



VALPARAISO COUNTRY CLUB BANQUET & PARTY MENU



***VALPARAISO COUNTRY CLUB
2501 COUNTRY CLUB RD
VALPARAISO, IN 46383
219 462 3812***

Buffet Style Options

Breakfast Buffet\$17 (Minimum of 25 guests)

*Scrambled eggs, brown sugar bacon, sausage patties, breakfast potatoes, biscuits and gravy, fresh fruit & sweet orange bread (Includes coffee, hot tea, orange juice, water)

Buffet or Family Style.....\$22 (Minimum of 25 guests)

FIRST COURSE (CHOICE OF 1) (Includes dinner rolls & whipped butter)

- *Garden salad tossed with tomato, cucumber, croutons, cheese
- *Spring mix salad with tomato, cucumber, red onions, radishes
- *Caesar salad with parmesan, cherry tomatoes and croutons

SECOND COURSE (Choose 2)

- *Roasted garlic mashed potatoes
- *Country fried potatoes
- *Herb roasted Yukon gold potatoes
- *Au gratin potatoes
- *Garden blend rice
- *Mac and cheese
- *Green beans (garlic or bacon & onion)
- *Seasonal vegetables
- *Maple glazed brussel sprouts
- *Baby carrots (honey & brown sugar glaze)

THE MAIN COURSE (Choice of 1) add \$4.00 for 2nd entree

- *Herb roasted airline chicken
- *Slow braised Pot roast w/gravy
- *Cajun chicken w/ rice
- *Rosemary & sage crusted pork loin
- *Coffee rubbed pork ribeye
- *Baby back ribs (add \$2.00)
- *Bacon wrapped meatloaf
- *Roasted turkey w/gravy
- *Baked lemon pepper cod
- *Roasted turkey w/ gravy
- *Sausage and peppers w/ pasta
- *Sweet bourbon glazed salmon

DESSERTS (Choice of 1)

- *Hot fudge brownie
- *Apple cobbler
- *Bread pudding
- *Assorted mini cheesecakes
- *Chocolate sheet cake
- *Carrot sheet cake
- *Tiramisu
- *Chocolate Lava cakes (add \$2.00)

ALA CARTE TRAYS

Fresh Seasonal Fruit Tray	\$50 / \$100/ \$150
Fresh Seasonal Vegetables	\$50/ \$100/ \$150
Assorted Cheese Tray	\$50/ \$100/ \$150
Assorted Cookie Tray	\$50/ \$100/ \$150

Specialty Lunch Buffets

Deli- Meats Buffet.....\$ 18

Sliced smoked ham, roasted turkey breast, assorted sliced cheeses, potato chips, potato salad, lettuce, tomatoes, red onions, pickles, condiments, assorted breads, rolls and cookies

Texas Style BBQ Buffet\$ 24

BBQ pulled pork, BBQ brisket, seasoned potato wedges, Texas style baked beans, corn bread w/butter

Southern Fried Chicken Picnic Buffet\$20

Southern fried chicken, roasted garlic mashed potatoes, green beans w/ bacon and onions, cornbread w/butter. Served with seasonal cobbler

Chicago Style Pizza Buffet \$22

Various pizzas, penne pasta w/marinara, garlic bread, Caesar salad

Southwestern Taco Bar22

Beef taco meat, shredded chicken meat
shredded cheese, pico de gallo, shredded lettuce, sour cream, guacamole,
refried beans, Mexican rice, flour and corn tortillas

Luncheon Plated Selections

- Slow roasted pot roast..... \$20
Braised pot roast with carrots, celery, onions, roasted garlic mashed, sautéed green beans
- Chicken Picatta..... \$18
Roasted Chicken Cutlets, Roasted garlic potatoes, seasonal vegetables
Caper and Lemon Butter Sauce
- Grilled ribeye steak..... \$22
10 ounce grilled choice ribeye steak, roasted garlic mashed, seasonal vegetables
- Bourbon glazed salmon..... \$20
Bourbon glazed salmon, garden blend rice, seasonal vegetables
- Lemon pepper tilapia..... \$18
Lemon pepper baked tilapia, garden blend rice, seasonal Vegetables
- Cajun chicken..... \$18
Grilled Cajun chicken breasts, garden blend rice, seasonal vegetables
- Cheese Tortellini..... \$16
Roasted Peppers, Artichokes, Capers, Sun Dried Tomatoes,
Olives, Basil Pesto Cream Sauce

Vegetarian options available upon request

Dinner Plated Options

Includes 2 side options add choice of salad or soup (+\$1.00)

Pan Roasted Chicken - \$22.00. Airline chicken breasts smothered in a fresh herb cream sauce

Grilled Pork Chop (Espresso Crusted or Cajun) - \$22.00

Bourbon Glazed Salmon - \$24.00 Atlantic Salmon with Sweet Bourbon Glaze

1/2 Slab Baby Back Ribs \$ 20.00 Slowly braised Baby back ribs with our bbq sauce

Filet Mignon - \$26.00 6 ounce tenderloin of beef

Hand Cut Ribeye - \$26.00 12 ounce hand cut choice ribeye steak

Braised Short Rib - \$22.00 Red wine braised boneless short rib

Sides:

Baked Potato

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

Green Beans

Brussel Sprouts (+\$1.00)

Mac n Cheese (+\$2.00)

Soups and Salads:

House Salad with Tomato, Cucumber, Red Onions, and Radishes

Caesar Salad with Parmesan, Cherry Tomatoes, and Croutons

Corn Chowder

Chicken and Wild Rice

Broccoli Cheddar

Potato Bacon

Desserts:

Ice Cream \$4 Vanilla, Strawberry or Lime Sherbet

Brownie A La Mode \$6.00

Chocolate Cake or Carrot Cake \$6.00

ALA CARTE APPETIZERS

****Customize your own VCC Party Package****

(Each item includes 50 pieces)

Category A

1 chafing dish of Chicken Quesadillas (50 pieces) Served with sour cream (salsa)	100
1 chafing dish of Chicken Tenders (50 pieces) Served with BBQ sauce	100
1 chafing dish of Pulled Pork sliders (50 pieces)	100
1 chafing dish of Chicken Wings (50 pieces) (Served with celery and blue cheese or ranch)	100
1 chafing dish of cheese filled pretzel bites served with cheese sauce	100
1 tray of beef tenderloin crostini, pimento cheese,	100
1 chafing dish of crab cakes (serves 25) lemon and remoulade sauce	100
1 chafing dish of blackened steak bites, crostini,	100

Category B

1 chafing dish of Creamy Spinach Dip (serves 25) w/ chips & crackers	75
1 chafing dish of Meatballs (bbq or marinara) (50 pieces)	75
1 chafing dish of vegetable egg rolls (50 pieces) w/sweet & sour sauce	75
1 tray of mini turkey avocado croissants (25 pieces)	75
1 chafing dish of buffalo chicken dip (serves 25) crackers & pretzels	75
1 tray of bloody mary shrimp shooters (25 shooters)	75

Category C

1 tray of Tomato Bruschetta, balsamic glaze, toasted crostini	50
1 chafing dish of mini chicken tacos (serves 25) sour cream & salsa	50
1 tray of mini tuna or chicken salad croissants (25 pieces)	50
1 tray of Caprese Skewers (25 pieces) fresh mozzarella, tomatoes, basil	50
1 tray of Fresh Fruit Skewers (25 pieces) strawberry yogurt sauce	50