



# *Banquet Menu*



Thank you for the opportunity to host your event at the Country Club of Lansing, the premier venue for special events, weddings, and outings. It is our goal to exceed your expectations. At the Country Club of Lansing, we have assembled the best team in the area to suit your needs, from our Certified and classically trained Executive Chef, Joe Biskie, to our highly detail oriented and organized banquet team.

Being a full-service venue, we are able to assist in your every need. We can work with most any budget and specialize in custom menus. Your guests' care and comfort is very important to us. Please let us know how we can help you plan the most successful event.

Sincerely,

Jillissa Dolly, CMP  
Banquet Operations Manager  
(517) 318-5200

Kari Eglitis  
Banquet Coordinator  
(517) 318-5207



**Country Club of Lansing • 2200 Moores River Drive • Lansing, MI 48911**  
**Telephone: (517) 484-8373 • [www.cclansing.org](http://www.cclansing.org)**

# BREAKFAST\*

*\*Available 7:00 a.m.-11:00 a.m.*

**Coffee & Assorted Donuts \$6/person**

**Breakfast Sandwich Buffet \$5/sandwich (by the dozen)**

Your choice of: Eggs, bacon or sausage, and cheese on a croissant, English muffin or tortilla wrap

**Beverage Station \$8**

Coffee, hot tea, orange juice, and assorted soft drinks

**American Plated Breakfast \$16**

*(Suitable for parties of 25 people or less)*

Scrambled eggs, sausage links or bacon, hash brown potatoes and assorted muffins. Served with seasonal fresh-cut fruit.

**Plated Quiche Breakfast \$16**

Personal slice of quiche with breakfast potatoes, fresh fruit and berries. Assorted fruit juices, herbal tea and coffee.

## Continental Breakfast Selections

*Please select ONE option for your entire party from the choices listed below*

**The Continental \$12**

Assorted breakfast pastries, muffins, bagels, cream cheese, fruit preserves and whipped butter, sliced fresh fruit display, assorted fruit juices, herbal tea and coffee

**Mini Traditional Breakfast Buffet \$16**

Wisconsin Cheddar scrambled eggs, crisp bacon or sausage links, herb breakfast potatoes, and a fresh fruit and berry display/ Assorted fruit juices, herbal tea and coffee

**Traditional Breakfast Buffet \$22**

*(A minimum of 25 guests required)*

Wisconsin Cheddar scrambled eggs, crisp bacon and sausage links. Cinnamon French toast, Michigan maple syrup, fresh whipped cream, herbed breakfast potatoes, fresh fruit and berry display, variety of breakfast pastries and muffins, whipped butter and fruit preserves. Assorted fruit juices, herbal tea and coffee

## A LA CARTE BREAKFAST

*Add to any buffet selection or order on its own.*

**Quiche \$15**

Quiche Lorraine with herb breakfast potatoes and fresh fruit  
Quiche only \$4/person

**Eggs Benedict \$14**

with herb breakfast potatoes and fresh fruit  
*(Suitable for parties of 25 people or less)*

**Scrambled Eggs \$3.50**

**Oatmeal with Dried Fruits and Cinnamon \$4**

**English Muffins and or Bagels \$4**

Butter, Jelly and Cream Cheese

**Muffins \$20/dozen**

**Yogurt (minimum 2 dozen) \$3/person**

**Fresh Fruit \$5/person**

# LUNCH\*

*\*Available 11:00 a.m. – 3:00 p.m.*

*All entrees include coffee, hot tea, iced tea, lemonade or soft drinks*

## ENTREES

*Please select ONE option for your entire party from the choices listed below. All entrees include garden salad, chef's selection of Fresh Seasonal Vegetable and Potato DuJour. Warm rolls and butter.*

*\*\*Fresh seasonal fish options available at market price*

### **Pan Roasted Salmon \$26**

Lemon beurre blanc and tomato-caper relish

### **Great Lakes Whitefish \$24**

Broiled with Fine Herbs, Lemon and White Wine

### **Chicken Piccata \$18**

Chicken breast topped with artichokes and lemon-caper sauce

### **Chicken Ziegenfuss \$18**

Diced chicken blended with cream cheese, sage and scallions baked in puff pastry and garnished with creamy velouté

