



Banquet Selections

Thank you for choosing Troy CC for your special event. We have listed various options for you to choose from; however, if you have something else in mind please let us know. Our chef would be happy to personalize a menu to fit your needs.

Contact Information

Event Director: Courtney Salvo

Phone: 937-335-5691 (Work) / 937-751-9221 (Cell)

Email: Banquet@troycountryclub.net

All food orders must be submitted to Courtney **two weeks** before your event, and the final headcount must be submitted **one week** prior.

- You will be charged for the expected number of guests or the actual number, whichever is greater -

****Please let us know if you have any food allergies within your group, that way we can accommodate accordingly****

****All food and beverages are subject to 20% service charge and 7% sales tax****

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Create Your Buffet

Two entrees, one starch, one vegetable, house salad, rolls & butter

28

(25pl minimum)

Entrée Selections (Pick 2)

***Grilled Salmon (4oz)**

roasted red pepper sauce

Barramundi (4oz)

white wine, butter, fresh herbs

***Roasted Pork Loin (4oz)**

dijon-horseradish sauce, fried apples

Slow-cooked Pork Butt (4oz)

barbecued or hot bacon glazed

Burgundy Braised Beef (4oz)

onions, baby carrots, red wine sauce

***Sliced Beef, Au Jus (4oz)**

sautéed mushrooms, horseradish sauce

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Grilled Chicken options (6oz)

Picatta

capers, artichokes, mushrooms, white wine-lemon butter

Marsala

mushrooms, tomatoes, marsala sauce

Smothered

onions, mushrooms, bell peppers, mozzarella & cheddar, madeira wine sauce

Chicken Parmesan

pasta, marinara, provolone, parmesan

Starch Options (Pick 1)

roasted yukon gold potatoes

mashed potatoes

scalloped potatoes

mac n' cheese

(add an additional starch for \$2 per person)

Vegetable Options (Pick 1)

assorted roasted vegetables

parmesan broccoli

roasted brussels sprouts; balsamic glazed or honey mustard

country-style green beans

(add an additional vegetable for \$2 per person)

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Themed Buffet

Italian

Penne Rigate
Linguine
Alfredo sauce
Marinara sauce
Italian meatballs
Grilled chicken
Chef's choice vegetables
House salad & rolls

24

Backyard BBQ

*Hamburgers, Hot Dogs & Grilled Chicken Breast
Brioche Buns, condiments & LTO
Assorted sliced cheeses
Cheddar baked beans
Potato salad & coleslaw
Potato chips

22

Mexican

Seasoned ground beef
Shredded chicken breast
Refried beans
Cilantro rice
Soft flour tortillas & crispy tortilla chips
Guacamole & salsa
Shredded lettuce, cheddar cheese, sour cream, diced onions, sliced jalapenos

23

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Plated Meal Options

All entrees are served with one starch and one vegetable. Add a house salad with rolls & butter for \$4 per person.

All selections are market price

Steak Entrées

***Filet Mignon**

demi-glace

***Ribeye**

delmonico onion rings

***N.Y. Strip Steak**

sauteed mushrooms

Mixed Grill

***Filet & Shrimp**

4oz. Filet, red wine reduction &
4 garlic butter shrimp

***Filet & Salmon**

4oz. filet, red wine reduction &
4oz. salmon with bourbon glaze

***Filet & Chicken**

4oz. Filet, red wine reduction &
4oz. chicken breast with mushroom sauce

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Breakfast Buffets

Light Breakfast

Assorted Pastries
Orange Juice, Coffee & Hot Tea
9

Continental Breakfast

Assorted Pastries
Vanilla Yogurt & Granola, Assorted Fruit
Orange Juice, Coffee & Hot Tea
12

Hot Breakfast

Scrambled Eggs
Bacon & Sausage
Home Fries
Assorted Fruit
Orange Juice, Coffee & Hot Tea
15

Ultimate Breakfast

Scrambled Eggs
Bacon & Sausage
Home Fries
Biscuits & Gravy
Assorted Fruit
Orange Juice, Cranberry Juice, Coffee & Hot Tea
17

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Boxed Lunches

Includes condiments, chips, cookie

14

Proteins

Chicken Salad

Sliced Turkey Breast

Sliced Ham

Cheeses

Swiss/Pepper Jack/Cheddar/American

Breads

Sourdough/Wheat/Wrap

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Desserts

**** You may bring your own dessert, upon approval from the event director****

New York Cheesecake

fresh strawberries with kahlua sauce, or turtle-style

8

Triple Chocolate Cake

whipped cream, chocolate sauce

8

Carrot Cake

caramel sauce, candied pecans

8

Brownie a la mode

vanilla ice cream, chocolate sauce, whipped cream

Cookies & Brownies

assorted options

\$18 per dozen

******Pricing and items subject to change without notice******

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