



TOLEDO COUNTRY CLUB



WEDDING CATERING MENU

Contact Dolly Keyes

419-382-3416

dkeyes@tcc1897.net

Congratulations!

Thank you for your inquiry of Toledo Country Club for your wedding ceremony and/or reception. The Toledo Country Club is like no other, with a stunning setting on the Maumee River!

Toledo Country Club can hold up to 250 guest.

Facility Fee \$9000.00—5 hours

**Minimum of 125 Guest and up*

**All tent rentals will go through Toledo Country Club.*

Additional fee's apply

Deposit is \$2500.00

Deposits are non-refundable and non-transferable.

Look over the catering menu and please don't hesitate to contact me with any questions, to check available dates or set up an appointment to view Toledo Country Club!

Keep in mind we can hold your rehearsal dinner or bridal shower here as well!

Visit [The Knot](http://TheKnot.com).com to view pictures of weddings at Toledo Country Club.

Dolly Keyes

Private Events Director 419-382-3416

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PACKAGE 1 - PLATED DINNER

*includes: two hor d'oeuvres, one salad, dinner rolls and butter
two entrée, one seasonal vegetable, and one seasonal starch
coffee, hot tea, and ice tea*

ENTRÉES

select two of the following

Sliced Roasted Pork Loin

select one sauce:

fennel rubbed with roasted shallots
honey mustard glazed with dried fruit chutney

Grilled Chicken Breast

select one sauce:

cumin lime with grilled pineapple salsa
marsala
herb cream

Chicken Breast

stuffed with goat cheese and spinach
finished with garlic and pine nut pesto

Three Spice Salmon

select one sauce:

lemon piccata sauce
orange soy glaze
sriracha hollandaise

Filet

eight ounce filet wrapped in candied bacon

hollandaise or rosemary demi sauce

SIDES

select one vegetable and one starch

Vegetable

Broccoli and carrots, chefs fresh blend

Starch

Garlic mashed potato, rice pilaf, red skin cake, twice baked potato

\$60 per guest

**Bride must select entrée selection 10 days prior to event*

Also, Bride must provide individual entrée cards for each guest

PACKAGE 2 - COMBINATION DINNER

*includes: two hors d'oeuvres, one salad, dinner rolls and butter
one combination plate, one seasonal vegetable, and one seasonal starch
coffee, hot tea, and ice tea*

ENTRÉES

Includes your selection of two smaller portion entrees on the same plate

Grilled Chicken Breast

select one sauce:

cumin lime with grilled pineapple salsa
turmeric with roasted grape tomato and cured olive
herb cream
marsala
fennel rubbed with roasted shallots
honey mustard glazed with dried fruit chutney

Salmon Filet

with arugula chimichurri

Crab Cake

Maryland crab cake
with citrus remoulade

Three Spice Shrimp

Three broiled shrimp, three spice seasoning, and gremolata

Petite Filet

four ounce beef tenderloin—Choice of hollandaise or rosemary demi

SIDES

select one vegetable and one starch

Vegetable

Broccoli & carrots, chef's blend vegetable

Starch

Garlic mashed potato, rice pilaf, red skin potato cake, twice baked potato

\$60 per guest

PACKAGE 3 - DINNER STATIONS

*includes: two stationary hors d'oeuvres, one salad, dinner rolls and butter
two entrees, one seasonal vegetable, and one seasonal starch
coffee, hot tea, and ice tea*

ENTRÉES

Sliced Roasted Pork Loin

select one sauce:

fennel rubbed with roasted shallots
Asian BBQ with grilled green onion
honey mustard glazed with dried fruit chutney

Three Spice Salmon

select one sauce:

tomato tarragon relish
orange soy glaze
sriracha hollandaise

Grilled Chicken Breast

select one sauce:

cumin lime with grilled pineapple salsa
turmeric with roasted grape tomato and cured olive