### **Bruschetta Chicken \$22**

Grilled breast of chicken topped with a tomato basil relish with roasted garlic and balsamic reduction

### **London Broil \$28**

Thinly sliced grilled Flank Steak with mushroom Bordelaise

### **Petite Filet Mignon \$34**

5 oz Center cut crowned with wild mushroom ragout and cabernet Demi-Glace

### **Pasta Primavera \$20**

Penne pasta tossed with fresh garden vegetables, light pesto vegetable broth with toasted pine nuts, spring onions and shredded parmesan cheese

## SALADS

*Please select ONE item for your entire party from the choices listed below. All of the following items are served with warm rolls and butter.*

*\*Café salad portions available, subtract \$3*

### **Chef Salad \$15**

Mixed greens, julienne ham and turkey, Swiss and cheddar cheese, tomato, onion, cucumber and hard cooked eggs, choice of dressing

### **Roast Chicken Salad \$18**

Mixed greens, roasted, marinated breast of chicken, julienne apples, red onions, toasted pecans, sun dried cherries and lemon-poppy seed dressing

### **Caesar Salad \$10**

Crisp romaine, asiago cheese, garlic croutons and creamy Caesar dressing

### **Chopped Salad \$15**

Mixed greens, Hass avocado, hard cooked eggs, tomatoes, red onions, cucumber, bacon crumbles, smoked turkey, bleu cheese, shredded cheddar and choice of dressing

### **Greek Salad \$12**

Mixed greens, red onions, cucumber, tomato, kalamata olives, pepper rings, beets, feta cheese, Greek dressing and crispy pita chips

Add grilled chicken \$18

Add grilled salmon \$22

Add grilled shrimp \$18

### **Fresh Fruit Plate \$12**

Seasonal array of fresh fruit and berries with assorted mini muffins

Add scoop of Cottage Cheese \$3

Add scoop of Chicken Salad \$4



# LUNCH\*

*\*Available 11:00 a.m. – 3:00 p.m.*

*All entrees include coffee, hot tea, iced tea, lemonade or soft drinks*

## SANDWICHES

*Please select ONE option for your entire party from the choices listed below. Sandwiches are served with house-made vinegar chips and a pickle. Other sides are available upon request.*

### **CCL Club \$14**

Smoked turkey, Black Forest ham, bacon, lettuce, tomato and mayonnaise on Brioche or pretzel bun

### **Roasted Vegetable Wrap \$14**

Seasonal roasted vegetables, Boursin cheese and sliced tomatoes in a spinach tortilla

### **Chicken BLT \$14**

Grilled, marinated breast of chicken, bacon, lettuce and tomato on a toasted pretzel bun

### **Blackened Chicken Caesar Wrap \$14**

Blackened chicken breast, crisp romaine lettuce and asiago cheese in a flour tortilla

### **Roast Beef and Swiss \$14**

Shaved roast beef, grilled portabella mushrooms, Swiss cheese and roasted garlic Aioli

### **Soup and Sandwich \$14**

Choose half of a sandwich and a cup of soup

## SOUPS

*Please select ONE option for your entire party from the choices listed below*

### **Cream Soups**

*\$6 cup*

Roasted tomato

Cream of wild mushroom

Butternut squash

Loaded baked potato

New England clam chowder

Chicken enchilada

### **Broth Soups**

*\$6 cup*

Chicken noodle

Braised beef barley

Tuscan chicken and vegetable

Garden vegetable

Minestrone

### **Chilis**

*\$6 cup*

Hearty beef chili

White bean and turkey chili

# BUFFET SELECTIONS\*

*\*All buffets include, garden greens salad, trio of dressings, warm rolls and butter, coffee, tea, lemonade and soft drinks*

## **Old Fashion Barbeque \$28**

Redskin potato salad, garden vegetable pasta salad, chilled watermelon, smoked baby back ribs and grilled chicken breast, steamed corn on the cob, molasses baked beans, cheddar macaroni and cheese, assortment of cookies and brownies

