



Menu

2025

All items are priced per person
Minimum order of 50+ pcs
Final menu selections must be confirmed 2 weeks before the event
(Plus Tax and 22% Gratuity)

Hot Appetizers

Stuffed Mushroom Caps

Large mushroom caps filled with sausage, cheddar cheese, red/green peppers, and onions 4

Mini Baked Brie

Brie cheese in a phyllo shelled. Topped with raspberry Melba and candied pecans 4

Mini Crab Cakes

House made lump crab cakes baked to perfection. Served with tiger sauce 5

Buffalo Chicken Dip

Chicken blended in cream cheese, hot sauce, cheddar cheese and baked to perfection. Served with pita chips 6

Artichoke Fromage

Roasted artichokes blended with cream cheese, Caesar blend and finished with white wine. Served with pita chips 6

Fried Ravioli

Crispy, golden fried ravioli generously stuffed with cheese and served with marinara sauce 4

Cold Appetizers

Shrimp Cocktail

Jumbo shrimp with cocktail sauce and lemons beautifully displayed 4

Crudites

Chef's selection of fresh seasonal vegetables. Served with ranch dressing 3

Fruit Tray

Chef's selection of fresh seasonal fruit 4

Domestic Meat and Cheese Platter

A hearty display of Swiss, Colby, Cheddar and Pepper jack cheese alongside pepperoni, ham and turkey. Accompanied with mustards and crackers 6

Artisan Meat and Cheese Platter

A lovely display of Blue Affine, fontina, red spruce cheddar, grand cru, pepperoni, soppressata, capicola and prosciutto. Paired with mustards, olives, pepperoncini and crackers 8

Buffet Dinner

50 Guests And Over

Priced Per Person

+ Tax and 22% Gratuity

Salads

Choose One For All Guests
House Salad

Local mixed greens, cherry tomatoes, cucumbers, red onions and house made croutons. Served with Italian dressing

Italian Salad

Crisp romaine lettuce, aged caesar cheese & cherry tomatoes and banana peppers. Served with Italian dressing

Entree Options

Three (3) Entree's with two (2) Sides 36

Two (2) Entree's with two (2) sides 32

One (1) Entree with two (2) sides 28

Entrees

Chicken Divan

Lightly coated chicken breast topped with steamed broccoli and cheddar sauce. Finished with bacon

Stuffed Chicken Breast

Chicken breast stuffed with a savory in house stuffing and finished with a classic gravy

Beef Salvatore

Tender slices of beef, peppers and onions in a savory wine sauce

Mediterranean Cod

Cod filet topped with Kalamata olives, spinach, cherry tomatoes and tomato sauce

Norwegian Salmon

Salmon topped with your choice of lemon butter or honey bourbon. Baked to perfection.

Vegetable Roll Up

Noodle filled with a savory ricotta cheese and chef's choice of seasonal vegetable

Sides

Choose One For All Guests

Vegetables/Starches

Green Beans

Ratatouille

Baked Fingerling Potatoes

Rice

Mashed Potatoes

Additional sides are +3.00 per person

Carving Station

\$200 Station Charge (2 Hours)

\$100 Additional hour

Proteins

Ham \$5 per person

Turkey \$ 5 per person

Prime Rib Market Price

All proteins come with chef's pairing sauces and creams

Desserts

Choose One For All Guests

Crème Brûlée

Rich, creamy vanilla custard topped with a crisp caramelized sugar crust

7

Cheesecake

Clubhouse cheesecake recipe on a bed of savory graham cracker crust. Served with fresh fruit sauce

7

Ghirardelli Brownies

In house decadent Ghirardelli brownies

4



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confirmed 1 week before the event
(Plus Tax & 22% Gratuity)

Hot Appetizers

Stuffed Mushroom Caps

Large mushroom caps filled with
sausage, cheddar cheese, red/green
peppers, and onions 4

Mini Baked Brie

Brie cheese in a phyllo shelled. Topped
with raspberry Melba and candied
pecans 4

Mini Crab Cakes

House made lump crab cakes baked to
perfection. Served with tiger sauce 5

Buffalo Chicken Dip

Chicken blended in cream cheese, hot
sauce, cheddar cheese and baked to
perfection. Served with pita chips 6

Artichoke Fromage

Roasted artichokes blended with cream
cheese, Caesar blend and finished with
white wine. Served with pita chips 6

Fried Ravioli

Crispy, golden fried ravioli generously
stuffed with cheese and served with
marinara sauce 4

Cold Appetizers

Shrimp Cocktail

Jumbo shrimp with cocktail sauce and
lemons beautifully displayed 4

Crudites

Chef's selection of fresh seasonal
vegetables. Served with ranch dressing 3

Fruit Tray

Chef's selection of fresh seasonal fruit 4

Domestic Meat and Cheese Platter

A hearty display of Swiss, Colby, Cheddar
and Pepper jack cheese alongside
pepperoni, ham and turkey.
Accompanied with mustards and
crackers 6

Artisan Meat and Cheese Platter

A lovely display of Blue Affine, fontina, red
spruce cheddar, grand cru, pepperoni,
soppressata, capicola, prosciutto. Paired
with mustards, olives, pepperoncini and
crackers 8

Luncheon Buffet
50 Guests And Over
Priced Per Person
+ Tax and 22% Gratuity

Soup and Sandwich Buffet

Tomato Cheddar, oyster crackers
paired with classic meats and
cheeses, bread. Comes with the
fixings and condiments 20

Pizza/Salad Buffet

Assorted Pizzas/House And Caesar
Salad 20

Soup/Salad/ Sandwich Buffet

Tomato Cheddar, Soup Du Jour,
oyster crackers paired with classic
meats and cheeses, bread. Comes
with the fixings and condiments 22

