

LUNCH BANQUET MENU

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WELCOME TO ROCKFORD COUNTRY CLUB

ROCKFORD COUNTRY CLUB OFFERS THE PERFECT SETTING FOR ANY AFFAIR, INCLUDING CORPORATE EVENTS, PRIVATE PARTIES, WEDDINGS, BAR AND BAT MITZVAHS, BIRTHDAYS, ANNIVERSARIES, REUNIONS, HOLIDAYS, OR SPECIAL EVENTS. EXPERIENCE THE ELEGANCE AND WARMTH OF OUR BEAUTIFUL CLUBHOUSE, WHICH OVERLOOKS BOTH THE BEAUTIFUL ROCK RIVER AND ONE OF NORTHERN ILLINOIS MOST PROMINENT GOLF COURSES. THIS BANQUET GUIDE HIGHLIGHTS A WIDE RANGE OF MENU OPTIONS AND AVAILABLE AMENITIES FOR THE PLANNING OF YOUR NEXT SUCCESSFUL EVENT.



OUR REPUTATION FOR GREAT FOOD AND OUTSTANDING SERVICE IS OVER 115 YEARS IN THE MAKING.

YOU CAN HAVE CONFIDENCE IN OUR SKILLED BANQUET AND CULINARY TEAM TO CREATE A BOUNTIFUL BANQUET OF INCREDIBLE CUISINE; COMPLETE WITH CREATIVE PRESENTATION AND EXPERT SERVICE. EVERY HORS D'OEUVRE, AND ENTRÉE IS PROFESSIONALLY PREPARED BY OUR EXPERIENCED CULINARY TEAM, LED BY OUR TALENTED EXECUTIVE CHEF.

OUR MENUS ARE DESIGNED TO PLEASE A VARIETY OF PALATES. THE ROCKFORD COUNTRY CLUB CULINARY TEAM CAN ALSO DESIGN A CUSTOM MENU FOR YOUR EVENT. LET OUR EVENT PROFESSIONALS TAKE CARE OF ALL THE DETAILS, WE ARE HAPPY TO PROVIDE ASSISTANCE WITH EVERY STEP OF THE PLANNING PROCESS.

ROCKFORD COUNTRY CLUB PROMISES TO DO EVERYTHING POSSIBLE TO MAKE YOUR EVENT AN AFFAIR TO REMEMBER. THANK YOU FOR ALLOWING US TO PROVIDE YOU WITH EXCELLENCE.

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LUNCH BANQUET ROOM DESCRIPTIONS

MAIN DINING ROOM

A FAVORITE AMONG RCC MEMBERS. THE ELEGANT DECOR ACCOMPANIED BY THE SCENIC VIEW OF THE ROCK RIVER MAKES THIS ROOM THE IDEAL LOCATION FOR YOUR NEXT SPECTACULAR EVENT. THIS LARGE DINING AREA ACCOMMODATES UP TO 250 GUESTS WITH A DANCE FLOOR & UP TO 300 WITH DANCING IN THE BALLROOM AREA. THE ADJACENT FOUNDER'S ROOM ALLOWS FOR AN ADDITIONAL 32 GUESTS.

THE FOUNDER'S ROOM

ADJACENT TO THE MAIN DINING ROOM, IS PERFECT FOR SMALLER MORE INTIMATE EVENTS. THIS ROOM FEATURES THE SAME SCENIC VIEW OF THE RIVER AS THE MAIN DINING ROOM. THIS ROOM CAN ACCOMMODATE 32 GUESTS. PERFECT FOR BUSINESS MEETINGS, SHOWERS, OR FAMILY GATHERINGS.