CHEF CARVED OPTIONS

Three Pepper Sirloin

Herb Roasted Turkey

Honey Baked Glazed Ham

\$63.00 per guest

HORS D'OEUVRES

select up to two hors d'oeuvres for package 1 or package 2

STATIONARY HORS D'OEUVRES

COLD

Domestic Cheese Tray with Crackers

Fresh Vegetable Tray with Herb Dip

Fresh Fruit with Yogurt Dip

HOT

Meatballs with BBQ Sauce or Spicy Marinara

Crab and Corn Dip with Tortilla

Artichoke Parmesan Dip with Baguettes

Assorted Mini Quiche

Goat Cheese and Herb Fondue with Crackers

TRAY PASSED HORS D'OEUVRES

Deviled Eggs with Billionaire's Bacon

Caramelized Onion Tartlets

Mini Crab Cakes with Smoked Paprika Aioli

Water Chestnuts Wrapped in Bacon

Pesto Chicken Crostini

Feta and Red Pepper Stuffed Mushroom

Sausage en Croute

ADDITIONAL HORS D'OEUVRES

additional \$3.00 per guest

Beef Wellington

Charcuterie Platter

Gravlax and Goat Cheese Tartlet

Crab and Avocado Salad with Tortilla

SALAD

select only one salad

SALADS

TCC Garden

mixed greens, carrot, grape tomato and cucumber
ranch dressing and seasonal dressing on the side

Orchard

mixed greens, candied walnut, parmesan, and apple
citrus poppy seed vinaigrette

Caesar

romaine lettuce, parmesan, and crouton
Caesar dressing

Summer Melon

baby kale blend, melon, and feta

ADDITIONAL MEALS

KID'S MEALS

Children age 10 and under

Chicken Fingers

with fruit cup

Macaroni & Cheese

with carrot sticks and fruit cup

\$12.00 per child

VENDOR MEALS

Salad

Chicken entrée, starch and vegetable

\$15.00 per person

WEDDING DAY LUNCH

WOMEN

Assorted Mini Sandwiches
chicken salad, ham & swiss, grilled vegetable

Fruit Tray

Cheese Tray

Non-Alcoholic Beverages

MEN

Club Sandwich
with chips

Non-Alcoholic Beverages

\$15.00 per person

LATE NIGHT SNACK

Macaroni and Cheese Bar

buttered noodles with cheddar sauce and garlic parmesan cream
sausage crumble, pepperoni, bacon, diced tomato, green onion, salsa, fried onion
crushed chips, bleu cheese crumble, shredded cheese, old bay crumbs, cracked pepper
\$8.00

BBQ Sliders

pulled chicken with pineapple chipotle and Carolina style pulled pork
on brioche slider roll with pickle and potato chips
\$8.00

Burger Sliders

slider burgers with American cheese on brioche slider roll
spicy mayo, bacon, red onion, pickle, lettuce, tomato, ketchup, mustard, and fries
\$9.00

Pizza Bar

three pizzas: pepperoni and bacon, potato rosemary, and cheese
\$8.00

Chicken Bites Bar

fried chicken with Buffalo, ginger sesame, pineapple chipotle BBQ
blue cheese, ranch, and celery
\$8.00

Cookies and Milk:

freshly baked mini chocolate chip cookies and shooters of ice cold whole milk
\$6.00

CALL BAR PACKAGE

*all packages are based on four hours of service
wine service during dinner is available—cost per bottle*

DOMESTIC BEER

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Yuengling

IMPORT/CRAFT BEER

additional \$2 per guest

Heineken
Labatt Blue
Stella Artois
Corona Premier
Sam Adams Boston Lager
Deschutes IPA

CALL LIQUOR

Stolichnaya Vodka
Tito's Vodka
Beefeaters Gin
Tanqueray Gin
Captain Morgan
Bacardi
Malibu Rum
Jose' Silver Tequila
Jack Daniels Whiskey
Bulleit Rye Whiskey
Jim Beam Bourbon
Bulleit Bourbon
Dewars Scotch

WINE

Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
Moscato
Cabernet Sauvignon
Pinot Noir
Merlot

NON-ALCOHOLIC

Assorted Soft Drinks and Juices

\$32 per guest

\$5 per guest under age 21

PREMIUM BAR PACKAGE

*all packages are based on four hours of service
bar is closed approximately one hour during dinner service*

DOMESTIC BEER

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Yuengling

IMPORT/CRAFT BEER

Heineken
Labatt Blue
Stella Artois
Corona Premier
Sam Adams Boston Lager
Deschutes IPA

PREMIUM LIQUOR

Ketel One Vodka
Belvedere Vodka
Grey Goose Vodka
Bombay Sapphire Gin
Patron Tequilla
Kraken Spiced Rum
Crown Royal Whiskey
Jameson Irish Whiskey
Maker's Mark Bourbon
Woodford Reserve Bourbon
Johnny Walker Red Scotch
Glen Fiddich Scotch

WINE

Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
Moscato
Cabernet Sauvignon
Pinot Noir
Merlot

NON-ALCOHOLIC

Assorted Soft Drinks and Juices

\$38 per guest
\$5 per guest under age 21