

FOOD - All food items must be supplied and prepared by the Club, with the exception of Wedding cakes that have been commercially prepared. A \$30 fee will be charged for the service of cutting and serving the Wedding cake. Guests will not be permitted to remove food and beverages from the Club due to license restrictions. Pertinent details must be arranged at least 14 days in advance. All food and beverage items and services are subject to the 16% Service Charge for members, 18% Service Charge for non-members and applicable sales taxes.

BEVERAGE - As a licensee we are responsible for the administration of the sale and service of all alcoholic beverages within the Wisconsin State Legislative Commission regulations. No beverages of any kind will be permitted to be brought into the Club by the Client, other guests or invitees from the outside.

ROOM RENTAL (Limited Food) - Room rental for limited or non-food functions is required. Limited food is defined as coffee breaks, continental breakfasts, etc. Founder's Room \$75.00, Grill \$100.00, Lounge \$150.00, Main Dining Room \$225.00 or entire Main Floor of Club \$400.00.

ROOM RENTAL FEE (Non Member) - A Room Rental Fee is necessary to hold the Clubhouse space. Space in the Clubhouse is not confirmed until the Room Rental Fee is received. The amount of the fee is based on the expected number of people attending the function: (2-25 people) \$125.00 charge, (26-75 people) \$200.00 charge, (76 or more people) \$400.00 charge.

BILLING/GUARANTEE POLICY - The Client is responsible for paying all charges incurred. Deposit of 50% for food is due thirty days prior to the event. The balance is due three days before the event with the number guarantee. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Club will charge for the guarantee, or the number served, whichever is greater. A credit card number will be kept on file for any beverage and/or other charges. These charges will be billed to the credit card the day of the event.

LACROSSE COUNTRY CLUB

Appetizer and Dinner Menu



300 Marcou Road
Onalaska, WI 54650
608.781.5837
www.lacrossecountryclub.com

Beverage Options

Cash Bar—Guests attending pay for individual beverage orders

Wine and Champagne Service—Our staff will serve bottles of selected wine or champagne before or during the event

Limited Open Bar —Open bar is set for a limited time or dollar amount

Open Bar—Cost is based on the amount of beverages consumed

Open Bar Options

Open Bar #1

Includes all drinks and beverages available
\$18 per person

Open Bar #2

Includes all drinks except cordials & single malts
\$16 per person

Open Bar #3

Includes all Tap beer, house wine and soda
\$13 per person

Jessica Himmer

Banquet/Assistant Clubhouse Manager

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Hors d'oeuvres

All items in quantities of 25 pieces

Anti Pasta Display.....	\$50
Artichoke Dip with Crackers.....	\$30
Assorted Stuffed Mushroom Caps	\$30
Bacon Wrapped Chestnuts.....	\$35
Bacon Wrapped Sea Scallops.....	\$50
Baked Brie.....	\$30
Beef Sate.....	\$45
Cajun Chicken Cakes.....	\$45
Caribbean Chicken Skewers.....	\$30
Chicken Quesadilla.....	\$35
Coconut Chicken.....	\$35
Coconut Shrimp.....	\$45
Corn Tamale Cakes.....	\$30
Curry Shrimp Skewers.....	\$45
Domestic Cheese and Crackers.....	\$40
Fresh Fruit Display.....	\$40
Fresh Vegetables and Dill Dip.....	\$35
Honey Mustard and Ham Rollups...	\$35
Jumbo Shrimp Cocktail.....	\$55
Meatballs (BBQ, Italian, Swedish).....	\$30
Mini Beef Wellington.....	\$45
Mini Burgers.....	\$45
Mini Crab Cakes.....	\$45
Mini Quiche.....	\$25
Mini Tartlets.....	\$35
Pork Pot Stickers.....	\$40
Shrimp Puffs.....	\$55
Silver Dollar Sandwiches.....	\$45
Smoked Salmon Display (serves 50)	\$150
Spanakopita.....	\$30
Toasted Bruschetta.....	\$30

Group Package One: Choose from three hot and three cold items \$17 per person

Group Package Two: Choose from four hot and four cold items \$24 per person

Banquet Entrees

All entrees served with a house salad, crisp rolls and whipped butter, and a choice of vegetable and starch du jour. All prices subject to change due to market fluctuations.

