



CHEROKEE

BANQUET MENU

5000 N SHERMAN AVENUE
MADISON, WI 53704

(608) 249-1000
www.cherokeecountryclub.net

BREAKFAST BUFFETS



Includes a selection of chilled juices, freshly brewed regular and decaf coffee and tea

CONTINENTAL BUFFET

Seasonal fresh fruit, assorted pastries, muffins, and bagels with cream cheese

\$12 per person

AMERICAN BUFFET

Fresh pastries, seasonal fresh fruit scrambled eggs, hash browns or American fries. Choice of: applewood smoked bacon or sausage links.

\$14 per person

HEALTHY START

Yogurt bar served with granola and seasonal fresh fruit

\$8 per person

BAKERY SHOPPE

Assorted bakery donuts and breakfast pastries

\$5 per person

A LA CARTE

ASSORTED PASTRIES AND MUFFINS

\$24 PER DOZEN

CROISSANTS WITH JELLY, HONEY, AND BUTTER

\$24 PER DOZEN

BAGELS WITH CREAM CHEESE

\$30 PER DOZEN

GRANOLA BARS

\$20 PER DOZEN

CINNAMON ROLLS

\$30 PER DOZEN

WHOLE FRUIT

\$24 PER DOZEN

Prices do not include applicable service charge and sales tax. Prices are subject to change.

LUNCH PLATED SELECTIONS



Includes freshly brewed regular and decaf coffee and iced tea

SOUP AND SALAD

House salad served with your choice of dressing and soup du jour

\$9 per person

CHICKEN FETTUCINE ALFREDO

Grilled chicken breast served over fettuccine and tossed with Alfredo sauce and parmesan cheese. Served with a roll and butter

\$13 per person

CHAMPAGNE CHICKEN

Sautéed chicken breast covered in champagne cream sauce and served with garlic mashed potatoes

\$13 per person

BOXED LUNCH

Your choice of turkey, ham, or roast beef, Wisconsin cheese, lettuce, and tomato on a Kaiser roll. Served with chips, apple, and cookie.

\$10 per person

GRILLED CHICKEN

CAESAR SALAD

Grilled chicken breast served on romaine lettuce and tossed with Caesar dressing, parmesan cheese, and croutons. Served with a roll and butter

\$12 per person

BAKED COD

Cod filet baked to perfection and served with your choice of potato, roll, and butte

\$10 per person

LASAGNA

Layers of noodles, Italian sausage, mozzarella cheese, and marinara sauce served with a garlic breadstick

\$11 per person

FRENCH DIP

Thinly-sliced roast beef on a French roll with au jus and served with a side of pub chips

\$12 per person

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LUNCH BUFFETS

Includes freshly brewed regular and decaf coffee, iced tea, and assorted condiments



TAILGATE

Brats, hot dogs, buns, coleslaw, potato salad, baked beans, and freshly baked cookies

\$12 per person

WISCONSIN DELI

Sliced turkey, ham, roast beef, Wisconsin cheddar and swiss cheese, assorted sandwich breads, potato salad, coleslaw, pub chips, and cookies

\$16 per person

BACKYARD BBQ

Marinated chicken breasts, 1/3-pound beef hamburgers, Kaiser rolls, pasta salad, fruit salad, pub chips, and freshly baked cookies

\$17 per person

BOXED LUNCH

Your choice of turkey, ham, or roast beef, Wisconsin cheese, lettuce, and tomato on a Kaiser roll. Served with chips, apple, and cookie.

\$10 per person

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DINNER PLATED SELECTIONS



All selections include a house salad with two dressings, freshly baked rolls with butter, freshly brewed regular and decaf coffee, and iced tea

CHICKEN MARSALA

Sautéed chicken breast simmered in a distinctive marsala and mushroom sauce. Served with chef's choice seasonal vegetable and starch.

\$24 per person

NEW YORK STRIP

8 ounces of New York Strip grilled to perfection and smothered with sautéed mushrooms and caramelized onions. Served with chef's choice seasonal vegetable and starch.

