

ENJOY A  
**FOUR  
COURSE  
DINNER**

**\$140**

Per Person  
Business Casual  
Dress Code



**SHOT-  
GUN  
RAFFLE**

**HEAD TO  
TOE  
RAFFLE**

**Wednesday, March 5<sup>th</sup>, 2025**

Doors Open at 5:30 pm • Appetizer Buffet in the Hunt room 6:00 pm  
Four Course Dinner begins at 7:15 pm

Upon arrival enjoy an assortment of

**WILD GAME APPETIZERS**

Several HRC favorites will be...

- Smoked Fish platter with traditional condiments
- Escargot Stuffed Mushrooms
- BBQ Boar and Cornbread bites
- Bison Gougeres
- Sliced Venison with Blackberry Compote
- Duck and Goat Cheese Flat Bread with Figs
- Alligator Bang Bang
- Elk Meatballs

**FOUR COURSE DINNER**

**Rabbit Stew**

**Chopped Romaine** with shredded carrots, cabbage, sundried cherries, English cucumber, cherry tomatoes, roasted nuts

**Entrée Combination**

Seasoned and baked Cornish Hen together with Tenderloin medallions; served with roasted Brussel sprouts and au gratin potatoes

**Dessert**

Turtle Cheesecake drizzled with warm caramel

**RESERVATIONS REQUIRED**

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