

• WELCOME TO THE CLUB •



Experience the Rockford Country Club Difference.

Rockford Country Club's stately surroundings, exquisite cuisine, and commitment to exceptional service are the foundation for an unforgettable day. RCC's natural scenic beauty and breathtaking views provide a wonderful backdrop for your next event or the wedding of your dreams.

An extraordinary venue, Rockford Country Club boasts exceptional cuisine, prepared by our Executive Chef and his staff. The ambiance, beautiful landscape, and attention to detail make Rockford Country Club one of the most sought after places to hold an event in Northern Illinois.



• BANQUET ROOMS •

MAIN DINING ROOM

Our most popular room for hosting events. The elegant decor accompanied by the scenic view of the Rock River makes this room the ideal setting for your dream wedding reception or large scale event. The large dining area accommodates seating up to 300 guests and up to 250 guests with dance floor. The adjacent Fireside Room allows for an additional 40 guests.

BALLROOM

The ballroom is the perfect location for a warm and luxurious feeling that welcomes each guest that steps inside this gorgeous room. Whether it's an intimate sit down dinner for 120 guests or a cocktail reception for 225 guests, the gorgeous cathedral ceilings, chandeliers and dual fireplaces make the Ballroom the perfect setting.

GRILL ROOM/ALCOVE

The charm of this dining area is the modern decor and the scenic views of the golf course, pool, and Rock River. The Main Grill area seats 56 guests. The adjacent Alcove area seats an additional 40 guests. The Grill Alcove room is perfect for business casual lunches, graduation parties and birthday parties.

FOUNDER'S ROOM

The Founder's Room is located at the north end of the Main Dining Room. The Founder's Room is a perfect setting for business meetings or lunches as well as private family gatherings. You also have the same scenic view of the Rock River as the Main Dining Room. The Founder's Room can hold up to 32 guests and features a fireplace and TV.



• BANQUET ADDITIONS •

Rockford Country Club will assist you with all your audio-visual requirements with our state-of-the-art multimedia equipment. The equipment offers our members and guests the latest in multimedia technology with a simple, user-friendly system that can be customized for every corporate or group function.

WIRELESS INTERNET ACCESS AVAILABLE THROUGH-OUT THE CLUBHOUSE

wireless microphones with receivers | \$50 each

hard wired microphones | \$20 each

portable microphone system | \$150

microphone floor stands included

portable presentation podium and microphone | \$50

portable projector cart included

multimedia projector with screen to be used with power point or video presentations | \$100

80" pull down screen | \$40

flip chart, markers and easel | \$25

conference telephone | \$30

19" tv and dvd or vcr | \$40

portable dance floor | \$200

cake cutting | \$2 per person

wine service | \$2 per person, wine additional

deck ceremony | \$2000

piano fee | \$200

chair covers | \$5 per cover

moving fee | \$300

• ROOM RENTAL FEES •

MAIN DINING ROOM

Seated Capacity:300/250 with
dance floor
Rental Fee Non Member:\$2,000
Rental Fee Member Sponsered:\$1,000
Rental Fee Member:\$0
Spending Minimum:\$2400/5000

BALLROOM

Seated Capacity:120
Rental Fee Non Member:\$1,000
Rental Fee Member Sponsered:\$500
Rental Fee Member:\$0
Spending Minimum:\$1200/2000

GOLF CEREMONY

Seated Capacity:300
Rental Fee Non Member:\$2,000
Rental Fee Member Sponsered:\$2,000
Rental Fee Member:\$0

GRILL ROOM

Seated Capacity:55-60
Rental Fee Non Member:\$500.00
Rental Fee Member Sponsered:\$250
Rental Fee Member:\$0
Spending Minimum:\$500/\$1000

GRILL ALCOVE

Seated Capacity:40
Rental Fee Non Member:\$300
Rental Fee Member Sponsered:\$150
Rental Fee Member:\$0
Spending Minimum:\$250/500

RIVER ROOM

Seated Capacity:50
Rental Fee Non Member:\$500
Rental Fee Member Sponsered:\$250
Rental Fee Member:\$0
\$500/\$1000

