

Kalamazoo Country Club

2009 Banquet Guide



1609 Whites Road | Kalamazoo, Michigan 49008

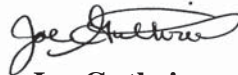
Phone (269) 345-6149 | Fax (269) 345-9290 | www.kalamazooountryclub.com

Kalamazoo Country Club would like to thank you for considering us for your upcoming banquet and or event. We always take great pride in committing to the organization and planning of all of our special events. Our well trained and tenured staff will be here the day of your event to ensure the detailed execution of all of your hard work and planning.

The KCC is a perfect facility for weddings, business meetings, luncheons, dinners, breakfasts, or brunches. Our versatility, ambiance, and professional atmosphere can give you comfort in knowing the end result will be a success. Remember that we are willing to change or adjust anything to accommodate your needs dealing with menu selection or room logistics, so don't hesitate to ask.

I look forward to personally hearing from you so that we can begin planning your very important event. Call me at 269-345-6149 to make your reservation or to ask any questions you may have.

Sincerely yours,



**Joe Guthrie
General Manager**



Meeting Enhancements pg. 3

Breakfast pg. 4

Lunch Buffets pg. 5

Lunch Entrée Salads pg. 6

Lunch Entrées pg. 7

Chilled Appetizers pg. 8

Hot Appetizers pg. 9

Dinner Entrées pg. 10-11

Dinner Buffets/Vegetable and Starch Embellishments pg. 12

Station Embellishments pg. 13

Desserts pg. 14

Beverages pg. 15

Meeting Enhancements

Suggestions Available for Morning and Afternoon Business Breaks

Brownies
Cheese and Cracker Trays
Hot and Cold Hors d'oeuvres
Mixed Nuts
Chips and Dips
Assorted Bagels and Cream Cheese
Assorted Cookies
Fresh Baked Muffins
Fresh Fruit
Pretzels and Chips
Pastries
Biscotti
Bottled Water
Assorted Soft Drinks
Coffee and Tea
Fruit Juices
Beer and Wine
Full Bar Set Ups

In House Equipment Available for your Business Meetings

27" Monitor, VCR, DVD, and Cart
Projection Screen
Overhead Projector
35MM Slide Projector
LCD Projector
Piano...\$75.00 tuning fee
Podium and Microphone
White Erase Board and Markers
Specialty Linens and Color Linens...based on selection
Flip Charts and Markers...\$5.00 based on selection
Paper Pads and Pencils...\$2.50 per person based on selection

Breakfast

Continental Breakfast

\$9.95 per person

Bagels, cream cheese, fresh baked muffins, danish, fresh fruit, assorted juice, coffee, de café coffee, and hot tea

Country Plated Breakfast

\$11.50 per person

Scrambled eggs, hash browns, sausage or bacon, fresh fruit, and english muffins, and jelly served with orange juice, coffee, de café coffee, and hot tea

Additional Breakfast Pastries: Fresh muffins, danish, bagels & cream cheese, scones

\$1.50 per item per person

Breakfast Buffets:

Country Breakfast

(25 people or more) \$13.95 per person

Scrambled eggs, hash browns, bacon, sausage, bagels and cream cheese, english muffins, fresh fruit, fresh baked muffins, danish, assorted juices, coffee, de cafe coffee, and hot tea

Brunch Buffets:

The Brunch Buffet

(35 people or more) \$16.50 per person

Eggs benedict, scrambled eggs, hash browns, sausage, bacon, smoked salmon lox display, bagels and cream cheese, fresh fruit, baked muffins, danish, cookies, brownies, juice station, coffee, and tea

The Classic Brunch Buffet

(50 people or more) \$19.95 per person

Eggs benedict, scrambled eggs, hash browns, sausage, bacon, waffles and maple syrup, chicken crepes, smoked salmon lox display, fresh fruit, baked muffins, chocolate covered strawberries, cookies, brownies, juice station, coffee, and tea

The Ultimate Brunch Buffet

(75 people or more) \$29.25 per person

Eggs benedict, scrambled eggs, hash browns, sausage, bacon, carved prime rib, carved turkey, chicken entrée, fish entrée, starch, vegetable, salmon lox display, cheese display, bagels, cream cheese, muffins, danish, fresh fruit,

tossed salad bar, two composed salads, dessert station, juice station, coffee, de cafe coffee, and hot tea

