

# CRANK'S

C A T E R I N G

## GOLF OUTING MENU



46915 Hayes Rd., Shelby Township, MI 48315 • 586.247.3800

[WWW.CRANKSCATERING.COM](http://WWW.CRANKSCATERING.COM)

# CRANK'S

CATERING



**ANY EVENT UNDER 30 GUESTS MUST ORDER FROM THE RESTAURANT MENU.**



There is absolutely NO FOOD or BEVERAGES of any kind allowed on any part of the golf course; as this is a violation of our liquor license. Please ask vendors to donate in other ways.

ON THE TURN requires 6% sales tax and 10% minimum gratuity.

All catered events require a 19% service charge, 6% sales tax, and minimum 10% gratuity.



IT'S GOT TO BE CRANK'S

## BREAKFAST

### THE PUTT

Assorted donuts, hot coffee, tea, assorted juices, and lemon water.

\$3.50 per guest

(ADD \$3 for assorted pastries)

### THE DRIVE

Hot breakfast sandwich with meat & cheese, served on croissant, english muffin, or bagel with hash brown patty. Includes hot coffee, tea, assorted juices, lemon water.

\$8.95 per guest

### THE HYBRID

Scrambled eggs, hickory smoked bacon, turkey sausage patty, golden hash browns, crostini toast points, fresh assortment of fruit, assorted pastries, hot coffee, tea, assorted juices, & lemon water

\$22.50 per guest

### BLOODY MARY & MIMOSA BAR

Served with Tito's vodka & Verde champagne

\$8 or \$12 per hour for both



Cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. All prices are subject to change.

*All prices subject to a 19% service fee and 6% sales tax.*

# ON THE TURN

## THE PAR

All beef hot dog, chips, bottled water or fountain drink  
\$8.00 per guest

## ITALIAN SAUSAGE

With roasted peppers & onions, chips, bottled water  
or fountain drink  
\$9.00 per guest

## THE BIRDIE

Choice of our famous burger or chef Matt's amazing chicken  
sandwich, served with kettle chips, bottled water or fountain pop  
\$12.00 per guest

## THE EAGLE BOX LUNCH

Choice of 1 sandwich - including chips, cookie, whole fruit,  
and all appropriate condiments.

**CALIFORNIA WRAP** - fresh smoked turkey, hickory cherrywood  
bacon, colby jack cheese, lettuce, tomato, & avocado mayo, rolled in  
a fresh tortilla wrap

**CRANKER CRAVER** - shaved ham, genoa salami, fresh smoked turkey,  
provolone cheese, red onions, lettuce, tomato, avocado aioli, and  
yellow peppers served on a ciabatta roll

**GLUTEN FREE VEGETARIAN** - marinated grilled vegetables  
seasoned to perfection, served in a deli bowl with a gluten free roll  
\$16.00 per guest

*Please note we can make any type of sandwich, upcharge may apply*

# DAILY BUFFETS

All buffets include choice of 2 or 3 entree's, 1 pasta selection, 1 potato  
selection, 1 vegetable selection. Also includes fresh assortment of fruit,  
raw vegetables with homemade ranch dip, relish assortment, 4-6 assorted  
chef's summer salads (cole slaw, potato & pasta salads etc.)  
2 Entree's \$22.95 per guest • 3 entree's \$24.95 per guest

## CHICKEN SELECTIONS

### BAKED HERB CHICKEN

select pieces of chicken seasoned with our own special combination of herbs  
and spices.

### ROSEMARY CHICKEN

select pieces of chicken marinated with dijon mustard, olive oil, rosemary and  
fresh garlic, then oven roasted to perfection.

### BUTTER CRUMB OVEN-FRIED CHICKEN

one of Crank's "famous" dishes – select pieces of chicken dredged in our house  
herbs and spice mixture then topped with Japanese buttered bread crumbs.

### ITALIAN PARMESAN CHICKEN

select pieces of chicken coated with an Italian bread crumb crust and baked,  
then topped with marinara sauce, parmesan and mozzarella cheese.

### CHICKEN SUPREME (CRANK'S SIGNATURE DISH)

a lightly breaded, boneless breast of chicken topped with Swiss cheese and  
sliced mushrooms, then baked in a velouté sauce with white wine and garlic.

### CHICKEN PICCATA

boneless breast of chicken sautéed with a savory lemon sauce, artichokes, garlic,  
wine and capers.

