

**Special Events Menu**

**2019**

Thank you for choosing Troy Country Club to host your special event.

The Troy Country Club prides itself in being a top facility for banquets in the Miami Valley, where Ceremonies, Receptions and Celebrations are held. Our culinary experts offer delicious cuisine from casual to gourmet. We have service professionals that will provide impeccable service for your special event from arrival to departure. From our personalized service to our anticipation of your needs, our team will ensure an experience to remember for you and your guest.

We hope that you will find everything you need in this package to ensure the most optimal results for whatever event you will be hosting. If you do not find exactly what you have in mind in our menu selections, we are happy to design a menu specifically for your special event.

All Food Orders must be submitted to Courtney

2 weeks before the event!

**For More Information**

**Please Contact:**

**Event Director: Courtney Shroyer**

**Phone: 937-335-5691**

**Banquet@troycountryclub.net**

***\*All Food and Beverages are subject to 20% service charge and applicable sales tax****\**  **Breakfast Buffets**

**Light Breakfast**

Assorted Morning Pastries

Orange and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Seasonal Hot Teas

**$5.95++ per person**

**Contential Breakfast**

Seasonal Fresh Fruit

Vanilla Yogurt

Assorted Morning Pastries

Toasted Wheat Bread with assorted spreads

(Jellies, Butter, Peanut Butter)

Orange and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Seasonal Hot Teas

**$12.00++ per guest**

**Traditional Hot Breakfast**

Seasonal Fresh Fruit

Scrambled Eggs

Bacon and Sausage

Hash Browns

Choice of: Waffles, Pancakes or Biscuits & Gravy

Orange and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Seasonal Hot Teas

**$16.00++ per guest**

**Plated Lunches**

**Lunch Includes: Drink Station with Iced tea, lemonade and Coffee**

**Quiche**

All Quiche include fresh fruit

**Quiche Lorraine**

Ham, Bacon, Onion & Swiss cheese

$12.95++ per person

**Quiche Florentine**

Spinach, onions & Swiss cheese

$11.95++ per person

**Vegetable Quiche**

Broccoli, mushrooms, onions & cheddar cheese

$11.95++ per person

**Salads**

Cup of Soup added - $4.00++

(Choice of: Soup of the day or Chili)

Add Protein to your Salad

Chicken - $4.00++

Shrimp - $5.00++

Salmon - $6.00++

**Golfers Salad**

Mixed Greens, mandarin oranges, dried cranberries, pecans

& bleu cheese crumbles served with raspberry vinaigrette

$11.00++

**Trio-Salad**

Scoop of Chicken Salad, Tuna Salad, and Cottage Cheese

with a side of fresh fruit and pita chips

$11.00++

**Traditional Caesar**

Crisp romaine lettuce tossed with Caesar dressing,

homemade croutons and parmesan cheese

$10.00++

**Wedge Salad**

Wedge of iceberg lettuce, bacon, tomato, bleu cheese crumbles

served with ranch dressing

$11.00++

**Oriental Salad**

Cabbage, broccoli, toasted almonds, mandarin oranges

and ramen noodles served with oriental vinaigrette

$11.00++

**Side Salad**

Mixed greens, carrots, red onion, tomato,

cucumbers, croutons and dressing of choice

$4.25++

**Lunch Entrées**

**Choose a starch or vegetable with the following entrees/ except Pasta Dishes**

**Chicken Marsala**

Boneless breast of chicken sautéed with

Mushrooms, onions and Marsala wine sauce

$14.95++

**Chicken Parmesan**

Boneless breast lightly breaded and topped with

house marinara sauce and melted mozzarella cheese

$16.00++

**Chicken Piccata**

Boneless breast of chicken sautéed with

fresh lemon, capers and white wine butter sauce

$16.00++

**Boursin Chicken Breast**

6oz. Chicken breast stuffed with Boursin cheese

$19.00++

**Grilled Chop Sirloin Steak**

8oz. Chop Sirloin Steak topped with fresh mushrooms

and Bordelaise sauce

$17.00++

**Baked Cod**

6oz. Oven baked Cod fillet with lemon butter and herb breadcrumbs

$17.00++

**Starch Accompaniments Vegetable Accompaniments**

Scalloped Potatoes Steamed Asparagus

Roasted Red Skin Potatoes Zucchini, Broccoli, Red Peppers & Red Onion Mashed Potatoes Mixed Vegetables: Broccoli & Cauliflower

Blended Rice Steamed Broccoli

Penne Pasta with Garlic & Olive Oil Green Beans

Penne with Marinara or Alfredo Sauce

**Vegetarian Lunch Entrées**

**(Include Garlic Bread)**

**Pasta Primavera**

Pan sautéed fresh vegetables tossed with garlic, olive oil and bowtie pasta

$12.95++

**Eggplant Parmesan**

Sautéed breaded eggplant topped with marinara sauce, provolone

and parmesan cheese on a bed of buttered angel hair pasta served with garlic bread $13.95++

