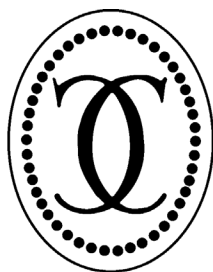


*Catering Menu  
and Guide*



1889

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# Policies & Guidelines

## **AVAILABLE PRIVATE FUNCTION AREAS**

Private Functions may be held in the following areas of the Club: Pine Room, Crystal and Mather Rooms, Library, Board Room, Philip Small Room, Living Room, South Porch\*, Main Terrace\* and Zelma's Soda Grill.\* It is the Club's policy to have cocktail and dining spaces available to members during scheduled dining hours. Private parties may be scheduled in accordance with the Club's normal operating hours.

\*Seasonal

## **NON-MEMBER (SPONSORED) EVENTS**

All non-member events at The Country Club are to be sponsored by a member in good standing. If an event is member-sponsored, the sponsoring member must notify the Director of Catering and Events, either by phone, email or written notice, that they have agreed to sponsor the event before the Club will confirm the date or make any arrangements. By sponsoring a function, the member assumes full responsibility for the conduct of guests, compliance with Club rules, and any debt or damage incurred to the Club.

## **DRESS CODE**

Proper attire is required in all areas of the Club. On the main floor of the Clubhouse, including the Crystal and Mather Rooms, the Living Room, Pine Room, Main Terrace, and South Porch, men and older boys are required to wear jackets - ties are optional. No jeans, short shorts, mini skirts, cut-offs, tank tops or tee shirts are permitted on Club premises.

## **DEPOSITS AND BILLING**

We require a deposit for all sponsored events using the Crystal and Mather Rooms or consisting of 100 or more guests. This deposit is due at the time the event is confirmed and becomes non-refundable six months prior to the event date.

## **CANCELLATION POLICY**

Cancellations made within one week of the event may be charged in full.

## **GUARANTEES**

To ensure service and allow for food preparation, the Club must receive within three business days prior to the function, the minimum number of persons who will be attending. This number constitutes the guaranteed minimum number of guests attending and is not subject to reduction. If we do not receive a minimum, the number estimated in confirming the function will be used. The actual number served, if over the guarantee, will be billed.

## **ALCOHOL POLICY**

Employees of The Country Club will not serve alcohol to anyone under the age of twenty-one or anyone who appears to be intoxicated. All alcoholic beverages must be purchased through The Country Club.

## **FOOD POLICY**

Due to Health Department regulations and Club policy, all food (with the exception of wedding cakes) must be provided by The Country Club. Guests are not permitted to remove any extra food or beverages from buffets, kitchens or dining rooms of the Club.

Parties of 15 or more guests require either a limited or a preset menu (serving the guests the same items). Your menu should be selected and called in to the Catering office no later than one week prior to the event. For weddings and large functions, selections should be made one month in advance.

## **LABOR**

The Country Club schedules appropriate levels of staff as needed. Should you have specific requests, please discuss them in advance of your event with the Director of Catering and Events. Requests for extra staff will result in an additional charge.

## **SALES TAX AND SERVICE CHARGE**

All menu prices are subject to a 20% service charge and applicable sales tax. Sales tax is applied to all contracted services and setup fees.

## **DECORATIONS**

Decorations are an important factor in creating ambiance and setting just the right mood for your guests. Country can make arrangements for your floral decorations or work with a local floral designer of your choice. We ask that all decorations be confined to the specific room(s) reserved for your function. Additionally, all decorations must be limited to tabletop or freestanding displays that do not require affixation to walls or furniture. Since the Club cannot be responsible for any personal items, all decorations should be delivered to the Club the day of your function and taken with you upon departure. The Club will not be held responsible for any articles left after a function.

## **ENTERTAINMENT**

The Club welcomes outside entertainment for your event. We ask that all amplification and sound be confined to your specific room. Entertainers should be advised of and adhere to the Club's dress code. Alcoholic beverage service is not permitted for entertainers, photographers and other outside vendors. Any bands performing outdoors must end by 11:00 pm per Pepper Pike City ordinance.

## **PARKING/VALET SERVICE**

Valet parking is available at \$75 per valet. One valet per every 50 guests is required. Self parking is available in our parking lot at no charge.