THE BALLROOM

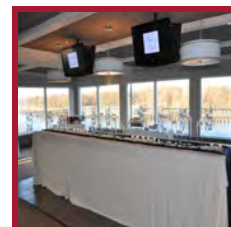
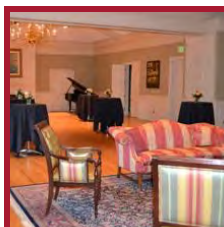
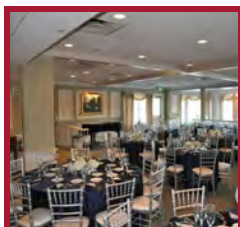
THE GORGEOUS CATHEDRAL CEILINGS, DUAL FIREPLACES, HARDWOOD FLOORS AND LUXURIOUS DECOR ENHANCE THE BREATHTAKING DESIGN. WHETHER IT'S A COCKTAIL PARTY FOR 250 GUESTS, A SIT DOWN DINNER FOR 120, OR AN INTIMATE GROUP IN FRONT OF THE FIREPLACE, THE BALLROOM IS THE PERFECT LOCATION FOR A WARM AND LUXURIOUS FEELING THAT WELCOMES EACH GUEST THAT STEPS INSIDE THIS GORGEOUS ROOM.

THE GRILL ROOM

THE CHARM OF THIS DINING AREA IS THE MODERN DECOR AND THE SCENIC VIEW'S OF THE GOLF COURSE, POOL AND RIVER. THE MAIN GRILL AREA SEATS 56 GUESTS, THE ADJACENT ALCOVE AREA SEATS AN ADDITIONAL 40 GUESTS. THE GRILL ALCOVE IS PERFECT FOR BUSINESS LUNCHEES AND SMALL GATHERINGS AND CAN BE MADE PRIVATE IF NEEDED.

THE RIVER ROOM

THE RIVER ROOM IS LOCATED IN THE LOWER LEVEL OF THE CLUB. THE RIVER ROOM'S PUB-LIKE ATMOSPHERE MAKES IT THE PERFECT PLACE FOR CASUAL COOK-OUTS AND RELAXED GET TOGETHERS. THE RIVER ROOM CAN ACCOMMODATE 75-100 GUESTS.



BREAKFAST BANQUET PLATED

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

RCC BREAKFAST \$12.

SCRAMBLED EGGS | BACON | SAUSAGE | BREAKFAST POTATOES | CINNAMON FRENCH TOAST

THE SKILLET \$12.

DICED POTATOES | ONIONS | BACON | TOPPED WITH SCRAMBLED EGGS | MELTED CHEDDAR CHEESE | SERVED WITH CINNAMON-APPLE FRENCH TOAST

VERY BERRY FRENCH TOAST \$13.

A LARGE STACK OF HOMEMADE FRENCH TOAST | LOADED WITH FRESH SEASONAL BERRIES AND VANILLA WHIPPED CREAM | LACED WITH WARM MAPLE SYRUP

BREAKFAST WRAP \$12.

SCRAMBLED EGGS | SAUTÉED PEPPERS | ONIONS | SAUSAGE | MELTED CHEESE | SERVED WITH AMERICAN FRIES | FIRE ROASTED TOMATO SALSA

CLASSICAL BENEDICT \$13.

TOASTED ENGLISH MUFFIN LAYERED WITH CANADIAN BACON | TOPPED WITH POACHED EGGS | LACED WITH A HOLLANDAISE SAUCE | BREAKFAST POTATOES

STEAK AND EGGS \$16.

SCRAMBLED EGGS ACCOMPANIED BY THINLY SLICED TENDERLOIN | BÉARNAISE SAUCE | BREAKFAST POTATOES | CINNAMON-APPLE FRENCH TOAST

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST \$8.

ASSORTED BREAKFAST PASTRIES | BAGELS | ASSORTED JAMS | BUTTER | CREAM CHEESE | SEASONAL FRESH FRUIT DISPLAY WITH GRAPES AND SEASONAL BERRIES

AMERICAN BREAKFAST BUFFET \$16.

