROUS PORTIONS, COMFORTING FLAVORS, AND EFFORTLESS SERVICE, THE CELEBRATION BUFFET BRINGS PEOPLE TOGETHER AROUND A SPREAD MADE TO PLEASE EVERY APPETITE. GUESTS CHOOSE FROM A THOUGHTFULLY CURATED SELECTION OF ENTRÉES SUCH AS SLOW-SMOKED CHICKEN, APPLE BOURBON PORK LOIN, SIRLOIN TIPS, AND MAPLE DIJON SALMON — ALL PREPARED WITH CARE AND SERVED FOR SMOOTH, EFFICIENT FLOW. THE MENU IS ROUNDED OUT WITH CROWD-FAVORITE SIDES INCLUDING ROASTED VEGETABLES, CAVATAPPI & CHEESE, GARLIC REDSKIN MASHED POTATOES, AND FRESH GARDEN SALADS. WHETHER YOU'RE HOSTING A CORPORATE EVENT, REHEARSAL DINNER, OR WEDDING, THIS BUFFET DELIVERS A WARM, SATISFYING DINING EXPERIENCE THAT FEELS POLISHED, WELCOMING, AND MEMORABLE.

INCLUDES:

- 2 Entree Choices
(3 for groups over 100)
- Full Salad Bar
- 2 Hot Sides
(3 for Groups over 100)
- 2 Fresh Vegetables
- Rolls with Butter
- **STANDARD NON-ALCOHOLIC BEVERAGES**

**MENU SELECTION ON NEXT
PAGE**

*Pricing may vary and is based on menu selections.

THE CELEBRATION BUFFET

TREAT YOUR
GUESTS TO A DRINK
-
BAR PACKAGES ON
PAGE 22

MENU SELECTIONS

MAINS

40-99 👤 SELECT 2 | 100+ 👤 SELECT 3

- Smoked Chicken - Breast and Leg Combo (Oven Roasted Available)
- Rosemary Chicken
- Southwest Chicken
- Smoked BBQ Ribs (Braised Available)*
- Lasagna
- Bayou Alfredo with Chicken, Shrimp and Andouille*
- Maple Dijon Salmon with Walnuts
- Lemon Rosemary Monkfish
- Swedish Meatballs
- Apple Bourbon Pork Loin
- Bourbon Pepper Sirloin Tips*
- Carved Sirloin with Au Jus* (Served Medium Rare)

* Premium Entrée adds \$5.00 per guest

VEGETABLES | SELECT 2

- Green Beans with Garlic and White Wine
- Brown Sugar Roasted Baby Carrots
- Zucchini Medley (Squash, Zucchini, Red Pepper and Onion)
- California Blend (Broccoli, Cauliflower and Carrots)
- Corn on the Cob Segments
- Corn Medley

HOT SIDES

40-99 👤 SELECT 2 | 100+ 👤 SELECT 3

- Cavatappi and Cheese
- Seasoned Wild and Long Grain Rice
- Roasted Red Potatoes
- Sweet Potato Bake
- Au Gratin Potatoes*
- Penne with choice of Marinara or Alfredo
- Garlic Redskin Mashed Potatoes
- Baked Potatoes
- Loaded Twice Baked Potatoes*
- Parmesan Truffle Risotto*

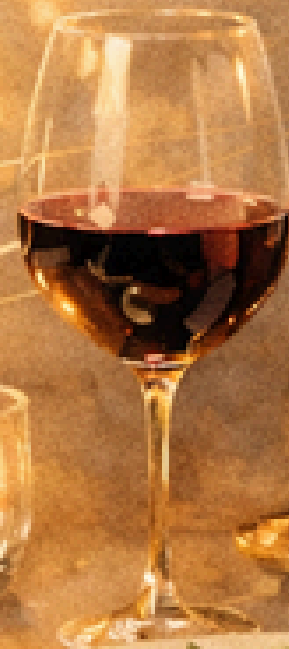
* Premium Side adds \$2.00 per guest

ALBATROSS PINNACLE RESERVE

PLATED DINNER
SERVICE
20 ກຸ່ມ MINIMUM
\$89.95 PER GUEST

THE **PINNACLE RESERVE** IS A SIGNATURE DINING EXPERIENCE RESERVED FOR MILESTONE OCCASIONS. FEATURING REFINED POULTRY, SLOW-ROASTED PRIME RIB, AND ELEVATED SEAFOOD, THIS PLATED SERVICE DELIVERS A SENSE OF CEREMONY AND INDULGENCE WITHOUT EXCESS. THOUGHTFULLY COMPOSED AND BEAUTIFULLY EXECUTED, EACH COURSE INVITES GUESTS TO SLOW DOWN, SAVOR THE MOMENT, AND ENJOY AN EXPERIENCE THAT FEELS PERSONAL, ELEGANT, AND MEANT TO BE REMEMBERED.

FOR MOMENTS
OF SIGNIFICANCE.



