



# TOWN & COUNTRY CLUB

## *Catering Brochure*





# Room Pricing / Menus

ROOM	CAPACITY		BREAKFAST 6:30am - 10:00am	LUNCH 10:30am - 4:30pm	DINNER 5:00pm - 1:00am
River Room	300	Room Charge	\$200	\$200 Mon-Fri \$400 Sat-Sun	\$300 Tue-Th \$1000 Fri-Sun
		Food Minimum	\$1,000	\$1,400	\$4,000
River Room II (Includes North Wing)	250	Room Charge	\$200	\$200 Mon-Fri \$350 Sat-Sun	\$250 Tue-Th \$700 Fri-Sun
		Food Minimum	\$750	\$900	\$1,600
North Wing	60	Room Charge	\$125	\$150	\$200 Tue-Th \$225 Fri-Sun
		Food Minimum	\$300	\$450	\$800
Director's Room	50	Room Charge	\$75	\$75	\$60 Tue-Th \$70 Fri-Sun
		Food Minimum	\$125	\$200	\$400
President's Room (Limited Availability)	100	Room Charge	\$200	\$200	\$300 Tue-Th \$600 Fri-Sun
		Food Minimum	\$600	\$800	\$1,400
St. Andrew's Room	40	Room Charge	\$75	\$75	\$80 Tue-Th \$100 Fri-Sun
		Food Minimum	\$200	\$200	\$500
Audubon Room	12	Room Charge	\$35	\$35	\$50
		Food Minimum	\$40	\$50	\$60

(THE CAPACITIES LISTED ARE MAXIMUMS AND ARE BASED UPON ROUNDS OF 8 GUESTS)

# Plated Breakfast

Seasonal fresh fruit and berries plate with cottage cheese and homemade granola  
\$14.00

Belgian waffle with fresh berries, white chocolate Chantilly and warm maple syrup with bacon or sausage  
\$16.00

Scrambled eggs topped with cheddar cheese and fresh chives served with applewood smoked bacon and country style breakfast potatoes  
\$16.00

Eggs Benedict, toasted English muffin, authentic Canadian bacon and soft poached eggs topped with chive hollandaise sauce served with country style Yukon potatoes  
\$16.00

Tenderloin and eggs, grilled tenderloin medallions with fluffy scrambled eggs served with cheddar hash brown potatoes  
\$22.00

Roasted vegetables and goat cheese frittata, served with country style breakfast potatoes  
\$16.00

Smoked ham and brie cheese omelet topped with spicy Spanish sauce and country style breakfast potatoes  
\$16.00

Ricotta Blintz, delicate crepe rolled with sweet ricotta cheese and topped with rhubarb strawberry jam  
\$16.00

Add a basket of freshly baked pastries for \$5.00 per person

All plated breakfast includes a glass of orange or cranberry juice, regular and decaffeinated coffee  
Price is per person.

## Breakfast Buffet

Minimum 25 people for Continental Breakfast

### Wake Up Call

Freshly brewed regular, decaffeinated coffee and hot teas  
Sliced fresh fruit and berries  
Cinnamon and caramel rolls  
\$12.00

### Classic Continental

Sliced fresh fruit  
Orange and cranberry juices  
Freshly baked blueberry, lemon and banana breakfast breads with butter and preserves  
\$15.00

### River Continental

Fresh orange juice  
Sliced fresh fruit and berries  
Whole wheat English muffins with peanut butter and preserves  
Assorted low fat yogurts  
Scrambled eggs with spinach and feta cheese  
Oven roasted Yukon potatoes  
Turkey sausage  
\$22.00

### Audubon Continental

Sliced fresh fruit and berries  
Assorted yogurts  
Freshly baked pastries  
Toasted bagels with cream cheese, butter, preserves and smoked salmon with condiments  
\$18.00

### St Andrew's Breakfast Buffet

Sliced fresh fruit  
Cranberry and orange juice  
Freshly baked assorted breakfast pastries  
Butter and preserves  
Scrambled eggs with cheddar cheese and fresh chives  
Applewood smoked bacon and sausage  
Country style breakfast potatoes  
\$22.00

### Healthy

Sliced fresh fruit and berries  
Oatmeal with assorted toppings  
Toasted English muffins with peanut butter and preserves  
Flavored yogurt parfaits with vanilla scented granola  
Regular and decaffeinated coffee  
\$16.00

# Breakfast

## The Brunch

Sliced fresh fruit and berries  
Freshly baked assorted French breakfast pastries  
Chilled fresh squeezed orange juice  
Toasted bagels with cream cheese and smoked salmon  
Imported and domestic cheese platter  
Mixed baby green salad with lemon vinaigrette  
Roasted asparagus with smoked tomato chutney  
Belgian waffles with white chocolate Chantilly  
Warm maple syrup  
Honey roasted chicken breast  
Eggs Benedict with chive hollandaise sauce  
Country style breakfast potatoes  
\$28.00

## Enhance Your Brunch

(Choose one of the following stations)

### Omelet Station

Ham, sausage, cheese, bay shrimp, onions, peppers, tomatoes and mushrooms  
\$5.00 per person

### Belgian Waffle Station

Seasonal berries, bananas, whipped cream, butter and maple syrup  
\$5.00 per person

### Crepe Station

Suzette, strawberry, caramelized banana, toasted nuts and whipped cream  
\$5.00 per person

