



CATERING EVENT ORDER FORM

CONTACT INFORMATION

EVENT TYPE:

EVENT CONTACT PERSON:

EMAIL:

PHONE NUMBER:

ALTERNATE PHONE #:

PREFERRED CONTACT METHOD: PHONE TEXT EMAIL

BEST TIME TO CONTACT: MORNING AFTERNOON EVENING

GUEST COUNT:

EVENT DATE:

EVENT TIME:

EVENT LOCATION:

EVENT DETAILS - PLEASE USE THIS SECTION TO SHARE ANY SPECIAL CONSIDERATIONS, TIMING PREFERENCES, CUSTOM DETAILS, ALLERGENS OR FOOD RESTRICTIONS TO HELP US DELIVER A SEAMLESS DINING EXPERIENCE.

Pricing subject to change based on market conditions, availability, and final menu selections.



CATERING EVENT ORDER FORM

BREAKFAST

SERVICE TIME: _____

GUEST COUNT: _____

1 HOUR SERVICE WINDOW FOR STAFFED EVENTS.

PLEASE LET US KNOW IF YOU NEED IT TO RUN LONGER.

NO BREAKFAST SERVICE

GOOD MORNING BREAKFAST BUFFET
40 GUEST MINIMUM - \$24.95 PER GUEST

PREMIUM PARFAIT STATION
20 GUEST MINIMUM - \$17.95 PER GUEST

ALBATROSS SPECIAL DELIVERY
20 GUEST MINIMUM - \$14.95 PER GUEST
 EXXXTRA SPECIAL DELIVERY + \$1.95 PER GUEST

THE CONTINENTAL
30 GUEST MINIMUM - \$19.95 PER GUEST

BREAKFAST BEVERAGE STATION
20 GUEST MINIMUM - \$8.95 PER GUEST
 **PREFERRED PACKAGE DISCOUNT - \$4.95 PER GUEST WHEN
IN COMBINATION WITH ANY BREAKFAST FOOD PACKAGE.**



CATERING EVENT ORDER FORM

LUNCH

SERVICE TIME: _____

GUEST COUNT: _____

NO LUNCH SERVICE

ALBATROSS DOG DROP - SELECT SERVICE LEVEL

15 GUEST MINIMUM \$5.95-\$8.95 PER GUEST

\$5.95 JUST THE DOG

\$7.95 DOG WITH CHIPS

\$8.95 DOG WITH FRIES

CONEY ISLAND DROP + \$3.95 PER GUEST

BETWEEN THE BREAD

20 GUEST MINIMUM - \$21.95 PER GUEST

SANDWICH STYLE: SANDWICHES WRAPS

DROP-OFF STYLE: BOXED LUNCHES BUFFET STYLE

SANDWICH SELECTIONS: (TOTAL SELECTIONS MUST MATCH GUEST COUNT)

____ TURKEY, CHEDDAR & BACON ____ SICILIAN STACK

____ CHICKEN CAPRESE ____ HAM & GRUYERE ____ GARDEN ITALIANO

WHO HAS TIME FOR THIS \$#!), PLEASE SELECT A NICE SPREAD FOR ME :)

SELECT YOUR FRESH SIDE (1): (ADDITIONAL SIDES \$3.95 PER GUEST)

JALAPENO POPPER POTATO SALAD FRESH CUT FRUIT

DEVEILED EGG SALAD BALSAMIC PASTA SALAD

LUNCH BEVERAGE STATION

20 GUEST MINIMUM - \$8.95 PER GUEST

PREFERRED PACKAGE DISCOUNT - \$4.95 PER GUEST WHEN IN COMBINATION WITH EITHER LUNCH FOOD PACKAGE.



CATERING EVENT ORDER FORM

APPETIZERS

SERVICE TIME: _____

GUEST COUNT: _____

1 HOUR SERVICE WINDOW.

PASSED APPS BUFFET STYLE

STAND ALONE-APPETIZER SERVICE

NO APPETIZER SERVICE

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**
- AHI TUNA BITE - \$6 PER GUEST**
- CAPRESE SKEWER - \$5 PER GUEST**
- ASIAN CHICKEN MEATBALL - \$6 PER GUEST**
- ATLANTIC CITY OYSTERS - \$6 PER GUEST**
- CRAB STUFFED MUSHROOM - \$9 PER GUEST**
- CHEESECAKE STUFFED STRAWBERRY - \$5 PER GUEST**
- RASPBERRY & BRIE PHYLLO PURSE - \$6 PER GUEST**
- CREOLE SHRIMP COCKTAIL SHOOTER - \$5 PER GUEST**
- PEACH & PROSCIUTTO FLATBREAD - \$7 PER GUEST**
- LAMB LOLLYPOP WITH HERB CRUST - \$12 PER GUEST**



CATERING EVENT ORDER FORM

DINNER SERVICE

SERVICE TIME: _____

GUEST COUNT: _____

2 HOUR SERVICE WINDOW - PLEASE LET US
KNOW IF YOU NEED IT TO RUN LONGER.

PAIRED WITH APPETIZERS

NO DINNER SERVICE

THE ALL-AMERICAN COOKOUT

30 GUEST MINIMUM - \$29.95 PER GUEST

MENU SELECTIONS ON PAGE 6

THE CELEBRATION BUFFET

40 GUEST MINIMUM - \$34.95 PER GUEST*

MENU SELECTIONS ON PAGE 7

ALBATROSS PINNACLE RESERVE

35 GUEST MINIMUM - \$89.95 PER GUEST

MENU SELECTIONS ON PAGE 8

*PRICE MAY VARY WITH MENU SELECTION.