## **COAT ROOM**

Coat rooms are available at both the North and South entrances of the building. Should you wish to provide a coat check service to your guests, you may do so for a fee of \$75 per attendant with a minimum of one attendant for every 75 guests.

## **SECURITY**

For parties of 100 people or more, the Club reserves the right to require additional security at a usual rate of \$250 and up per event.

## **OUTSIDE VENDORS AND DELIVERIES**

We are happy to work with your choice of vendors. Any special arrival and setup requirements for your vendors must be coordinated in advance with the Director of Catering and Events. Any deliveries associated with a private event must also be coordinated in advance with the Director of Catering and Events.

## **MISCELLANEOUS**

No representative of the press is allowed in the Club at any time, except as a guest at a function or by express written consent of The Club's Board of Trustees. No mention of the Club's name may be made or photograph used in any press release or advertisement without prior permission. Due to safety concerns, no rice, confetti, birdseed, bubbles or glitter are permitted either in the clubhouse or on the grounds. Flower petals are allowed outdoors.

Cell phones are permitted only in the parking lot, locker rooms, and within the confines of any privately rented room.

Per Ohio Law, The Country Club is a non-smoking facility.

All prices are subject to change.

# Hors d'oeuvres

Choice of (4) Hors d'oeuvres for One Hour - \$18 per person

## Butler Style Passed

### - Hot -

Baked Brie Almond, Raspberry Tart  
Vegetable Spring Rolls, Sweet & Sour Sauce  
Mushroom & Blue Cheese Tart  
Barbeque Shrimp & Grits Shooter  
Asian Chicken Lettuce Wrap Spoon  
Spring Rolls, Sweet & Sour Sauce  
Thai Chicken Dumplings  
Crab Cakes, Lemon Aioli  
Italian Style Meatballs  
Barbeque Pork, Cheddar Biscuits  
Barbeque Bacon Wrapped Water Chestnuts  
Mini Cheeseburger  
Coconut Shrimp, Orange Sauce  
Grilled Cheese, Tomato Jam  
Calamari Shooters, Chili Aioli  
Crispy Pork Belly Taco  
Chicken & Pistachio Lollipop  
Bacon Wrapped Pork Belly  
Chicken & Waffles, Maple Hot Sauce  
Blackened Carrot Taco  
General Tso's Cauliflower, Cashews  
Dynamite Shrimp, Sesame Rice Crisp  
Togarashi Tempura Shrimp, Yuzu Aioli

### - Cold -

Brie, Grape & Herb Crostini  
Tuna Tartar Cones  
Dried Fruit & Chevre Cheese Crostini  
Prosciutto wrapped Asparagus with Boursin Cheese  
Shrimp Cocktail  
Duck, Cherry & Orange  
Tenderloin Canapé, Horseradish, Pickled Onions  
Smoked Salmon Crostini  
Creole Tuna, Wonton, Tomato Relish  
Lobster "BLT"  
BLT Canapé  
Prosciutto and Melon Skewer  
Shrimp & Brie, Sundried Tomato Pesto  
Tuna Taco, Avocado Lime Mousse  
Butternut Bruschetta  
Lamb & Fig Canape  
Kalbi Glazed Shrimp & Watermelon  
Avocado Toast, Prosciutto, Burrata, Heirloom Tomato  
Snapper Crudo

### - Stationed -

Charcuterie Board - \$9 per person  
Marinated Seasonal Grilled Vegetable Platter- \$5 per person  
Domestic and International Cheese with Assorted Nuts and Crackers - \$8 per person  
Sliced Fruit & Seasonal Berries Display - \$6 per person  
Crudités and Dip - \$6 per person  
Chilled Roasted Whole Beef Tenderloin with Horseradish Cream and  
Whole Grain Mustard Sauce - \$350 per tenderloin  
Fresh Raw Bar featuring Shrimp, Oysters, Lemon, Cocktail Sauce - Market Price  
Shrimp Cocktail - \$3 per piece  
Wood Smoked Salmon Display served with Minced Egg Yolks and Whites, Cream Cheese,  
Toast Points, Capers, Red Onions - \$15 per person  
Bruschetta Station, Hummus, Marinated Tomatoes, Tabbouleh, Toasted Pita - \$8 per person  
Warm Dips: Spinach & Artichoke and Chicken & Blue Cheese Gratin - \$8 per person

