

Something for every Occasion



Banquet
Cuisines

EVANSVILLE
Country Club

Something for every Occasion



*Gourmet
Breakfast*

EVANSVILLE
Country Club

BREAKFAST BUFFET

Minimum 30 Guests

\$14 per person

Fresh Seasonal Fruit Salad (+\$2)
Crisp Bacon, Sausage,
Hash Browns, Scrambled Eggs,
Buttermilk Biscuits, Sausage Gravy
Butter & Fruit Preserves
Coffee (Regular & Decaf)
Fresh Orange Juice
Apple Juice
Tomato Juice (+\$1)
Cranberry Juice (+\$1)

BUFFET ENHANCEMENTS

Chef Attendant Required

Waffle Station ~ \$3 per person

Omelet Station ~ \$4 per person

or \$6 per person for both stations

CONTINENTAL BREAKFAST

\$8 per person

Assorted Muffins & Pastries
Coffee (Regular & Decaf)
Fresh Orange Juice
Tomato Juice (+\$1)
Cranberry Juice (+\$1)

*Add Seasonal Fruit Display
\$3 per person*

* All prices are subject to change*

BREAKFAST PLATES

Served with Coffee

TRADITIONAL \$11

Crisp Bacon, Scrambled Eggs,
Hash Browns, Biscuits

STUFFED FRENCH TOAST \$11

Served with Syrup and your choice of
Bacon, Sausage or Ham

EGGS BENEDICT \$13

Toasted English Muffin with
Country Ham, Poached Egg, Hollandaise
Served with Fruit Garnish

QUICHE LORRAINE \$10

Served with Fresh Seasonal Fruit

CHORIZO BURRITO \$9

Egg, Cheddar, Whole Wheat Tortilla

BACON, EGG & CHEESE SANDWICH \$6

FROM THE BAKERY

Sold By the Dozen

ECC Famous Pecan Rolls \$24

Croissants \$18

Cream Cheese / Fruit Danish \$21

Assorted Cookies \$18

Brownies & Lemon Bars \$21

Scones \$21

COFFEE SERVICE

\$12.50 per Pot

HOT TEA

\$2.50 per Cup

4 Varieties

Something for every Occasion



*Lunch
Creations*

EVANSVILLE
Country Club

LUNCHEON SANDWICHES

*Served with House Made Chips,
French Fries, or Fruit Salad*

THE COUNTRY CLUB \$12

Turkey Breast, Smoked Bacon, Swiss Cheese,
Lettuce, Tomato & Mayo on Toasted Bread

FRENCH DIP \$13

Shaved Prime Rib, Caramelized Onions,
Swiss Cheese, Natural Jus

CROISSANT SANDWICH \$12

Choose Fresh Chicken or Tuna Salad
Dressed with Lettuce & Tomato

SOUTHWESTERN CHICKEN \$12

Gerber Farms Chicken Breast, Avocado,
Fresh Salsa, Pepper Jack Cheese
on a Grilled Kaiser Bun

ROASTED TURKEY CROISSANT \$12

Avocado, Arugula, White Cheddar,
Alfalfa Sprouts, Dijon Mustard

SALADS

Served with Fresh Baked Rolls

CAESAR SALAD \$13

Add Grilled Chicken +3, Grilled Shrimp +3, Salmon +4
Hearts of Romaine, Parmesan Cheese,
House Made Caesar Dressing, Herb Croutons

FRESH FRUIT PLATE \$11

Choice of Chicken or Tuna Salad
Sliced Fresh Seasonal Fruit

SEASONAL SALAD \$13

Mixed Greens & Seasonal Fresh Fruit
& Vegetables with Choice of Dressing

***Add a Cup of Soup to any**

Sandwich or Salad for just \$3 per person
Chicken Tortilla, Loaded Potato, Vegetable Beef,
Bean Soup w/ Cornbread, Chili or Tomato Bisque

LUNCHEON ENTRÉE

*Served with Tossed Salad,
Chef's Choice Starch & Vegetable,
Fresh Baked Rolls, Iced Tea & Coffee*

HERB ROASTED CHICKEN \$15

Gerber Farms Chicken Breast with choice of:
Sundried Tomato Wild Mushroom Ragout,
Blood Orange Beurre Blanc, or Pesto Cream

