

CONGRESS LAKE CLUB | 1 East Drive Hartville, Ohio 44632 | 330-877-9318

**CLUB POLICIES & INFORMATION**

**Add information here….**

**CLUB POLICIES & INFORMATION**

**Continued….**

**HORS D’ OEUVRES**

**STATIONARY HORS D’ OEUVRES**

(Based on a minimum of 20 guests & Priced per person)

**EUROPEAN BISTRO, ARTISAN CHEESE, & FRUIT COMPOSITION - $13**

A fine selection of imported and domestic cheeses, Parma ham, salami, assorted cured meats, imported olives, grilled balsamic vegetables, crostini, bruschetta, and market fresh fruit

**MARKET VEGETABLE CRUDITE - $7**

Market assorted raw vegetables and savory dip

**SPINACH & ARTICHOKE- $5**

Served with pita points

**HUMMUS WITH PITA & CRACKERS- $5**

**ASPARAGUS WITH PROSCIUTTO- $5**

**PIMENTO WITH LAVASH- $5**

**PASSED or DISPLAYED HORS D’ OEURVES**

**(**priced per dozen)

|  |  |
| --- | --- |
| Shrimp & Grits- $32  Shrimp Cocktail- $32  Beef Roulade with Bleu Cheese-$34  Fried Green Tomatoes- $17  Spinach Stuffed Mushrooms- $19  Bacon Wrapped Scallops  Tuna on Wasabi Cracker- $36  Seared Duck on Crostini-$27  Spring Rolls | Smoked Salmon with Cheese Spread- $22  Beef Tenderloin with Toast Points Lamb-$36  Lamb Lollipops Mint Demi  Bruschetta-$19  She Crab Shooters  Crab Cakes with Gribiche  Meatballs  Spanakopita |

**PARTY PLATTERS**

**Shrimp Cocktail**

**$24 Dozen**

Jumbo Chilled Shrimp, Cocktail Sauce, Lemons

**Chicken Wings**

**Small $50 Approx. 36**

**Large $70 Approx. 60**

Breaded Tossed With Choice Of Dressing

Served With Celery, Ranch, Blue Cheese Dressing

**Chicken Tender Platter**

**Small $60 Approx. 24**

**Large $80 Approx. 40**

Breaded Tossed With Choice Of Dressing

Served With Celery, Ranch, Blue Cheese Dressing

**Deli Platter**

**$60 Serves 8-10 people**

Roasted Turkey, Blackforest Ham, Pastrami

Swiss, Cheddar, American Cheese, Lettuce, Tomato, Onion

**Cheese Platter**

**$70 Serves 8-10 people**

Assorted Domestic and Imported Cheese, Grapes, Strawberries, Crackers

**DINNER BUFFETS**

Choose Two Entrees, Three Sides, and One Salad

Additional Entrée $10 per person

**ROSS BUFFET**

*$44 PER PERSON*

Sauteed Black Grouper

Crab Stuffed Flounder

Crab Cakes

Filet Oscar

**CONGRESS BUFFET**

*$33 PER PERSON*

Fried Flounder

Meat Lasagna

Shrimp & Grits

Blackened Mahi

Beef Bourguignon

Herb Roasted Salmon

Spaghetti & Meatballs

**LAKE BUFFET**

*$27 PER PERSON*

Chicken Parmesan

Chicken Marsala

Chicken Oscar

Chicken Cordon Bleu

Chicken Primavera

Roasted Pork Loin

Vegetarian Lasagna

Pork & Beans

**MCKINLEY BUFFET**

*$37 PER PERSON*

Shrimp Scampi

Shrimp Basilico

Shrimp Florentine

Beef Short Ribs

Ribeye Display

Strip Display

**SIDES**

House Soup

Wild Rice

Roasted Garlic Potatoes

Whipped Potatoes

Scalloped Potatoes

Red Skin Potatoes

Mushroom Risotto

Haricot Verts

Asparagus

**SALADS**

Caesar

House

Waldorf

Spinach

Beet

Kale

Quinoa

Arugula

Panzanella

Broccolini

Broccoli

Rice Pilaf

Vegetable Medley

Broccoli Casserole

Green Bean Almondine

French Green Beans

She Crab (add $2)

|  |  |
| --- | --- |
| **Pasta Station**  **($14 per person)**  Pasta: Penne, Farfalle & Cavatelli  Proteins: Housemade Meatballs, Grilled Chicken, Shrimp, Italian Sausage & Peppers  Sauces: Pesto, Alfredo, & Marinara    **FISH TACOS**  **(market price)**  Seasonal fish…tortillas, toppings, etc… | **Carving Station**  **Priced per Person**  Roast Turkey Breast - $18  Garlic Rosemary Crusted Pork Loin - $16  Salmon- $28  Prime Rib - $38  Roast Beef Tenderloin - $42 |

