



## BANQUET MENU

**MONTCLAIR  
COUNTRY  
CLUB**

**16500 EDGEWOOD DR.  
DUMFRIES, VA 22025**

# BREAKFAST & BRUNCH

## CONTINENTAL BREAKFAST

Fresh Baked Muffins and Assorted Pastries, Bagels with  
Cream Cheese, Bananas, Apples, Oranges, Dry Cereal  
Served with Coffee, Tea, Juice, Whole Milk

**13.95 per person**

## BREAKFAST BUFFET

Pancakes or French Toast, Fresh Fruit, Scrambled Eggs, Bacon & Sausage,  
Potatoes O'Brien Served with Coffee & Tea, Juice

**15.95 per person**

(\*Turkey Bacon, Turkey Sausage additional 1.00 per person)

(Waffle Station with assorted toppings additional 40.00)

(\* Waffle station requires a minimum of 15 people)

## BRUNCH BUFFET

Fresh Baked Muffins, Assorted Pastries, Biscuits with Butter, Fresh Fruit, Bacon, &  
Sausage, Potatoes O'Brien, Omelet Station, Belgian Waffles,

Carving Station: Honey Glazed Ham

Served with Coffee & Tea

**21.95 per person**

(Turkey Bacon, Turkey Sausage additional 1.00 per person)

(\*Brunch buffet requires a minimum of 30 people)

# LUNCH

## SANDWICH BUFFET

**Assorted Deli Sandwiches:** Turkey, Ham, Roast Beef,  
Fresh Sandwich Rolls or Croissant (Please Specify Choice of Bread)  
Lettuce, Tomato, Cheese, Assorted Condiments,  
Cold Pasta Salad, Fresh Fruit, Fresh Baked Cookies

**15.95 per person**

## HOT LUNCH BUFFET

House Salad with dressing, Fresh Dinner Rolls & Butter  
**Entree Selections:** Chicken Piccata Pan Seared with Lemon Caper White Butter Wine Sauce,  
Rosemary and Garlic Pork Loin Tyme Ju,  
Tilapia Parmesan Crusted with Mango Pineapple Salsa,  
Pasta Primavera,  
Beef Tender with Mushroom Demi Sauce  
\*Served with chef's choice of starch and vegetable

**One Entrée 19.95**

**Two Entrees 27.95**

# HORS D'OEUVRES

All Hors D'oeuvres can be served passed or buffet-style

Choice of 3: **16.95 per person**

Choice of 4: **21.95 per person**

Choice of 5: **26.95 per person**

- Crispy Bruschetta topped with Fresh Basil
  - Vegetable Spring Rolls
- Mushroom Caps stuffed with Fresh Spinach & Ricotta Cheese
  - Crab-Stuffed Mushrooms
  - Mini Quiche (Cheese and Spinach)
- Mild Curry Chicken Satay with Spicy Peanut Sauce
  - Petite Maryland Lump Crab Cakes
- Grilled Smoked Chicken, Avocado & Pepper Strip Quesadillas
  - Mini Beef Wellingtons with Dijon Mustard Sauce
- Tomato Mozzarella & Fresh Basil with Balsamic Reduction (Passed Skewers)
- Pulled Pork Barbecue in Corn bread Crostini topped with Carmelized Onions & Cheddar
  - Chilled Shrimp
- Spring Rolls with Sweet and Sour Asian Salad
- Smoked Salmon with Greek Dill & Lemon Yogurt Sauce served with Assorted Bagel Chips
  - Bacon Wrapped Beef Skewer with Orange Marmalade and Teriyaki Sauce

## CRUDITES

### DISPLAYS

Vegetable

Fresh Fruit

Assorted Domestic Cheeses:

Pepper Jack, Swiss, Provolone, Cheddar

**4.00 per person/per display**

Assorted Imported Cheeses:

Smoked Gouda, Specialty Cheddar, Goat Cheese, Fresh Mozzarella, Brie

**6.50 per person/per display**

# DINNER BUFFET SELECTIONS

Buffet Option Includes Salad, Rolls, Choice of Two Entrees and Two Sides

\$29.95 Per Person

## CHOICE OF 2 ENTREES:

### PORK:

- Roasted Pork Loin with Lemon Tyme Ju
- Bone in Pork Chops with Salsa Crouda
- Curry Pork Loin Thai Basil Chili Sauce
  - Pulled Pork

### CHICKEN:

- Grilled Lemon-Rosemary Chicken Breast
  - Chicken Marsala
- Stuffed Chicken Breast topped with Roasted Red Pepper, asparagus, Feta, Brocihtto sauce

### Beef:

- Beef Teriyaki
- Beef Tender Mushroom with Demi Sauce

### SEAFOOD ENTREES:

**Additional 3.00 per person**

- Salmon with Black Bean Corn Salsa Chili Cherry Sauce
- Cod Pepper and Stuffed Tomato Broth
- Blackened Mahi Mahi with Mango Salsa & Vanilla Cocoanut Buttered Sauce

**Additional \$5.00 per person**

- Grilled Shrimp & Scallops
  - Crab Cakes

### PASTA:

- Chicken and Broccoli Alfredo
- Sea Food Scampi Angel Hair
  - Pasta Primavera - Pesto
- Rigatoni with Fresh Tomatoes & Basil

