



SIOUX CITY COUNTRY CLUB

WWW.SCCOUNTRYCLUB.COM | 712-277-3821

HORS D'OEUVRES & DRINKS

COLD

- Caprese Skewers ^v
 1.80
- Tomato Basil Bruschetta ^v
 1.75
- Olive Tapenade ^v
 1.75
- Tea Sandwiches ^v
 Chicken and egg salad 1.75
- Deviled Eggs ^v
 Classic, bacon, or smoked salmon 1.75
- Beef & Boursin Crostini
 3
- Smoked Salmon Crostini
 3
- Cocktail Sandwiches
 Turkey, ham, and roast beef 2.50
- Shrimp Cocktail
 2
- Cucumber Canape ^v
 1.50
- Prosciutto, Melon, & Mozzarella Skewers
 1.90
- Walnut, Honey, & Goat Cheese Crostini ^v
 1.75

HOT

- Vegetable Spring Rolls ^v
 With sweet Thai chili dip 1.50
- Garlic Herb Cheese Stuffed Mushrooms ^v
 1.75
- Italian Sausage & Mozzarella Stuffed Mushrooms
 1.80
- Peanut Chicken Satay
 With Thai peanut sauce 2
- Brazilian Beef Skewers
 2.50
- Bacon Wrapped Shrimp
 2.50
- Bacon Wrapped Chicken Bites
 With raspberry glaze 2
- Potstickers
 Chicken or pork 1.50

HOT CONT.

- Mini Crab Cakes
 With house-made remoulade 3.25
- Meatballs
 With demi glace or BBQ 1.25
- Jumbo Chicken Wings
 With assorted sauces and dips 2.75
- Twice Baked Potatoes
 2.25
- Rosemary Roast Beef Sliders
 2.50
- Cheeseburger Sliders
 2.75
- BBQ Sliders
 With pork or chicken 2.50
- Smoked Brisket Sliders
 With BBQ sauce 2.75
- BBQ Cocktail Franks
 2.50

BEVERAGES

- Bottled Soda
 4
- Bottled Water
 3
- Bottled Juice
 3
- Fresh Brewed Coffee, Regular or Decaf
 28/gallon
- Lemonade
 26/gallon
- Juice
 30/gallon
- Unlimited Soda Service
 100

BAR SERVICE

- Hosted Bar
 Options include a full hosted, modified hosted (part hosted & part cash), hosted for a period of time, hosted beer and wine only, hosted signature drinks, and more. Please discuss with the Events Director.
- Keg
 Full 250 Half 125

HORS D'OEUVRES ARE AVAILABLE BUTLERED FOR \$50 PER BUTLER PER HOUR.
 HORS D'OEUVRES HAVE A MINIMUM OF 25.



SIoux CITY COUNTRY CLUB

APPETIZER DISPLAYS

SMALL - 25-30 PEOPLE | MEDIUM - 60-75 PEOPLE | LARGE - 120-150 PEOPLE

Cheese

Selection of cheeses with crackers and grapes

Small 85 Medium 190 Large 325

Charcuterie

Selection of cured meats, cheeses, and crackers with pickles & olives

Small 130 Medium 280 Large 485

Fresh Fruit

Selection of seasonal fruits

Small 75 Medium 165 Large 285

Fresh Vegetables

Seasonal vegetables with Ranch

Small 75 Medium 165 Large 285

Southwestern Dips

Tortilla chips with house-made guacamole, hot queso dip, salsa, and black bean & corn salsa

Small 60 Medium 135 Large 235

Buffalo Chicken Dip

Served with sliced baguette bread and tortilla chips

Small 60 Medium 135 Large 235

Spinach & Artichoke Dip

Served with tortilla chips and crostinis

Small 60 Medium 135 Large 235

Smoked Salmon

Cold smoked salmon with hard boiled eggs, capers, red onion, lemon dill cream cheese, and crackers. Serves 25-30 people

165

DESSERTS

MORE DESSERT OPTIONS ARE AVAILABLE.
PLEASE FEEL FREE TO ASK IF A DESIRED OPTION IS NOT LISTED.

Cupcakes 2

Vanilla or chocolate with basic decoration

Additional flavors and decorations available at extra cost

Cake 2/person

Basic decoration and flavors

Complex flavors and decorations available at extra cost

Pie 5/person

Seasonal flavors available

Cheesecake 6/person

Variety including cherry, strawberry, blueberry, New York style, chocolate swirl, and caramel

Must be ordered in multiples of 16

Cookies 22/dozen

Variety of chocolate chip, oatmeal raisin, snickerdoodle, and M&M

Bars 36/dozen

Assorted brownies, lemon bars, and more

SIoux CITY COUNTRY CLUB

BREAKFAST BUFFETS

15 PERSON MINIMUM FOR BUFFETS
EVENTS PAST 3 PM WILL BE REQUIRED TO CHOOSE FROM THE DINNER OPTIONS.

Continental

Bowl of fresh cut fruit, assorted breakfast pastries, orange juice, and coffee 10

Bagel Bar

Assorted bagels and flavored cream cheeses, including strawberry, plain, and garden vegetable, orange juice, and coffee 8