FIRE SIDE

Seated Capacity:40
Rental Fee Non Member:\$200
Rental Fee Member Sponsered:\$100
Rental Fee Member:\$0
Spending Minimum:\$200/\$400

FOUNDERS

Seated Capacity:40
Rental Fee Non Member:\$200
Rental Fee Member Sponsered:\$100
Rental Fee Member:\$0
Spending Minimum:\$200/400

• BREAKFAST BANQUET MENU •

• PLATED BREAKFAST MENU •

*ALL BREAKFAST PACKAGES ARE OFFERED WITH SEASONAL FRESH FRUITS,
CHILLED JUICES, RCC BLEND COFFEE AND HERBAL TEAS*

RCC BREAKFAST | \$16

scrambled eggs | bacon | sausage | breakfast potatoes |
cinnamon french toast

THE SKILLET | \$18

diced potatoes | onions | bacon | topped with
scrambled eggs | melted cheddar cheese | served
with cinnamon-apple french toast

VERY BERRY FRENCH TOAST | \$16

a large stack of homemade french toast | loaded
with seasonal berries and vanilla whipped cream
laced with warm maple syrup

BREAKFAST WRAP | \$16

scrambled eggs | sauteed peppers | onions
sausage | melted cheese | served with american fries
fire-roasted tomato salsa

CLASSICAL BENEDICT | \$18

toasted english muffin layered with canadian bacon
topped with perfectly poached eggs
silky hollandaise sauce | breakfast potatoes

• BUFFET BREAKFAST MENU •

PRICE PER PERSON

CONTINENTAL BREAKFAST | \$18

assorted breakfast pastries | bagels | assorted jams | butter | cream cheese | seasonal fresh fruit display
with grapes and seasonal berries

THE RCC BREAKFAST BUFFET | \$26

assorted breakfast pastries | bagels | assorted jams | butter | cream cheese | seasonal fresh fruit display
poached salmon platter with classical accompaniments | seasoned breakfast potatoes
fluffy scrambled eggs | vanilla french toast | bacon | sausage | eggs benedict

AMERICAN BREAKFAST BUFFET | \$22

assorted breakfast pastries | bagels | assorted jams | butter | cream cheese | seasonal fresh fruit display
seasoned breakfast potatoes | fluffy scrambled eggs | blueberry pancakes | bacon | sausage

CHEF SERVED OMELET | \$22

your guests may enjoy a "made to order" omelet in your private room served with
an assorted fruit display | bacon | sausage | breakfast potatoes

• BREAKFAST BANQUET MENU •

• ALA CARTE BREAKFAST MENU •

PRICE PER DOZEN

HOUSEMADE ASSORTED MUFFINS,
DANISH, OR CROISSANTS | \$24
BAGELS WITH CREAM CHEESE | \$32
HOUSE MADE ASSORTED COOKIES | \$22

CHOCOLATE-GLAZED BROWNIES | \$29
ASSORTED FRUIT YOGURTS | \$19
ASSORTED WHOLE FRUIT | \$18

• BAR MENU •

ALL PACKAGES INCLUDE PORTABLE BAR

CLUB PACKAGE

one hour \$14 | two hours \$19
three hours \$26 | four hours \$32

SPIRITS

all house liquors | amaretto | triple sec
dr/sweet vermouth | soda/mixers

WINES | CANYON ROAD

cabernet | merlot | pinot grigio
pinot noir | white zinfandel

BEER

bud light | miller light | miller genuine draft
sam adams | non-alcoholic

TOP SHELF PACKAGE

one hour \$18 | two hours \$24
three hours \$34 | four hours \$42

includes all club package offerings, plus the following:

tito's | ketel one | grey goose | beefeater | corazon
don julio | bacardi | captain morgan | jim beam
seagram's 7 | j&b | jameson | hendricks | canadian club
seagrams vo | gran marnier | frangelico

BEER AND WINE PACKAGE

one hour \$9 | each additional hour \$5 per
includes domestic beer | imported beer | house wines