\$30 per person

BAKED COD ALMANDINE

Cod filet baked in a lemon-herb butter and topped with toasted slivered almonds. Served with chef's choice seasonal vegetable and starch.

\$25 per person

SALMON

Barbeque-glazed salmon grilled to perfection. Served with chef's choice seasonal vegetable and starch.

\$27 per person

CHEESE-STUFFED TORTELLINI(V)

Cheese-stuffed tortellini topped with your choice of alfredo or marinara sauce and served with a garlic breadstick.

\$18 per person

BLACK FOREST CHICKEN

Baked chicken topped with prosciutto and swiss cheese, finished with a mushroom cream sauce. Served with chef's choice seasonal vegetable and starch.

\$22 per person

PASTA PRIMAVERA (V)

Steamed garden-fresh vegetables topped with alfredo sauce and served over angel hair pasta with a garlic breadstick.

\$18 per person

PRIME RIB

10 ounces of roasted prime rib with au jus and horseradish cream sauce. Served with chef's choice seasonal vegetable and starch.

\$28 per person

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DINNER PLATED SELECTIONS (cont.)



FILET MIGNON

6 ounces of beef tenderloin grilled to perfection and topped with a demi glaze. Served with chef's choice seasonal vegetable and starch.

\$33 per person

CHAMPAGNE CHICKEN

Sautéed chicken breast topped with an elegant champagne cream sauce. Served with chef's choice seasonal vegetable and starch.

\$20 per person

SHRIMP DEJONGHE

Jumbo shrimp sautéed with garlic butter, white wine and seasoned bread crumbs. Served with chef's choice seasonal vegetable and starch.

\$27 per person

ITALIAN LASAGNA (V)

Layers of noodles, mozzarella cheese, and marinara sauce served with a garlic breadstick.

\$16 per person

SMOTHERED CHICKEN

Baked chicken breast smothered in our spinach and artichoke cream sauce. Served with chef's choice seasonal vegetable and starch.

\$23 per person

SURF AND TURF

Sautéed jumbo shrimp and grilled top sirloin served with chef's choice seasonal vegetable and starch.

\$50 per person

STARCH OPTIONS

Baked Potato

French Fries

Garlic Mashed Potatoes

Au Gratin Potatoes

Wild Rice Blend

Macaroni & Cheese

Prices do not include applicable service charge and sales tax. Prices are subject to change.

BUILD-YOUR-OWN DINNER BUFFET



Includes choice of salad, choice of two side dishes, freshly baked rolls with butter, freshly brewed regular decaf coffee, and iced tea

ENTRÉE SELECTIONS

Champagne Chicken

Chicken Marsala

Roasted Loin of Pork

Roast Turkey with Gravy

Baked Ham with Pineapple-Cherry
Glaze

Slow Cooked Roast Sirloin

Beef Bourguignon

Pasta Primavera (V)

Italian Lasagna (V)

SIDE DISHES

Honey-Glazed Baby Carrots

Green Bean Almandine

Chef's Seasonal Vegetable

Parsley-Butted Red Potatoes

Garlic Mashed Potatoes

Sage Dressing

Wild Rice Medley

Baked Potato

SALAD SELECTIONS

House Salad

Mixed greens, tomato, cucumber, shaved carrots, and croutons served with choice of two dressings

Choice of 2 entrées

Choice of 3 entrées

Caesar Salad

Romaine lettuce topped with parmesan cheese and croutons tossed with Caesar dressing

\$27 per person

\$30 per person

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DISPLAYS

Per 50 servings

FRESH VEGETABLE CRUDITÉS

Assorted seasonal vegetables with ranch dip

\$175

FRESH SEASONAL FRUIT

Assorted seasonal fruit

\$225

CHEESE & SAUSAGE DISPLAY

Assorted domestic cheese, genoa, and summer sausage served with assorted crackers

