

WALDENWOODS' VALENTINE DINNER & DANCE

-FEBRUARY 11TH, 2023-

DINNER 5-7 PM & DANCING 7-11 PM

WITH MUSIC AND SELFIE MIRROR PROVIDED BY DJ SHAWN WITH BASH ENTERTAINMENT

\$110 PER COUPLE

PRE-PAID RESERVATIONS REQUIRED

INCLUDES:

DARK CHOCOLATE COVERED STRAWBERRIES, MARINATED CHEESE PLATE, SALAD WITH CHOICE OF DRESSING, FRESH BAKED ROLLS, CHOICE OF TWO ENTREES SERVED AS INDIVIDUAL MEALS, AND CHOICE OF TWO DESSERTS

SALAD

SWEETHEART SALAD

FRESH MIXED GREENS WITH DRIED CRANBERRIES, RED ONION, GOAT CHEESE CRUMBLES, AND CANDIED PECANS

ENTRÉE SELECTIONS

EACH ENTRÉE IS SERVED WITH SAUTEED ASPARAGUS WITH OLIVE OIL AND LEMON & OVEN-ROASTED REDSKIN POTATOES WITH PARMESAN AND WHITE TRUFFLE

SUNDRIED TOMATO & SPINACH STUFFED MUSHROOM (GF & VT)

GRILLED PORTABELLA MUSHROOM STUFFED WITH BABY SPINACH, SUNDRIED TOMATOES, VEGETABLES, AND ASIAGO CHEESE

TUSCAN CHICKEN

ALL-NATURAL TUSCAN CHICKEN IN A CREAMY PARMESAN SAUCE PACKED WITH SPINACH, SUNDRIED TOMATOES, AND GARLIC

HONEY GARLIC GLAZED SALMON

SWEET AND GARLICKY ATLANTIC SALMON SEASONED AND GLAZED WITH BUTTER, GARLIC, AND CHILI-INFUSED HONEY

MICHIGAN BEER BARREL BOURBON SIRLOIN FILLET

CAST IRON SEARED THICK-CUT SIRLOIN STEAK PREPARED WITH A DIJON MUSTARD RUB AND A CREAMY NEW HOLLAND BEER BARREL BOURBON SAUCE

DESSERT

SALTED CARAMEL CAKE

CARAMEL CREAM CAKE WITH SALTED CARAMEL GANACHE AND MICHIGAN BARREL RUM CARAMEL SAUCE

BROWNIE TRIFLE

LAYERS OF HOMEMADE BROWNIES, CHOCOLATE SAUCE, AND SWEET CHOCOLATE WHIPPED CREAM TOPPED WITH FRESH STRAWBERRY

-CASH BAR AVAILABLE-

LODGING

NOT READY FOR THE EVENING TO END?

**STAY THE NIGHT IN OUR
HISTORIC SUNSHINE LODGE!
\$125 PER NIGHT**

*ROOMS DEPENDENT ON AVAILABILITY

UPGRADES

WANT TO ADD AN EXTRA TOUCH?

**FOR \$50,
YOU RECEIVE ROSE PETALS ON THE TABLE,
A RED ROSE, A SET OF 2 WALDENWOODS WINE
GLASSES, A BOTTLE OF MICHIGAN WINE:
CRANBERRY, BLUEBERRY, OR PEACH**

TO MAKE A RESERVATION: CALL US AT (810) 632-6401