DIJON GRILLED CHICKEN \$16

Gerber Farms Chicken, Benton's Bacon,
Swiss Cheese, Dijon Cream Sauce

CHICKEN PICCATA \$16

White Wine Lemon Butter Sauce, Capers

HOUSE-MADE CHICKEN CREPES \$18

Rice & Broccoli

CRISPY BREADED CHICKEN \$16

Panko Crusted Gerber Farms Chicken,
Parmesan Creamed Spinach, Rice Pilaf

GRILLED SALMON \$18

Honey BBQ Glaze or Woodland Sauce

NEW YORK STRIP \$27

8oz. Strip Steak with
Demi Glaze or Herb Butter

PASTAS

Served with Tossed Salad Only

ASPARAGUS & MASCARPONE RAVIOLI \$15

Sweet Pea Cream, Asparagus Tips,
Roasted Mushrooms

Add Chicken +\$2 Add Shrimp +\$3

TRUFFLE CREAM PASTA \$13

Penne Pasta, Tomatoes, Asparagus, Parmesan
Add Chicken +\$2 Add Shrimp +\$3

* Events wishing to have more than two(2) salad dressings add \$1 per additional dressing
Events wishing to have a choice of two(2) entrées add \$2
: choice of three(3) entrees add \$3
* All prices are subject to change*

ITALIAN LUNCH BUFFET

\$17 per person

CHOOSE 2 SALADS:

Italian Salad

Caesar Salad

Tossed Salad

Pasta Salad

Baked Beans

Fresh Fruit Salad +\$2

Spaghetti with Meat Sauce

Chicken Penne Alfredo

Garlic Bread

Assortment of Brownies & Cookies

DELUXE DELI BUFFET

\$16 per person

Caesar Salad or Italian Salad

Ham

Turkey

Shaved Prime Rib

Assorted Cheeses

Mayo & Mustard

Baked Beans

Grippos BBQ Chips

Assortment of Brownies & Cookies

Fresh Fruit Salad +\$2

CHOOSE ONE:

Cole Slaw, Potato Salad or Pasta Salad

SNACKS

Potato Chips *\$10 lb*

Bar Snack Mix *\$15 lb*

Cajun Mix *\$15 lb*

Pretzels *\$10 lb*

Whole Fresh Fruit *\$1.50 each*

Fruit Yogurt *\$2 each*

Granola Bars *\$2 each*

Deluxe Mixed Nuts *\$20 lb*

Roasted Peanuts *\$15 lb*

BAKED POTATO BAR

\$17 per person

Caesar Salad or Tossed Salad

Baked Sweet Potato

Baked Yukon Gold Potato

Accompaniments

Pulled Pork

Chicken Cordon Bleu Sandwich

Assortment of Brownies & Cookies

BACK NINE BUFFET

\$16 per person

CHOOSE 2 GRILLED ITEMS:

Hot Dogs

Jalapeño Dogs

Brats

Chicken Breast

Cheeseburgers

BBQ Pulled Pork

CHOOSE 2 SIDES:

Creamy Cole Slaw

Potato Salad

Pasta Salad

Caesar Salad

Italian Salad

Baked Beans

Fresh Fruit Salad +\$2

Assortment of Brownies & Cookies

*** 30 PERSON MINIMUM ***

FOR ALL BUFFETS

Add Soup for \$3 per person

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Events wishing to have a choice of two(2) entrées add \$2 : choice of three(3) entrees add \$3

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Something for every Occasion



