



THE  
Banquet Menu

# Kenwood Country Club

Club: 513.561.7482

[www.kenwoodcc.com](http://www.kenwoodcc.com)

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# Breakfast

priced per person ++

## Buffets

### Continental

\$15

(10 Guests or More)

Freshly Baked Assorted Danish & Muffins, Fresh Fruit Display, Assorted Juices, Coffee & Tea

### Healthy Start

\$15

Yogurt Parfait with Granola, Mixed Berry Smoothie, Granola Bars, Whole Fruit, Muesli  
Assorted Naked Juices, Coffee & Tea

### Breakfast Buffet

\$20

(25 Guests or More)

Fresh Fruit Bowl, Freshly Baked Danish & Muffins, Scrambled Eggs  
Smoked Bacon & Sausage Links, Hash Brown Potatoes, Assorted Juices, Coffee & Tea

Add Biscuits & Gravy

\$2.50

Add Oatmeal

\$2

Add Quiche (Cheddar, Florentine, Loraine, Ham and Gruyere)

\$6

Add Strata (Cheddar, Florentine, Loraine, Ham and Gruyere)

\$6

Add Goetta

\$5

Add Toast Station (White, Wheat, English Muffins; James, Jellies, Butter and a Toaster)

\$2

### Breakfast Sandwiches

\$6

(Minimum of 12)

Choice of Croissant or English Muffin

Choice of Canadian Bacon, Hickory Smoked Bacon or Sausage

Egg and Cheese, Individually Wrapped

**Smoothie Station:** Smoothie Bar (Attended \$75 fee)

\$8

**Strawberry-Banana & Soymilk Smoothie** - Rolled Oats & Honey

**Cali-Green Smoothie** - Spinach, Apple, Grapes, Banana & Yogurt

## Plated

### Scrambled Plated Breakfast

\$16

Scrambled Eggs, Hash Brown Potatoes, Choice of Bacon or Sausage Links

Toast & Fresh Fruit Garnish, Assorted Juices, Coffee & Tea



# Brunch

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## Brunch Buffet

\$45

Garden Salad (Spring Lettuce Medley, Cucumbers, Firecracker Tomatoes, Shredded Cheddar, Craisins, Sunflower Seeds, Croutons, Buttermilk Ranch Dressing and balsamic Vinaigrette)

Danish & Muffins

Holtman Donuts

Bagels (Whipped Cream Cheese)

Fresh Fruit Display (Grapes, Blueberries, Blackberries, Strawberries, and Pineapple)

Applewood Smoked Salmon (Hard Boiled Eggs, Whipped Cream Cheese, Capers, and Red Onions)

Jumbo Shrimp Cocktail (Horseradish Cocktail Sauce, Lemon, and Dijonnaise)

Carved, Herb Crusted Beef Ribeye (Horseradish Cream and Au Jus)

Herb Roasted Chicken Breast (Dijon-Vermouth Chicken Jus Lie)

Belgian Waffles (Whipped Cream and Macerated Berries)

Applewood Smoked Bacon & Breakfast Sausage Links

Scrambled Eggs

Eggs Benedict (English Muffin, Canadian Bacon, Poached Egg, Hollandaise)

Breakfast Potatoes (Bell Pepper Sauté)

Assorted Miniature Desserts

\*Add an Omelet Station

## Omelets & Eggs “Your Way” (\$75 attendant fee)

\$10

Fresh Eggs, Egg Whites and Egg Beaters

Tomatoes, Mushrooms, Spinach, Bell Peppers, Red Onions, Ham, Bacon Lardons, Sausage, Shredded Cheddar Cheese, Jalapenos, Salsa, Hot Sauce

# Lunch Soup & Salad

All Salads Served with Freshly Baked Assorted Rolls & Butter  
Upgrade to KCC's Pretzel + Multigrain Breads for an additional \$2 pp

## KCC Beef Vegetable Soup Seasonal Soup

\$5 Cup \$7 Bowl

## Gourmet Salad

\$12

Mixed Greens, Dried Cherries, Bleu Cheese  
Pine Nuts, Honey Balsamic Dressing

## Arugula & Spinach Salad

\$12

Arugula, Spinach, Mandarin Oranges, Feta Cheese, Candied Pecans  
Sherry Vinaigrette

## Caesar Salad

\$12

Chopped Romaine, Parmesan, Lemon Wedge, Crutons, Caesar Dressing

## KCC Fresh Fruit Plate

\$12

Choice of Chicken Salad, Tuna Salad, Egg Salad or Cottage Cheese

## Power Greens Salad

\$12

Power Green Mix, Craisins, Roasted Sunflower Seed  
Shredded Carrots, Goat Cheese, Poppy Seed Vinaigrette

## Ancient Grains Salad

\$12

Baby Kale, Red and Black Quinoa, Farro  
Red Cabbage, Shredded Carrots, Golden Raisins  
Roasted Lemon Vinaigrette

## Country Club Cobb

\$18

House Greens, Diced Turkey, Bacon, Avocado, Egg  
Tomato, Bleu Cheese, Cheddar, Choice of Dressing

## Protein Choice

7oz. Gerber Farms Grilled Chicken

\$7

7oz. Sixty South Grilled Salmon

\$13

6 Grilled Shrimp

\$12

# Lunch Sandwiches

All Sandwiches served with your choice of Fruit Cup, Kettle Potato Chips or French Fries

## Club Sandwich

\$15

Sourdough Bread, Turkey, Ham, Bacon, American Cheese, Swiss Cheese, Lettuce Tomato, Mayo