ASSORTED BREAKFAST PASTRIES | BAGELS | ASSORTED JAMS | BUTTER | CREAM CHEESE | SEASONAL FRESH FRUIT DISPLAY | SEASONED BREAKFAST POTATOES | FLUFFY SCRAMBLED EGGS | BLUEBERRY PANCAKES | BACON | SAUSAGE

THE RCC BREAKFAST BUFFET \$18.

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 BÉNÉDICT.

CHEF SERVED OMELET AND WAFFLE \$18.

YOUR GUESTS MAY ENJOY A "MADE TO ORDER" OMELET AND WAFFLE STATION IN YOUR OWN ROOM SERVED WITH ASSORTED FRUIT DISPLAY | BACON | SAUSAGE | BREAKFAST POTATOES.

ALA CARTE

HOUSEMADE ASSORTED MUFFINS, DANISH OR CROISSANTS \$36./DOZEN

BAGELS WITH CREAM CHEESE \$30.00/DOZEN

HOUSE MADE ASSORTED COOKIES \$30./DOZEN

CHOCOLATE-GLAZED BROWNIES \$36./DOZEN

ASSORTED FRUIT YOGURTS \$30./DOZEN

ASSORTED WHOLE FRUIT \$18./DOZEN

LUNCH BANQUET SALAD SELECTIONS

ALL LUNCHEON SALAD SELECTIONS ARE OFFERED WITH A CUP OF CHEF'S CHOICE SOUP | RCC BLEND COFFEE | HOT ICED TEA | SERVED WITH DESSERT | ROLLS AND BUTTER

THE SPA FRUIT \$13.

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

CAPRESE SALAD \$14.

LAYERS OF VINE-RIPENED TOMATOES | ENGLISH CUCUMBERS | FRESH MOZZARELLA CHEESE | SPRING GREENS | LAVASH STRIPS | ROASTED GARLIC OIL | AGED BALSAMIC VINEGAR | FRESH BASIL | CRACKED PEPPERCORNS

CAESAR SALAD \$12.

CLASSICAL CAESAR SALAD | PARMESAN CHEESE | HERBED CROUTONS

SALAD TOPPINGS (EACH)

GRILLED LARGE SHRIMP \$6 | HERB GRILLED CHICKEN, \$5 | HERB ROASTED SALMON, \$6 | GRILLED FILET MIGNON, \$9 | GRILLED PORTOBELLO, \$3

SOUTH BEACH "FAROE ISLAND" SALMON \$18.

SEARED SALMON | DICED MANGO | AVOCADO | GREEN ONION | GREENS | MANGO-CHARDONNAY DRESSING

CHOPPED SALAD \$15.

APPLEWOOD SMOKED BACON | BABY SHRIMP | AVOCADO | TOMATOES | RED ONION | HARICOT VERTS | BALSAMIC VINAIGRETTE

ASIAN CHICKEN SALAD \$15.

DICED CHICKEN BREAST | WONTONS | GREENS | GREEN ONION | ROASTED RED PEPPER | TOASTED ALMONDS | SESAME-GINGER DRESSING

SANDWICH SELECTIONS

ALL LUNCH SANDWICH SELECTIONS ARE OFFERED WITH YOUR CHOICE OF POTATO CHIPS, COLESLAW, FRUIT CUP OR CHEF'S CHOICE SOUP CUP | RCC BLEND COFFEE | HOT TEAS | CHEF'S DESSERT

TENDERLOIN STEAK SANDWICH \$18.

SLICED TENDERLOIN OF BEEF | TOASTED FRENCH ROLL | SHREDDED ROMAINE LETTUCE, ROMA TOMATOES | SHAVED RED ONIONS | SWISS CHEESE | HORSERADISH CREAM SAUCE

SALMON BRUSCHETTA \$15.

BRUSCHETTA MIX | GRILLED SOURDOUGH | ROASTED GARLIC BASIL AIOLI

OPEN-FACED CHICKEN CAPRESE \$15.