Brunch Enhancements

Unlimited champagne and mimosas...\$4.50 per person

Made to order omelette station...\$5.75 per person

Lunch Buffets

(Priced per person)

Deli Board Buffet

\$12.50

Sliced meats: turkey, ham, and roast beef. Sliced fresh breads: wheat, rye, and white. Accompanied by assorted cheeses, lettuce, tomato, onion, condiments, potato salad, pasta salad, relish tray, chips, cookies, and brownies

Soup and Sandwich Buffet

\$14.50

Two soups, sliced deli meats: turkey, ham, and roast beef. Sliced fresh breads: wheat, rye, and white. Accompanied by assorted cheeses, lettuce, tomato, onion, condiments, potato salad, pasta salad, chips, cookies, and brownies

Soup, Salad, and Sandwich Buffet

\$16.00

Two soups, sliced deli meats: turkey, ham, and roast beef. Sliced fresh bread: wheat, rye, and white. Accompanied by assorted cheeses, lettuce, tomato, onion, condiments, potato salad, pasta salad, chips, mixed greens salad with three dressings, cookies, and brownies

Tex-Mex Buffet

\$16.50

Grilled steak, marinated chicken, three cheese queso, black or pinto beans, lime-cilantro rice, pico de gallo, salsa verde, corn tortilla chips, hard and soft shell tacos, flour tortillas, tomatoes, green onion, jalapeno, shredded cheese, shredded lettuce, sour cream, and guacamole

Grill Out Lunch Buffet

\$14.50

Hamburgers, hot dogs, brats, cole slaw, potato salad, relish tray, assorted cheeses, lettuce, tomato, onion, condiments, chips, cookies, and brownies

American Picnic Buffet

\$21.00

Hamburgers, hot dogs, brats, BBQ spare ribs, fried chicken, corn on the cob, two composed salads, relish tray, assorted cheeses, lettuce, tomato, onion, condiments, mixed greens salad with three dressings, chips, cookies, and brownies

Lunch Entrée Salads

(Includes House Bread and Coffee)

Fresh Fruit Plate

assorted seasonal fresh fruit served with cottage cheese, yogurt, or sherbet

\$10.75

Baby Greens and Apple Slaw Salad

bell peppers, red onion, fresh herbs and julienne apple mixed with sundried cherries atop baby greens with tomato vinaigrette

\$10.75

Pear, Bleu Cheese, and Walnut Salad

with grilled chicken, mixed greens, and walnut honey vinaigrette

\$13.00

Balsamic Chicken Salad

sliced grilled portobello caps, grape tomatoes, rye croutons, and crumbled Maytag bleu cheese over a chiffonade of romaine and iceberg lettuce tossed in balsamic vinaigrette

\$13.75

Georgia Peach and Pecan Salad

mixed field greens topped with pecan crusted chicken breast, sliced peaches, bleu cheese, red onions, and poppyseed dressing

\$13.50

Chicken Mayfair

breast of chicken, romaine lettuce, toasted sesame seeds, hearts of palm, and red pepper tossed in a creamy Mayfair dressing

\$13.00

Grilled Chicken Garden Salad

with mixed forest greens, tomato, mushrooms, croutons, Romano cheese, and your choice of dressing

\$13.00

Albacore Tuna or Chicken Cherry Salad

generous scoop of tuna or chicken salad served on a bed of lettuce with seasonal fresh fruit

\$12.00

Salmon Paillard Garden Salad

sliced Roma tomato, cucumber, oyster mushroom strips, and grated aged white cheddar cheese with a citrus vinaigrette

\$15.00

Char-Grilled Gulf Shrimp

grape tomatoes, julienne cucumber, roasted fennel, and feta cheese dressed with roasted tomato vinaigrette

\$14.75

Shrimp Mayfair

romaine lettuce, shrimp, toated sesame seeds, hearts of palm, and red pepper tossed in a creamy Mayfair dressing

\$14.00

Baby Greens and Albacore Tuna Tomato Salad

Roma tomato stuffed with tuna salad served on baby greens then drizzled with a light vinaigrette

\$12.00

Lunch Entrées

All entrées include your choice of a pre-dressed House tossed salad, Caesar salad or a cup of soup, fresh vegetable, potato, rice or pasta, house bread, and coffee

