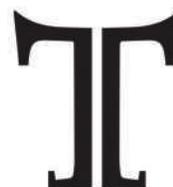
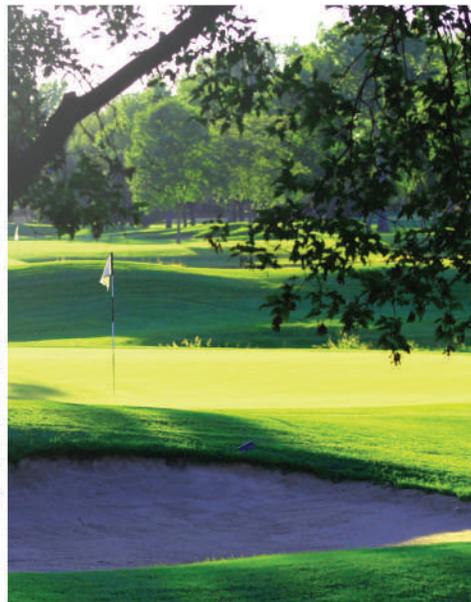




Events, Catering & Weddings



1959

**THE COUNTRY CLUB
OF SIOUX FALLS**

Your Family Club for Celebrations

The Country Club of Sioux Falls is the family friendliest club in the Upper Midwest.

Located along the beautiful 'Big Sioux' (river that is), we are easily accessible from anywhere in the community. Newcomers to Sioux Falls can comfortably make connections and create lifetime friendships. Members enjoy new, state-of-the-art club facilities at a great value. Small-town friendliness is the club standard, and clearly a direct benefit of membership.

The Country Club of Sioux Falls is a private member-owned club. Members and their families have safe and secure access to all club amenities, programs and services. We are the Upper Midwest's premier full service, all season, private club. We've got golf, tennis, fitness, swimming and more. Seriously.

The Country Club of Sioux Falls is open year-round for members, guests and visitors. Members have access to a range of facilities and programs throughout the seasons:

- › Expansive Clubhouse*
- › 18-hole Championship Course and 9-hole Executive Course*
- › Indoor and Outdoor Tennis Courts*
- › Swimming Pool and Splash Park*
- › Casual & Formal Dining*
- › Event Space and Meeting Rooms*

We welcome members and non-members to host events for all of life's celebrations. From breakfast meetings to gift openings, casual cocktail hours to formal weddings, and, luncheon events to outdoor pool parties – The Country Club of Sioux Falls is Your Family Club for Today and Tomorrow.

Where Your Family *Belongs.*



Events & Catering

*Plan your annual meeting or management retreat.
Celebrate anniversaries, birthdays and graduations.
Entertain family and friends at a catered event in your home.*

What CCSF has:

- › Multiple banquet rooms and event spaces. Check.
- › Delectable culinary choices. Check.
- › Extensive beverage selections. Check.
- › Top-notch amenities. Check.
- › Flexible off-site catering options. Check.
- › Event planning from concept to execution. Check.
- › Event services from start to finish. Check.
- › Experienced and qualified event staff. Check.

Weddings & Events

*CCSF is definitely the setting for your wedding!
And full-service makes it simple to celebrate with us.*

Wedding services we offer:

- › Impeccable cuisine to match your palate and budget
- › Services for your style - we work with any wedding theme
- › Event planning and execution assistance from start to finish

The CCSF wedding venue facts:

- › Sizable banquet room to accommodate 350
- › Outdoor ceremony area
- › Full service bar
- › Large hard wood dance floor
- › Outdoor patio which overlooks a beautiful landscape and pool
- › Bride's room (key for the ladies to 'get ready')
- › Cocktail hour/pre-event space

For more information, please contact:

*Kristen Kuchta
Banquet and Catering Director
Phone: 605-782-0305
Email: kristenk@ccsf.club*