## **Soup & Sandwich Buffet \$16**

Choice of two soups, array of deli meats including black forest ham, smoked turkey, roast beef and corned beef or salami, sliced cheeses, crisp lettuce, onions, tomatoes, olives, dill pickles, mustard, mayonnaise, selection of breads, house made chips, cookies and brownies

## **Deluxe Deli Buffet \$20**

Soup Du jour, Chef's choice of two composed salads (Greens, Caesar, Pasta, potato, baked beans or fruit), Garden salad display, array of deli meats including: roast beef, black forest ham, smoked turkey, corned beef, salami, bacon (additional \$2) sliced cheeses, crisp lettuce, onions, tomatoes, olives, dill pickles, mustard, mayonnaise, selection of breads, cookies and brownies

## **Grilled Buffet**

Pick 2 proteins \$18

Pick 3 proteins \$23

Choice of proteins; hamburger, hot dog, brat, grilled chicken or grilled sausage, 2 composed salads (Greens, Caesar, Pasta, Potato, Baked Beans or fruit), crisp lettuce, tomatoes, onions, ketchup, mustard, mayonnaise, assorted buns, house made chips, cookies and brownies.

## **Grab and Go Box Lunch \$14**

Choice of wrap or sandwich, whole fruit, bag of chips, dill pickle spear, freshly baked cookie and bottled water

## ***Sandwich Selections\****

Roasted vegetable and spinach with Ranch dressing

Smoked turkey and provolone with red pepper aioli

Ham and sharp cheddar with Dijonnaise sauce

Roast Beef and Swiss with horseradish cream

*\*All sandwiches are served with shredded lettuce and sliced tomato*

## **Garden Salad Display \$9**

(Add chicken +\$5, steak/shrimp +\$7)

Fixings for a large salad display (2 dressing options)

fresh mixed greens, cucumbers, julienne carrots, red onion and grape tomatoes with your choice of dressing

# BUFFET SELECTIONS\*

*\*All buffets include, garden greens salad, trio of dressings, warm rolls and butter,  
coffee, tea, lemonade and soft drinks*

## BUFFET ENTRÉE OPTIONS

### LUNCH\*

<b>TWO ENTREES</b>	<b>\$28</b>
<b>THREE ENTREES</b>	<b>\$32</b>

\*Available 11:00 a.m.– 3:00 p.m.

### DINNER\*

<b>TWO ENTREES</b>	<b>\$36</b>
<b>THREE ENTREES</b>	<b>\$40</b>

\*Available after 3:00 p.m.

### ENTRÉES

#### Top Round Angus Beef

#### Chicken Cordon Bleu

Breast of chicken stuffed with Black Forest ham and Swiss cheese, grilled and presented with Dijon velouté

#### Garlic and Rosemary Chicken

1/2 roasted chicken rubbed with garlic, lemon, and rosemary, served with natural jus

#### Pan Roasted Salmon

Lemon beurre blanc and tomato- caper relish

#### Tenderloin Beef Tips

Simmered in sun dried tomato demi- glaze with button mushrooms and pearl onions with crumbled Maytag bleu cheese

#### Peppered Flank Steak

Grilled pepper crusted flank steak, thinly sliced and served with red wine demi glaze

#### Turkey Tenderloin

Bacon wrapped roasted turkey tenderloin served with rich turkey gravy

#### Roast Loin of Pork

Presented thin sliced with onion -orange marmalade and natural jus

#### Pasta Primavera

Penne pasta tossed with fresh garden vegetables, light pesto vegetable broth with toasted pine nuts, spring onions and shredded parmesan cheese

#### Vegetarian Lasagna

Lasagna noodles layered with roasted vegetables, creamed spinach, leeks, herbs, ricotta and mozzarella cheeses