GRILLED CHICKEN BREAST | GRILLED SOURDOUGH | ROMA TOMATOES | FRESH MOZZARELLA | ROASTED GARLIC AIOLI | BASIL CHIFFONADE

CHICKEN CAESAR WRAP \$15.

GRILLED CHICKEN BREAST | WRAPPED IN LAVASH | CAESAR SALAD

SMOKED TURKEY AND APPLE WRAP \$15.

HERBED CREAM CHEESE | SUN-DRIED CHERRIES | SPRING GREENS

TUNA OR CHICKEN SALAD CROISSANT \$14.

SLICED TOMATOES | SHAVED RED ONIONS | SPRING MIX | PICKLE

LUNCH BANQUET ENTREES

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

CHICKEN BREAST SALTIMBOCCA \$19.
PROSCIUTTO | SAGE | FRESH MOZZARELLA | CHIANTI SAUCE

PAN ROASTED BREAST OF FREE RANGE CHICKEN \$19.
ROASTED GARLIC LEMON SAUCE

CHICKEN WITH LOBSTER CREAM \$20.
CREAMY LOBSTER VELOUTÉ

CHICKEN CAPRESE \$20.
ROMA TOMATOES | FRESH MOZZARELLA CHEESE | BASIL CREAM

CASHEW AND RASPBERRY BARBECUE CHICKEN \$19.
BRUSHED WITH RASPBERRY BARBECUE SAUCE | MANDARIN ORANGES | TOASTED CASHEWS.

POACHED CHICKEN RIESLING \$19.
FRESH GRAPES | LATE HARVEST RIESLING WINE

ASIAN STYLE GRILLED CHICKEN \$19.
HOISIN | SCALLION BUTTER | ANGEL HAIR NOODLES | STIR FRY VEGETABLES

FILET MIGNON \$28. /6 OZ
CHOICE OF: VEAL DEMI GLACE | SAUCE BÉARNAISE | SAUCE DIANE | BUEIRE ROUGE

HAND CARVED CHATEAUBRIAND \$28.
SERVED WITH PORT WINE SAUCE

SLICED STRIP LOIN OF BEEF \$26.
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 \$20.
THREE APPLE CHUTNEY

SLOW ROASTED BONELESS PORK LOIN \$20.
WHOLE GRAIN MUSTARD SAUCE

ATLANTIC SALMON \$20.
POACHED | OREGON PINOT NOIR REDUCTION SAUCE

COCONUT SHRIMP \$24.
GRILLED PINEAPPLE | APRICOT SAUCE

SIX CHEESE RAVIOLI \$18.
LEMON PARSLEY CREAM SAUCE

STUFFED PORTABELLA \$18.
RATATOUILLE | HERB SCENTED WILD RICE | ROASTED TOMATO SAUCE

PAPERDELLI PASTA \$18.
WITH LOCAL SEASONAL VEGETABLES | ROASTED PLUM TOMATO SAUCE

9.25% SALES TAX AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL LISTED PRICES
ADD 2. PER PERSON FOR CHOICE OF TWO ENTREES

LUNCH BANQUET SOUP AND SALAD

SOUP

COLD SOUP

MINTED SEASONAL MELON SOUP

SPICY GARDEN GAZPACHO

CUCUMBER DILL SOUP

HOT SOUP

BLACK BEAN SOUP AVOCADO | CILANTRO CREAM

SMOKED CHICKEN MUSHROOMS | WILD RICE

GARDEN VEGETABLES WITH CHICK PEAS

ROASTED ROMA TOMATO

WILD MUSHROOM BISQUE

CREAM OF ASPARAGUS

SALAD

TOSSED HOUSE SALAD SPRING GREENS | TOMATO | CUCUMBERS | CARROTS

TRADITIONAL CAESAR ROMAINE | BUTTERED CROUTONS | AGED PARMESAN

BIBB LETTUCE HEARTS OF PALM | AVOCADO | TOMATO (+1.50)

FRESH MOZZARELLA TOMATOES | ROASTED PEPPERS | BASIL OIL (+1.50)