*\*Above prices are based on a standard one hour reception.*

# Chef Attended Stations

## Short Rib "Pot Roast"

loaded potatoes, honey glazed carrots

## Barbeque Station

carolina pulled pork, beef brisket, grits, biscuits, baked beans, sweet corn

## Asian Station

sweet and sour chicken, beef stir fry, vegetable lo mein, spring rolls, fried rice

## Pasta Station

marinara, alfredo, bolognese, and pesto sauce  
spinach, chicken, sausage, tomatoes, onions,  
peppers, artichokes, mushrooms,  
parmesan cheese, garlic bread, caesar salad

## Mac and Cheese Bar

plain Mac-n-Cheese;  
Chicken, rosemary, smoked gouda;  
Italian Sausage, white cheddar, rigatoni

## Fajita & Burrito Bowl Station

chicken and beef, Spanish rice, crisp iceberg,  
cheddar cheese, tomatoes, guacamole, salsa, flour  
tortillas, lime corn chips

## Paella Station

sautéed shrimp, clams, mussels, lobster, chorizo,  
chicken, peppers, onions, tomatoes, peas, saffron  
rice, tomato fennel broth

## Taco Bar

skirt steak, adobo chicken, shrimp, tortillas,  
pickled vegetables, guacamole, pico de gallo

## Shrimp and Crab Cake Station

sautéed shrimp, lemon garlic butter,  
crab cakes, lime aioli, vegetable risotto

## Dumpling Bar

chicken, shrimp, vegetable dumplings,  
scallions, hot & sour, and sweet chili sauce

## Korean Lettuce Wrap & Noodle Station

chicken, shrimp, and beef, scallions, carrots,  
kimchi, peanuts, sweet chili garlic,  
spicy peanut dip, dan dan noodles

## Brazilian Station

roasted Chimichurri pork loin, feijoada,  
tostones, mango salsa

## -Carving Stations-

### Slow Roasted Turkey Breast

cranberry aioli, honey mustard,  
sliced rolls

### Caramelized Onion &

### Mustard Encrusted Strip Loin

horseradish sauce, whole grain mustard,  
sliced rolls

### Herb Marinated Beef Tenderloin

horseradish sauce, whole grain mustard,  
sliced rolls

*Additional \$9 per person*

**Pick One Station - \$40 per person**  
**Pick Two Stations - \$55 per person**  
**Pick Three Stations - \$65 per person**