CRAFT BEER PACKAGE UPGRADE

upgrade beer offerings within any package | add \$3
per person

HOUSE WINES | \$20 PER BOTTLE

cabernet sauvignon | chardonnay | merlot | pinot grigio
white zinfandel | champagne

MIMOSA BAR | \$15/PERSON

champagne | assorted fruit juices
assorted fresh fruits

BLOODY MARY BAR | \$18/PERSON

tito's vodka | bloody mary mix | garnishes

BAR ON TAB

all full-service bar with cocktails | cost is per drink basis

CASH BAR

a full-service bar with cocktails | each guests pays cash
for cocktails as they are served | there is a \$50
bartender charge for cash bar

• HORS D'OEUVRES •

PRICED PER DOZEN - MINIMUM 3 DOZEN ORDERED PER ITEM

HOT

VEGETABLE SPRING ROLLS | \$22

SPANAKOPITA | \$22

CHICKEN QUESADILLA | \$18

CHEESE QUESADILLA | \$16

BEEF OR CHICKEN WELLINGTONS | \$29

CHICKEN SATAY | \$22

STUFFED MUSHROOMS

herbed cheese | \$22

sausage | \$24

RASPBERRY BRIE PHYLLO | \$18

GOAT CHEESE MUSHROOM PHYLLO | \$18

CHICKEN BACON BOMBS | \$24

CRAB RANGOON | \$29

CRABCAKES | \$32

SLIDERS

beef tenderloin | \$3.50/person

pulled pork | \$3/ person

burger | \$3/person

PORK POT STICKERS | \$22

BACON-WRAPPED SCALLOPS | \$22

parsley pesto | sweet chili

MEATBALLS | \$18

swedish

marinara

bourbon bbq

STUFFED POTATOES | \$20

sour cream | chives | bacon

CHICKEN FINGERS | \$18

COCONUT FRIED SHRIMP | \$24

apricot dijon glaze

OYSTERS ROCKEFELLER | \$32

THAI CHICKEN SRPING ROLL | \$22

hoison dipping sauce

COCKTAIL REUBENS | \$24

SATAYS

pineapple chicken with peanut dipping sauce | \$22

beef tenderloin with toasted sesame | \$24

antipasto with fresh mozzarella | \$20

shrimp and prosciutto | \$24

• HORS D'OEUVERS •

PRICED PER DOZEN - MINIMUM 3 DOZEN ORDERED PER ITEM

COLD

TRADITIONAL BRUSCHETTA | \$22

SMOKED SALMON BRUSCHETTA | \$24

SHRIMP COCKTAIL | \$39

SWEET CHILI WONTONS | \$22

**ASPARAGUS WRAPPED WITH HAM
AND CHEESE | \$19**

CUCUMBER SALMON DILL CUPS | \$22

PROSCIUTTO WRAPPED MELON | \$32

FRUIT KABOBS | \$14

CHEESE KABOBS | \$16

SESAME BEEF AND ASPARAGUS ROLLS | \$22

CROSTINI OF HERBED GOAT CHEESE | \$14

BLT ENDIVE CUPS | \$18

lemon aioli, roma tomatoes, smoked bacon

TENDERLOIN CARPACCIO | \$5/PERSON

garlic aioli | white truffle oil

ENDIVE PETALS | \$24

smoked salmon | caviar

PHYLLO CUPS

olive tapenade | \$16

cashew chicken | \$16

brie, strawberry and raspberry | \$18

shrimp and lobster | \$24

lobster and citrus salad | \$23

• DISPLAYED APPETIZERS •

PRICED PER PERSON

INTERNATIONAL CHEESE SELECTION | \$5

an assortment of imported and domestic cheese |
gourmet crackers

SEASONAL FRESH FRUIT AND BERRIES | \$7

