



## **VALPARAISO COUNTRY CLUB BANQUET & PARTY MENU**



***VALPARAISO COUNTRY CLUB  
2501 COUNTRY CLUB RD  
VALPARAISO, IN 46383  
219 462 3812***

## Buffet Style Options

### Breakfast Buffet .....\$17 (Minimum of 25 guests)

\*Scrambled eggs, brown sugar bacon, sausage patties, breakfast potatoes, biscuits and gravy, fresh fruit & sweet orange bread (Includes coffee, hot tea, orange juice, water)

### Buffet or Family Style.....\$22 (Minimum of 25 guests)

#### FIRST COURSE (CHOICE OF 1) (Includes dinner rolls & whipped butter)

- \*Garden salad tossed with tomato, cucumber, croutons, cheese
- \*Spring mix salad with tomato, cucumber, red onions, radishes
- \*Caesar salad with parmesan, cherry tomatoes and croutons

#### SECOND COURSE (Choose 2)

- \*Roasted garlic mashed potatoes
- \*Country fried potatoes
- \*Herb roasted Yukon gold potatoes
- \*Au gratin potatoes
- \*Garden blend rice
- \*Mac and cheese
- \*Green beans (garlic or bacon & onion)
- \*Seasonal vegetables
- \*Maple glazed brussel sprouts
- \*Baby carrots (honey & brown sugar glaze)

#### THE MAIN COURSE (Choice of 1) add \$4.00 for 2nd entree

- \*Herb roasted airline chicken
- \*Slow braised Pot roast w/gravy
- \*Cajun chicken w/ rice
- \*Rosemary & sage crusted pork loin
- \*Coffee rubbed pork ribeye
- \*Baby back ribs (add \$2.00)
- \*Bacon wrapped meatloaf
- \*Roasted turkey w/gravy
- \*Baked lemon pepper cod
- \*Roasted turkey w/ gravy
- \*Sausage and peppers w/ pasta
- \*Sweet bourbon glazed salmon

#### DESSERTS (Choice of 1)

- \*Hot fudge brownie
- \*Apple cobbler
- \*Bread pudding
- \*Assorted mini cheesecakes
- \*Chocolate sheet cake
- \*Carrot sheet cake
- \*Tiramisu
- \*Chocolate Lava cakes (add \$2.00)

## ALA CARTE TRAYS

|                           |                     |
|---------------------------|---------------------|
| Fresh Seasonal Fruit Tray | \$50 / \$100/ \$150 |
| Fresh Seasonal Vegetables | \$50/ \$100/ \$150  |
| Assorted Cheese Tray      | \$50/ \$100/ \$150  |
| Assorted Cookie Tray      | \$50/ \$100/ \$150  |

## Specialty Lunch Buffets

### Deli- Meats Buffet.....\$ 18

Sliced smoked ham, roasted turkey breast, assorted sliced cheeses, potato chips, potato salad, lettuce, tomatoes, red onions, pickles, condiments, assorted breads, rolls and cookies

### Texas Style BBQ Buffet .....\$ 24

BBQ pulled pork, BBQ brisket, seasoned potato wedges, Texas style baked beans, corn bread w/butter

### Southern Fried Chicken Picnic Buffet ....\$20

Southern fried chicken, roasted garlic mashed potatoes, green beans w/ bacon and onions, cornbread w/butter. Served with seasonal cobbler

### Chicago Style Pizza Buffet ..... \$22

Various pizzas, penne pasta w/marinara, garlic bread, Caesar salad

### Southwestern Taco Bar .....22

Beef taco meat, shredded chicken meat  
shredded cheese, pico de gallo, shredded lettuce, sour cream, guacamole,  
refried beans, Mexican rice, flour and corn tortillas