### CHICKEN MARSALA

boneless breast of chicken sautéed, deglazed with marsala wine and topped  
with mushrooms and a marsala wine sauce.

*Additional selection available, please ask your sales representative*

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## BEEF & PORK SELECTIONS

### ROAST SIRLOIN

eye round of beef oven roasted in our special seasonings and covered with our savory herb brown sauce with mushrooms.

### EYE ROUND OF BEEF WITH BOURGUIGNONNE SAUCE

eye round of beef braised in red wine, garnished with pearl onions and button mushrooms.

### HOMEMADE MEATBALLS

our famous homemade meatballs in a mushroom brown sauce. (also available in a Swedish cream sauce upon request.)

### LONDON BROIL WITH BORDELAISE SAUCE

marinated flank steak, charbroiled and sliced on the bias in wedges and served with a bordelaise wine sauce.

### KANSAS CITY BEEF TIPS (ADD \$3)

tenderloin of beef cut in bite-size chunks and slow roasted in a brown sauce.

### SIRLOIN MARSALA

roasted eye round of beef, sliced and topped with our house marsala wine sauce.

### FILET OF BEEF TENDERLOIN

premium tenderloin, served with our flavorful zip sauce.

### WHOLE ROASTED PRIME RIB

slow oven roasted prime rib of beef, encrusted with our special seasoning, served with au jus.

### SHORT RIBS

slowly roasted short ribs with pearl onions, celery, Belgian carrots and stewed tomatoes.

### SMOKED KIELBASA

"Polish-style" slow-smoked sausage baked in our homemade tangy sauerkraut.

### PORK SCALLOPINI

medallions of boneless pork loin in chef's scallopini sauce.

### BONELESS PORK CHOPS

breaded center-cut pork chop baked with a savory brown sauce.

### SPIRAL HAM

Dearborn spiral honey-glazed ham on the bone.

## PASTA SELECTIONS

### MOSTACCIOLI WITH MEAT OR MARINARA SAUCE

ridged mostaccioli in our hearty meat or marinara sauce.

### FARFALLE ALFREDO

bowtie pasta in our homemade creamy alfredo sauce.

### PASTA PRIMAVERA

a special dish of rotini noodles, broccoli, carrots, zucchini and red peppers with garlic butter and a parmesan and Boursin cheese sauce.

### GOURMET MACARONI AND CHEESE

our house blend of cheeses reduced down into a fluffy, milky cheese sauce! add bacon, ham, shrimp, crab or lobster for extra cost.

### LASAGNA (ADD \$2)

baked broad noodles layered with ricotta, mozzarella and parmesan cheeses with our special meat sauce recipe.

### LASAGNA ROLL-UPS (ADD \$2)

lasagna pasta with three-cheese spread, rolled up with Italian sausage topped with meat sauce and mozzarella—can also become vegetarian with artichoke hearts and spinach.

## CRANK'S AVAILABLE SAUCES

meat

garlic and oil

palomino

marinara

arrabbiata

basil pesto

alfredo

ala vodka

summer squash



# IT'S GOT TO BE CRANK'S

## POTATO SELECTIONS

### RED SKIN PARSLEY POTATOES

our famous red skin potatoes steamed and seasoned then lightly mashed, blending together fresh garlic, creamy butter, romano and parmesan cheeses.

### MASHED POTATOES OR GARLIC MASHED POTATOES

boiled Idaho potatoes mashed with heavy cream and butter for a creamy consistency. upon request, we'll add roasted garlic for extra flavor!

### POTATOES AU GRATIN (ADD \$1)

sliced potatoes covered in a cheddar cheese sauce then baked until golden brown.

### ANNA POTATOES (ADD \$1)

whole potatoes sliver-sliced with sautéed onions and chicken stock poured down the center, topped with parmesan cheese and butter and baked until perfectly tender.

### RICE PILAF

white rice and orzo combined together in a steamed bath of chicken stock then simmered to the perfect consistency.

### WILD RICE

nutty-flavored medium and long-grain rice, seasoned and cooked in a light chicken stock until tender.

## VEGETABLE SELECTIONS

### WHOLE KERNEL CORN

sweet kernel corn cooked in butter and herbs.

### GREEN BEANS ALMONDINE

whole green beans steamed, seasoned, and topped with sliced almonds.

