

Great Lakes Culinary Center | **Standard Igloo Package**

\$300 | Plus 25% Service Charge and 6% Sales Tax

Booking Information

Name:

Email:

Booking Date:

Phone Number:

Booking Time:

Party Size:

MENU

Beverages

GLCC's Signature Mulled Cider (Included)

Hosts Choice of Two Bottles of Wine From our Select List: **(Please Choose One)**

___ Silver Gate Cabernet Sauvignon

___ Silver Gate Chardonnay

___ Silver Gate Pinot Noir

___ Silver Gate Pinot Grigio

First Course: *(Please Choose One)*

___ Garden Salad

___ Caesar Salad

Served with warm house made Focaccia bread and caramelized shallot herb butter

Second Course: Hosts Choice of Family Styled Entrees: ***(Please Choose Two)***

___ Fresh Pasta Tossed In A Robust Red Pepper & Tomato Sauce With Winter Greens, Squash and Grated Parmesan Cheese: **Vegetarian OR Sausage:**

___ Saltimbocca Chicken - Herb Seared Chicken Breast with Crispy Prosciutto, Sage And Provolone Cheese

___ Parmesan Crusted Chicken with a basil cream sauce

Third Course

Warm Cashew Blondie topped with Cinnamon Bourbon Ice Cream and Caramel Sauce (Included)

Great Lakes Culinary Center | **Elite Igloo Package**

\$500 Total | *Plus 25% Service Charge and 6% Sales Tax*

Booking Information

Name:

Email:

Booking Date:

Phone Number:

Booking Time:

Party Size:

MENU

Beverages

GLCC's Signature Mulled Cider

Hosts Choice of Two Bottles of Wine From our Select List: **(Please Choose One)**

☐ Silver Gate Cabernet Sauvignon

☐ Silver Gate Chardonnay

☐ Silver Gate Pinot Noir

☐ Silver Gate Pinot Grigio

First Course: *(Please Choose One)*

☐ Garden Salad

☐ Caesar Salad

Served with warm house made Focaccia bread and caramelized shallot herb butter & Chef's Classic Meat & Cheese Board

Second Course: *(Please Choose Your Pasta and Beef Preference)*

Fresh Pasta Tossed In A Robust Red Pepper & Tomato Sauce With Winter Greens, Squash and Grated Parmesan Cheese:

Vegetarian OR Sausage:

Parmesan Crusted Chicken with a basil cream sauce

Roasted Garlic Mashed Potatoes & Caramelized Shallot Buttered Green Beans

☐ 18 Hour Red Wine Braised Short Ribs with Red Wine Demi Sauce **OR ***

☐ Herb Grilled Filet with Roasted Wild Mushroom Demi Sauce

Third Course: *(Please Choose One)*

☐ Warm Cashew Blondie topped with Cinnamon Bourbon Ice Cream and Caramel Sauce

☐ Seasonal fruit Galette Topped with Vanilla Bean Ice Cream

Hosts Choice of One After Dinner Sipper: *(Please Choose One)*

☐ American Coffee ☐ Spanish Coffee ☐ Irish Coffee ☐ Spiked Hot Cocoa ☐ The Minister (Elijah Craig Hot Toddy)



Credit Card Authorization Form

Name on Card:

Contact Phone Number:

Payment Method (Visa/ MC/ AMEX):

Card Numbers:

Card Expiration Date:

CVV CODE:

Associated Street Address:

Zip Code:

Signature: