

# Desdemona's



## Fine Dining

### **Women's City Club Banquet Menu**

254 Fulton St. E  
Grand Rapids, Michigan 49503  
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[wccrdining@gmail.com](mailto:wccrdining@gmail.com)

# BANQUET POLICIES

## Guarantee Policy

- The Women's City Club must be notified of the final menu and approximate number of guests at least 14 business days prior to the event.
- A guaranteed count is due 7 business days prior to the event. It will be your responsibility to contact us with this guarantee, failure to do so will result in a 10% additional fee.
- You will be billed for guaranteed number of guests or number of actual guests in attendance, whichever is greater.

## Pricing

- Price quotes, verbal or written, until a contract is signed, are subject to change.
- A 25% service charge and 6% sales tax will be added to the food and beverage items.
- If your group is tax exempt, a copy of the certificate must be provided before the event.

## Cancellation Policy

- Events which are cancelled within 72 hours of the scheduled date may be charged 50% of the total food bill based on the guaranteed count.

## Entrée Selections

- Minimum number of guests required to order off of the banquet menu is 25.
- Plated lunch and dinner events are required to be limited to 1 starter & 2 entrée choices, with the exception of special dietary needs and children's entrees.
- Additional entrée or starter selection may be added for an upcharge of \$4 per person.
- The host must provide a place card and/or ticket stating the entrée choice. Choice must be clearly visible to the service staff.

## Food

- The Women's City Club is the sole provider of food and beverage. No food or beverage may be brought into the Club, with the exception of specialty cakes.
- There will be a \$1.00 cake cutting and plating charge.
- The Women's City Club will make every effort to accommodate special dietary requirements. Please make arrangements during your initial event planning to insure your guests' satisfaction.
- The Women's City Club is not responsible for leftover food taken by guests after an event. We strongly discourage food to be taken home after an event.
- Food and beverage prices are subject to change unless a menu has been selected and a deposit made securing your date.
- Our Chefs are always available to customize menus

## Set Up

- Two hours of set up and/or clean up are included in room rental rates.
- Additional hours may be billed at \$40 per hour.
- Items included, all china, flatware, glassware, white table linens.

## Deposit and Payment

- A deposit of \$250.00 is required to reserve the date of your event.
- Total bill/final payment is to be made upon completion of your event.
- The deposits will be deducted from the final bill.
- We accept checks, Visa, MasterCard and Discover.
- The Women's City Club requires written notice for cancellation of an event.
- Deposits will be returned when notice is given six (6) months prior to the event.

## Schedule of Club Hours

- Monday through Friday 9:00 am through 4:00 pm
- Reservations of the Main Dining Room, Auditorium, Wedgwood Room and Drawing Room are available to Women's City Club Members on a first come, first serve basis at no cost during regular club hours
- Call (616.459.3321) or email ([wccgrdining@gmail.com](mailto:wccgrdining@gmail.com)) for reservations

## Members' Rental Fees

- All rates include 2 hours of facility setup and/or cleanup, \$40 each additional hour
- Entire Club Facility \$1250
- Desdemona's Dining Room or the Vandenberg Auditorium \$250
- Wedgwood Room \$150 and the Drawing Room \$175

# Hors D'oeuvres Platters

Priced per person with a 25-person minimum

Traditional Crudités with Buttermilk Ranch Dip  
\$2.75

Seasonal Fruit Display with Cream Cheese Fruit Dip  
\$3.25

Selection of Domestic & Imported Cheeses with Cracker Assortment  
\$4.25

Trio of Hummus with Pitas & Flatbreads  
\$3.50

Roasted Artichoke Dip with Pitas & Flatbreads  
\$3.25

Smoked Salmon Dip with Pitas & Flatbreads  
\$4.25

Baked Brie in Puff Pastry with Fruit Compote  
\$3.25

Meatballs in Barbecue, Sweet and Sour, or Swedish Cream Sauce  
\$2.25

Antipasto Platter with a selection of Cured Meats, Imported Olives, Dolmas, & Marinated Artichokes  
\$4.25

Cold or Hot Smoked Salmon with Traditional Accompaniments  
\$4.75

Chef Attended Carving Station with Proper Accompaniments  
\*Inquire with our Chef for your options\*

