



DINNER BANQUET MENU

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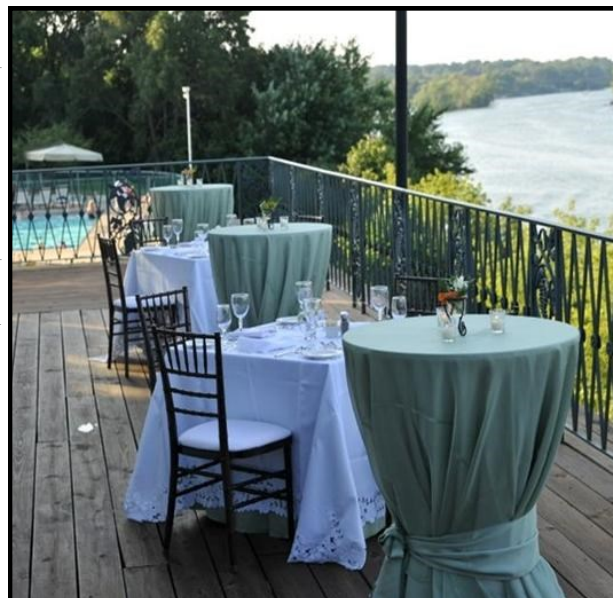
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WELCOME TO ROCKFORD COUNTRY CLUB

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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DINNER 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

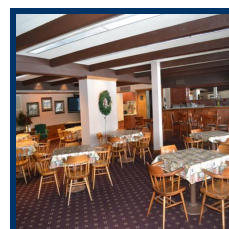
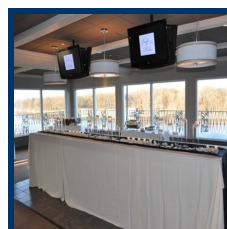
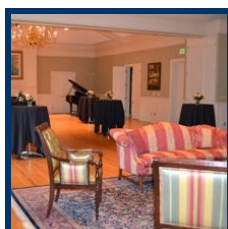
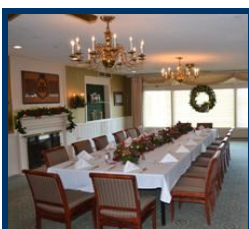
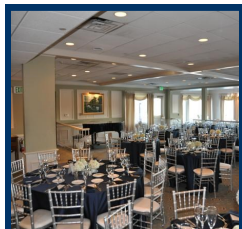
THE GORGEOUS CATHEDRAL CEILINGS, DUAL FIREPLACES, HARDWOOD FLOORS AND LUXURIOUS DECOR ENHANCE THE BREATHTAKING DESIGN. WHETHER IT'S A COCKTAIL PARTY FOR 250 GUESTS, A SIT DOWN DINNER FOR 120, OR AN INTIMATE GROUP IN FRONT OF THE FIREPLACE, THE BALLROOM IS THE PERFECT LOCATION FOR A WARM AND LUXURIOUS 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 TOGETHER. THE RIVER ROOM CAN ACCOMMODATE 75-100 GUESTS.



DINNER BANQUET HORS D'OEUVRES

ONE HOUR UNLIMITED | SELECT FOUR | 13. PER PERSON

HOT

BOURSIN STUFFED MUSHROOMS
VEGETABLE SPRING ROLLS WITH SWEET AND SOUR SAUCE
CASHEW CHICKEN SPRING ROLLS
CHICKEN SATAY WITH SPICY PEANUT COCONUT SAUCE
ASSORTED MINI QUICHE
PETITE BEEF WELLINGTON
PETITE CHICKEN WELLINGTON
SAUSAGE STUFFED MUSHROOM CAPS
BRIE CHEESE & HONEY PEAR BRUSCHETTA
ARTICHOKE FRITTERS WITH LEMON AIOLI
SPINACH PHYLLO TRIANGLES
GOAT CHEESE WILD MUSHROOM TART
WILD MUSHROOM RISOTTO FRITTER WITH TOMATO BASIL SAUCE
MINI DEEP DISH PIZZA
CRAB RANGOON
PETITE CHICKEN CORDON BLEU