honey and lavender flavored yogurt sauce for dipping

VEGETABLE CRUDITES | \$4

sun-dried tomato-basil dipping sauce

**FRESH MOZZARELLA AND
VINE-RIPENED TOMATO DISPLAY | \$6**

extra virgin olive oil | aged balsamic vinegar

**GRILLED VEGETABLE AND SUN-DRIED
TOMATO PLATTER | \$6**

toasted walnuts | gorgonzola dipping sauce

MEDITERRANEAN PLATTER | \$6

hummus | baba ganoush | assorted olives
pita bread

**BAKED BRIE CHEESE EN CROUTE
WITH PECANS | \$7**

grapes | fresh berries | honey | lavender-apple preserve
| gourmet crackers

CLASSIC SMOKED SALMON | \$8

hard-boiled eggs | capers | diced onions | whole grain
mustard | rye bread

**INTERNATIONAL SAUSAGE
AND MEAT DISPLAY | \$6**

mustards | pickled vegetables | light and dark rye breads

ANTIPASTO DISPLAY | \$8

ARTICHOKE AND SPINACH DIP | \$5

pita bread

ARTICHOKE AND CRABMEAT DIP | \$6

herbed cream cheese blend | sliced baguettes
and seasonal accompaniments

• LUNCH BANQUET MENU •

• SALAD SELECTIONS •

ALL LUNCHEON SALAD SELECTIONS ARE OFFERED WITH RCC BLEND COFFEE | HOT TEA | ROLLS & BUTTER

THE SPA FRUIT | \$14

assorted fresh seasonal fruits | seasonal berries | fresh grapes | served with choice of cottage cheese, chicken salad or tuna salad

ORANGE BERRY SALAD | \$14

spring mix | strawberries | blueberries | sun-dried cherries | mandarin oranges | gorgonzola cheese | honey-glazed walnuts | raspberry vinaigrette

CAESAR SALAD | \$13

classical caesar salad | parmesan cheese | herbed croutons

SALAD TOPPINGS (EACH)

grilled large shrimp \$10 | herb grilled chicken \$5
herb roasted salmon \$10 | grilled filet mignon \$15

CALIFORNIA SALMON | \$20

seared salmon | diced mango | avocado | green onion | mixed greens | mango | chardonnay dressing

CHOPPED SALAD | \$18

applewood smoked bacon | baby shrimp | avocado | tomatoes | red onion | hericot verts | balsamic vinaigrette

ASIAN CHICKEN SALAD | \$15

diced chicken breast | wontons | greens | green onions | roasted red pepper | toasted almonds | sesame-ginger dressing

• SANDWICH SELECTIONS •

ALL LUNCH SANDWICH SELECTIONS ARE OFFERED WITH YOUR CHOICE OF POTATO CHIPS, COLESLAW OR FRUIT CUP | RCC BLEND COFFEE | HOT TEA

TENDERLOIN STEAK SANDWICH | \$23

sliced tenderloin of beef | toasted french roll | shredded romaine lettuce | roma tomatoes | shaved red onions | swiss cheese | horseradish cream sauce

SALMON BRUSCHETTA | \$20

bruschetta mix | grilled sourdough | roasted garlic basil aioli

OPEN-FACED CHICKEN CAPRESE | \$18

grilled chicken breast | grilled sourdough | roma tomatoes | fresh mozzarella | roasted garlic aioli | basil chiffonade

