

LA CROSSE COUNTRY CLUB BANQUET MENU 2017

BREAKFAST BUFFET OPTIONS

Breakfast buffets need a minimum of 10 people unless otherwise stated.

All buffets are a per person price.

Continental

Assorted Danishes, yogurt, granola, mixed berries \$11

Option 1

Scrambled eggs, choice of sausage or bacon, breakfast potatoes \$14

Option 2

Scrambled eggs, buttermilk pancakes or Crème Brûlée French toast, breakfast sausage, fresh fruit \$ 16

Option 3

Scrambled eggs, choice of sausage or bacon, breakfast potatoes, fresh fruit, assorted Danishes, yogurt, granola, eggs benedict, mixed berries, buttermilk pancakes \$22

Caprese Strata

Fresh mozzarella, tomatoes, basil pesto, bread, served with fresh fruit and breakfast breads \$14

Grand Buffet.....Minimum 25 people

omelet station, sausage, bacon, breakfast potatoes, eggs benedict, Caprese strata, crème brûlée French toast, yogurt, granola, mixed berries, fresh fruit, assorted Danishes, cheese display \$30

LUNCH OPTIONS

Sandwiches

French Dip

French baguette, shaved beef, au jus \$12

Grilled Cheese

tomato soup, tomatoes, crème casa cheese \$10

Turkey Avocado Sandwich

shaved turkey, cucumber, tomato, avocado mousse, sprouts \$11

Cuban Sandwich

pulled pork, ham, smoky onion mustard aioli, pickles, kaiser roll \$12

Mediterranean Chicken Wrap

cherry tomatoes, Kalamata olives, feta cheese, mixed greens, rosemary vinaigrette \$11

Walleye Sandwich

dill, lemon, lettuce, tomato, red onion, marble rye \$14

Muffuletta

salami, ham, turkey, cheddar cheese, provolone, olives, pepperoncini \$12

Buttermilk Fried Chicken Sandwich

kaiser roll, lettuce, tomato, cajon aioli \$11

Caprese Wrap

fresh mozzarella, tomatoes, romaine lettuce, basil pesto \$10

Club Sandwich

smoked ham, turkey, bacon, lettuce, tomato, smoky onion aioli, nine grain bread \$12

Cheeseburger

cheddar cheese, bacon, lettuce, caramelized onions, tomato, mustard, ketchup, mayo \$13

Salad Entrees

Grilled Chicken Caesar Salad

shaved parmesan, croutons, Kalamata olives, roasted cherry tomatoes, Caesar dressing \$14

Pan Seared Sesame Crusted Yellowfin Tuna Salad

mixed greens, sprouts, shaved carrots, cashews, sesame soy vinaigrette \$18

Warm Quinoa Salad

romaine, roasted cherry tomatoes, capers, olives, bell peppers, scallions \$12

Sides

Creamy Pasta Salad	\$4
Fresh Fruit	\$5
Chips	\$3
Yogurt	\$3
Cottage Cheese	\$3
Side Salad	\$3
Grilled Vegetables	\$4

Buffet Lunches

Build Your Own Lunch

any 3 sandwiches and 2 sides \$29

any 2 sandwiches and 1 side \$21

Pasta Buffet

chicken alfredo, sugo de salsiccia, vegetable pesto, Caesar Salad, fresh fruit \$23

Mexican Buffet

chicken enchiladas, pork carnitas, guacamole, salsa, chips, red rice, pinto beans, romaine salad with corn, chili vinaigrette, beans, cilantro, queso fresco \$26

American Buffet

burgers, brats, bacon sauerkraut, mixed greens salad, pasta salad, chips, fresh fruit \$21

Buffet Dessert

Assorted Cookies	\$5
Assorted Tartlets	\$9
Assorted Cheese Cakes	\$10
Banana Beignets	\$7
Mini Strawberry Shortcakes	\$8

BOXED LUNCHES

all boxed lunches are served with a bag of chips, cookie and water

Turkey or Ham Sandwich

cheese, lettuce, and tomato.....\$10

Cajun Chicken Breast Sandwich

cheddar cheese, lettuce, tomato, Kaiser roll\$12

Roast Beef Sandwich

swiss cheese, horseradish cream, shaved red onion, French baguette.....\$12

LA CROSSE COUNTRY CLUB CHEF PAIRED ITEMS

Parties are eligible for a choice of two entrees and one option for soup, salad and dessert course, past that there will be a \$2 upcharge to all dishes of that category any additional options with a maximum of 3 choices per course.