## Warm Club Croissant

\$17

Shaved Ham, Turkey, Swiss, Bacon, Lettuce, Tomato Honey Mustard

## Italian Sub

\$17

Capicola, Salami, Ham, Provolone, Shredded Lettuce, Red Onion, Olive Pepper Tapenade

## Roast Beef

\$15

House-made Roast Beef, Arugula, Red Onion Jam, Creamy Horseradish Sauce White Cheddar

## The Garden Wrap

\$15

Roasted Red Pepper, Roasted Red Onion, Grilled Portobello Mushroom, Grilled Yellow Squash, Zucchini and Chared Asparagus, with Chickpea Hummus Baby Spinach, and a Basil Pistou

## Box Lunch

\$20

Choice of Wheat or White Bread, Choice of Ham & Swiss, Turkey & Cheddar Roast Beef & Smoked Gouda, Vegetarian, Leaf Lettuce, Mayonnaise, Mustard, Potato Chips Apple, Cookie, Bottled Water

## Create Your Own Boxed Lunch

\$27

**Double Cheese Beef Panini:** Shaved Beef Ribeye, Provolone, Swiss, Banana Peppers, Mayonnaise and Dijon Mustard, Rye Bread

**Smoked Chicken Panini:** Barbecue Pulled Chicken, Feta Cheese, Basil Pesto, Spinach, Tomato Flour Tortilla

**Cuban Sandwich:** Ham, Slow Smoked Pork Shoulder, Swiss Cheese, Pickles, Mustard, Cuban Bread

**Avocado Panini:** Forest Mushrooms, Spinach, Tomato, Gruyere Cheese, Avocado Smash Ciabatta Bread

**Accompaniments:** Whole Fruit, Hen of the Woods Potato Chip Variety

Mediterranean Couscous Salad, Kale & Brussels Sprout Coleslaw, Barbecue Sauce, Mayonnaise Mustard, Ketchup

**Dessert:** Gourmet Chocolate Chip Cookies

Bottle of KCC Water Included

# Lunch Entrees

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All Entrees Served with a Kenwood House Salad and Rolls & Butter  
Upgrade to KCC's Pretzel + Multigrain Breads for an additional \$2 pp

<b>Filet Mignon</b>	\$32
4oz., Red Wine Demi, Whipped Potatoes, Asparagus, Roasted Tomato	
<b>Roasted Salmon Fillet</b>	\$27
5oz., Beurre Blanc, Broccolini, Delfina Potatoes (Smashed and Fried Fingerling Potatoes with Lemon Zest, Garlic, Parsley)	
<b>Pan Seared Chicken Breast</b>	\$20
6 oz., Chimichurri, Basmati and Quinoa Pilaf, Haricots Verts, Grape Tomatoes	
<b>*Chicken Crepes</b>	\$18
Chicken, Spinach and Artichoke Filled Crepes Sauce Supreme, Asparagus	
<b>*Power Bowl</b>	\$20
Cilantro Cauliflower Rice, Diced Roasted Sweet Potatoes, Wilted Greens Roasted Vegetables, Harissa Marinated Chicken, Micro Greens	
<b>Southwest Bowl</b>	\$20
Choose One Protein Marinated Fajita Chicken, Cilantro White Rice, Black Beans, Roasted Corn Salsa Diced Tomatoes, Black Olives, Shredded Cheddar Cheese, Chipotle Crema, Served in a Tortilla Bowl	

\*Vegetarian or Vegan Options Available

# Lunch Buffets

Minimum of 25 people

## Smoke House Buffet

\$34

House-Smoked Pork Shoulder, Beer Roasted Chicken, BBQ Baked Beans, Mac and Cheese  
Collard Greens, Coleslaw, Jalapeno Cheddar Cornbread, BBQ Sauce (House, Mustard, Vinegar)  
Add Whole Hog (Available with 2 weeks notice)

## Tea Sandwich Buffet

\$25

Grilled Romaine Salad

(Romaine Hearts, Roasted Tomatoes, Charred Corn, Black Bean Relish, Fried Tortillas, Feta Cheese, Roasted Tomato Vinaigrette)

Sliced Fruit Platter

Tea Sandwiches: Pimiento Cheese, Cucumber Benedictine, Mini Chicken Salad Croissant

Open-Faced, Shrimp Louis Sandwich (Arugula and Hard-Boiled Egg)

Oven-Roasted Turkey & Charred Vegetable Slider Basil Pesto Spread, Squash, Zucchini, Red Bell Pepper, Asparagus)

## Silver Dollar Buffet

\$27

Pre-Made Sandwiches

Roasted Turkey with Cranberry Mayo and Greens

Roast Beef with Creamy Horseradish, Red Onion Marmalade, Greens

Smoked Ham with Red Pepper Jelly, Greens

Chicken Salad

Power Green Salad (Dried Cranberries, Shredded Carrots, Roasted Sunflower Seeds, Feta Cheese, Poppy Seed Dressing)

Deviled Eggs, Sliced Fruit Display, French Potato Salad, Kettle Chips

## Cookout Buffet

\$27

Charbroiled Burgers, Grilled Chicken, Hot Dogs, Potato Salad, Coleslaw

Lettuce, Tomato, Red Onion, Pickles, Ketchup, Mayo, Mustard, Relish

American, Cheddar, Swiss Cheeses, Kettle Chips

## Light Fare Buffet

\$25

Seasonal Soup Inspiration, Artisanal Rolls, Pineapple & Berry Bowl

Salad Selection (Lettuce Medley, Cucumbers, Grape Tomatoes, Shredded Cheddar Cheese Red Onions, Chicken and Tuna Salad,  
Ranch and Balsamic Dressing)