CHICKEN CASEAR WRAP | \$16

grilled chicken breast | wrapped in lavash | caesar salad

SMOKED TURKEY AND APPLE WRAP | \$16

herbed cream cheese | sun-dried cherries | spring greens

TUNA OR CHICKEN SALAD CROISSANT | \$15

sliced tomatoes | shaved red onions | spring mix | pickle

• LUNCH BANQUET MENU •

• LUNCH ENTREES •

ALL LUNCHEON ENTRÉE SELECTIONS ARE OFFERED WITH A HOUSE SALAD | RCC BLEND COFFEE |
HOT TEA | ROLLS AND BUTTER

**Choose up to 3 entrees*

CHICKEN BREAST SALTIMBOCCA | \$24

prosciutto | sage | fresh mozzarella | chianti sauce

PAN ROASTED CHICKEN BREAST | \$22

herb roasted garlic sauce

CHICKEN WITH LOBSTER CREAM | \$28

creamy lobster veloute

CHICKEN CAPRESE | \$22

roma tomatoes | fresh mozzarella cheese | basil cream

ASIAN STYLE GRILLED CHICKEN | \$22

hoison | scallion butter | angel hair noodles | stir fry vegetables

FILET MIGNON | \$39

choice of: veal demi glace | sauce bearnaise | sauce diane | buerre rouge

HAND CARVED CHATEAUBRIAND | \$33

served with port wine sauce

SLICED STRIP LOIN OF BEEF | \$30

slow roasted whole strip loin | thinly sliced | red-wine mushroom demi glace

PORTABELLA STEAK BITES MARSALA | \$20

tenderloin | red onions | portabella mushrooms | creamy marsala sauce

CENTER CUT DOUBLE PORK CHOP | \$22

three apple chutney

SLOW ROASTED BONELESS PORK LOIN | \$22

whole grain mustard sauce

ATLANTIC SALMON | \$26

poached | oregon pinot noir reduction sauce

SIX CHEESE RAVIOLI | \$20

spinach | tomatoes | red onions | lemon parsley cream sauce

STUFFED PORTABELLA | \$20

ratatouille | herb scented wild rice | roasted tomato sauce

ROASTED VEGETABLE PASTA ROLL-UP | \$20

tomato | spinach | alfredo sauce

• LUNCH BANQUET MENU •

• THEMED BUFFET •

PRICE PER PERSON

DELI BUFFET | \$22

house salad | assorted dressings | chef's choice soup | potato salad | fruit salad | fresh house-made potato chips
smoked turkey | roast beef | honey-baked ham | corned beef | homemade tuna and chicken salads | sliced
tomatoes | onions | shredded lettuce | pickles | american cheese | cheddar | swiss | assorted breads and rolls
sandwich condiments | assorted cookies and brownies

ASSORTED WRAPS DISPLAY | \$18

chef's choice soup | potato salad | fruit salad | fresh house-made potato chips | grilled portobello mushroom wrap
smoked turkey and apple wrap | grilled pesto chicken wrap | ham and swiss cheese wrap | sandwich condiments
assorted cookies and brownies

DELUXE SOUP AND SALAD BAR | \$16

two homemade soups of chef's choice | artisan bread and roll display | olive tapenade | pesto oil and whipped
butter | seasonal fruit and berry salad

SALAD BAR | \$18

grape tomatoes | english cucumbers | shaved red onions | shredded carrots | black olives | artichoke hearts
pepperoncinis | broccoli florets | mushrooms | asparagus | bell peppers | strawberries | blueberries
sun-dried cherries | mandarin oranges | gorgonzola cheese | shredded parmesan cheese
shredded cheddar cheese | herbed croutons | honey glazed walnuts | baby shrimp | grilled chicken
smoked turkey | honey baked ham | hard-boiled eggs | ranch | italian | balsamic | caesar | bleu cheese
fat-free raspberry vinaigrette | white and dark chocolate mousse

