



# ***Special Events, Banquets & Catering Services***

## **Kishwaukee Country Club**

1901 Sycamore Road

P.O. Box 565

DeKalb, IL 60115

Phone: 815-758-6848

Fax: 815-758-6708

Dennis Fisher, General Manager

Charise Witherspoon, Banquet & Catering Manager

Melissa Lindgren, Clubhouse Activities, F&B Manager

Sonny Weiss, Executive Chef

# Kishwaukee Country Club...at your service

Thank you for considering Kishwaukee Country Club as you plan your very important function. Our banquet facility allows for seating of up to 160 guests and can host a number of different events. The following package is meant as a guideline to assist you in planning your event. Our staff will be happy to prepare a customized menu to meet your specific needs and requests. We welcome any special dietary needs that you may have and are very dedicated to providing top quality food with gracious service.

## Room Deposit

There is a \$500.00 room deposit to reserve and hold your function date. KCC is not able to tentatively hold any date for an event without a room deposit. There will be a \$500 Room Charge, waived if you are a KCC member. The deposit will be applied to the final billing of the event.

## Set-up Charges

The set-up charges will be based on a number of factors that will be determined as the planning of your event gets under way. Some of the factors that will determine the room set-up charge include china, glassware, flatware, set-up, breakdown, cleaning, etc. Please speak with the Catering and Banquet Manager to determine what the room set-up fee would be for your event.

## Cancellation Policy

In the event that the host decides, for any reason, to cancel a booking, the following guidelines will determine the amount of refund offered. The host will receive a full refund if the cancellation occurs more than 4 calendar months prior to the date of the event. If the cancellation occurs between 3-4 calendar months before the event, the host will be refunded 50% of the room deposit. Within 3 calendar months prior to the event, the deposit is non-refundable.

## Additional Charges

Carving Attendant.....	\$60.00
Bartender Fee.....	\$50.00
	(\$25 for each additional)
Cake Cutting and Serving.....	\$1.50 per person
Skirted Table.....	\$10.00 per table

## Food and Beverage

All food and beverages (with the exception of wedding cakes) MUST be purchased from the Club. Absolutely no food or beverage may be taken from the premises due to state health regulations.

## Menu Selection

The host may choose one menu option to serve to the entire group attending. If the host would like their guests to have more than one menu choice available to them at the event, there is an additional charge of \$1.00 per person. Pre-counts of each meal option will be required at time that the guarantee is given.

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.  
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**Guarantee Number**

A minimum guarantee of the number of guests MUST be given to the Club at least 72 hours or three (3) business days in advance of the special event. The host agrees to pay for all guests attending and not less than 100% of the guarantee number. The Club will prepare 5% more food to account for overages. If the number of guests exceeds the 5% allowance, the Club reserves the right to substitute other food items and charge accordingly.

**Decorations and Property Damage**

All parties are responsible for their own room decorations. We request that any decorations provided by the party host are not to be taped, tacked, stapled or nailed to any wall. In the unlikely event that there is any damage to the Club property caused by the host or guests, the host will be billed for the damage.

**Prices**

Menu prices, verbal or written, are subject to change due to fluctuation in food costs or increased costs of operation. The prices listed on the party contract at time of signature will be guaranteed. We suggest making your arrangements early to avoid possible price increases.

**Tax and Service Charge**

A 10% Illinois state sales tax and 18% service charge applies to all food and beverage charges. Tax Exemption Certificates are required for all parties claiming a tax exemption.

**Alcohol Policy**

Kishwaukee Country Club reserves the right to refuse the service of alcohol to any guest, as seen fit by management.

**Payment**

Payment for all food, beverages, and services will be required on the day of the event. Accepted payment methods include cash, check, or credit card (Visa, MasterCard, or Discover).

# Hors d'oeuvres

Select your favorite from the variety of hors d'oeuvres listed below. Hors d'oeuvres are priced per piece and must be ordered at a minimum of a dozen per event.