Ancient Grain Salad (Bibb Lettuce and Spinach, Quinoa, Sweet Potatoes, Carrots, Craisins, Shredded Broccoli, Sunflower Seeds,  
Feta Cheese and a Roasted Lemon Vinaigrette)

Charbroiled Amish Chicken, Garlic & Herb Roasted Shrimp; Basil-Tomato Puree

Assorted Cookies

## Southwest Buffet

\$32

Choice of Two Proteins:

Marinated Fajita Chicken, Grilled Carne Asada or Chili Lime Shrimp

Cilantro Rice, Stewed Black Beans, Cilantro & Carrot Slaw, Shredded Carrot, Radish, Honey

Cilantro, Jalapeno

Southwest Chopped Salad

(Romaine, Grape Tomatoes, Avocado, Diced Red Onion, Black Beans, Cheddar Cheese, Chipotle Buttermilk Dressing)

Toppings

Salsa, Sour Cream, Shredded Iceberg, Guacamole, Lime Wedges, Shredded Cheddar, Jalapenos

Queso Fresco, Tortilla Chips



# Snack Displays

**Smoothie Station** (Attendant Fee Applies) \$8pp  
Choose 2

**Sweet Green Smoothie with Honey:** Spinach, Almond Milk, Avocado, Kiwi, Matcha, Honey, Vanilla

**Pineapple Cream Pie Smoothie:** Pineapple, Coconut Milk, Coconut Cream, Lime, Ginger, Cinnamon

**Cocoa Nut Smoothie:** Banana, Coconut Milk, Almond Butter, Honey, Vanilla, Cacao

**Strawberry-Banana & Soy-Milk Smoothie:** Rolled Oats, Honey

**The Green Smoothie:** Spinach, Apple, Grapes, Banana, Yogurt

**Salty & Sweet** \$10pp

Mixed Nuts, Snack Mix, Pretzels, Kettle Chips

Cookies, Brownies, Assorted Miniature Candies

**American Pastime** \$12pp

Soft Pretzel Rods, Jalapeno Cheddar Cheese

Franks in a Blanket, Assorted Mustards

**Dry Snacks** \$5pp

Pretzels, Chips, Goldfish, Mixed Nuts

**Novelty Candy Cart** \$7pp

Assorted Vintage Bulk Candies & Nuts

**Trail Mix Break** \$7pp

Build Your Own Train Mix: Granola, M&M Peanuts, Chocolate Chips, Raisins, Coconut

Assorted Dried Fruits, Assorted Nuts, Chex Mix, Miniature Pretzels

**Beef Jerky** (bags) clubmade \$5/bag

**Granola Bar** \$3ea

**Bag of Chips, Pretzels & Peanut Butter Stuffed Pretzels** \$3ea

**Whole Fruit** \$2ea

# Beverages

**Coffee & Tea Service** \$3.50pp with refills

**Fruit Juice** \$3.50ea.

**Canned Sodas** \$3.50ea.

**Bottled Water** \$3.50ea.

**Milk & Chocolate Milk** \$3.50ea.

**Gatorade & Powerade** \$4ea.

**Beverage Station** (coffee, tea, water, soda) 4hrs-half day \$7pp | 8hrs-all day \$14 pp

**Coffee & Tea** \$30 per gal

# Hors d'oeuvres

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Priced Per 25 Pieces

## Hot

Vegetable Spring Rolls with Sweet Chili	\$70
Stuffed Artichoke Beignets with Roasted Red Pepper Cream	\$65
Crab Rangoon	\$85
Chicken Quesadilla Cone	\$70
Jack Daniels BBQ Meatballs	\$70
Boursin Stuffed Fried Mushroom	\$70
Tuscan Roasted Vegetable Arancini with Diablo Tomato Sauce	\$60
Chicken Satay with Chipotle Barbecue	\$90
Lamb Kebob with Tzatziki	\$95
Lobster Brochette with Mango Ketchup	\$105
Bacon Wrapped Shrimp with Mirin Thai Chili Sauce	\$105
Cheddar & Chive Fritter	\$70

## Cold

BLT Canape: Bacon Jam, Grape Tomato & Arugula	\$60
Individual Vegetable Crudite: Carrot, Peppers, Asparagus, Cucumber, Ranch	\$60
Roasted Beef Crostini: Creamy Horseradish, Red Onion Marmalade & Parsley	\$85
Sweet and Heat Candied Bacon	\$85
Individual Shrimp Cocktail with Cocktail Sauce & Lemon	\$105
Caprese Skewer with Olive Oil & Balsamic Glaze	\$70
Deviled Eggs with Pickled Mustard Seed & Crispy Bacon	\$70
Tuna Poke, Ponzu, Avocado, Cucumber & Crispy Wonton	\$95
Artichoke & Herb Cream Cheese Canape	\$70
Avocado Croustade with Feta & Roasted Tomato Pico de Gallo	\$70
Crab Louie Bouchee with Hardboiled Egg, Radish, Micro Greens	\$95
Compressed Watermelon & Prosciutto Skewer with Port Wine Glaze	\$75

We recommend 4-6 hors d'oeuvres per person with dinner and 10-12 hors d'oeuvres per person without dinner.