\$275

HORS D'OEUVRES

Sold in increments of 100 pieces

SERVED CHILLED

DEILED EGGS	\$125
JUMBO SHRIMP COCKTAIL	\$300
TEA SANDWICHES	\$150
BRUSCHETTA	\$125
CHIPS & SALSA	\$125



KIDS MENU

Available to guests 12 and younger

GRILLED CHEESE

Grilled cheese served with French fries

\$6 per child

CHICKEN STRIPS

Chicken strips served with French fries

\$6 per child

MAC & CHEESE

Mac & cheese served with French fries

\$6 per child

SERVED HOT

PETITE QUICHE	\$225
COCKTAIL MEATBALLS	
BBQ OR SWEDISH	\$200
BACON-WRAPPED CHESTNUTS	\$225
EGG ROLLS	\$225
STUFFED MUSHROOMS	\$250
CHICKEN WINGS	\$200
MOZZARELLA STICKS	\$175
CHICKEN TENDERS	\$200
SMOKED COCKTAIL WEINERS	\$200

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LATE NIGHT SNACK STATIONS



NACHO BAR

Chips, seasoned beef, shredded cheese, diced tomatoes, lettuce, salsa, and sour cream

\$6 per person

PIZZA (5 PIZZA MINIMUM)

16-inch thin crust pizza with assorted toppings

\$15 per pizza

DESSERTS

CHOCOLATE CAKE

Rich chocolate cake layered with decadent chocolate frosting

\$8 per person

SUNDAE

Vanilla ice cream topped with chocolate sauce, whipped cream, and cherry served with a wafer cookie

\$6 per person

A LA CARTE OPTIONS

POTATO CHIPS WITH DIP \$15 per pound

TORTILLA CHIPS WITH SALSA \$17 per pound

PRETZELS \$12 per pound

BAR MIX \$17 per pound

SNACK TABLE

Potato chips with dip, tortilla chips with salsa, pretzels, and bar mix

\$3 per person

COOKIES AND MILK

Choice of freshly baked chocolate chip, Reese's peanut butter, oatmeal raisin, or white chocolate-macadamia nut cookies served with cold milk

\$3 per person

CHEESECAKE

New York-style cheesecake topped with your choice of chocolate sauce, caramel sauce, or strawberries

\$8 per person

MIXED FANCY NUTS \$21 per pound

ASSORTED DESSERT BARS \$15 per dozen

CHOCOLATE BROWNIES \$15 per dozen

FRESHLY BAKED COOKIES \$12 per dozen

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BAR SERVICE



The Wisconsin State Liquor Commission regulates the sales and service of alcoholic beverages. As a licensee, Cherokee will not allow liquors to be brought in from outside sources.

CASH BAR

Guests purchase drinks at their own expense. Prices are based on House and Premium brands.

SPONSORED BAR

Drinks are purchased by the host of the party. Prices are subject to service charge.

HALF BARREL DOMESTIC

\$275

RAIL COCKTAILS

\$4.50

HALF BARREL PREMIUM & IMPORTED

\$375

CALL COCKTAILS

\$5.00

DOMESTIC BEER

\$3.50 draft/ \$3.25 bottle

PREMIUM COCKTAILS

\$5.50

PREMIUM & IMPORTED BEER

\$4.25 16 oz draft/ \$4.00 bottle

TOP SHELF COCKTAILS

\$6.50

HOUSE CHAMPAGNE \$4.50 glass / \$22.00 bottle

HOUSE WINE \$5.50 glass / \$44.00 bottle (1.5 L)

PREMIUM WINE (per bottle)

Reds		Whites	
Merlot, <i>Blackstone</i>	\$27.00	Sauvignon Blanc, <i>Kenwood</i>	\$24.00
Cabernet Sauvignon, <i>Three Thieves</i>	\$33.00	Moscato, <i>Ecco Domani</i>	\$26.00
Malbec, <i>Gascon</i>	\$28.00	Prairie Fumé, <i>Wollersheim</i>	\$23.00
Red Blend, <i>Apothic</i>	\$26.00	Chardonnay, <i>Kendall-Jackson</i>	\$27.00
Pinot Noir, <i>Parducci</i>	\$26.00	Riesling, <i>Chateau Ste Michelle</i>	\$25.00

SODA PACKAGE: \$200 for all guests for entirety of event

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