

Banquet and Catering Menus

The Country Club at Loch Lloyd



“We hosted a celebration for our daughter’s Bat Mitzvah at The Country Club at Loch Lloyd. The staff was incredibly accommodating and the space was perfect for our event. No detail was left out. Our guests (both adults and children) had a wonderful evening. We’d highly recommend the Club for any function ... large or small.”

~ Lisa and Matt Reeves

Welcome!

We welcome you to The Country Club at Loch Lloyd. It is an honor and a privilege to be part of your event and we thank you for allowing us the opportunity to serve you.

At The Country Club at Loch Lloyd, we take pride in providing the highest standard of services and amenities a country club has to offer. With a wide variety of indoor *and* outdoor venues from which to choose, the Club is the perfect site for small, intimate gatherings or large events and weddings for up to 350 guests.

Our dedicated food and beverage staff and our talented culinary team look forward to working with you throughout every detail of your event—from planning menus to designing floor plans ... selecting linens to arranging flowers. We'll take care of the details so that you won't have to worry about them. We are committed to meeting your every need.

We look forward to hosting or catering your event and making memories that will last a lifetime!

The Food & Beverage Team
The Country Club at Loch Lloyd

816.322.1022



Breakfast Fare

PLATED BREAKFAST

*Includes Brewed Regular and Decaffeinated Coffee and Iced Water
priced per person*

Quiche Lorraine or Quiche Florentine \$12
Served with Fresh Fruit

All-American Breakfast \$11
Scrambled Eggs, Country Club Potatoes, Wheat Toast, choice of Bacon or Sausage

Ham & Cheese Frittata or Denver Frittata \$11
Served with Country Club Potatoes, slice of Melon

French Toast \$11
Maple Apple and Toasted Pecans, choice of Bacon or Sausage, Maple Syrup

BREAKFAST HAND-HELDS

priced per person

Ham & Cheddar Croissant \$7
Country Smoked Pit Ham, Vermont Cheddar

Breakfast Burrito \$8
Individually wrapped Burrito stuffed with Scrambled Eggs, Sausage, Peppers, Onions, Cheddar and Jack Cheese; served with Red Salsa

Loch Lloyd Breakfast Sandwich \$8
Individually wrapped Breakfast Sandwich with Over-Hard Egg, Applewood Smoked Bacon and Vermont Cheddar Cheese on Toasted English Muffin



BREAKFAST BUFFETS

Includes Brewed Regular and Decaffeinated Coffee, Orange Juice, Cranberry Juice and Iced Water

priced per person

The Continental Buffet \$7
Assorted Danish and Muffins

The Continental Buffet with Fruit \$10
Assorted Danish and Muffins, Seasonal Fresh Fruit

Breakfast Casserole Buffet \$13
Breakfast Casserole, Country Club Potatoes, Seasonal Fresh Fruit, Danish

Classic Breakfast Buffet \$18
Scrambled Eggs, Country Club Potatoes, Sausage, Applewood Smoked Bacon, Silver Dollar Pancakes, Danish, Seasonal Fresh Fruit

BREAKFAST BUFFET ENHANCEMENTS

priced per person or per piece, as noted

Omelet Station \$5 per person
Made-to-Order Omelets; additional Chef fee of \$75 required

Oatmeal \$4 per person
Includes Dried Fruits, Nuts, Brown Sugar

Yogurt Station \$4 per person
Includes Granola and Fresh Berries

Scrambled Eggs \$3 per person

Hard Boiled Egg \$1.50 each

Bacon or Sausage \$6 per person

Cinnamon Rolls \$1.50 each

Danish \$1.50 each

Pecan Rolls \$1.50 each

Muffins \$1.50 each



Beverages



Essential Beverages \$3 each

Regular or Decaffeinated Coffee, Iced Tea, Sodas, Iced Water, Juice

Half-Day Beverages \$5 per person (4-hour service)

Regular or Decaffeinated Coffee, Iced Tea, Sodas, Iced Water

Full-Day Beverages \$7 per person (8-hour service)