\* Please inquire for additional fish options available seasonally

## STARCH

*Please select ONE item for your entire party from the choices listed below*

### Whipped Potato

Choice of; plain, roasted garlic, sour cream and chive or horseradish

### Whipped Sweet Potato

### Herb Roasted Redskin Potatoes

### Baked Potato with Sour Cream and Chives

### Herbed Rice Pilaf

### Brown Rice

### Penne with Butter and Parmesan

## PREMIUM STARCH

*Add \$1.00 per person*

### Dauphinoise Potato

### Duchess Potato

### Cheesy Whipped Potatoes

Choice of; Cheddar, Smoked Gouda or Maytag Bleu

### Twice Baked Potatoes

Bacon, scallion and cheddar cheese

## VEGETABLES

*Please select ONE item for your entire party from the choices listed below*

### French Green Beans

### Broccoli

### Seasonal Roasted Vegetable Medley

### Sweet and Spicy Carrots

### California Blend (Broccoli, carrots and cauliflower)

### Snow Pea Pods and Carrot Ribbons

### Roasted Squash (Seasonal)

### Corn

## PREMIUM VEGETABLES

*Add \$1.00 per person*

### Patty Pan and Sunburst Squash

### Grilled Lemon Asparagus

### Roasted Brussel Sprouts

# DINNER\*

*All dinner entrees include coffee, hot tea, iced tea, lemonade or soft drinks.*

*\*Available after 4:00 p.m.*

## POULTRY PLATED ENTRÉES

*Includes a house salad dressed with white balsamic vinaigrette, choice of ONE starch and ONE vegetable unless otherwise noted, and warm rolls and butter*

### **Chicken Piccata \$24**

Chicken breast topped with artichokes and lemon-caper sauce

### **Chicken Ziegenfuss \$24**

Diced chicken blended with cream cheese, sage and scallions baked in puff pastry and garnished with creamy velouté

### **Chicken Cordon Bleu \$26**

Breast of chicken stuffed with ham and Swiss cheese, grilled and presented with Dijon velouté

### **Chicken Saltimbocca \$26**

Sautéed chicken breast topped with Parma Prosciutto, fresh sage and provolone cheese, natural chicken jus

### **Garlic and Rosemary Chicken \$26**

1/2 roasted chicken rubbed with garlic, lemon, and rosemary, served with natural jus

### **Bruschetta Chicken \$24**

Grilled breast of chicken topped with a tomato basil relish with roasted garlic and balsamic reduction

## BEEF AND PORK PLATED ENTRÉES

*Includes a house salad dressed with white balsamic vinaigrette, choice of ONE starch and ONE vegetable unless otherwise noted, and warm rolls and butter.*

### **Roast Prime Rib of Beef \$36**

*(Minimum of 15 guests)*

With natural jus and horseradish cream

### **London Broil \$26**

Thinly sliced grilled Flank Steak with mushroom Bordelaise

### **Filet Mignon 6 oz \$40 8 oz \$46**

Center cut crowned with wild mushroom ragout and Cabernet Demi-Glace

### **New York Strip Steak 10 oz \$36**

Demi-Glace and crispy onions

### **Roast Beef Tenderloin \$42**

Red wine demi and horseradish sauce

### **Herb Grilled Pork Chops \$28**

Twin center cut herb grilled pork chops, BBQ onions and natural sauce

### **Roast Pork Tenderloin \$28**

Dried cherry compote and pork jus



# DINNER\*

*All dinner entrees include coffee, hot tea, iced tea, lemonade or soft drinks.*

*\*Available after 4:00 p.m.*

## SEAFOOD PLATED ENTRÉES\*\*

*Includes a house salad dressed with white balsamic vinaigrette, choice of ONE starch and ONE vegetable unless otherwise noted, and warm rolls and butter.*

*\*\*Fresh seasonal fish options available at market price*

### **Pan roasted Salmon \$28**

Lemon beurre blanc and tomato- caper relish

### **Great Lakes Whitefish \$30**

Broiled with Fine Herbs, Lemon and White Wine

### **Fresh Cod \$28**

Wilted spinach, toasted sesame, grapefruit beurre blanc, sweet pepper ragout

### **Maryland Crab Cakes \$26**

With lemon Beurre Blanc

### **Grilled Shrimp Skewers \$30**

6 jumbo Gulf shrimp herb marinated and grilled presented with tomato vinaigrette

### **Teriyaki Glazed Salmon \$28**

Atlantic salmon filet basted with a sweet teriyaki-sesame glaze

### **Seafood Risotto \$30**

Short grain creamy arborio rice with sauteed shrimp and sea scallops, basil, lemon and asiago cheese

