

ENJOY A  
**FOUR  
COURSE  
DINNER**



**\$130**  
Per Person  
Business Casual  
Dress Code

**Tuesday, March 5<sup>th</sup>, 2024**



Doors Open at 5:30pm  
Appetizer Buffet in the Hunt room 6pm  
Four Course Dinner begins at 7:15pm

Upon arrival enjoy an assortment of

**WILD GAME APPETIZERS**

Several HRC favorites will be...

- Smoked Fish platter with traditional condiments
- Sweet & Sour Duck Meatballs
- Spicy Elk with Goat Cheese
- Buffalo Style Frog Legs
- Rabbit Stuffed Mushrooms
- Buttermilk Corneal Catfish bites
- Venison Canapé with Cream Cheese & Cherry Onion Jam

**FOUR COURSE DINNER**

Lamb Bistro Onion

Romaine & Kale Blueberry Salad

Entrée Combination

Veal Chop with Wild Mushroom Soubise  
and Tender Pheasant Breast

Dessert

Peach Cobbler served with  
Guernsey French Vanilla Ice Cream, drizzled  
with Gioslings Black Seal Rum Sauce

**RESERVATIONS REQUIRED**

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