



Banquet Menus
2018



Policies

Guaranteed Guest Count and Menu Selection: Final menu items and all related arrangements must be selected 2 weeks prior to the event. The Guaranteed Guest Count must be confirmed 72 hours prior to event. Charges will be assessed based on the Guaranteed Guest Count, if there are more attendees; additional charges will be assessed at the conclusion of the event

Payments: The final balance will be due at the conclusion of the event. Any payment by credit or debit card is subject to an additional 3% convenience fee.

Service Charges and Sales Tax: A service charge (20%) and sales tax (7.25%) will be applied to all items in accordance with State Laws. The service charge is a non-voluntary charge.

Any group that is Tax Exempt must have a copy of its exempt status attached to the contract when turned in for reserving the club.

Proper Conduct and Property Damages: The 'Event Coordinator' is responsible and liable for any damages done by any of their guests the day of the event and will be reflected on the final bill. Clubhouse not responsible for any items left after event.

Dress Code (if Applicable): Country club casual is required at all times while on the property, which consists of: collared shirts for gentlemen and no denim allowed.

Food & Beverage Service: All food and beverage must be purchased and consumed on the premises during the event. No food or beverage may be brought onto the property with the exception of dessert items including cakes, cookies, candy, and chocolate fountains. Health Department guidelines stipulate that no food or beverage may be taken off the premises at the conclusion of event. Pricing of food and menu selections are subject to change. Staff also reserves the right to close any/all bar services at any time during events due to behavior and actions of guests. Food package options are available and must meet the minimum package requirements. Please see available catering menu.

Management: The club has the right to make all decisions regarding cancellation or rescheduling due to Weather / Flooding conditions. If the event is canceled the day of the event, we will assist you in securing another facility to hold your event, if possible.



Breakfast Buffet Menu

Packages

Minimum 20 People per Buffet

Prices Per Guest

MCC Continental

\$7

Fresh Fruit Display, Assorted Breakfast Pastries, Chilled Orange Juice, Freshly Brewed Coffee and a Gourmet Tea Selection

Eagle Continental

\$10

Assorted Bagels with Cream Cheese and Preserves, Yogurt with Granola, Fresh Fruit Display, Assorted Breakfast Pastries, Assorted Chilled Juices, Freshly Brewed Coffee and Gourmet Tea Selection

Farm Breakfast

\$14

Scrambled Eggs, Applewood Smoked Bacon Strips, Biscuits with Gravy, Breakfast Potatoes, Toast, Fresh Fruit Display, Pancakes with Whipped Cream and Syrup, Chilled Juices, and Freshly Brewed Coffee

Buckeye Breakfast

\$17

Scrambled Eggs, Applewood Smoked Bacon Strips, Grilled Ham, Biscuits and Gravy, Breakfast Potatoes, Fresh Fruit Display with Berries, Assorted Bagels with Cream Cheese and Smoked Salmon, Blueberry and Chocolate Muffins, Chilled Juices, Freshly Brewed Coffee, and a Gourmet Tea Selection

Enhancements

Enhancement Selections are offered with Existing Breakfast Buffets

Scrambled Eggs with Cheddar Cheese and Salsa	3/per
Applewood Smoked Bacon	3/per
Sausage Links	3/per
Bagels	2/per
Breakfast Potatoes	3/per
Yogurt with Granola and Berries	3/per
Blueberry and Chocolate Muffins	2/per
Biscuits and Gravy	3/per
English Muffin with Egg, Bacon, and Cheese	4/per
Smoked Salmon Display	5/per



Buffet Menu Packages

Minimum 40 People per Buffet

Prices Per Guest

No Substitutions on Buffet Packages

All Packages Include Freshly Brewed Regular and Decaffeinated Coffee, Lemonade, and Iced Tea

Salad Bar

\$14

Salad Bar with Chopped Romaine, Tomato, Red Onion, Cucumber, Carrots, Bell Pepper, Ham, Turkey, Diced Grilled Chicken, Bacon Bits, Hard Boiled Eggs, Croutons, Toasted Walnuts, Olives, Mushrooms, Roasted Red Peppers, Shredded Sharp Cheddar, Parmesan, Mozzarella, Bleu Cheese, and Assorted Dressings. Includes Fruit Salad and Italian Pasta Salad Served with Warm Rolls, Butter, and Chocolate Chip Cookies

Add Choice of Soup \$3

Soup & Sandwich Buffet

\$15

Buttered Croissants, Chicken Salad, Tuna Salad, Lettuce, Tomato, and Kosher Dill Pickles. Includes Choice of Soup, Fruit Salad, Italian Pasta Salad, and Chocolate Chip Cookies. Served with Crackers, Warm Rolls, and Butter.