Clubhouse Breakfast

Bowl of fresh cut fruit, hash browns or diced breakfast potatoes, bacon or sausage links, scrambled eggs with cheese, orange juice, and coffee 12

Country Club Breakfast

Bowl of fresh cut fruit, assorted breakfast pastries, bacon, sausage links, scrambled eggs with cheese, hash browns or diced breakfast potatoes, pancakes or waffles, orange juice, and coffee 15

Eggs Benedict

Bowl of fresh cut fruit, hash browns or diced breakfast potatoes, classic eggs Benedict, orange juice, and coffee 12

Coffee House Breakfast

Fresh baked cream cheese frosted cinnamon rolls and caramel sticky rolls, bowl of fresh cut fruit, orange juice, and coffee 10

Southern Breakfast

Bowl of fresh cut fruit, scrambled eggs with cheese, biscuits & gravy, fried chicken tenders, waffles with butter & syrup, orange juice, and coffee 13

BYO Breakfast Burrito

Bowl of fresh cut fruit, large flour tortillas, scrambled eggs, chopped bacon, sausage crumbles, diced ham, sautéed mushrooms, peppers & onions, hash browns, green & red salsa, sour cream, orange juice, and coffee 12

LUNCH BUFFETS

Deli

Garden salad, Italian pasta or macaroni salad, turkey, ham, roast beef, assorted sliced cheeses, lettuce, tomato, onions, pickles, mayo, mustard, assorted sliced sandwich breads, and house-made potato chips with French onion dip 12

Taco

Beef & chicken taco meat, tortilla chips, hard & soft taco shells, Mexican rice, black beans, shredded lettuce, diced tomato, black olives, shredded cheese, sour cream, salsa, jalapenos, and taco sauce 12

Burger and Brat

Potato or macaroni salad, coleslaw, house-made potato chips with French onion dip, baked beans, grilled burgers & brats, buns, assorted cheeses, lettuce, tomatoes, onions, pickles, mustard, mayo, and ketchup 14

Italian

House garden salad with Ranch and Italian dressing, penne with bolognese sauce, bowtie chicken Alfredo, roasted Tuscan vegetables, and garlic bread sticks 15

East Meets West

Mongolian style beef, crispy sesame chicken, stir-fried vegetables, fried rice, steamed rice, mini vegetable spring rolls, and crab Rangoon 15

Fajita

Grilled chicken & steak, black beans, Mexican rice, roasted peppers & onions, tortillas, shredded cheese, salsa, sour cream, pico de gallo, tortilla chips, hot queso dip, and lime wedges 16

BBQ

Potato or macaroni salad, coleslaw, corn or baked beans, mac & cheese or cheesy hash brown casserole, homestyle buns, corn muffins, butter, and choice of two: BBQ pulled chicken, BBQ pulled pork, and BBQ chopped brisket 16

FOR TO-GO CATERING, ORDERS MUST MEET A \$200
MINIMUM.



SIOUX CITY COUNTRY CLUB

DINNER BUFFETS

15 PERSON MINIMUM FOR BUFFETS
 INCLUDES DINNER ROLLS OR GARLIC BREAD STICKS, ONE SALAD, TWO SIDES, AND ONE OR TWO ENTREES. THREE ENTREE MEALS ARE AVAILABLE FOR ADDITIONAL \$2.50 PER PERSON. MEALS ARE AVAILABLE PLATED AND SERVED FOR A \$3 PER PLATE CHARGE. EVENTS PAST 3 PM ARE REQUIRED TO CHOOSE DINNER ENTREES.

DINNER BUFFET SALADS

- Garden

Mixed greens with cherry tomatoes, cucumbers, shaved radishes, shredded carrots, with Ranch, French dressing, and balsamic vinaigrette
- Caesar

Classic Caesar salad tossed with dressing, croutons, parmesan, red onions, and cherry tomatoes
- Spinach

Baby spinach with strawberries, pecans, bacon, and feta cheese, served with poppy seed vinaigrette
- Wedge

Iceberg lettuce with bacon, cherry tomatoes, and crumbled blue cheese, with Ranch, French dressing, and balsamic vinaigrette
- Italian

Romaine lettuce with genoa salami, provolone cheese, cherry tomatoes, cucumbers, banana peppers, and green and black olives
- Greek

Iceberg lettuce, cucumbers, tomatoes, kalamata olives, and feta cheese, with red wine vinaigrette

DINNER BUFFET SIDES

- Roasted Tuscan Blend

Bell peppers, zucchini, yellow squash, red onion
- Key West Vegetable Blend

Green beans, carrots, red bell peppers, yellow carrots
- Grande Classic Blend

Carrots, broccoli, cauliflower, yellow carrots
- Green Beans Almandine
- Green Beans with Bacon & Onion
- Buttered Broccoli Florets
- Brown Sugar & Butter Glazed Carrots
- Roasted Asparagus
- Corn with Red Bell Pepper & Onion
- Roasted Brussel Sprouts
- Buttered Broccoli Florets
- Twice Baked Potatoes
- Baked Potatoes with Butter & Sour Cream
- Cheesy Hashbrown Casserole
- Boursin Mashed Potatoes
- Garlic Red Skinned Mashed Potatoes
- Garlic & Herb Roasted Potatoes
- Cheddar & Chive Au Gratin Potatoes
- Wild Rice Pilaf
- Classic Rice Pilaf

FOR TO-GO CATERING, ORDERS MUST MEET A \$200 MINIMUM.