## Cold Selections

Tomato, basil & fresh mozzarella bruschetta .....	\$1.00
White bean hummus & roasted red pepper crostini .....	\$1.00
Artichoke, goat cheese & pine nuts crostini .....	\$1.00
Smoked salmon on toast point with dill cream cheese .....	\$1.00
Cherry tomato stuffed with white albacore tuna salad .....	\$1.00
Prosciutto wrapped jumbo asparagus.....	\$1.25
Crab salad in cucumber cup .....	\$1.25
Mascarpone stuffed dates.....	\$1.50
Sliced beef tenderloin on horseradish cream crostini .....	\$1.50
Chilled jumbo shrimp .....	\$1.50

## Hot Selections

Baked meatballs (Italian, Swedish or BBQ) .....	\$1.00
Sausage, cheese & herb stuffed mushrooms .....	\$1.00
Vegetable egg rolls with honey mustard dressing .....	\$1.00
Crab ragoons with ginger-lime sauce .....	\$1.25
Mini quesadillas with chicken, tomato, cheese & salsa .....	\$1.25
Coconut fried chicken sates with mango cream .....	\$1.25
Chicken Wellington .....	\$1.25
Assorted mini quiche.....	\$1.50
Fried shrimp with mango cream.....	\$1.50

**Add a formal touch to your event with Butler Style Hors d'oeuvres. Each butler attendant is \$30.00.**

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# Hors d'oeuvre Display Trays

## Fresh Vegetable Crudités

A selection of fresh seasonal vegetables served with a creamy ranch dressing.

Small.....serves up to 25 .....	\$65.00
Medium...serves up to 50 .....	\$125.00
Large.....serves up to 100 .....	\$175.00

## Domestic Cheese Display

Swiss, cheddar, hot pepper jack, provolone, and muenster cheeses arranged with grapes and assorted crackers.

Small.....serves up to 25 .....	\$85.00
Medium...serves up to 50 .....	\$125.00
Large.....serves up to 100 .....	\$185.00

## Chilled Shrimp

Jumbo Gulf shrimp on ice served with cocktail sauce and lemon.

Small.....serves up to 25 .....	\$145.00
Medium...serves up to 50 .....	\$295.00
Large.....serves up to 100 .....	\$575.00

## Fresh Fruits and Berries Display

Beautifully arranged sliced seasonal fruits and berries.

Small.....serves up to 25 .....	\$75.00
Medium...serves up to 50 .....	\$145.00
Large.....serves up to 100 .....	\$180.00

## Poached Salmon Display

Fresh poached and chilled salmon served with capers, red onions, dill cream cheese, French bread and crackers.

Single side... serves up to 25 .....	\$85.00
Double side...serves up to 50 .....	\$140.00

One whole decorated Norwegian salmon served with pumpernickel, cucumber, and dill

Serves up to 50.....	\$150.00
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## Baked Brie En Croute

A large wheel of brie cheese topped with dried fruit and fresh herbs; wrapped in a puff pastry, baked golden brown and served with a seasonal fruit puree and crackers.

Small Wheel, serves up to 25 people .....	\$45.00
Large Wheel, serves up to 50 people .....	\$95.00

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# Luncheon Entrées – Salad

Please select **one** luncheon entrée for your entire party from the choices listed below. Unless otherwise noted, all entrees include:

- rolls and butter
- banquet beverages (including water, coffee, tea and iced tea)

## **Mandarin Chicken Salad**

Soy and ginger marinated grilled chicken, shredded carrots, crisp pea pods, toasted almonds, Mandarin oranges and fried wonton strips atop mixed greens.  
Served with sesame-lime dressing.....\$12.95

## **Turkey Salad**

Roast turkey with apple, dried cranberries, celery, walnuts atop mixed greens with fresh fruit garnish served with citrus-honey yogurt dressing.....\$12.95

## **Southwest Chicken Tostada Salad**

Grilled chicken breast, Romaine lettuce, cabbage, chopped tomatoes, roasted green chilies, scallions, avocados, black olives and corn salsa with chipotle-ranch dressing ..... \$13.95

## **Caesar Salad**

Grilled chicken with fresh Romaine lettuce, croutons, shredded Parmesan cheese, cherry tomatoes and creamy Caesar dressing