# Hors d'oeuvres

Minimum Order: Half of Guaranteed Guest Count

<b>Crudité Display</b> Assortment of Fresh Seasonal Vegetables Buttermilk Dipping Sauce, Red Pepper Hummus	\$6
<b>Cheese Display</b> Domestic and International Cheeses Dried Fruits, Chutneys, Nuts, Crostini, Crackers	\$7
<b>Fruit Display</b> Sliced Seasonal Fruit Display with Fresh Berries & Yogurt Dipping Sauce	\$6
<b>Charcuterie &amp; Cheese</b> Domestic and International Cured Meats and Cheeses Pickled Vegetables, Chutneys, Nuts, Dried Fruit, Crackers and Crostinis	\$14
<b>Tenderloin Display</b> (serves 20 people) Sliced Roasted Tenderloin, Pickled Vegetables Creamy Horseradish, Béarnaise Silver Dollar Rolls	\$425
<b>Side of Smoked Salmon</b> (serves 20 people) Herbed Cream Cheese, Cucumber and Dill Salad Diced Onion, Capers, Egg, Mini Bagels	\$150
<b>Shrimp Display</b> Jumbo 13/15 Shrimp served with Spicy Horseradish Sauce	\$125 per 25 pieces
<b>Sliders</b> Choice of Beef, Pulled Pork, Brisket, Grilled Chicken Cheddar, American, Swiss, Lettuce, Roma Tomatoes (Only for Burgers and Chicken) Pickle Chips, Ketchup, Mustard, Mayo Add Fries for or Saratoga Chips \$2 per person	\$125 per 25
<b>Raw Bar (Attendant)</b> Shrimp, Oysters on the Half Shell Crab Claws, Lemons, Cocktail Sauce Mignonette, Dijonnaise	\$ Market Price
<b>Sushi Display</b> House Made Designed by Chef Qui California Rolls, Spicy Tuna Rolls Shrimp Tempura Rolls, CinSoy Sauce, Wasabi, Pickled Ginger Inquire about Specialty Rolls	\$175 per 50 pieces

# Dinner Entrees

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\*All Entrees Served with a Kenwood House Salad and Rolls & Butter  
Upgrade to KCC's Pretzel + Multigrain Breads for an additional \$2 pp

## Filet Mignon

\$44 for 6oz. | \$50 for 8oz.

Red Wine Demi, Whipped Potatoes, Asparagus, Roasted Tomato

## USDA Prime New York Strip Steak Oscar

\$65

12 oz., Crusted New York Strip Steak a la Plancha, Butter Poached King Crab  
Horseradish & Swiss Cheese Scalloped Potatoes, Steamed Asparagus  
Tabasco Onions, Bearnaise Sauce

## Pan Seared Airline Chicken Breast

\$32

Wild Mushroom and White Wine Cream, Wild Rice Pilaf, Roasted Baby Carrots

## 60 South Salmon Fillet

\$38

7 oz., Dijon Vermouth Cream Sauce, Delfina Potatoes, Haricots Verts

## Bacon Wrapped Pork Tenderloin Medallions

\$32

Mustard and Herb Rubbed, Dried Cherry and Port Wine Sauce, Roasted Red Onions, Broccoli  
Sweet Potato and Apple Hash

## Pan Roasted Halibut Fillet (Seasonal Fish)

\$48

7 oz., Bell Pepper and Tomato Chutney, Cilantro and Ginger Basmati Rice, Broccolini

## Chilean Sea Bass (Seasonal Fish)

\$50

Italian Salsa Verde, Roasted Bell Peppers, Wilted Spinach, Herb Baked Polenta

\*Any event where multiple entrees are selected, the higher priced entree will apply to all entrees served.

A maximum of (3) entrees may be served with certain restrictions as deemed appropriate by the  
Banquet Manager to ensure professional service. If market prices increase significantly  
(i.e. beef, seafood, ect.), KCC reserves the right to adjust banquet prices.

## Dinner Salad Upgrades

### Gourmet

Mixed Greens, Toasted Almonds, Dried Cherries, Crumbled Bleu Cheese, Balsamic Dressing

\$5

### Baby Iceberg Wedge

Grape Tomatoes, Bleu Cheese, Bacon, Fried Onion, Ranch or Bleu Cheese Dressing

\$5

### Caesar

Chopped Romaine, Caesar Dressing, Parmesan, Lemon Wedge

\$5

### Arugula & Spinach

Arugula, Spinach, Mandarin Oranges, Feta, Candied Pecans, Sherry Vinaigrette Dressing

\$5

## Dinner Duets

Custom Duet Combinations Available

### Filet and Salmon

4oz., Red Wine Demi, 4oz., Dijon Vermouth Sauce, Whipped Potatoes, Asparagus  
Roasted Tomato

\$50

### Filet and Lobster Tail

4oz., Beef Tenderloin, Red Wine Demi-Glace, 5oz., Cold Water Lobster Tail, Drawn Butter  
Herb and Garlic Smashed Red Bliss Potatoes, Asparagus

\$59

### Filet and Pan Roasted Chicken Breast

4oz., Beef Tenderloin, Red Wine Demi-Glace, 4oz., Chicken Breast, Wild Mushroom and  
White Wine Cream Sauce, Garden Vegetable Rice Pilaf, Roasted Baby Carrots

\$46

## Vegetarian Options

### Buddha Bowl

Roasted Sweet Potatoes, Spiced Chickpeas, Broccoli, Avocado, Radish  
Red Quinoa, Brown Rice, Bean Sprouts