Plated Small Luncheon
25 Person And Under
Priced Per Person
+ Tax and 22% Gratuity

Selections

Sandwich & Salad

Your choice of grilled cheese, grilled
chicken or tuna salad sandwich with
a side house salad 18

Soup & Sandwich

Grilled cheese with a cup of soup 15

House Salad

Mixed greens, cherry tomatoes,
cucumber, red onions, cheddar
cheese house made croutons 10

Add Chicken 8 Shrimp 10 Salmon 10
Steak 12

Caesar Salad

Fresh romaine tossed in our house
Caesar dressing along with Caesar
blend cheese and house made
croutons 12

Add your choice of protein at
additional price

Desserts

Choose One For All Guests

Jumbo Cookies

Chef's selection of jumbo cookies.
3

Ghirardelli Brownies

In house decadent Ghirardelli brownies
4



Menu

2025

PLATED DINNER AND BUFFET INFO

ALL BUFFETS AND SIT DOWN DINNERS COMES WITH A SALAD, ROLLS AND BEVERAGES: COFFEE, UNSWEETENED TEA AND WATER

IMPORTANT INFO

Please contact our event coordinator two weeks prior with your selected food options

One week prior; final guest count is due

We will bill you for the number of meals ordered or the number of guests served; whichever is greater

Due to the nature of large parties, we cannot accommodate separate checks

Let us know if a guest is gluten free/vegan/ vegetarian. We will do our best to accommodate guest dietary needs

Please make place cards that states the entree for each person to be placed on the table

*Plated Dinner
50 Guests And Over
Priced Per Person
+ Tax and 22% Gratuity*

Salads

House Salad

Local mixed greens, cherry tomatoes, cucumbers, red onions and house made croutons. Served with Italian dressing

Italian Salad

Crisp romaine lettuce, aged caesar cheese & cherry tomatoes and banana peppers. Served with Italian dressing

*Choose Up To Three (3)
Selections*

*Priced Per Person
+ Tax and 22% Gratuity*

Entrees

Chicken Divan

Lightly coated chicken breast topped with steamed broccoli and cheddar sauce. Finished with bacon 26

Chicken Oscar

Baked chicken breast topped with fresh cooked asparagus and lump crabmeat. Finished with a fresh hollandaise sauce 30

Stuffed Chicken Breast

Chicken cutlet stuffed with a savory stuffing then hand rolled, seasoned and baked to perfection. This dish is finished with chicken gravy and garnish 25

Sirloin Steak

6 oz Sirloin steak grilled to your preference. Finished with our herb butter. MP

Mediterranean Cod

Cod filet topped with Kalamata olives, spinach, cherry tomatoes and tomato sauce 26

Norwegian Salmon

Salmon topped with your choice of lemon butter or honey bourbon. Baked to perfection 28

Sides

Choose One For All Guests

Vegetables/Starches

Green Beans
Ratatouille
Baked Fingerling Potatoes
Rice
Mashed Potatoes

Additional sides are +3.00 per person

Desserts

Choose One For All Guests

Crème Brûlée

Rich, creamy vanilla custard topped with a crisp caramelized sugar crust
7

Cheesecake

Clubhouse cheesecake recipe on a bed of savory graham cracker crust. Served with fresh fruit sauce
7

Ghirardelli Brownies

In house decadent Ghirardelli brownies
4

Vegetarian

Vegetable Roll Up

Noodle filled with a savory ricotta cheese and chef's choice of seasonal vegetable. Finished with a garlic herb cream sauce 24

The Country Club



Banquet & Event

Menu

2025

All items are priced per person
Minimum order of 25+ pcs
Final menu selections must be confirmed 1 week before the event
(Plus Tax & 22% Gratuity)

Outing Boxed Lunches

All boxed lunches come with cutlery, condiments, your choice of pasta salad or macaroni salad, bag of chips, cookie and bottled water

Chicken Salad Croissant

Fresh chicken salad with celery, onions and a savory mayo spread on a flaky croissant. Served with lettuce and tomato 22

Combo Wrap

Ham, turkey, cheddar, lettuce, tomato, mayo in an garlic herb wrap 22

Veggie Wrap

Chef's seasonal selection of veggie with Italian dressing and mayo 20

Picnic Style

Choose One For All Guests

Summer Picnic

Bratwurst, hot Italian sausage with peppers and onions, hot dogs, baked beans, coleslaw and condiments. Comes with a cookie 22

The Tailgater

Burgers, hot Italian sausage, ribs, baked beans, and macaroni salad. Served with the fixings and condiments and cookies 28

Add Ons:

Fried Chicken +5 per person
Fruit Salad + 5 per person
Pulled Pork + 5 per person

Breakfast Buffets
25 Guests And Over
Priced Per Person
+ Tax and 22% Gratuity

The Sunrise

Assorted danishes, muffins, fresh fruit and assorted juices 12

Includes Coffee

The Fairway

Scrambled eggs, hash brown patties, bacon, sausage links, toast with butter and fresh seasonal fruit 18

Includes Coffee

Sides

Add Ons

Waffles
Home fries
Sausage Patties

Additional sides are +3.00 per person

Important Info

No food from any event is permitted to leave the premises as stated and agreed upon in your contract, Thank you

Appetizers

On average your guests will eat 5-7 appetizers during the first hour of a party, then eat approximately 3 apps per person each subsequent hour. If your event falls during lunch or dinner hours and you prefer not to serve an entire meal for your event, please consider serving a selection of the heavier appetizers by selecting an extra amount to ensure food not running out

We thank you for considering The Country club to host your event. We look forward to making your event a time to remember