- With chicken..... \$11.95
- With salmon ..... \$13.95
- With shrimp ..... \$15.95

## **Cobb Salad**

Grilled chicken, diced tomato, crumbled blue cheese, crispy bacon and diced avocado, atop mixed greens with a choice of dressing ..... \$13.95

## **Chef's Salad**

Julienne turkey breast, smoked ham, swiss and cheddar cheese, hard-boiled eggs, and cherry tomatoes with choice of dressing ..... \$13.95

## **Tuna Salad Nicoise**

Peppered and grilled Ahi tuna atop mixed greens, boiled red potatoes, green beans, Roma tomatoes, hard-boiled eggs and Nicoise olives with choice of dressing..... \$15.95

## **Grilled Salmon Salad**

Coriander encrusted salmon fillet served over Romaine lettuce with diced tomato and crisp tortilla chips, topped with corn and avocado salsa. Served with avocado, lime and honey dressing..... \$15.95

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# Luncheon Entrées – Sandwiches

Please select **one** luncheon entrée for your entire party from the choices listed below. Unless otherwise noted, all lunch sandwiches include a choice of French fries, cottage cheese, coleslaw or a fresh fruit cup and:

- cup of soup de jour
- banquet beverages (including water, coffee, tea and iced tea)

## Cold Sandwiches

### The Kishwaukee Club

Ham, turkey and bacon on toasted wheat or white bread with bistro sauce, lettuce and tomato ..... \$10.95

### Monterey Chicken Wrap

Grilled seasoned chicken, pepper jack cheese, bistro sauce, lettuce, tomato, green onion and avocado in a tomato tortilla wrap ..... \$11.95

### Almond Albacore Tuna

Albacore tuna salad with toasted sliced almonds, apple, celery and light mayo on multi-grain ciabatta bread ..... \$12.95

## Hot Sandwiches

### Grilled Portabella

Served with roasted red pepper, grilled red onions, goat cheese, bistro sauce and pesto on a toasted tomato focaccia roll ..... \$10.95

### Grilled Chicken Breast

Served with pesto, mozzarella cheese, lettuce and tomato on focaccia bread ..... \$11.95

### Grilled Ribeye Steak

Served with grilled portabella mushrooms and onions, melted pepper jack cheese and bistro sauce on a French baguette ..... \$13.95

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# Entrée Accompaniments

Most lunch and dinner entrees include a choice of soup or salad with your entrée selection unless noted otherwise.

## Soup Choice

Tomato and basil  
Potato leek  
Cream of chicken and rice  
Cream of mushroom  
Chef's soup de jour

### Soup Upgrades:

Lobster bisque.....add \$2.00  
Clam chowder.....add \$2.00  
Italian Wedding Soup.....add \$2.00

## Salad Choice

**House Salad** – Romaine and mesclun mix with cherry tomatoes, cucumbers and shredded carrots with a choice of dressing

**Caesar Salad** – Crisp romaine lettuce, garlic croutons and Parmesan cheese with creamy Caesar dressing

**Mandarin Oranges and Romaine** – Lettuce with candied almonds and champagne-chive creamy dressing

### Salad Upgrades:

**Wedge Salad** – Crisp iceberg lettuce with bacon chips and crumbled bleu cheese, scallions & tomatoes ..... add \$2.00

**Baby Spinach** with walnuts, crumbled goat cheese, dried cranberries, red onions and raspberry vinaigrette ..... add \$3.00

**Mixed Spring Greens** with sliced apples, candied pecans, crumbled blue cheese and sherry-wine vinaigrette..... add \$3.00

## Starch Choice

Rosemary roasted red potatoes  
Baked potato  
Dauphinoise potato  
Garlic mashed potatoes  
Mashed sweet potatoes  
Twice baked potato

Wild rice pilaf  
Rice vegetable pilaf  
Cranberry-Almond rice  
Saffron rice  
Risotto  
Pasta with marinara sauce

## Vegetables

Our chef's medley of seasonal vegetables is served with all entrees.

