

The Country Club



All items are priced per person.
Minimum order of 50+ pcs.
Final menu selections must be
confirmed 1 week prior to event.
(Plus Tax & 22% Gratuity)

Hot Appetizers

2 per guest

Stuffed Mushroom Caps

Large mushroom caps filled with
sausage, cheddar cheese, red/green
peppers, and onions. 5

Mini Baked Brie

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

Mini Crab Cakes

House made lump crab cakes baked
to perfection. Served with tiger
sauce. 6

Buffalo Chicken Dip

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

Artichoke Fromage

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

BBQ Meatballs

Savory meatballs baked with a
delicious sauce. 5

Cold Appetizers

Shrimp Cocktail

Jumbo shrimp with cocktail sauce
and lemons beautifully displayed. 6

Crudites

Chef's selection of fresh seasonal
vegetables. Served with ranch
dressing. 4

Fruit Tray

Chef's selection of fresh seasonal
fruit. 6

Domestic Meat & Cheese Platter

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

Artisan Meat & Cheese Platter

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

Banquet & Event Menu 2025

Luncheon Buffet

25 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

Soup/Salad/Sandwich Buffet

Tomato Cheddar, oyster
crackers paired with classic
meats and cheeses, bread.
Comes with the fixings and
condiments. 24

Pasta Bar

Pasta, Red, and White Sauce, Chicken, Meatballs, Salad, and
Rolls. 24

Plated Small Luncheon

25 Person And Under

Priced Per Person

+ Tax and 22% Gratuity

Selections

Sandwich & Salad

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

Soup & Sandwich

Grilled cheese with a cup of
soup. 16

House Salad

Mixed greens, cherry
tomatoes, cucumber, red
onions, cheddar cheese, and
house made croutons. 12

Caesar Salad

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

Add Chicken 8 Shrimp 10
Salmon 10 Steak 12

Desserts

Choose One For All Guests

Jumbo Cookies

Chef's selection of jumbo
cookies. 4

Ghiradelli Brownies

In house decadent Ghiradelli
brownies. 6

Scoop Ice Cream 4

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Cold Appetizers
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and lemons beautifully displayed. 6

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vegetables. Served with ranch
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Fruit Tray
Chef's selection of fresh seasonal
fruit. 6

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capicola, prosciutto. Paired with
mustards, olives, pepperoncini, and
crackers. 8

Banquet & Event Menu 2025

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

Choose One For All Guests

Salads

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

Caesar Salad
Crisp romaine lettuce, aged
caesar cheese & croutons.
Served tossed in Caesar
dressing.

Entree Options

Three (3) Entrees with two (2) Sides 36
Two (2) Entrees 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. +\$4

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. +\$4

Vegetable Roll Up
Noodle filled with a savory
ricotta cheese and chef's choice
of seasonal vegetable.

Sides

Vegetables/Starches
Green Beans
Ratatouille
Baked Fingerling Potatoes
Rice
Mashed Potatoes
Additional sides are +\$3 per
person

Carving Station

\$200 Station Charge (2 Hours)
\$100 Additional hour

Proteins
Ham Marketprice
Turkey Marketprice
Prime Rib Marketprice
All proteins come with chef's
pairing sauces and creams.

Desserts

Choose One For All Guests

Cheesecake
Clubhouse cheesecake recipe
on a bed of savory graham
cracker crust. Served with
fresh fruit sauce. 9

Ghiradelli Brownies
In house decadent Ghiradelli
brownies. 6

The Country Club



PLATED DINNER AND BUFFET INFO

ALL BUFFETS AND SIT DOWN
DINNERS COME WITH A SALAD,
ROLLS, 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
guests dietary needs.

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

***MENU PRICES ARE SUBJECT
TO CHANGE.

NO OUTSIDE FOOD PERMITTED

Banquet & Event Menu 2025

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

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

Caesar Salad

Crisp romaine lettuce, aged
caesar cheese & croutons.
Served tossed in Caesar
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. 36

Chicken Oscar

Baked chicken breast topped with
fresh cooked asparagus and lump
crabmeat. Finished with a fresh
hollandaise sauce. 38

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. 38

Prime Rib

Seasoned 10-12 oz Medium rare
Prime Rib. Marketprice

Mediterranean Cod

Cod filet topped with Kalamata
olives, spinach, cherry tomatoes,
and tomato sauce. 36

Norweigan Salmon

Salmon topped with your choice of
lemon butter or honey bourbon. 38

Sides

Vegetables/Starches

Green Beans
Ratatouille
Baked Fingerling Potatoes
Rice

Mashed Potatoes
Asparagus +\$2
Additional sides are +\$3 per
person

Carving Station

\$200 Station Charge (2 Hours)
\$100 Additional hour

Proteins

Ham Marketprice
Turkey Marketprice
Prime Rib Marketprice

All proteins come with chef's
pairing sauces and creams.

Desserts

Choose One For All Guests

Cheesecake

Clubhouse cheesecake recipe
on a bed of savory graham
cracker crust. Served with
fresh fruit sauce. 9

Ghiradelli Brownies

In house decadent Ghiradelli
brownies. 6

Vegetarian

Vegetarian Roll Up

Noodle filled with a savory ricotta
cheese and chef's choice of
seasonal vegetable. Finished with
a garlic herb cream sauce. 28

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menu selections must be
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Outing Boxed Lunches

All boxed lunches come with
cutlery, condiments, pasta
salad, bag of chips, cookie and
bottled water.

Combo Wrap

Ham, turkey, cheddar, lettuce,
tomato, and mayo in a 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

Burger, hot italian sausage, hot
dogs, baked beans, coleslaw,
and condiments. Comes with a
cookie. 25

The Tailgater

Burgers, hot italian sausage,
ribs, baked beans, and macaroni
salad. Served with the fixings,
condiments, and cookies. 32

Add Ons:

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

Banquet & Event Menu 2025

Breakfast Buffets

25 Guests And Over

Priced Per Person

+ Tax and 22% Gratuity

Choose One For All Guests

The Sunrise

Assorted danishes, muffins,
fresh fruit, and assorted
juices. 16

Includes Coffee

The Fairway

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

Includes Coffee

Sides

Add Ons

Waffles
Home fries
Sausage Patties

Additional sides are +\$3 per
person, per item

Important Information

DUE TO HEALTH DEPARTMENT
REGULATIONS, 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
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!