Lunch \$18 | Dinner \$28

### Vegan Pad Thai

Rice Noodles, CinSoy Tofu, Carrots, Red Pepper, Green Onion, Broccoli, Lime  
Cilantro, Roasted Peanuts

Lunch \$18 | Dinner \$28



# Dinner Buffets

All Buffets Require a Minimum of 25 People

## Kendale Buffet

\$50

House Salad (Cucumbers, Shredded Carrots, Grape Tomatoes)

Choice of Buttermilk Ranch and Balsamic Vinaigrette

Grilled Chicken with White Wine Mushroom Cream

Roasted Salmon with Roasted Tomato Veloute & Mediterranean Cous Cous Salad

Sliced NY Strip with Red Wine Demi, Roasted Pearl Onions and Mushrooms

Green Beans & Roasted Red Bell Peppers, Delfina Potatoes

## Italian Buffet

\$42

Tossed Caesar Salad

Caprese Salad (Grape Tomatoes, Ciliegine, Basil Pesto, Extra Virgin Oil)

Seasonal Fruit Display

Four Cheese Ravioli with Alfredo and Wilted Spinach

Potato Gnocchi with Bolognese, Fresh Ricotta and Parsley

Grilled Chicken with Creamy Parmesan Polenta and Peperonata

Roasted Cod with White Wine Tuscan Artichoke and Tomato Relish

Ciabatta Garlic Bread

## Southwest Buffet

\$42

Marinated Fajita Chicken, Grilled Carne Asada and Chili Lime Shrimp

Cilantro Rice, Stewed Black Beans, Cilantro & Carrot Slaw

Southwest Chopped Salad (Romaine, Grape Tomatoes, Avocado, Diced Red Onion, Black Beans, Cheddar Cheese)

Chipotle Buttermilk Dressing

Toppings

Salsa, Sour Cream, Shredded Iceberg, Guacamole, Lime Wedges, Shredded Cheddar, Jalapenos

Queso Fresco, Tortilla Chips

## Smoke House Buffet

\$46

(Minimum 50 people)

House Smoked Pork Shoulder

Beer Roasted Chicken Quarters

Carved Smoked Brisket

Whole Hog Available with Two Week Lead Time and 100 Guest Minimum

BBQ Baked Beans, Macaroni and Cheese, Collard Greens, Creamy Coleslaw

Jalapeno Cheddar Cornbread, BBQ Sauces (red sauce, mustard, vinegar)

## Picnic Buffet

\$40

Sunburst Salad (Artisanal Lettuce Medley, Chopped Romaine and Baby Spinach, Shredded Carrots, Cucumbers, Cherry Tomatoes, Garbanzo Beans, Mandarin Oranges, Toasted Pecans, Ranch and Citrus Oregano Dressing)

Macaroni Salad, Coleslaw, Baked Beans & Country Sausage, Corn on the Cob, Saratoga Chips

Fresh Fruit Bowl (Strawberries, Seasonal Berries and Pineapple)

Charbroiled, Black Hawk Farms Hamburgers (Hamburger Buns, American, Swiss, Cheddar Cheese, Shredded Iceberg, Tomato Onion, K-Sauce, Pickle Chips)

Nathan's Dogs (Gourmet Hot Dog Buns, Ketchup, Mustard, Mayonnaise, Relish)

Charbroiled Amish Chicken Breast (Hamburger Buns, Barbecued Red Onions, Honey Mustard)

# Stations

Attendant Fee \$100 (1 per 75 people)

## Pizza Station (Pizza Oven Fee \$500) \$20pp

Pizza Carbonara (Parmesan, Alfredo, Black Truffles, Bacon)

The Meat (Red Sauce, Mozzarella Cheese, Pepperoni, Italian Sausage, Ham)

Florentine (White Sauce, Asiago Cheese, Spinach, Red Onion, Tomato, Basil)

Barbecue Chicken Pizza (Olive Oil, Mozzarella, Cheddar Cheese, Charbroiled Chicken, Red Onion, Barbecue Sauce)

Shrimp Scampi Pizza (Sautéed Shrimp, Garlic-White Wine Butter Sauce, Oregano, Basil, Savory, Parsley, Shrimp, Parmesan)

The Garden (Red Sauce, Mozzarella, Mushroom, Red Onion, Black Olives, Green Bell Peppers, Tomato, Basil)

Pepperoni Pizza (Tomato Sauce, Mozzarella, Pepperoni)

## Kebab Station (Asian Grills & Charcoal or Sternos Fee \$200) \$25pp

Lobster Brochette (Mango Ketchup)

Lamb Kebab (Chili-Garlic Rub, Cucumber Sauce)

Smoked Chicken Kebab (Red Onion, Bell Peppers, Chipotle Barbecue Sauce)

Sesame & Ginger Rubbed Beef Tenderloin Brochette (Mirian Thai Chili Sauce)

Shrimp Kebab (Roasted Vegetable and Tequila Sauce)

Pork Tenderloin Brochette (Squash, Zucchini, Yellow Onion, Peanut Sauce)

Chickpea Hummas, Grilled Pita, Armenian Rice Pilaf,

Roasted Vegetable Casserole (Zucchini, Squash, Red Onions, Tomatoes, Eggplant, Garlic, Shallots, Herbs)

## Carving Station (All Carving Stations Served with Silver Dollar Rolls)

Roasted Tenderloin (Bearnaise, Creamy Horseradish & Bordelaise) \$425 (Serves 20 People)