Breakfast Menu Selections

BREAKFAST BUFFETS

Continental Breakfast

*Fresh Fruit Display, Fresh Baked Breakfast Breads
Sticky Pecan Caramel Rolls, Blueberry Muffins
Orange Juice, Fresh Brewed Starbucks Coffee Station*

\$11

Club Breakfast

*Fresh Fruit Display, Fresh Baked Breakfast Breads
Blueberry Muffins, Rosemary Breakfast Potatoes
Tillamook Cheddar Scrambled Eggs, Bacon and Sausage
Orange Juice, Fresh Brewed Starbucks Coffee Station*

\$15

Executive Breakfast

*Fresh Fruit Display, Assorted Breakfast Breads
Sticky Pecan Caramel Rolls, Assorted Breakfast Pastries
Bacon and Sausage, White Cheddar Hashbrown Casserole
Strawberry Stuffed French Toast, Ham and Cheddar Quiche
Orange Juice, Fresh Brewed Starbucks Coffee Station*

\$17

Ala Carte Beverages

20oz Bottle of Soda	\$3
Red Bull, Regular or Sugar Free Can	\$5
Bottled Water	\$2.5
Lemonade (by the gallon)	\$22
Florida's Natural Orange Juice (by the gallon)	\$22
Fresh Brewed Starbucks Coffee Station (by the gallon)	\$24
Fresh Brewed Lipton Ice Tea (by the gallon)	\$18

PLATED BREAKFAST OPTIONS

All Plated Options are Served with
Rosemary Breakfast Potatoes and Fresh Fruit Garnish

American Breakfast

*Scrambled Eggs with Tillamook Cheddar Cheese,
Pecan Smoked Bacon and Blueberry Muffin*

\$13

✓ Quiche Breakfast

*Choice of Spinach, Mushroom and Boursin Quiche or
Bacon, Swiss and Scallion Quiche*

\$14

Denver Breakfast

*Scrambled Eggs with Honey Ham, Sautéed Onions & Peppers
and Tillamook Cheddar Cheese*

\$13

Strawberry Cream Cheese Stuffed French Toast

*Thick cut of rustic Italian Bread stuffed with
Vanilla Cream Cheese with Strawberry Latte Syrup*

\$15

Breakfast Ala Carte

<i>House Made Sticky Pecan Caramel Rolls or Cinnamon Rolls</i>	<i>.\$22/dozen</i>
<i>Fresh Baked Breakfast Breads with Orange Whipped Butter</i>	<i>.\$28/dozen</i>
<i>Assorted Bagels with Cream Cheese</i>	<i>.\$42/dozen</i>
<i>Apricot Cranberry Granola with Greek Yogurt and Fresh Berries</i>	<i>.\$36/dozen</i>
<i>Assorted Muffins</i>	<i>.\$17/dozen</i>
<i>Specialty Pastries</i>	<i>.\$35/dozen</i>
<i>Organic Cliff Bars</i>	<i>.\$38/dozen</i>
<i>Seven Layer or Lemon Bars</i>	<i>.\$36/dozen</i>

PLATED LUNCHEON OPTIONS

All Entrées Includes Choice of Fresh Brewed Starbucks®
Coffee or Iced Tea

Asian Chop Salad

Shredded Cabbage, Carrots, Salt & Pepper Chicken, Sesame Ginger Vinaigrette \$13

Blackened Chicken Cobb Salad

Roasted Corn Salsa, Blackened Chicken, Tillamook Cheddar, Honey Ranch Dressing \$13

Salmon House Salad

*Baby Spinach, Pan Seared Atlantic Salmon, Bacon,
Blue Cheese, Onions, Tomato, House Dressing \$16*

Turkey Club Croissant

*Shaved Turkey Breast, Pecan Bacon, Swiss, Garlic Aioli, Lettuce,
Tomato, Fresh Croissant, Fresh Fruit, Housemade Chips \$15*

Waldorf Chicken Salad

Creamy Grape & Walnut Chicken Salad, Bib Lettuce, Sliced Fresh Fruit, Banana Bread \$13