### Other Vegetable options:

Green beans almandine  
Honey glazed carrots  
Snap peas and julienne carrots

Grilled summer vegetables  
Grilled asparagus  
Zucchini and summer squash

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# Luncheon Plated Entrées

All luncheon entrees are served with a choice of soup or salad selection from our entrée accompaniments (see page 8), rolls and butter, and coffee and tea service.

## First Tier

**\$12.95**

### **Chicken Alfredo**

Grilled chicken breast, fresh baby spinach, cherry tomatoes and Alfredo sauce tossed in your choice of pasta and served with herb-garlic bread

### **Chicken, Vegetables and Pasta**

Grilled chicken breast, seasonal vegetables, basil oil and garden fresh herbs tossed in your choice of pasta served with herb-garlic bread

### **Herb-Pesto Encrusted Tilapia**

Seared fresh tilapia with tomato, fennel and red onion broth, herb rice pilaf and vegetable ratatouille

## Second Tier

**\$15.95**

### **Lake Superior Whitefish**

Fresh whitefish, broiled and topped with a chive-lemon sauce, herb rice pilaf and vegetable ratatouille

### **Beef Stroganoff**

Beef tenderloin sautéed with mushrooms, shallots and garlic served with a rich demi-glaze, and finished with sour cream. Served over egg noodles

## Third Tier

**\$18.95**

### **Salmon a la Vodka**

Fillet of salmon sautéed in tomato-vodka sauce and served with your choice of pasta

### **Pepper Encrusted Flank Steak**

Sautéed mushrooms, caramelized onions, roasted red potatoes and red wine demi-glaze

### **Chicken, Shrimp and Vegetable Skewers**

Marinated and grilled chicken breast, shrimp and seasonal vegetables skewered on rosemary sprigs served with lemon-oregano orzo pasta

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# Banquet Dinner Plated Selections

All entrées served with a cup of soup or salad selection and your choice of starch from our entrée accompaniments (see page 8), the chef's choice vegetable, bread rolls and butter, and coffee and tea service.

## Chicken

### Chicken Veronique

White grapes and shallots in a Riesling cream sauce ..... \$19.95

### Chicken Marsala

Pan Sautéed breast of chicken topped with a rich Marsala wine sauce and garnished with sautéed mushrooms ..... \$20.95

### Chicken Florentine

Stuffed with tomato, spinach, and feta cheese served with a lemon-oregano beurre blanc ..... \$21.95

### Chicken Saltimbocca

Pan Sautéed breast of chicken stuffed with prosciutto ham, sage, and fontinella cheese in a sage and white wine cream sauce ..... \$22.95

## Beef, Pork and Veal

USDA choice and higher grass fed, 21 day wet/dry aged Midwest raised beef

### Stuffed Pork Loin

Boneless pork loin stuffed with cranberries, apricots, and raisins served with a caramelized onion and bourbon pan sauce ..... \$21.95

### Pork Tenderloin

Encrusted pork tenderloin with fresh herbs and garlic seared to perfection with wild mushroom Dijon cream sauce ..... \$22.95

### Steak Diane

Twin tournedos of beef tenderloin, pan seared, and topped with shallots, mushrooms and a brandy demi-glace cream sauce ..... \$26.95

### Veal Picatta

Sautéed veal cutlets served with a lemon-caper butter sauce ..... \$27.95

### Prime Rib

Seasoned and slow roasted with garlic, thyme, and cracked black pepper. Served with au jus and horseradish cream ..... \$28.95

### Filet Mignon

A grilled 8oz filet served with sautéed mushrooms, caramelized shallots and red wine demi-glace sauce ..... \$31.95

### Beef Wellington

Beef tenderloin topped with mushroom duxelle, encased in a puff pastry crust, atop rich bordelaise sauce ..... \$32.95

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# Banquet Dinner Plated Selections

## Fish

Seafood is delivered the day of the event to obtain the freshest quality for our clients

### Tilapia

Fresh tilapia filet sautéed and served with lemon-caper white wine sauce ..... \$21.95