Regular or Decaffeinated Coffee, Iced Tea, Sodas, Iced Water

Breaks & Snacks

priced per person

Time for Wine \$7

Platter of Fresh Fruit, assorted Cheeses and Crackers

Tailgate Break \$7

Hot Dogs with Buns and Condiments

Freshly Popped Popcorn

Movie Time Break \$7

Freshly Popped Popcorn, Theatre-Style Candy, Pretzels with Cheese Dipping Sauce

Nuts and Stuff \$4

Assorted Peanuts, Trail Mix and Goldfish Crackers

Lunch Entrees



LIGHT LUNCHES

priced per person

Spinach Salmon Salad \$18

Fresh Spinach, Honey Butter Walnuts, Julienne Pears, Sun-Dried Cranberries, Montrachet Chevre, Raspberry Vinaigrette, Grilled Norwegian Salmon

Classic Cobb Salad \$15

Mixed Greens, Avocado, Egg, Julienne Smoked Turkey, Tomato, Maytag Blue Cheese, Applewood Smoked Bacon

Chicken Caesar Salad \$15

Hearts of Romaine, Pecorino Romano Cheese, Croutons, Grilled Marinated Chicken Breast

Chicken Salad Pineapple Boat \$15

Finger Sandwiches of Chicken Salad with Banana Nut Cream Cheese served with Fresh Fruit

Greek Salad \$15

Mixed Greens, Roasted Red Peppers, Kalamata Olives, Artichoke Hearts, Feta Cheese, Balsamic Vinaigrette, Pecorino Romano Cheese, Grilled Marinated Chicken Breast

Cancun Club Wrap \$13

Ham, Turkey, Lettuce, Tomato, Jack Cheese and Avocado Mayo in a Garlic Tortilla, served with House Chips or Whole Fruit

Italian Hoagie \$14

Boar's Head Ham, Salami, Capicola, Provolone Cheese, Lettuce, Tomato and Pesto Aioli on Sourdough Hoagie with Italian Dressing on the side, served with House Chips or Whole Fruit

Boxed Lunch \$12

Includes Lettuce, Tomato, Mustard, Mayo; choice of Kettle Chips or Fresh Whole Fruit

Choice of Sandwich:

Turkey and Swiss, Ham and Cheddar, Roast Beef and Cheddar, Chicken Salad, Tuna Salad

Choice of Bread:

White Bread, Wheat Bread, Flour Tortilla

LUNCH ENHANCEMENTS

priced per person

Kettle Chips \$1.50

Fresh Cut Assorted Fruit \$2

Cole Slaw \$1.50

Pasta Salad \$1.50

Whole Fruit \$1.50

Cookie or Brownie \$2



SPECIAL LUNCH SELECTIONS

*priced per person; additional \$2 per person fee if more than one choice is selected
includes House Salad, Bread, Coffee, Iced Tea and Iced Water*

Roasted Pork Loin Anglaise \$19

Sweet Potato and Pecan Pave, Wild Mushroom Ragout, Bing Cherries

Potato and Parmesan Crusted Chicken Breast \$17

Midwest Style Rice Pilaf, Seasonal Fresh Vegetables, Champagne Cream Sauce

Acacia Honey and Lavender Norwegian Salmon \$22

Tri-Colored Quinoa Pilaf, Fresh Asparagus

Chicken a La King \$16

Oven-Fried Eggplant, served with Pecan Rice

Individual Chicken Artichoke Casserole \$16

Chicken, Artichokes, Celery and Mushrooms in a Cream Sauce over Rice Pilaf, topped with Provolone Cheese

Chicken Crepes \$16

Crepes topped with Supreme Sauce, served with Pecan Rice and Seasonal Vegetables

Pan-Seared Idaho Rainbow Trout \$17

Almond Butter Sauce, Haricot Verts Alsacienne and Basmati Rice Blend

Chicken Wellington \$19

Mushroom Duxelles and Pate in Puff Pastry, Madeira Demi Glace and Seasonal Vegetables