ALBATROSS PINNACLE RESERVE

INDIVIDUAL SELECTIONS FOR EACH GUEST MUST BE SUBMITTED ONE WEEK BEFORE YOUR EVENT. AFTER YOU MAKE THE GROUP SELECTIONS, WE WILL PROVIDE YOU WITH ORDER FORMS FOR YOUR GROUP.

TREAT YOUR GUESTS
TO A DRINK -
BAR PACKAGES ON
PAGE 22

ENTREES - SELECT 3 OPTIONS

Roast Game Hen
with
**Fingerling Potatoes
&
Roast Carrots**

Chef's Cut Prime Rib*
with
**Duchess Potatoes
& Roast Carrots**

Scallops St. Jacques
with
**Duchess Potatoes
& Snow Peas**

**Panko Crusted Lemon-
Caper Halibut**
with
**Beurre Blanc Sauce
Fingerling Potatoes
&
Grilled Asparagus**

Goat Cheese Lasagna
with
**Alfredo Linguine
& Zucchini Medley**

**Orange Chipotle Duck
Breast**
with
**Saffron Risotto &
Grilled Asparagus**

This option includes standard non-alcoholic beverages and dinner bread with butter.

ALBATROSS PINNACLE RESERVE

SALAD - SELECT 2 OPTIONS

APPETIZERS ARE A
GREAT WAY TO START
A PERFECT EVENING.
APPS ON
PAGE 14.

Bleu Cheese Wedge

Iceberg Lettuce Wedge with layers of Bacon, Caramelized Onions, and Stilton Bleu Cheese. Garnished with Cherry Tomatoes and Croutons, served with Bleu Cheese Dressing.

Caesar

Romaine Lettuce tossed with Parmesan Cheese and house-made Caesar Dressing. Garnished with Croutons and Cherry Tomatoes. Anchovies available upon request.

Northwoods

Mixed Greens and Romaine with Dried Cherries, Walnuts, Grapes, Pears, Red Onion, Stilton Bleu Cheese, and Raspberry Balsamic Vinaigrette.

Traditional House

*Romaine and Mixed Greens with Tomato, Cucumber, Red Onion, Smoked Cheddar, and Croutons
Guest Choice of Dressing*

DESSERT - SELECT 2 OPTIONS

- *Crème Brûlée*
- *Stacked Chocolate Cake*
- *Peanut Butter Explosion*
- *Turtle Cheesecake*
- *Deluxe Brownie with Salted Caramel Ice Cream*

***If you have any guests with special dietary needs (GF, vegan, etc.), please reach out to us. We are more than happy to accommodate.**

ALCOHOL OPTIONS

The Albatross 19 offers three great ways to handle adult beverages.

CUSTOMER PAY

Guests Pay Individual Bar Tabs.

DRINK TICKETS

Provide Drink Tickets to Your Guests

Distribute drink tickets to your guests. Tickets can be redeemed for any item at the bar. Alternatively, you may choose to restrict their usage (e.g., beer and wine only, or house pours only). This is a great way to buy your guests a drink without getting in the rough in terms of cost. You will be billed the listed price for each ticket that is redeemed.

OPEN OR LIMITED BAR

Guests can order an unlimited number of drinks. You have the option to restrict the bar to beer and wine only or house pours, depending on how you wish to serve your guests. At the end of the evening, you will receive the total bar tab. Additionally, for groups of over 40, we offer a 10% discount on the entire tab.

CONSULTATIONS & TASTINGS

Not finding what you're looking for?

No worries! Our chef is always ready to collaborate with you personally to create a custom menu.

Consultation Fee for Custom Menu - \$200

(fee is waived if you book with us and is used as a partial payment to hold your event date.)

Savor the Flavor

We can schedule a tasting for you if you need to sample our menus before deciding.

Tasting Fee - \$100 per guest*

(fee is waived if you book with us and is used as a partial payment to hold your event date.)

***Pricing can vary based on the selection you wish to taste.**

THE DETAILS

DESSERT

We can provide a number of gourmet sheet cakes, please ask about pricing and options if you are interested.

ENTERTAINMENT

If you would like live entertainment, please let us know. We would be happy to help find someone for you. Prices and availability do vary.

LINENS

If you would like linen tablecloths or custom color napkins for your event, please let us know. We can provide them. Prices do vary.

SERVICE AREA

We proudly serve all of Roscommon County without a destination fee. If you are outside this area, destination charges may apply.

DEPOSITS AND BILLING

DEPOSITS

20% Partial Payment is required to hold the date and space for your event. Cancellable and refundable - up to 30 days before your event.

50% Due one week before the event - non-refundable.

BILLING

You will be billed for the guaranteed number of people at your party. Sales tax and 20% gratuity are not included in pricing and will be added to your final invoice. If paying with a credit card, the bill is subject to a 3% processing fee.

Final payment is due the day of your event.

Please let us know your party's size with food and drink selections 15 days or more before your event.



READY TO BOOK?
QUESTIONS?

CONTACT US!

ALBATROSS 19: (989) 366-0044

PINEVIEW CLUBHOUSE: (989) 366-7726

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WWW.ALBATROSS19.COM

