

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

Breakfast & Luncheon Menu



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

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

Breakfast

Omelet Station Breakfast buffet consisting of a complete made to order omelet station, bacon, sausage, hash browns, fresh fruit, breakfast breads and mini muffins \$10

Chicken Hash peppers, onions, roasted potato, poached egg \$8

Eggs Benedict Canadian bacon, poached eggs, English muffin, hollandaise sauce \$9

Egg Bake Ham, cheese, peppers, onions and mushrooms, served with a fresh fruit cup, and a mini muffin \$7

Morning Break A station of mini muffins, an assortment of pastries, fresh fruit, coffee, juice, and soft beverages \$7

Beverages

Coffee (Regular & Decaf.)	Lemonade/Ice Tea
\$8 per gallon	\$8 per gallon
Fruit Punch	Juice (Apple, Cranberry, Orange, Tomato)
\$8 per gallon	\$15 per gallon

Jessica Himmer
Banquet/Assistant Clubhouse Manager
Phone: 608.781.5837 x202
Email: Jessica@lacrossecountryclub.com

Lunch Salads

All salads come with your choice soup, fresh fruit, or cottage cheese.

Oriental Sesame Chicken Salad Fresh organic greens tossed with our house made oriental dressing and garnished with red peppers, cucumbers, sliced almonds, water chestnuts, fried wonton skins, and sesame battered chicken strips \$12

Grilled Chicken Caesar Salad Crisp romaine lettuce tossed with our own Caesar dressing and garnished with fresh shredded parmesan cheese, garlic croutons, and grilled chicken breast \$12

Carmen Miranda Fruit Salad Your choice of tuna salad, or chicken salad on a bed of spring mix surrounded by a mélange of fresh fruits and candied pecans \$12

L.C.C. Chopped Salad Fresh iceberg lettuce finely chopped and tossed with our house made champagne-chive vinaigrette, bacon bits, chopped cucumbers, tomatoes, and garnished with bleu cheese crumbles and sliced flat iron steak \$12

Lunch Sandwiches

Served with your choice of soup, fresh fruit, cottage cheese, French fries

BLT Bacon, lettuce, tomato, mayo on sourdough bread \$7

Club Sandwich Smoked turkey breast, cheddar, Swiss, bacon, lettuce, tomato, mayo on sourdough bread \$8

Chicken Wrap Romaine lettuce, chicken breast, diced tomatoes, black olives, ranch dressing \$8

Lunch Entrees

All luncheon entrees include a luncheon starter (salad, fresh fruit, soup, or cottage cheese) starch, vegetable, rolls, and butter.

Chicken Marsala Sautéed boneless breast of tender chicken finished with rich mushroom and Marsala wine reduction sauce \$9.50

Grilled Atlantic Salmon A boneless fillet grilled and served with lemon beurre blanc \$11

Chicken Florentine Lasagna Italian seasoned chicken breast with onions, garlic, portabella mushrooms, and spinach in between layers of pasta and smothered with tomato-alfredo sauce and served with fresh baked garlic breadsticks \$9

Grilled Shrimp & Sea Scallops Gulf shrimp and fresh scallops grilled and served with lemon and herb butter sauce \$16

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

Chicken Salad Croissant Chicken breast meat with celery, onion, grapes and mayo \$7

Pulled Pork Sandwich Slow roasted pork shoulder in house BBQ sauce on a Kaiser bun \$7

Mediterranean Chicken Pita Soft pita filled with lettuce, tomato, black olives, sweet peppers, cucumber ranch dressing \$7

Luncheon Buffets

Brat and Burger Grill Out Served with all the accompaniments, potato chips, and fudge brownies \$10

Sandwich Buffet Chef's selection of fresh made deli salad, sliced deli meats, assorted breads and rolls, potato chips, and fresh baked fudge brownies \$10

Pizza Party Assorted fresh made pizzas along with fudge brownies, and garlic breadsticks \$10

Taco Bar Taco meat, hard and soft shells, shredded lettuce, diced tomatoes, black olives, salsa, tortilla chips, guacamole, sour cream and cookies \$10

Soup and Salad Buffet Choice of two soups and two deli salads, fresh fruit, fresh baked bars, and crisp rolls and butter \$9

New York Deli Buffet Two deli salads, fresh fruit, sliced turkey, ham and roast beef, leaf lettuce, tomatoes, red onions, and pickles, cheddar and Swiss cheeses, potato chips, assorted breads and rolls, and fresh baked fudge brownies \$12

Lunch at the Turn Buffet Two entrée selections, starch, vegetable, chef's house salad bar, crisp baked rolls with butter, and fresh baked gourmet cookies \$15

prices do not include service charge or tax

Snacks

Deluxe Mixed Nuts \$14 per pound

Pretzels \$8 per pound

Snack Mix \$12 per pound

Chips & Salsa or Taco Dip \$9 (serves 15)

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

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