



Denton Country Club
1213 Country Club Rd.
Argyle, TX 76226

EVENT ROOM RENTALS

Room fee waived for DCC members with the purchase of Food & Beverage. Food & Beverage must be equal to or greater than room fee in order to be waived.

DCC members are subject to fee of \$200 per hour past scheduled event.

BALLROOM

Capacity

Seated: 210

Reception: 250

Friday, Saturday & Holidays	\$1800
Sunday	\$1400
Tuesday through Thursday	\$1000

A fee of \$200 will be applied per hour past scheduled event

PRIVATE DINING ROOM

Capacity

Seated: 50

Reception: 70

Friday, Saturday & Holidays	\$800
Sunday	\$400
Tuesday through Thursday	\$200

A fee of \$200 will be applied per hour past scheduled event

BOARD ROOM

Capacity: 30

Friday, Saturday & Holidays	\$500
Sunday	\$300
Tuesday through Thursday	\$200

A fee of \$200 will be applied per hour past scheduled event

ROOM RENTALS INCLUDE

Entry Lobby

Choice of Ivory/Black Napkin

Maître D' to Cut & Serve Cake

House Sound System

House Centerpieces

Choice of Ivory/Black 85" Linen

White Plate ware, Silverware & Glassware

60" Round Dining Tables

Espresso Chivari Chairs

Portable Bar

Specialty Linen and Napkin colors available upon request and for a flat rate charge of \$100 for linen and \$50 for napkin

FOOD & BEVERAGE

*Tasting Appointments may be scheduled 6-8 weeks prior to booked events. To schedule your tasting email Lindsey Kirby at lkirby@dentoncc.org. Up to 4 people may attend the tasting. Tastings must be limited to two (2) appetizers, two (2) entrees and two (2) sides.

Please note that not every item will be available for tastings.

HOR D'OEUVRES

Prices based by piece. 25 piece minimum

Prices are subject to 6.25% sales tax and 19% service fee

Crab Rangoon with Sweet Chili Butter	\$4
Coconut Shrimp with Spiced Plum Dipping Sauce	\$4
Mini Chicken Empanadas	\$2.75
Chicken Sate with Spicy Thai Peanut Sauce	\$3
Boursin Stuffed Mushrooms	\$3
BBQ or Swedish Meatballs	\$2.50
Steamed Pork Pot stickers with Sesame Soy Dipping Sauce	\$2.75
Mini Beef Wellingtons	\$4
Smoked Salmon Crostini with Capers, Red Onion, Chive Crème	
Fraiche and Dill	\$3.50
Bruschetta with Olive Oil, Tomatoes, Basil & Garlic	\$2
Ensalada Caprese on Focaccia Crouton with Basil Pesto	\$2.50
Mini Quiche Lorraine with Local Pea Vines	\$2.75
New Potatoes with Chive, Crème Fraiche and Caviar	\$3.50
Seared Ahi on a Crispy Wonton Chip with Mango Salsa	\$3.50
Smoked Chicken Crostini on French Crouton	\$2.50
Lump Crabcakes with Remoulade	\$4
Basil and Pancetta Wrapped Jumbo Shrimp	\$4
Moroccan Spiced Grilled Shrimp Skewer with Dill Cream	\$4
Red Pepper Hummus on Pita Chip with Cilantro	\$2

HOR D'OEUVRES STATIONS

Prices based by piece. 25 piece minimum

Prices are subject to 6.25% sales tax and 19% service fee

Spinach & Artichoke Dip with Bread or Chips (hot)	\$3
Shrimp Cocktail	\$4
Assorted Domestic Cheeses with Crackers	\$4
Assorted Vegetable Platter with Dip	\$4
Assorted Fruit Platter	\$3.50

