

1919



Innsbrook Country Club

LUNCHEON MENU

breakfast buffet

27 per Adult • 14 per Child
minimum of 30 guests

BEVERAGES

Coffee Service
Chilled Orange Juice

BUFFET OFFERINGS

Seasonal Fruit Display
Yogurt Parfait
Fresh Beignets
Crispy Bacon
Sausage Links
Potatoes O'Brien or Cheesy Hash browns
Denver Scramble
French Toast Bar including:
Whipped Cream
Fresh Berry Compote
Chocolate & Carmel Sauce

brunch buffet

34 per Adult • 14 per Child
minimum of 30 guests

BEVERAGES

Coffee & Iced Tea Service
Chilled Orange Juice

INCLUDES

Seasonal Fruit Display
Crispy Bacon
Sausage Links
Scrambled Eggs or a Denver Scramble
Tossed Salad with a Trio of Dressing
Rolls & Butter
Fresh Roasted Vegetables

BREAKFAST OPTION

PLEASE CHOOSE ONE:

Biscuits & Gravy
Belgium Waffles
French Toast
UPGRADE TO A BREAKFAST BAR
\$3 PER PERSON

SIDES

PLEASE CHOOSE TWO:

Bowtie Alfredo
Linguini Marinara
Lemon Garlic Linguini
Garlic Rosemary Redskins
Mashed Potatoes & Gravy
Wild Rice
Potatoes O'Brien
Cheesy Hash browns

ENTREES

PLEASE CHOOSE TWO:

Chicken Bruschetta
Chicken Parmesan
Cafe Chicken
Deep Fried Lake Perch
Lemon Pepper Shrimp Skewers
Short Rib Ragu with Pappardelle Noodles
Sliced Roast Beef with Gravy
Ham with a Honey Clove Glaze

tea party

28 per Adult • 14 per Child
minimum of 30 guests

BEVERAGES

Coffee Service
Chilled Orange Juice

SERVED AT THE TABLE

Soup Starter (see below for options)
Tiered Trays include:
Dill Cucumber Sandwiches
Mini Chicken Salad Croissants
App, Fig, & Almond Butter Sandwiches
Boursin, Ham, & Tomato Sandwiches
Assorted Pinwheels
Open Face Roast Beef with
a Creamy Horseradish Sauce
Fresh Fruit Bowl
Mediterranean Pasta Salad

homestyle buffet

35 per Adult • 14 per Child
minimum of 30 guests

STRAWBERRY FIELD SALAD

sliced strawberries, bleu cheese &
candied walnuts with mixed greens

FRIED CHICKEN

PULLED PORK SANDWICHES

BEEF BRISKET SANDWICHES

POTATO SALAD

COLESLAW

HOMEMADE MAC & CHEESE

DESSERT

Mini apple tarts
Lemon bars

stations

These are intended to be used in addition to
another menu

OMELETTE

8 per person

Cooked to order omelettes with an array of
toppings. Including:

Onions, Mushrooms, Spinach, Peppers,
Broccoli, Ham, Sausage, Bacon & a variety
of cheeses.

FRENCH TOAST OR WAFFLE BAR

3 per person

Spice up your breakfast with fun toppings for
your favorite dish.

Toppings include:

Whipped cream, berry compote, chocolate
sauce, caramel sauce, & sprinkles

house soups

Minestrone	Chicken Tortilla
Tomato Basil	Chicken Noodle
Lemon Rice	Chicken Dumpling
Cream of Potato	Clam Chowder
Cream of Broccoli	Beef Barley
Cream of Mushroom	Butternut Squash (seasonal)

wrap buffet

23 per Adult • 14 per Child
minimum of 30 guests

BEVERAGES

Coffee Service
Iced Tea

INCLUDES

House made Soup (see above for options)
House Salad with Trio of Dressing
Fresh Fruit Platter
Mediterranean Pasta Salad
Turkey BLT Wrap
Buffalo Cauliflower Wrap
Greek Wrap
Rueben Wrap

family style or buffet

BUFFET

30 per Adult • 14 per Child

minimum of 30 guests

Includes a fresh garden salad with a trio of dressings, rolls, butter, coffee and iced tea

VEGETABLE

Please Choose One

Green Bean Almondine

Bacon Onion Green Beans

Honey Glazed Carrots

Roasted Vegetable Medley

Creamy Gruyere Cauliflower

Steamed Broccoli

Broccoli Au Gratin

Asparagus with Red Pepper +2 per person

STARCH

Please Choose One

Wild Rice

Garlic Fingerling Potatoes

Rosemary Redskin Potatoes

Mashed Potatoes and Gravy

Bowtie Alfredo

Lemon Garlic Linguini

Campanella Marinara

FAMILY STYLE

32 per Adult • 14 per Child

Includes a fresh garden salad with a trio of dressings, rolls, butter, coffee and iced tea