**Tuscan Pasta**

Roasted peppers, mushrooms, garlic, fresh tomatoes**,** basil, white wine

and light marinara sauce tossed withpenne pasta

$12.95++

**Pasta Aglio e Oleo**

Mushrooms, tomatoes, basil, garlic, green onion

and olive oil tossed with bow tie pasta and topped with parmesan cheese

$12.95++

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**Boxed Lunches**

**Includes condiments, bag of chips & a cookie**

**Turkey Bacon Club Croissant**

Sliced Turkey Breast, Lettuce, Onion and Bacon on a Buttery Croissant

$11.95++

**Ham & Cheese Sub**

Sliced Baked Ham, American Cheese**,** Lettuce & Onion ona Hoagie Roll

$11.95++

**Turkey Sub**

Sliced Turkey Breast, Swiss Cheese, Lettuce & Onion on a Hoagie Roll

$11.95++

**Turkey Wrap**

Flour Tortilla, Sliced Turkey, Bacon, Cheddar Cheese, Mayo and Lettuce

$11.95++

½ Turkey Wrap - $8.95++

**Lunches Include: Drink Station with Iced tea, lemonade and Coffee**

**Plated Dinner Entrées**

**Entrées include a side House Salad with Rolls and Butter**

**Your choice of Starch and Vegetable**

**Vegetarian Entrée do not include sides**

**Chicken Entrées**

**Chicken Marsala**

Boneless breast sautéed with mushrooms, onions and Marsala wine sauce

$19.50++

**Parmigiana**

Boneless breast lightly breaded and topped with house marinara sauce

and melted mozzarella cheese on a bed of Angel hair pasta

(Served with Garlic Bread)

$19.50++

**Chicken Piccata**

Boneless breast sautéed with fresh lemon, capers and lemon butter sauce

$19.50++

**Pork Entrées**

**Pork Scaloppine**

Sautéed thin cutlets of pork lightly floured and topped with lemon caper butter

$18.00++

**Beef Entrées**

**Filet Mignon**

Char-grilled filet of beef tenderloin topped with Delmonico onions and demi glaze

8oz. - $31.00++

6oz. - $26.00++

**Filet Mignon Oscar**

Char-grilled beef tenderloin steak topped with crabmeat and béarnaise

8oz. - $32.00++

6oz. - $28.00++

**New York Strip Steak**

Char-grilled steak topped with demi glaze and Delmonico onions

12 oz. - $26.00++

7oz. - $21.00++

**Grilled Flank Steak**

Char-grilled flank steak topped with demi glaze

8oz. - $19.00++

**Fish & Seafood**

**Scallop or Shrimp Scampi**

Garlic, olive oil, fresh tomatoes, basil, mushrooms and white wine sauce served over bowtie pasta topped with parmesan cheese and served with garlic bread

$16.95++

**Atlantic Salmon**

7oz. Char-grilled fillet topped with cilantro lime butter

$22.00++

**Sautéed Walleye**

7oz. Fillet topped with a citrus cream sauce

$22.00++

**Vegetarian Entrées**

**(Includes a side house salad and garlic bread)**

**Pasta Primavera**

Pan Sautéed fresh vegetables tossed with garlic, olive oil tossed with bowtie pasta

$16.95++

**Tuscan Pasta**

Roasted peppers, mushrooms, garlic, fresh tomatoes, basil, white wine

and light marinara sauce tossed with bowtie pasta

$16.95++

**Pasta Aglio e Oleo**

Mushrooms, tomatoes, basil, garlic, green onions, parmesan cheese and olive oil

tossed with bow tie pasta

$16.95++

**Vegetarian Plate**

Grilled tomato topped with melted parmesan cheese, broccoli, asparagus and blended rice

$12.00++

**Mixed Grill**

Entrées include side house salad, your choice of a starch and a vegetable

served with rolls and butter

**Filet & Chicken**

4oz. Filet mignon topped with a demi glaze

6oz. Chicken breast with béarnaise sauce

$28.00++

**Filet & Salmon**

4oz. Filet mignon topped with a demi glaze

5oz. Salmon finished with cilantro lime butter

$28.00++

**Filet & Shrimp**

4oz. Filet mignon topped with a demi glaze

3 Grilled shrimp with garlic butter

$28.00++

**Vegetable Options**

Steamed Asparagus

Green Beans

Steamed Broccoli

Glazed Carrots

Mixed Vegetable: Broccoli & Cauliflower

Zucchini, Broccoli, Red Peppers and Red Onion

**Starch Options**

Scalloped Potatoes

Mashed Potatoes

Roasted Red Skin Potatoes

Blended Rice

Bowtie Pasta with Garlic & Olive Oil

Bowtie Pasta with Marinara or Alfredo Sauce

**Themed Buffets**

**Minimum of 20 guests required**

**The Deli**

Assorted Cold Cuts (Ham, Turkey, Roast Beef)