Grilled Char-Crusted 5-Ounce Filet of Tenderloin \$31

Sun-Dried Tomato and Garlic Mashed Potatoes, Seasonal Vegetables, Sweet Vermouth Demi Glace

Seared Tenderloin Tips \$20

Sun-Dried Tomatoes, Asparagus and Wild Mushrooms tossed with Cheese Raviolis in Madeira Sauce, topped with Pecorino Romano Cheese



LUNCH SALAD ENHANCEMENTS

*substitute Lunch House Salad for one of the salads below
for an additional \$2 per person*

Fresh Fruit Salad

Sliced Fresh Fruit, Berries,
Honey-Lime Dressing

Spinach Salad

Fresh Baby Spinach,
Honey Butter Walnuts,
Montrachet Chevre, Julienne Pears,
Sun-Dried Cranberries,
Raspberry Vinaigrette

Caesar Salad

Chopped Hearts of Romaine,
Pecorino Romano Cheese,
Croutons, House Caesar Dressing

Napa Salad

Spring Greens, Spiced Nuts,
Gorgonzola Cheese, Sliced Red Onion,
Sun-Dried Cranberries,
Maple Honey Vinaigrette

Loch Lloyd Wedge

Iceberg Lettuce, Grape Tomatoes,
Danish Blue Cheese,
Cherrywood Smoked Bacon,
Bleu Cheese Dressing



“The dinner for my Lion’s group, shower for the daughter of a close friend and holiday luncheon for my office staff were all top notch in planning, service and food. The Clubhouse is always decorated beautifully and it is a pleasure to be there at any time of year.”

~ Elaine Fry



LUNCH BUFFET PACKAGES

*Includes Coffee, Iced Tea, Hot Tea and Iced Water
minimum of 25 guests
priced per person*

Deli Buffet \$18

Assorted Fresh Deli Meats
Assorted Fresh Deli Cheeses
Chef Damian's Classic Potato Salad
Southwest Cole Slaw
House Chips
Relish Tray and Condiments
Assorted Sliced Breads
Fresh Baked Cookies

Loch Lloyd Grill \$22

Certified Angus Hamburgers
Marinated Chicken Breasts
All-Beef Hot Dogs
Assorted Fresh Deli Cheeses
Chef Damian's Classic Potato Salad
Southwest Cole Slaw
Pasta Salad
Relish Tray and Condiments
Hamburger and Hot Dog Buns
Fresh Baked Cookies

add Johnsonville Bratwursts for additional \$2 per person

The Mediterranean \$24

Shawarma Chicken Kabobs
Garlic and Basil Tenderloin Kabobs
Tabbouleh
Fattoush Salad
Fresh Hummus
Pita Chips
Fresh Baked Cookies



Sharaya Mauck Photography

A photograph of a bride and groom dancing in a stone archway at night. The bride is wearing a white wedding dress and the groom is in a dark suit. They are holding hands and the groom is lifting the bride. The archway is made of stone and is illuminated from below. The background is dark, suggesting it is nighttime.

“As a wedding planner of 1,300 weddings, I have a ‘radar’ for venues that can really deliver. Each wedding I’ve ever placed at The Country Club at Loch Lloyd has gone off flawlessly.”
~ Michael J. Nolte

Hors d'Oeuvres

DISPLAYS

priced per person

Artisan Domestic and Imported Cheeses \$8

Served with assorted Crackers and garnished with Fresh Fruit

Garden Fresh Crudités \$5

Served with Pickled Vegetables, Fire-Roasted Peppers and Ranch Dip

Fresh Fruit \$6

Hand-Carved Seasonal Fruit and assorted Berries

Antipasto \$10

Assorted Italian Meats, assorted Cheese and Marinated Vegetables



Bruschetta \$6

Tomato Niçoise, Olive Tapenade, Roasted Goat Cheese Torte and sliced Grilled Baguette

Hummus Trio \$5

Black Bean Hummus, Edamame Hummus and Traditional Hummus with Grilled Pita

DIPS

priced per quart

serves 8 to 12 people per quart

Queso \$20

Spinach Artichoke \$25

Hummus (Traditional) \$20

Jumbo Lump Crab \$40



COLD HORS d 'OEUVRES

stationed or passed

Options at \$3 per piece:

Char-Crusted Shrimp with Avocado, Mango and Roma Tomato Relish

Caprese on Bamboo

Pesto Chicken Voulevant

Blackened Shrimp with Blue Cheese Mousse on Grilled Baguette

Hand-Rolled Tortilla Pinwheels

your choice:

Smoked Turkey with Ancho Chili BBQ Cream Cheese

Italian Meats with Sun-Dried Tomato Pesto Cream Cheese

Sicilian Tomato Bruschetta with Fresh Basil, Garlic and Goat Cheese on Grilled Baguette

Assorted Mini Cocktail Sandwiches

Salami Coronets

Options at \$5 per piece:

Thai Chili Tuna Tartare

Roasted Tenderloin with Whole Grain Mustard Mousse on Pumpernickel Crouton

Smoked Salmon Bruschetta with Lemon Dill Boursin Cheese Mousse, Capers, Red Onion

Diablo Shrimp Shooters

Shrimp Cocktail with Peppermint Schnapps Cocktail Sauce

Island Flair Ceviche Shooters with Shrimp, Scallops, Lime Juice, Coconut Milk, Mango, Avocado, Tomato, Cilantro

Salmon Gravlax Coronet with Herbed Boursin, Red Onion, Caviar

Grilled and Chilled Black Mission Figs with Mascarpone Cheese, Prosciutto



HOT HORS d 'OEUVRES

stationed or passed

Options at \$3 per piece:

Sriracha Chicken Wontons

Southwest Chicken Quesadilla with Black Corn Relish

Meatballs with choice of Italian, Swedish or BBQ

Pistachio Crusted Risotto Balls with Blue Cheese, Applewood Smoked Bacon, Balsamic Port Reduction Drizzle

Stuffed Mushroom Caps with Andouille Sausage, Monterey Jack Cheese

Thai Vegetable Spring Rolls with Sweet Mae Ploy Dipping Sauce

Stuffed Yukon Gold Potatoes with Bacon, Spinach, Feta Cheese

Spanakopita with Filo, Spinach, Feta Cheese

Thai Pork or Chicken Satay with Peanut Dipping Sauce

Chicken and Apricot Wrapped in Bacon

Mini Chicken Cordon Bleu with Chicken, Ham, Swiss Cheese

Options at \$5 per piece:

Macadamia and Coconut Crusted Crab Cakes with Guava Sauce

Rosemary Marinated Lamb Lollipops

Coconut Shrimp with Ginger Plum Sauce

Bulgogi Tenderloin Skewers

Bacon-Wrapped Prawns with Thai Chili BBQ Sauce

Mini Beef Wellingtons

Smoked Szechuan Pork Ribs

Bacon-Wrapped Jumbo Scallops with Soy Ginger Glaze and Miso Vinaigrette

Carving Stations

CARVING STATIONS

includes Cocktail Rolls

Slow-Roasted Baron of Beef with Apple Horseradish Sauce

Serves 40 to 50; \$300 per baron

Steamship Round of Beef with Apple Horseradish Sauce

Serves 100 to 125; \$800 per steamship

Slow-Roasted Tenderloin of Beef with Apple Horseradish Sauce

Serves 16 to 20; \$350 per tenderloin

Slow-Roasted Prime Rib of Beef with Apple Horseradish Sauce and Au Jus

Serves 25 to 30; \$450 per rib

Anglaise Pork Loin with Pineapple Allspice Chutney

Serves 20 to 25; \$150 per loin

Roasted Turkey Breast with Orange Cranberry Chutney

Serves 16 to 20; \$170 per breast



Themed Buffets



THEMED BUFFETS **for LUNCH or DINNER**

minimum of 25 guests; priced per person

Includes Coffee, Iced Tea, Hot Tea and Iced Water

DOWN-HOME COUNTRY \$24

Loch Lloyd Famous Fried Chicken
Roast Pork Loin Anglaise
Garlic Mashed Potatoes and Gravy
Country Green Beans
Tossed Garden Salad with Assorted Dressings
Southwest Cole Slaw
Fresh Rolls and Butter
Choice of Apple, Peach or Cherry Crisp