All chef paired items include rolls and a house salad

SEAFOOD ENTREES

GRILLED NORWEGIAN SALMON

fingerling potatoes, asparagus, mustard dill crème fraîche \$32

PAN SEARED STRIPED BASS

spinach leek risotto, braised fennel, partially dehydrated cherry tomatoes, kalamata olives \$34

ANDOUILLE CRUSTED WALLEYE

dauphin potato, julienned vegetables, cucumber, red hot burr blanc \$27

PAN SEARED DIVER SCALLOPS

Cauliflower puree, quinoa, pancetta, capers, poached onion \$34

BEEF, PORK, LAMB ENTREES

PAN SEARED FILET MIGNON

au gratin potatoes, trumpet royal mushrooms, glace de viande \$37

GRILLED BEEF RIBEYE

truffle frites, grilled broccoli, sauce béarnaise \$32

ROASTED LOIN OF PORK

aged cheddar polenta cake, English peas, Kalamata olive puree \$24

GRILLED RACK OF LAMB

chickpeas, yellow squash, zucchini, romesco sauce \$39

BRAISED PORK SHOULDER AND BELLY

thyme spaetzle, garlic arugula coulis, butter poached carrots \$26

Sugo De Salsiccia

italian sausage tomato sauce, spinach, artichokes, shaved parmesan cheese \$18

BIRD ENTREES

BUTTERMILK FRIED CHICKEN

Creamy polenta, braised collard greens, natural jus \$21

GRILLED CHICKEN

spinach leek puree, roasted sunchokes, glazed radish, himalayan red rice \$23

ROASTED DUCK

glazed salsify, caramelized brussels sprouts, bacon lardoons, sweet potato coulis \$29

VEGETARIAN ENTREES

POLENTA CAKE

scallion coulis, glazed radish, grilled broccoli, poached carrots \$21

MUSHROOM RISOTTO

grilled maitake mushrooms, lemon thyme emulsion \$22

LA CROSSE COUNTRY CLUB BUILD YOUR OWN ENTRÉE

Parties are eligible for a choice of two entrees and one option for soup, salad and dessert course. Any more than that will result in a \$2 upcharge to all dishes of that category. Maximum of three entrée options.

All build your own entrées include rolls, house salad, vegetable, starch, and choice of sauce

BEEF AND PORK ENTRÉES

Grilled 8oz Beef Sirloin \$24
Roasted Pork Loin \$26
Grilled 12oz Beef Ribeye \$32

SEAFOOD ENTRÉES

Baked Cod \$21
Semolina Dusted Skate Wing \$24
Pan Seared Walleye \$27
Grilled Norwegian Salmon \$32

POULTRY ENTRÉES

Pan Seared Chicken Breast \$21
Half Roasted Chicken \$25
Seared Duck Breast \$27

STARCH OPTIONS

Baked Potato, Mashed Potatoes, Wild Rice, Fingerling Potatoes

Upgrade your starch for an additional \$3 from the items below
Au Gratin Potatoes, Truffle Mashed Potatoes, Twice Baked Potatoes

VEGETABLE OPTIONS

Zucchini and Squash, Green Beans, Asparagus, Broccoli

Upgrade your vegetable for an additional \$1 from the items below
Roasted Brussels Sprouts, Marinated Grilled Broccoli, Roasted Root Vegetables

SAUCE OPTIONS

Béarnaise, Glace De Viande, Ginger Soy Glaze, Mushroom Ragout, Caper Burr Blanc,
Roasted Tomato Coulis

SOUPS

Tuscan White Bean.....	\$7
Lobster Bisque.....	\$10
Curry Cauliflower.....	\$6
Tomato.....	\$5
Fruit Gazpacho.....	\$7
Corn Bisque.....	\$6
English Pea.....	\$8

SALADS

substitute your house salad for an upcharge

GRILLED CAESER SALAD

croutons, shaved parmesan cheese, kalamata olives, horseradish, romaine, Caesar dressing \$4

ROASTED BEET SALAD

beet coulis, candied pecans, fresh goat cheese, mixed greens, sunfire beets \$5

HEIRLOOM TOMATO SALAD

fresh corn, blue cheese crema, baby mache, basil oil, balsamic reduction \$5

CARROT SALAD

golden raisins, yogurt spheres, pistachio purée, carrot coulis, mixed greens \$5

CHILDREN'S ENTREES

CHICKEN TENDERS

served with french fries.....\$8

MAC AND CHEESE.....\$8

HORS-D'OEUVRE'S

(25 pieces per order)

Curried Chicken Spring Roll Bites.....	\$60
Fennel Crusted Tuna and Watermelon.....	\$65
Roasted Pork on a Toast Round with Kalamata Olive Coulis.....	\$50
Caprese Bruschetta.....	\$55
Aged Cheddar Grilled Cheese.....	\$50
Bacon Wrapped Chestnuts.....	\$45
Crab Cakes with Dill Aioli.....	\$85
Barbeque Pork, Caramelized Onion and Blue Cheese on Flat Bread....	\$50
Shrimp Cocktail.....	\$80
Crispy Polenta with a Scallion Salad.....	\$55
Beef en Croute	\$75
Bacon Wrapped Brussels Sprouts.....	\$55

STATIONARY

(Serves 25 people)

Artisan Cheese and Charcuterie Display.....	\$120
Grilled and Marinated Vegetable Platter.....	\$90
Crudit� Display.....	\$70
Smoked Salmon Display.....	\$150

DESSERTS

Vanilla Cheese Cake.....	\$9
Banana Beignets with Caramel.....	\$6
Chocolate Mousse with Peanut Chantilly.....	\$8
Deconstructed S'mores.....	\$10
Cr�me Br�l�e.....	\$7
Berry Cobbler.....	\$8