



WELCOME TO INNSBROOK COUNTRY CLUB!

Amanda Greene - Event Manager

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We are delighted to present our exceptional offerings designed to elevate your dining experience. Each dish reflects our commitment to quality, flavor, and creativity, showcasing the finest ingredients and culinary artistry.

As you peruse the menu, you'll find a harmonious blend of classic favorites and innovative creations, perfect for any occasion. Whether you're celebrating a special milestone or enjoying a gathering with friends, our thoughtfully curated selections are sure to please every palate.

We invite you to relax, savor each moment, and indulge in the delightful flavors that await.

Our team is happy to assist you in creating an event that is memorable for you and your guests. From room setup, timeline, menu, linens, and all the little touches in between we are happy to work with you to create a truly great experience.

Cheers to a memorable evening filled with good food and great company!

APPETIZERS

Mediterranean Skewers	105	Deviled Eggs	130
Shoestring Fry Cones	105	Caprese Skewers	130
Red Pepper Hummus	105	Crab Stuffed Mushrooms	150
Traditional Bruschetta	105	BBQ Baby Back Finger Ribs	150
Mac 'n Cheese Bites	115	Seared Peppered Ahi Tuna Spoon	190
Grilled Cheese and Tomato Soup Shooter	115	Shrimp Cocktail Display	200
BBQ Chicken Skewer	115	Mini Crab Cakes with Cajun Remoulade	205
Three Cheese Stuffed Mushrooms	115	Shrimp Cocktail Shooters	210
Sausage Stuffed Mushrooms	115	Coconut Shrimp	245
Raspberry Brie Bites	115	Lamb Lollipops	265
Meatballs (Swedish, BBQ, or Italian)	115		
Whipped Feta Crostini with Hot Honey	115		
Cajun Shrimp and Sausage Skewers	115		
Naan Bites with Spinach and Artichoke Dip	115		
Prosciutto wrapped Asparagus	115		
Toasted Brie with Cranberry on Crostini	115		
Wild Mushroom Tapenade on a Crostini	115		
Maple Pecan Sweet Potato Crostini	115		
Chicken and Waffle Skewers	125		
Coconut Chicken Skewers	125		
Pork Potstickers	130		
Chicken Wings	130		

sliders

PULLED PORK MINIS	135
Hawaiian Bun, Pulled Pork and a Pickle	
MINI BACON JAM GRILLED CHEESE	160
Cheddar Cheese, Bacon Jam on Buttered Bread	
CLASSIC SLIDERS	160
Sliders With Cheese & Caramelized Onion	
MINI BEEF	180
Shaved Prime Rib, Swiss	

Vegetable Crudites
3.5 per person

Fresh Fruit Display
3.5 per person

Grilled Vegetable Display
4 per person

Cheese Display
4 per person

Charcuterie Board
6 per person

appetizer package

\$36 per person
Served for 2 hours, Minimum of 30 guests

STATIONED APPETIZERS

CHOOSE THREE OF THE FOLLOWING

Shoestring Fry Cones
Mac'n Cheese Bites
Grilled Cheese & Tomato Soup Shooters
BBQ Chicken Skewers
Sausage or Three Cheese Stuffed Mushrooms
Coconut Chicken Skewers
Raspberry Brie Bites
Meatballs (Swedish, BBQ or Italian)
Mini Egg Rolls
Pork Pot stickers

GRILLED CHEESE DISPLAY WITH DRIED FRUITS, GRAPES, AND CRACKERS

GRILLED VEGETABLE DISPLAY

Grilled Asparagus, Zucchini, Yellow Squash, and Red Onion paired with assorted Olives, Artichokes and Roasted Garlic

CHOICE OF STATION

Potato Bar
Mac 'n Cheese Bar
Nacho Fountain

station options

*Stations can be added to any lunch or dinner package, or combined with a minimum of **THREE** to use for a main menu*

carving station

Chef in Attendance \$90 priced per person

Beef Tenderloin served with Creamy Horseradish	25
Ham with Honey Clove Glaze	6
Pork Tenderloin	6
Whole Roasted Turkey	6
Prime Rib Served with Au Jus	17

flatbread station

12.50 per person

Choose Two

Choose Three +\$2

BBQ CHICKEN

Grilled Chicken Breast Tossed In BBQ Sauce, Onion & Mozzarella with a Ranch Drizzle

MARGHERITA

Mozzarella, Tomato Sauce, Basil, Olive Oil

PEPPERONI

Mozzarella, Tomato Sauce, Pepperoni

MEAT LOVERS

Sausage, Pepperoni, Bacon & Giardiniera

ROASTED CAULIFLOWER FLATBREAD

Charred cauliflower, cherry peppers, scallions, and Thai chili base and mozzarella.