Maple-Grilled Chicken Breast
served with cilantro three melon relish
\$14.50

Chicken Piccata
with lemon, capers, Italian parsley, and finished with butter
\$14.50

Stuffed Breast of Chicken
filled with rice pilaf and mushrooms then topped with sauce supreme
\$14.50

Artichoke Chicken
sautéed breast of chicken with a creamy garlic artichoke sauce and topped with fresh tomato and green onion
\$14.50

Chicken Florentine
sautéed chicken breast, spinach, wild mushrooms, tomato, garlic, and onion
\$14.50

Chicken Crêpes
slivered almonds, green grapes in a light cream sauce, julienne vegetables, and rice pilaf
\$13.50

Grilled Salmon
char-grilled salmon served with a tomato dill beurre blanc
\$15.50

Seafood Manicotti
shrimp and scallop filling rolled inside pasta and served with fire roasted tomato sauce and grilled asparagus
\$15.50

Shrimp and Scallop Crêpe
baked and topped with seafood beurre blanc and strips of red peppers
\$15.50

Petite Filet
5 oz. filet of beef served with a veal demi glacé and Maytag bleu cheese crumbles
\$19.50

Roasted Pork Loin
stuffed with apples, apricots, cherries, and served with sauce Robert
\$13.50

Pasta Primavera
pasta with organic vegetables, fresh herbs, garlic, shallot, white wine, chicken broth, and finished with cream
\$12.00

Pasta Ziti Roma
al dente penne pasta tossed with Roma tomatoes, fresh herbs, and topped with parmesan cheese
\$12.00

Quiche
a variety of selections are available
\$10.75

Chilled Appetizers

(Priced at 50 Pieces)

Chilled Gulf Shrimp with Cocktail Sauce

\$115.00

Ahi Tuna "Far Far" in a Phyllo Cup with Roma Tomato Sticks and Fresh Ginger

\$115.00

Tenderloin Bruschetta with Fresh Apple, Bleu Cheese, and Horseradish Aioli

\$115.00

Maple Grilled Duck in Phyllo with Bleu Cheese and Grapes

\$100.00

Pepper Crusted Ahi Tuna on Cucumber Round with Red Pepper Aioli

\$100.00

Sushi-California, Tuna, or Vegetable Roll

\$100.00

Assorted Fresh Fruit, Fresh Vegetable, or Combination Display with Dips (for 50 people)

\$100.00

Assorted Cheese and Cracker Board-Domestic and Imported Cheeses (for 35 people)

\$100.00

Antipasto Display

\$100.00

Crab, Avocado, and Cucumber Mini Tarts

\$100.00

Assorted Chef's Selection of Canape's

\$90.00

Bibb Lettuce and Hoisin Chicken Wraps

\$90.00

Turkey and Asparagus Roulades

\$85.00

Turkey, Ham, Vegetable, or Black Bean Pinwheels

\$80.00

Fresh Tomato, Basil, and Mozzarella Bruschetta

\$80.00

KCC Deviled Eggs

\$80.00

Fresh Fruit Kabobs or Fresh Fruit and Cheese Kabobs

\$80.00

Prosciutto and Melon Picks

\$80.00

Fresh Mozzarella Stuffed Cherry Tomatoes with Chiffonade of Basil

\$80.00

Finger Sandwiches-Tuna, Chicken, Ham, Egg Salad, Cream Cheese and Cucumber, or an Assortment

\$80.00

Salami Cornucopias with Olives and Cream Cheese

\$80.00

Hot Appetizers

(Priced at 50 Pieces)

Grilled Lamb Lollipops

\$125.00

Scallops Wrapped in Bacon

\$110.00

Baked Brie En Croute with Seasonal Fruit Marmalade

\$100.00

Blackened Beef Kabobs with Maytag Mornay Sauce

\$100.00

Crab and Brie Cheese in Phyllo

\$95.00

Crab Rangoons and Dipping Sauce

\$90.00

Curry Peanut Chicken Brochettes

\$90.00

Artichoke Fritters with Béarnaise Dipping Sauce

\$90.00

Seafood and Oven Roasted Pepper Dip with Toasted Pita Crisps

\$85.00

Chicken Teriyaki Kabobs

\$85.00

Beef Teriyaki Kabobs

\$85.00

Crab Stuffed Mushrooms

\$85.00

Italian Sausage Stuffed Mushrooms

\$85.00

Water Chestnuts Wrapped in Bacon

\$85.00

Mushroom Tarts...phyllo tarts filled with duxelle mushrooms, red peppers, herbs, and spices