COLD

SMOKED SALMON BRUSCHETTA, CAPERS, RED ONION
BABY RED POTATOES FILLED WITH CRÈME FRAICHE & CAVIAR
PROSCIUTTO WRAPPED MELON
FRESH STRAWBERRIES FILLED WITH BOURSIN CHEESE
CUCUMBER CUPS FILLED WITH SMOKED SALMON MOUSSE
PEPPERED BEEF TENDERLOIN, TOASTED BAGUETTE, HORSERADISH SAUCE
BELGIAN ENDIVE LEAVES FILLED WITH GORGONZOLA & WALNUTS
SHRIMP SESAME CANAPÉS
SNOW PEAS FILLED WITH BLUE CHEESE & WALNUTS
SESAME BEEF & ASPARAGUS ROLLS
BRUSCHETTA, FRESH MOZZARELLA, TOMATOES, BASIL
ASPARAGUS WRAPPED WITH "PASTRAMI" SMOKED SALMON
ASIAN CRAB SALAD, NAPA CABBAGE LEAF, GINGER JUS
CROSTINI OF HERBED GOAT CHEESE, SUNDRIED TOMATO, PESTO



9.25% SALES TAX AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL LISTED PRICES

DINNER BANQUET HORS D' OEUVRES

PER 50 PIECES

HOT

ROASTED PESTO MUSHROOM CAPS, BASIL PESTO | PARMESAN CHEESE \$75.
 SEAFOOD-STUFFED MUSHROOMS, MORNAY SAUCE \$95.
 FRIED PARMESAN ARTICHOKES, ROASTED GARLIC AIOLI \$85.
 COCONUT CHICKEN TENDERLOINS, MANGO PUREE \$95.
 PORTABELLA MUSHROOM "FRENCH FRIES", HONEY- DIJON SAUCE \$95.
 MINI BRIE EN CROÛTE, RASPBERRY-BARBECUE SAUCE \$95.
 CHICKEN QUESADILLA, PICO DE GALLO \$85.
 PORK POT STICKERS, GINGER-TERIYAKI \$85.
 REUBEN EGG ROLLS, 1000 ISLAND DIP \$85.
 BACON-WRAPPED SCALLOPS, PARSLEY PESTO \$125.
 MEATBALLS, SWEDISH, MARINARA OR BARBECUE \$75.
 STUFFED POTATOES, SOUR CREAM, CHIVES, BACON \$85.
 CHICKEN FINGERS, SMOKED PAPRIKA RANCH DIPPING SAUCE \$95.
 MINI CRAB CAKES, TRADITIONAL REMOULADE \$125.
 COCONUT FRIED SHRIMP, APRICOT-DIJON GLAZE \$125.
 OYSTER'S ROCKEFELLER \$125.
 THAI CHICKEN SPRING ROLL, HOISIN DIPPING SAUCE \$85.
 ARTICHOKE & SPINACH DIP, TOASTED PITA \$95.
 COCKTAIL REUBEN'S \$85.
 MINI QUESADILLAS \$85.
 SATAY'S:
 PINEAPPLE CHICKEN SATAY, PEANUT DIPPING SAUCE \$95.
 BEEF TENDERLOIN SATAY, TOASTED SESAME \$125.
 ANTIPASTO, FRESH MOZZARELLA \$85.
 SHRIMP AND PROSCIUTTO \$125.
 GRILLED VEGETABLE, BALSAMIC GLAZE \$85.

COLD

CRAB CLAWS, TRADITIONAL COCKTAIL SAUCE \$150.
 JUMBO SHRIMP COCKTAIL, TRADITIONAL COCKTAIL SAUCE \$150.
 PROSCIUTTO WRAPPED MELON, HONEY AND LAVENDER YOGURT \$85.
 BLT ENDIVE CUPS, LEMON AIOLI, ROMA TOMATO, SMOKED BACON \$85.
 TENDERLOIN CARPACCIO, GARLIC AIOLI, WHITE TRUFFLE OIL \$125.
 ENDIVE PETALS, SMOKED SALMON , CAVIAR \$95.
 FRUIT & AGED CHEDDAR KABOB \$75.
 DEVILED EGGS \$75.
 PENCIL ASPARAGUS ROLLED IN PROSCIUTTO \$85.
 WESTPHALIN HAM AND BRIE, ON PUMPERNICKEL \$80.
 PHYLLO CUPS:
 OLIVE TAPENADE \$75.
 CASHEW CHICKEN \$75.
 BRIE, STRAWBERRY AND RASPBERRY \$75.
 SHRIMP AND PINEAPPLE \$95.
 LOBSTER AND CITRUS SALAD \$95.
 CANAPÉS:
 BRUSCHETTA \$75
 PORTOBELLO \$75
 TENDERLOIN \$95.
 CHICKEN CAPRICE \$85.
 SMOKED SALMON \$90.