Soup, Salad, and Potato Bar

\$16

Choice of Soup, Salad Bar with Assorted Dressings, Caesar Salad, Fruit Salad, Italian Pasta Salad, and Baked Potato Bar with Following Toppings: Butter, Sour Cream, Cheddar Cheese, Bacon Bits, Bleu Cheese, Sliced Green Onion, and Salsa???. Includes Chocolate Chip Cookies, and Three Berry Cobbler

Choice of Soups; Chicken Noodle, Beef Vegetable, Cream of Mushroom, Clam Chowder, Tomato Bisque or Chili with Cheddar Cheese

New York Deli Buffet

\$16

Build Your Own Sandwich Buffet with Sliced Smoked Turkey, Pit Ham, Corned Beef, and Roast Beef with Assorted Sliced Breads. Sliced Sharp Cheddar, Baby Swiss, American, and Pepper Jack with Lettuce, Tomato, Red Onion, and Kosher Pickles included with Mayonnaise, Dijon, and Whole Grain Mustard. Includes Apple Cider Coleslaw, Red Skin Potato Salad, and Italian Pasta Salad. Served with Chocolate Chip Cookies

Cookout Buffet

\$18

Grilled All Beef Hamburgers, All Beef Hot Dogs, and Marinated Chicken Breast with Lettuce, Tomato, and Red Onion with Kosher Dill Pickles. Sliced Sharp Cheddar, Baby Swiss, and American Cheese, with Assorted Buns. Pickle Relish, Ketchup, Mustard, Mayonnaise, and Hot Dog Sauce included with Apple Cider Coleslaw, Italian Pasta Salad, House Chips, and Baked Beans. Finished with Chocolate Chip Cookies

Make it Deluxe; Sliced Grilled Flank Steak, Jalapeno Cheddar Bratwurst, and Corn on the Cobb \$8



Buffet Menu Packages

Minimum 40 People per Buffet

Prices Per Guest

No Substitutions on Buffet Packages

All Packages Include Freshly Brewed Regular and Decaffeinated Coffee, Lemonade, and Iced Tea

Taco Bar

\$18

Seasoned Ground Beef, Diced Grilled Chicken, Refried Beans, Mexican Rice, Nacho Cheese, Guacamole, Hard Shell and Soft Shell Tacos, Sour Cream, Shredded Lettuce, Diced Tomato, Diced Red Onion, Jalapenos, Bell Pepper, Black Bean and Corn Salad, Salsa, Chocolates Chip, and Mexican Churros

Add Grilled Shrimp and Sliced Flank Steak \$10

Italian Pasta Buffet

\$20

Italian Meatballs and Sweet Sausage, Marinara, Creamy Garlic Alfredo, Parmesan Cheese, Spaghetti and Penne Pasta, Roasted Artichokes, Mushrooms, Red Pepper, Red Onion, Black Olives, and Zucchini.

Served with Garlic Bread Sticks, Caesar Salad, and Tiramisu for Dessert

Add Chicken Parmesan, and Grilled Shrimp \$10

Skinny Chicken Buffet

\$24

Garlic and Olive Oil Marinated Grilled Chicken with Lemon Pepper Broth, Baked Cod with Jalapeno and Tomato Relish, Wild Rice, Roasted Carrots and Mushrooms with Balsamic Glaze, Spinach and Cucumber Salad, Assorted Dressings, Yeast Rolls, and Berry Yogurt Parfaits

Country Buffet

\$25

Oven Roasted Herb Chicken with Natural Gravy, Homestyle Sliced Meat Loaf with Brown Sauce, and Pan Fried Blackened Tilapia with Cajun Sauce Remoulade. Served with Skillet Green Beans with Bacon and Caramelized Onion, Red Skin Mashed Potatoes, and Tomato and Cucumber Spinach Salad with Assorted Dressings. Served with Chocolate Chip Cookies and Three Berry Cobbler

Southern BBQ Buffet

\$25

Smoked Pulled Pork, BBQ Basted Chicken Quarters, and Slow Roasted Brisket served with Baked Beans, Macaroni and Cheese with Red Skin Potato Salad, Apple Cider Coleslaw, Tomato and Cucumber Spinach Salad and Assorted Dressings. Served with Assorted Buns, BBQ Sauce, Chocolate Chip Cookies and Three Berry Cobbler.