SIOUX CITY COUNTRY CLUB

DINNER BUFFETS

15 PERSON MINIMUM FOR BUFFETS
 INCLUDES DINNER ROLLS OR GARLIC BREAD STICKS, ONE SALAD, TWO SIDES, AND ONE OR TWO ENTREES. THREE ENTREE MEALS ARE AVAILABLE FOR ADDITIONAL \$2.50 PER PERSON. MEALS ARE AVAILABLE PLATED AND SERVED FOR A \$3 PER PLATE CHARGE. EVENTS PAST 3 PM ARE REQUIRED TO CHOOSE A DINNER BUFFET.

TIER ONE ENTREES - \$20

Sesame Ginger Stir Fry [▽] <i>With jasmine rice</i>	Shrimp Scampi Penne
Vegetable and Wild Rice Stuffed Pepper [▽]	Penne Bolognese
Impossible Salisbury Steak [▽]	Beef Tips Stroganoff <i>With egg noodles</i>
Roasted Vegetable Penne Primavera [▽]	Classic Beef Lasagna
Grilled Chicken Breast <i>With rosemary lemon sauce</i>	Spaghetti & Meatballs
Chicken Bowtie Alfredo	Butter & Brown Sugar Glazed Ham
Cajun Chicken and Sausage Alfredo	Eye of Round Roast Beef <i>With demi glaze</i>
Chicken Bowtie Pesto	Roast Turkey Breast <i>With pan gravy</i>

TIER TWO ENTREES - \$25

Portobello Mushroom Ravioli [▽] <i>With Parmesan cream sauce</i>
Butternut Squash Ravioli [▽] <i>With Parmesan cream sauce</i>
Chicken & Bacon Tortellini Carbonara <i>Chicken and bacon with diced onion, tomato, and broccolini in a white wine Parmesan cream sauce</i>
Smothered Chicken <i>Baked chicken breast with caramelized onions and melted gruyere cheese</i>
Chicken Marsala <i>Pan seared chicken breast with roasted mushrooms and Marsala cream sauce</i>
Chicken Florentine <i>Pan seared chicken breast with spinach, onion, and Parmesan cream sauce</i>
Roast Pork Loin <i>Roasted and sliced pork loin with choice of finishing sauce of Dijon cream or honey garlic glaze</i>
Pepper Dusted Beef Tenderloin Tips <i>With peppercorn cream sauce</i>
Montreal Beef Tenderloin Tips <i>In rosemary demi glaze</i>
Grilled Sirloin Steak <i>With demi glaze</i>

FOR TO-GO CATERING, ORDERS MUST MEET A \$200 MINIMUM.





SIOUX CITY COUNTRY CLUB

DINNER BUFFETS

15 PERSON MINIMUM FOR BUFFETS
 INCLUDES DINNER ROLLS OR GARLIC BREAD STICKS, ONE SALAD, TWO SIDES, AND ONE OR TWO ENTREES. THREE ENTREE MEALS ARE AVAILABLE FOR ADDITIONAL \$2.50 PER PERSON. MEALS ARE AVAILABLE PLATED AND SERVED FOR A \$3 PER PLATE CHARGE. EVENTS PAST 3 PM ARE REQUIRED TO CHOOSE A DINNER BUFFET.

TIER THREE ENTREES - \$30

Vegetable Wellington ^v
Vegetable medley wrapped in flaky puff pastry

Pan Seared Salmon
Choice of lemon caper cream sauce or maple glazed

Boursin and Spinach Stuffed Chicken Breast
With roasted red pepper cream sauce

Mozzarella and Parmesan Stuffed Chicken Marsala

Ham and Gruyere Stuffed Chicken Cordon Bleu

Bacon Wrapped Stuffed Chicken Breast
With spinach, cheese, and sun-dried tomato stuffing

Bacon Wrapped Pork Tenderloin Medallions
With sherry cream sauce

Grilled New York Strip Steak
Served sliced with demi glace

Chef Carved Beef Tenderloin Roast
With au jus and horseradish creme fraiche
 Carving Fee of \$75

Thin Cut Grilled Ribeye Steak

Chef Cut Prime Rib of Beef
With horseradish creme fraiche and au jus
 Carving Fee of \$75

Grilled Petite Beef Filet
With Bordelaise sauce

BLACK TIE ENTREES - \$55

Beef Filet and Lobster Tail

Jumbo Sea Scallops
With saffron cream sauce

Rack of Lamb

Chilean Sea Bass

MOST OPTIONS CAN BE MADE GLUTEN FREE.
 ACCOMMODATIONS, IF POSSIBLE, WILL BE MADE.
 PLEASE WARN US OF ANY SERIOUS ALLERGIES.

FOR TO-GO CATERING, ORDERS MUST MEET A \$200
 MINIMUM.