THE ALL-AMERICAN COOKOUT

STANDARD INCLUSIONS

- 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

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 MENU SELECTIONS

MAINS

40-99  SELECT 2 | 100+  SELECT 3

- | | |
|---|--|
| <input type="checkbox"/> SMOKED CHICKEN - BREAST AND LEG COMBO | <input type="checkbox"/> MAPLE DIJON SALMON WITH WALNUTS |
| <input type="checkbox"/> OVEN ROASTED CHICKEN COMBO | <input type="checkbox"/> LEMON ROSEMARY MONKFISH |
| <input type="checkbox"/> ROSEMARY CHICKEN | <input type="checkbox"/> SWEDISH MEATBALLS |
| <input type="checkbox"/> SOUTHWEST CHICKEN | <input type="checkbox"/> APPLE BOURBON PORK LOIN |
| <input type="checkbox"/> SMOKED BBQ RIBS (BRAISED AVAILABLE)* | <input type="checkbox"/> BOURBON PEPPER SIRLOIN TIPS* |
| <input type="checkbox"/> LASAGNA | <input type="checkbox"/> CARVED SIRLOIN WITH AU JUS*
(SERVED MEDIUM RARE) |
| <input type="checkbox"/> BAYOU ALFREDO WITH CHICKEN, SHRIMP
AND ANDOUILLE* | |

* PREMIUM ENTRÉE ADDS \$5.00 PER GUEST

VEGETABLES | SELECT 2

- | | |
|--|--|
| <input type="checkbox"/> GREEN BEANS WITH GARLIC AND
WHITE WINE | <input type="checkbox"/> CALIFORNIA BLEND
(BROCCOLI, CAULIFLOWER AND CARROTS) |
| <input type="checkbox"/> BROWN SUGAR ROASTED BABY CARROTS | <input type="checkbox"/> CORN COB SEGMENTS |
| <input type="checkbox"/> ZUCCHINI MEDLEY
(SQUASH, ZUCCHINI, RED PEPPER AND ONION) | <input type="checkbox"/> CORN MEDLEY
(CORN, BELL PEPPERS, RED ONION) |

HOT SIDES

40-99  SELECT 2 | 100+  SELECT 3

- | | |
|--|---|
| <input type="checkbox"/> CAVATAPPI AND CHEESE | <input type="checkbox"/> PENNE WITH MARINARA |
| <input type="checkbox"/> SEASONED WILD AND LONG GRAIN RICE | <input type="checkbox"/> PENNE WITH ALFREDO |
| <input type="checkbox"/> ROASTED RED POTATOES | <input type="checkbox"/> GARLIC REDSKIN MASHED POTATOES |
| <input type="checkbox"/> SWEET POTATO BAKE | <input type="checkbox"/> BAKED POTATOES |
| <input type="checkbox"/> AU GRATIN POTATOES* | <input type="checkbox"/> LOADED TWICE BAKED POTATOES* |
| <input type="checkbox"/> PARMESAN TRUFFLE RISOTTO* | |

* PREMIUM SIDE ADDS \$2.00 PER GUEST

ALBATROSS PINNACLE RESERVE MENU SELECTIONS

SALAD | SELECT 2

- HOUSE
- BLEU CHEESE WEDGE
- CAESAR
- NORTHWOODS

MAINS | SELECT 3

- ROAST GAME HEN
- 16OZ. PRIME RIB
- PANKO CRUSTED HALIBUT
- SCALLOPS ST. JACQUES
- GOAT CHEESE LASAGNA
- ORANGE CHIPOTLE DUCK BREAST

DESSERTS | SELECT 2

- CREME BRULÉ
- STACKED CHOCOLATE CAKE
- PEANUT BUTTER EXPLOSION
- TURTLE CHEESECAKE
- DELUXE BROWNIE WITH
SALTED CARAMEL ICE CREAM



CONTACT DETAILS & BILLING POLICIES

READY TO BOOK? QUESTIONS?

ALBATROSS 19: (989) 366-0044

PINEVIEW CLUBHOUSE: (989) 366-7726

CHEF@ALBATROSS19.COM

CHEF COLE MORISON

PINEVIEW HIGHLANDS GOLF COURSE

& ALBATROSS 19:

4761 W HOUGHTON LAKE DR.

HOUGHTON LAKE, MI 48629

****PRICING NOTICE****

*Pricing subject to change based on market conditions, availability,
and final menu selections.*

DEPOSITS

20% PARTIAL PAYMENT IS REQUIRED TO HOLD THE DATE AND SPACE FOR YOUR EVENT.

CANCELLABLE/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, 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.