Steakhouse Buffet

\$27

Chef Carved Prime Rib with Au Jus and Horseradish Sauce, Bruschetta Grilled Chicken with Tomato, Mozzarella, and Basil with Balsamic Glaze, Grilled Salmon with Béarnaise Sauce, Yukon Mashed Potatoes, Roasted Asparagus, and Caesar Salad with Warm Rolls and Butter. Included with New York Cheese Cake and Chocolates Cake



Build Your Own Buffet

All Buffets Include Warm Rolls, Butter, Choice of Two Dressings, Freshly Brewed Regular and Decaffeinated Coffee, Lemonade, and Iced Tea

One Entrée, Two Sides, and a Salad	\$22
Two Entrée, Two Sides and a Salad	\$24
Three Entrée, Two Sides and a Salad	\$26
Additional Side or Salad	\$3

Beef Entrée's

Sliced London Broil with Red Wine Mushroom Brown Sauce

Sliced Flank Steak with Argentinean Chimichurri Sauce

Homestyle Meatloaf with Brown Sauce

Carved Prime Rib with Cabernet Sauvignon Au Jus and Horseradish Sauce

Additional \$4

Carved Beef Tenderloin "Filet Mignon" with Cracked Black Pepper Cream Sauce

Additional \$10

Chicken Entrée's

Pan Fried Chicken Marsala with Mushroom and Red Peppers

Bruschetta Grilled Chicken with Tomato, Mozzarella, and Basil with Balsamic Glaze

Roasted Herbed Chicken with Natural Gravy

Grilled Chicken Breast with Lemon Pepper Broth

Blackened Grilled Chicken with Pineapple Salsa

Breaded Chicken Parmesan with House Marinara



Build Your Own Buffet Continued

Pork Entrée's

Sliced Roasted Pork Loin with Pecan Bacon BBQ Sauce

Sliced Baked Pork Loin with Whole Grain Mustard Cream Sauce

Hickory Smoked Pulled Pork with Sweet Baby Ray's BBQ Sauce

Grilled Marinated Pork Cutlet's with Hunter's Sauce with Mushrooms and Tomatoes

Fish Entrée's

Baked Cod with Jalapeno Tomato Relish

Blackened Tilapia with Cajun Sauce Remoulade

Pan Seared Tilapia with Lobster Cream Sauce

Grilled Salmon with Béarnaise Sauce

Baked Salmon with Lemon and Herbs

Pasta Entrée's

Fettuccini Alfredo with Sliced Grilled Chicken and Broccoli

Pasta Primavera with Penne, Sautéed Mushrooms, Grape Tomatoes, Red Onion Red Pepper, and Spinach with Parmesan Cheese

Cajun Linguini with Spicy Tomato Sauce, Grilled Shrimp, and Parmesan Cheese

Linguini with White Clam Sauce

Spaghetti with Marinara and Meatballs



Build Your Own Buffet Continued

Sides

***Green Beans with Bacon and
Caramelized Onions***

Roasted Broccoli with Herbs

Steamed Broccoli

Buttered Corn with Red Onion

Creamed Spinach

Glazed Carrots with Parsley

Zucchini Medley

***Three Cheese Macaroni and
Cheese***

Baked Beans

Wild Rice

Baked Potatoes

Mashed Potatoes

Yukon Mash with Roasted Garlic

Italian Roasted Red Skin Potatoes

Salads

Garden Salad

Caesar Salad

Fairway Salad

***Tomato and Cucumber Spinach
Salad***

Broccoli Salad *Add \$1*

Greek Salad

Black Bean and Corn Salad

Apple Cider Coleslaw

Red Skin Potato Salad

Italian Pasta Salad

Choice of Dressing

***Ranch, Italian, French, Balsamic, Bleu Cheese, 1000 Islands, Honey Mustard,
Sweet and Sour, and Caesar***



Displays and Specialties

Fresh Vegetable Crudités

Bite Sized Pieces of Colorful Bell Peppers, Carrot, Celery, Broccoli, Cauliflower, Cherry Tomatoes, and Other Seasonal Vegetables. Served with Ranch Dipping Sauce

4/per

Seasonal Fruit Display

Seasonal Fruit, Melons, and Berries in a Colorful Display with Honey Yogurt Dipping Sauce

4/per

Imported & Domestic Cheese Display

Served with an Assortment of Crackers and Hot Mustard Dipping Sauce

4/per

Italian Antipasti Display

Marinated Artichokes, Fresh Mozzarella, Assorted Olives, Thinly Sliced Cured Meats, Crostini's, Roasted Herbed Broccoli, and Roasted Red Peppers