Roasted Turkey Breast (Cranberry Chutney & Honey Mustard) \$250 (Serves 30 People)

Porterhouse (Green Peppercorn and Brandy Sauce) \$550 (Serves 4-5 People)

Salmon EnCroute

(60 South Salmon Fillet & Garlic Wilted Spinach Wrapped in a Flaky Puff Pastry, Dill-Cream Sauce) \$300 (Serves 16-20 People)

Chipotle Barbecue Glazed Beef Short Ribs (Tangy-Chipotle Barbecue Sauce and Chow-Chow) \$350 (Serves 3-4 People)

## Garden Station (Tabletop Fryer & Living Microgreens to Display on Table Fee \$200) \$18pp

Vegetable "Calamari" (Flash Fried Artichokes, Banana Peppers, Citrus Vinaigrette, Queen City Farms Microgreens, Diablo Sauce)

Cauliflower Florets, Cherry Peppers, Red Onions, Feta Cheese, Curried Vinaigrette

Queen City Microgreens, Herb Aioli

## Sushi Rolling Station (Choose 4 Rolls, 2 Nigiri, 2 Sashimi, \$200 Attendant Fee) \$32pp

Rolls: California, Spicy Tuna, Spicy Crab, Shrimp Tempura, Spicy Tuna, Mango, Garden, Godzilla, Red Fire Roll

Nigiri: Yellowfin Tuna, Ora King Salmon, White Tuna, Shrimp and Yellowtail

Sashimi: Yellowfin Tuna, Ora King Salmon, White Tuna, and Yellowtail

Wasabi, Pickled Ginger, CinSoy Sauce and Chopsticks

## Dessert

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<b>KCC Gourmet Chocolate Chip Cookie</b>	<b>\$3</b>
Housemade Topped with Sea Salt	
<b>Cookies and Toffee Blondies Platter</b>	<b>\$5 per person   \$25 dozen</b>
Chocolate Chip, Peanut Butter, Oatmeal Raisin, Snickerdoodle and Toffee Blondies	
<b>Miniature Display</b>	<b>\$6</b>
Assortment of Lemon Bars, Pecan Diamonds, Blondies Blackberry Bars, Cream Puffs, Seasonal Fruit Tarts, Chocolate Cheesecake Miniature	
<b>Double Apple Caramel Crunch Pie</b>	<b>\$8</b>
Granny Smith Apples, Sour Cream Filling, Streusel Topping, and Caramel Sauce	
<b>Chocolate Pate Cake</b>	<b>\$8</b>
Dark Chocolate Mousse, Chocolate Cake and Chocolate Glaze	
<b>Chocolate Mousse Parfait</b>	<b>\$8</b>
Layered, Dark Chocolate and White Chocolate Mousse, Oreo Crumble, Whipped Cream	
<b>Crème Brulee</b>	<b>\$8</b>
Served in a Short Bread Crust, Chantilly, Berries	
<b>Cheesecake</b>	<b>\$8</b>
Berry Coulis, Chantilly, Berries	
<b>Gold Brick Sundae</b>	<b>\$8</b>
vanilla ice cream, decadent chocolate sauce with english toffee bar, whip cream, cherry	
<b>Build Your Own Sundae Bar</b>	<b>\$8</b>
2 Flavors, Waffle Cone Cups, Toppings: Sprinkles, Cherries, Whipped Cream, Chocolate Sauce, Oreos	

## Vendor Meals

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<b>Club Sandwich</b>	<b>\$15</b>
Kettle Chips, Fresh Fruit, Bottled Water	
<b>Hot Chicken Entree</b>	<b>\$30</b>
Starch & Vegetable	

# Children's Menu

Menu for Ages 11 & Under  
Minimum of 10 People for Buffets

## PLATED

<b>Hot Dog</b>	\$9
Macaroni and Cheese & Applesauce	
<b>Chicken Fingers</b>	\$11
Macaroni and Cheese & Applesauce	
<b>Grilled Cheese Sandwich</b>	\$9
Macaroni and Cheese & Applesauce	
<b>Cheeseburger</b>	\$12
Macaroni and Cheese & Applesauce	
<b>Buttered Noodles</b>	\$8
Applesauce	

## BUFFET

<b>Pizza Buffet</b>	\$17
Fresh Fruit Bowl, Pepperoni and Cheese Pizza Cookies & Brownies Lemonade/Fruit Punch	
<b>Chicken Finger Buffet</b>	\$15
Fresh Fruit Bowl Chicken Fingers Tater Tots Cookies & Brownies Lemonade/Fruit Punch	
<b>Burger &amp; Hot Dog Buffet</b>	\$18
Fresh Fruit Bowl Hot Dogs Grilled Hamburgers Buns, Lettuce, Tomato, Pickle Chips, American Cheese, Condiments Potato Chips Cookies & Brownies Lemonade/Fruit Punch	

Upgrade Cookies & Brownies with a Sundae Bar \$3 per person

# Champagne & Sparkling

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<b>Champagne, Moët &amp; Chandon</b> Champagne, France	\$100
<b>Prosecco, Bolla</b> Veneto, Italy	\$35
<b>Sparkling, Le Grand Courtâge Brut</b> France	\$55
<b>Sparkling, Domaine Carneros Brut</b> Carneros, California	\$75
<b>Sparkling, Sofia Brut Rosé</b> Monterey County, California	\$40