\$85.00

Spanakopita...phyllo triangles filled with spinach, feta cheese, ricotta cheese, herbs, and spices

\$85.00

Crispy Fried Goat Cheese with Parmesan Tomato Dipping Sauce

\$80.00

Egg Rolls Served with Sweet and Sour Dipping Sauce

\$80.00

Sesame Chicken Strips Served with Sweet and Sour Dipping Sauce

\$80.00

Spinach and Artichoke Dip with Pita Points

\$80.00

Meatballs with your choice of Sauce: Sweet and Sour, BBQ, Swedish, or Thai Peanut

\$75.00

Stuffed Mushrooms with Herb Dressing

\$75.00

Dinner Entrées

All dinner entrées include your choice of a pre-dressed House tossed salad, Caesar salad or a cup of soup, fresh vegetable, potato, rice or pasta, dinner bread, and coffee

Beef, Pork & Lamb

Filet Mignon

8 ounce filet served with Port wine mushroom sauce

\$34.00

Whole Roasted Tenderloin

8 ounce tenderloin sliced and served with Port wine mushroom sauce

\$34.00

Prime Rib of Beef

12 ounce prime rib served with au jus

\$29.00

Braised Lamb Shank

served with club made gravy and fresh vegetables

\$27.50

Cashew Crusted Pork Loin

served with pancetta Vermouth sauce

\$26.50

Pork Loin

stuffed with apples, apricots, and cherries and served with sauce Robert

\$26.50

Slow Roasted Sweet and Sour Pork Chop

with apples, oranges, and grilled pineapple relish

\$26.50

Char-Grilled Lamb Chops

served with brandy shallot cream and minted tomato relish

\$ Market Price

Poultry

Chicken Tripoli

sautéed with spinach, feta cheese, pine nuts, roasted peppers, and a Marsala wine sauce

\$26.50

Artichoke Chicken

sautéed breast of chicken with a creamy garlic artichoke sauce and topped with fresh tomato and green onion

\$26.50

Chicken Maurat

sautéed breast of chicken with artichoke hearts, mushrooms, cherry tomatoes, and a light sherry sauce

\$26.50

Tuscan Chicken

sautéed chicken breast topped with prosciutto ham, pine nuts, artichoke hearts, white beans and a Marsala chicken jus
lié

\$26.50

Chicken Oscar

breast of chicken topped with crab meat, asparagus, and béarnaise sauce

\$26.50

Stuffed Breast of Chicken

stuffed with wild rice pilaf, mushrooms and served with sauce supreme

\$26.50

Roasted Stuffed Quail

Marinated quail stuffed with apples, pears, toasted pecans, onions, and sourdough bread with a rosemary jus **10**

Dinner Entrées

All dinner entrées include your choice of a pre-dressed House tossed salad, Caesar salad or a cup of soup, fresh vegetable, potato, rice or pasta, dinner bread, and coffee

Champagne Chicken

sautéed chicken breast served with mushrooms and a champagne cream sauce

\$26.50

Apple and Walnut Stuffed Breast of Chicken

served with Michigan cherry sauce

\$26.50

Chicken Marsala

lightly floured chicken breast sautéed with mushrooms and Marsala wine sauce

\$26.50

Stuffed Chicken Breast

stuffed with wild rice, forest mushrooms, roasted peppers, caramelized onions, fresh mozzarella, & a prosciutto infused chicken broth reduction

\$26.50

Chicken Piccata

scallopini of chicken with lemon juice, white wine, Italian parsley, capers, and finished with butter

\$26.50

Seafood & Fresh Fish

Baked Whitefish

served with citrus sauce and a tomato garnish

\$26.50

Grilled Salmon Fillet

with tomato, artichoke, olive, and lemon relish

\$26.50

Norwegian Salmon Fillet

topped with sautéed vidalia onions, roasted mixed pepper julienne, steamed spinach arugula blend, and feta cheese

\$26.50

Whitefish Roulades

stuffed with spinach, roasted peppers, caramelized onions, asiago cheese, and lemon zest

