

THE  
*Outing*  
CLUB

— EST 1891 —

*Wedding and Banquet*  
**MENUS**

# Continental Breakfast

30 Guest Minimum

\$15

Danishes

Mini Muffins

Fresh Fruit with Yogurt Dip

Assorted Juices, Coffee, Tea

# Breakfast Buffet

30 Guest Minimum

\$24

Danishes

Mini Muffins

Fresh Fruit with Yogurt Dip

Scrambled Eggs with Ham, Peppers, Onions

Country Sausage

Apple Wood Smoked Bacon

Home Style Potatoes

Assorted Juices, Coffee, Tea

The Outing Club | [info@theoutingclub.com](mailto:info@theoutingclub.com) | Phone: 563.324-5284 | Fax: 563-324-1533

All prices subject to change

22% Service Charge and 7% Iowa State Sales Tax must be added to all pricing

# Brunch Buffet

40 Guest Minimum

\$32

Fresh Fruit

Assorted Salads

Assorted Danish & Outing Club Rolls

Fresh Waffles, Assorted Toppings

Country Sausage

Apple Wood Smoked Bacon

Buttermilk Biscuits & Sausage Gravy Scrambled

Eggs

Breakfast Potatoes

Fresh Fish, Chef's Choice Entree Du Jour,

Chef's Choice Fresh Seasonal Vegetables

Wild Rice Pilaf

Assorted Desserts

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# Luncheon Entree Salads

## Outing Club Salad

\$13

Crisp Iceberg Lettuce tossed with Creamy Garlic Dressing,  
Parmesan Cheese, Melba Toast

## Mesclun Salad

\$16

Mixed Greens tossed with Dried Fruits, Goat Cheese,  
Candied Pecans, Grape Tomatoes, Citrus Poppy Seed Dressing

## Caesar Salad

\$14

Crisp Romaine Leaves Chopped with Caesar Dressing,  
Croutons, Parmesan Cheese

## Cobb Salad

\$17.50

Chopped Lettuce topped with Diced Tomato, Chunk Turkey,  
Crisp Bacon, Black Olives, Maytag Bleu Cheese,  
Hard Boiled Egg and with White Wine Vinaigrette

## Steakhouse Salad

\$16

Crisp Romaine and Mixed Greens with Maytag Blue Cheese  
Crumbles, Grape Tomato, English Cucumber, Red Onion,  
Sweet Red Wine Vinaigrette

## Hot Fried Chicken Salad

\$18

Breast of Chicken Breaded in Rosemary Flour, served  
over Mesclun Greens tossed in Honey-Mustard Dressing  
with Red Onion, Mandarin Oranges and Walnuts

## Grilled Meats for Salads

Chicken or Salmon \$7   Shrimp \$10   Filet / Tuna \$13

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# Luncheon Sandwiches

Served with Fresh Fruit Side

## **Chicken or Tuna Salad Croissant**

\$16

House Made Roast Chicken or Tuna Salad on a Flaky Croissant with Crisp Lettuce, Sliced Tomato

## **Grilled Chicken Sandwich**

\$17

Tender Chicken on a Toasted Bun with Cheddar Cheese, Crisp Bacon, Avocado

## **Deli Turkey**

\$16

Thinly Sliced Turkey on Wheat Bread with Swiss Cheese, Creamy Dijonnaise, Lettuce, Tomato and Red Onion,

## **Hot Roast Beef**

\$18

Tender Sliced Roast Beef on French Bread with Sautéed Mushrooms, Peppers and Onions, and Melted Provolone Cheese

## **Vegetable Wrap**

\$16

Grilled Portobello Mushroom, Roasted Bell Peppers, Mixed Greens, Sliced Tomato, and Boursin Cheese Wrapped in a Garden Vegetable Tortilla

## **Soup**

\$4

Add a cup of seasonal soup to any lunch selection

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# Club Luncheon Traditions

Served with hard rolls with butter, coffee and tea

## **Quiche, Fresh Fruit**

\$16

Choose up to 4 ingredients:

Mushrooms, Bell Pepper, Onion, Broccoli, Spinach, Ham, Smoked Turkey, Sausage, Asparagus, Tomato, Cheddar, Swiss, Mozzarella, Feta

## **Cheese Soufflé, Chicken Salad, Fresh Fruit**

\$18 - Passed Once

\$20 - Passed Twice

## **Cheese Soufflé, Fresh Fruit**

\$14 - Passed Once

\$16 - Passed Twice

**Chicken & Mushroom Crepes (2) with Asparagus, Fresh Fruit**

**Or**

**Ham & Cheese Crepes (2), Fresh Fruit**

\$16

**Cream of Chicken over Vegetable Ring, Fresh Fruit**

\$18

## **Chef Salad**

\$18

Mixed Greens topped with sliced Turkey, Ham,  
Cheddar, Swiss, Hard Boiled Egg, Tomato,  
Choice of Dressing

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# Lunch Buffets

40 Guest Minimum

All Buffets include hard rolls with butter, coffee and tea

## Tea Time

\$20.00

Cucumber and Dill Cream Cheese Tea Sandwiches  
Chilled Asparagus Spear Salad with Parmesan-Peppercorn Dressing  
OC Tomato Bisque, Chicken Salad Finger Sandwiches  
Deviled Eggs with Bacon Crisp  
Assorted Scones

## Deli Lunch

\$21.00

Deli Sliced Ham, Turkey, Roast Beef  
Assorted Sandwich Breads with Sliced Cheeses, Lettuce, Tomato, Onion,  
Pickle, Mayonnaise, Mustard  
Vegetable Pasta Salad with Italian Vinaigrette Sweet  
Coleslaw, Cottage Cheese, Potato Chips  
Assorted Fresh Baked Cookies

## Clubhouse Lunch

\$26.00

Breaded Chicken Parmesan with Basil Marinara  
Pork Loin, Brandied Green Peppercorn Sauce  
Outing Club Salad, Seasonal Fresh Fruit Platter  
Wild Rice Pilaf, Seasonal Mixed Vegetables Cinnamon Sugar  
Apple Pie

## Executive Luncheon

\$29.00

Fresh Salmon Fillet with Lemon Dill Sauce  
Oven Roasted Garlic Chicken, Mixed Mushroom Demi-Glace  
Organic mixed Greens Salad with Balsamic Vinagrette Garden  
Vegetable Pasta Salad, Seasonal Fresh Fruit Platter  
Herb Roasted Red Bliss Potatoes  
Tender Asparagus with Baby Carrots  
Chocolate Pecan Torte

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# Plated Lunch Entrees

Served with hard rolls with butter, coffee and tea

## **Garlic Marinated Oven Roasted Chicken Breast**

\$19

Served with a Mixed Mushroom Demi-Glace Garlic Mashed Potatoes,  
Petite Green Beans, Baby Carrots

## **Pretzel Encrusted Chicken Breast**

\$19

Served with Boetje's Mustard Cream Garlic Mashed Potatoes,  
Petite Green Beans, Baby Carrots

## **Seared Chicken with Garlic Butter Shrimp**

\$22

Served with Creamy Risotto Parmesan, Asparagus

## **Thick Cut Pork Loin with Grilled Apple Compote**

\$18

Whipped Sweet Potatoes with Brown Sugar & Maple,  
Broccolini

## **Grilled 4 Ounce Beef Tenderloin with Demi-Glace**

\$34

Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots

## **Broiled Atlantic Salmon with Fresh Lemon Dill Sauce**

\$19

Served with Au Gratin Potatoes, Broccolini

## **Roasted Pepper Parmesan Risotto**

\$18

Served with Mixed Mushroom Sauté,  
Grilled Asparagus, Roasted Baby Carrot



# Dinner Buffets

40 Guest Minimum

All Buffets include hard rolls with butter, coffee and tea

## Taste of Italy

\$32

Fresh Mozzarella and Tomato Caprese Salad with Artichoke Hearts,  
Pesto Vinaigrette Organic Mixed Greens with Balsamic Vinaigrette  
Garlic Shrimp Scampi Style with Penne Pasta, Asparagus Tips, Tomato,  
Fresh Basil Honey Sweet Chicken Marsala  
with Mixed Mushrooms Rosemary-Garlic Fingerling Potatoes  
Green Beans with Chickpeas and Roasted Shallots  
Garlic Bread,  
Tiramisu Cake