## DUET PLATED ENTRÉES

*Includes a house salad dressed with white balsamic vinaigrette, choice of ONE starch and ONE vegetable unless otherwise noted, and warm rolls and butter.*

### **Filet and Chicken \$38**

5 oz petite filet paired with diced chicken tossed with cream cheese and scallions baked in puff pastry with creamy velouté

### **Filet and Salmon \$40**

5 oz petite filet paired with grilled Scottish salmon with lemon beurre blanc and tomato-caper relish

### **Filet and Shrimp \$42**

5 oz petite filet paired with four jumbo grilled gulf Shrimp with abasil- scallion beurre blanc

### **Other popular duet plate options include:**

*crab cake, lobster, chicken piccata, chicken saltimbocca, bourbon chicken and beef tenderloin (minimum of 15 people to order) Please inquire about pricing.*

## VEGETARIAN SELECTIONS

*Includes house salad dressed with white balsamic vinaigrette*

*Please select ONE entrée choice listed below for specialized meal requests. Includes warm rolls and butter*

*(Plated Only)*

### **Capellini Roma \$20**

Angel hair pasta tossed with artichokes, sautéed mushrooms, black olives, sun dried tomatoes, and tomato-basil sauce topped with shredded Parmesan cheese

### **Grilled Portobello Napoleon \$22**

Grilled Portobello mushrooms layered with sliced tomato, fire roasted peppers, spinach, basil and fresh Buffalo Mozzarella Cheese with balsamic reduction and extra virgin olive oil

### **Pesto Pasta Primavera \$22**

Penne pasta tossed with fresh garden vegetables, light pesto vegetable broth with toasted pine nuts, spring onions and shredded parmesan cheese

### **Brown Rice \$18**

Brown rice tossed with fresh vegetables, scallions, teriyaki sauce and sesame oil