**add assorted wraps for \$7 per person*

TRADITIONAL BUFFET | \$27

includes soup or salad and choice of vegetable and starch | rolls and butter

PASTA PRIMAVERA

fresh seasonal vegetables | pomodoro sauce

ROASTED BASIL AND OLIVE OIL MARINATED CHICKEN

roasted chicken jus

or

ROAST SIRLOIN OF PRIME BEEF

classical veal demi glace

SUNDAE BAR

vanilla and chocolate ice cream | toppings

**add \$5/person if both proteins are chosen*

• LUNCH BANQUET MENU •

HOMESTYLE BUFFET | \$28

INCLUDES SOUP OR SALAD | ROLLS AND BUTTER

FRIED CHICKEN

BAKED MEATLOAF

MUSHROOM SAUCE

GARLIC WHIPPED POTATOES

GREEN BEANS AND CARROTS

APPLE PIE & CHERRY PIE

ITALIAN BUFFET | \$30

INCLUDES SOUP OR SALAD AND CHOICE OF VEGETABLE

ANTIPASTO DISPLAY

HOMEMADE VEGETABLE OR MEAT LASAGNA

ROASTED CHICKEN VESUVIO

POTATO WEDGES

GARLIC BREAD

TIRAMISU & CHEESECAKE

ASSORTED FRUIT | CHOCOLATE SAUCE

• LUNCH ALA CARTE •

TO ENHANCE YOUR MEAL, THE FOLLOWING SELECTIONS ARE SUGGESTED FOR AN ADDITIONAL FEE

REFRESHMENTS

BOTTLED WATER | \$2.50 PER BOTTLE

ASSORTED 20 OZ. SOFT DRINKS | \$3 PER BOTTLE

ASSORTED CHILLED FRUIT JUICES | \$6 PER CARAFE

SNACKS

HOUSE MADE ASSORTED MUFFINS, DANISH, OR CROISSANTS | \$ 24 PER DOZEN

BAGLES WITH CREAM CHEESE | \$32 PER DOZEN

ASSORTED COOKIES | \$22 PER DOZEN

CHOCOLATE-GLAZED BROWNIES | \$29 PER DOZEN

ASSORTED FRUIT YOGURTS | \$19 PER DOZEN

ASSORTED WHOLE FRUIT | \$18 PER DOZEN

HOUSE MADE POTATO CHIPS WITH DIP | \$23

PRETZELS | \$23

• DINNER BANQUET MENU •

• DINNER BANQUET ENTREES •

ENTREES SERVED WITH HOUSE SALAD, ROLLS & BUTTER, CHOICE OF STARCH AND VEGETABLE
CHOOSE UP TO 3 ENTREES

POULTRY ENTREES

CHICKEN BREAST SALTIMBOCCA | \$34

prosciutto | sage | fresh mozzarella
chianti sauce

ALFREDO CHICKEN PARMESAN | \$32

CASHEW AND BBQ RASPBERRY CHICKEN | \$34

brushed with raspberry barbeque sauce | mandarin
oranges | toasted cashews

BRUSCHETTA CHICKEN | \$32

pan seared chicken breast | bruschetta seasoned
tomatoes | balsamic reduction

CHICKEN WITH LOBSTER CREAM | \$36

creamy lobster veloute

CHICKEN CAPRESE | \$32

roma tomatoes | fresh mozzarella | basil cream

CHICKEN MARSALA | \$32

portobello mushroom | marsala wine sauce | roasted
plum tomatoes

ASIAN STYLE GRILLED CHICKEN | \$32

hoison | scallion butter | angel hair noodles
stir-fry vegetables

BEEF ENTREES

FILET MIGNON | \$42 - 6 oz. | \$49 - 10 oz.