6/per

Spinach Artichoke Dip

Hot House-Made Dip Featuring Marinated Artichokes, Fresh Baby Spinach, and Parmesan Cheese.
Served with House Fried Flour Tortilla Chips

3/per

Hummus and Pita Bread

House Made Hummus with Roasted Garlic, Sea Salt and Olive Oil Baked Pita Chips

45/per

Baked Whole Brie en Croute

Hot House-Made Dip Featuring Marinated Artichokes, Fresh Baby Spinach, and Parmesan Cheese.
Served with House Fried Flour Tortilla Chips

\$75 Serves 25



Hors D'oeuvres Selections
Priced Per 50 Pieces

Assorted Cold Hors D'oeuvres

<i>Deviled Eggs</i>	65
<i>MCC Sugar Bacon</i>	75
<i>Asparagus Wrapped in Prosciutto</i>	125
<i>Shrimp Cocktail</i>	150
<i>Shrimp Salad on Belgian Endive</i>	150
<i>Smoked Salmon Bites on Rye</i>	125
<i>Hummus with Toasted Pita Chips</i>	60
<i>BLT Canapes with Pesto Mayo</i>	90
<i>Assorted Bruschetta on Crostini's</i>	80

Assorted Hot Hors D'oeuvres

<i>Mushrooms Stuffed with Three Cheeses</i>	90
<i>Mushrooms Stuffed with Italian Sausage</i>	100
<i>Water chestnuts Wrapped in Bacon</i>	125
<i>Chicken Sate with Peanut Sauce</i>	100
<i>Petite Crab Cakes with Cajun Remoulade Sauce</i>	150
<i>Spanakopita</i>	90
<i>Chicken Wings with Buffalo Sauce</i>	150
<i>Asian Pot Stickers with Dipping Sauce</i>	100
<i>Swedish or BBQ Meatballs</i>	75
<i>Jalapeno Poppers</i>	100
<i>Breaded Cheese Sticks with Marinara</i>	80
<i>Beef Teriyaki Skewers</i>	110

Dry Snacks

<i>Tortilla Chips with Salsa</i>	20 per Basket
<i>House Chips with Dip</i>	20 per Basket
<i>Pretzels with Hot Mustard Sauce</i>	20 per Basket



Plated Lunch Selections

Minimum of 10 People Per Group

Lunch Entrée Salads

All Lunch Salads Include Chef's Choice of Dessert, Warm Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Lemonade, and Iced Tea

Strawberry Lane

\$15

Romaine Lettuce topped with Mandarin Oranges, Feta Cheese, Sliced Strawberries, and Spiced Walnuts with Sliced Marinated Grilled Chicken. Served with Balsamic Vinaigrette

Caesar

\$15

Romaine Lettuce Tossed with Cream Caesar Dressing, Garlic Croutons, and Parmesan Cheese. Choose Between Grilled Salmon **Or** Grilled Chicken

Salad Done 4 Ways

\$16

Scoop of Chicken Salad, Tuna, Salad, Italian Pasta Salad, and Fruit Salad. Served with Buttered Croissant

Black and Bleu

\$15

Blackened Flat Iron Steak Sliced Served over a Bed of Romaine Lettuce with Diced Red Onion, Diced Tomato, Cucumber, and Bleu Cheese Crumbles. Served with Choice of Dressing

Cobb

\$14

Mixed Greens Lettuce with Diced Tomato, Avocado, Bleu Cheese Crumbles, Applewood Smoked Bacon, Diced Hardboiled Egg, and Diced Smoked Turkey. Served with Choice of Dressing

Fair Way

\$15

Mixed Greens Topped with Red Onion, Bleu Cheese, Tomato, Bacon, and Choice of Grilled Chicken Breast **Or** Grilled Salmon

Buffalo Chicken

\$14

Deep Fried Chicken Tenders Tossed in Buffalo Sauce and Served over a Bed of Chopped Romaine with Diced Tomatoes, Bacon Bits, Diced Red Onion, Cucumber, and Bleu Cheese Crumbles

Greek

\$15

Mixed Greens Tossed with Diced Tomato, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, and Choice of Grilled **Or** Chicken Grilled Salmon

Choice of Dressing

Ranch, Italian, French, Balsamic, Bleu Cheese, 1000 Islands, Honey Mustard, Sweet and Sour, and Caesar