## (Breakfast Enhancement only in addition to breakfast buffets)

Turkey sausage links  
\$4.00 per person

Hickory smoked ham  
\$4.00 per person

Applewood smoked bacon  
\$4.00 per person

Scrambled eggs  
\$4.00 per person

Steel cut oatmeal with brown sugar and raisins  
\$5.00 per person

Cinnamon or caramel rolls  
\$3.00 each

Yogurt parfait with berries  
\$4.00 each

Mini chorizo & eggs with melted cheddar cheese burritos  
\$4.00 each

Assorted mini French breakfast pastries  
\$36.00 per dozen

Large assorted breakfast muffins  
\$32.00 per dozen

Homemade banana & walnut or chocolate & zucchini bread  
\$36.00 per dozen

Ricotta cheese blintzes with berry compote  
\$3.00 each

Norwegian smoked salmon display  
(Serves 35 people)  
\$225.00 each

## Plated Lunch Sandwich

### Chicken Club

Marinated grilled chicken breast with oven dried tomatoes, melted mozzarella cheese, and herbs aioli served on toasted ciabatta bread  
\$16.00

### Barbecue Pulled Pork

Pickled red onion, coleslaw and melted provolone cheese served on a freshly baked onion bun  
\$16.00

### Smoked Turkey

Crisp lettuce, tomato and Swiss cheese on a croissant bun with stone grain mustard aioli  
\$16.00

### Vegetarian Wrap

Pesto marinated grilled vegetables with mozzarella cheese and fresh spinach with roasted garlic aioli  
\$16.00

### Walleye BLT

Beer battered walleye with applewood bacon, lettuce, tomato and cornichon tartar sauce served on a croissant bun  
\$16.00

### Chicken Caesar Wrap

Grilled chicken, crisp romaine, tomato, and shaved parmesan cheese tossed with house roasted garlic dressing  
\$16.00

### South of the Border Steak Wrap

Grilled steak, pepper jack cheese, corn, black bean salsa, pico de gallo and lettuce with chipotle aioli  
\$16.00

All sandwiches include kettle chips and pickle spear, coffee and decaffeinated coffee and assorted hot teas

## Plated Lunch Entree Salads

### Caesar Salad

Crisp romaine hearts tossed with our house crafted roasted garlic parmesan dressing, shaved parmesan cheese and garlic croutons  
\$15.00 - Add Salmon \$4 - Chicken \$3

### Strawberry Chicken

Marinated grilled chicken breast, spinach, candied almonds, strawberries and warm brie cheese with strawberry dressing  
\$19.00

### Middle East

Chicken shawarma, shredded lettuce, tomato, shaved red onion, olives, cucumber and toasted pita bread with roasted garlic dressing  
\$19.00

### Asian Inspired

Mixed greens, napa cabbage, carrots, pea pods, toasted almonds, mandarin oranges and sliced teriyaki chicken topped with wonton noodles served with toasted sesame orange dressing  
\$19.00

### Shrimp Salad

Blackened shrimp, baby mixed greens, charred pineapple, peppers, shaved red onion and roasted corn with a honey cilantro vinaigrette  
\$20.00

### Love Bleu

Grilled diced blackened chicken, baby greens, crisp romaine, diced apple, toasted walnuts, cranberries, tomatoes, and maytag bleu cheese with an apple cider vinaigrette  
\$19.00

### South of the Border Steak Salad

Marinated grilled steak, crisp romaine, pico de gallo, avocado, tricolor peppers and farmers cheese topped with crispy tortilla strips and a chipotle dressing  
\$20.00

# Plated Lunch

Add a cup of hot and delicious soup to any of the lunches for \$4.00 per person

## Garden

Baby greens with cucumber, tomato, shaved carrots and cherry tomato with lemon vinaigrette

## Classic Caesar

Baby romaine, roasted garlic dressing, herbed croutons, grape tomatoes and shaved parmesan cheese

## Greek

Mixed baby greens, cucumber, tomato and red onion with crumbled feta cheese, pita croutons and charred tomato vinaigrette  
+\$2.00

## Wedge

Baby iceberg with our bleu cheese dressing, bacon, shaved red onion and fresh tomato  
+\$2.00

## Chicken en Croute

Pan seared topped with prosciutto and mushrooms, wrapped in puff pastry, served with honey Dijon sauce, herbed potato puree and candied baby carrots  
\$23.00

## Chicken Bruschetta

Buffalo mozzarella, oven roasted tomato and sweet red onion with a basil butter sauce, served with potato puree and julienne vegetables  
\$23.00

## Parmesan Chicken

Parmesan and herbs crusted with prosciutto butter sauce served with potato medley and steamed garden vegetables  
\$23.00

## Oriental Salmon

Korean barbecue glazed salmon fillet, served on a bed of scallion jasmine rice and wok fired vegetables  
\$26.00

## Tortellini Pasta (V)

Mozzarella and ricotta cheeses, peas, mushrooms, spinach and carrots in a creamy artichoke pesto sauce  
\$19.00

## Power Bowl (V + Vegan)

Quinoa and brown rice blend with roasted sweet potato, Brussel sprout, chick peas, spinach, broccoli, toasted sunflower seeds and pickled red onion with zesty tahini dressing  
\$19.00

## Chicken Tikka Masala

Lemon and yogurt marinated chicken breast, topped with zesty tikka masala sauce served on a bed of cilantro basmati rice with steamed garden vegetables  
\$23.00

## Country Chicken

Sautéed chicken breast with a lemon thyme pan sauce, boursin cheese, potato puree and steamed garden vegetables  
\$23.00

## Pan Fried Walleye

Cracker crusted walleye with butter, pecan wild rice pilaf and cornichon tartar sauce  
\$26.00