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the dog

\$12.50

Innsbrook Queso	Diced Onions
Chili	Pickle Spears
Mustard	Sport Peppers
Ketchup	Pickled Jalapenos
Relish	Poppy Seed Buns

potato bar

\$10 per person

Buttered Mashed Potatoes	Brown Sugar Maple Syrup
Sweet Potato Mash	
Shredded Cheddar Cheese	<i>Add a protein +\$5 per person</i>
Sour Cream	Pulled Pork
Scallions	Braised Short Rib
Applewood Bacon	
Marshmallows	

mac'n cheese

\$10 per person

TOPPINGS

Assorted Hot Sauces	Pork Rinds
Sriracha	Sautéed Mushrooms
French Fried Onions	Broccoli

Add a protein + 5 per person

salad bar station

\$8 per person

Tossed green salad with three dressings	Candied Walnuts
House made croutons	Dried Cranberries
Shredded Cheddar	Fried Onions
Feta Cheese	Diced Chicken
Diced Red Onion	Applewood Bacon pieces
Diced Tomatoes	Seasonal toppings added
Sliced Cucumbers	

nacho station

\$7 per person

Innsbrook's Signature Queso Fountain,
Corn Tortilla Chips, Salsa, Pico de Gallo
Diced Onion, Jalapenos, Black Olives
Sour Cream, Diced Tomatoes

Add a protein - +\$3 per person
Taco Beef or Chicken

taco bar

\$13 per person

Choose Two Proteins

Taco Beef
Chicken
Carnitas

Includes

Corn & Flour Tortillas
Shredded Lettuce
Pico de Gallo
Diced Onions
Diced Tomatoes
Cilantro
Hot Sauce

french fry station

\$8 per person

CHOOSE TWO

French Fries
Waffle Fries
Sweet Potato Fries
Tater Tots

CHOOSE TWO

Signature Chili
Innsbrook's Queso
Beef Gravy
Pulled Pork

INCLUDES

Shredded Cheddar
Green Onions
Diced Onions
Applewood Bacon
Sour Cream
Jalapenos



family style or buffet

BUFFET

38 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

FAMILY STYLE

41 per Adult · 14 per Child

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

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
Sliced Pork Tenderloin with Apple Dressing
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



plated entrees

CHICKEN

CHICKEN BRUSCHETTA	35
Grilled Chicken complimented with a tomato compote	
CHICKEN MARSALA	35
Sauteed in Marsala Wine Sauce, Fresh Mushrooms & Garlic	
CHICKEN CHARDONNAY	35
Chicken Breast, Topped with a Creamy White Wine Sauce	
CAFÉ CHICKEN	35
Topped with a Lemon, Garlic Sauce	

ADDITIONAL ENTREES

PORK CHOPS	35
Two Seasoned Chops Served with an Apricot Dijon Glaze	
BEEF WELLINGTON	57
6oz Filet Mignon Crusted in a Mushroom, Shallot, Herb Layer, Wrapped in Prosciutto, then Wrapped in a Puff Pastry	
8OZ FILET MIGNON	56
Served with a Cabernet Sauce	

FISH

ATLANTIC COD	35
Battered or Baked in a Lemon Dill Butter	
PISTACHIO WALLEYE	40
Sauteed and served with an Amaretto Orange Reduction	
BLACKENED SALMON	41
Served with a Citrus Pico de Gallo	
DEEP FRIED LAKE PERCH	35
Served with Tartar Sauce & Lemon	
SHRIMP DEJONGHE	32
Sautéed in a Sherry Cream Sauce, topped with a Panko, Garlic, Panko crust.	

DUETS

FILET MIGNON & CHICKEN BREAST	72
6oz Filet paired with a 4oz Chicken of your choice	
FILET MIGNON & ATLANTIC SALMON	77
6oz Filet paired with a 4oz Salmon	
FILET MIGNON & JUMBO SHRIMP	80
6oz Filet paired with four Jumbo Shrimp	
FILET MIGNON & LOBSTER TAIL	Market
6oz Filet paired with an 8oz Tail	

Please choose one of each:

VEGETABLE

Green Bean Almondine
Bacon Onion Green Beans
Honey Glazed Carrots
Roasted Vegetable Medley
Creamy Gruyere Cauliflower
Steamed Broccoli

STARCH

Wild Rice
Garlic Fingerling Potatoes
Rosemary Red Skin Potatoes
Mashed Potatoes and Gravy
Bowtie Alfredo
Lemon Garlic Linguini
Campanella Marinara

DESSERT

Vanilla Ice Cream
Chocolate Ice Cream
Cheesecake Whip with Cherry Pie Filling

VEGETARIAN

COUSCOUS RATATOUILLE	35
Couscous layered with zucchini, yellow squash, & tomatoes seasoned with fresh herbs and topped with a balsamic vinaigrette	
EGGPLANT PARMESAN	35
Breaded Eggplant topped with marinara & mozzarella served over linguini noodles	

enhancements

TABLE LINENS

Innsbrook Country Club provides black or white tablecloths and a napkin with your choice of color. Additional linen requests maybe contracted at an additional cost

