

*New Ulm
Country Club
Event Guide*



Breakfast

Buffets available for events with 20 people or more.

Build your own breakfast buffet \$15/pp

Choose one from each category:

Eggs: Scrambled eggs or egg bakes. Add meat, cheese, or veggies.

Meat: Ham, bacon, or sausage.

Breakfast potatoes: Cheesy hashbrowns, diced breakfast potatoes, or hashbrown casserole.

Bakery: Scones, muffins, donuts, cinnamon rolls, caramel rolls.

A La Carte

Serves 24

Assorted donuts, muffins or scones - \$30

Biscuits and gravy - \$50

Breakfast pizza - \$14/per pizza

Egg bakes - \$50

French toast bake (plain or raspberry) - \$45

French toast (plain or raspberry) - \$40

Fruit bowl - \$40

Yogurt and granola - \$35

Beverages

Coffee - \$10/gallon

Orange juice - \$15/gallon

Bottomless mimosas - \$80

Hors d'Oeuvres

Available for events with 20 people or more.

Cold

(Serves 20)

Taco dip - \$45

Bruschetta bowl - \$40

Fruit bowl - \$40

Meat/cheese/crackers - \$50

Veggie tray - \$40

Chips and your choice of dip

(French onion, salsa, guacamole, pico de gallo, queso) - \$40

Deli sandwiches - \$20/dozen

Shrimp cocktail - \$65

Hot

(Serves 20)

Spinach Artichoke dip with Chips - \$50

Buffalo chicken dip with chips - \$50

Rueben dip with chips - \$50

Chicken wings (bone-in or boneless) - \$70

**Sauces (BBQ, buffalo, parmesan garlic, spicy honey garlic, Jamaican jerk, teriyaki, bourbon dry rub)

BBQ smokies - \$60

Meatballs (BBQ or Swedish) - \$50

Reuben balls - \$50

Stuffed mushrooms - \$60

Roasted garlic mushrooms - \$45

Rueben egg rolls - \$65

Open to special requests.

Theme Buffets

Buffets available for events with 20 people or more.

Taco Buffet: Choose from number one (\$17/pp), two (\$18/pp) or three (\$20/pp).

#1: Ground Beef **or** chicken with rice, beans and toppings

#2: Ground Beef **and** chicken with rice, beans and toppings

#3: Choose two specialty meat options - carnitas, barbacoa, adobo chicken. With rice, beans, fajita peppers, and toppings.

Bean options: Refried, seasoned black, or pinto

Rice options: Spanish or cilantro lime

Add: Chips and queso (\$2/pp), chips and guacamole (\$2/pp) or churros (\$2/pp)

German Buffet \$30/pp - Includes brats, New Ulm ribs, German potato salad, sauerkraut, spaetzle & gravy, and salad bar.

Italian Buffet - Choose one of three options below, all served with ceasar salad and breadsticks.

\$18/pp - Includes one pasta, one sauce and one protein

\$20/pp - Includes two pastas, two sauces and one protein

\$22/pp - Includes two pastas, two sauces and two proteins

Pastas: Fettuccini, penne, spaghetti, macaroni, bow tie

Sauces: Alfredo, marinara, meat sauce, tomato vodka

Proteins: Chicken, meatballs, Italian sausage

Build your own sandwich - Croissant or sandwich bun served with your choice of two sides. Add soup for \$2/pp.

Hot - \$16/one protein, \$18/two proteins

Cold - \$14/one protein, \$16/two proteins

Hot options: Brats, crack chicken, hamburgers, hot beef, pulled pork, or turkey supreme.

Cold options: Chicken salad sandwiches, ham, roast beef, or turkey.

Side options: Baked beans, coleslaw, fruit, lettuce salad, pasta salad, potato chips, potato salad.

Soup options: Chili, white chicken chili, chicken noodle, chicken wild rice, beef stew, broccoli cheddar, loaded baked potato or Rubeen.

Cold wrap options available. Ask about multiple proteins.

Dinner Buffet or Plated Dinners

For a plated meal, add \$1/per person.

Choose from one (\$20/pp), two (\$22/pp) or three (\$25/pp) main entrees -
Served with lettuce salad, choice of potato, choice of vegetable and dinner rolls.

Entrees

Baked ham
Butterfly shrimp
Chicken Kiev
Grilled chicken breast with sauce
Pork Tenderloin Medallions
Prime Rib (market price)
Ribs
Roast beef
Smoked Brisket

Potato Choices

Au Gratins
Baked
German potato salad (add \$1/per person)
Mashed with gravy
Rosemary baby reds (whole or diced)
Sour cream & chive mash potatoes
Twice baked (add \$1/per person)

Vegetable Choices

Buttered corn
California medley
Glazed carrots
Green beans

Dessert Buffets

Bars - \$2/person

Cheesecake bar - \$6/person

Cookies - \$2/person

Ice cream - \$3/person

Plain cheesecake - \$4/person

Ask about flavors and options.

Beverages

Beverages available for events with private bar

1/2 Barrel Domestic - \$295

1/4 Barrel Domestic - \$180

(Premium Light, Michelob Golden Light, Bud Light, Coors Light, Schell's Light, Schell's Deer Brand, Miller Lite)

1/2 Barrel Premium - \$325

1/4 Barrel Premium - \$200

(Schell's Seasonal, Blue Moon, Stella, Leinenkugel's)

Champagne - \$25/bottle

Wine - \$35/bottle

Corking fee - \$15/bottle

Bottomless Mimosas - \$80

1919 Rootbeer - \$150/half barrel

Unlimited soda - \$75

Lemonade - \$15/gallon

Fruit Punch - \$15/gallon

Coffee - \$10/gallon

Beverages available for events without private bar

Lemonade - \$15/gallon

Fruit Punch - \$15/gallon

Coffee - \$10/gallon

Room Rentals & Fees

Riverview Room - \$150

Fireplace Room - \$300

Bar Set Up Fee - \$100

Linen - \$10/tablecloth, \$2/napkin

Add 7.835% sales tax for food

Add 10.33% sales tax for liquor

Add 20% gratuity