

*Menus*

L A C R O S S E  
C O U N T R Y C L U B

## *Hors-D'oeuvre's*

### CHEF CARVED SPECIALTY ITEMS

(serves 25 people includes dinner rolls)

- Beef Tenderloin \$600
- Glazed Ham \$225
- Roasted Breast of Turkey \$200
- Roasted Pork Loin \$150

### COLD SELECTIONS (25 pieces per order)

- Curried Chicken Spring Roll Bites \$70 
- Deviled Eggs \$75 
- Fennel Crusted Tuna and Watermelon \$85 
- Roasted Pork on a Toast Round with Kalamata Olive Coulis \$65
- Apple Confit on Toast Round with Pine Nut Puree \$55
- Smoked Salmon on Cucumber with Dill Creme Fraise \$85 
- Caprese Bruschetta \$65
- Shrimp Cocktail \$110 

### HOT SELECTIONS (25 pieces per order)

- Aged Cheddar Grilled Cheese \$90
- Bacon Wrapped Chestnuts \$65 
- Barbecue Pork, Caramelized Onion and Blue Cheese on Flat Bread \$60
- Barbecue Meatballs \$70 
- Beef en Croute with Red Pepper Aioli \$80
- Crab Cakes with Dill Aioli \$190
- Crispy Polenta with a Scallion Salad \$60 
- Fried Chicken Bites with Red Pepper Aioli \$70
- Mini Chicken Quesadillas with Peppers and Mango Salsa \$70
- Portobello Mushroom Sliders with Scallion Aioli \$85
- Chicken Satay \$80 

### STATIONARY (25 pieces per order)

- Artisan Cheese and Fresh Berries with crackers \$160
- Artisan Cheese and Charcuterie Display with crackers \$160
- Antipasto Display \$130
- Crudité Display \$80 
- Smoked Salmon Display...served with red onion, egg whites, egg yolks, capers and crackers \$160
- Classic Fruit Display \$85 
- Deluxe Fruit Display \$120 
- Brie En Croute \$80
- Artichoke Dip with crackers \$100
- Hummus and Pita Chips \$85

 Indicates gluten friendly options

# Chef Paired Entrées

Parties may choose up to two entrée selections and one selection of any other course. There will be a \$2 upcharge per plate for any more than two entrée choices with a maximum of three entrée selections. Exceptions will be made for special dietary needs and allergies.

*All chef paired items include a house salad and rolls.*

## SEAFOOD ENTREES

GRILLED NORWEGIAN SALMON  
fingerling potatoes, asparagus, mustard dill  
crème fraîche \$36

PAN SEARED MONKFISH  
rice pilaf, tomato scampi, cauliflower puree,  
garlic scallion cream \$34

ANDOUILLE CRUSTED WALLEYE  
dauphin potato, julienned vegetables,  
cucumber, red hot beurre blanc \$30

PAN SEARED DIVER SCALLOPS  
potato puree, crispy bacon, brussels sprouts  
\$40

## BEEF, PORK, AND LAMB, ENTREES

PAN SEARED FILET MIGNON  
au gratin potatoes, trumpet royal mushrooms,  
glace de viande \$50

GRILLED BEEF RIBEYE  
garlic mashed potatoes, grilled broccoli, sauce  
béarnaise \$50

ROASTED LOIN OF PORK  
aged cheddar polenta cake, English peas,  
Kalamata olive puree \$26

GRILLED LAMB LOIN  
chickpeas, yellow squash, zucchini, romesco  
sauce \$39

BRAISED PORK SHOULDER AND BELLY  
thyme spaetzle, garlic arugula coulis,  
butter poached carrots \$28

SUGO DE SALSICCIA  
penne pasta, Italian sausage tomato sauce,  
spinach, artichokes, shaved parmesan cheese  
\$25

## POULTRY OPTIONS

BUTTERMILK FRIED CHICKEN  
creamy polenta, braised collard greens, natural  
jus \$24

