

COCKTAIL HOUR/HORS D'OEUVRES

Passed: 50 pieces per order

- Fried Ravioli, Spicy Marinara Dip 55
- Mini Taco w/Lime Cilantro Cream 66
- Traditional Bruschetta 61
- Panko Crusted Mac and Cheese Morsel 69
- Thai Peanut Chicken Satay 78
- Fresh Mozzarella Plum Tomato 78
- Franks in Puff Pastry w/Whole Grain Mustard 78
- Brie in Phyllo w/ Raspberry Preserve 78
- Vegetable Spring Roll 78
- Curried Vegetable Samosa 78
- Spanikopita 84
- Beggars Purse of Sun Dried Tomato and Feta Cheese 84
- Mini Meatballs:
 - Buffalo, Marinara or Swedish 84
 - Chicken and Vegetable Pot Sticker 84
 - Chicken Tempura 84
 - Mini Assorted Quiche 92
- Sausage, Spinach and Cheese Stuffed Mushroom Cap 94
- Toast Point w/ Smoked Salmon/Dill 102
- Scallops Wrapped in Bacon 110
- Bacon Wrapped Shrimp w/ Thai Chili Glaze 110
- Seared Yellow Curry Sea Scallop 110
- Crab Stuffed Mushroom Cap 110
- Thinly Sliced Tenderloin of Beef w/Horseradish Crème Fraiche on Sour Dough Croustini 120

Stationary Display

- Chilled Jumbo Shrimp/Cocktail Sauce/Lemon Wedges (Mrkt Price)
- Domestic Cheese Display Accompanied by Assorted Cracker Display 3.75pp
- House Tortilla Chips, Fresh Guacamole, Southwest Salsa and Sour Cream 3.00pp
- Crudites 3.50pp
- Fresh Cut Fruit Display 3.50pp
- Lemon Zest Hummus Garnished with Smoked Paprika w/Olive Oil, Tapenade, Grape Leaves and Pita 4.00pp
- Artisinal Imported Cheese Tray w/ Whole Grain Crackers and Flat Breads 4.50pp
- Mediterranean Meat: Prosciutto, Salami, Hot Capicola and Chorizo Sausage 6.75pp

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pricing subject to change

All Prices to 6% Sales Tax & 20% Service Charge

www.ironlakescountryclub.com

2019

Served Dinner Menu

(appetizer, salad, entrée, two accompaniment choices and coffee service)

Appetizer

Fried Ravioli, Basil Marinara
Penne Pasta Finished with Tomato Parmesan Cream
Slow Simmered House Made Soup Selection of Your Choosing
Fresh Chilled Seasonal Fruit plate

Salad

Classic Caesar w/Parmesan and Croutons
House Salad w/Spring Mix, Candied Walnuts, Dried Cranberries and Champagne Vinaigrette
Garden Greens w/ Tomato, Cucumber, Carrot Slivers, Red Onion w/dressing of Choice
Roasted Beets and Goat Cheese on Baby Spinach w/Meyer Lemon Vinaigrette

Entrée

6oz. Filet Mignon, Shallot Syrah Reduction Sauce 45
Petite Filet & Maryland All Lump Crab Cake w/Tarragon Whole Grain Mustard 44
12 oz NY Strip Steak, Shallot Herb Butter 42
5 oz. Bacon Wrapped Petite Filet, Horseradish Cream Sauce 40
Herb Crusted Alaskan Salmon Fillet w/Lemon Zest 38
Sautéed Tilapia Lemon Capers Butter 35
Sautéed Filet of Flounder w/Brown Butter Sage Sauce 33
Grilled Rosemary Chicken w/Chardonnay Cream 32
Sautéed Breast of Chicken one of three ways;
Mushroom Marsala, Lemon Capers, Panko Crusted Dijonaise 31
Vegetarian Options Available