**CHEF ATTENDED STATIONS**

**PLATED DINNER ENTREES**

**LAKE PLATES**

**Chicken Oscar**

Whipped Potatoes, Asparagus,

Backfin Crab, Hollandaise

**Chicken Saltimbocca**

Prosciutto, Sage, Garlic Whipped Potatoes, Green Bean

**Roasted Pork Loin**

Whipped Potatoes, Broccoli, Mushroom Jus

**Chicken Cordon Bleu**

Smoked Gouda, Black Forest Ham,

Roasted Garlic Potatoes, Haricot Vert, Tomato Bechame

**CONGRESS PLATES**

**Blackened Mahi Mahi**

Wild Rice, Broccolini, Mango Salsa,

Beurre Blanc

**Herb Roasted Salmon**

Rice Pilaf, Broccoli, Tomato Confit,

Beurre Blanc

**Shrimp & Grits**

East Coast Shrimp, Stone Ground Grits,

Slab Bacon, Cream

**Prime Rib**

8oz Prime Rib, Whipped Potatoes, Broccolini, Mushroom Jus

**MCKINLEY PLATES**

**Shrimp Scampi**

East Coast Shrimp, Orzo,

Tomatoes, White Wine Butter

**Crab Cakes**

Rice Pilaf, Broccolini, Tomato Confit,

Beurre Blanc

**Ribeye**

12oz Ribeye, Whipped Potatoes,

Broccoli, Mushroom Jus

**New York Strip**

12oz Strip, Roasted Garlic Potatoes,

Broccoli, Mushroom Jus

**ROSS PLATES**

**Surf & Turf**

5oz Filet, Crab Cake, Whipped Potatoes,

Broccolini, Hollandaise

**Crab Stuffed Flounder**

Back Fin Crab, Fresh Flounder,

Rice Pilaf, Broccoli, Tomato Confit,

Beurre Blanc

**Sauteed Black Grouper**

Rice Pilaf, Broccoli, Tomato Confit,

Beurre Blanc

**Filet Oscar**

8oz Filet, Whipped Potatoes, Asparagus,

Backfin Crab, Hollandaise

**SALAD ENHANCEMENTS**

(Priced per person)

**House Mixed green salad - $4**

A blend of artisan mixed greens, cherry tomatoes, cucumber, pickled red onions,

red currants and pumpkin seeds

**Caesar Salad - $4**

Crispy romaine, creamy parmesan dressing, house croutons and parmesan crisp

**Panzanella - $4.50**

Description here….

**beet salad - $4.50**

Description here….

**Wedge Salad - $4.25**

Iceberg lettuce, bacon, tomatoes, and red onions

**Spinach salad - $4**

Description Here….

**ALA CARTE MENU DINING**

Dining groups of more than 14 but less than 30 may select a limited number of menu selections from the Club’s current Ala Carte Dining Menu. No more than 3 selections are permitted.

For plated meals, a single entrée menu is recommended for all guests when possible.

For plated meals over 100 guests, multiple entrée menus are limited to two (2) entrees.

Should more than two (2) entrée selections be necessary, a single price of the highest item will apply. The host is responsible to provide the Congress Lake Club the specific count and table location for entrée selections

**DESSERTS**

(Priced per person)

**CHEESECAKE - $6**

**KEY LIME PIE - $6**

**BOURBON PECAN PIE - $7**

**MINI SHOOTERS - $7**

A $2.50 per person cake cutting fee will be applied to every cake that is brought in from an outside vendor.

**BEVERAGE SERVICE**

(priced per person)

**BEVERAGE STATIONS- $4**

Hot Coffee (Regular and Decaf), Hot & Iced Tea, Bottled Water and Assorted Canned Sodas

**SERVED COFFEE-$2.50**

Regular or Decaf. Guest may select hot tea.

**BAR PACKAGES**

**(Pricing applicable to all guests 21 & over)**

**(Congress Lake does not permit cash bar sales)**

**OPTION 1 HOSTED BEER & WINE BAR SERVICE**

$12 per person per guarantee for the first hour

$4.50 for each additional per hour per guarantee

Domestic bottled beer (Budweiser, Miller &/or Coors Products),

House Wine (Cabernet & Chardonnay), Soft Drinks

**OPTION 2 HOSTED BAR BASIC BAR SERVICE**

$14 per person per guarantee for the first hour

$6.50 for each additional per hour per guarantee

House Liquor (Bourbon, Scotch, Vodka, Gin, Rum, Canadian Whiskey, Tequila,

House Cordials & Mixers), Domestic Bottled Beer (Budweiser, Miller &/or Coors Products),

House Wine (Cabernet & Chardonnay), Soft Drinks

**OPTION 3 HOSTED BAR STANDARD SERVICE**

$18 per person per guarantee for the first hour

$6.50 for each additional per hour per guarantee

Brand Name Liquor (Jim Beam, Dewar’s Scotch, Absolut Vodka, Tanqueray Gin,

Bacardi Rum, Canadian Club Whiskey, Jose Cuervo Tequila, House Cordials & Mixers),

Domestic Bottled Beer (Budweiser, Miller &/or Coors Products),

House Wine (Cabernet & Chardonnay), Soft Drinks

**OPTION 4 HOSTED BAR PREMIUM SERVICE**

$22 per person per guarantee for the first hour

$8.50 for each additional per hour per guarantee

Premium Brand Liquor (Jack Daniels, Johnnie Walker Red Scotch, Tito’s Vodka,

Beefeater Gin, Bacardi Rum, Crown Royal Whiskey, Jose Cuervo Tequila,

Call Cordials & Mixers), Domestic Bottled Beer (Budweiser, Miller &/or Coors Products), Craft & Imported Beers, Premium Wine (Cabernet & Chardonnay), Soft Drinks

**WINE**

Congress Lake Club offers an extensive Wine List for dinner service. Prices vary based upon the bottle. Wine Society discounts do not apply to private/catered functions. Ask our Banquet Director for details. There will be $15.00 per bottle corkage fee for all wine provided by host.