GRILLED CHICKEN  
spinach leek puree, roasted sunchokes, glazed  
radish, Himalayan red rice \$26

ROASTED DUCK  
mushroom bread pudding, brussels sprouts,  
carrot coulis \$30

## VEGETARIAN OPTIONS

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

MUSHROOM RISOTTO  
grilled maitake mushrooms, lemon thyme  
emulsion \$24

CHEESE TORTELLINI  
basil pesto alfredo sauce, bruschetta, parmesan  
\$22



## Create Your Own Entrée

Parties may choose up to two entrée selections and one selection of any other course. There will be a \$2 upcharge per plate for any more than two entrée choices with a maximum of three entrée selections.

Exceptions will be made for special dietary needs and allergies.

*All entrées include rolls, house salad, vegetable, starch, and choice of sauce*

### BEEF AND PORK OPTIONS

GRILLED 8OZ BEEF SIRLOIN \$30

ROASTED PORK LOIN \$26

GRILLED 12OZ BEEF RIBEYE \$50

PAN SEARED 6OZ BEEF TENDERLOIN \$50

### SEAFOOD OPTIONS

PAN SEARED WALLEYE \$30

GRILLED NORWEGIAN SALMON \$36

PAN SEARED DIVER SCALLOP \$40

PAN SEARED MONKFISH \$34

### SURF AND TURF OPTIONS

8OZ BEEF SIRLOIN AND JUMBO SHRIMP \$38

PORK LOIN AND WALLEYE \$32

6OZ BEEF TENDERLOIN AND SCALLOP \$75

### POULTRY OPTIONS

PAN SEARED CHICKEN BREAST \$26

ROASTED QUARTER CHICKEN (choice of white or dark meat) \$25 SEARED DUCK BREAST \$29

### STARCH OPTIONS

baked potato, mashed potatoes, fingerling potatoes, rice pilaf **Upgrade your starch for an additional \$3 from the items below:** wild rice, au gratin potatoes, truffle mashed potatoes, twice baked potatoes

### VEGETABLE OPTIONS

zucchini and squash, green beans, asparagus, broccoli, carrot **Upgrade your vegetable for an additional \$1 from the items below:** roasted brussels sprouts, marinated grilled broccoli, roasted root vegetables

### SAUCE OPTIONS

bearnaise, tomato coulis, demi glace, mushroom ragut, caper beurre blanc

# Dinner Buffets

Minimum of 25 people

## STARTER DINNER BUFFET \$34

Plated house salad with French and Ranch dressings and dinner rolls  
Mashed potatoes, mixed vegetables, braised beef tips, herb roasted chicken

## AMERICAN DINNER BUFFET \$40

Plated house salad with French and Ranch dressings and dinner rolls  
Roasted garlic red potatoes, green beans, roasted chicken quarters, bbq pork loin

## LA CROSSE COUNTRY CLUB DINNER BUFFET \$48

Mixed greens salad with balsamic vinaigrette, Caesar salad and dinner rolls  
Braised pork shoulder with cheesy polenta and roasted root vegetables  
Pan seared Norwegian salmon with bamboo rice, broccoli florets and béarnaise sauce, Chef carved turkey breast with stuffing and gravy  
Banana beignets with caramel sauce

## GOLFERS DINNER BUFFET \$58

Mixed greens salad with balsamic vinaigrette, Caesar salad and Caprese salad, dinner rolls Andouille crusted walleye with dauphin potatoes, julienned vegetables, and red hot beurre blanc Roasted quartered chickens with garlic mashed potatoes, asparagus and chicken jus, Chef carved prime rib with au gratin potatoes, mixed vegetables, au jus and horseradish cream Chocolate mousse, vanilla cheese cake

## GRAND DINNER BUFFET \$68

Mixed greens salad with balsamic vinaigrette, Caesar salad and Caprese salad, dinner rolls Cheese and charcuterie board, fruit display, crudité platter  
Braised pork shoulder with cheesy polenta and roasted root vegetables  
Pan seared Norwegian salmon with bamboo rice, broccoli florets and béarnaise sauce Roasted duck with sweet potato puree, julienned vegetables, natural jus  
Chef carved beef tenderloin, au gratin potatoes, mixed vegetables, glace de viande Chocolate cake, vanilla cheese cake, lemon mousse