## Luncheon Plated Selections

- Slow roasted pot roast..... \$20  
Braised pot roast with carrots, celery, onions, roasted garlic mashed, sautéed green beans
- Chicken Picatta..... \$18  
Roasted Chicken Cutlets, Roasted garlic potatoes, seasonal vegetables  
Caper and Lemon Butter Sauce
- Grilled ribeye steak..... \$22  
10 ounce grilled choice ribeye steak, roasted garlic mashed, seasonal vegetables
- Bourbon glazed salmon..... \$20  
Bourbon glazed salmon, garden blend rice, seasonal vegetables
- Lemon pepper tilapia..... \$18  
Lemon pepper baked tilapia, garden blend rice, seasonal Vegetables
- Cajun chicken..... \$18  
Grilled Cajun chicken breasts, garden blend rice, seasonal vegetables
- Cheese Tortellini..... \$16  
Roasted Peppers, Artichokes, Capers, Sun Dried Tomatoes,  
Olives, Basil Pesto Cream Sauce

Vegetarian options available upon request

# Dinner Plated Options

Includes 2 side options add choice of salad or soup (+\$1.00)

Pan Roasted Chicken - \$22.00. Airline chicken breasts smothered in a fresh herb cream sauce

Grilled Pork Chop (Espresso Crusted or Cajun) - \$22.00

Bourbon Glazed Salmon - \$24.00 Atlantic Salmon with Sweet Bourbon Glaze

1/2 Slab Baby Back Ribs \$ 20.00 Slowly braised Baby back ribs with our bbq sauce

Filet Mignon - \$26.00 6 ounce tenderloin of beef

Hand Cut Ribeye - \$26.00 12 ounce hand cut choice ribeye steak

Braised Short Rib - \$22.00 Red wine braised boneless short rib

## Sides:

Baked Potato

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

Green Beans

Brussel Sprouts (+\$1.00)

Mac n Cheese (+\$2.00)

## Soups and Salads:

House Salad with Tomato, Cucumber, Red Onions, and Radishes

Caesar Salad with Parmesan, Cherry Tomatoes, and Croutons

Corn Chowder

Chicken and Wild Rice

Broccoli Cheddar

Potato Bacon

## Desserts:

Ice Cream \$4 Vanilla, Strawberry or Lime Sherbet

Brownie A La Mode \$6.00

Chocolate Cake or Carrot Cake \$6.00

# ALA CARTE APPETIZERS

## **\*\*Customize your own VCC Party Package\*\***

(Each item includes 50 pieces)

### Category A

|  |     |
|--|-----|
| 1 chafing dish of Chicken Quesadillas (50 pieces) Served with sour cream (salsa)             | 100 |
| 1 chafing dish of Chicken Tenders (50 pieces) Served with BBQ sauce                          | 100 |
| 1 chafing dish of Pulled Pork sliders (50 pieces)  | 100 |
| 1 chafing dish of Chicken Wings (50 pieces)<br>(Served with celery and blue cheese or ranch) | 100 |
| 1 chafing dish of cheese filled pretzel bites served with cheese sauce                       | 100 |
| 1 tray of beef tenderloin crostini, pimento cheese,  | 100 |
| 1 chafing dish of crab cakes (serves 25) lemon and remoulade sauce                           | 100 |
| 1 chafing dish of blackened steak bites, crostini,   | 100 |

### Category B

|  |    |
|--|----|
| 1 chafing dish of Creamy Spinach Dip (serves 25) w/ chips & crackers   | 75 |
| 1 chafing dish of Meatballs (bbq or marinara) (50 pieces)              | 75 |
| 1 chafing dish of vegetable egg rolls (50 pieces) w/sweet & sour sauce | 75 |
| 1 tray of mini turkey avocado croissants (25 pieces)                   | 75 |
| 1 chafing dish of buffalo chicken dip (serves 25) crackers & pretzels  | 75 |
| 1 tray of bloody mary shrimp shooters (25 shooters)                    | 75 |

### Category C

|   |    |
|---|----|
| 1 tray of Tomato Bruschetta, balsamic glaze, toasted crostini           | 50 |
| 1 chafing dish of mini chicken tacos (serves 25) sour cream & salsa     | 50 |
| 1 tray of mini tuna or chicken salad croissants (25 pieces)             | 50 |
| 1 tray of Caprese Skewers (25 pieces) fresh mozzarella, tomatoes, basil | 50 |
| 1 tray of Fresh Fruit Skewers (25 pieces) strawberry yogurt sauce       | 50 |