ROASTED ASPARAGUS-HEARTS OF PALM WITH ORANGE VINAIGRETTE (+1.50)

BERRY SALAD SEASONAL BERRIES | MANDARIN ORANGES | GLAZED WALNUTS |

BLEU CHEESE | RASPBERRY VINAIGRETTE (+1.50)

SPRING GREENS GOAT CHEESE FRITTER | ALMONDS | LEMON VINAIGRETTE (+1.50)

SPINACH SALAD WILD MUSHROOMS | PANCETTA | SHERRY VINAIGRETTE (+1.50)

VEGETABLE PREPARATIONS

ASPARAGUS AND BABY CARROT WITH TOP

GRILLED ASPARAGUS

JULIENNE OF ZUCCHINI, YELLOW SQUASH AND CARROTS

FRENCH GREEN BEANS

GINGERED BABY CARROTS WITH HONEY

SEASONAL BABY VEGETABLE MEDLEY

RATATOUILLE

SNOW PEAS AND JULIENNE CARROTS

HEIRLOOM BABY VEGETABLES (+2)

STARCH PREPARATIONS

OVEN ROASTED ARTISAN POTATOES

TWICE BAKED POTATOES

WILD RICE AND ANCIENT GRAINS MEDLEY

DUCHESS POTATOES

YUKON GOLD MASHED POTATOES

TOASTED ORZO PILAF

WILD MUSHROOM RISOTTO (+2)

DESSERT PREPARATIONS

FLOURLESS CHOCOLATE CAKE

TRADITIONAL CARROT CAKE

NEW YORK CHEESECAKE

WARM APPLE DUMPLING

STRAWBERRIES ROMANOFF

BAKED ALASKA (+2)

BANANA FOSTER (+1)

SORBET WITH SEASONAL FRUIT

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE MOUSSE WITH GRAN MARNIER

VANILLA BEAN, DOUBLE CHOCOLATE OR CINNAMON ICE CREAM

LUNCH BANQUET BAR PACKAGES

CLUB PACKAGE

ONE HOUR \$10. | TWO HOURS \$16. | THREE HOURS \$20. | FOUR HOURS \$24.

SPIRITS

ALL HOUSE LIQUORS
AMARETTO
TRIPLE SEC
DRY / SWEET VERMOUTH
SODA / MIXERS

WINES

PEPPERWOOD GROVE CABERNET
PEPPERWOOD GROVE MERLOT
PEPPERWOOD GROVE PINOT GRIGIO
PEPPERWOOD GROVE MERLOT
PEPPERWOOD GROVE WHITE ZINFANDEL

BEER

BUD LIGHT
MILLER LITE
MILLER GENUINE DRAFT
SAM ADAMS
NON-ALCOHOLIC

PREMIUM PACKAGE

ONE HOUR \$14. | TWO HOURS \$21. | THREE HOURS \$27. | FOUR HOURS \$33.

INCLUDES ALL CLUB PACKAGE OFFERINGS, PLUS THE FOLLOWING:

ABSOLUT
BEEFEATER
SAUZA
BACARDI

CAPTAIN MORGAN
JIM BEAM
SEAGRAM'S 7
J AND B

BEER AND WINE PACKAGE

ONE HOUR \$8. | EACH ADDITIONAL HOUR \$5. PER

INCLUDES DOMESTIC BEER | IMPORTED AND CRAFT BEER | HOUSE WINES

BEER PACKAGE UPGRADE

UPGRADE BEER OFFERINGS WITHIN ANY PACKAGE | ADD \$3. PP

HOUSE WINES

CABERNET SAUVIGNON | CHARDONNAY | MERLOT | PINOT GRIGIO |
WHITE ZINFANDEL | CHAMPAGNE \$18. PER BOTTLE

PREMIUM WINE LIST AVAILABLE

CHAMPAGNE PUNCH
FRUIT PUNCH

\$25. PER GALLON
\$15. PER GALLON

BAR ON TAB

A FULL SERVICE BAR WITH COCKTAILS | THE COST IS BASED ON A PER DRINK BASIS

CASH BAR

A FULL SERVICE BAR WITH COCKTAILS | EACH GUEST PAYS CASH FOR COCKTAILS
AS THEY ARE SERVED | THERE IS A \$50.00 BARTENDER CHARGE FOR CASH BAR

PORTABLE BAR \$75.

