

# **{ DINNER MENUS }**

## **Dinner Buffet**

**Choice of 2 or 3 entrees, 1 salad, 1 starch, 1 vegetable**

**2 entrees 25 & 3 entrees 28**

### **Entrée Selections**

**Grilled Chicken Breast**

**Lemon Oregano Chicken**

**Chicken Marsala or Parmesan**

**Pan Fried Tilapia**

**Fried Catfish**

**Grilled Salmon**

**Shrimp Skewers**

**Braised Italian Beef**

**Beef Tips**

**Barbecued Ribs**

**Meatloaf**

**Tri-color Tortellini**

**Mushroom Ravioli**

**Shrimp & Andouille Pasta**

**Chicken, Shrimp or Vegetable Stir Fry**

### **Vegetable Selections**

**Seasonal Grilled Vegetables**

**Asparagus**

**Snap Peas & Julienne Carrots**

**Green Beans**

**Glazed Baby Carrots**

**Broccolini**

**Sautéed Sweet Corn**

**Corn Cobettes**

### **Starch Selections**

**Mashed Potatoes**

**Au Gratin Potatoes**

**Yukon Gold Potatoes  
with Caramelized Onion**

**Mashed Sweet Potatoes**

**Baked Potato**

**Rice Pilaf**

**Add an extra vegetable or starch to any buffet 2**

**All dinners include coffee, tea, water and rolls with butter.**

**All prices are per person and subject to 7% tax and 20% service charge.**

# **{ DINNER MENUS }**

## **Beef Selections**

NY Strip with Cognac Demi Glace 26  
Ribeye with Cajun Butter 24  
Filet of Beef with Red Wine Demi Glace 30  
Sirloin of Beef with Red Wine Demi Glace 18

## **Pork Selections 24**

Pork Medallions with Cherry Balsamic Glaze  
Pork Chop with Bourbon Glaze  
Sliced Pork Loin with Rosemary Maple Glaze  
Fried Pork Chop

## **Poultry Selections 24**

Grilled Chicken Breast with White Wine Sauce  
Chicken Marsala  
Lemon Oregano Roasted Chicken  
Chicken Breast Stuffed with Italian Sausage, Spinach & Ricotta with Marinara

## **Seafood Selections 22**

Lemongrass Shrimp Skewers  
Orange Miso Salmon  
Fried Tilapia  
Fried Catfish  
Seared Scallops

## **Vegetarian & Pasta Selections 18**

Wild Mushroom Ravioli with Marsala Cream Sauce  
Spinach Fettuccine with Ricotta, Marinara & Zucchini  
Green Curry with Vegetables, Coconut Milk & Lime  
Three Cheese Tortellini in Tomato Cream  
Vegetarian Lasagna

## **Duet Dinner**

Petite Filet and:  
Salmon, Shrimp or Chicken 30  
Lobster Tail 40

All dinners include salad, choice of vegetable, choice of starch, coffee, tea,  
water and rolls with butter.

All prices are per person and subject to 7% tax and 20% service charge.

## **{ DESSERT SELECTIONS }**

**Pies 6**  
**Very Berry**  
**Cherry Apple**  
**Pecan**  
**Key Lime**

**Tiramisu 6**

**Cheesecake 6**  
**(chocolate, raspberry, caramel)**

**Cakes 7**  
**Three Layer Chocolate**  
**Carrot**

**Cobbler 60/serves 15 people**  
**Apple**  
**Berry**

**Assorted Desserts per 25 pieces**

**Mini Dessert Bars 38**

**Phyllo Dessert Cups 50**  
**Nutella Banana**  
**Raspberry & Brie**  
**Chai & Chocolate**

**Cookies & Brownies 20**  
**Chocolate Brownies &**  
**Assorted Cookies**

**Sundae Bar 5**  
**Vanilla Ice Cream, Caramel Sauce, Chocolate Syrup, Cherries,**  
**Assorted Sprinkles, Oreo Pieces, M&Ms, Chocolate Chips, Pecans**  
**And Whipped Cream**