## KIDS MEALS

*All kids meals are served with a fruit cup, French fries or chips*

### **Chicken Fingers and Fries \$9**

### **Spaghetti \$9**

### **Hamburger or Cheeseburger \$9**

### **Grilled Cheese \$9**

### **Homemade Mac n cheese \$9**

### **Cheese Quesadilla \$9**

# HORS D'OEUVRES SELECTIONS

## HOT HORS D'OEUVRES

*All of the following items are priced per dozen, two dozen minimum per item.*

**Jumbo Scallops Wrapped in Bacon \$36**

**Mini Crab Cake  
with Roasted Pepper Aioli \$40**

**Coconut Shrimp, Mango Chili Sauce \$38**

**Mini Beef Wellington \$38**

**Thai Chicken Satay  
with Spicy Peanut Sauce \$30**

**BBQ Chicken Wrapped in Bacon \$30**

**Pork Pot Stickers  
with Ginger-Teriyaki Sauce \$30**

**Meatballs \$30**  
Choice of; BBQ, Swedish, Asian or Italian

**Crispy Chicken Wings  
with Bleu Cheese and Celery \$26**  
Choice of; Buffalo or Regular

**Crab Rangoon  
with Sweet Chilli Sauce \$36**

**Stuffed Mushroom Caps \$30**  
Choice of; Italian Sausage, Four Cheese  
or Spinach and Artichoke

**Asiago Potatoes \$26**  
Stuffed with asiago cheese, bacon and red onion

**Chicken Quesadilla Wedges \$30**  
Salsa and Guacamole Dips

**Australian Lamb Chops \$50**  
Honey-Dijon Glaze

**Crab Stuffed Mushrooms \$40**

**Pear and Brie \$24**  
Phyllo cups stuffed with a pear and  
cranberry sauté topped with melted brie

**Steak Bruschetta \$32**

**Sesame Chicken \$30**

## COLD HORS D'OEUVRES

*All of the following items are priced per dozen, two dozen minimum per item.*

**Fruit and Cheese Skewers \$30**

**Antipasto Skewers \$36**  
Cured meats, tomato, mozzarella cheese, olive

**Smoked Salmon,  
Brie Cheese Canapé \$30**

**Chilled Shrimp Cocktail \$36**

**Seared Ahi Tuna, Sesame Wonton Chip,  
Asian Slaw, Wasabi Crème Fraiche \$40**

**Prosciutto Wrapped Asparagus \$30**

**Roast Tenderloin on Pumernickel Crouton,  
Horseradish Sauce \$32**

## VEGETARIAN HORS D'OEUVRES

*All of the following items are priced per dozen, two dozen minimum per item*

**Fruit Skewers with Strawberry -  
Mint Yogurt Dip \$22**

**Caprese Skewers  
with Balsamic Drizzle \$22**

**Wild Mushroom Tartlets \$24**

**Chilled Gazpacho Shooters  
with Cumin Scented Sour Cream \$22**

**Strawberry-Basil Shooters,  
Toasted Pine Nuts \$24**

**Caramelized Onion Tartlets \$22**

**Vegetable Spring Rolls  
with Sweet Plum Sauce \$22**

**Spanakopita \$24**

**Classic Tomato Bruschetta \$22**

**Thai Vegetable Pot Stickers  
with Sesame Glaze \$24**

# HORS D'OEUVRES SELECTIONS

## PLATTERS & DISPLAYS

*All of the following items are priced per person.*

### **Fresh Garden Vegetable Display \$3**

Colorful array of fresh vegetables with creamy ranch dip

### **Herb Roasted Vegetable Platter \$4**

Market select vegetables prepared oven roasted with fresh herbs. Presented with garlic pesto aioli

### **Hummus \$3**

Chickpea hummus with crispy pita chips  
Add roasted red peppers \$4

### **Seasonal Fruit and Berry Display \$3.50**

Assortment of seasonal fresh cut fruit with strawberry-mint yogurt dip

### **Baked Brie En Croute \$85 (serves 25)**

Whole wheel of French Brie wrapped in pastry and baked golden, with crostini and crackers (Sweet with dried fruit chutney or savory with Sun dried tomatoes, mushrooms and herbs)

### **Domestic and Imported Cheese Display \$5**

Chef's selection of fine cheeses presented with assorted crackers and fresh fruit garnish

### **Antipasto Platter \$6**

Grilled Italian sausage, assorted cured meats, artichokes, roasted peppers, marinated vegetables, herb Boursin cheese, assorted olives and French bread croustades

### **Smoked Salmon Display \$6**

House smoked salmon with bagel chips and appropriate condiments

### **Smoked Seafood Display \$10 per person**

Smoked salmon, scallops, mussels and smoked fish with appropriate condiments, crackers and French bread croustades

### **Chilled Roast Tenderloin Platter \$300 (serves 25)**

Slow roasted beef tenderloin presented sliced, with mixed olives, baby pickles, fire roasted bell peppers, horseradish cream, stone ground mustard and creamy Boursin cheese

### **Salsa, Guacamole and Tortilla Chips \$3**

### **Spinach and Artichoke Dip \$3.50**

Served with warm tortilla chips

### **Buffalo Chicken Dip \$4**

### **Meat and Cheese Platter \$5**

## CARVING & HORS D'OEUVRES STATIONS

*All carving stations will be charged a chef attendant fee of \$100.00 for two hours. All stations priced per person with minimum of 50 guests*

### **Certified Black Angus New York Strip \$18**

Oven roasted seasoned with herb dry rub, Granny smith Apple infused Horseradish cream, Cabernet jus

### **Roast Tenderloin of Beef \$22**

Red wine jus, horseradish sauce, stone ground and Dijon mustard

### **Herb Encrusted Roast Prime Rib of Beef \$28**

Shallot jus and horseradish cream

### **Roast Breast of Turkey \$15**

Roasted turkey, sage velouté, cranberry-orange compote

### **Maple Glazed Ham \$10**

Apple sauce and pineapple chutney

### **Roast Loin of Pork \$12**

Onion-orange marmalade

### **Rosemary Roasted Leg of Lamb \$15**

Zinfandel demi-glace, assorted mustards and apple-mint jelly

### **Mashed Potato Bar \$8**

Creamy roasted garlic whipped potato, smashed redskin potato and maple whipped sweet potatoes, wild mushroom ragout, shoestring fried onions, shredded cheese, bleu cheese, crumbled bacon, sour cream, chives and creamy velouté