SECURITY OFFICER

200 per officer

One officer is required for events with 100 or more guests and a bar package

additional items

INTERMEZZO \$4

Palate cleanser prior to entrée service
Raspberry or Lemon

SOUP

\$4 Per Person

Minestrone
Tomato Basil
Lemon Rice
Cream of Potato
Cream of Broccoli
Cream of Mushroom
Ham and Bean
Chicken Tortilla
Chicken Noodle
Chicken and Dumpling
New England Clam Chowder
Beef Barley

Visit us at innsbrookcc.com

SALAD UPGRADE 2 per person

INNSBROOK SALAD

Field Greens, Candied Walnuts, and Bleu Cheese
Served With Raspberry Vinaigrette

BISTRO SALAD

Mandarin Oranges, Red Onion, Almonds,
& Mixed Greens with a Balsamic Vinaigrette.

CAESAR SALAD

Romaine Lettuce tossed with our House Made
Croutons and Shredded Parmesan

the finishing touch

CHOCOLATE FOUNTAIN 650

Attendant with two-hour service. Includes
cream puffs, marshmallows, seasonal fresh
fruit, pretzel rods, rice krispy treats

ICE CREAM SUNDAE BAR 5

Two flavors of ice cream, chocolate
sauce, caramel sauce, oreo bits, reeces
cups, chocolate chips, sprinkles and
whipped cream

COOKIE & BROWNIE PLATTER 18

Per dozen Assorted cookies, brownies
and blondies

sweets table

*These items are intended to replace the dessert
included in your meal*

MINI SWEETS 6

Cake bars, mousse shooters, cake pops, fruit
display, eclairs and cream puffs

LARGE SWEETS 8

Sliced cheesecakes, tiramisu, carrot cake,
chocolate cake, seasonal pies, and mousse
shooters

bar & beverage

Open bar packages are intended for 100 guests or more. These packages do not include blended drinks or shots. Specialty wine, champagne, cognacs, and cocktails are available

PREMIUM PACKAGE

3 HOURS	27 PER GUEST
4 HOURS	30 PER GUEST
5 HOURS	33 PER GUEST

LIQUOR

Titos Vodka
Ketel One Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan
Malibu Rum
Patron Tequila

Amaretto Di Saronno
Patron Tequila
Jack Daniels
Jim Beam
Maker's Mark
Johnny Walker Black
Southern Comfort
Assorted Cordials

BEER

Miller Lite
Coors Light
Bud Light
Budweiser
Corona
Heineken

WINE

Moscato
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

CALL PACKAGE

3 HOURS	24 PER GUEST
4 HOURS	27 PER GUEST
5 HOURS	30 PER GUEST

LIQUOR

Titos Vodka
Smirnoff Vodka
Beefeaters Gin
Bacardi Rum
Captain Morgan
Malibu Rum

Jose Cuervo Tequila
Jim Beam
Johnny Walker
Red Label
Makers Mark
Southern Comfort
Assorted Cordials

BEER

Miller Lite
Coors Light
Bud Light
Budweiser
Corona
Heineken

WINE

Moscato
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

BEER & WINE PACKAGE

3 HOURS	18 PER GUEST
4 HOURS	21 PER GUEST
5 HOURS	24 PER GUEST

BEER

Miller Lite
Coors Light
Bud Light
Budweiser
Corona
Heineken

WINE

Moscato
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

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This package includes assorted juices and sodas

BAR ENHACEMENTS

CHAMPAGNE TOAST **4 PER GUEST**
WINE WITH DINNER **7 PER GUEST**

Non alcoholic punch bowl	55
Champagne punch bowl	95

*Should you like to add a liquor or beer to an event,
 we are happy to customize. Please ask your event
 manager about pricing*

CASH OR CONSUMPTION BAR

Cash bars require a bartender fee of \$75

Fountain Soda	4
Domestic Beer	5
Import Beer	6
House Wine	8
House Cocktails	8
Call Cocktails	8
Premium Cocktails	9

For a drink on the rocks or up +1 per drink

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late night snacks

Churros with Caramel Sauce & Mousse	105
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Sliders with Cheese & Caramelized Onions	160
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Mini Hot Dogs with Chicago Fixings	145
Mustard, Ketchup, Relish, Diced Onions, Pickle Spears, Sport Peppers, and Pickled Jalapenos	

Pretzel sticks with queso & Dijon aioli	95
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NACHO BAR 5 per person

Corn tortilla chips, Innsbrook signature
 queso fountain, salsa, Pico de Gallo, diced
 onions, jalapenos, black olives, sour cream,
 and diced tomatoes

Add taco beef or chicken - +3 per person

PIZZA STATION

5 per person

Cheese, pepperoni, sausage, margherita,
 veggie, trio (sausage, green pepper, and
 mushroom) BBQ chicken, meat lovers