Assorted Sliced Cheeses and Toppings

Wheat & Rye Breads

Coleslaw

Potato Salad

Condiments

$12.95++

**Backyard Barbeque**

Hamburgers and Hot Dogs

Assorted Sliced Cheeses and Toppings

Baked Beans

Potato Salad

Coleslaw

Condiments

Fresh Fruit

$14.95++

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**Salad Table with Grilled Chicken**

Char-Grilled Chicken Breast

Mixed Green Salad

Tomato Wedges, Cucumber Slices

Black Olives, Crumbled Bleu Cheese

Mandarin Oranges, Hard-Boiled Egg**,** Crumbled Bacon

Balsamic, Ranch & Poppy Seed Dressing

Rolls & Butter

$14.95++

Add Soup - $2.00++

**Mexican**

Cilantro Lime Rice

Chicken and Beef

Refried Beans

Flour Tortillas

Cheese, Tomatoes, Lettuce, Onions, Salsa, Sour Cream, Jalapenos and Guacamole

Tortillas chips

$16.95++

**Italian**

Bowtie Pasta

Alfredo and Marinara sauce

House salad with Italian and Ranch Dressing

Parmesan Cheese

Garlic Bread

$12.95++

Add Chicken - $3.00++

Add Meatballs - $2.00++

**Country**

BBQ Pulled Pork

Buns & Toppings

Coleslaw

Roasted Red Skin Potatoes

Green Beans

$14.95++

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**Create Your Own Buffet**

**Minimum of 25 guests required**

Includes: House Salad, Rolls & Butter

Two Entrees, One Starch, One Vegetable

$25.00++ per guest

**Entrée Selections**

**(Choose two)**

**Boursin Chicken Breast** – 6oz. Chicken breast stuffed with Boursin cheese

**Baked Cod** – Onions and mushrooms topped with a light mushroom sauce

**Grilled Salmon** - Atlantic salmon topped with cilantro lime butter

**Prime Rib** – Carved and served with au jus and horseradish sauce

**Chicken Marsala** - Sautéed boneless breast topped with mushroom Marsala wine sauce

**Chicken Piccata** - Sautéed boneless breast topped with capers, lemon julip butter

**Grilled Chicken Breast** – Grilled and seasoned – Plain, Teriyaki or BBQ

**Meatloaf** – Ground Beef, onions, celery, herbs and spices topped with brown gravy

**Pulled Pork** – Shredded pulled pork served with BBQ sauce on the side

**Flank Steak** – Grilled sliced flank steak topped with demi glaze

**Vegetable Options**

Steamed Asparagus

Green Beans

Steamed Broccoli

Glazed Carrots

Mixed Vegetable: Broccoli & Cauliflower

Zucchini, broccoli, red peppers and red onion

**Starch Options**

Scalloped Potatoes

Mashed Potatoes

Roasted Red Skin Potatoes

Blended Rice

Bowtie Pasta with Garlic & Olive Oil

Bowtie Pasta with Marinara or Alfredo Sauce

**Desserts**

**Tiramisu**

Coffee flavored Italian dessert layered with lady fingers dipped in coffee,

Mascarpone cheeses and coca

$5.95++ per guest

**Chocolate Mousse Cup**

Rich chocolate mousse topped with fresh whipped cream

$5.95++ per guest

**Cheesecake**

Plain cheesecake topped with your choice of topping

strawberry, raspberry, chocolate or carmel

$6.95++ per guest

**Chocolate Pâté**

Chocolate ganache cake topped with powdered sugar

$8.95++ per guest

**Bananas Foster**

Ripe bananas flambéed in dark rum

served over vanilla ice cream with a sugar cookie crisp

$7.95++ per guest

**Cherries Jubilee**

Fresh cherries flambéed in orange liqueur

served over vanilla ice cream

$7.95++ per guest

**Blonde Brownie**

Homemade blondie brownie with walnuts and chocolate chips

$5.95++ per guest

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**White Buttercream Cake**

Homemade vanilla cake with whipped buttercream icing

$5.95++ per guest

**Apple or Mixed Berry**

Homemade cobber with fresh apples or berries served

with a scoop of vanilla ice cream

$5.95++ per guest

**Turtle Sundae**

Vanilla ice cream topped with pecans, whipped cream,

chocolate carmel and a cherry

$5.95++ per guest

**Nutball**

Vanilla ice cream ball rolled in roasted candied pecans topped

with chocolate syrup and whipped cream

$5.95++ per guest

**Assorted Mini Desserts**

*Chef’s Choice*

$6.95++ per guest

**Double Chocolate Chip Brownies**

$15.00++ per dozen

**Cookies**

Choice of:

Chocolate Chip, Sugar or Oatmeal

$15.00++ per dozen

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