### **Italian Pasta Bar \$14 (Suitable for parties of up to 50 guests)**

Cheese tortellini, penne and farfalle pasta, offered with tomato-basil sauce, creamy Alfredo and pesto velouté, selection of fresh vegetables, baby shrimp, julienne of grilled chicken, pastas made to order with parmesan cheese and grilled garlic bread

### **Pre-Made Pasta Station \$9**

Choice of two pastas and two sauces

### **Stir Fry Station \$14 (Suitable for parties of up to 50 guests)**

Fresh vegetables, bamboo shoots, water chestnuts, marinated chicken, beef and baby shrimp, stir fried to order, selection of sauces, steamed rice and noodles

### **Additional Stations**

Please inquire about our custom stations including: Coney Island station, build your own slider station, Southwestern fajita bar, taco bar, and more.

# DESSERTS

## INDIVIDUAL PLATED DESSERTS

**\$8 per person**

### **White Chocolate Brioche Bread Pudding**

Crème Anglaise, Cinnamon Whipped Cream

### **Tiramisu**

Espresso-soaked ladyfingers layered with Mascarpone mousse and shaved chocolate

### **Spiced Carrot Cake**

Cream cheese frosting

### **Old Fashioned Chocolate Cake**

### **Strawberry Shortcake**

Fresh strawberry coulis, strawberries and whipped cream

### **Chocolate Brownie Sundae**

Fudge chunk brownies topped with vanilla bean ice cream and Saunders hot fudge

### **Southern Comfort Apple Crisp**

Baked with brown sugar, oatmeal streusel topping and a petite scoop of vanilla bean ice cream

### **Key Lime Tart**

### **New York Cheesecake with Berry Coulis**

### **Salted Caramel Cheesecake**

### **Apple or Cherry Pie Ala Mode**

## COOKIES & PASTRIES

**Assortment of Fresh Baked Cookies \$18.00 dozen**

**Fudge Brownies \$24.00 dozen**

**Lemon Bars \$24.00 dozen**

**Raspberry Almond Lindt Bars \$24.00 dozen**

**Blueberry Lindt Bars \$24.00 dozen**

**Petit Fours Assortment \$24.00 dozen**

**Chocolate Dipped Strawberries \$24.00 dozen**

**Cheesecake Lollipops \$28.00 dozen**

## ICE CREAM

**Assorted Ice Cream \$4 per person**

*(One selection per group)*

Choice of; Chocolate or Wild Berry Sauce

**Ice Cream Social \$7 per person**

*(25 person minimum)*

Assorted ice cream, toppings and sauces

**Ice Cream Sundae \$5**

**CCL Grand Dessert Display \$14 per person**

*(50 person minimum)*

Assorted Tortes, Cheesecakes, Mini Pastries, Pies, cookies, brownies, chocolate covered strawberries, fresh fruit and berries

*\*A charge of \$50 will be added to the final invoice for an dessert(s) brought in to the Club to cover storage, set-up, resources and staff (excluding cake)*

*\*Cake Cutting Fee \$1/person (excluding weddings)*

# SNACKS

## TAKE 10 (Snack Break)

Granola Bars	\$2 each
Whole Fruit	\$2/person
Nuts	\$20 per pound
Popcorn	\$10 per bowl
Trail Mix	\$20 per pound
Cheese & Crackers	\$5/person
Meat & Cheese	\$5/person

## LATE NIGHT SNACKS

<b>Cheese Quesadilla Wedges</b>	<b>\$25/dozen</b>
(add chicken +\$5 or steak +\$8) (salsa & Guacamole Dips)	
<b>Pretzel Bread &amp; Cheese Sauce</b>	<b>\$4</b>
<b>House made chips and dip</b>	<b>\$3</b>
<b>Chicken Tenders</b>	<b>\$30/dozen</b>
<b>Mini Coney Dogs</b>	<b>\$30/dozen</b>
<b>Large Pizza</b>	<b>\$16</b>
\$1.50 per additional topping	
<b>Sliders</b>	<b>\$36</b>
<b>French Fry Station</b>	<b>\$5 per person</b>
with additional toppings such as: Bacon, tomato, scallions, chili and cheese	
<b>Mac n Cheese Station</b>	<b>\$6 per person</b>
with toppings such as bacon bits, scallions and tomatoes	