# Individual Hors D'oeuvres

Priced per piece, 2 dozen pieces' minimum order

Tuna Sashimi Canapés in Crispy Wontons with Wakame Salad,  
Pickled Ginger, & Wasabi Cream  
\$3

Bleu Cheese Stuffed Endive with Caramelized Walnuts & Parsley  
\$2.25

Chilled Jumbo Shrimp Cocktail with Horseradish Crème and Cocktail Sauce  
\$3.50

Blue Crab or Sausage Stuffed Cremini Mushroom Caps  
\$2.75

Wild Mushroom Strudel with Chevre cheese  
\$3

Spanakopita ~ Spinach & Feta Cheese in Phyllo Dough  
\$3

Bruschetta ~ Garlic Crostini with Tomato or Mushroom Duxelle  
\$2

Chicken Sate with Peanut Sauce  
\$3.50

Assortment of Mini Quiche  
\$3

Chef's selection of Finger & Tea Sandwiches  
\$3

# First Course Selections

Included with Lunch or Dinner entrée

Add another selection \$4

8 Bean  
Baked Potato  
Black Bean  
Bleu Cheese & Potato  
Butternut Squash Bisque  
Carrot Ginger  
Chicken & Rice  
Chicken Corn Chowder  
Chicken Lemon Rice  
Chicken Tortilla  
Country Corn Chowder  
Cream of Asparagus  
Cream of Chicken  
Cream of Potato  
Curried Chicken  
French Onion  
Fresh Pea  
Gazpacho (chilled)

Italian Sausage & Zucchini  
Lemon Artichoke Bisque  
Lentil  
Lobster Bisque (add \$2)  
Manhattan Fish Chowder  
New England Clam Chowder  
Northern Bean & Kale  
Old Fashioned Chicken Noodle  
Roasted Garlic  
Roasted Red Pepper Bisque  
Roasted Summer Tomato  
Split Pea with Ham  
Sweet Potato Bisque  
Tomato Basil Parmesan  
Tuscan Bean  
Vichyssoise (chilled)  
Wild Rice

House salad ~ mixed spring greens, Women's City Club house dressing, toasted nuts and dried cranberries

Garden Salad ~ mixed spring greens, tomatoes, English cucumbers, carrot threads and your choice of 2 dressings

Caesar Salad ~ crisp romaine, tomatoes, garlic croutons, shaved parmesan and house made Caesar dressing

Spinach Salad ~ hard-boiled egg, garlic croutons, shaved red onion and hot bacon vinaigrette

Cashew & Swiss ~ baby spinach, honey mustard vinaigrette, cashews and Swiss cheese

Martha's Vineyard ~ mixed spring greens, toasted nuts, bleu cheese crumbles, shaved red onions and raspberry maple vinaigrette

# Plated Entree Selections

All entrees include one first course selection, side dishes, rolls, coffee & tea

After 3pm entrée choice must be dinner portion

\* denotes no side dishes included

\*\* denotes only 1 side dish included

## Entrée Salads

### Lunch \$16 Dinner \$21

Chinese Chicken Salad\*

Peanut vinaigrette, jicama, red pepper, carrots, crisp rice noodles

Turkey Waldorf\*

Roasted turkey breast, Michigan apples, celery and walnuts

Chicken Salad\*

Traditional, Dilled, or Royal Coach

Danish Shrimp Salad\*

With lemon vinaigrette and bleu cheese stuffed shrimp

Seafood Salad\*

Shrimp, crab, celery and almonds

Citrus Shrimp Salad\*

With citrus vinaigrette, candied almonds, grapefruit and avocado

Club Salad\*

Smoked turkey breast, honey ham, crisp bacon, tomatoes, cucumber and garlic croutons

Grilled Chicken or Shrimp Caesar\*

Crisp romaine, shaved parmesan, garlic croutons and tomatoes

Cobb Salad\*

Grilled chicken, apple wood bacon, avocado, tomatoes, hard-boiled egg, bleu cheese

Southwestern Chicken Salad\*

Chile rubbed chicken breast, avocado, tomatoes, black beans and corn with salsa ranch

Summer Berry\*

Poppy seed vinaigrette, strawberries, toasted almonds, bleu cheese and shaved red onion