**\$85.00 Chef Fee per Station**

# Dinner Menu

*All plated entrée selections include a soup or salad, rolls, coffee & tea.*

## - Soups -

### Country's Clam Chowder

### Italian Sausage & Kale

**Tomato Bisque**  
herb crostini, mozzarella, basil

**Chilled Summer Gazpacho**  
crispy tortilla strips

**Chicken Tortilla**  
tortilla strips, creme fraiche

**Lobster Bisque**  
lobster, sherry cream

**Squash**  
candied pecans, creme fraiche

## - Salads -

**Caesar**  
romaine hearts, parmesan,  
herb croutons, housemade dressing

**Field Greens**  
candied walnuts, tomatoes, croutons,  
blue cheese, balsamic vinaigrette

**Harvest**  
petite lettuces, dried cherries, apples,  
chevre cheese, pecans, raspberry vinaigrette

**Boston and Red Oak**  
dried cherries, pears, blue cheese, cashews,  
red onion, Champagne vanilla vinaigrette

**Grilled Romaine**  
pepperonata, focaccia, creamy garlic dressing

**Serrano & Pressed Melon**  
arugula, mozzarella, pickled onions,  
cumin vinaigrette

**Local Greens**  
pressed watermelon, strawberries, barrel aged feta,  
pistachios, Champagne vanilla vinaigrette

**Spinach & Bibb**  
oranges, manchego, roasted red peppers,  
cilantro-lime vinaigrette

**Heirloom Tomato & Mozzarella**  
local greens, avocado puree,  
balsamic syrup, basil oil, focaccia

**Kale & Spinach**  
peanuts, fried egg, sweet chili vinaigrette

## - Dinner Starters -

**Lump Crab Cake**  
avocado puree, corn, bacon, tomato, basil \$14

**Day Boat Sea Scallop**  
short rib risotto, pea tendrils,  
truffle butter \$12

**Shrimp Cocktail**  
cocktail sauce, greens, lemon gel \$12

**Herb Roasted Shrimp**  
compressed melon, mango,  
ricotta salata, mache \$10

**Beef Carpaccio**  
arugula, parmesan, lemon oil, caper relish \$10

**Tempura Tuna**  
citrus fennel slaw, avocado puree, soy gel \$12

# Entree Choices

## - Beef -

### **Grilled 8oz Filet Mignon**

whipped potatoes, seasonal vegetables,  
wild mushroom demi glace \$58

### **Tenderloin of Beef & Short Rib**

potato puree, haricots verts, carrots,  
shiraz reduction \$60

### **Braised Beef Short Rib**

smoked gouda potato puree, carrots,  
sautéed spinach, crispy onions \$50

### **New York Strip Steak**

dauphinoise potatoes, asparagus, carrots,  
truffle sauce \$58

### **Roasted Tenderloin of Beef**

cauliflower potato gratin, spinach, asparagus,  
peppers, tarragon butter \$58

### **Roasted Strip Loin**

fingerling potatoes, petite carrots, chard,  
mustard shallot butter \$56

## - Pork -

### **Oven Roasted Pork Loin**

cheddar grits, honey glazed carrots,  
cider jus \$42

### **Grilled Pork Tenderloin**

pork belly, sweet potato puree,  
apple jus lie \$44

### **Grilled Pork Chop**

cheddar chive whipped potatoes,  
apple-fennel slaw \$46

## - Poultry -

### **Oven Roasted All Natural**

#### **Breast of Chicken**

sweet corn risotto, spinach, carrots,  
tomatoes, herb chicken jus lie \$46

#### **Chicken Piccata**

rice pilaf, vegetable medley,  
lemon caper artichoke sauce \$42

#### **Chicken Oscar**

roasted chicken breast,  
lump crab, asparagus, béarnaise \$48

#### **Pan Roasted Chicken Breast**

dauphinoise potatoes, haricots verts,  
sweet corn, carrots, mustard leek jus \$44

#### **Honey Lavender Chicken Pasta**

angel hair pasta, spinach, artichokes,  
pine nuts, sundried tomatoes,  
olive oil, fresh herbs \$38

#### **Chicken Florentine**

roasted chicken stuffed with  
spinach and cheese mousseline, potato puree,  
asparagus, natural chicken sauce \$42

#### **Serrano Ham Wrapped Breast of Chicken**

asparagus, piquillo peppers, manchego  
potato croquette, sherry-shallot sauce \$44

#### **Grilled Chicken**

potato cake, wild mushrooms,  
roasted peppers, charred beans \$40

## - Seafood -

### **Salmon**

herb risotto, fennel, spinach, lemon butter \$48

### **Tempura Tuna**

fingerling potatoes, pepperonata,  
wasabi yogurt, haricots verts, avocado \$50

### **Lake Erie Walleye**

rice pilaf, spinach, roasted  
tomatoes, lemon beurre blanc \$42

### **Crab Stuffed Sole**

quinoa rice pilaf, spinach,  
corn, lobster sauce \$52

### **Alaskan Halibut**

basmati rice, pressed pineapple,  
roasted peppers, beurre blanc \$55

### **Day Boat Scallops**

chorizo & sweet potato hash,  
asparagus, orange-chive relish \$50

### **Miso Glazed Sea Bass**

kimchee potato puree, pressed cucumbers,  
bok choy, sesame carrots \$60

## - Ducts -

### **Filet Mignon & Seared Salmon**

dauphinoise potatoes, vegetable medley,  
chive beurre blanc, red wine glaze \$62

### **Roasted Beef Tenderloin & Crab Cake**

potato puree, French beans,  
carrots, herb demi glaze,  
chive beurre blanc \$66

### **Roasted Tenderloin & Alaskan Halibut**

dauphinoise potatoes, haricots verts,  
carrots, cabernet sauce,  
arugula-fennel slaw \$66

### **Roasted Tenderloin & Sugar Cane Shrimp**

cauliflower potato gratin, sweet corn, carrots,  
pinot noir reduction, lemon beurre blanc \$62

### **Roasted Strip Loin & Chicken Breast**

corn & leek croquette, broccolini, peppers,  
mushroom demi glaze, herb jus lie \$60

### **Roasted Tenderloin & Sea Bass**

sweet corn risotto, asparagus,  
carrots, cabernet sauce,  
herb beurre blanc \$70