# RENTAL RESOURCES

## STAFF ATTENDANTS

Golf Cart Attendant	\$60
Coat Check	\$60
Bartender (1 per 75 guests)	\$60
Uniformed Carver	\$100
Locker Room Attendant	\$75

## PRESENTATION

Easel	\$5
Flip Chart with Markers	\$15
Dry Erase with Markers	\$10
Presentation Remote	\$10
Misc. Adapters / Cords	Varies

## ADDITIONAL RESOURCES

Grand Piano	\$300
Podium	Complimentary
Riser	\$50
Dance Floor	Complimentary
White Folding Chairs	\$3.50

## AUDIO/VISUAL

80" Flat Screen TV	\$200
60" Flat Screen TV	\$100
LCD Projector	\$120
Screen	\$10
A/V Cart	\$10
Handheld Mic	Complimentary
Lapel Mic	\$50
Conference Phone	\$50
Video Conference OWL	\$50
Auxiliary Speakers	Varies

## LINEN AND DECOR

Table Numbers	Complimentary
Mirrored Tiles	\$1
Hurricane Vases	\$3
Tapered Candles	\$1.50
Votive Candles	\$1.50
Gold Chargers	\$1
Cylinder Vases	\$1.75
Specialty Linens	Varies
Specialty Napkins	Varies

## FAX AND PRINT SERVICES

Fax Services	\$0.75 per page
Photocopy/Printing Services	
Black and White	\$0.10 per page
Color	\$0.30 per page
Poster Printing Services	Varies by size and detail

*Other items available upon request*

## Banquet Bar Packages

### Basic Bar

3 hour Bar \$16 Per Person  
4 hour Bar \$20 Per Person  
5 hour Bar \$24 Per Person

#### Liquor\*

Nikolai Vodka  
Heaven Hill Gin  
Banker's Club Rum  
Northern Lights Whiskey  
Old Taylor Bourbon  
Montezuma Tequila  
Lauder's Scotch  
Kahlua  
Triple Sec

#### Bottled Beer\*

Budweiser  
Bud Light  
Labatt Blue  
Labatt Blue Light  
Miller Light

#### House Wines, California\*

Chardonnay  
Cabernet  
Merlot  
White Zinfandel  
Moscato

### Standard Bar

3 hour Bar \$20 Per Person  
4 hour Bar \$22 Per Person  
5 hour Bar \$26 Per Person

#### Liquor\*

*Includes everything in the Basic Bar plus ...*

Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Spiced Rum  
Canadian Club Whiskey  
Seagram's VO  
Jack Daniels  
Jim Beam  
Camarena Tequila  
Dewar's White Label  
Amarito Amaretto  
Bailey's  
Southern Comfort

#### Additional Bottled Beer\*

Heineken

### Standard Beer & Wine Bar

3 hour Bar \$15 Per Person  
4 hour Bar \$17 Per Person  
5 hour Bar \$20 Per Person

#### Bottled Beer\*

Budweiser  
Bud Light  
Labatt Blue  
Labatt Blue Light  
Miller Lite  
Heineken

#### House Wines, California\*

Chardonnay  
Cabernet  
Merlot  
White Zinfandel  
Moscato

### Premium Bar

3 hour Bar \$30 Per Person  
4 hour Bar \$34 Per Person  
5 hour Bar \$38 Per Person

#### Liquor\*

*Includes everything in Standard Bar plus ...*

Ketel One Vodka  
Ketel One Citroen  
Ketel One Oranje  
Grey Goose Vodka  
Bombay Sapphire Gin  
Jameson Irish Whiskey  
Crown Royal  
Maker's Mark  
Johnnie Walker Red Label  
Disaronno Amaretto

*\*Guest list must exceed 40 in order to offer any aforementioned bar packages*