### CALIFORNIA MEDLEY

steamed broccoli, cauliflower, and carrots, seasoned to perfection.

### BELGIAN CARROTS

steamed whole baby carrots with a sweet, brown sugar glaze.

### MIXED GREENS

a perfect blend of broccoli, peas, green beans and more green goodness.



# BBQ BUFFETS

## BBQ #1

BBQ chicken pieces, quarter pound angus beef burger, Crank's famous red skin potatoes, fresh assortment of fruit, raw vegetables with dip, assorted relishes & condiment platter, pickles, sliced onions, tomatoes, pepperoncini, american and provolone cheese.  
4-6 assorted chefs salads, (cole slaw, potato & pasta salads etc.) coffee, tea, and soda's  
\$19.95 per guest

## BBQ #2

Quarter pound angus beef burger, BBQ chicken or italian sausage with peppers and onions, pulled pork, gourmet mac & cheese, fresh assortment of fruit, raw vegetables with dip, assorted relishes platter, pickles, sliced onions, tomatoes, pepperoncini, american and provolone cheese. 4-6 assorted chef's salads, (cole slaw, potato & pasta salads etc.) coffee, tea, and soda's  
\$21.95 per guest

## BBQ #3

Marinated chicken kabobs, marinated beef kabobs, quarter pound angus beef burger, rice pilaf, greek salad, grilled pita bread, fresh assortment of fruit, raw vegetables with dip, assorted relishes & condiment platter, pickles, sliced onions, tomatoes, pepperoncini, american and provolone cheese. home made ranch dip, 4-6 assorted chefs salads, (cole slaw, potato & pasta salads etc.) coffee, tea, and soda's  
\$28.95 per guest

## BBQ #4

BBQ chicken breast, canadian baby back ribs, pulled pork, gourmet mac & cheese or roasted red skin potatoes, buttered corn, garden salad, rolls & butter, fresh assortment of fruit, raw vegetables with dip, assorted relishes, 4-6 assorted chef's salads, (cole slaw, potato & pasta salads etc.) coffee, tea, and soda's  
\$36.95 per guest

## BBQ #5

12oz NY strip steak with zip sauce, grilled chicken breast, special baked potato, green beans amandine, caesar salad, rolls & butter, fresh assortment of fruit, raw vegetables with dip, relish assortment, 4-6 assorted chef salads (cole slaw, potato & pasta salads etc.)  
\$38.95 per guest

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# BBQ BUFFETS

## PLATED DINNER

First course: Garden or caesar salad with dinner rolls & butter  
Dinner: 6 oz. Fillet with zip sauce, chicken piccata (or choice of chicken), scalloped potatoes, grilled asparagus  
Dessert: Assorted bars (oreo cookie, lemon, peanut butter, etc.)  
\$48.95 per guest

## FAMILY STYLE

First course: Garden or caesar salad with dinner rolls & butter  
Dinner: Kansas City beef tips, choice of chicken, roasted red skin potatoes, California mix vegetables  
Dessert: Assorted bars (oreo cookie, lemon, peanut butter, etc.)  
\$48.95 per guest

\*\*Please note you may add a pasta to any plate up or family style for an additional \$5 per guest\*\*



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# DESSERTS

**ASSORTED HOMEMADE COOKIES** \$1.75 per guest  
(Chocolate chip, Butterfinger peanut butter, raspberry cherry nut)

**HOMEMADE FROSTED BROWNIE SQUARES** \$2.00 per guest

**ASSORTED CUPCAKES** \$2.00 per guest  
(Double chocolate, vanilla strawberry, chocolate marble)

**TRAVERSE CITY MINI PIES** \$3.95 per guest  
(Dutch apple, cherry, coconut, or banana cream)

**COOKIE & BROWNIE MIX** \$3.50 per guest

**LARGE CANNOLI'S** \$5.95 per guest



# BEVERAGES

**DRINK TICKET \$4 EACH**

1-Drink ticket:

Domestic & imported beer, assorted Pepsi products, bottled water, assorted Gatorade, & Arnold Palmers

2-Drink tickets:

craft beer, mixed drink, wine

**BAR SERVICE**

OPEN STANDARD bar minimum 2 hours \$7 per hour

OPEN PREMIUM bar minimum 2 hours \$8 per hour

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