9.25% SALES TAX AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL LISTED PRICES

DINNER BANQUET ENTREES

ALL ENTREES INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

POULTRY ENTREES

CHICKEN BREAST SALTIMBOCCA \$26.
PROSCIUTTO | SAGE | FRESH MOZZARELLA | CHIANTI SAUCE

PAN ROASTED BREAST OF FREE RANGE CHICKEN \$26.
ROASTED GARLIC LEMON SAUCE

ROASTED CITRUS GLAZED HALF DUCKLING \$34.
MISSION FIG NATURAL JUS

CHICKEN WITH LOBSTER CREAM \$28.
CREAMY LOBSTER VELOUTÉ

GOLDEN CHANTERELLE CHICKEN \$28.
GOLDEN CHANTERELLE ROSEMARY CREAM SAUCE

CHICKEN CAPRESE \$28.
ROMA TOMATOES | FRESH MOZZARELLA CHEESE | BASIL CREAM

CASHEW AND RASPBERRY BARBECUE CHICKEN \$27.
BRUSHED WITH RASPBERRY BARBECUE SAUCE | MANDARIN ORANGES | TOASTED CASHEWS.

CORNISH GAME HEN \$30.
SUN-DRIED SOUR CHERRY SAUCE

POACHED CHICKEN RIESLING \$26.
FRESH GRAPES | LATE HARVEST RIESLING WINE

CHICKEN MARSALA \$26.
PORTABELLA MUSHROOM ~ MARSALA WINE SAUCE | ROASTED PLUM TOMATO

ASIAN STYLE GRILLED CHICKEN \$27.
HOISIN | SCALLION BUTTER | ANGEL HAIR NOODLES | STIR FRY VEGETABLES

ROASTED STUFFED CHICKEN BREAST
CHOICE OF FILLINGS:

A LA GREQUE \$29.
SPINACH | ARTICHOKE | ROASTED PEPPERS

MONTRACHET \$29.
GOAT CHEESE | SPINACH | LEMON CREAM

PROSCIUTTO DE ROMA \$30.
PROSCIUTTO | FRESH MOZZARELLA | SUN-DRIED TOMATOES | BASIL CREAM

ROULADE \$29.
JULIENNE VEGETABLES | NATURAL CHICKEN JUS

DIJONNIASE \$29.
BRIOCHE BREADCRUMBS | PARMESAN CHEESE | BACON | CHIVES | DIJON CREAM

MONTE CARLO \$30.
SMOKED HAM | PROVOLONE CHEESE | CHERRY BRANDY REDUCTION

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

DINNER BANQUET ENTREES

ALL ENTREES INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

BEEF ENTREES

FILET MIGNON \$35. /6 oz \$42. /10 oz
CHOICE OF: VEAL DEMI GLACE | SAUCE BÉARNAISE | SAUCE DIANE | BUEIRE ROUGE

TWIN TOWNEDOS OF BEEF \$35.
ACCOMPANIED BY SAUCE BÉARNAISE & SAUCE DIANE

GRILLED NEW YORK STEAK (14 OZ.) \$39.
BALSAMIC DEMI-GLACE

HAND CARVED CHATEAUBRIAND \$38.
SERVED WITH PORT WINE SAUCE

SLICED STRIP LOIN OF BEEF \$33.
SLOW ROASTED WHOLE STRIP LOIN | THINLY SLICED | RED WINE-MUSHROOM DEMI GLACE

ROAST PRIME RIB OF BEEF (14 OZ.) \$35.
HERB ENCRUSTED | FINISHED WITH THYME AU JUS

FLAT IRON STEAK (8 OZ.) \$32.
WILD MUSHROOM HASH | WHITE TRUFFLE OIL

VEAL, PORK AND LAMB ENTREES

GRILLED VEAL CHOP \$48.
PORCINI MUSHROOM SAUCE

ROASTED RACK OF LAMB \$46.
MINT DEMI GLACE

CENTER CUT DOUBLE PORK CHOP \$32.
THREE APPLE CHUTNEY

SLOW ROASTED BONELESS PORK LOIN \$32.
WHOLE GRAIN MUSTARD SAUCE

SEAFOOD ENTREES

GRILLED SWORDFISH \$35.
LOBSTER CREAM

ATLANTIC SALMON \$32.
POACHED | OREGON PINOT NOIR REDUCTION SAUCE

COCONUT SHRIMP \$34.
GRILLED PINEAPPLE | APRICOT SAUCE

CRAB STUFFED SHRIMP \$35.
ROASTED GARLIC BUTTER

GRILLED SEAFOOD PLATTER \$38.
SCALLOPS | SHRIMP | SALMON

LAKE SUPERIOR WHITEFISH \$30.
PAN SEARED | LEMON HERB 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

DINNER BANQUET ENTREES

ALL ENTREES INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

COMBINATION PLATES

CRAB CRUSTED SALMON & GRILLED PETITE FILET MIGNON \$42.
WHOLEGRAIN MUSTARD SAUCE

CENTER CUT FILET OF BEEF & FREE RANGE CHICKEN BREAST \$39.
TOMATO FONDUE | WHOLE GRAIN MUSTARD SAUCE

**GRILLED CENTER CUT FILET OF BEEF WITH MUSTARD HERB CRUST
AND SEARED ATLANTIC SALMON** \$40.
VEAL DEMI GLACE | PARSLEY CAPER SAUCE

GRILLED FILET MIGNON AND CRAB STUFFED SHRIMP \$42.
PARSLEY LEMON BUTTER

HERB ROASTED STRIP LOIN OF BEEF AND FREE RANGE CHICKEN BREAST \$38.
MUSHROOM JUS | ROASTED GARLIC LEMON SAUCE

MEDALLIONS OF BEEF AND VEAL \$45.
WILD MUSHROOM SAUCE

THE ULTIMATE SURF & TURF \$60.
ROASTED FILET MIGNON | GRILLED LOBSTER TAIL | PARSLEY LEMON BUTTER

VEGETARIAN ENTRÉES

SIX CHEESE RAVIOLI \$27.
LEMON PARSLEY CREAM SAUCE

STUFFED PORTABELLA \$29.
RATATOUILLE | HERB SCENTED WILD RICE | ROASTED TOMATO SAUCE

PAPERDELLI PASTA \$28.
WITH LOCAL SEASONAL VEGETABLES | ROASTED PLUM TOMATO SAUCE

ROASTED VEGETABLE PLATTER \$29.
AGED BALSAMIC REDUCTION

WOK CHARRED STIR FRY WITH RICE NOODLES \$28.
COCONUT MILK | PEANUT SAUCE

CHILDREN'S MENU

AGES 12 AND UNDER | \$13 PER PERSON
SERVED WITH FRESH SEASONAL FRUIT CUP OR HOUSE SALAD

ENTRÉE

CHOOSE ONE:

CHICKEN FINGERS WITH FRENCH FRIES

HAMBURGER WITH HOMEMADE POTATO CHIPS

SPAGHETTI WITH MEATBALLS

DESSERT

VANILLA BEAN ICE CREAM TOPPED WITH CHOCOLATE 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

DINNER 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

DINNER 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 3.00 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.

DINNER BANQUET THEMED BUFFETS

TRADITIONAL BUFFET

INCLUDES SOUP OR SALAD AND YOUR CHOICE OF VEGETABLE AND STARCH
\$28. PER PERSON

PASTA PRIMAVERA *WITH FRESH SEASONAL VEGETABLES | POMODORO SAUCE*
ROASTED BASIL AND OLIVE OIL MARINATED CHICKEN *ROASTED CHICKEN JUS*
HERB AND PARMESAN CRUSTED SALON
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

INCLUDES SOUP OR SALAD
\$32. PER PERSON

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

INCLUDES SOUP OR SALAD AND YOUR CHOICE OF VEGETABLE
\$33. PER PERSON

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*

NAPA VALLEY BUFFET

\$38. PER PERSON

PUREE OF ROASTED RED PEPPER SOUP AND WEST COAST SALAD
HERB AND CHARDONNAY BRAISED CHICKEN
FUSILLI PASTA AND ROCK SHRIMP *WITH ALMONDS | BASIL | ROMA TOMATOES*
FRESH ASPARAGUS HOLLANDAISE *WITH ROASTED GRAPE TOMATOES*
PRIME BEEF SIRLOIN AU POIVRE
ROLLS & BUTTER
SWEET TABLE *WITH MINI PASTRIES AND PETIT FOURS*

DINNER BANQUET ALA CARTE

PER 50 PIECES

DISPLAYED APPETIZERS

INTERNATIONAL CHEESE SELECTION \$95.