Chicken Entrees

Chicken Florentine Boneless chicken breast pounded flat and then stuffed with a spinach and Parmesan cheese mixture and finished with a boursin cream sauce \$17

Chicken Forestiere Sautéed chicken breast smothered with a flavorful mushroom sauce \$17.50

Asparagus-Brie Stuffed Chicken Boneless chicken breast pounded flat and then stuffed with a fresh asparagus and brie stuffing and finished with a Vermouth cream sauce \$18.50

Chicken Saltimbocca Boneless chicken breast stuffed with black forest ham, gruyere cheese and finished with fine herbs and bread crumbs \$17

Chicken Parmesan Marinated boneless breast served atop angel hair pasta with marinara sauce and fancy shredded parmesan cheese \$16

Children Entrees

Chicken Tenders with French fries \$8

Mini Pizzas with French fries \$8

Mac and Cheese \$8

Beef Entrees

New York Strip Steak Ten ounce center cut steak served with a red wine mushroom sauce \$23

Filet Mignon U.S.D.A. choice tenderloin steak served with mushroom sauce 6oz \$26 8oz \$28

Sirloin Steak 8 oz USDA choice center cut with mushroom sauce \$18

Prime Rib Slow roasted beef rib loin served with au jus and horseradish cream sauce Queen Cut \$21 King Cut \$25

Veal Pot Roast The ultimate comfort food! Slow roasted and served in its own sauce accompanied with Yukon gold mashed potatoes and glazed carrots \$15

Grilled Pork Loin Two boneless pork chops served with apple demi glace \$16

Vegetarian Entrees

Stuffed Red Pepper Mushrooms, zucchini, yellow squash, asparagus, carrots, cous cous in a coconut curry sauce and stuffed into a roasted red pepper and served with tuscan orzo pasta \$15

Tortellini Cheese tortellini, pico de gallo, mushrooms, and scallions in a creamy gouda sauce and topped with fresh shredded gouda \$15

Fried Vegetable Ravioli Served with fried rice, sautéed spinach, and vodka sauce \$15

Vegetarian Stir Fry Oriental vegetables, cashews in our own teriyaki sauce with white rice and spring roll \$14

prices do not include service charge or tax

Fish Entrees

Grilled Atlantic Salmon Served with lemon buerre blanc \$18

Pan Fried Tilapia Served with orange-tarragon buerre blanc \$16

Broiled Jumbo Shrimp Large gulf shrimp broiled in a white wine and garlic sauce and grape tomatoes and Parmesan cheese \$19

Blackened Rockfish Fresh gulf fish Cajun seasoned and pan blackened, served with crawfish etoufee sauce \$17

Australian Barramundi Sweet and flakey reef fish served with grilled pineapple salsa \$19

Sea Scallops Jumbo sea scallops pan seared and served with a lemon butter sauce \$22

Buffet Options

All buffets include chef's house salad bar and crisp baked rolls with whipped butter.

Grand Buffet Choose three entrees and two side dishes \$27

Tournament Players Buffet Choose two entrees and two side dishes \$23

Golfer's Buffet Choose one entrée and two side dishes \$17

Starch Options: blended rice, baked potato, mashed potato, twice baked potato, roasted red potatoes

Vegetable Options: julienne mixed, asparagus, green beans, steamed broccoli, haricot verts, candied carrots

Combo Options

Combo #1 Chicken and Beef \$24

Combo #2 Chicken and Seafood \$25

Combo #3 Beef and Seafood \$26

Dessert

 \$5.50 each

Turtle Cheesecake	Peanut Butter Bombe
Tiramisu	Sinful Seven Cake
Harvest Pie	Mountain Berry Flan
Carrot Cake	Dark Chocolate Torte
Crème Brule	Strawberry Lace Cheesecake
Strawberry Tart	Chocolate Lava Cake

Dessert Buffet

Chef's Dessert Sampler An assortment of pies, cakes, tortes, cheese cakes, and mousses \$5.50

Chef's Mini Sampler A wide variety of bite sized dessert such as mini cheesecakes, chocolate covered strawberries, petit fours, mousse cups, and biscotti \$5.00

Grandma's Sampler A display consisting of fresh baked fudge brownies and bars, gourmet cookies, biscotti, and chocolate covered strawberries \$3.50

Sundae Bar Vanilla ice cream served with various toppings and sauces \$3.50

Chocolate Fountain Strawberries \$3.50
With fruit, pretzels, angel food cake \$4.50