## White Wines

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<b>Pinot Grigio, Santa Margherita</b> Alto Adige, Italy	\$50
<b>Pinot Gris, Hess Select</b> California	\$40
<b>Sauvignon Blanc, Kim Crawford</b> Marlborough, New Zealand	\$35
<b>Sauvignon Blanc, Stag's Leap Wine Cellars 'Aveta'</b> Napa Valley, California	\$55
<b>Chardonnay, Louis Jadot</b> Burgundy, France	\$40
<b>Chardonnay, Lava Cap</b> El Dorado, California	\$45
<b>Chardonnay, Sonoma Cutrer Russian River</b> Sonoma, California	\$45
<b>Chardonnay, Jordan</b> Russian River, California	\$80
<b>Chardonnay, Cakebread</b> Napa Valley, California	\$95
<b>Rose, Whispering Angel</b> Provence, France	\$50



## Red Wines

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<b>Pinot Noir, Decoy</b> Sonoma County, California	\$50
<b>Pinot Noir, Cloudline Cellars</b> Willamette Valley, Oregon	\$45
<b>Merlot, Duckhorn</b> Napa Valley, California	\$95
<b>Merlot, Markham</b> Napa Valley, California	\$50
<b>Blend, The Prisoner</b> Napa, California	\$80
<b>Cabernet Sauvignon, St. Francis</b> Sonoma County, California	\$50
<b>Cabernet Sauvignon, Justin</b> Paso Robles, California	\$55
<b>Cabernet Sauvignon, Robert Mondavi Winery</b> Napa Valley, California	\$70
<b>Cabernet Sauvignon, Jordan</b> Sonoma, California	\$110

## Club Wines

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### Silver Gate

California

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir

Wine brought into the club or from wine locker for a private event will have a \$25 ++ corkage fee per bottle.  
Main Dining Room wine list is for the Main Dining Room and Tavern Only.

# Well Bar

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## Liquor

Vodka: Smirnoff | Bourbon: Early Times  
Gin: Gordon's | Canadian: Seagram's 7 | Rum: Castillo  
Scotch: Lauder's | Tequila: Montezuma

## Domestic Beer

Miller Lite, Budweiser, Bud Light, Michelob Ultra, Blue Moon

## House Wine

Silver Gate Chardonnay, Merlot, Cabernet  
Pinot Grigio, Pinot Noir, Poema Champagne

## Sodas

Coke Products and Bottled Waters

# Call Bar

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## Liquor

Vodka: Absolut, Titos | Bourbon: Jim Beam  
Whiskey: Jack Daniels | Gin: Tanqueray  
Canadian: Seagram's 7 | Rum: Bacardi  
Scotch: Dewar's | Tequila: Jose Cuervo

## Domestic Beer

Miller Lite, Budweiser, Bud Light, Michelob Ultra  
Sam Adams, Blue Moon

## Import Beer

Heineken, Amstel Light  
Corona, Stella Artois

## House Wine

Silver Gate Chardonnay, Merlot, Cabernet  
Pinot Grigio, Pinot Noir, Poema Champagne

## Sodas

Coke Products and Bottled Waters

# Premium Bar



## Liquor

Vodka: Grey Goose, Belvedere | Bourbon: Maker's Mark  
Whiskey: Gentleman Jack | Gin: Bombay Sapphire  
Rum: Mt. Gay | Canadian: Crown Royal  
Scotch: Chivas, Johnnie Walker Black | Tequila: Patron Silver

## Domestic Beer

Miller Lite, Budweiser, Bud Light, Michelob Ultra  
Sam Adams, Blue Moon

## Import Beer

Heineken, Amstel Light, Corona, Stella Artois

## Wines

Santa Margarita Pinot Grigio, Lava Cap Chardonnay, Decoy Pinot Noir, Justin Cabernet

## Sodas

Coke Products and Bottled Waters

# Cash Bar Pricing



A \$100 Bartender Fee Applies

Soda	\$4
Wines	\$10
Domestic Beer	\$6
Import Beer	\$7
Well Liquors	\$9
Call Liquors	\$11

# Liquor

Charged per consumption. Based upon a standard pour of 1.25oz.  
Each 750ml bottle will serve approximately 15 drinks

## Vodka

Smirnoff	\$100
Skyy	\$110
Absolut	\$145
Stoli	\$120
Tito's	\$150
Ketel One	\$170
Belvedere	\$170
Grey Goose	\$205

## Bourbon

Early Times	\$95
Jim Beam	\$120
Jack Daniels	\$140
Maker's Mark	\$150
Knob Creek	\$170
Woodford Reserve	\$190

## Rum

Castillo	\$95
Bacardi	\$110
Myers's Dark	\$120
Mount Gay	\$115
Captain Morgan	\$120
Mount Gay Silver	\$115

## Gin

Gordon's	\$95
Tanqueray	\$135
Beefeater	\$120
Bombay	\$120
Bombay Sapphire	\$130

## Canadian

Seagram's 7	\$100
Canadian Club	\$100
Seagram's VO	\$110
Crown Royal	\$150

## Scotch

Lauder's	\$95
Cutty Sark	\$120
J & B	\$130
Dewar's	\$150
Chivas	\$205
Johnnie Walker Black	\$205

## Tequila

Montezuma	\$95
José Cuervo	\$120
Cabo Wabo	\$200

# Beer

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## Domestic

\$4

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Coors Lite

## Import

\$5

Heineken  
Amstel Light  
Blue Moon  
Corona  
Stella Artois

## Local

\$6

KCC Lager  
Mad Tree: Ramble On, Psychopathy  
Rhinegeist: Truth, Cheetah  
White Claw