Seared Herb Marinated Chicken Breast

Whipped Potatoes, Crispy Green Beans, Chardonnay Cream Sauce \$14

Blackened Chicken Breast

Roasted Fingerlings Potatoes, Sautéed Onions & Peppers, Cajun Cream Sauce \$14

Herbed Seared Salmon

Roasted Fingerling Potatoes, Seasonal Vegetable, Arugula Salad \$18

Modern Steak Sandwich

*Sliced NY Strip Steak, Brioche Roll, Pepper Jack Cheese,
Horseradish Cream, House Made Chips \$17*

Grilled Petite Sirloin

Roasted Fingerling Potatoes, Garlic-Herb Butter Sauce, Asparagus \$18

Bacon Wrapped Pork Tenderloin

Whipped Potatoes, Crispy Green Beans, Red Onion Demi-Glace \$16

 **Vegetarian Pasta Primavera**

Squash, Zucchini, Onions, Bell Peppers, Spinach, Sun Dried Tomato Sauce \$14

LUNCH BUFFET OPTIONS

All Buffets Includes Choice of Fresh Brewed Starbucks®
Coffee or Iced Tea

The Chef's Deli Buffet

*Fresh Fruit, Tossed Garden Salad,
Cold Pasta Salad*

Choice of Three:

*Waldorf Chicken Salad, Tuna Salad, Mesquite
Turkey, Roast Beef, or Cherrywood Ham*

*Assorted Sliced Cheeses, Lettuce, Tomatoes,
Onions, Pickles and Condiments*

Assorted Sandwich Breads

House Made Potato Chips

Cookies and Brownies

\$14

All American Burger & Hot Dog Buffet

Fresh Fruit, Potato Salad,

Tossed Garden Salad

House Made Potato Chips

Brown Sugar and Bacon Baked Beans

Grilled Hamburgers

Nathans Famous Hot Dogs

Lettuce, Tomato, Onions,

Pickles and Condiments

Cookies and Brownies

\$15

The Clubhouse Luncheon Buffet

*Mixed Greens Salad with
Ranch and Raspberry Vinaigrette*

Fresh Fruit

*Slow Roasted Beef
with Rosemary-Mushroom Gravy*

*Pan Seared Chicken Breast
with Chardonnay Cream Sauce*

Crispy Green Beans, Buttered Herb Carrots

Whipped Potatoes with Savory Chicken Gravy

Parker House Rolls, Whipped Butter

Lemon Cream Shortcake with Raspberry Coulis

\$18

Texas BBQ Buffet

Mixed Greens Salad, Grilled Pineapple Coleslaw

Sweet Corn with Roasted Peppers

Brown Sugar and Bacon Baked Beans

*Mesquite Smoked Brisket
with Smokey Jalapeno BBQ Sauce*

Smoked Pulled Pork, Home Style Buns

Jalapeno Corn Bread, Whipped Honey Butter

\$16

Traditional Italian Buffet

Tossed Italian Salad with Red Wine Vinaigrette

Traditional Caesar Salad

Marinated Asparagus and Artichokes

*Gorgonzola Steak Cavatappi with Mushrooms
Asparagus and Roasted Tomatoes*

*Grilled Chicken Marsala
with Marsala Cream Sauce*

Roasted Tuscan Vegetables

Garlic Bread

Tiramisu Cake

\$17

Fajita Buffet

Traditional Caesar Salad

Diced Tomato, Shredded Lettuce,

Jalapeños, Cheddar Cheese

Refried Beans, Spanish Rice

Sautéed Onions and Peppers

Black Bean and Corn Salsa

Beef and Chicken Fajitas

*Charred Tomato Salsa, Guacamole, Sour Cream,
Pico de Gallo, Chipotle Lime Sauce*