LUNCH BANQUET THEMED BUFFETS

SANDWICH BOARD \$16.PER PERSON

HOUSE SALAD | ASSORTED DRESSINGS | CHEF'S CHOICE SOUP | POTATO SALAD | FRUIT SALAD | FRESH 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 CHEESE | ASSORTED BREADS AND ROLLS | APPROPRIATE CONDIMENTS | ASSORTED COOKIES AND BROWNIES

ASSORTED WRAPS \$16.PER PERSON

HOUSE SALAD | ASSORTED DRESSINGS | CHEF'S CHOICE SOUP | POTATO SALAD | FRUIT SALAD | FRESH POTATO CHIPS | GRILLED PORTOBELLO MUSHROOM WRAP | SMOKED TURKEY AND APPLE WRAP | GRILLED PESTO CHICKEN WRAP | HAM AND SWISS CHEESE WRAP | APPROPRIATE CONDIMENTS | ASSORTED COOKIES AND BROWNIES.

DELUXE SOUP AND SALAD BAR \$14. PER PERSON

TWO HOMEMADE SOUPS OF CHEF'S CHOICE | ARTISAN BREAD AND ROLL DISPLAY | OLIVE TAPENADE | PESTO OIL AND WHIPPED BUTTER | A SEASONAL FRUIT AND BERRY SALAD.

MIXED GREENS BOWL \$13.PER PERSON

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 | BLUE CHEESE | FAT FREE RASPBERRY VINAIGRETTE | WHITE AND DARK CHOCOLATE MOUSSES

ADD ASSORTED WRAPS FOR AN ADDITIONAL \$5. PER PERSON

TRADITIONAL BUFFET \$25. PER PERSON

INCLUDES SOUP OR SALAD AND YOUR CHOICE OF VEGETABLE AND STARCH

PASTA PRIMAVERA *WITH FRESH SEASONAL VEGETABLES* | *POMODORO SAUCE*
 ROASTED BASIL AND OLIVE OIL MARINATED CHICKEN *ROASTED CHICKEN JUS*
 ROAST SIRLOIN OF PRIME BEEF *WITH CLASSIC VEAL DEMI GLACE*
 ROLLS AND BUTTER
 SUNDAE BAR *WITH VANILLA AND CHOCOLATE ICE CREAM AND ALL THE TOPPINGS*