AN ASSORTMENT OF IMPORTED AND DOMESTIC CHEESE SERVED WITH GOURMET CRACKERS

SEASONAL FRESH FRUITS AND BERRIES \$95.

WITH A HONEY AND LAVENDER FLAVORED DIPPING YOGURT SAUCE

VEGETABLE CRUDITÉS \$80.

SERVED WITH A SUN-DRIED TOMATO-BASIL DIPPING SAUCE

FRESH MOZZARELLA AND VINE RIPENED TOMATO DISPLAY \$95.

DRIZZLED WITH EXTRA VIRGIN OLIVE OIL | AGED BALSAMIC VINEGAR

GRILLED VEGETABLE AND SUN-DRIED TOMATO PLATTER \$95.

SERVED WITH TOASTED WALNUTS AND A GORGONZOLA DIPPING SAUCE

BAKED BRIE CHEESE EN CROÛTE WITH PECANS \$115.

GRAPES | FRESH BERRIES | HONEY | LAVENDER-APPLE PRESERVE | GOURMET CRACKERS

CLASSIC SMOKED SALMON \$125.

HARD-BOILED EGGS | CAPERS | DICED ONIONS | WHOLE GRAIN MUSTARD | RYE BREAD

ARTICHOKE AND CRABMEAT DIP \$115.

HERBED CREAM CHEESE BLEND | SERVED WITH SLICED BAGUETTES

APPLE CIDER AND THYME POACHED SALMON \$125.

HARD BOILED EGGS | CAPERS | ONIONS | WHOLE GRAIN MUSTARD | RYE BREAD

MEDITERRANEAN PLATTER \$95.

HUMMUS | BABA GHANOUSH | ASSORTED OLIVES | PITA BREAD

INTERNATIONAL SAUSAGE AND MEAT DISPLAY \$105.

MUSTARDS | PICKLED VEGETABLES | LIGHT AND DARK RYE BREADS

ANTIPASTO DISPLAY \$105.

TRADITIONAL AND SEASONAL ACCOMPANIMENTS

DINNER BANQUET

ALA CARTE

SPECIALTY STATIONS

CHEF CREATED CREAMY RISOTTO STATION \$10. PER PERSON

CARAMELIZED ONIONS | SAUTÉED MUSHROOMS | ROAST ASPARAGUS | SWEET RED PEPPERS | GRILLED CHICKEN | SHRIMP | PETITE PEAS | AGED ITALIAN PARMESAN CHEESE | CRUSTY CIABATTA BREAD WITH WHIPPED HERB-GARLIC BUTTER

CHEF CREATED SIZZLING NOODLE BAR \$9.50 PER PERSON

YAKISOBA NOODLES | FRIED RICE | GRILLED CHICKEN | ROCK SHRIMP | STIR FRIED BOK CHOY | CRIMINI MUSHROOMS | SWEET ONIONS | DICED SWEET PEPPERS | ZUCCHINI | SLIVERED SCALLIONS | ROASTED CHOPPED PEANUTS | FORTUNE COOKIES SERVED IN CHINESE TAKE OUT BOXES WITH CHOPSTICKS

CHEF CREATED "NEW" MAC & CHEESE STATION \$9.50 PER PERSON

APPLE SMOKED BACON | CHOPPED GREEN ONIONS | BUTTERED BREAD CRUMBS | BROCCOLI | GRILLED CHEDDAR | SUN DRIED TOMATOES | PORTABELLA MUSHROOMS | SHRIMP | ROASTED SEASONAL VEGETABLES | PARMESAN CHEESE | ROASTED GARLIC

CHEF CREATED SOUTH OF THE BORDER STATION \$8.50 PER PERSON

CHICKEN QUESADILLAS (CHEF SAUTÉED AT TABLE), | SERVED WITH SOUR CREAM | SALSA | BLACK BEAN SALAD | SWEET PEPPERS | CILANTRO | ROASTED CORN | MINI-CORN MUFFINS