## Club Classic

\$35

London Broil Steak, Burgundy Mushroom Sauce  
Breaded Chicken Oscar with Hollandaise  
Green Beans Amandine, Oven Roasted New Potatoes  
Outing Club Salad Seasonal Fresh Fruit Platter  
Chocolate Decadence

## Debutante Buffet

\$35

Pretzel Encrusted Chicken, Boetje's Cream Sauce  
Lemon Baked Salmon with Dill Sauce  
Wild Rice Pilaf Asparagus with Baby Carrots  
Seasonal Fresh Fruit Platter  
Chop Chop Salad with Romaine, Cucumber, Tomato,  
Red Onion, Hearts of Palm, Poppy seed Dressing  
Vanilla Cheesecake with Raspberry Melba

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# Dinner Buffets, con't

## Grand Dinner Buffet

Chef Carved Beef Tenderloin, Sauce Béarnaise  
Roast Chicken with Sweet Caramelized Shallot, Mushroom,  
Bacon Compote  
Baked Sea Bass with Tomato-Garlic Sauce  
Oven Roasted Fingerling Potatoes, Petite Green Beans with Baby  
Carrots  
Outing Club Salad  
Spinach Salad, Fresh Strawberry, Red Onion, Almonds, Feta Cheese,  
Raspberry Vinaigrette  
Vanilla Cheesecake with Raspberry Melba  
Chocolate Pecan Torte

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\$44

# Plated Dinner Entrees

Dinner entrees served with mixed greens salad and choice of dressing

All entrees include choice of starch and Chef's seasonal vegetable

Hard rolls with butter, coffee and tea

## **Garlic Marinated Oven Roasted Chicken**

\$27

Served with a Mixed Mushroom Demi-Glace Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots

## **Grilled Chicken with a Sweet Cranberry Demi-Glace**

\$27

Whipped Sweet Potatoes with Brown Sugar & Maple, Broccolini

## **Pretzel Encrusted Chicken Breast**

\$27

Served with Boetje's Mustard Cream Garlic Mashed Potatoes, Asparagus

## **Herb Baked Chicken Florentine**

\$27

Served with White Wine and Spinach Cream, Garlic Mashed Potatoes, Broccolini

## **Thick Cut Pork Loin with Grilled Apple Compote**

\$27

Whipped Sweet Potatoes with Brown Sugar & Maple, Broccolini

## **Garlic & Thyme Roast Pork Tenderloin**

\$27

Served with Green Peppercorn Sauce Au Gratin Potatoes, Petite Green Beans, Baby Carrots

## **Filet of Beef Tenderloin,**

Grilled with your choice of one of the following sauces:

Bordelaise, Sweet Red Wine & Cranberry Jus, Truffle Demi-Glace,  
Caramelized Shallot & Mushroom Compote

Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots

6 oz. \$38

8 oz. \$42

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# Plated Dinner Entrees, con't.

## **Sliced Beef Brisket with BBQ Demi-Glace**

\$30

Au Gratin Potatoes, Broccolini

## **Prime Rib of Beef**

\$36

Served with Creamy Horseradish Garlic Roasted New Potatoes,  
Petite Green Beans  
(minimum of 12 orders)

## **Broiled Atlantic Salmon**

\$34

Served with Fresh Lemon, Dill Sauce  
Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots

## **Parmesan-Garlic Herb Crusted Sea Bass**

\$39

Roasted Tomato Risotto, Asparagus

## **Vegetarian Whole Wheat Penne Pasta**

\$26

Mixed Mushroom, Charred Peppers & Onions, Feta Cheese,  
Organic Spinach, Tomato-Vegetable Broth

## **Roasted Pepper Parmesan Risotto**

\$27

Mixed Mushroom Sauté, Grilled Asparagus, Roasted Baby Carrot

## **Duet Plates on Request**

Add \$7.00 to the highest priced Duet item, portion size will be adjusted.