Tortilla Chips, Flour Tortillas

Churros Powdered with Sugar and Cinnamon

\$16

Luncheon Menu Selections

Hors D' Oeuvres

All Hors D' Oeuvres'
are priced by 50 pieces

Cold Hors D' Oeuvres

✓ Sun-dried Tomato Crostini with Crumbled Feta and Fresh Thyme.....	\$90
✓ Blistered Tomato and Mozzarella Skewers with Fresh Basil and Balsamic Reduction.....	\$100
✓ Grilled Eggplant & Roasted Red Pepper Canape.....	\$95
Jerk Chicken Salad in Phyllo Cup.....	\$85
Citrus Crab Salad in Cucumber Cup.....	\$145
Coconut Curry Chicken Salad Profiterole.....	\$125
Fajita Chicken & Avocado Cups.....	\$110
Prosciutto Wrapped Asparagus.....	\$125
✓ Mini Baked Brie with Raspberries.....	\$135
Red Pepper & Bacon Goat Cheese Truffles with Pistachio Crust.....	\$120
✓ French Brie & Apricot in Puff Pastry.....	\$100
Candied BLT Cups with Garlic Aioli.....	\$95
✓ Maytag Blue Cheese & Caramelized Pear in Phyllo Cup.....	\$95
Mini Bruschetta with Burrata, Prosciutto, Basil and Balsamic Reduction.....	\$100
Bloody Mary Shrimp Shooters.....	\$165
Seared Beef Tenderloin, Arugula and Boursin Crostini.....	\$135
Honey Smoked Salmon Crostinis.....	\$125
Chocolate Covered Strawberries.....	\$110

Hot Hors D' Oeuvres

Sesame Chicken Satay with Thai Peanut Sauce.....	\$100
Beef Chimichurri Skewers.....	\$150
Steak Empanada with Lime Chili Sauce & Cilantro Crème Fraiche.....	\$100
Sriracha Chili Shrimp with Asian Cabbage Slaw.....	\$120
Bacon Wrapped Chicken Breast Bites with Jalapeno and Pepper Jack Cheese.....	\$100
Steamed Pork Pot Stickers with Sesame Soy Sauce.....	\$95
✓ Vegetable Spring Rolls with Honey Soy Dip.....	\$100
Italian Sausage & Smoked Mozzarella Stuffed Mushroom Caps.....	\$110
Mini Baker Potatoes Loaded with Sour Cream, Bacon and Tillamook Cheddar.....	\$85
Mini Crab Cakes with Cajun Aioli.....	\$150
Cuban Panini Bites.....	\$85
Black Angus Meatballs.....	\$85
(Swedish with Lingonberries, Bourbon BBQ with Haystack Onions or Italian)	
Dry-Rubbed Chicken Wings (Cajun Rubbed, Honey BBQ or Buffalo).....	\$100
Coconut Chicken Bites with Lime Coconut Chili Sauce.....	\$95
Southwest Chicken Egg Rolls with Avocado Ranch.....	\$135
Bacon Wrapped Medjool Date with Balsamic Chili Sauce.....	\$100

Sliders

All Sliders are Served with Appropriate Condiments (minimum of 30)

Shaved Prime Rib Sliders

on Ciabatta Rolls with Au Jus \$3.5/each

Certified Angus Cheeseburger Sliders

with Lettuce and Tomato on Brioche Roll \$3/each

Waldorf Chicken Salad Sliders

on Brioche Roll \$3/each

Chicken Club Sliders

with Bacon, Lettuce, Tomato and Honey Mustard on Brioche Roll \$3/each

Add French Fry Shooters on to your Slider Order for \$2.5/each

Displays

Small 25-30 people / Medium 60-75 people / Large 120-150 people

Imported & Domestic Cheese Display

Selection of Imported & Domestic Cheese with
Gourmet Crackers and Fresh Berries
Small \$85 / Medium \$190 / Large \$325

