

Randy's on the Lake

Breakfast

Par for the Course

Continental Express \$3.50

Assortment of fresh donuts, muffins, Danish, bagels, assorted whole fresh fruit, chilled juices, coffee & tea

Early Birdie Breakfast Buffet \$6.25

Fresh scrambled eggs, French toast or pancakes, hashbrowns, bacon, sausage, assorted whole fresh fruit, assorted breakfast pastries, chilled juices, coffee & tea

Mid-Day Refreshments



The Par Picnic

\$5.00 (Hot Dogs)

\$6.00 (Hamburgers)

Hamburgers or hot dogs, potato chips, assorted soft drinks & bottled water; includes condiments

The Caddy Shack \$6.50

A boxed lunch to go that includes choice of chicken salad, tuna salad, sliced honey ham, smoked deli turkey or roast beef on a kaiser bun; served with potato chips, whole fresh apple, fresh baked cookie and beverage



To Make Catering Arrangements Contact:

Rosa Randolph or Christel Romer at 248-738-9088

or email christel.romer@ameritech.net

Visit our website for our full catering menu – www.randyscatering.com

Randy's Buffet

One Entrée - \$10.95

Two Entrée - \$12.95

Three Entrée -

\$14.95

All buffets include a choice of one vegetable and one starch/potato. Buffet also includes a fresh garden bar. Rolls, butter, soft drinks & coffee are always included as well. In addition to the choices listed, Randy's is happy to offer other vegetarian choices, as well as, fresh fish selections and our Signature Barbeque Ribs. These items may require an additional charge.

Roast Beef

Sliced & served with au jus

Honey Baked Ham

Garnished with pineapple glaze

Italian Marinated Chicken

Boneless breast marinated in Italian seasonings

Chicken Marsala

Lightly breaded boneless breast sautéed with mushrooms & topped with marsala sauce

Parmesan Chicken

Lightly breaded boneless breast topped with marinara sauce and mozzarella cheese

Roast Turkey

Slow roasted to perfection, topped with gravy and bread stuffing

Twice Baked Mostaccioli

Layered pasta with meat sauce, topped with mozzarella cheese & baked golden brown

Vegetable Lasagna

Layered pasta, vegetables, ricotta and mozzarella cheeses

Mushroom Meatballs

Homemade meatballs served in a creamy mushroom sauce



Buffet Accompaniments

Potato/Starch Selections

Baked Potato, Au Gratin, Garlic Mashed, Scalloped, Oven Roasted Reds, Potato Wedges, Potatoes O'Brien, Wild Rice Blend, Vegetable Rice, Rice Pilaf

Vegetable Selections

Buttered Sweet Corn, Green Bean Almondine, California Blend Medley, Capri Blend Medley, Collard Greens, Cabbage, Baked Bean

Salad Dressings

Ranch, Honey Mustard, Italian, Raspberry Vinaigrette, French

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