SOUTHWEST \$24

Chicken Fajitas
Cheese Enchiladas
Seasoned Beef Tacos with Condiments
Spanish Rice
Refried Beans
Tossed Salad with Salsa Ranch Dressing
Tortilla Chips with Salsa
Sopapillas with Cinnamon, Sugar and Honey

KC BARBECUE

Choice of Two Meats: \$27
Choice of Three Meats: \$33
Choice of Four Meats \$37
Cherrywood Smoked Brisket
Applewood Smoked St. Louis Ribs
Slow-Roasted Southwest Pulled Pork
Hickory Smoked BBQ Chicken
Chef Damian's Classic Potato Salad
Southwest Cole Slaw
Midwest Style Baked Beans
Corn on the Cob
Jalapeño Cornbread
Choice of Apple, Peach or Cherry Crisp

ITALIAN \$26

Housemade Four-Layer Lasagna
Classic Spaghetti and Meatballs
Cheese Tortellini in Creamy Alfredo Sauce
Pesto Bliss Potatoes
Hearts of Romaine Caesar Salad
Milano Pasta Salad
Garlic Bread
Italian Crème Cake

CLASSIC AMERICANA \$42

Carved Creekstone Prime Rib
with Apple Horseradish Sauce and Au Jus
Grilled Mediterranean Norwegian Salmon
Potato-Parmesan Crusted Chicken Breast
Roasted Baby Bliss Potatoes
Midwest Blend Basmati Rice
Seasonal Fresh Vegetables
Fresh Fruit Salad
House or Spinach Salad
Assorted Cheesecakes

Dinner Buffets



DINNER BUFFET PACKAGES

minimum of 25 guests

choice of 2 entrees: \$36 per person

choice of 3 entrees: \$40 per person

INCLUDES:

Two or Three Entrees

Seasonal Fresh Fruit Display or Domestic and Imported Cheese Display with Crackers

One Salad, One Vegetable, One Starch

Dinner Rolls with Butter

Coffee, Iced Tea, Hot Tea and Iced Water

SALAD (choice of 1)

Field Greens Salad

Carrots, Cucumber, Tomato, Croutons,
Choice of Dressing

Spinach Salad

Fresh Spinach, Julienne Pears,
Montrachet Chevre, Sun-Dried
Cranberries, Honey Buttered Walnuts,
Raspberry Vinaigrette

Classic Caesar Salad

Romaine, Shaved Pecorino Romano,
Garlic Croutons, House Caesar Dressing

Napa Salad

Mixed Greens, Spiced Nuts, Red Onion,
Gorgonzola, Sun-Dried Cranberries,
Maple Walnut Vinaigrette

VEGETABLES (choice of 1)

Seasonal Vegetable Medley

Haricot Verts Alsacienne

Crispy Brussel Sprouts

with Bacon and Onion

Glazed Carrots

Fresh Broccolini

STARCH (choice of 1)

Au Gratin Potatoes

Roasted Baby Bliss Potatoes

Pecan and Brown Sugar Sweet Potato Gratin

Midwest Style Basmati Pilaf

Garlic Mashed Potatoes

Baked Macaroni and Cheese

ENTRÉE (choice of 2 or 3)

Chicken Piccata

Chicken Almondine with Amaretto Cream Sauce

Chicken Forestière

Chicken and Mushrooms with Marsala Sauce

Pork Loin Anglaise with Port Demi Glace

Pork Carnitas with Tomatillo Salsa

Pecan Crusted Tilapia with Lemon Butter Sauce

Asian Style Wood-Grilled Salmon

with Scallion and Ginger Soy Glaze

Rainbow Trout Almondine

with Lemon Brown Butter

Sun-Dried Tomato Char-Crusted Norwegian

Salmon with Maltaise Sauce

London Broil with Madeira Demi Glace

Beef Stroganoff

Beef Bourguignonne

ENTRÉE ENHANCEMENTS

additional \$6 per person

Prime Rib, Chilean Sea Bass or Alaskan Halibut

Plated Dinners



DINNER ENTREES

includes House Salad, Bread, Coffee, Iced Tea and Iced Water

prices per person; additional \$2 per person fee if more than one choice is selected