### Lake Superior Whitefish

Fresh whitefish, broiled and topped with a chive-lemon sauce..... \$21.95

### Macadamia Nut Crusted Orange Roughy

Fresh orange roughy topped with mandarin oranges and a citrus beurre blanc..... \$23.95

### BBQ Salmon

Fresh Norwegian salmon seasoned with BBQ spices grilled and glazed in the oven with Chef's own peach BBQ glaze served with pineapple salsa ..... \$24.95

## Combinations

USDA choice and higher grass fed, 21 day wet/dry aged Midwest raised beef

### Petite Filet Mignon and Herbed Chicken Breast

6oz beef tenderloin paired with a grilled chicken breast, red wine demi glace and natural chicken pan sauce ..... \$31.95

### Petite Filet Mignon and Skewered Shrimp

6oz beef tenderloin paired with 3 jumbo grilled skewered shrimp, red wine demi-glace, lemon-garlic butter sauce and grilled lemon ..... \$33.95

### Petite Filet Mignon and Grilled Salmon

6oz beef tenderloin paired with grilled salmon, red wine demi-glace, champagne dill sauce and grilled lemon..... \$34.95

## Vegetarian

Organic vegetables are purchased from local farmers when available

Marinated and grilled seasonal vegetables served over linguini and tossed with basil oil, Parmesan and garden fresh herbs ..... \$18.95

Sautéed vegetable and sweet potato crepes with Boursin cheese cream sauce, edamame and garden fresh herbs ..... \$18.95

## Childrens Menu

3 pc. Chicken Tenders, French fries and fruit cup (children 5 and under) ..... \$7.25

5 pc. Chicken Tenders, French fries and fruit cup (children 10 and under) ..... \$9.25

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# Buffet Selections

(50 person minimum)

## **The All American**

\$25.00

Herb encrusted and slow roast strip loin of beef with au jus  
Bar-b-que chicken breast  
Seared tilapia with capers and tomato sauce  
Mixed greens salad with a choice of dressing  
Choice of two starches, rolls, butter and the Chef's choice of vegetable  
Coffee & Tea Service

## **The Italian**

\$26.00

Antipasto display with grilled vegetables, olives, fresh mozzarella  
Roasted peppers and assorted meats  
Mixed Italian salad bowl: assorted greens, red onions,  
Roma tomato, garlic herbed crouton and cucumbers with balsamic vinaigrette  
Penne pasta with marinara sauce and roasted vegetables  
Cavatappi with fresh spinach, chicken and Alfredo sauce  
Spaghetti with sauce Bolognese  
Italian sausage and sweet peppers  
Garlic bread  
Coffee & Tea Service

## **The Kishwaukee**

\$29.00

Roasted sirloin of beef with a cabernet sauce  
Chicken breast stuffed with fresh tomato, goat cheese and basil  
Seared salmon fillet with dill cream sauce  
Mixed greens salad with a choice of dressing  
Choice of two starches, rolls, butter and the Chef's choice of vegetable  
Coffee & Tea Service

## **The Presidential**

\$35.00

Beef tenderloin tips with portabella mushroom in cabernet sauce  
Seared salmon fillets with champagne dill sauce  
Stuffed chicken breast with spinach, Feta cheese, tomato and a lemon beurre blanc  
Mixed greens salad with a choice of dressing  
Choice of two starches, rolls, butter and the Chef's choice of vegetable  
Coffee & Tea Service

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# Dinner Buffet with Carving Station

(40 person minimum)

**\$25.00 per person**

Dinner buffet with carving station includes:

**A seasonal mixed greens salad with choice of dressing  
(Offered buffet-style or served)**

**Carving station meat choices** (select 2)

Roast Turkey Breast with gravy and cranberry relish  
Baked Ham with honey mustard glaze or brown sugar glaze  
Roast Pork Loin with rosemary and garlic and gravy  
Corned beef with brown sugar and mustard glaze

**Grand carving selections** (additional charge)

Slow Roasted Prime Rib of Beef.....add \$4.95 per person  
Beef Tenderloin.....add \$6.95 per person