Add Sliced Capicola, Prosciutto
and Genoa Salami

Small +\$45 / Medium +\$90 / Large +\$160

✓ Fresh Seasonal Fruit Display

Selection of Sliced & Cut Seasonal Fruit and
Fresh Berries, Strawberry Yogurt Dip
Small \$75 / Medium \$165 / Large \$285

Antipasto Platter

Grilled Asparagus, Marinated Artichokes, Roasted
Bell Peppers, Pepperoncini, Marinated Olives,
Capicola, Prosciutto, Salami and Fresh
Mozzarella, Toasted Bread

Small \$125 / Medium \$285 / Large \$475

Smoked Salmon Display

Thin Sliced and Displayed with Chopped Egg,
Capers, Red Onion, Crème Fraiche and Crackers
Serves 25-30 people \$165

✓ Spinach & Artichoke Dip

Spinach & Artichoke Blended with Italian
Cheeses, Fresh Tortilla Chips, Toast Points
Small \$60 / Medium \$135 / Large \$235

Southwestern Dips Display

Fresh Tortilla Chips, Cilantro Lime Sour Cream,
Charred Tomato Salsa, Guacamole,
Black Bean-Roasted Corn Salsa,
Chorizo Queso Dip

Small \$75 / Medium \$165 / Large \$285

✓ Fresh Vegetable Display

Asparagus, Baby Carrots, Broccoli, Cauliflower,
Cherry Tomatoes, Cucumbers, Celery
Italian and Ranch Dipping Sauce
Small \$60 / Medium \$135 / Large \$235

Crab Rangoon Dip

Maryland Crab Meat, Blend of Cheeses, Scallions,
Thai Chili Sauce, Fried Wontons
Small \$90 / Medium \$190 / Large \$325

Iced Jumbo Shrimp Display

Iced Jumbo Cocktail Shrimp with
Old Bay Lemon Cocktail Sauce
50 pieces \$145 / 100 Pieces \$280
150 Pieces \$415 / 200 Pieces \$530

Hors D' Oeuvres Selections

Dinner Menu Selections

CARVING STATIONS

A \$75 live chef fee will be added to all chef attended carving stations

Bourbon Glazed Pork Loin

*Served with Mini Brioche Rolls, Bourbon BBQ Sauce and Spiked Honey Mustard
\$8/per person*

Honey Glazed Ham

*Served with Mini Brioche Rolls and Spiked Honey Mustard
\$8/per person*

Creole Rubbed Slow Roasted Turkey Breast

*Served with Mini Brioche Rolls, Cranberry Aioli and Dijon Mustard
\$9/per person*

Slow Roasted Prime Rib of Beef

*Served with Mini Ciabatta Roll, Dijon Horseradish Sauce and Au Jus
\$10/per person*

Black Pepper Seared Beef Tenderloin

*Served with Mini Brioche Rolls and Red Wine Demi-Glace
\$14/per person*

PLATED DINNER MENUS

All Plated Entrées Includes House Made Rolls & Whipped Butter, Chef's Choice of Starch & Vegetable and Choice of Fresh Brewed Starbucks Coffee or Iced Tea

