

CRANK'S

C A T E R I N G

GOLF OUTING MENU



IT'S GOT TO BE CRANK'S

Ask About Crank's Other Golf Course Menus



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

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. This is a violation of our liquor license. Please ask vendors to donate in other ways.

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

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



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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 and cheese served on a croissant, english muffin, or bagel with a hash brown patty, includes hot coffee, tea, assorted juices and lemon water
\$8.95 per guest

THE HYBRID

scrambled eggs, belgian waffles, hickory smoked bacon, turkey sausage patty, golden hash browns, crostini toast points, fresh assortment of fruit, assorted pastries, hot coffee, tea, assorted juices and lemon water
\$22.50 per guest

BLOODY MARY & MIMOSA BAR

served with tito's vodka and verde champagne
\$8 per hour each / \$12 per hour for both



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

THE PAR

all beef hot dog, chips, bottled water or fountain drink
\$8.50 per guest (out the door)

ITALIAN SAUSAGE

with roasted peppers and onions, chips, bottled water
or fountain drink
\$9.50 per guest (out the door)

THE BIRDIE

choice of our famous burger or chef matt's amazing chicken
sandwich served with a bag of chips, bottled water or fountain drink
\$14 per guest (out the door)

THE EAGLE BOX LUNCH

choice of one sandwich - includes chips, cookie, whole fruit,
all appropriate condiments and bottled water or fountain drink

CALIFORNIA WRAP - fresh smoked turkey, hickory cherry wood
bacon, colby jack cheese, lettuce, tomato and 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 per guest (out the door)

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

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DAILY BUFFETS

all buffets include a choice of two or three entrées, one pasta selection,
one potato selection and one vegetable selection, also includes a fresh
assortment of fruit, raw vegetables with homemade ranch dip, relish
assortment and 4-6 assorted chef's salads (cole slaw, potato and pasta salads, etc.)
2 entrées \$22.95 per guest • 3 entrées \$24.95 per guest

CHICKEN SELECTIONS

BAKED HERB CHICKEN

select pieces of chicken seasoned with our 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 breadcrumbs

ITALIAN PARMESAN CHICKEN

boneless chicken breast coated with an italian breadcrumb crust and baked, then
topped with marinara sauce, parmesan and mozzarella cheese

CHICKEN SUPREME (CRANK'S SIGNATURE DISH)

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

CHICKEN PICCATA

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

CHICKEN MARSALA

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

Additional selections 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 and garnished with pearl onions and button mushrooms

HOMEMADE MEATBALLS

our famous homemade meatballs in a brown mushroom sauce, also available in a swedish cream sauce upon request

LONDON BROIL WITH BORDELAISE SAUCE (ADD \$3)

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

KANSAS CITY BEEF TIPS (ADD \$3)

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

FILET OF BEEF TENDERLOIN (Market Price)

premium tenderloin served with our flavorful zip sauce

WHOLE ROASTED PRIME RIB (Market Price)

slow oven-roasted prime rib of beef encrusted with our special seasoning and served with au jus

SHORT RIBS (ADD \$2)

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

SMOKED KIELBASA

polish-style slow-smoked sausage baked in our tangy homemade sauerkraut

PORK SCALLOPINI

boneless pork loin medallions in chef's scallopini sauce

BONELESS PORK CHOPS

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

SPIRAL HAM (ADD \$3)

dearborn spiral honey-glazed ham on the bone

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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 penne pasta, broccoli, carrots, zucchini and red peppers with garlic butter and parmesan cheese or alfredo sauce

GOURMET MACARONI AND CHEESE

our house blend of cheeses reduced to a fluffy, milky cheese sauce!

LASAGNA (ADD \$2)

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

LASAGNA ROLL-UPS (ADD \$2)

lasagna pasta with three-cheese spread rolled up with italian sausage and topped with meat sauce and mozzarella—can also be made vegetarian with artichoke hearts and spinach

CRANK'S AVAILABLE SAUCES

meat

garlic and oil

palomino

marinara

arrabbiata

basil pesto

alfredo

ala vodka

clam sauce



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POTATO SELECTIONS

RED SKIN PARSLEY POTATOES

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

MASHED POTATOES OR GARLIC MASHED POTATOES

boiled Idaho potatoes mashed with heavy cream and butter for a creamy consistency, will add roasted garlic for extra flavor upon request

POTATOES AU GRATIN (ADD \$1)

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

ANNA POTATOES (ADD \$2)

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 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



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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 and condiment platter, pickles, sliced onions, tomatoes, pepperoncini, assorted sliced cheese tray, 4-6 assorted chef's salads, (cole slaw, potato and pasta salads, etc.) coffee, tea and sodas.
\$19.95 per guest

BBQ #2

choice of bbq chicken or italian sausage, quarter pound angus beef burger and pulled pork, gourmet mac and cheese, fresh assortment of fruit, raw vegetables with dip, assorted relishes and condiment platter, pickles, sliced onions, tomatoes, pepperoncini, assorted sliced cheese tray, 4-6 assorted chef's salads, (cole slaw, potato and pasta salads, etc.) coffee, tea and sodas
\$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 and condiment platter, pickles, sliced onions, tomatoes, pepperoncini, assorted sliced cheese tray, homemade ranch dip, 4-6 assorted chef's salads, (cole slaw, potato and pasta salads, etc.) coffee, tea and sodas
\$28.95 per guest

BBQ #4

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

BBQ #5

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

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PLATED DINNERS

First course: garden or caesar salad with dinner rolls and butter
Dinner: 6 oz. fillet with zip sauce, chicken piccata (or choice of chicken), scalloped potatoes and grilled asparagus
Dessert: assorted bars (oreo cookie, lemon, peanut butter, etc.) including coffee, tea and sodas.
\$48.95 per guest

FAMILY STYLE

First course: garden or caesar salad with dinner rolls and butter
Dinner: kansas city beef tips, choice of chicken, roasted red skin potatoes and california mixed vegetables
Dessert: assorted bars (oreo cookie, lemon, peanut butter, etc.) including coffee, tea and sodas.
\$48.95 per guest

Please note that you may add a pasta to any plate 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 per guest

ASSORTED CUPCAKES \$2 per guest
(chocolate, vanilla, strawberry, marble)

TRAVERSE CITY MINI PIES \$3.95 per guest
(dutch apple, cherry, coconut, chocolate silk)

COOKIE & BROWNIE MIX \$3.50 per guest

LARGE CANNOLI \$5.95 per guest



BEVERAGES

DRINK TICKET \$4 EACH

One-drink ticket:

domestic and imported beer, assorted pepsi products, bottled water,
assorted gatorade and arnold palmers

Two-drink tickets:

craft beer, mixed drinks and wine

BAR SERVICE

OPEN STANDARD bar minimum 2 hours \$7 per hour / per guest

OPEN PREMIUM bar minimum 2 hours \$8 per hour / per guest

Jello Shots \$2 each

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