**Starch choices** (select 1)

Roasted garlic mashed potato  
Oven roasted red potato  
Mashed sweet potato  
Dauphinoise potato  
Rice and vegetable pilaf  
Long grain and wild rice

**Side salads** (select 2)

Potato salad  
Greek pasta salad  
Tuscan bean and pasta salad  
Broccoli and grape salad  
Grilled vegetable platter  
Spicy fried potato salad  
Wild rice and pecan salad  
Red bean and rice salad

**Fresh seasonal vegetables**

**Dinner rolls and butter**

**Freshly brewed coffee or tea**

**Cookies and brownies**

**~Add a mini dessert display to your buffet for \$2.00 more per person~**

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# Wedding & Special Events Plated

**Entrée selections are accompanied by chef's recommendation of starch, vegetable and sauce that are hand selected according to the freshest seasonal food. See Page 8 for additional selection options. All beef served at KCC is USDA choice and higher, grass fed, 21 day wet/dry aged Midwest raised beef and are grilled to a true medium rare with a warm and red center unless requested otherwise. Coffee & tea service also included in meal prices.**

## First Tier

### **Pistachio Nut Encrusted Golden Lake Trout**

6oz Great Lakes caught skin on golden trout filet. Candied butternut squash, crispy bacon and potato leek hash, sautéed spinach with citrus beurre blanc and dried cherry relish.....\$20.00

### **Tuscan Chicken Breast**

Citrus-herb marinated 8oz chicken breast pan seared and oven roasted. Rosemary red potatoes sun-dried tomatoes, sautéed zucchini and squash topped with a lemon-garlic sweet pomodoro sauce and crispy basil leaves.....\$22.00

### **Grilled Chicken Vesuvio**

Herb-garlic marinated 8oz chicken breast with citrus seasoned flour and pan roasted. Rosemary red potatoes, fresh green peas, charred lemon wheel and traditional Vesuvio sauce.....\$23.00

### **Filet of Beef Top Sirloin**

6oz center cut top sirloin filet. Garlic mashed potatoes, oven roasted baby vegetables and red wine demi-glace topped with hotel de Paris garlic and herb butter.....\$24.00

## Second Tier

### **Lemon Oregano Spring Salmon**

6oz baked Norwegian salmon filet seasoned with fresh oregano and lemon zest. Golden raisin wild rice pilaf, roasted baby vegetables and lemon-oregano cream sauce. Garnished with a charred lemon wheel and freshly chopped Italian parsley.....\$25.00

### **Chicken Saltimbocca**

8oz chicken breast layered with thinly sliced Prosciutto ham and fresh sage leaves. Sautéed spinach and toasted garlic, oven dried cherry tomatoes and classic parmesan cheese risotto topped with Italian cured ham and veal glace de viande.....\$26.00

### **Chicken Champagne**

Extra virgin olive oil, fresh thyme and champagne wine marinated 8oz bone-in French cut chicken breast pan seared and oven roasted. Twice baked potato, balsamic glazed asparagus and white champagne cream sauce garnished with pink peppercorns.....\$26.00

### **French Chicken and Prawns Duo**

Fresh herb marinated 8oz bone-in French cut chicken breast with two grilled jumbo prawns skewered on sugar cane sticks. Fingerling potatoes, grilled pineapple & red pepper salsa, sautéed asparagus and sweet ginger butter sauce garnished with fried plantain.....\$27.00

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### Third Tier

#### **Salt & Herb Encrusted Prime Rib**

Slow roasted 10oz center cut of prime rib. Rosemary red potatoes, grilled asparagus and shallots accompanied by horseradish cream and beef au jus.....\$28.00

#### **Grilled New York Strip Steak**

Chef's steak seasoned 10oz grilled center cut. Twice baked potato, grilled seasonal vegetables and charred orange whiskey demi-glace.....\$29.00

#### **Top Sirloin & Norwegian Salmon Duo**

A char-broiled 6oz center cut top sirloin filet matched with a 6oz grilled salmon filet. Two sauces of cabernet glace de viande and saffron beurre blanc, roasted vegetable ratatouille, rosemary red potatoes and charred lemon wheel .....\$32.00