## Salmon Fillet

Horseradish crusted salmon fillet, roasted fingerling potatoes, citrus beurre blanc and garden vegetables  
\$26.00

## Vegan Inspired (V + Vegan)

Wok fired garden vegetables in a coconut curry sauce, served with brown rice and crispy onion straws  
\$19.00

## Garden Risotto (V)

Assorted garden vegetables in a creamy risotto with shaved parmesan cheese  
\$19.00

# Lunch Buffets

## Petite Sandwiches

Sliced fresh fruit and berries  
Vegetables Minestrone Soup  
Roasted vegetable pasta salad  
Kettle chips  
Medium beef sirloin with caramelized onions and cheddar cheese on focaccia with horseradish aioli  
Chicken salad with grapes on a croissant bun  
Smoked turkey and Swiss cheese with chipotle aioli on a mini croissant  
EVOO marinated grilled vegetables, fresh mozzarella cheese, arugula and herbed saffron spread  
Assorted cookies  
\$25.00

## Wraps Buffet

Sliced fresh fruit and berries  
Roasted tomato soup with herbed croutons  
Country style fingerling potato salad  
Baby spinach salad with caramelized almonds, sliced strawberries and feta cheese with honey balsamic dressing  
Grilled steak with romaine, feta cheese, black beans, pico de gallo and chipotle aioli  
Chicken Caesar with romaine, roasted garlic dressing, tomatoes and parmesan cheese  
Char-grilled vegetables, fresh spinach, mozzarella cheese and aged balsamic with pesto aioli  
Assorted bars  
\$25.00

## Executive Deli (add hot soup for \$4.00 per person)

Sliced fresh fruit and berries  
Mixed baby greens salad  
Shaved smoked turkey, roast beef, and black forest ham  
Sliced cheddar and Swiss cheeses  
Freshly baked breads, caraway rye, white and wheat  
Fresh lettuce, tomatoes and sweet Bermuda onions  
Potato salad and coleslaw  
Brown mustard and chipotle aioli  
Kettle chips  
Pickle spears  
Assorted cookies  
\$22.00

## South of the Border

Assorted diced fresh fruit  
Romaine and red cabbage greens with jicama, shaved red onion, cucumber, assorted peppers and fresh farmers cheese with chipotle vinaigrette  
Seasoned ground beef and adobo chicken with warm flour tortillas and crispy taco shells  
Refried beans with queso fresco and cilantro rice  
Pico de gallo, crema fresca, avocado sauce, roasted jalapeno salsa  
Corn and black bean salsa  
Churros with chocolate sauce  
\$24.00

## Soup and Salad Buffet

Served with freshly baked rolls and butter  
Sliced fresh fruit, pasta salad and assorted cookies

(Choose one soup and one salad)  
Roasted Tomato and Basil  
Vegetable Pistou  
Navy Bean

Chicken Minestrone  
Maple Butternut Squash  
Cream of Mushroom

Chicken noodle  
Green Pea and Smoked Ham  
Lentils with Italian Sausage

Chicken Caesar with shaved parmesan and ciabatta croutons with house dressing  
Baby mixed greens, carrot, cucumber, tomato and croutons with lemon vinaigrette

Italian market with salami, peppers, provolone cheese, fresh basil and cheese tortellini with oregano vinaigrette

Spinach and berries with caramelized almonds and brie cheese served with strawberry vinaigrette

Mixed green and kale with diced apple, cheddar cheese, tomatoes, crispy onion straws served with roasted tomato vinaigrette and toasted pepitas

Oriental, napa and red cabbage, shaved red onion, peanuts, bean sprouts, mandarin orange and toasted cashews with a ginger toasted sesame seed dressing

\$19.00 per person

# Lunch Buffets

## Italian

Sliced fresh fruit  
Warm garlic bread sticks  
Caesar salad with croutons and roasted garlic dressing  
Mozzarella and tomato salad with aged balsamic  
Chicken parmesan  
Meatballs with roasted tomato arrabbiata sauce  
Penne pasta with EVOO, garlic and grated parmesan cheese  
Green beans with smoked tomato and lemon olive oil  
Tiramisu shooters & sweet ricotta cannoli  
\$26.00

## Pan Asian

Sliced fresh fruit and berries  
Pork dumpling & ginger soup  
Napa cabbage and baby greens with water chestnuts, green onions, carrots, Mandarin oranges and toasted almonds with sesame orange dressing  
Kung Pao chicken, zucchini, peppers, green onions and toasted peanuts in a spicy sauce  
Orange chicken, battered then fried tossed in a citrus sauce  
Stir fried vegetables with marinated tofu  
Pork fried rice, onions, peas and fried egg  
Coconut cream caramel and fortune cookies  
\$26.00

## Backyard BBQ

Sliced fresh fruit and berries  
Fingerling potato salad and coleslaw  
Char-grilled beef hamburgers  
Grilled chicken breast  
Black bean burgers  
Served with freshly baked buns, kettle chips, cheddar and Swiss cheeses, lettuce, vine ripe tomatoes and shaved sweet Bermuda onion  
Pickle Spears  
Sauerkraut  
Chipotle aioli, barbecue sauce, mayonnaise and brown mustard  
Cookies and brownies  
\$24.00

## Tour de France

Freshly baked crusty bread with butter  
Sliced fresh fruit and berries  
Cheese display  
Salad Nicoise with olives, green beans, onion, peppers, albacore tuna, fingerling potatoes, croutons and fennel vinaigrette  
Vegetable tartine with Gruyere cheese and balsamic  
Beef bourguignon  
Sautéed chicken breast with lemon cream sauce  
Roasted garlic potato puree  
Buttery haricot verts  
Assorted mini French pastries  
\$28.00