CHEF CREATED FAJITA STATION \$9.50 PER PERSON

FLANK STEAK | CHICKEN | TORTILLAS | RED AND GREEN PEPPERS | ONIONS | SALSA | SOUR CREAM | GUACAMOLE | SPANISH RICE | REFRIED BEANS

CHEF CREATED PASTA STATION \$9.50 PER PERSON

CHICKEN | MEATBALLS | SHRIMP | LINGUINI | PENNE | WHITE SAUCE | RED SAUCE | ASSORTED VEGETABLES | PARMESAN CHEESE | CAESAR SALAD | GARLIC BREAD

CHEF STEAMED CLAM STATION \$9.50 PER PERSON

MANILA CLAMS, STEAMED IN THEIR OWN JUICES IN GIANT POTS RIGHT IN FRONT OF YOUR GUESTS! SERVED WITH DRAWN BUTTER AND CRUSTY FRENCH BREAD

CAESAR SALAD STATION \$3. PER PERSON

ROMAINE LETTUCE | CLASSIC CAESAR DRESSING | CRACKED BLACK PEPPER | ANCHOVIES | OLIVES | SUN DRIED TOMATOES | HERBED CROUTONS | PARMESAN CHEESE CRISPS | BASKET OF FRESH BAKED ROLLS | INFUSED OILS

SEARED AHI TUNA STATION \$10. PER PERSON

CHEF SLICED SUSHI GRADE AHI TUNA | PAN SEARED WITH A SESAME CORIANDER CRUST | CRISP SESAME CRACKERS | "TO GO" CONTAINERS OF JAPANESE SUNOMONO SALAD WITH ASIAN VEGETABLES | SERVED WITH TERYAKI - SOY | WASABI | PICKLED GINGER

CHEF SHUCKED OYSTER BAR \$8. PER PERSON

SEASONAL OYSTERS & CLAMS | COCKTAIL SAUCE | HORSERADISH | CLASSIC MIGNONETTE

SUSHI STATION MARKET

AN ASSORTMENT OF SHRIMP | YELLOW FIN TUNA | SALMON | CALIFORNIA ROLLS | WASABI | PICKLED GINGER

DINNER BANQUET ALA CARTE

MINIMUM OF 35 PEOPLE

CARVED SPECIALTIES

ROASTED TOP ROUND OF BEEF \$8. PER PERSON
DIJON AND WHOLE GRAIN MUSTARDS

WHOLE ROASTED TURKEY BREAST \$5. PER PERSON
PETITE CROISSANTS | CRANBERRIES

ROASTED TENDERLOIN OF BEEF \$10. PER PERSON
HORSERADISH SAUCE | AU JUS

HONEY GLAZED COUNTRY HAM \$5. PER PERSON
WITH APPLE CHUTNEY | COUNTRY BISCUITS

ROASTED LEG OF LAMB \$8. PER PERSON
BASIL AIOLI | HERB FOCACCIA

HOUSE SMOKED SALMON \$8. PER PERSON
TOASTED BAGUETTE | LEMON DILL SAUCE

FENNEL CRUSTED SEARED RARE AHI TUNA \$10. PER PERSON
MEDITERRANEAN RELISH

SIDE SPECIALTIES

MASHED POTATO BAR \$5.50. PER PERSON
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 \$6. PER PERSON
MASHED SWEET POTATOES | ROASTED SWEET POTATOES | MARSHMALLOWS | GOLDEN RAISINS | BROWNED BUTTER | ROASTED WALNUTS | ROCK SALT | BROWN SUGAR

BAKED POTATO BAR \$5. PER PERSON
SALT RUBBED IDAHO POTATOES | SOUR CREAM | CHIVES | CHEDDAR CHEESE | SALSA | SMOKED BACON | CHILI | BROCCOLI

MINNESOTA WILD RICE PILAF \$2. PER PERSON

GRILLED VEGETABLE PLATTER \$3. PER PERSON

GREEN BEANS ALMANDINE \$2. PER PERSON

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

9.25% SALES TAX AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL LISTED PRICES

DINNER BANQUET

TECHNOLOGY FEATURES

ROCKFORD COUNTRY CLUB WILL ASSIST YOU WITH ALL OF YOUR AUDIO-VISUAL REQUIREMENTS WITH OUR STATE-OF-THE-ART MULTI-MEDIA 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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