## *Soups*

CHICKEN NOODLE \$5

FRUIT GAZPACHO \$7

TOMATO \$5

CHICKEN WILD RICE \$6

LOBSTER BISQUE \$10

TUSCAN WHITE BEAN \$7

CORN BISQUE \$6

## *Salads*

upgrade your house salad for an upcharge

### CAESAR SALAD

croutons, shaved parmesan cheese, Kalamata olives, romaine, Caesar dressing \$3

### CAPRESE SALAD

fresh mozzarella, tomatoes, greens, balsamic reduction, basil oil \$6

### ROASTED BEET SALAD

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

### Maple Pecan Salad

candied pecans, pickled red onions, dried cranberries, blue cheese, maple pecan dressing \$6

### CARROT SALAD

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

## *Children's Entrées*

includes kids house salad or fruit cup

CHICKEN TENDERS served  
with choice of side \$10

GRILLED CHEESE SANDWICH  
served with choice of side \$8

MAC AND CHEESE \$10

CHICKEN CAESAR SALAD shaved  
parmesan, chicken, croutons \$11

PEANUT BUTTER AND JELLY  
served with choice of side \$7

Side Options: chips, carrot sticks, fruit, mac & cheese \$2 upcharge

## *Desserts*

(\$1 per guest dessert plating charge for out of house desserts)

(\$3 per guest cake cutting and plating charge)

La Crosse Country Club Chocolate Cake \$8

Cheese Cake with Chantilly Cream and Berries \$9

Banana Beignets with Caramel \$7

Chocolate Mousse with Peanut Chantilly \$7

Crème Brûlée \$8

Crepes \$7

Lemon, Chocolate, Peanut Butter

Mini Tartlets \$110 per order of 25  
Lemon, Chocolate Hazelnut, Chocolate Peanut Butter

Cookies or Brownies by the Dozen \$26

Assorted Bars \$3/person

## *Late Night Options*

16 Inch Pizzas *each* \$20

cheese, sausage, pepperoni, four meat, supreme, margherita

Silver Dollar Sandwiches *dozen* \$40

ham or turkey, mayo and mustard

Soft Pretzel Sticks with Whole Grain Mustard *dozen* \$26

with Cheese Sauce *dozen* \$36

Mini Cheeseburgers *dozen* \$50  
buns, lettuce, tomato, smoky onion aioli

LCC Garlic Ranch Pretzels *pound* \$13

Mixed Nuts *pound* \$27

Potato Chips and French Onion Dip *or* Tortilla Chips and Salsa *per person* \$4

Gardetto's or Chex Mix *pound* \$14

Walking Tacos *per person* \$7  
chips, lettuce, tomato, taco meat, cheddar cheese, sour  
cream, taco sauce





# Beverage Selections



## BEER

Domestic Half Barrel \$400  
Specialty Half Barrel \$525\*

Tap beers not offered at La Crosse Country Club will be charged per keg ordered. Tap beers regularly offered at La Crosse Country Club will be charged per keg tapped.

We are able to get any tap beer distributed in Wisconsin.

\* Prices may vary depending on the type of beer ordered.

## GUN SODA

Unlimited Soda \$2 per guest

## OPEN BAR

Cost is based on the amount of beverages consumed.

## LIMITED OPEN BAR

Open Bar is set for a limited time or dollar amount.

## HOUSE WINE

The following varietals are available as house wine:

Chardonnay  
Riesling  
Moscato  
Cabernet  
Pinot Noir  
Champagne

The cost of the house wine is \$17 per bottle.  
(Table side pouring fee of \$2 per person)

## LIQUOR PRICING

Rail Drinks \$5  
Call Drinks \$8  
Premium Drinks \$10 and up