# Specialty Breaks

## The Cinema

Freshly popped popcorn, snack mix, M&Ms, gummy bears and tortilla chips with queso dip

Assorted sodas and water

\$10.00

## The Spa

Hibiscus tea, green juice and mineral water

Fruit skewers with yogurt-lemon poppy seed dip

Vegetable crudités with hummus dip

\$10.00

## Naked Ice Cream

A selection of ice cream for you to dress with luscious toppings: hot fudge, M&Ms, crushed Oreo cookies, strawberry and caramel sauce, peanuts, chocolate shavings, cherries and mini cookies

\$12.00

## The Cookie Jar

Freshly baked cookies and brownies, ice cold milk, freshly brewed regular and decaffeinated coffee

\$10.00

## Appetizers (Sold per 50 Pieces)

### Beef & Pork

Tenderloin rolls and kaiware sprouts with horseradish spread \$175

Teriyaki beef skewers with pineapple glaze \$180

Mini beef wellington's béarnaise dip \$190

Mini cheese burger with bacon jam \$190

Beef crostini with blue cheese fonduta \$180

Gaucho steak with avocado chimichurri sauce \$180

Parmesan palmier with boursin cheese and onion marmalade \$175

Surly's mini Sheppard's pie \$180

House made veal and pork meatballs spaghetti forks \$180

Seasoned beef taquitos with Serrano pepper sauce \$150

Blackened tenderloin bites with gorgonzola sauce dip \$190

Mini Reuben sandwich \$175

Lamb lollipop with mint chutney \$225

Grill pork with chimichurri sauce \$175

### Vegetarian

Raspberry and brie canollie \$180

Roasted tomato and buffalo mozzarella bruschetta \$175

Crispy eggplant and smoked mozzarella with tomato \$175

Falafel with roasted garlic humus \$175

Golden beet with goat cheese and toasted pistachio \$175

Caprese lollipop with pesto and balsamic glaze \$175

Wild mushrooms and goat cheese crostini \$175

Roasted vegetables flat bread with boursin cheese spread \$175

Parmesan cheese grissini \$175

Arugula and ricotta salata on garlic toast \$175

Classic deviled eggs \$150

Artichoke and parmesan fonduta \$150

Margherita flat bread \$175

### Seafood

Pan seared scallop glazed with tequila, salsa crudo \$190

Jumbo shrimp with cocktail sauce \$175

Smoked salmon quiche with crème fraiche \$180

Shrimp ceviche with plantain crisp \$180

Crab cakes with spicy remoulade \$200

Crab wontons with harisa sauce \$180

Forked shrimp scampi with fried capers \$190

Risotto & crab beignets with chive aioli \$180

Shrimp firecracker with chipotle aioli \$190

Sesame crusted ahi tuna with miso glaze \$175

Chili -lime grill shrimp gazpacho shooter \$190

Smoked salmon with citrus dill cream on lavash cracker \$180

Lobster and avocado spring with cilantro chili vinaigrette \$200

Tempura shrimp sushi rolls with siracha aioli \$200

Bloody mary shrimp shooter \$190

Blackened ahi tuna on a wonton crisp with wasabi aioli \$175

### Poultry

Mini chicken wellington with marsala dip \$175

Chicken skewers with zesty Korean barbecue sauce \$175

Chicken & ricotta arancini with arrabiata dip \$180

Turkey meatballs with lemon grass \$175

Duck bacon & cream cheese wontons with siracha sauce \$175

Mini turkey Mac's in sesame bun \$175

Buffalo chicken flat bread with gorgonzola cheese \$175

Buffalo chicken with blue cheese on an edible spoon \$175

Southwest chicken skewer with salsa dip \$175

Chicken and vegetable egg roll with mango jelly \$175

Wok fried chicken pot sticker with chili -ginger dip \$180

Chicken and mushroom flat bread \$175

# Embellishments

(Priced per platter based on a proximately 25 to 30 servings, unless otherwise noted)

## Vegetable Crudités

Seasonal vegetables, roasted red pepper aioli and garlic humus  
\$120.00

## Fired Roasted Vegetable Platter

Olive oil marinated served with chipotle humus and grilled pita bread  
\$130.00

## Mediterranean Platter

An assortment of cured meats, cheeses, and grilled vegetables with red pepper humus, olives and pita chips  
\$160.00

## Spinach & Artichoke Dip

Bubbly hot four cheese blend served with cubed crusty bread  
\$120.00

## Chef Carving Stations

1 ½ hour service –serves approximately 30 to 35 guests unless otherwise noted, includes assorted artisan rolls  
\$150 Chef fee per 1 1/2 hours

## Strip Loin of Beef

Pepper crusted served with smoked tomato chutney and horseradish cream  
\$280.00

## Herbed Roasted Tenderloin

Served with sauteed sherry mushrooms, caramelized mushrooms and horseradish cream  
\$300.00

## Maple Roasted Turkey Breast

Served with maple–Dijon aioli spread  
\$350.00

## Cider Brined Roasted Pork Loin

Grain mustard and herbs served with bacon marmalade and roasted garlic mayonnaise  
\$200.00

## Double Smoked Ham

Served with honey-gruyere cheese spread and brown mustard  
\$200.00

## Fresh Fruit Display

A bountiful display of season's freshest fruit and berries  
\$130.00

## Iced Jumbo Shrimp Display

Tangy cocktail sauce and fresh lemons  
\$42.00 per dozen

## House Wings

Slightly smoked wings tossed with your choice of sauce: traditional, red chili sauce, mango habanero, teriyaki, barbecue, jamaican jerk, or plain, served with carrots and celery  
\$60.00