*House-made
Hors D' Oeuvres*

EVANSVILLE
Country Club

HOT SELECTIONS

Asian Chicken Bites \$1.50

Mini Roasted Chicken Tamale Bites
with Sour Cream Dollop \$1.50

Mini Egg Rolls
with Sweet & Sour Sauce \$1.75

Stuffed Cherry Pepper
with Herb Cream Cheese \$1.25

Roasted Mini Bakers with Cream Cheese,
Cheddar & Scallions \$1.50

Pork Pot Stickers with Ponzi Sauce \$1.50

Truffle Mushroom Croquet \$1.25

Warm Goat Cheese with
Truffle Honey & Dark Cherries \$1.50

Stuffed Mushrooms with
Garlic Cream Cheese \$1.60
Add Sausage \$1.75

Bacon Wrapped Scallops \$4.00
or Water Chestnuts \$1.25

Bacon Wrapped Brussels Sprouts \$1.60

Spanakopita \$1.75

BBQ Meatballs \$1.50

Mini Crab Cakes with
Cajun Remoulade \$3.00

ECC Famous Chicken Wings \$1.50

Fried Shrimp with Grits \$1.60

Phyllo Wrapped Asparagus \$1.75

Puff Pastry Brie Bites \$1.50

**All Hors D'Oeuvres are Handmade
and Priced per Piece**

*** MINIMUM 25 PIECES EACH ITEM**

COLD SELECTIONS

Stuffed Cherry Tomato
with Crisp Bacon and Aioli \$1.50

Smoked Salmon Cucumber Canapé with
Lemon Dill Cream Cheese \$2.00

Vegetarian Flatbread \$2.00

Mini Lettuce Wrap with
Stir Fried Vegetables \$1.50
Add Pork \$1.75

Deluxe Shrimp Cocktail Display \$1.75
(Regular Size Shrimp)

Deluxe Shrimp Cocktail Display \$2.50
(Jumbo Size Shrimp)

Individual Shrimp Cocktail \$2.00

Ahi Tuna Flatbread Bite \$1.75

Gougère Cheese Puff \$1.50

Caprese Skewer with Fresh Mozzarella,
Cherry Tomato and Basil \$1.50

SPECIALTY DIPS & SPREADS

Artichoke Crab Dip

Spinach Artichoke Dip

Goat Cheese & Pesto Spread

Smoked Salmon Spread

Sundried Tomato & Herb

Edamame Hummus with Wonton Chips

Bowl of Mozzarella Bruschetta

Hummus & Pita Chips

All Served with Toast Points or Crispy Pita Chips

Each \$100 and serves about 75

CULINARY DISPLAY

Fruit, Cheese & Vegetable Crudités

Small Display \$85 serves 25

Medium Display \$150 serves 75-100

Large Display \$250 serves 175

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*Specialized Entrée
Selections*

EVANSVILLE
Country Club

DINNER ENTRÉES

** All entrées are served with an ECC House Salad, Starch, Vegetable & Fresh Baked Dinner Rolls Iced Tea & Coffee*

SALADS MAY BE UPGRADED

*** Add Five Marinated Garlic Butter Poached Shrimp +6 ***

HERB GRILLED CHICKEN \$23

Gerber Farms Chicken Breast with choice of:
Sundried Tomato Wild Mushroom Ragout,
Blood Orange Beurre Blanc, or Pesto Cream

ECC GRILLED or FRIED PORK CHOP \$24
with Mustard BBQ Sauce

CHICKEN PICCATA \$24

White Wine Lemon Butter Sauce, Capers

PANKO CRUSTED CHICKEN BREAST \$24
Tomato Fondue, Oregano Pesto

SLOW ROASTED TOP ROUND OF BEEF \$25
Rosemary Demi Glaze

ROASTED TOMATO CREAM PASTA \$21

Penne, Spinach, Roasted Garlic,
Kalamata Olive, Parmesan

*Add Herb Chicken +\$3, OR
Butter Poached or Grilled Shrimp +\$6*

DINNER BUFFETS

*Served with Salad, Starch & Vegetable,
Fresh Baked Dinner Rolls, Iced Tea & Coffee*

STARCHES

Rice Pilaf Wild Rice Blend

Cheddar Grits

Garlic Herb New Potatoes

Garlic Whipped Yukon Gold Potatoes

Loaded Mashed Potato +\$1

Truffle Corn Polenta +\$1

Parmesan Herb Risotto +\$2

Twice Baked Potato +\$2

Cheesy Scalloped Potatoes +\$2

STUFFED BREAST OF CHICKEN \$25

Ricotta, Spinach, Smoked Bacon,
Sundried Tomatoes & Bourbon Demi Glaze

GRILLED SALMON \$26

Honey BBQ Glaze or Woodland Sauce

THE NEW YORKER \$36

12oz. Prime Strip

ROASTED BEEF TENDERLOIN \$38

6oz. with Red Wine Demi Glaze
4oz. \$35

ROASTED PRIME RIB \$32

(20 person min.)