## - Lamb & Veal -

### **Lamb Chops**

potato gratin, French beans, spinach,  
cabernet reduction \$64

### **Grilled Veal Chop**

onion flan, pearl onions, carrots,  
mushroom madeira reduction \$66

### **Veal Medallions**

pea croquette, wild mushrooms, pearl onions,  
asparagus, truffle sauce \$52

## - Vegetarian -

### **Mojo Cauliflower**

black beans, carrots, salsa verde \$36

### **“Ratatouille”**

eggplant puree, zucchini, squash,  
roasted tomatoes, squash,  
marcona almond pesto,  
spinach, balsamic syrup \$36

### **Butternut Squash Ravioli**

spinach, wild mushrooms, carrot puree, asparagus,  
hazelnut sage butter \$38

### **Farmers Market**

parsnip silk, roasted carrots, wild mushrooms,  
heirloom tomatoes, chard, zucchini, squash, beets,  
cauliflower, arugula-walnut pesto \$36



## - *Buffets* -

Featuring seasonal greens salad, your choice of three entrees, two vegetables, two starches, and three desserts.

### Entrees

Seared Faroe Island Salmon  
 Lake Erie Walleye  
 Seared Breast of Chicken  
 Basil Dijon Chicken  
 Chicken Piccata  
 Braised Beef Bourguignon  
 Braised Short Ribs  
 Roasted Pork Loin  
 Roasted Turkey  
 Braised Tenderloin Tips  
 Shrimp and Scallop Fusilli

### Vegetables

Roasted Carrots  
 Haricot Verts  
 Broccoli  
 Roasted Brussel Sprouts  
 Asparagus  
 Sweet Corn  
 Mixed Seasonal  
 Spinach  
 Mixed Root Vegetables  
 Roasted Cauliflower  
 Charred Beans

### Starches

Dauphinoise Potatoes  
 Whipped Potatoes  
 Seasonal Risotto  
 Potato Gratin  
 Rice Pilaf  
 Smoked Gouda Whipped Potatoes  
 Mixed Grains  
 Red Potatoes  
 Fingerling Potatoes  
 Potato Croquette

\$65 per guest  
 (25 Person Minimum)

## - *Desserts* -

### *Plated*

Seasonal Pies, vanilla bean ice cream  
 Molten Chocolate Cake, crème anglaise, fresh berries  
 Hot Fudge Brownie Sundae, whipped cream, cherry  
 Pecan Ball, vanilla bean ice cream, toasted pecans, caramel sauce, whipped cream  
 Chocolate Turtle Tart, caramel, pretzels, pecan ice cream  
 New York Style Cheesecake, graham crust, seasonal fruit compote  
 Chocolate Peanut Butter Crunch Bar  
 Vanilla Bean Crème Brulee  
 Strawberry Almond Mousse Cake  
 Apple Pear Crumble, salted caramel ice cream  
 Triple Chocolate Mousse Terrine

### *Dessert Bars*

Cookies	Chocolate Ganache Tart	Angel Food Cake Bubble
Brownies	Chocolate Mousse Cube	Apple Pie Crumble Bar
Truffles	Panna Cotta	Raspberry Crumble Bar
Cake Pops	Carrot Cake Bubble	Coconut Caramel Bar
Crème Brulee Spoons	Brownie Mousse Shooter	S'mores Bar
Gourmet Cupcakes	Strawberry Mousse Shooter	Layered Mousse Cake
French Macarons	Lemon Mousse Shooter	Lemon Tart
Mousse Cones	Chocolate Pot de Creme	Chocolate Tart

Choice of (4) Desserts - \$10 per person

### *Custom Cakes*

#### Sizes

8" (10-12)  
 10" (15-20)  
 12" (25-30)  
 14" (35-45)  
 1/4 Sheet (25-30)  
 1/2 Sheet (~50)

#### Cake Flavors

Chocolate  
 Vanilla  
 Carrot  
 Red Velvet  
 Banana  
 Lemon  
 Hummingbird  
 (*Pineapple, Banana, Pecan*)

#### Fillings

Chocolate  
 Buttercream  
 Vanilla Buttercream  
 Almond Buttercream  
 Cream Cheese Mousse Chocolate  
 Ganache  
 Chocolate Mousse  
 Fresh Berries  
 Raspberry