choice of: veal demi glace | sauce bernaïse | sauce
diane | beurre rouge

GRILLED 14 OZ. NEW YORK STEAK | \$46

balsamic demi glace

HAND CARVED 6OZ. CHATEAUBRIAND | \$45

port wine sauce

SLICED 6OZ. STRIP LOIN OF BEEF | \$33

slow roasted whole strip loin | thinly sliced | red-wine
mushroom demi glace

ROASTED 14OZ. PRIME RIB OFF BEEF | \$42

herb encrusted | finished with thyme au jus

VEAL, PORK AND LAMB ENTREES

GRILLED VEAL CHOP | \$48

porcini mushroom sauce

ROASTED RACK OF LAMB | \$54

mint demi glace

CENTER CUT DOUBLE PORK CHOP | \$34

three apple chutney

SLOW ROASTED BONELESS PORK LOIN | \$32

whole grain mustard sauce

• DINNER BANQUET MENU •

SEAFOOD ENTREES

KING SALMON | \$39

pan seared | oregon pinot noir reduction sauce

ROASTED BARRAMUNDI | \$36

roasted pineapple salsa

JUMBO CRAB CAKE | \$35

roasted garlic butter

RAINBOW TROUT | \$32

pan seared | lemon herb sauce

COMBINATION PLATES

CRAB CAKE & GRILLED PETITE FILET MIGNON | \$49

whole grain mustard sauce

CENTER CUT 6OZ. FILET OF BEEF & FREE-RANGE 4 OZ. CHICKEN BREAST | \$49

tomato fondue | whole grain mustard sauce

GRILLED 4 OZ. CENTER CUT FILET OF BEEF WITH MUSTARD HERB CRUST AND SEARED 5 OZ. KING ATLANTIC SALMON | \$52

veal demi glace | parsley caper sauce

MEDALLIONS OF BEEF | \$45

wild mushroom sauce

6OZ. FILET OF BEEF & 6 OZ. LOBSTER | \$59

filet served with compound butter and lobster served with clarified butter

VEGETARIAN ENTREES

SIX CHEESE RAVIOLI | \$27

lemon parsley cream sauce

GRILLED PORTABELLA | \$29

ratatouille | herb scented wild rice
roasted tomato sauce

ROASTED VEGETABLE PLATTER | \$29

aged balsamic reduction

PARPALLE PASTA | \$28

local seasonal vegetables | roasted plum tomato
sauce

WOK CHARRED STIR-FRY WITH RICE NOODLES | \$28

coconut milk | peanut sauce

• CHILDREN'S MENU •

AGES 12 AND UNDER | ALL SERVED WITH FRUIT CUP OR HOUSE SALAD
\$16 PER PERSON

CHICKEN FINGERS

fries or chips

HAMBURGER

fries or chips

SPAGHETTI AND MEATBALLS

MAC AND CHEESE

• DINNER BANQUET MENU •

• THEMED BUFFET •

PRICED PER PERSON

TRADITIONAL BUFFET | \$39

includes salad and choice of vegetable and starch | rolls and butter

PASTA PRIMAVERA

fresh seasonal vegetables | pomodoro sauce

ROASTED BASIL AND OLIVE OIL MARINATED CHICKEN

roasted chicken jus

or

RIB ROAST

classical veal demi glace

SUNDAE BAR

vanilla and chocolate ice cream | toppings

HOMESTYLE BUFFET | \$32

*INCLUDES SOUP OR SALAD
ROLLS AND BUTTER*

FRIED CHICKEN

BAKED MEATLOAF

mushroom sauce

GARLIC WHIPPED POTATOES

GREEN BEANS AND CARROTS

APPLE PIE & CHERRY PIE

ITALIAN BUFFET | \$34

*INCLUDES SOUP OR SALAD AND
CHOICE OF VEGETABLE*

ANTIPASTO DISPLAY

HOMEMADE VEGETABLE OR MEAT LASAGNA

ROASTED CHICKEN VESUVIO

potato wedges

GARLIC BREAD

TIRAMISU & CHEESECAKE

assorted fruit | chocolate sauce

NAPA VALLEY BUFFET | \$42

PUREE OF ROASTED RED PEPPER SOUP AND WEST COAST SALAD

FUSILLI PASTA AND ROCK SHRIMP

awith almonds | basil | roma tomatoes

FRESH ASPARAGUS HOLLANDAISE

with roasted grape tomatoes

PRIME BEEF LONDON BROIL

ROLLS AND BUTTER

SWEET TABLE

custards | berries | mousse

• DINNER BANQUET MENU •

• SIDE SPECIALTIES •

MASHED POTATO BAR | \$8

yukon gold mashed potatoes | caramelized onion jus | portabella gravy | sour cream | scallions | basil-pesto
roasted garlic | horseradish | salsa | cracked black pepper | cheddar cheese

SWEET POTATO BAR | \$9

mashed sweet potatoes | roasted sweet potatoes | marshmallows | golden raisins | roasted walnuts | brown sugar

BAKED POTATO BAR | \$7

salt rubbed idaho potatoes | sour cream | chives | cheddar cheese | salsa | smoked bacon | chili | broccoli

• SPECIALTIES STATIONS •

CHEF CREATED “NEW” MAC AND CHEESE STATION | \$16

apple smoked bacon | chopped green onions | buttered breadcrumbs | broccoli
grilled cheddar | sun-dried tomatoes | portabella mushrooms | shrimp | roasted seasonal vegetables
parmesan cheese | roasted garlic

CHEF CREATED PASTA STATION | \$18

chicken | meatballs | shrimp | linguine | penne | white sauce | red sauce | assorted vegetables
parmesan cheese | caesar salad | garlic bread