BREAKFAST BUFFETS

Prices are subject to 6.25% sales tax and 19% service fee

THE CONTINENTAL

\$15 per person

Seasonal Fresh Fruit Display

Yogurt with Granola

Assorted Pastries

Assorted Mini Muffins

SOUTH OF THE BORDER SUNRISE

\$17 per person

Breakfast Burritos

Filled with Scrambled Eggs, Cheddar Cheese and Sausage with house made Salsa

Hash Browns or Homestyle Potatoes

DCC BREAKFAST

\$21 per person

Fluffy Scrambled Eggs

Hash Browns or Homestyle Potatoes

Bacon & Sausage

Biscuits & Gravy

Jellies & Butter

LUNCH / DINNER BUFFETS

Prices are subject to 6.25% sales tax and 19% service fee

BOXED LUNCH

\$18 per person

Smoked Turkey, Ham, Chicken Salad, or Tuna Salad Sandwiches

Provolone, American or Swiss Cheese

Bag of Chips

Fresh Apple or Banana Cookie

THE DELI

\$26 per person

Your Choice of House or Caesar Salad

Display of Smoked Turkey and Ham

Assorted Artisan Bread Selections

Mustard, Mayo, Lettuce, Tomato, Onion & Pickles

American & Swiss Cheese Coleslaw,

Potato Salad & Kettle Chips

Variety of Fresh Baked Brownies or Cookies

SOUTH OF THE BORDER

\$38 per person

Chips, Salsa & Guacamole

Mixed Greens Salad with Jalapeno Ranch dressing

Spanish Rice

Refried Beans

Beef & Chicken Fajitas

Assorted Toppings

Additions:

Queso	\$4 per person
Beef or Chicken Enchiladas	\$8 per person
Pork, Chicken, or Beef Tamales	\$6 per person

ALL- AMERICAN

\$30 per person

House Salad

Baked Beans

Potato Salad

Kettle Chips

Hamburger Buns

Grilled Angus Hamburger Patties

American & Swiss Cheese

Additions:

Marinated Grilled Chicken Breast	\$3 per person
Hot Dog	\$3 per person

LITTLE ITALY

\$42 per person

Caesar Salad

Garlic Bread

Vegetable Medley

Penne Pasta with Marinara Sauce

Beef Lasagna

Additions:

Chicken Parmesan	\$6 per person
Eggplant Parmesan	\$4 per person
Fettucine Alfredo with Grilled Chicken	\$6 per person
Meatballs with Marinara	\$6 per person

TEXAS TWO STEP

\$42 per person

House Salad with Choice of 2 dressings

Coleslaw

Corn on the Cob

BBQ Baked Beans

Warmed Rolls & Butter

House Smoked Brisket

Grilled BBQ Chicken

Additions:

Chicken Fried Chicken with Gravy	\$6 per person
Fried Catfish	\$5 per person
Baby Back Ribs	\$8 per person
Chicken Fried Steak with Gravy	\$10 per person

DCC

\$42 per person

Choice of House or Caesar Salad

Warmed Bread & Butter

Choice of Vegetable

(Steamed Broccoli, Green Beans, Vegetable Medley)

Choice of Starch

(Roasted Baby Red Potatoes, Garlic Whipped Potatoes, Rice Pilaf, Wild Mushroom Risotto)

Choice of 2 Entrees:

Champagne Chicken

Chicken Kiev

Grilled Sirloin Culotte

Roasted Molasses Marinated Pork Loin

Seared Salmon

CARVING STATIONS

Carving stations are enhancements to any buffet or plated dinner. Prices reflected are in addition to choice of buffet or plated presentation. Carving stations are served with warmed bread and butter and condiment sauces

There is a \$75 attendant fee, per attendant, per station

Prices are subject to 6.25% sales tax and 19% service fee

Smoked Turkey	\$8 per person
Honey Cured Ham	\$8 per person
Prime Rib	\$17 per person
Beef Tenderloin	\$17 per person

PLATED PRESENTATIONS

Prices are subject to 6.25% sales tax and 19% service fee

SILVER PLATED

\$44

Salad

(Choice of one)

Field Greens Salad

Candied almonds, dried cherries, local goat cheese, champagne vinaigrette

Traditional Caesar Salad

Herbed croutons, Parmesan cheese and classic Caesar dressing

Entree

(Choice of two)