HOME STYLE BUFFET \$26. PER PERSON

INCLUDES SOUP OR SALAD

FRIED CHICKEN

BAKED MEATLOAF *WITH A MUSHROOM SAUCE*

PANKO CRUSTED TILAPIA *WITH A LEMON PARSLEY SAUCE*

GARLIC WHIPPED POTATOES

GREEN BEANS AND CARROTS

ROLLS & BUTTER

APPLE PIE & CHERRY PIE *ALA MODE WITH VANILLA ICE CREAM*

ITALIAN BUFFET \$28. PER PERSON

INCLUDES SOUP OR SALAD AND YOUR CHOICE OF VEGETABLE

ANTIPASTO DISPLAY

RICOTTA TORTELLINI MARGARITA *WITH GRILLED BREAST OF CHICKEN*

HOMEMADE VEGETABLE OR MEAT LASAGNA

ROASTED CHICKEN VESUVIO *WITH POTATO WEDGES*

GARLIC BREAD

TIRAMISU AND CHEESECAKE *WITH ASSORTED FRUIT* | *CHOCOLATE SAUCE*

LUNCH BANQUET ALA CARTE

TO ENHANCE YOUR MEAL, WE SUGGEST THE FOLLOWING
SELECTIONS FOR AN ADDITIONAL FEE

REFRESHMENTS

RCC BREWED COFFEE \$25./GALLON

INTERNATIONAL TEA ASSORTMENT \$2.50 PER PERSON

BOTTLED WATER \$2.50 PER BOTTLE

ASSORTED 20 OZ. SOFT DRINKS \$2.50 PER BOTTLE

ASSORTED CHILLED FRUIT JUICES \$3.00 PER BOTTLE

SNACKS

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

BAGELS WITH CREAM CHEESE \$36. PER DOZEN

ASSORTED COOKIES \$28. PER DOZEN

CHOCOLATE-GLAZED BROWNIES \$28. PER DOZEN

ASSORTED FRUIT YOGURTS \$26. PER DOZEN

ASSORTED WHOLE FRUIT \$18. PER DOZEN

ASSORTED CANDY BARS \$20. PER DOZEN

POTATO CHIPS WITH DIP \$23.

PRETZELS \$23.

TORTILLA CHIPS WITH SALSA \$23.

GOLDFISH CRACKERS \$23.

MIXED NUTS \$40.

DESSERT SPECIALTIES

HOMEMADE PASTRY STATION \$9. PER PERSON

ASSORTED MINIATURE EUROPEAN PASTRIES | MOUSSE CUPS | CHEESECAKES | CHOCOLATE
COVERED STRAWBERRIES | SEASONAL BERRIES | KEY LIME PIES | FRESH FRUIT TORTES |
TROPICAL BANANAS FOSTER

SUNDAE STATION \$6. PER PERSON

MAKE YOUR OWN SUNDAE, CONE OR FLOAT. VANILLA AND CHOCOLATE ICE CREAM,
WAFFLE CONES | ROOT BEER | PINEAPPLE TOPPING | WARM CARAMEL | HOT FUDGE |
STRAWBERRY TOPPING | HOT FUDGE | CRUSHED PEANUTS | M&M'S | BANANAS | OREOS |
WHIPPED CREAM | MARASCHINO CHERRIES

LUNCH BANQUET

TECHNOLOGY FEATURES

ROCKFORD COUNTRY CLUB WILL ASSIST YOU WITH ALL OF 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 IS AVAILABLE THROUGHOUT THE CLUBHOUSE**

WIRELESS MICROPHONES WITH RECEIVERS - \$50 EACH
HARD WIRED MICROPHONES - \$20 EACH
CORDLESS LAPEL MICROPHONE AND RECEIVER - \$50
PORTABLE MICROPHONE SYSTEM - \$150
MICROPHONE FLOOR STANDS - N/C
PORTABLE PRESENTATION PODIUM AND MICROPHONE - \$25.
PORTABLE PROJECTOR CART - N/C
MULTI-MEDIA PROJECTOR TO BE USED WITH POWER POINT OR VIDEO PRESENTATIONS- \$100
OVERHEAD PROJECTOR - \$25
80" PULL DOWN SCREEN - \$25
FLIP CHART, MARKERS AND EASEL- \$7.
SCREEN AND OVERHEAD PROJECTOR - \$15.
CONFERENCE TELEPHONE - \$30.
19" TV AND DVD OR VCR - \$40.
DANCE FLOOR - \$100.

MENU TASTINGS

A FOOD TASTING IN OUR PRIVATE COUNTRY CLUB MAY BE PRE-ARRANGED WITH OUR FOOD AND BEVERAGE DIRECTOR WEDNESDAY THROUGH SATURDAY WITH ENTRÉE CHOICES LIMITED TO THREE AND CHARGED AT THE CURRENT BANQUET MENU PRICE. MENU TASTINGS MUST BE SCHEDULED AT LEAST TWO WEEKS IN ADVANCE AND REQUIRE SAME DAY PAYMENT.



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