## Charcuterie Display

A chef selection of assorted meats, sausages and pates served with grain mustard and sliced baguette  
\$175.00

## Mac & Cheese Station

Cavatappi pasta with cheddar and gorgonzola sauce with assorted toppings: buffalo chicken, bacon, tomatoes, black olives, jalapenos, fried onion straws, scallions and salsa  
\$15.00 per person

## Late Night Snacks

House potato chips with roasted shallot dip

\$3.00 per person

Tortilla chips with salsa and guacamole

\$6.00 per person

Spinach and artichoke dip with crusty bread

\$4.00 per person

Humus with pita bread

\$4.00 per person

NY style pizza, pepperoni, sausage or cheese

\$20.00 per pizza

Mini burgers with smoked cheddar and onion marmalade

\$36.00 per dozen

# Reception Stations

## Silver \$36.00++ Per Person

### Station 1

Sliced fresh fruit and berries display  
Mini chopped salad with honey Dijon dressing  
Roasted tomato bisque shooter with grilled cheese

### Station 3

Vegetable crudités with green goddess dip  
Chicken egg rolls with sweet chili sauce  
Blackened Ahi tuna in a wonton crisp with sesame wakame

### Station 2

Vegetable flatbread with peppery arugula and shaved parmesan cheese  
Mini cheeseburger slider with onion marmalade and chipotle aioli  
Caprese salad on a skewer with basil pesto and aged balsamic

### Station 4

Assorted mini dessert shooters and warm cinnamon scented donuts (2 per person)

## Gold \$42.00++ Per Person

### Station 1

California roll with pickled ginger and ponzu sauce  
House made veal and pork meat balls with arrabiata sauce  
Barbecue chicken flatbread

### Station 3

Braised short rib slider with pickled red onion  
Imported cheese display with stone fruit marmalade and crusty bread  
Duck wontons with sriracha-plum sauce

### Station 2

Tequila marinated-margarita shrimp shooter  
Mini turkey mac and cheese on a Sesame Bun  
Smoked rubbed baby back ribs with jalapeno BBQ sauce

### Station 4

Carved honey pecan roasted turkey breast with warm rolls and Dijon spread

### Station 5

Assorted dessert pastries

## Platinum \$54.00++ Per Person

### Station 1

Shrimp cocktail with zesty tomato-horseradish sauce  
Charcuterie and cheese display with baguette and crackers  
Mozzarella bruschetta display

### Station 3

Mini Italian market salad with salami, provolone, peperocini pepper, tomato, onion, olives, egg and oregano vinaigrette  
Chicken pot stickers with chili sauce  
Sesame crusted beef bulgogi

### Station 2

Mini smoked pulled pork slider with coleslaw  
Chicken Panini with smoked gouda  
Roasted chicken wings with Makers Mark glaze

### Station 4

Roasted prime rib of beef with creamy horseradish and warm rolls

### Station 5

Assorted mini dessert pastries:  
Fruit tartlets, opera bars, cake lollipops, cream puffs, chocolate éclairs, lemon tarts with whipped cream, tiramisu shooters and chocolate dipped strawberries

# Plated Dinner

## Salads

Garden field greens, ripe tomatoes, cucumbers, carrots and croutons with house lemon vinaigrette

Caesar, artisan baby romaine, shredded parmesan cheese herbed croutons with roasted garlic dressing

Bib lettuce with toasted almonds, grape tomatoes, diced apples and herbed marinated goat cheese with raspberry vinaigrette

Field greens, shaved red onion, blue cheese, poached pears with honey pear vinaigrette  
+\$2.00

Crisp romaine greens, mandarin orange, sliced strawberries, caramelized walnuts with sesame – orange dressing +\$2.00

## Masala Paneer (V)

Warm spices and roasted vegetables in a creamy tomato sauce, on a bed of cilantro scented basmati rice served with grilled naan bread  
\$23.00

## Tuscan Chicken

Sautéed chicken breast, wilted arugula and toasted pine nuts with a sundried tomato cream sauce, fingerling potatoes and buttery steamed broccoli  
\$29.00

## Chicken Bruschetta

Buffalo mozzarella, oven roasted tomato and sweet red onion with basil butter sauce, served with potato puree and julienne vegetables  
\$29.00

## Moroccan Chicken

Marinated in herbs and spices then grilled, served with warm couscous and julienne zucchini  
\$29.00

## Duroc Pork Chop

Char-grilled center cut with apple calvados sauce, served with maple glazed roasted sweet potatoes and braised haricot verts  
\$30.00

## Vegetable Wellington (V)

Roasted vegetables and fresh mozzarella encased in a golden-brown puff pastry served on a bed of brown rice with romesco sauce  
\$23.00

## Tortellini Pasta (V)

Mozzarella and ricotta cheeses, peas, mushrooms, spinach and carrots in a creamy artichoke pesto sauce  
\$23.00

## Garden Risotto (V)

Assorted garden vegetables in a creamy risotto with shaved parmesan cheese  
\$21.00

## Vegetables & Tofu Stir Fry (V& Vegan)

Wok fired vegetables and marinated tofu dressed in a zesty sesame-soy sauce  
\$23.00

## Pappardelle Pasta (V)

Garlic sauce and a touch of wine with lemon mushrooms and peas  
\$22.00

## Chicken En Croute

Pan seared topped with prosciutto and mushrooms, wrapped in puff pastry served with honey Dijon sauce, herbed potato puree and candied baby carrots  
\$29.00