ENTRÉE SELECTIONS

San Marzano Chicken

with Roasted Mushrooms and Sun Dried Tomato Sauce \$19

Crab Stuffed Chicken Breast

with Roasted Red Pepper Cream \$21

Chicken Cordon Bleu

with Applewood Ham and Gruyere Cream Sauce \$17

Boursin Stuffed Chicken Breast

with Chardonnay Cream Sauce \$20

Bacon Wrapped Pork Loin

with Bourbon Cider Sauce \$19

Hunters Pork Loin

with Roasted Mushroom Demi-Glace \$19

Braised Short Ribs

with Natural Jus, Cippolini Onions and Crispy Leeks \$25

Filet Mignon

with Bordelaise & Béarnaise Sauce served 7 ounces \$34

Roast Beef Jardinière

with Savory Rosemary Gravy \$21

Slow Roast Prime Rib

cut 10 ounces with Rosemary Au Jus and Creamy Horseradish \$29

Aged Sirloin Steak

with Bourbon Demi Glace \$21

Surf & Turf

6 oz Filet, Jumbo Shrimp, and Bearnaise Sauce \$40

Grilled Salmon

with Lemon Caper Sauce \$24

Pan Seared Salmon

with Blistered Tomatoes and Pesto Cream Sauce \$25

Grilled Vegetable Rigatoni

with Asparagus, Artichokes, Garlic and Charred Tomato Basil Sauce \$19

Blackened Walleye

with Citrus Beurre Blanc \$25

Pan Seared Airline Chicken

with Blistered Grapes, Bacon, Chicken Au Jus \$22

Chicken Breast Marsala

with Mushrooms, Fresh Herbs and Marsala Wine Sauce \$19

Vegetable Stir Fry

with Sesame Ginger Sauce & Crispy Wontons \$17

Dinner Menu Selections

CLASSIC DINNER BUFFET SECTIONS

All Entrees Includes House Made Rolls, Whipped Butter and Choice of Fresh Brewed Starbucks Coffee or Iced Tea

Classic Dinner Buffet includes Choice of Two Salads, Two Vegetables, One Starch and Two or Three Entrées

Two Entrée Buffet \$25 • Three Entrée Buffet \$29

Buffet Salad Options:

Tossed Garden Salad with Ranch, French and Honey Balsamic Vinaigrette

Crisp Romaine Lettuce with Cherry Tomatoes, Bacon, Maytag Bleu Cheese, Red Onion and House Dressing

Crisp Romaine, Croutons, Grated Parmesan, and Creamy Caesar Dressing

Chopped Asian Salad with Cabbage, Carrots, Scallions and Sesame Ginger Dressing

Crisp Romaine Lettuce, Banana Peppers, Shaved Red Onion, Salami, Roasted Red Pepper, Parmesan Cheese and Red Wine Vinaigrette

Baby Spinach with Candied Pecans, Fresh Strawberries, Shaved Red Onion and Raspberry Vinaigrette

Seasonal Fresh Fruit

Debs House Made Potato Salad

Macaroni Salad with Peas, Celery and Cheese

Broccoli Balsamic Salad

Marinated Vegetable Salad

Pasta Primavera Salad

Buffet Vegetable Options:

Seasonal Vegetable Blend

Crispy Green Beans with Red Peppers

Steamed Broccoli Florets

Honey Glazed Parisian Carrots

Grilled Lemon Asparagus (+1 per person)

Roasted Tuscan Vegetables

Sautéed Mushrooms & Spinach

Mixed Sweet Corn with Bell Peppers

Buffet Starch Options:

Garlic Whipped Potatoes

Minnesota Rice Blend

Loaded Baby Bakers

Whipped Mashed Potatoes with Gravy

Red Jacket Potatoes with Garlic Herb Butter

Sea Salt Roasted Fingerling Potatoes

Parmesan Scallion Mashed Potatoes

White Cheddar Hashbrown Casserole (+1)

Basmati Rice Pilaf with Toasted Almonds

Roasted Yukon Gold Potatoes with Rosemary, Garlic and Grated Parmesan (+1)

BUFFET ENTRÉE OPTIONS:

San Marzano Chicken

with Roasted Mushrooms and Sun Dried Tomato Sauce

Pan Seared Salmon

with Blistered Tomatoes and Pesto Cream Sauce (+1)

Blackened Walleye

with Pickled Red Onions and Lemon Butter Sauce (+2)