*Please contact the Director of Catering for the seasonal dessert menu.*

# Lunch Menu

## Plated Lunch Salad Selections

*All plated salad selections include rolls, butter, coffee & tea.*

### Fresh Seasonal Fruit Plate

seasonal sliced fruit & berries,  
raspberry yogurt, banana bread \$18

### Country's Caesar Salad

white anchovy dressing, parmesan cheese,  
herb croutons, romaine hearts,  
grilled breast of chicken \$20

### Grilled Salmon Salad

mixed greens, pistachios, beets,  
manchego cheese, tomatoes,  
lemon herb vinaigrette \$24

### Blackened Chicken Taco Salad

romaine, avocado, feta, black beans,  
salsa, tortilla shell, jalapeno,  
lime cilantro dressing \$24

### Country's Cobb Salad

iceberg, romaine, tomatoes, bacon, blue cheese,  
cheddar, red onion, eggs, black olives,  
grilled chicken balsamic vinaigrette \$24

### Crab & Avocado Salad

petite greens, asparagus, grapefruit,  
avocado, jumbo lump crab,  
champagne vanilla vinaigrette \$28

### Harvest Salad

petite field greens, dried cherries,  
julienne apples, strawberries,  
chevre cheese, candied walnuts,  
grilled chicken, raspberry dressing \$22

### Macadamia Nut Chicken Salad

baby field greens, grilled pineapple,  
strawberries, mango,  
raspberry yogurt dressing,  
macadamia nut encrusted chicken \$22

### Beef Tenderloin Salad

petite greens, candied walnuts, blue cheese,  
tomatoes, red onions, balsamic vinaigrette,  
grilled tenderloin \$24

### Asian Salad

iceberg, cucumbers, red onions,  
water chestnuts, radish, pea pods, carrots,  
edamame, sesame popcorn,  
citrus ginger vinaigrette, kalbi glazed chicken \$22

### Boston Salad

boston & red oak lettuces, julienne apples,  
blue cheese, dried cherries, cashews,  
red onion, sherry vinaigrette \$17  
With herb roasted shrimp \$22

## Plated Lunch Entree Selections

*All plated lunch entree selections include a Garden Greens or Caesar salad, rolls, butter, coffee & tea.*

### Quiche

bacon, onion, gruyere cheese  
spinach & feta  
white cheddar & chicken  
served with fresh fruit \$20

### Honey Lavender Chicken Pasta

spinach, garlic, sundried tomatoes,  
pine nuts, angel hair pasta, olive oil,  
honey lavender butter chicken \$25

### Chicken and Mushroom Crepes

rice pilaf, asparagus, carrots, herb jus lie \$25

### Basil Dijon Chicken

whipped potatoes, vegetable medley,  
herb jus lie \$25

### Chicken Pot Pie

poached breast of chicken, peas, carrots,  
mushrooms, potatoes, creamy veloute,  
flaky pastry shell \$20

### Chicken Piccata

potato puree, haricots verts, spinach,  
peppers, lemon caper jus lie \$25

**Short Rib Pot Roast**

buttermilk potatoes, spinach,  
pearl onions, carrots, red wine glaze \$28

**Grilled Filet Mignon**

whipped potatoes, seasonal vegetables,  
cabernet sauce \$33

**Roasted Pork Loin**

maple sweet potato puree, haricots verts,  
mustard demi glaze \$26

**Salmon**

herb risotto, fennel, spinach, lemon butter \$28

**Lake Erie Walleye**

yukon gold potato hash, spinach,  
lemon caper butter \$24

**Shrimp & Lobster Pasta**

spinach, blistered tomatoes, pine nuts,  
shrimp, lobster, angel hair pasta,  
parmesan cream \$28

# Lunch Buffets

## Soup, Salad, & Deli Buffet

*20 person minimum required for a buffet*

Homemade Soup Du Jour  
Fresh Fruit Display  
Creamy Cole Slaw and Potato Salad  
Vegetable Pasta Salad  
Chicken Salad  
Garden Greens

Assorted Premade Sandwiches & Wraps  
Kettle Potato Chips  
Assorted Condiments  
Fresh Baked Cookies and Brownies  
Coffee and Tea Service