# Chicken

## Lunch \$17 Dinner \$25

### Chicken Marsala

Sautéed breast of chicken with wild mushrooms in a Marsala crème sauce

### Chicken Cacciatore

Simmered in an Italian herbed tomato sauce with red wine, mushrooms, & onions

### Rosemary Chicken

Herb rubbed chicken breast with rosemary infused jus

### Apple Cider Glazed Chicken

Stewed with Vidalia onions and Gala apples, glazed with tart cider

### Chicken Caprese

Grilled chicken breast topped with Caprese salsa, fresh mozzarella, tomato & basil

### Chicken Framboise

Marinated chicken breast grilled and served with a raspberry balsamic glaze

### Chicken Cordon Bleu

Stuffed with smoked honey ham and served with a Gruyere cheese sauce

### Chicken Saltimbocca

Grilled chicken topped with crispy fried sage, prosciutto and brown butter

### Cranberry Apple Chicken

Sautéed chicken breast with sweet cranberry apple glaze

### Chicken Scaloppini

Thin chicken breast cutlets sautéed with capers & lemon

### Chicken Pasta Primavera\*

Fresh vegetables sautéed in garlic and white wine sauce

### Stuffed Chicken Breast

Choose between brie & basil, mushroom duxelle, crab, or mozzarella & pesto

### Southern Style Chicken\*\*

Crispy chicken with grits and creole “gravy”



Chicken Stir Fry\*

Fresh vegetables and sweet soy glaze

Lemon Chicken

Grilled chicken breast with lemon beurre blanc

Bleu Cheese Barbecue Chicken

Grilled chicken breast with apple wood bacon, barbecue sauce & crumbled bleu cheese

Tandoori Chicken

Marinated in Indian spices, served with parsley & mint yogurt sauce

Chicken Parmesan

Encrusted with panko & parmesan, served with house made tomato sauce

Bruschetta Grilled Chicken

Topped with balsamic marinated tomatoes, red onion & fresh basil

Bacon Wrapped Chicken

Chicken breast wrapped in fresh basil and apple wood bacon

Caribbean Jerk Chicken

Rubbed in island spices, served with fresh mango salsa

Artichoke Chicken

Baked chicken with creamy artichoke & parmesan topping

Greek Chicken

Fresh lemon, oregano, mint and olive oil

Pretzel Encrusted Chicken

With whole grain mustard beurre blanc

Chicken Succotash\*\*

With zucchini and corn succotash & smoked Gouda cream sauce

Cashew Chicken\*\*

Sesame encrusted with edamame, pearl onion and cashew sauté

Honey Key Lime Chicken

Marinated sweet and tangy chicken breast

Peanut Chicken Sate

Skewered and basted with peanut sauce

Chicken & Broccoli Braid\*

Wrapped in puff pastry with almonds, red peppers and cheddar cheese, roasted red pepper coulis

Chicken Florentine\*\*

Grilled and served with garlic creamed spinach

Hot Chicken Salad\*\*

WCC classic chicken casserole, crunchy potato & cheese topping

## **Pork**

### **Lunch \$17 Dinner \$25**

Lasagna Bolognese\*

Layers of fresh pasta with Italian sausage, ricotta cheese, fresh mozzarella and tomato basil sauce

Pork Loin

Slow roasted with sweet maple glaze or an apple cranberry walnut compote

Pasta Carbonara\*\*

Egg cream, garden peas, apple wood smoked bacon & Parmesan cheese

Pork Kebabs

With soy and peanut sauce

Barbecue Pulled Pork

House smoked pork butt with house barbecue

Pasta Rustica\*\*

Italian sausage, Brussel sprouts, white wine cream & bleu cheese

Jerked Pork

Rubbed in island spices and slow cooked, served with fresh mango salsa

Pork Roulade

With mushroom and herb stuffing

# Beef

## Lunch \$20 Dinner \$28

### Flank Steak

Marinated and grilled medium, served with roasted corn & black bean salsa

### Prime Rib au Jus (add \$3)

Slow cooked prime rib, served with horseradish crème and jus

### Beef Tenderloin Medallions (add \$3)

Grilled medium and served with roasted mushrooms and cabernet demi-glace

### Beef Wellingtons (add \$3)

Beef tenderloin & rich mushroom duxelle, wrapped in puff pastry (served medium)