Select any two Entrees from above or our professional Culinary Staff  
can create additional selections especially for you.

# Salad Enhancements:

## **Outing Club Salad \$4.00**

Crisp Iceberg tossed with our own Garlic Dressing with Shredded Parmesan and Melba Toast Croutons

## **Mesclun Salad \$5.00**

Mixed Greens tossed with Dried Fruits, Goat Cheese, Candied Pecans, Grape Tomatoes finished with Citrus Poppy Seed Dressing

## **Caesar Salad \$4.00**

Crisp Romaine Leaves tossed with Caesar Dressing, Croutons and Parmesan Cheese

## **Spinach Salad \$5.00**

Organic Spinach, Fresh Strawberry, Red Onion, Almonds, Feta Cheese, Raspberry Vinaigrette

## **Apple Cider Salad \$5.00**

Crisp Romaine, Diced Fuji Apple, Maytag Bleu Cheese, Craisins, Toasted Pecans, Apple Cider Honey Vinaigrette

## **Chop Chop Salad \$5.00**

Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion, Hearts of Palm, Sweet Poppyseed Dressing

## **Caprese Salad \$5.50**

Fresh Mozzarella, Baby Heirloom Tomatoes, Mixed Greens, Balsamic reduction, Basil Vinaigrette

# Hors d'oeuvres

Appetizers per person are for a 1 hour service.  
Subsequent service time is half of original price per hour.

Butler Style Passed available for an additional \$10 per item

<b>From The Sea</b>	<b>Per Person</b>	<b>Per 50 Pieces</b>
Chilled Shrimp Cocktail	\$14.00	\$225.00
Chilled Lump Crab Salad in Phyllo Dough Cup	\$6.50	\$130.00
Lox of Salmon Canape on Rye with Dill Cream Cheese	\$6.00	\$120.00
Bacon Wrapped Scallops	\$6.00	\$120.00
Coconut Shrimp, Boetje's Remoulade	\$8.00	\$160.00
Seared Asian Style Ahi Tuna on Wonton Crisp	\$6.00	\$120.00
Shrimp Spring Rolls, Sweet Chili Dipping Sauce	\$6.00	\$120.00
<b>Beef</b>		
Meat Balls -	\$5.00	\$100.00
Choice of: Creamy Swedish, Sesame Asian, Zesty Barbeque		
Thai Marinated Beef Skewers Glazed with Sweet & Spicy Soy	\$6.50	\$130.00
Mini Beef Wellington	\$6.00	\$120.00
Petite Beef Empanada	\$6.00	\$120.00
Steak Crostini with Truffle Mascarpone Cheese	\$6.50	\$130.00
<b>Poultry &amp; Pork</b>		
Chicken Satay with Peanut Sauce	\$6.00	\$120.00
Chicken Salad Bites on Garlic Crostini	\$5.50	\$110.00
Deviled Eggs with Bacon Crisp	\$6.00	\$120.00
Pork Postickers, Ginger-Soy Sauce	\$5.50	\$110.00
<b>Vegetarian</b>		
Herbed Cheese Stuffed Mushroom with Panko Breading	\$6.00	\$120.00
Spinach & Feta Spanakopita	\$5.00	\$100.00
Vegetable Spring Rolls	\$5.00	\$100.00
Petite Brie en Croute	\$6.00	\$120.00
Fresh Mozzarella Caprese Skewer	\$6.00	\$120.00
Potato-Vegetable Samosa (vegan)	\$6.00	\$120.00
Cucumber Finger Sandwich, Herbed Cream Cheese	\$5.50	\$110.00
Onion Puffs	\$5.50	\$110.00
Cheese Straws	\$5.50	\$110.00

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# Stationary Buffet or Platter Style Items

	Per Person	Per Platter (40 servings)
Fresh Vegetable Platter with Dip	\$4.75	\$125.00
Fresh Fruit Platter	\$4.75	\$125.00
Cheese Crock with assorted Crackers	\$4.50	\$100.00
Artisanal Cheese Display	\$7.50	\$195.00
Charcuterie Display, Assorted Breads	\$14.00	\$295.00
Spinach Artichoke Dip, Tortilla Chip	\$6.25	\$165.00