## Midwest Chicken Roulade

Wild rice, cranberries and toasted pecan with shallot cream sauce served with parmesan potatoes and steamed green beans with chive butter  
\$29.00

## Parmesan Chicken

Parmesan and herbs crusted with prosciutto butter sauce served with potato medley and steamed garden vegetables  
\$29.00

## Pepper Crusted Pork Tenderloin

Bourbon demi-glace served with roasted fingerling potatoes and buttery green beans  
\$28.00

# Plated Dinner

## Seared Scottish Salmon

Maple-pecan crusted fillet of salmon served with rice pilaf and sautéed vegetables  
\$29.00

## Crab Stuffed Salmon

Salmon medallions stuffed with sweet Maryland crab topped with lemon dill sauce, served with cheddar potato cake and garden vegetables  
\$31.00

## Canadian Walleye

Cracker crusted, pan fried served with cornichon aioli wild rice pilaf and steamed garden vegetables  
\$28.00

## Mountain Rainbow Trout

Lemon-caper brown butter served with chorizo potato hash and broccolini  
\$29.00

## Boneless Short Ribs

Stout braised with mushrooms and aromatic vegetables served with horseradish potato puree and crispy onion straws  
\$30.00

## Black & Blue Cheese Tenderloin

Blackened topped with blue cheese crust, port demi-glace, served with roasted baby Yukon's potatoes and asparagus  
\$42.00

## New Zealand Lobster

Tail braised with butter, wine and herbs served with loaded potatoes and roasted asparagus  
Market Price

## Chilean Sea Bass

Topped with peekytoe crab meat and lemon beurre blanc, served with asparagus risotto  
Market Price

## New Orleans Style Salmon

Cast iron blackened fillet of salmon served with Cajun (dirty) rice and choron sauce  
\$30.00

## NY Strip Steak

Char-grilled topped with roasted shallot butter and served with twice baked loaded potato and roasted asparagus  
\$36.00

## Beef Tenderloin & Foie Gras

Seared topped with bourbon demi-glace and caramelized foie grass served with roasted garlic potato puree and steamed asparagus  
\$46.00

## Black & Blue Tenderloin

Blackened topped with blue cheese crust, port demi-glace, served with roasted baby Yukon potatoes and asparagus  
\$42.00

# Duels

## Braised Beef Short Rib & Pan Seared Chicken

Crispy onion straws, artichoke and tomato cream sauce served with horseradish potato puree and braised carrots  
\$38.00

## Manhattan Steak & Roman Chicken

Grilled marinated steak topped with roasted shallot butter, peppers and prosciutto sauce served with EVOO rosemary crushed potatoes and sugar snap peas  
\$39.00

## Petite Tenderloin & Shrimp Scampi

Port demi-glace and lemon garlic beurre blanc served with rosemary crushed potatoes and haricot verts  
\$42.00

## Filet & Sea Bass

Grilled steak topped with cipollini onion and thyme jus, paired with pan seared bass with citrus sauce served with truffle potato puree and garden vegetables  
\$46.00

# Dinner Buffets

Buffets are accompanied with freshly baked rolls and sweet butter  
Freshly brewed regular / decaffeinated coffee and herbal hot teas

## The River Room

Warm rolls and butter  
Field greens with poached pears, caramelized walnuts and marinated goat cheese with pear vinaigrette  
Herbed roasted salmon fillet with fennel–lemon ragout  
Sliced beef strip loin, mushroom jus essence  
Roasted fingerling potatoes  
Garden vegetables with chive butter  
Vanilla bean cheese cake with berry compote  
\$39.00

## Mississippi

Warm rolls and butter  
Marinated mozzarella and tomatoes with balsamic glaze and pesto  
Roasted butternut squash soup with garlic croutons  
Petite tenderloin of beef with wild mushroom sauce  
Pan roasted chicken breast preserved lemon sauce  
EVOO and lemon steamed garden vegetables  
Potato mélange with chive butter  
Pastry Chef assorted mini dessert pastries  
\$42.00

## St Andrew's

Warm rolls and butter  
Field greens with mandarin orange, carrots and peppers with honey wasabi vinaigrette  
Vegetables and pesto soup with parmesan  
Pan seared chicken bruschetta  
Blackened tuna loin with shitaki and edamame succotash  
Saffron rice pilaf  
Braised vegetables ratatouille style  
Strawberry short cake and coffee pot de crème  
\$39.00

## Grand Town & Country

Popovers with maple cinnamon butter  
Baby iceberg topped with blue cheese, crispy bacon, shaved red onion and tomato  
Sliced fresh fruit and berries  
Horseradish crusted salmon fillet  
Honey Dijon chicken  
Roasted garden vegetables  
Chive potato puree  
Sliced prime rib of beef with jus and horseradish cream  
Pastry Chef selection assorted mini desserts  
\$44.00

## A La Carte Items

Freshly brewed coffee  
\$32.00 gallon

Soft drinks  
\$2.50 each

Assorted dessert bars  
\$28.00 per dozen

Hot chocolate  
\$30.00 gallon

Bottled water  
\$1.50 each

Freshly baked cookies  
\$26.00 per dozen

Citrus Punch  
\$32.00 gallon

Infused Water  
\$12 gallon

House potato chips with roasted shallot dip  
\$4.00 per person

## Desserts

At Town & Country Club our Pastry Chef uses the freshest and finest ingredients available to create a luscious pastries, desserts and cakes from scratch

### Cupcakes

Carrot with vanilla cream cheese, white chocolate and raspberry, double chocolate with cappuccino cream, red velvet with crème legere, pumpkin with orange cream, lemon with mascarpone cream