### Beef Stroganoff\*\*

With mushrooms and cream gravy, served with egg noodles

### Meatloaf Muffins

Wrapped in apple wood bacon

### Shepherd's Pie\*

With carrots, peas, and onions, topped with cheddar mashed potatoes & crispy onions

### Beef Pot Pie\*

Beef stew baked with puff pastry

### Corned Beef\*

Braised in Irish beer, served with cabbage, carrots and baby potatoes

### Pepper Steak\*\*

Thin sliced beef, peppers and onions with a sweet soy glaze

### London Broil

Grilled flank steak sliced thin, with balsamic red wine sauce

### Sirloin Kebabs

With peppers, onions and mushrooms

### Stuffed Bell Peppers\*\*

With ground beef, Italian sausage and tomato sauce

# Seafood

## Lunch \$20 Dinner \$28

Garlic Herbed Jumbo Shrimp  
Baked with an Italian lemon & garlic butter

Thai Spiced Barbecued Shrimp  
With ginger, garlic and lemongrass

Coconut Shrimp  
Coated in flaked coconut and deep fried, served with mango salsa

Parmesan Crumb Cod  
Baked with panko, parmesan and herbs

Cod or Salmon En Papillote\*\*  
Steamed in parchment with garlic, wine and vegetables

Potato Encrusted Whitefish\*\* (add \$3)  
With horseradish sour cream, crisp potato and lemon beurre blanc

Salmon Pinwheels  
With cucumber dill sauce

Smoked Whitefish Tortellini\*  
With a tomato and horseradish crème

Salmon or Whitefish Rockefeller (add \$3)  
With spinach, leek and fennel

Salmon Florentine  
Stuffed with creamed spinach, apple wood bacon and crumbled bleu cheese

Cedar Planked Salmon  
With tarragon mustard butter

Salmon a la' Orange  
Pan seared Atlantic salmon filet served with orange beurre blanc

Soy Glazed Salmon  
With sweet toasted sesame soy glaze

Cod Provencal

Simmered in a white wine tomato sauce and topped with herbed panko

Pecan Crusted Walleye (seasonal)

Lake Superior walleye coated in crushed pecans and sautéed, served with whole grain mustard buerre blanc

Seafood Lasagna\*

Layers of egg pasta with shrimp, crab and seafood alfredo

Seafood Risotto\*

Saffron risotto with sautéed fish, shrimp and mussels

Maryland Crab Cakes (add \$3)

Blue crab cakes broiled and served with mustard sauce

## **Vegetarian Lunch \$15 Dinner \$23**

Vegetable Lasagna\*

Fresh pasta sheets layered with portabella mushrooms, zucchini, spinach and roasted red peppers

Eggplant Parmigiana\*\*

Eggplant coated in Panko and parmesan, layered with fresh basil and tomato sauce

Roasted Vegetable Pot Pie\*

Winter squash, rutabaga and new potatoes in a roasted corn cream sauce, topped with puff pastry

Portabella Ravioli\*

Delicate ravioli served with Chevre goat cheese cream sauce

Butternut Squash Ravioli\*

With fresh sage and brown butter

Pasta Pagliara\*

Egg pasta with baby spinach, tomatoes, red onion in a garlic white wine sauce

Quiche Lorraine\*\*

Your choice of fillings baked in a rich egg custard

## Side Dishes

Please make 2 selections (unless otherwise noted with entrée choice), or let us choose appropriately

Seasonal Oven Roasted Vegetables  
Seasonal Steamed Vegetables  
Broccoli Mornay  
Sautéed Zucchini & Summer Squash  
Cider Glazed Baby Carrots  
Green Beans Amandine  
Cuban Black Beans & Rice  
Mashed Potatoes  
Oven Roasted Redskin Potatoes  
Parsley Buttered Redskins  
Caramelized Onion Mashed Potatoes  
Garlic Smashed Redskin Potatoes  
Sweet Potato Soufflé  
Herbed Wild Rice  
Spanish Rice  
Saffron Rice Pilaf  
Herbed Rice Pilaf  
Toasted Cous Cous

