

*Something for every Occasion*

*Congratulations  
Chelsea & Tom*

*Mixed Garden Salad*

*Duo Plate*

*Sliced Beef Tenderloin*

*Bourbon Demi Glaze*

*&*

*Herb Grilled Chicken*

*Mushroom & Sautéed Tomato Kaps,*

*Pou Puce*

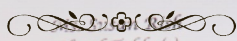
*Entries Served with*

*Risotto*

*&*

*Steamed Aspara*

*Barquet*  
MENU



*Head Table (1)*

EVANSVILLE  
*Country Club*

*Start Your Morning Right*



*Gourmet  
Breakfast*

**E**VANSVILLE  
*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)

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## **BUFFET ENHANCEMENTS**

*\*Chef Attendant Required*

*Add any of the Following to your Buffet Purchase*

Waffle Station ~ \$3 per person

Omelet Station ~ \$4 per person

**or \$6 per person for both stations**

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## **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*

## **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

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## **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

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## **COFFEE SERVICE**

*\$12.50 per Pot*

## **HOT TEA**

*\$2.50 per Cup*

*4 Varieties*

\* All prices are subject to change\*

*Expand Your Palette*



*Lunch  
Varieties*

**E**VANSVILLE  
*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 your 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**

\* 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\*

*Find the Perfect Starter*



*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**

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\* All prices are subject to change\*

## 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

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## 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**

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## CULINARY DISPLAY

*Fruit, Cheese & Vegetable Crudités*

- Small Display \$85 serves 25
- Medium Display \$150 serves 75-100
- Large Display \$250 serves 175



*Savor Our Custom Creations*



*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*

## 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

## DINNER BUFFETS

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

### CHOOSE FROM THE DINNER ENTRÉES

Two Entrées (with starch & vegetable) \$28 per person

Three Entrées (with starch & vegetable) \$31 per person

*\* Beef Tenderloin +\$10 \**

*\* The New Yorker +\$5 \**

*Roasted Prime Rib +\$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

## 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 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

Five Jumbo Shrimp

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

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## 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*

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## 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*

\* 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\*



*Have Fun With Your Food*



*Tantalizing  
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

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**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

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**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

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**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

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**\* MINIMUM OF 50 PEOPLE**  
**FOR BUFFETS & STATIONS**  
Carry out Boxes are NOT permitted on Buffets

\* All prices are subject to change



*Sample Something Sweet*



*Decadent  
Desserts*

**E**VANSVILLE  
*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

## 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*

\* All prices are subject to change\*

A different dessert for every twenty people

*Cherish Each Moment*



*Shower  
Specialties*

**E**VANSVILLE  
*Country Club*

# BRIDAL SHOWERS & BABY SHOWERS

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## TEA SANDWICHES

*(\$3.00 each)*

Smoked Salmon Mousse  
On White Bread

Chicken Salad on Mini Croissant

Pimento Cheese on White Bread

Ham & Cheese Silver Dollar Roll

Turkey & Cheese Silver Dollar Roll

Cream Cheese & Herbs  
On Wheat Bread

Tuna Salad on Mini Croissant

Dill Cream Cheese & Cucumber  
on White Bread

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## CULINARY DISPLAY

*Fruit, Cheese & Vegetable Crudités*

Small (*serves 25*) \$85

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

Large (*serves 175+*) \$250

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## CHOCOLATE COVERED STRAWBERRIES

*(\$2 each)*

## TABLESIDE DESSERT

*(50 person Maximum)*

**BANANAS FOSTER**

*\$7 per Person*

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\* Coffee & Iced Tea  
Included with Your Luncheon Order \*

*Want something different? We can customize! See our Banquet Director for details.*

\* All prices are subject to change\*