#### **Filet Mignon**

Served with white truffle potato gallet, sautéed haricot vert green beans, aged balsamic demi-glace and hotel de Paris garlic and herb butter.  
8oz center cut filet.....\$34.00  
6oz center cut filet.....\$30.00

#### **Petite Veal Osso Buco & Tuscan Chicken Duo**

6oz slow braised veal shank matched with a pan seared 8oz breast of chicken. Classic parmesan cheese risotto, sautéed Italian baby vegetables, natural pan sauce of veal and chicken garnished with traditional gremolata.....\$30.00

#### **Filet of Beef Tenderloin & Chicken Oscar Duo**

6oz center cut tenderloin of beef filet matched with a sautéed 8oz breast of chicken. Jumbo lump crab, sautéed asparagus, port wine shallot demi-glace, Frangelico beurre blanc and butter braised potato topped with parmesan cheese crust.....\$31.00

#### **Cold Water Lobster Tail & Filet of Beef Tenderloin Duo**

8oz garlic-butter broiled lobster tail classically paired with a 6oz center cut tenderloin of beef filet. Sweet potato crepes, roasted vegetable ratatouille, hotel de Paris garlic and herb butter, melted butter, fresh lemon and port wine shallot demi-glace.....market price

**Maytag Blue cheese crust or Béarnaise sauce at your request for additional \$1.00 per guest**

## **Chef's Signature Plated Entree Selections**

### **Apple Cider Brined and Grilled Pork Chop**

12oz Davis Creek Farms pork chop grilled and slow roasted.  
Yukon gold and parsnip mashed potatoes, garlic sautéed asparagus, granny smith candy apple  
caramel sauce and fried sage leaves.....\$29.00

### **Hoisin Glazed Duck Breast**

10oz orange-soy marinated and pan roasted Maple Leaf duck breast.  
Duck confit mu shu crepe, ginger braised baby bok choy, sautéed shitake mushrooms with a  
light citrus Hoisin sauce garnished with crispy wonton strips.....\$31.00

### **Roasted Rack of Lamb**

12oz Colorado double cut lamb chops marinated in fresh thyme, oven roasted and sliced to  
order. Rosemary mashed potatoes, sautéed baby seasonal vegetables and black mission fig  
veal demi-glace sauce.....\$33.00

### **Seared U-10 Day Boat Scallops**

Black pepper dusted jumbo scallops, (5 per plate) and iron skillet seared. Indian harvest pearl  
barley pilaf, tri-citrus cream butter sauce, roasted baby beets and garnished with citrus supreme  
segments.....\$34.00

### **Grilled Veal Chop Portobella**

12oz rosemary and red wine marinated center cut Straus veal chop.  
Wild mushroom risotto, caramelized port wine shallots, saffron braised leeks and grilled  
portobella mushroom cap with parmesan cheese crust.....\$36.00

**Ask the Banquet & Catering Manager about additional menu options from our  
specialty catering menu. Featured items and menus include:**

- Signature hors d'oeuvres
- Breakfast & brunch buffets
- Business meeting and seminar buffets
- Outdoor grill buffets
- Themed regional buffets (Heartland, Southwest, Pacific Northwest, and Southern Comfort)
- Live action station buffets
- International themed strolling buffets
- Pizza party and kids social menus
- Signature desserts & dessert action stations
- And more!!!