Peanuts	Per Pound	\$10.00
Mixed Nuts	Per Pound	\$16.00
Pretzels or Popcorn	Per Pound	\$12.00
Tortilla Chips and Salsa	Per Pound	\$14.00
Potato Chips and Dip	Per Pound	\$14.00
Gardettos	Per Pound	\$14.00

## Add-Ons

Chilled Beef Tenderloin Platter	
Breads, Accompaniments, Creamy Horseradish (serves 20)	\$250.00 per
Chef Carved Beef Tenderloin	
Silver Dollar Rolls, Accompaniments	\$21.00 per person
Whole Poached Salmon Platter (serves 40)	\$225.00 per salmon
Assorted Hard Rolls	\$20.00/dozen
Outing Club Sticky Pecan Roll	\$24.00/dozen
Loaded Pizza, choice of toppings	\$25.00 per pizza
House Made Soup	Pint \$9.00 Quart \$18.00

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# Desserts

Petit Dessert Display	\$12.00 per person
Chocolate Dipped Strawberries	\$3.25 each
Assorted Cookies	\$22.00 dozen
Assorted Chocolate Truffles	\$9.00 per person
Brownies	\$22.00 dozen

Chocolate & Vanilla Layer Cake	\$7.50
Italian Tiramisu	\$7.00
Vanilla Bean Crème Brulee	\$7.50
Fresh Baked Apple or Cherry Pie	\$6.50
New York Style Cheesecake	\$7.50
OC Hot Fudge Pudding Cake	\$7.50
White or Dark Chocolate Mousse	\$7.00
Chocolate Pecan Toffee Torte	\$7.50

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# Event Bar Menu

**Clubhouse Bar:** A call bar will include mixers, Vermouth, and garnishes plus one or more “brand name” selection from each category. If not specified, the house will select which items will be stocked. Call shots are \$6.00

Vodka: Smirnoff, Absolut, Tito’s

Bourbon: Jim Beam, Wild Turkey

Scotch: Johnny Walker (Red), Dewars

Whiskey: Jameson, Jack Daniels, Kessler’s, Southern Comfort

Rum: Captain Morgan, Meyer’s Dark Rum

Gin: Bombay Sapphire, Beefeaters, Tanqueray

Tequila: Jose Cuervo

**Premium Bar:** A premium bar will include selected call bar items plus a selection of premium items, one per category. Premium shots are \$ 11.50

Vodka: Belvedere, Stolichnaya

Bourbon: Bulleit, Four Roses

Scotch: J&B, Glenfiddich

Whiskey: Maker’s Mark, Crown Royal

Rum: Kirk & Sweeney

Gin: Hendrix, Tanqueray 10, Uncle Val’s

Tequila: Cabo Wabo

**Super Premium Bar:** A super premium bar will include call bar and premium items, in addition to one super premium per item. Premium shots are \$15.00

Vodka: Grey Goose, Ketel One

Bourbon: Knob Creek, Buffalo Trace

Scotch: J&B, Glenlivet, Lagavulin

Whiskey: Chivas Regal, Jack Daniels Single Barrel

Rum: English Harbor 10 yr.

Gin: Empress Gin

Tequila: Don Julio

# Event Bar Menu, con't

**Domestic Beers** \$3.50 bottle/can will include but not limited to; Bud Light, Miller Lite, Coors Light, Budweiser, Michelob Ultra, and one N/A Beer

**Imported/Craft Beer** \$5.00 bottle/can may include but not limited to; Heineken, Amstel Light, Guinness, Sam Adam, Blue Moon, Fat Tire, seasonal and specialty beers may be added as available.

**Keg Beers** The club will be happy to purchase kegs for an event, Domestic kegs are \$275 and Import, or craft kegs are \$375, specialty order kegs from local breweries will be market pricing. The host pays for all requested kegs whether they are tapped or not since kegs cannot be returned to the vendor.

Special Beer, wine, and liquor requests will be gladly taken and sold to the party by the case (wine or beer) or by the bottle of liquor.