✓ Vegetable Stir Fry

with Sesame Ginger Sauce & Crispy Wontons

Seafood Tortellini

*Shrimp, Salmon, Scallops, Roasted Tomatoes, Asparagus,
White Wine Cream (+1)*

Chicken Cordon Bleu

with Applewood Ham and Gruyere Cream Sauce

Roast Beef Jardinière

with Savory Rosemary Gravy

Applewood Smoked Pork Loin

with Bourbon Cider Sauce

Boursin Stuffed Chicken Breast

with Chardonnay Cream Sauce

Chili Rubbed Brisket

*with Caramelized Onion & Mushrooms and
House Made Worcestershire Sauce (+1)*

Southern Fried Chicken

with Buttermilk Waffles (+1)

Chicken Breast Marsala

with Mushrooms, Fresh Herbs and Marsala Wine Sauce

Black Angus Steak Tips

with Onions, Roasted Tomatoes and Red Wine Demi-Glace

Hunters Pork Loin

with Roasted Mushroom Demi-Glace

Pit Ham

with Horseradish-Marmalade Sauce

Country Club Buffet

All Buffets Includes House Made Rolls, Whipped Butter and
Choice of Fresh Brewed Starbucks Coffee or Iced Tea

*Crisp Romaine Lettuce with Cherry Tomatoes,
Bacon, Maytag Bleu Cheese, Red Onion and House Dressing*

*Baby Spinach with Candied Pecans,
Fresh Strawberries, Shaved Red Onion and Raspberry Vinaigrette*

Seasonal Fresh Fruit

Broccoli Balsamic Sauce

Seasonal Vegetable Blend

Crispy Green Beans with Red Peppers

Minnesota Rice Blend

Sea Salt Roasted Fingerling Potatoes

San Marzano Chicken

with Roasted Mushrooms and Sun Dried Tomato Sauce

Grilled Salmon

with Blistered Tomatoes and Pesto Cream Sauce

Chef Carved Prime Rib

with Au Jus and Dijon Horseradish Sauce

White Chocolate Croissant Bread Pudding with Crème Anglaise

\$38 per person

DESSERT SELECTIONS

Individual Plated Desserts

Five Layer Chocolate Cake with Raspberry Coulis \$6.5

Strawberry Cheesecake \$5.5

Turtle Cheesecake with Caramel, Chocolate and Pecans \$6

Key Lime Pie \$5

Lemon Cream Shortcake \$4.5

Bite Size Desserts

Petite Fours \$21/dozen

Mini Cheesecake Bites \$25/dozen

Mini Assorted Cupcakes \$13/dozen

Assorted Bars \$25/dozen

(Lemon, Seven Layer, Special K, Raspberry, Brownies)

Assorted Macaroons \$18/dozen

Chocolate Covered Strawberries \$110/50 pieces

Cookies \$24/dozen

(Chocolate Chip, M&M, Peanut Butter, Oatmeal Raisin,

Macadamia White Chocolate, Butterscotch)

CCSF Monster Cookies \$25/dozen

Desserts Buffets

Mini Dessert Bar \$6/per person

An Assortment of Mini Cupcakes, Petite Fours, Brownies, Special K Bars, Cheesecake Bites

Bananas Fosters or Cherries Jubilee Station \$8/per person

Live Action Flambe Station with Vanilla Bean Ice Cream

Chocolate Fountain \$5.5/per person – minimum 50 people

Fresh Strawberries, Marshmallows, Pretzel Rods, Pineapple, Nutter Butter Cookies and Rice Krispie Treats

Cupcakes

\$28/per dozen – minimum of 3 dozen

Choose from: Chocolate with Vanilla Buttercream,

Vanilla with Chocolate Buttercream, Carrot with Whipped Cream Cheese,

Lemon with Citrus Whipped Buttercream, Pink Champagne with Strawberry Buttercream,

Cookies and Cream with Vanilla Chocolate Swirl, Mocha with Espresso Buttercream,

Red Velvet with Whipped Cream Cheese

Please ask about our specialty cakes and sheet cakes that are available by request

Your Family Club for *Today*.

Your Family Club for *Tomorrow*.

Your Family Club for *Life*.

Where Your Family *Belongs*.



1959

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605) 336-3737 • www.ccsf.club