\$30 per person

## Luncheon Buffet

*25 person minimum  
required for a buffet*

Homemade Soup Du Jour,  
Fresh Baked Bread & Butter  
Fresh Fruit Display  
Chefs Selection of two additional Seasonal Salads  
Caesar Salad  
Chicken Piccata  
Lake Erie Walleye, lemon scallion beurre blanc  
Herb Rice Pilaf and Seasonal Vegetables  
Honey Lavender Pasta, spinach, pine nuts,  
sundried tomatoes, artichokes  
Cookies and Brownies  
Coffee and Tea Service

\$38 per person

## Barbeque Cook-Out Buffet

*25 person minimum  
required for a buffet*

Fresh Fruit Display  
Creamy Cole Slaw and Potato Salad  
Tomato, Cucumber, Feta Salad  
Vegetable Orzo Salad  
Garden Greens Salad  
Baked Beans  
Corn on the Cob  
Angus Beef Hamburgers  
Marinated Breast of Chicken  
BBQ Pulled Pork  
All Beef Hot Dogs  
Roasted Red Potatoes  
Assorted Condiments  
Cookies and Brownies  
Iced Tea & Lemonade

\$36 per person

# Breakfast Menu

## Continental Breakfast

Seasonal fresh fruit platter  
Assorted fresh baked danish  
Petite muffins  
Breakfast breads  
Fruit juices, tea, coffee \$15

Individual Fruit Yogurt Parfaits with Granola  
fresh berries, fruit coulis \$4

## Breakfast Buffet

*20 person minimum required*

Seasonal fresh fruit display  
Assorted danish  
Petite muffins  
Fresh baked pecan rolls  
Red potato lyonnaise  
Applewood smoked bacon  
Maple breakfast sausage links  
Cinnamon french toast  
Scrambled eggs  
Fruit juices, coffee, tea \$25

## Plated Breakfast

### **The Country Club Tradition**

assorted petite muffins,  
fresh baked pecan rolls, fresh sliced fruit,  
scrambled eggs, red potatoes lyonnaise,  
applewood smoked bacon,  
maple sausage \$15

### **Eggs Benedict**

poached eggs on a toasted English muffin,  
Canadian bacon, hollandaise sauce,  
red potato lyonnaise, fresh fruit \$16

### **Short Rib Hash**

braised beef short rib, potatoes,  
green onions, tomatoes, poached eggs,  
English muffins, salsa \$16

### **Broccoli, Ham and Cheddar Cheese Quiche**

hash brown potatoes, fresh fruit \$15

## Breakfast Enhancement

*The following items may be ordered  
to enhance your breakfast.*

*A breakfast buffet must be ordered  
for this pricing to apply.*

### **Breakfast Sandwich or Taco \$8**

### **Smoked Salmon Platter**

cold smoked salmon with  
traditional garnishes \$10

### **Egg and Omelet Station**

eggs & egg whites, ham,  
mushrooms, peppers, tomatoes, onions,  
spinach, cheddar cheese \$10

### **Eggs Benedict Station**

poached eggs, Canadian bacon,  
creamed spinach, smoked salmon, hollandaise \$12

# Additional Options

## Late Night Afterglow

### Hot Dog & Sausage Bar

chili, minced onions, sauerkraut, pickles, relish, stadium mustard, ketchup, jalapenos \$10

### Quesadilla Station

chicken and vegetable, sour cream, salsa, guacamole \$10

### Pizza

assorted toppings on house-made thin crust pizzas \$10

### Country's Slider Station

ketchup, mustard, pickles, onions \$10

### Pommes Frites

french fries, flavored aiolis \$5

### Taco Bar

barbacoa, adobo chicken, tortillas, pickled vegetables, guacamole, pico de gallo \$12

## Children's Entree Selections

All entrees come with fresh fruit & french fries.  
Available for children ages 12 & under

### Chicken Fingers

crispy breaded chicken breast tenders, ranch dipping sauce \$15

### Individual Pizza

choice of cheese or pepperoni \$15

### Grilled Cheese Sandwich

american cheese \$15

### Penne Pasta

marinara sauce or buttered noodles \$15

### Hamburger

lettuce, tomato, onion, pickle \$15

## On Course

Food items will be placed on holes #5 & #12.