## Children's Menu \$8

For children ages 3-10, all served with apple sauce

Macaroni and Cheese  
Chicken or Cheese Quesadillas  
Grilled Chicken & Vegetables  
Popcorn Shrimp  
Buttered Noodles with Parmesan Cheese  
Petite Version of Your Entrée Selection

# Lunch & Dinner Buffets

Buffets are available for groups of 50 or more. All buffets include our house salad, chef's selection of two accompaniments, rolls, coffee and tea

One Entrée \$18 (Lunch) \$25 (Dinner)

Two Entrees \$20 (Lunch) \$28 (Dinner)

## Entrée Options

Chicken Marsala  
Chicken Cacciatore  
Apple Cider Glazed Chicken  
Cranberry Apple Chicken  
Chicken Scaloppini  
Chicken Pasta Primavera  
Artichoke Chicken  
Lasagna Bolognese  
Pork Loin  
Cod Provencal  
Vegetable Lasagna

# Desserts \$5

Inquire with our Chef & Pastry Chef about specialty cakes and seasonal dessert specials

## Tiramisu

Ladyfingers soaked in espresso, mascarpone & dark cocoa

## Vanilla Mousse

With raspberries and strawberries

## Chocolate Decadence

Chocolate mousse with fresh raspberries

## Crème Brulee

Vanilla bean, espresso with caramel, or maple

## Vanilla Bean Cheesecake

With fresh strawberries, lemon curd, or chocolate ganache

## Pumpkin Cheesecake

Gingersnap crust, fresh whipped cream

## Opera Cake

Black magic, espresso buttercream, chocolate mousse

## Black Forest Torte

With tart cherries and chocolate ganache

## Spice Cake

With pumpkin buttercream

## German Chocolate Cake

Black magic, coconut & pecan icing

## Coconut Cake

Pure white cake, whipped frosting, coconut

## Texas Sheet Cake

With rich chocolate & pecan icing

## Chocolate Chambord Flourless Cake

With fresh raspberries and whipped cream



Italian Cream Cake  
Chiffon cake with coconut & pecans, cream cheese frosting

Chocolate Covered Banana Cake  
Banana cake, chocolate ganache, with or without nuts

Tres Leche Cake  
Soaked in three milks, toasted meringue

Key Lime Pie  
Florida key lime juice, freshly whipped cream

Banana Cream Pie  
With vanilla pastry cream and fresh bananas

Coconut Cream Pie  
Freshly whipped cream and toasted coconut

Lemon Meringue Pie  
Lemon curd, toasted meringue

Oreo Mud Pie  
Chocolate shell, mousse and Oreo cookies

Apple Croustada  
Rustic French apple tart

Pecan Pie  
Spiked with Kentucky bourbon, whipped cream

Peanut Butter Pie  
With fresh whipped cream and peanut butter cups

Berry Galette  
Open faced seasonal berry tart

Peach or Apple Crisp  
Served ala mode

Baklava  
Layers of phyllo, walnuts & honey syrup

Maple Bread Pudding  
With toasted pecans and whipped cream

Profiteroles

Mini cream puffs filled with ice cream or vanilla custard,  
chocolate ganache

Crepes Suzette

Crepe pillows, sweet orange sauce, fresh whipped cream

Cannoli

With orange scented ricotta filling, toasted pistachios

Assortment of Bars & Brownies

Amber Crunch Sundae

Vanilla ice cream rolled in coconut & pecans, amber sauce

Seasonal Gelato or Sorbetto

Cookies by the Dozen \$18

Specialty Cakes & Cupcakes

Inquire about our numerous selections, or dream one up yourself

# BANQUET BEVERAGE MENU

Your event bar can be created to fit your specific needs. Our event coordinator will assist in designing a menu that works for you.

## Non-Alcoholic

Coca-Cola products

Coke, Diet Coke, Sprite, Ginger Ale, Diet Ginger Ale

**\$2.00 per person**

**\$8 per pitcher**

Juices

Orange, Cranberry, Pineapple, Tomato

**\$2.00 per person**

**\$8 per pitcher**

Teas

Unsweetened Iced Tea or selection of hot teas

**\$2.00 per person**

**\$8 per pitcher**

Coffee

Regular or Decaf

**\$2 per person**

**\$8 per pot**