**All prices are per person (unless otherwise noted)**  
**and subject to 7% tax and 20% service charge.**

## **{ HOT HORS D OEUVRES }**

**Fried Ravioli 25**  
With Marinara

**Chicken Fingers 50**  
Barbecue or Buffalo with Honey Mustard,  
Ranch or Bleu Cheese

**Empanadas 62**  
Beef & Cilantro with Chimmichurri

**Chicken Wings 25**  
Barbecue or Buffalo with Ranch or Bleu  
Cheese and Celery

**Thai Chicken Spring Roll 50**  
With Sweet Chilli and Peanut Sauce

**Stuffed Dates 50**  
Stuffed with Blue Cheese and Pecans, Bacon  
Wrapped and Glazed with Spiced Rum

**Spanikopita 50**  
With Tzatkiki Sauce

**Mini Crab Cakes 75**  
With Cajun Remoulade

**Coconut Shrimp 55**  
With Pineapple Coconut Sauce

**Meatballs 30**  
Barbecue, Marinara or Swedish

**Chicken or Beef Satay 50**  
With Peanut or Soy Ginger Sauce

**All of the above hors d'oeuvres are priced per 25 pieces and subject to  
7% sales tax and 20% service charge**

### **Hot Hors d'oeuvre displays**

**Spicy Crab and Artichoke Dip 75**  
With Pita Chips, Crostini or Crackers

**Spinach & Artichoke Dip 55**  
With Pita Chips, Crostini or Crackers

**Goat Cheese & Marinara Dip 55**  
With Pita Chips, Crostini or Crackers

**All of the above displays are priced to serve 25 people and are subject  
to 7% sales tax and 20% service charge**

## **{ COLD HORS D OEUVRES }**

### **Crostini 38**

Tomato Parmesan Bruschetta  
Cream Cheese & Orange Marmalade  
Lemon Mascarpone & Asparagus Tips

### **Phyllo Cups 50**

Shrimp Salad  
Boursin & Tomato Concasse  
Goat Cheese & Raspberry  
Spinach & Artichoke

### **Caprese Skewers 50**

Mozzarella, basil, cherry tomato, olive oil  
and balsamic reduction

### **Chilled Jumbo Shrimp 75**

With Horseradish Cocktail Sauce

**All of the above hors d'oeuvres are priced per 25 pieces and subject to  
7% sales tax and 20% service charge**

### **Cold Hors d'oeuvre displays**

#### **Vegetable Crudités 42**

Celery, Carrots, Cucumber and Ranch

#### **Seasonal Fresh Fruit Display 60**

Seasonal Fruit, Yogurt Dipping Sauce

#### **Domestic Cheese Display 56**

Cheddar, Swiss Provolone, Crackers

#### **Artisanal Cheese Display 80**

Assorted Artisan Cheeses, Crackers

#### **Smoked Salmon Display 150**

Capers, Tomatoes, Red Onion, Diced Egg, Crackers

#### **Antipasto Display 80**

Assorted Salami, Cheeses, Olives, Peppers

#### **Chips & Salsa 30**

#### **Snack Display 25**

Cheex Mix, Popcorn, Pretzels, Assorted Chips, Mixed Nuts  
Add Candy Bars, Granola Bars, Muffins or Cookies for 1.50 each

**All of the above displays are priced to serve 25 people and are subject  
to 7% sales tax and 20% service charge**

## **{ CHEF ATTENDED STATIONS }**

**Carving Station**  
**Roasted Pork Loin 4**  
**Prime Rib of Beef 5**  
**Tenderloin of Beef 9**

**Omelet Station 8**  
Bacon, Sausage, Ham, Peppers, Onions,  
Mushrooms, Spinach, Tomato, Goat Cheese  
Shredded Cheese

**All Chef Attended Stations are priced per person and subject to a  
\$50 attendant fee, 7% sales tax and 20% service charge**

## **{ SELF SERVE STATIONS }**

**Nacho Station 12**  
Tortilla Chips, Nacho Cheese, Ground Beef,  
Shredded Cheese, Salsa, Black Bean Salsa,  
Guacamole, Jalapenos, Sour Cream,  
Cilantro, Green Onions