## CHOICE OF TWO SIDE DISHES:

Rice Pilaf

Wild Rice

Mashed Potatoes

Oven Roasted Potatoes

French Green Beans

Broccoli

Glazed Baby Carrots

Seasonal Vegetable Medley

Grilled Zucchini & Squash

# SEATED DINNER SELECTIONS

Seated Dinner Selections Include: Salad, Rolls, Entrée, and Two Sides

## CHICKEN ENTREES

- Grilled Lemon-Rosemary Chicken Breast
    - Chicken Marsala
    - Stuffed Chicken Breast
- 19.95 per person**

## PORK ENTREES

- Roasted Pork Loin in Rosemary Demi Sauce
- 21.95 per person**
- French Cut 14 oz Pork Chop in Milanese Sauce
- (26.95 per person)**

## BEEF ENTREES

- Prime Rib
  - Bistro Tenderloin
  - New York Strip Steak
- 27.95 per person**

## SEAFOOD ENTREES

- Grilled Shrimp and Scallop Scampi
  - Char-Grilled Salmon
  - Maryland Lump Crab Cake
- 29.95 per person**

## VEGETARIAN

- Pasta Primavera
  - Stuffed Portobello Cap with Spinach and Ricotta
  - Vegetable Risotto
- 17.95 per person**

## CHOICE OF 2 SIDE DISHES:

Rice Pilaf

Wild Rice

Mashed Potatoes

Oven Roasted Potatoes

French Green Beans

Broccoli

Glazed Baby Carrots

Seasonal Vegetable Medley

**\*All Dinner Buffet Items Can Be Served As Seated Dinner**

# COMBINATION ENTREES

## **MIXED GRILLE:**

5 oz Petite Filet, Grilled Chicken Breast, Gulf Shrimp  
served with Chefs Choice of Vegetable and Roasted Potatoes

**31.95 per person**

## **CRAB CAKE MIXED GRILLE:**

5 oz Petite Filet, 4 oz Lobster Tail  
served with Chefs Choice of Two Sides

**37.95 per person**

# KID'S MENU

Sliders (Mini Hamburgers)

Quesadillas

Buffalo Wings

French Fries

Onion Rings

Miniature Cheese Pizzas

Chicken Tenders

Mozzarella Sticks

Mac & Cheese

Grilled Cheese Sandwiches

Hot Dogs

**12.95 per person**

# DESSERT

Chocolate Cake

Chocolate Mousse Cake

Strawberry Shortcake Cheesecake

(can be served with chocolate or strawberry sauce)

Fruit Cobbler

**3.95 per person**

## **COOKIE DISPLAY**

Fresh Baked Cookies & Brownies

**2.00 per person**

# BAR OPTIONS

Montclair Country Club offers several options for beverage service for your special event.

In addition to open bar options we also offer cash bar service.

## **4 HOUR OPEN BAR:**

**Serving Beer & Wine**

**25.00 per person**

**Serving Rail Liquors**

**35.00 per person**

**Serving Premium Liquors**

**50.00 per person**

**Champagne Toast**

**4.00 per person**

**Bartender Fee**

**75.00**



# BANQUET POLICIES

1. Our Banquet Department has printed menu selections that are some of our guests' favorites. These menus can be changed based on your personal preference. We would welcome the opportunity to create special menus for your individual needs.
2. A \$500.00 deposit is required to guarantee the availability of the date and time requested for all functions booked. All deposits are non-refundable.
3. Fourteen business days prior to the function date, final menu items and related arrangements must be selected and estimated guest counts must be received.
4. The guaranteed number of guests must be received five days prior to the function. This guaranteed number is not subject to reduction and is the minimum number of persons for which you will be charged. The Club will provide for service and seating for five percent over the guaranteed amount.
5. All banquet charges are payable in full prior to start of the function. If collection of payment for the banquet requires assistance of attorneys or a collection agency, reasonable attorney fees, court costs, etc. will be added to the amount due.

6. Room rates are as follows\*:

## **Tuesday-Thursday**

Ballroom A (60 guests): \$300

Ballroom B (40 guests): \$200

Full Ballroom (100-160 guests): \$500

Dining Room (60 guests): \$1,000

Ballroom & Dining Room (200 guests): \$1,500

Grille Room (40 guests): \$300

## **Friday-Sunday**

Ballroom A (60 guests): \$600

Ballroom B (40 guests): \$400

Full Ballroom (150 guests): \$1,000

Dining Room (60 guests): \$1,500

Ballroom & Dining Room (200 guests): \$2,000

Grille Room (40 guests): \$500.00

7. A service charge of 22% and Virginia sales tax is applied to all food and beverage items, package prices and other charges. Carver fees, bartender fees and/or special buffet package surcharges may apply.
8. The property reserves the right to reallocate room assignments to best accommodate guest of your function and guests of other functions who may be using the facility at the same time.
9. No food, beverage, or alcoholic beverages may be brought into the Club without prior approval of the General Manager. All events not requiring food will incur a \$75.00 set up fee. A beverage station can be provided upon request.
10. Special requirements or requests (audio/visual equipment, special linen colors, special tables, etc.) are available, but may result in additional charges. See fees listed below:

Podium & Microphone: \$25.00 fee

Projector: \$50.00 fee

Screen: \$25.00 fee

Dance Floor Rental: \$250.00

Silver/Gold Charger Plates: \$10.00 per table

Votive Candles & Mirrors: \$25.00 fee

Cake Cutting/Plating: \$25.00 under 50 guests, \$50.00 50+ guests

11. Decorations requiring attachment to the walls, ceiling or fixture must be approved in writing prior to the function.
12. For events lasting over 4 hours. A \$250.00 extra hour fee applies. Extra time must be prearranged with event coordinator.
13. Food and beverage prices are subject to change without notice and are only guaranteed for 90 days prior to the function.