Seared Tenderloin Tips \$19.95

Three Cheese Raviolis, Sun-Dried Tomatoes, Applewood Smoked Bacon, Asparagus Tips and Madeira Demi Glace

Grilled Beef Tenderloin 6-ounce \$38; 8-ounce \$44

Grilled Creekstone Premium Filet, Applewood Smoked Bacon and Yukon Gold Potato Hash, Madeira Mushroom Caps, Oven-Dried Tomatoes and Demi Glace

Potato and Parmesan Crusted Chicken Breast \$23

Roasted Parsnip Potato Puree, Haricot Verts and Champagne Wine Sauce

Anglaise Pork Rack \$31

Sweet Onion Bread Pudding, Wilted Spinach, Andouille Sausage and Port Wine Demi Glace

Kansas City Strip \$39

Grilled Creekstone Premium 12-Ounce Kansas City Strip, Au Gratin Potatoes, Fresh Asparagus and Madeira Demi Glace

Maple Mustard Glazed Norwegian Salmon \$30

White Bean, Bacon and Spinach Cassoulet with Caper Lemon Sauce

Tandoori Chicken Breast \$23

Saffron and Sun-Dried Tomato Israeli Couscous, Sautéed Artichokes and Kalamata Olives with English Green Curry Sauce

Grilled Beef Tenderloin Duets \$43

Grilled Creekstone Premium 6-Ounce Filet with Port Wine Demi paired with Sautéed Chicken Breast with Champagne Caper Wine Sauce, Roasted Beet Mashed Potatoes and Fresh Broccolini

Substitutions for Sautéed Chicken Breast:

Grilled Salmon with Sun-Dried Tomato Hollandaise Sauce — add additional \$5

Seared Chilean Sea Bass with Lemon Beurre Blanc — add additional market price

6-Ounce Lobster Tail with Drawn Butter — add additional market price

Desserts



INSPIRED DESSERTS

minimum of 12

Cookies \$2 each
Chocolate Chip
White Chocolate Macadamia Nut
Oatmeal Raisin
Peanut Butter

Double Chocolate Brownies \$2 each

Lemon Bars \$2.50 each

Oreo Dream Bars \$2.50 each

Turtle Bars \$2.50 each

Strawberry Cheesecake Minis \$2.50 each

Mini Mousse-Filled Chocolate Cups \$2.50 each

Chocolate-Dipped Strawberries \$2.50 each



FEATURED DESSERTS

priced per person

New York Style Cheesecake
with choice of sauce \$7

Turtle Cheesecake \$7

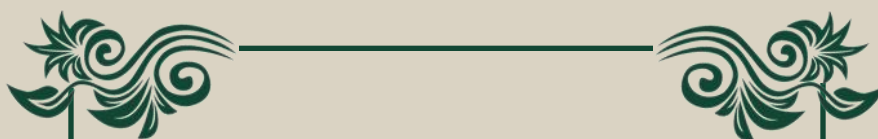
Carrot Cake \$7

Flourless Chocolate Torte \$7

Key Lime Pie \$7

Caramel Apple Pie \$7

Vanilla Bean Ice Cream \$5



“Let Them Eat Cake!”

Half-Sheet Cake (serves 25) \$60

Full-Sheet Cake (serves 50) \$120



Sharaya Mauck Photography

Please contact us to arrange a tour of
The Country Club at Loch Lloyd's
exquisite Clubhouse and breathtaking venues.

Our talented team is ready to help.

816.322.1022

The Country Club at Loch Lloyd
16750 Country Club Drive
Village of Loch Lloyd, MO 64012
www.lochlloyd.com

*Prices are subject to a 20% service charge and applicable sales tax.
All prices are subject to change with market prices.
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