ENTREE

Please Choose Three

Innsbrook Signature Baked or Fried Chicken

Café Chicken

Tomato Compote Chicken

Baked Atlantic Cod Filet

Polish Sausage and Kraut

Short Rib Ragu with Pappardelle Noodles

Ham with Honey Clove Glaze

Roast Sirloin of Beef with Homemade Gravy

Jambalaya

Deep Fried Lake Perch +2 per person

Braised Short Rib +5 per person

DESSERT

Please Choose One

Vanilla Ice Cream

Chocolate Ice Cream

Cheesecake Whip with Cherry Pie Filling

tex mex buffet

35 per Adult • 14 per Child

minimum of 30 guests

SOUTHWEST CESAR SALAD

Roasted corn, sliced red pepper, tortilla strips, served with an avocado lime ranch.

CHIPS & SALSA

REFRIED BEANS

MEXICAN RICE

TACOS

Beef, chicken & pork tacos with corn or flour tortillas. Condiments to include: lettuce,

cheddar cheese, salsa, jalapenos, sour cream, diced tomatoes, & guacamole

DESSERT

Cinnamon & sugar churros

italian buffet

35 per Adult • 14 per Child

minimum of 30 guests

CESAR SALAD

Croutons & shaved parmesan

WARM HERBED BREADSTICKS

ITALIAN STYLE SQUASH

with tomatoes & oregano

CHEESE TORTELLINI

with roasted garlic alfredo

ITALIAN SAUSAGE WITH PENNE

SHRIMP SCAMPI

CHICKEN VESUVIO

DESSERT

Mini Tiramisu

lighter plates

INNSBROOK SIGNATURE SALAD 20

Mixed greens, dried cranberries, grilled chicken, crumbled bleu cheese, toasted almonds, diced apples, & shaved onion served with a honey vinaigrette.

CHICKEN CREPES 25

Two chicken crepes topped with a herbed cream sauce served with fruit & saffron rice.

CHICKEN SALAD ON CROISSANT 23

Served with a side of fresh fruit & a Mediterranean pasta salad.

AVOCADO BLT 23

Roast turkey, bacon, lettuce, tomato, mayonnaise, & avocado on sourdough bread. Served with a side of fresh fruit & a Mediterranean pasta salad.

bubbles & spirits

MIMOSA DISPLAY 85 per pitcher
serves approximately 25-30 glasses
A Classic, Orange Juice & Champagne

CHAMPAGNE BUBBLY BAR 150 per order
serves approximately 35-40 glasses
A beautiful display of three bottles of champagne served with three juices & fun fruit garnishes

NON ALCOHOLIC PUNCH 45 per pitcher
serves approximately 25-30 glasses
Bubbles with no alcohol, fruity & flavorful

SANGRIA 95 per pitcher
serves approximately 25-30 glasses
Your choice of red or white sangria

BLOODY MARY PITCHER
serves approximately 25-30 glasses
Includes all of the fun toppings: celery, olives, lemons, limes, bacon & assorted condiments

plated entrees

Each entree is served with a tossed salad, fresh rolls, & your choice of saffron rice, garlic fingerling potatoes, or mashed potatoes, and roasted fresh vegetables. Soup & dessert are ala carte.

BOURSIN CHICKEN 28

Parmesan encrusted chicken breast topped with a Boursin cream sauce

CHICKEN BRUSCHETTA 28

Grilled Chicken complimented with a Tomato Compote

CHICKEN MARSALA 28

Sautéed in Marsala wine sauce, fresh mushrooms, & garlic

CAFE CHICKEN 28

Breaded chicken breast topped with a lemon, white wine sauce

LAKE PERCH 30

Deep fried, served with tartar & lemon

BLACKENED SALMON 35

6oz salmon filet topped with a pineapple chutney

PORK TENDERLOIN 30

Sliced pork served with apple dressing

PEPPER STEAK 32

Thinly sliced flank steak cooked with red & green bell peppers in a savory sauce. Served over egg noodles.

FILET MEDALLIONS 38

Three seasoned medallions topped with a peppercorn sauce.

FILET MIGNON 48

Served with a mushroom merlot sauce.

CONTACT

Amanda Greene-Event Manager
219.980.9060 ext. 209
manda@innsbrookcc.com

Erin Czajka-Director of Operations
219.980.9060 ext. 205
erin@innsbrookcc.com