# Bar Packages

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## Two Hour Bar Package

Non Alcoholic	\$10 per person
Beer/Wine/Soda	\$26 per person
Call Level Bar	\$31 per person
Premium Level Bar	\$38 per person

## Three Hour Bar Package

Non Alcoholic	\$12 per person
Beer/Wine/Soda	\$32 per person
Call Level Bar	\$39 per person
Premium Level Bar	\$48 per person

## Four Hour Bar Package

Non Alcoholic	\$14 per person
Beer/Wine/Soda	\$38 per person
Call Level Bar	\$45 per person
Premium Level Bar	\$55 per person



# Important Details

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## Additional Services

Podium w/ Microphone	\$25
65" TV	\$50
Screen	\$25
LCD Projector Package (includes projector, screen, cart & power)	\$175
Mixer for Sound	\$50
Wireless Internet Access	
Stage or Risers 4x8 sections	\$50/per section
Flip Chart	\$30
Easels	
Conference Phone	\$50
Baby Grand Piano	\$250
Uplighting (8)	\$500
Pin Spot Lighting (32)	\$900
Lighting Package (includes uplighting & pin spot lighting)	\$1200
2 Monitors with Video	\$1200
4 Monitors with Video	\$1800
Bartenders	\$100 each
Kenwood Country Club will provide 1 Bartender for every 100 guests, 2 Bartenders per 100-175 guests or 3 Bartenders per 175-300 guests.	
Carver/Chef Attendants	\$75 each
All carving/manned stations require a minimum of one Culinary Attendant	
Coat Check/Valet Service (1 included)	\$75 each
Host Providing Dessert Fee	\$3 per person
Service charge for all dessert brought into the club	
Chiavari Chairs	\$3 each
Fresh Floral Centerpiece	\$5 each
Napkins	\$1 each
White, Ivory, Black, Hunter Green, Navy or Gold Napkins are included in banquet costs.	
\$1 per napkin for the following colors: Chocolate, Yellow, Raspberry, Light Blue, Royal Blue Pastel Pink, Red, Light Gray, Purple, Dark Burgundy	

# Member Responsibilities

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- Food & beverages cannot be brought into the Club for consumption on the premises. All food & beverages must be purchased from the Club.
- Any solicitation using the facilities of Kenwood Country Club for the products or services, whether in writing, by meeting or by seminar, is prohibited. This would include, but is not limited to, securities & estate planning seminars, real estate presentations or any type of function that has the purpose of influencing clients & prospects to purchase products or services.
- Any event using the Clubhouse facilities in the name of an established and recognized charitable organization must be hosted / sponsored by a Kenwood Country Club member in good standing. Attendance must be by invitation only. Use of the facilities by a charitable organization must have the recommendation of the appropriate Board Committee & be approved by the Board of Trustees.
- All food and beverage charges are applied toward a member's minimum.
- NO PUBLIC ADVERTISEMENT OR BLANKET INVITATION TO ANY FUNCTION AT KENWOOD COUNTRY CLUB IS PERMITTED.

## Banquet Menu

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- All food & beverage is subject to 22% service charge & Ohio sales tax. We require a guaranteed number of guests 72 hours in advance. The member agrees to pay for all guests who attend, or the minimum guarantee, whichever is greater.
- No banquet buffet food leftovers to-go.
- If a party is cancelled by a member within 3 business days of the event, the member will be charged 100% of the planned menu cost.
- A function of 21 or more will be considered a banquet & arrangements must be made through the Banquet Department. Functions of 20 or less utilizing a banquet room may order from the A La Carte Menu. A fee of \$2 per person will be charged for the printing of custom A La Carte menus.
- Any event where multiple entrees are selected, the higher price entrée will apply to all entrees served. A maximum of three (3) entrees may be served with certain restrictions as deemed appropriate by the Banquet Manager to ensure professional service. A minimum per person food charge of \$30++ will be imposed on all functions after 4:00 pm.  
\*\*KCC reserves the right to adjust Banquet Prices should market conditions dictate\*\*
- KCC Management, under direction from the Board of Trustees is required to refuse service to anyone with inappropriate attire. Please avoid any possible embarrassment for your guests by informing them of the dress code prior to your event. Tank shirts are not permitted. Men should have shirts tucked in before entering the clubhouse.
- Gentlemen are not permitted to wear hats of any kind in the Clubhouse, w/ the exception of those worn for medical reasons with the approval of the Chief Operating Officer.

# Floor Plan Details

Room	Capacity	Features
Living Room	160	Cathedral Ceiling, Fireplace, Access to
Ballroom	160	Terrace, Fireplace, Hardwood Floors
Garden Room	80	
Kenview & Range	40-70	Golf Course View, Access to Terrace
Kendale & Range		Expandable Room Sizes
The Views (Kenview, Kendale, Range)	40-70	Golf Course View, Access to Terrace
Starlight Room	20	Expandable Room Sizes
Kenwood Room	20	Golf Course View
Card Room	20	Golf Course View
Pool Lawn	60	Pool View
South Lawn	200	Golf Course View

# Room Set Up Fee

Starlight	\$50
Kenwood	\$50
Kendale	\$50
Kenview	\$50
Range	\$50
Ballroom	\$100
Living Room	\$100
Furniture Removal	\$500 half/\$1000
Terrace View	\$100
West Patio	\$100
Card Room	\$50
Pool Lawn	\$100
South Lawn	\$100