\$4.00 each

### Chocolate Covered Strawberries

Luscious berries dipped in Belgian milk chocolate

\$36.00 dozen

### Pastry Chef Selection Family Style Cookies and Bars (25 pieces per platter)

\$37.00

### Mini Dessert Pastries (25 people minimum)

Lemon meringue tartlet, chocolate espresso cup, fresh fruit tartlet, rum eclairs, cream puffs,

Chocolate and caramel ganache, hazelnut leaf, opera bars

\$10.00 per person (3 pastries)

### Candy Station

An assortment of candies displayed in glass jars  
M&Ms, gummy bears, red vines, chocolate covered pretzels, Reese's pieces

\$10.00 per person

## House Crafted Plated Desserts

Strawberry cheesecake, Chantilly cream and strawberry miroir

\$7.00

Mascarpone turtle cheesecake, salted caramel and toasted pecans

\$8.00

Chocolate mousse cake, layers of moist cake and mousse scented with rum

\$7.00

Carrot cake, caramelized pineapple and walnuts with dulce de leche sauce

\$7.00

Chocolate molten cake, vanilla ice cream and chocolate ganache

\$8.00

Fresh fruit tartlet, short bread crust vanilla pastry cream and fresh fruit

\$7.00

Apple Dumpling, caramelized apple with cinnamon and sugar wrapped in pastry served with vanilla ice cream

\$7.00

Brownie Sundae, vanilla ice cream, salted caramel and chocolate sauces, Chantilly cream

\$8.00

Raspberry Sorbet, fresh berries, orange tuile

\$7.00

# Libations

Beer	Host Bar	Cash Bar
Domestic Bottles	\$4.50	\$7.00
Local Bottles	\$5.00	\$8.00
Import Bottles	\$5.00	\$8.00
Domestic Keg	\$375.00	
Local Keg	\$400.00	
Import Keg	\$425.00	

Non Alcoholic	Host Bar	Cash Bar
Soda / Juice	\$2.50	\$3.00
Mineral Water	\$2.50	\$3.00
Infused Water	\$12.00 / Gallon	
Citrus Punch	\$32.00 / Gallon	
Sparkling Juice	\$21.00 / Bottle	
Coffee/Tea	\$32.00 / Gallon	

Wine	Host Bar	Cash Bar
Glass	\$7.00	\$10.00
Bottle	\$26.50	\$36.00
Bubbles	\$27.50	\$36.00

Proverb - Pinot Grigio, Chardonnay, Merlot, Pinot Noir, Cabernet Sauvignon and Cristalino Brut

Spirits	Host Bar	Cash Bar
Well	\$5.00	\$8.00
Call	\$7.00	\$9.00
Premium	\$8.00	\$10.00
Cordials	\$10.00	\$12.00

2.00 Charge for Long Pour / Doubles

All Host Bar Prices are Subject to Sales Tax (10.875%) and Service Charge (20%) & Taxable  
All Cash Bar Prices are Inclusive of Sales Tax and Service Charge



## *Food Minimums & Room Charges*

- These apply to all private banquet areas at the Town and Country Club
- Town & Country Club members incur the room rental charge only if the food minimum is not met
- Non-member and sponsored events incur both the rental charge and food minimum
- Member sponsorship does not nullify room rental rates
- Food minimums do not include alcoholic beverages, taxes or service charges
- Room rates and food minimums will appear on your confirmation letter

## *Advanced Deposit*

- Advance deposits may be required for your function. Advance deposits will appear on your confirmation letter and are due at the same time as your signed contract.



## *Cancellation Policy*

**Member Event:** Deposits will be refunded if the function date is more than six months from the cancellation date. If the function is less than six months from the cancellation date, the deposit will only be refunded if the room is re-booked at an equal or greater revenue amount.

**Member-Sponsored Event:** Deposits will be refunded if the function date is more than six months from the cancellation date and if the room can be rebooked at an equal or greater revenue amount. If the function is less than six months from the cancellation date, the deposit is non-refundable.

## *Guarantees*

Final guest attendance, with separate meal counts (if necessary), must be received no later than three (3) business days in advance of the function day. You will be charged for the number of meals guaranteed or actually served (whichever is greater).

## *Prices / Increased Costs*

Town & Country Club guarantees prices ninety (90) days prior to the function. In the event of a significant increase in prices, taxes, labor costs, or other costs, Town & Country Club reserves the right to increase the price to meet said increased costs.



## *Billing & Payment*

- An estimated bill will be presented for pre-payment on all weekend non-member functions
- Pre-payment is due three (3) business days prior to the event
- Payment for all other events will be arranged at the discretion of the catering office

## *Service Charges & Taxes*

A service charge of twenty percent (20%) will be applied to all food and beverage functions  
Current local and state sales taxes are applied to all food and beverage functions, equipment rental charges and labor charges

## *Damage to Property*

Town & Country Club will be reimbursed for any damage to property or furnishings.  
The Club also reserves the right to charge a cleaning fee to restore the property to its original condition.

## *Smoking Policy*

There is no smoking allowed in the Clubhouse. The host is responsible for informing their guests of this rule.

[catering@tcc-club.com](mailto:catering@tcc-club.com)



## *Food & Beverage Regulation*

Due to Health Department Regulations and Club Policy, food and beverage consumed on the premises must be prepared by Town & Country Club. In addition, Health Department Regulations prohibit us from allowing guests to take home extra, leftover or unused food (and beverage).