Plated Lunch Selections

Minimum of 10 People Per Group

Lunch Entrée Sandwiches

All Lunch Sandwiches Include a Chocolate Chip Cookie, Fresh Fruit, Pickle Spear, and Choice Between Italian Pasta Salad, Potato Salad, **Or** House Chips. Freshly Brewed Regular and Decaffeinated Coffee, Lemonade, and Iced Tea

Club Croissant

\$14

Sliced Smoked Turkey, Sliced Ham, Crispy Bacon, Swiss Cheese, Sliced Tomato, and Leaf Lettuce on Buttered Croissant

Chicken Salad Croissant

\$15

Chicken Salad with Leaf Lettuce and Sliced Tomato on a Buttered Croissant

Grilled BLT

\$14

Crispy Bacon, Lettuce, Tomato, Mayonnaise, and Melted Cheddar Served on Grilled Texas Toast

Herb Grilled Chicken on Ciabatta

\$16

Marinated Grilled Chicken with Black Pepper Mayo, Roasted Red Peppers, Melted Swiss, Lettuce, and Tomato on a Grilled Ciabatta Bun

Roast Beef and Cheddar on Ciabatta

\$16

Sliced Roast Beef, Melted Cheddar, Grilled Tomato, and Caramelized on Onions on a Grilled Ciabatta Bun. Served with Horseradish Sauce

Club Wrap

\$14

Sliced Smoked Turkey, Sliced Ham, Crispy Bacon, Swiss Cheese, Sliced Tomato, and Leaf Lettuce. Wrapped in a Flour Tortilla

Buffalo Chicken Wrap

\$14

Deep Fried Chicken Strips Bites tossed with Buffalo Sauce, Diced Tomato, Diced Onion, Bleu Cheese Crumbles, and Bacon Bits. Wrapped in a Flour Tortilla

Grilled Chicken Caesar Wrap

\$15

Romaine Lettuce tossed with Creamy Caesar Dressing, Garlic Croutons, Parmesan Cheese, and Diced Grilled Chicken. Wrapped in a Flour Tortilla

Caprese Wrap

\$13

Buffalo Mozzarella, Olive Oil and Basil Marinated Grape Tomatoes, Romaine Lettuce, and Creamy Avocado Wrapped in a Flour Tortilla



Plated Dinner Selections

Minimum of 10 People Per Group

All Dinner Entrée's Included Chef's Choice of Seasonal Salad, Your Choice of Two Side Dishes, Warm Rolls, and Butter, Chef's Choice of Dessert and Freshly Brewed Regular and Decaffeinated Coffee and Regular

<i>Grilled Vegetables</i>	<i>\$17</i>
Assorted Marinated Grilled Seasonal Vegetables with a Red Pepper Sauce and Balsamic Glaze	
<i>Pasta Primavera</i>	<i>\$17</i>
Penne Pasta tossed with Sautéed Mushrooms, Grape Tomatoes, Red Onion, Roasted Red Pepper, and Baby Spinach with White Wine, Garlic, and Parsley	
<i>Bruschetta Chicken</i>	<i>\$18</i>
Marinated Grilled Chicken Topped with Mozzarella, Basil, and Tomato. Finished with Balsamic Glaze	
<i>Roasted Chicken</i>	<i>\$18</i>
Skin On Chicken Breast with Herbs Roasted and Served with a Natural Chicken Gravy	
<i>Chicken Alfredo</i>	<i>\$19</i>
Fettuccini Pasta tossed with a Creamy Alfredo Sauce, Topped with Sliced Grilled Chicken and Parmesan	
<i>French Pork Chop</i>	<i>\$20</i>
8oz Bone In Pork Chop Grilled and Finished with a Dijon Mustard Glaze	
<i>Grilled Salmon</i>	<i>\$22</i>
Atlantic Salmon Filet Grilled and Finished with Melted Tarragon Butter	
<i>Pan Seared Tilapia</i>	<i>\$20</i>
Pan Fried and Finished with a Lobster Cream Sauce with Parsley	
<i>Sliced London Broil</i>	<i>\$20</i>
Marinated Grilled Flank Steak Sliced and Served with a Red Wine Mushroom Brown Sauce	
<i>Grilled New York Strip</i>	<i>\$26</i>
Grilled 12oz Choice Strip Steak Topped with Warm Garlic Butter	
<i>Filet Mignon</i>	<i>\$32</i>
8oz Beef Tenderloin Filet Grilled and Finished with Sauce Bordelaise	