Herb Marinated Sautéed Chicken Breast

Finished with a wild mushroom marsala sauce

Roasted Shelton Chicken Breast

Lemon caper butter sauce

Cumin-Spiced Mahi-Mahi

Grilled pineapple and mango salsa

Roasted Atlantic Salmon Filet

Champagne dill butter sauce

Grilled Flat Iron Steak

Maytag blue cheese butter, port wine reduction

All Entrees Served with Chef's Selection of Seasonal Vegetables,
Starch, Warm Bread and Butter

*Vegetarian Meals Available Upon Request

GOLD PLATED

\$55

Salad

(Choice of one)

Field Greens Salad

Candied almonds, dried cranberries, goat cheese, champagne vinaigrette

Traditional Caesar Salad

Focaccia croutons, Parmesan cheese and classic dressing

Hydroponic Butter Lettuce

Champagne poached pears, pecans, gorgonzola and herb vinaigrette

Entree

(Choice of two)

Stuffed Chicken Breast

Spinach and three cheeses with a tarragon cream sauce

Roasted Chicken Breast

Stuffed with Prosciutto, gruyere cheese and fresh sage with a lemon thyme jus

Roasted Atlantic Salmon Filet

Champagne dill butter sauce

Herb Crusted Filet of Black Cod

Lemon basil butter sauce

Garlic and Pepper Crusted Prime Rib of Beef

Rosemary jus, horseradish cream sauce

Grilled New York Steak

Caramelized shallot port reduction and crispy onions

All Entrees Served with Chef's Selection of Seasonal Vegetables,
Starch, Warm Bread and Butter

*Vegetarian Meals Available Upon Request

PLATINUM PLATED

\$66

Salad

(Choice of one)

Field Greens Salad

Candied almonds, dried cranberries, goat cheese, champagne vinaigrette

Spoon Leaf Spinach Salad

Shaved mushrooms, eggs, pickled red onion, warm bacon vinaigrette

Hydroponic Butter Lettuce

Champagne poached pears, pecans, gorgonzola and herb vinaigrette

Entree

(Choice of two)

Sautéed Chilean Seabass

Fricassee of exotic mushrooms, sauvignon blanc reduction

Pan Roasted Halibut

Citrus caper beurre blanc

Spinach Stuffed Chicken Breast and Shrimp Scampi

With tarragon cream sauce

Grilled Filet Mignon

Black and white truffle demi-glace

Grilled Petite Filet and Salmon

Cabernet reduction sauce and Chardonnay beurre blanc

Grilled Petite Filet and Shrimp

With cabernet reduction and lemon beurre blanc

All Entrees Served with Chef's Selection of Seasonal Vegetables,
Starch, Warm Bread and Butter

*Vegetarian Meals Available Upon Request

DESSERT ENHANCEMENTS

Prices are subject to 6.25% sales tax and 19% service fee

Viennese Station

Mini fruit tart

Assorted petite fours

French éclairs

Assorted chocolate truffles

Chocolate dipped strawberries

\$13 per person

Gourmet Ice Cream Sundae Station

Tahitian vanilla, chocolate and strawberry ice creams

Freshly whipped creams, hot fudge, caramel, cherries,

Assorted nuts and toppings to finish...

\$11 per person

Additions:

New York Cheesecake \$7 per person

Chocolate Cake \$7 per person

Assorted Cookies \$26 per dozen

Brownies \$26 per dozen

HOSTED BAR

Prices are subject to 8.25% sales tax and 19% Service Fee

Ultra-Premium Brands

*Grey Goose Vodka, Hendricks Gin, Patron Tequila, Crown Royal Black Canadian Whiskey, Chivas Regal
Scotch, Captain Morgan*

\$12

Premium Brands

*Titos Vodka, Tanqueray Gin, Bombay Gin, Bacardi Rum, El Jimador Tequila, Crown Royal Canadian Whiskey,
Jack Daniels Whiskey, J&B Scotch, Dewar's White Label Scotch*

\$10

Domestic Beer

Bud Lt, Coors Lt, Miller Lt, Michelob Ultra

\$6

Premium/Import Beer

Shiner, Dos XX, Corona, Heineken

\$7

Wine

La Terre Chardonnay

La Terre Cabernet

La Terre White Zinfandel

Sparkling Wine

\$32 per bottle

Non-Alcoholic

Sodas, Lemonade, Iced Tea, Coffee

\$3