12oz. with Creamy Horseradish
14oz. ~ \$34

DIJON HERB CRUSTED TILAPIA \$25

CHOOSE FROM THE DINNER ENTRÉES

Two Entrées \$28 per person

Three Entrées \$31 per person

** Beef Tenderloin +\$10 **

** The New Yorker +\$5 **

** Roasted Prime Rib +\$2 **

VEGETABLES

Seasonal Vegetables Medley

Roasted, Fried, or Steamed Broccoli

Southern Green Beans

Roasted Cauliflower

Green Beans Amandine

Steamed or Grilled Asparagus +\$2

Caramelized Brussels Sprouts +\$2

* MINIMUM OF 50 PEOPLE FOR BUFFETS

Carry out Boxes are NOT permitted on Buffets

** All prices are subject to change**

** Events wishing to have more than two(2) salad dressings add \$1 per additional dressing*

Events wishing to have a choice of two(2) entrées add \$2 : choice of three(3) entrees add \$3

** All prices are subject to change**

DINNER ENTRÉE COMBINATION PLATES

CHOOSE TWO \$28 PER PLATE

*All entrées are served with an ECC House Salad, Starch,
Vegetable & Fresh Baked Dinner Rolls
Iced Tea & Coffee*

HERB SEARED CHICKEN BREAST

Gerber Farms Chicken Breast with choice of:
Sundried Tomato Wild Mushroom Ragout,
Blood Orange Beurre Blanc, or Pesto Cream

STUFFED BREAST OF CHICKEN

Ricotta, Spinach, Smoked Bacon,
Sundried Tomatoes & Bourbon Demi Glaze

GRILLED PORK CHOP

with Choice of Sauce

GRILLED SALMON

Honey BBQ Glaze or Woodland Sauce

FILET MIGNON *+\$10 upcharge*

4oz. Grilled or Herb Roasted and Sliced
with Bourbon Demi Glaze

PANKO CRUSTED CHICKEN BREAST

Tomato Fondue, Oregano Pesto

NEW ORLEANS STYLE CRAB CAKES *+\$5*

4oz. Sautéed Lump Crab with Remoulade

GARLIC BUTTER POACHED SHRIMP

Seven Jumbo Shrimp

4oz. GRILLED SIRLOIN *+\$2 upcharge*

STARCHES

Rice Pilaf

Wild Rice Blend

Cheddar Grits

Garlic Herb New Potatoes

Garlic Whipped Yukon Gold Potatoes

Loaded Mashed Potato *+\$1*

Truffle Corn Polenta *+\$1*

Parmesan Herb Risotto *+\$2*

Twice Baked Potato *+\$2*

Cheesy Scalloped Potatoes *+\$2*

VEGETABLES

Seasonal Vegetables Medley

Roasted, Fried, or Steamed Broccoli

Southern Green Beans

Roasted Cauliflower

Green Beans Amandine

Steamed or Grilled Asparagus *+\$2*

Caramelized Brussels Sprouts *+\$2*

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*Delectable
Stations*

EVANSVILLE
Country Club

STATIONS & LATE NIGHT SNACK BARS

Add-on to your Hors D' Oeuvre Reception or Buffet,
or Choose a **Minimum of 3** Stations/Bars to Build Your Own

Choose just two Stations +2 per person

Choose just one Station +4 per person

CARVING STATIONS

*All Carving Stations are Served with Rolls,
Fresh Toppings, Sauces, & Condiments*

ROAST BEEF TENDERLOIN \$20

SLOW ROASTED STEAM SHIP ROUNDS \$11
with Au Jus (min. of 125 people)

ROASTED PORK LOIN \$10

SLOW ROASTED PRIME RIB \$15

CARVED TURKEY \$10

CARVED HAM \$12

CEDAR PLANK or ROASTED
SIDES OF SALMON \$12

SEARED AHI TUNA \$18

MAC & CHEESE STATION \$9 MINIMUM OF 100 PEOPLE

Served in a Hollowed out Wheel of Cheese

Includes Bacon, Parmesan, Herb Chicken,
Hot Sauce, Herbs, Caramelized Onions, & More

VEGGIE & STARCH STATION \$6

Choose Two from Entrée Page

SALAD & BREAD STATION \$6

*Served with Fresh Baked Rolls,
Dipping Oil & Butter*

CHOOSE TWO:

Tossed Garden Salad w/ 2 Dressing

Italian Salad

Caesar Salad

or Chef's Seasonal Salad +\$1

LATE NIGHT SNACK BARS

BEEF SLIDERS BAR

\$4 per slider

Pickle, Onion, Mustard, Ketchup, & Cheese

GOURMET POTATO CHIP BAR

\$3 per person

House Made Potato Chips

Sour Cream, Salsa, Cheddar Cheese,
Onions, Bleu Cheese, Bacon, Ranch

MASHED POTATO BAR

\$7 per person

PULLED PORK, CHICKEN, or SAUSAGE +\$3

Mashed Yukon Gold Potatoes

Add Sweet Potatoes +\$1

(Served in Wine Glasses)

Butter, Chives, Sour Cream, Broccoli,
Bleu Cheese, Cheddar Cheese, Maple Butter,
Brown Sugar and Cinnamon

NACHO BAR

\$4 per person

Chips, Salsa, Tomatoes,
Sour Cream, Cheese, Onions, Ranch

FRENCH TOAST BAR

\$3 per person

Cinnamon, Syrup, Powdered Sugar,
Chocolate Sauce

* MINIMUM OF 50 PEOPLE FOR BUFFETS & STATIONS

Carry out Boxes are NOT permitted on Buffets

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Something for every Occasion



*Decadent
Desserts*

EVANSVILLE
Country Club

DECADENT DESSERTS

SIGNATURE DESSERTS

Served by the slice per person

NY STYLE CHEESECAKE \$5
with Fresh Berries

FLOURLESS CHOCOLATE TORTE \$5

KEY LIME PIE \$5

LEMON or KEY LIME TART \$5
with Fresh Berries

PEANUT BUTTER PIE \$5

HERSHEY PIE \$5

FRESH FRUIT PIE \$5
Seasonal Varieties

VANILLA BEAN or FLAVORED
CRÈME BRULEE \$5

SELECTION OF COOKIES \$18 dozen

ASSORTED MINI DESSERTS

\$3 EACH

DARK or WHITE
CHOCOLATE MOUSSE
in Chocolate Cups

ASSORTED TARTLETS

Chocolate

Key Lime

Lemon Meringue

Berry

Cheesecake

Seasonal Varieties Available

* All prices are subject to change*

DESSERT STATIONS

(30 person Minimum)

MADE TO ORDER CREPES \$7

Sweetened Cream Cheese Stuffing,
Bananas Foster, Strawberries Jubilee,
Caramel, Berries, Whipped Cream,
Nuts, and Other Toppings

ICE CREAM BAR \$6

Bananas Foster, Nuts, Fruit Topping,
Chocolate, Caramel, Sprinkles,
Whipped Cream

TABLESIDE DESSERT

(50 person Maximum)

BANANAS FOSTER

\$7 per Person

SPECIALTY SHEET CAKES

White

Lemon

Chocolate

Carrot

Strawberry

Swirl

Yellow

Half & Half

¼ Sheet Cake (18-24 people) \$45

½ Sheet Cake (36-48 people) \$65

Full Sheet Cake (50-75 people) \$85

Round 9" Double \$30

CHEF ATTENDED DESSERT BAR

\$8 per person

A different dessert for every twenty people

Something for every Occasion



*Shower
Specialties*

EVANSVILLE
Country Club

BRIDAL SHOWERS & BABY SHOWERS

TEA SANDWICHES

(\$3.00 each)

Smoked Salmon Mousse
On White Bread

Pimento Cheese of White Bread

Turkey & Cheese Silver Dollar Roll

Tuna Salad on Mini Croissant

Chicken Salad on Mini Croissant

Ham & Cheese Silver Dollar Roll

Cream Cheese & Herbs
On Wheat Bread

Dill Cream Cheese & Cucumber
on Rye Bread

CULINARY DISPLAY

Fruit, Cheese & Vegetable Crudité's

Small (*serves 25*) \$85

Medium (*serves 75-100*) \$150

Large (*serves 175+*) \$250

CHOCOLATE COVERED STRAWBERRIES

(\$2 each)

TABLESIDE DESSERT

(50 person Maximum)

BANANAS FOSTER

\$7 per Person

* Coffee & Iced Tea
Included with Your Luncheon Order *

* All prices are subject to change*