Accompaniments

Cheddar Duchess Potato
Rosemary, Garlic Roasted Red Bliss Potatoes
Parslied Potatoes
Wild Rice
Salt Crusted Baked Idaho
Green Beans Almondine
Honey Dill Glazed Baby Carrots
Broccoli Florets Tossed w/Lemon Zest
Seasonal Julienne Vegetables

**Appetizer course may be omitted for a \$2.00 reduction in price per person*

**Dessert Course may be added for a starting price of \$3.00 per person*

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BUFFET DINNER MENU

Baked Lasagna w/ Beef, Sweet Sausage, Basil Marinara, Mozzarella & Parmesan Cheese

Vegetable Lasagna Layered with Fresh Vegetables, Parmesan Cream Sauce

Pasta Genovese w/ Grilled Chicken, Mushrooms in Cream Basil Pesto

Hand Tossed Penne w/ Choice of Meatballs, Sausage or Vegetables in A Basil Pomodoro Sauce

Penne Tossed w/ Baby Spinach, Roasted Red Peppers in Asiago Cream

Sautéed Breast of Chicken Alfredo w/ Baby Asparagus Spears Alfredo Pasta

Chicken Saltimbocca w/ Prosciutto, Spinach, Mozzarella Cheese & Chardonnay Demi Glace

Sautéed Chicken Marsala w/ Mushroom Wine Sauce

Chicken Cordon Bleu, Smoked Ham, Aged Swiss & Alfredo Cheese Sauce

Sautéed Lemon Garlic Chicken Francaise

Roast Sirloin of Beef, Mushroom Shallot Syrah Sauce

Tenderloin Tips of Beef, Portabella Mushroom, Au Poivre Sauce

Roast Atlantic Salmon Fillet w/ Lemon Dill

Sauteed Fillet Of Flounder, Shrimp Newburg Sauce, Fresh Chives

Sautéed Panko Crusted Talapia w/ Meyer Lemon Butter

Roasted Pork Loin w/ Rosemary Garlic Apple Brandy Pan Gravy

Baked Ham w/ Pineapple Pomegranite Glaze

Choice of Two Entrees w/ Salad, Starch, Vegetable **\$25.00 Per Person**

Choice of Three Entrees w/ Salad, Starch, Vegetable **\$28.50 Per Person**

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BAR SERVICES

PRICES PER PERSON CONTINUOUS OPEN BAR

Hours	House	Premium	Beer/Wine/Soda
2	19.00	23.00	16.50
3	23.00	28.00	20.50
4	27.00	32.00	24.50
5	30.00	39.00	27.00

Cash or Tab Bar Options Per Drink

Bartender	\$150.00
House Brand	\$6.00
Premium Brand	\$7.75
Superior	\$10.00
Specialty Drinks	\$7.25
Domestic Beer	\$5.00
Imported Beer	\$6.00
Wine	\$6.50
Soda/Juice	\$2.00
Sparkling Wine	\$5.00
Mimosa	\$6.50
Unlimited non-alcoholic Bev	\$5.50
Signature Drink	Priced Accordingly
Sangria (2 min)	per gallon \$65.00
Mimosas (2 min)	per gallon \$75.00
Bottled Wine	\$60.00

All prices are subject to a 20% Service Fee

Non-alcoholic beverages are also subject to 6% PA Sales Tax

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Basic Banquet Information

Attendance: There is a minimum guest requirement for Peak Saturdays

- Lake View Ballroom 150 guests
- Grove Room 100 guests
- Cypress Room 40 guests
- Lakeview & Cypress 200 guests

Rooms are reserved for 4hours, extensions are available upon discussion/contract.

Room Deposit: A room deposit is required to hold your date/space.

- Lake View Ballroom \$500
- Grove Room \$400
- Cypress Room \$200
- Lakeview & Cypress \$1000

Menu Selection:Menu selections must be finalized three (3) weeks

prior to your function.

Guest Count: An accurate count of attending guests must be

finalized 2weeks prior to your event. This number
may not be decreased and is considered a
financialobligation.

Deb Evans or Terry Marrow

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