DAY MENUS 2018

Club 86 Events

SERVED MENU

First Course: (Chose one) Choice of

House Salad, Caesar Salad, or Homemade Soup

Rolls + butter

Entrées (Chose one) Choice of Served with Tossed Salad or Vegetable

Baked Chicken	16.50	
Stuffed Chicken Breasts	17.50	
Chicken Picatta	18.50	
Chicken Marsala	18.50	
Chicken Parmesan	17.50	
Broiled White Fish	18.50	
Grilled Salmon	18.50	
Roast Beef with Au Jus	18.50	
Roast Turkey	17.50	
London Broil	19.50	
Vegetarian Lasagna	16.50	
Cheese Ravioli	16.50	
(Choice of Marinara or Pesto Sauce)		
Penne Pasta	16.50	
(Choice of Marinara or Pesto Sauce)		
Pasta Primavera	16.50	

Coffee + Tea

Lemon Sherbet

SALAD ENTRÉES, SERVED

First Course:

Homemade Soup, served Rolls + butter

Salad Entrées Choices

Harvest Salad 16. per person Mixed greens, orchard apples, candid pecans, grapes, blu cheese crumbles, chopped celery, vinaigrette dressing.

Chicken Caesar Salad 16. per person Romaine lettuce, parmesan cheese, homemade caesar dressing and marinated grilled chicken.

Substitute Shrimp 20. per person

Trio Salad 16. per person In a pineapple boat ~ Egg Salad, Tuna Salad and Waldorf Chicken Salad, cottage cheese, fresh fruit and slice of sweet bread.

Coffee + Tea

Lemon Sherbet

LUNCHEON

MENU STYLE 1

Tossed Salad
Tomatoes & Cucumbers & Croutons
Dressing Choices
Fresh Fruit Tray
Cottage Cheese
Apple Quinoa Salad
Roasted Beets

Club 86 Baked Chicken Stuffed Shells with Club 86 sauce Vegetable Rice Pilaf

Rolls + Butter

Coffee + Tea Dessert

16.50 per person

Carving Additions:

Honey Baked Ham: 1.00 per person

Top Round: 2.00 per person

MENU STYLE 2

Fresh Assorted Bagels Assorted Cream Cheeses

Mini assorted Danish + Muffins Sweet Breads + Rolls Fresh Fruit Tray

Caesar Salad with Grilled Chicken strips Homemade Quiche

Wild Rice Vegetable Medley Farfalle Pasta with Pesto Sauce

Coffee & Tea Dessert

17.50 per person

Brunch

MENU STYLE 1

Scrambled Eggs
Homemade Quiche
Home Fries
Ala King & Biscuits
French Toast & Syrup
Cheese Blintzes & Blueberry Sauce
Sausage links & Bacon
Carved Baked Ham

Fresh Fruit Tray Yogurt & Granola

English Muffins Italian Toast Assorted breakfast Pastries

Served Coffee and Tea, Served Orange Juice + Tomato Juice

17.50 per person

MENU STYLE 2

Fresh Assorted Bagels Assorted Cream Cheeses Assorted Mini Muffins & Danish Fresh Fruit Tray

Mixed Green Tossed Salad with Dressings Farfalle Pasta with Pesto sauce

Scrambled Eggs
Home Fries
Bacon & Sausage links
Rice Pilaf
Seafood Newburg
Vegetable
Club 86 Baked Baked Chicken
Carved Baked Ham

Served Coffee and Tea Served Orange Juice + Tomato Juice

18.50 per person

ITALIAN BRUNCH MENU

Upon Arrival,

Drink Display Station

You set price limit and tab will not exceed amount agreed upon.

Bloody Mary's , Mimosas, Speciality Cocktails. (*Priced per drink, please inquire for details*)

Champagne Display Table

You set price limit and tab will not exceed amount agreed upon. (7 glasses per bottle is rough estimate)

Champagne Flutes + Orange Juice
Champagne choices:
Knapp Brut, FLX 30. / bottle
House Brut 21./ bottle

Welcome Pastry Station

Mini Danishes, Scones, Muffins and Homemade Pastries 3. / person

Main Course

Scrambled Eggs Homemade Quiches Italian Home Fires Bacon

Italian Sausage Patties
Fresh Assorted Bagels & Assorted Cream Cheeses

Italian Toast

Fresh Fruit Tray

Tossed Mixed green salad with Dressings

Italian Bread and Rolls

Rigatoni's with Red Sauce

Pasta Alfredo

Club 86 Baked Chicken

Carved Ham

Served Orange Juice and Tomato Juice

Coffee + Tea

18.50 per person

Additions

Beverage Enhancements		A La Carte Dessert Enhancements
Bloody Mary's House Champagne Mimosa's Knapp Champagne Whiskey Sour Punch (serves 30-35) Soft Punch (serves 30-35)	6. 21. / bottle 30. / bottle 60. 39.	Cannoli \$1.59 Cream Puffs with Chocolate \$0.85 Bar triangles \$1.99 Raspberries, lemon, hello dolly, chocolate coconut Heart dipped espresso cookie \$1.25 French Macaroons \$1.75 Almond Macaroon dipped in chocolate \$1.99 Raspberry Linzer \$1.25 Chocolate covered Strawberries \$1.50 Mini Cupcake \$1.50 Mini Cheese Cake \$2.50 Mini PB pie in chocolate crust \$2.25 Italian cookie tray 14.50 / lb# (25.28 in #) Mini Whoopi pies \$2.25 Vanilla, Chocolate, PB, carmel and red velvet Mini Biscotti \$2.00

Layer Cakes ~ made with real whipped cream (Strawberry, Chocolate or Lemon Layers)

	Kegular	Raspberry Layers
10" Round Serves 10-15 people \$	24.50	. \$28.50
1/2 Layer Serves 20-25 people \$4	40.00	\$45.00
12" Round Serves 30-35 people \$	55.00	. \$58.00
Full Layer Serves 40-50 people \$7	76.00	\$79.00

Homemade Carrot Cake

Flour, oil, eggs, shredded carrots, toasted pecans cream cheese butter frosting

8" Round ... \$28.00 | 10" Round ... \$45.00 | 12" Round ... \$75.00 | Full ... \$95.00

~ Iraditional Cakes ~

Vanilla, White, Chocolate, Marble *ask for any flavor and design!

9 x 13 serves 10-15 \$25.50 | 11 x 15 serves 20-30 \$40.00 | 12 x 18 serves 40-50 \$52.00

* Cup Cakes *

Vanilla, Chocolate, Marble, Lemon, Carrot, Red Velvet, Peanut Butter and German Chocolate \$2.25 each

For questions or orders about desserts please contact
Bagels and Cakes

315.781.7643

Prices are subject to change without notice