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# Dessert Selections

Ice Cream .....	\$2.00
Vanilla, chocolate, peppermint & cinnamon -single scoop	
Strawberry shortcake .....	\$5.00
White chocolate passion fruit mousse with white cake .....	\$5.50
White chocolate lemon mousse with white cake .....	\$5.50
Chocolate mousse with chocolate cake and ganache topping .....	\$5.50
Chocolate raspberry mousse with chocolate cake.....	\$5.50
Pina Colada & coconut bread pudding with rum sauce .....	\$5.00
Bread pudding with apples, pecans and vanilla crème anglaise .....	\$5.00
Chocolate dipped strawberries (5 pc.) .....	\$5.00
Chocolate mousse cake.....	\$5.50
Apple pie a la mode .....	\$5.00
Crème caramel .....	\$5.00
(Choice of vanilla, orange coconut or fresh berries)	
Strawberries marinated in Grand Marnier with whipped topping .....	\$5.50
Bananas Foster.....	\$5.00
Key lime pie .....	\$5.50
Carrot cake with cream cheese frosting.....	\$5.50
Kentucky bourbon pie .....	\$5.50
NY Style Cheesecake –with strawberry sauce or hot fudge .....	\$5.00
White or dark chocolate mousse.....	\$4.50

**Display Dessert Trays** an elegant finale for an evening or dinner buffet

Cookie tray, price per person.....	\$1.50
Cookie and brownie assortment, price per person .....	\$2.25
Assorted variety of bar cookies, price per person .....	\$3.00
Sweets Table, include miniature cheesecake, fruit and pecan tart, mini- mousse cups, gourmet petite cookies, brownies and chocolate dipped berries .....	\$4.50
Ice cream sundae bar, (50 person minimum) .....	\$5.50

**Additional specialty desserts available at your request!**

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.  
January 2010

# Chocolate Fountain

Chocolate Fountains have quickly become the rave addition to the most elegant of receptions and special events. Guests will be amazed by this eye-catching centerpiece, a delicious and unique mini-event of its own guaranteed to give a new definition to dessert.

*Fountain Rental: \$200.00*

*Includes: 1 hour chocolate fountain service  
Skirted Display Table  
Napkins & Skewers*

*Extended Service: \$60.00 per hour*

*Chocolate: \$7.00 per lb. (available in your choice of milk or dark chocolate)  
(Approximately 12-15 guests served per pound, minimum of 8 lbs.)*

## ***Dippers:***

*Traditional Package.....\$1.95 per person  
Pretzels, Marshmallows, & Strawberries*

*Classic Package.....\$2.95 per person  
Pretzels, Marshmallows, Strawberries, & Pineapple*

*Deluxe Package.....\$3.95 per person  
Pretzels, Marshmallows, Strawberries, Pineapple, Cookie Assortment,  
Brownies, Angel food Cake*

**Additional dipping selections are available in customized packages  
Contact your club representative for more details**

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# A la Carte Beverage Service

**Soft Drinks** Per drink.....\$1.75  
Per pitcher.....\$5.00  
Per person..... \$2.00 unlimited quantities and charged for all guests attending

**Juices** (Lemonade, orange juice, cranberry juice, etc.)  
Per drink.....\$1.75  
Per carafe..... \$5.00  
Per person..... \$2.00 unlimited quantities and charged for all guests attending

**Coffee** Per drink.....\$1.75  
Per pot.....\$6.00  
Per person..... \$2.00 unlimited quantities and charged for all guests attending

**Coffee, Juice, and Soft Drinks** \$2.00 unlimited quantities and charged for all guests attending

## Bar Service

All of the following bar packages are available for your event.  
There is an \$85 bar setup fee charged to all parties with a bar package.

Please choose from the following:

### **Cash Bar-**

Cash bar is an approach in which the guests pay for their own drinks and each drink is charged based on the type of beverage served. Tax is included in the purchase of cash bar drinks. Gratuity is left up to each individual guest.

### **Hosted Bar-**

Your guests are provided with an open bar for as long as you specify. Each drink is tallied and the grand total is presented to the host at the end of the evening. Tax and 18% gratuity will be charged on the hosted bar.

### **Beer-**

In addition to the above, half barrels of domestic beer are available for \$225.00 (Keg yields approximately 165 cups). Imported beer may also be available upon request. Please check with the Catering and Banquet Manager for price and availability.

### **Wine & Champagne-**

Wine, champagne and sparkling grape juice toasts are available, and are charged by the bottle. Ask your Catering and Banquet Manager for pricing and availability.

***Finally, there are many options available to you in hospitality. We would be happy to sit down with you to help you decide which options best suit your needs.***

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January 2010