• SOUP •

\$3 PER PERSON - MINIMUM 20

COLD SOUP

VICHYSOISE

potato | leak

SEASONAL MELON SOUP

SPICY GARDEN GAZPACHO

CUCUMBER DILL SOUP

HOT SOUP

SOUTHWEST BLACK BEAN AND HAM AVOCADO | CILANTRO CREAM

CHICKEN AND WILD RICE

GARDEN VEGETABLE

ROASTED ROMA TOMATO AND BASIL

WILD MUSHROOM BISQUE

CREAM OF BROCCOLI

• DINNER BANQUET MENU •

• SALAD •

TOSSED HOUSE SALAD

spring greens | tomato | cucumbers | carrots

TRADITIONAL CAESAR

romaine | buttered croutons | aged parmesan (+1.00)

FRESH MOZZARELLA

tomatoes | roasted peppers | basil oil (+3.00)

BERRY SALAD

seasonal berries | mandarin oranges |
glazed walnuts | bleu cheese raspberry vinaigrette
(+2.00)

SPRING GREENS

goat cheese friter | almonds | lemon
vinaigrette (+1.50)

SPINACH SALAD

wild mushrooms | pancetta | sherry
vinaigrette (+1.50)

ROASTED ASPARAGUS – HEARTS OF PALM

orange vinaigrette (+3.00)

WEDGE

romaine | tomato | bacon | cheddar (+3.00)

• DESSERT PREPARATIONS •

FLOURLESS CHOCOLATE CAKE \$4

TRADITIONAL CARROT CAKE \$5

NEW YORK CHEESECAKE \$6

WARM APPLE DUMPLING \$3

STRAWBERRIES ROMANOFF \$3

ANGEL FOOD CAKE

berry sauce \$3

BANANAS FOSTER \$4

SORBET WITH SEASONAL FRUIT \$5

CHOCOLATE COVERED STRAWBERRIES \$4

**CHOCOLATE MOUSSE WITH GRAN
MARNIER \$4**

**VANILLA BEAN | DOUBLE CHOCOLATE |
CINNAMON ICE CREAM \$3**

DESSERT PLATTER FOR TABLE

chef's choice \$3

SPECIALTY OPTIONS AVAILABLE

• DESSERT SPECIALTIES •

HOMEMADE PASTRY STATION | \$9

assorted miniature pastries | mousse cups | cheesecakes | chocolate covered strawberries
seasonal berries | fresh fruit tarts | tropical bananas foster

SUNDAE STATION | \$7

MAKE YOUR OWN SUNDAE, CONE OR FLOAT.

vanilla and chocolate ice cream | waffle cones | root beer | pineapple topping | warm
caramel sauce | hot fudge | strawberry topping | crushed peanuts | m&m's | bananas
oreos | whipped cream | marachino cherries

• BAR PACKAGES •

CLUB PACKAGE

one hour \$14 | two hours \$19
three hours \$26 | four hours \$32

SPIRITS

all house liquors | amaretto | triple sec | dr/sweet vermouth | soda/mixers

WINES | CANYON ROAD

cabernet | merlot | pinot grigio | pinot noir | white zinfandel

BEER

bud light | miller light | miller genuine draft | sam adams | non-alcoholic

TOP SHELF PACKAGE

one hour \$18 | two hours \$24
three hours \$34 | four hours \$42

**includes all club package offerings,
plus the following:**

tito's | ketel one | grey goose | beefeater | corazon | bacardi | captain morgan
jim beam | seagram's 7 | j&b | jameson | hendricks | canadian club | seagrams vo
gran marnier | frangelico

BEER AND WINE PACKAGE

one hour \$9 | each additional hour \$5 per

includes domestic beer | imported beer | house wines

CRAFT BEER PACKAGE UPGRADE

upgrade beer offerings within any package | add \$3 per person

HOUSE WINES | \$20 PER BOTTLE

cabernet sauvignon | chardonnay | merlot | pinot grigio | white zinfandel | champagne

BAR ON TAB

all full-service bar with cocktails | cost is per drink basis

CASH BAR

a full-service bar with cocktails | each guests pays cash for cocktails as they are served
there is a \$50 bartender charge for cash bar

PORTABLE BAR \$100 WITH BARTENDER