### “Par”

assorted chips & pretzels \$7

### “Birdie”

Country's trail mix, whole fruit, assorted chips, cookies  
\$12

### “Eagle”

assorted chips, pretzels, Country's trail mix,  
crackers, whole fruit, cookies  
On Course Grilling: chicken, sliders, hot dogs \$18

# Beverage Service

The Country Club bar selections are offered on a three-tier system allowing you more choices for your event. Pricing includes all mixers, garnishes, glassware and ice.  
You may choose between billing by the hour or billing each drink consumed.

## Select Bar

Liquor – Well Selections, Tito's & Stolli Vodka, Beefeater & Tanqueray Gin, Dewars & Johnnie Walker Red Scotch, Jim Beam & Jack Daniels Bourbon, Canadian Club Whiskey, Bacardi Superior & Captain Morgan Rum and Cuervo Especial Tequila  
Beer – Budweiser, Miller Lite, Labatt Blue, Heineken, Amstel Light and Heineken 00  
Wine – House Champagne, Chardonnay, Merlot and Cabernet Sauvignon

Hourly - \$18 per person 1st hour & \$7 per person each additional hour

## Premium Bar

Liquor – Well Selections, Tito's & Kettle One, Absolut Citron & Mandrin Vodka, Bombay Sapphire & Tanqueray Gin, Dewars & Chivas Scotch, Makers Mark & Jack Daniels Bourbon, Crown Royal & Canadian Club Whiskey, Bacardi Superior & Mount Gay Rum, Cuervo Especial Tequila  
Beer – Budweiser, Miller Lite, Labatt Blue, Heineken, Amstel Light and Heineken 00  
Wine – House Champagne, Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose, Merlot and Cabernet Sauvignon

Hourly - \$20 per person 1st hour & \$8 per person each additional hour

## Tuxedo Bar

Liquor – Well Selections, Tito's, Grey Goose & Kettle One Vodka, Bombay Sapphire & Tanqueray Gin, Johnnie Walker Black, Glenlivet Single Malt & Chivas Scotch, Makers Mark & Jack Daniels Bourbon, Crown Royal & Canadian Club Whiskey, Meyers Dark & Mount Gay Rum, Cuervo Especial & Patron Anejo Tequila  
Beer – Budweiser, Miller Lite, Labatt Blue, Heineken, Amstel and Heineken 00  
Wine – House Champagne, Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose, Merlot and Cabernet Sauvignon

Hourly - \$22 per person 1st hour & \$9 per person each additional hour

## After Dinner Bar

Amarretto Disarono, Bailey's Irish Cream, Grand Marnier, Kahlua, Drambuie, Courvoisier Cognac, Dow's Boardroom Port  
\$15 per person for 2 hours

### Additional Beverage Information

Events of fewer than 50 people will be charged a \$100 fee for walk up bar service.  
There will be a \$100 fee for a cash bar setup.

Dinner Wine Selection (Not included in hourly price)  
*Please contact the Director of Catering for the full wine list.*

# Other Services & Fees

## **Room/Setup Charges (Applies to Sponsored Events)**

- Main Floor of Clubhouse - \$1,800
- Crystal and Mather Rooms - \$800
- Main Terrace - \$400
- Pine Room - \$200
- Library - \$150
- Board Room - \$75
- Small Room - \$25

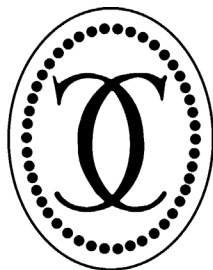
## **Miscellaneous Fees**

- Cake Cutting and Service \$1.25 per person
  - Ceremony Setup Fee \$800 minimum
  - Living Room Furniture Removal \$400
  - Coat Check (1 per 75 guests required) \$75
  - Valet (1 per 50 guests required) \$65
  - Security Fee \$250 and up
- (For parties of 100 or larger or at Country's discretion)

## **Audio Visual and Other Rental Fees**

- Dance Floor Fee \$350
- Tuning/Rental of Piano \$125
- Pipe and Drape \$60
- Laptop \$100
- VCR \$25
- DVD Player \$25
- High Light and Movie LCD Projector with Projection Remote \$150
- 55" TV \$175
- Slide Projector \$30
- Projection Screen – \$25
- 14' Screen with Pipe and Drape - \$125
- P/A System with Microphone and 2 Speakers \$200
- Conference Phone \$50
- Lavalier Wireless Microphone \$50
- Hand Held Wireless Microphone \$50
- Flip Charts \$20
- Easels N/C
- Podium with Light N/C

*\*All prices subject to change*



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