## *Menus*

Our creative staff will assist you in planning special menus, theme parties and events. In addition, the host may choose up to two (2) separate entrées for the event. However, all guests must be served the same appetizer, salad, starch, vegetable and dessert. There will be a \$3.50 surcharge per plate on all split menus.

## *Performance*

If for any reason beyond its control, including, but not limited to strikes, labor disputes, accidents, government requisitions, commodities or supplies, acts of war or acts of God, Town & Country Club is unable to perform its obligations under this Agreement, such non-performance is excused and Town & Country Club may terminate the Agreement without further liability of any nature. In no event shall Town & Country Club be liable for consequential damages of any nature for any reason whatsoever.

## *Bartenders*

Town & Country Club requires a minimum of one bartender per 75 guests. Bar sales meet or exceed \$500.00 per bar or a bartender fee of \$75.00 per bar will apply. Any function over 100 guests requiring cocktail service will require a bar in the room.

[catering@tcc-club.com](mailto:catering@tcc-club.com)



## *Alcohol Service Policy*

In accordance with the terms of our liquor license, insurance coverage, and Minnesota State Statutes (M.S.A. 340A.503, M.S.A. 340A.502) we cannot serve alcohol to anyone who shows sign of obvious intoxication or to anyone under the age of 21. No minors can purchase, obtain from others, possess or consume alcohol at this licensed event. A valid picture driver's license or valid government issued passport are the only forms of identification we can accept for proof of age. Your cooperation in communicating these service restrictions to guests is appreciated.

## *Valet Parking*

Valet parking, if requested, can be arranged by the Club. The charge for valet parking will be based on your final guest count and the number of valet attendants needed.

## *Coat Check*

The Club provides coat check, if requested, for a charge of \$1.00 per guest

## *Cake / Specialty Dessert*

You are welcome to provide your own wedding or event cake prepared by any licensed bakery. If you provide your own cake, there will be a \$1.50 cake service charge per person. With this charge, Town & Country Club will display, cut and serve the cake. Please contact the Catering Department for rates on all other outside desserts. Tax and service charge will apply.

[catering@tcc-club.com](mailto:catering@tcc-club.com)



## *Decorations*

Town & Country Club allows you to decorate the room for your event, however, we do not allow nails or tacks to be used to affix decorations to the walls. We also do not allow confetti and/or glitter to be used in the Club. The use of pyrotechnics, sparklers or any other flammable decorations is prohibited. The host is responsible for informing any outside vendors not hired by Town and Country Club of this policy.

## *Centerpieces*

Town & Country Club rental centerpieces enhancements:

Votive Candles \$1 each

14" Round Mirrors \$2 each

Five Votives with 14" Round Mirror \$4

## *Dance Floor / Piano*

The Club provides a non-movable dance floor at no charge for your event.

Town & Country Club owns both a baby grand piano and upright piano.

Baby Grand Piano \$50

Upright Piano \$30

## *Audio-Visual*

Town & Country Club will provide one complimentary podium with microphone for your event.

Also available:

Projection Screens \$20

Polycam Cordless Conference Phone \$40

Blu-Ray DVD with 55" SONY LCD TV \$150

Post It Flipchart with Markers \$20

LCD Projector \$100

Copies \$0.10 per copy

Fax Copy \$1 per page

We will be happy to assist in rentals of equipment not listed above.

[catering@tcc-club.com](mailto:catering@tcc-club.com)

# Directions to Town & Country Club

## FROM MINNEAPOLIS/ST. PAUL INTERNATIONAL AIRPORT:

Take Highway 5 from airport toward St. Paul  
Exit onto Edgcomb (to the left)  
Follow Edgcomb to St. Paul Avenue  
Turn left onto St. Paul Avenue (which will turn into Cleveland by Ford Parkway)  
Take Cleveland to Marshall Avenue  
Turn left onto Marshall Avenue  
Follow Marshall to Otis Avenue  
Turn right onto Otis Avenue - Clubhouse parking lot is the first driveway on the left

## FROM MINNEAPOLIS VIA INTERSTATE 94 EAST:

Exit off of I94 at Cretin-Vandalia exit and turn right onto Cretin Avenue  
Follow Cretin south to Marshall Avenue  
Turn right onto Marshall Avenue  
Follow Marshall to Otis Avenue  
Turn right onto Otis Avenue - Clubhouse parking lot is the first driveway on the left

## FROM ST. PAUL VIA INTERSTATE 94 WEST:

Exit off of I94 at the Cretin-Vandalia exit and turn left onto Cretin Avenue  
Follow Cretin south to Marshall Avenue  
Turn right onto Marshall Avenue  
Follow Marshall to Otis Avenue  
Turn right onto Otis Avenue - Clubhouse parking lot is the first driveway on the left

## FROM INTERSTATE 35E NORTH:

Exit off of 35E at Randolph Avenue  
Turn left onto Randolph  
Follow Randolph to Cretin Avenue  
Turn right onto Cretin  
Follow Cretin to Marshall Avenue  
Turn left onto Marshall  
Follow Marshall to Otis Avenue  
Turn right onto Otis Avenue - Clubhouse parking lot is the first driveway on the left

## FROM INTERSTATE 35E SOUTH:

Exit off of 35E to Randolph Avenue  
Turn right onto Randolph  
Follow Randolph to Cretin Avenue  
Turn right onto Cretin  
Follow Cretin to Marshall Avenue  
Follow Marshall to Otis Avenue  
Turn right onto Otis Avenue - Clubhouse parking lot is the first driveway on the left

# Questions?

CONTACT MEGAN NASH AT:

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Special Events & Catering Director

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