**Fajita Station 16**  
Flour Tortillas, Grilled Chicken, Grilled  
Sliced Beef, Refried Beans, Peppers &  
Onions, Salsa, Black Bean Salsa, Guacamole,  
Sour Cream, Cilantro, Shredded Cheese

**Slider Station 12**  
Mini Buns, Assorted Cheeses, Lettuce  
Tomato, Onion, Pickle, Condiments and  
Choice of: Burgers, Pulled Pork, Barbecue  
Chicken or Crab Cakes (+2)

**Pasta Station 18**  
Penne, Bow Tie, Linguine, Spaghetti,  
Marinara, Pesto, Alfredo, Bolognese,  
Shrimp, Chicken, Italian Sausage & Peppers,  
Warm Garlic Bread

**All Self Serve Stations are priced per person and subject to  
7% sales tax and 20% service charge**

# **{ RECEPTION PACKAGES }**

## **Silver Package 28**

**Domestic Cheese Display, Vegetable Crudités, Seasonal Fresh  
Fruit Display, Nacho Station, Fried Ravioli, Crostini, Meatballs,  
Goat Cheese & Marinara Dip, Chicken Fingers,  
Cookies and Brownies**



## **Gold Package 34**

**Artisanal Cheese Display, Vegetable Crudités, Seasonal Fresh  
Fruit Display, Caprese Skewers, Choice of Phyllo Cup Hors d'oeuvre,  
Chilled Jumbo Shrimp, Smoked Salmon Display, Meatballs,  
Empanadas, Satays, Stuffed Dates, Thai Spring Rolls,  
Spinach & Artichoke Dip, Assorted Mini Dessert Bars**



## **Platinum Package 42**

**Artisanal Cheese Display, Antipasto Display, Seasonal Fresh  
Fruit Display, Caprese Skewers, Chilled Jumbo Shrimp, Smoked  
Salmon Display, Meatballs, Satays, Stuffed Dates, Thai Spring Rolls,  
Crab Cakes, Coconut Shrimp, Crab & Spinach Dip,  
Chocolate Mousse or Phyllo Cups**



**All Self Reception Packages are priced per person, food will be  
restocked for two hours and subject to  
7% sales tax and 20% service charge**

# **{ BAR SERVICE }**

## **Beer**

**Standard 2.75**

**Budweiser**

**Bud Light**

**Coors Light**

**Miller Light**

**Michelob Ultra**

**Bud Select**

**Premium 3.75**

**Amstel Light**

**Upland Wheat**

**Harp**

**Corona**

**Heineken**

**New Castle**

**Kegs**

**Keg Beer may be  
ordered based on  
availability. Kegs are  
priced according  
market cost.**

## **Wine**

**House Wine 20**

**Pinot Grigio**

**Sauvignon Blanc**

**Chardonnay**

**Pinot Noir**

**Merlot**

**Cabernet Sauvignon**

**Sparkling Wine**

**Premium Wines**

**Bloomington Country Club has a full wine  
list with premium selections with a wide  
range of producers and varietals to  
compliment any meal and budget. If you  
would like to serve premium wines let the  
Director of Events know and we will be  
happy to assist in making the  
perfect selections.**

## **Liquor**

**Call 4**

**Fuzzy's Vodka**

**Bombay Dry Gin**

**Bacardi Rum**

**Jim Beam Bourbon**

**Canadian Club**

**Jose Cuervo Tequila**

**Premium 5.50**

**Absolut Vodka**

**Bombay Sapphire**

**Myers Dark Rum**

**Jack Daniels**

**Jameson Irish**

**Maker's Mark**

**Dewars Scotch**

**Cuervo 1800**

**Super Premium 7**

**Grey Goose Vodka**

**Belvedere Vodka**

**Hendricks Gin**

**Blanton's Bourbon**

**Johnny Walker Black**

**Patron Tequila**

**All beverages are priced per drink, based on consumption  
and subject to 7% sales tax and 20% service charge**