\$26.50

Chilean Sea Bass

Served with white balsamic and yellow roasted tomato sauce

Market Price

Broiled Shrimp Scampi

chopped garlic, cream, fresh parsley, and buttered bread crumbs

\$27.75

Pasta & Vegetarian

Pasta Ziti Roma

al dente pasta tossed with crushed Roma tomatoes, fresh herbs, olive oil, lightly seasoned & topped with fresh shaved Romano cheese & vegetables

\$24.00

Stuffed Green Pepper

stuffed with rice and fresh vegetables

\$24.00

Pasta Primavera

pasta with organic vegetables, fresh herbs, garlic, shallot, white wine, chicken broth, and finished with cream

\$24.00

Eggplant Parmesan

layers of char-grilled eggplant, topped with roasted Roma tomato slices and provolone cheese

\$24.00

Stuffed Portobello Mushroom

mozzarella, asparagus tips, dried Roma tomato, roasted red peppers, Romano & fresh basil and sprinkled with bread crumbs

\$24.00

Dinner Buffets

(50 or more people)

All dinner buffets include salad bar or Caesar salad bowl, seasonal fresh vegetable, starch, and your choice of the following...

Vegetarian Pasta, Chicken, and Salmon or Whitefish

\$27.00

Prime Rib, Vegetarian Pasta, Chicken, and Salmon or Whitefish

\$29.00

Carved Tenderloin of Beef, Vegetarian Pasta, Chicken, and Salmon or Whitefish

\$35.00

Vegetable and Starch Embellishments

Starch

Wild Rice Pilaf

Toasted Cous Cous Pilaf

Israeli Cous Cous with roasted vegetable garniee

Risotto Cake

Roasted Red Skin Potatoes

Whipped Garlic Potatoes

Whipped Sweet Potatoes

Three Cheese Escalloped Potatoes

Escalloped Potatoes with choice of: roasted garlic, wild mushrooms, or sundried tomatoes

Twice Baked Potatoes (add \$1.50 per person)

Vegetable

Julienne Vegetables of zucchini, summer squash, red onion, red pepper, and carrots

Fresh Green Beans with Almond Slices

Steamed Broccoli...lightly buttered

Honey Glazed Carrots

Mélange of Vegetables...broccoli, cauliflower, and carrots lightly buttered

Julienne Carrot and Fennel Bundle

Char-Grilled Vegetable Mélange

Fresh Asparagus Bundles

Yellow Wax and Green Bean Mix

Asiago Cheese and Basil Roasted Tomato

Spaghetti Squash with Tomato and Parmesan Cheese

Acorn Squash

Station Embellishments

Hot and Cold Hors d'oeuvre Stations (priced per selection)

A casual way to encourage your guests to relax and enjoy the evening. Different foods stationed around the dining rooms allow your guests to mingle and enjoy.

Carving Station: Chef Carved Station Embellishments (priced per person)

Beef Tenderloin	\$11.50++
Roasted Leg of Lamb	\$10.50++
Roasted Prime Rib of Beef	\$9.50++
Apple and Dried Fruit Stuffed Pork Loin	\$8.75++
Roasted Pork Loin	\$7.50++
Honey Baked Ham	\$7.50++
Roasted Turkey Breast	\$6.50++

Seafood Station: Raw Bar and Seafood Embellishments (priced per person)

Assorted Smoked Shellfish
Shrimp Cocktail
Fresh Oysters
Alaskan King Crab
Jonah Crab Claws
Snow Crab
Scallops Ceviche

Pasta Station (priced per selection)

Pasta tossed with your choice of alfredo sauce or marinara sauce and your choice of chicken, shrimp, beef, or vegetables

Substitute or add a grill station with the above dinner stations

Lamb Chops	\$9.50++
Seafood Kabobs	\$8.50++
Beef Kabobs	\$7.50++
Beef Sauté	\$7.50++
Vegetable Kabobs	\$6.50++
Chicken Sauté	\$6.50++
Chicken Kabobs	\$6.50++

Dessert Station (priced per selection)

Assorted petit fours, chocolate covered strawberries, or full portioned desserts

Coffee Station (included)

Coffee
De Café
Hot Tea

Liquor Embellishment (priced per selection)

Baileys, Kahlua etc.

Desserts

(\$6.50 Per Person)

Key Lime Tart

Fresh key lime is paired with a delicate graham cracker crust and garnished with lime zest

Chocolate Raspberry Tort

Chocolate cake layered with cream and glazed raspberries. Served with raspberry coulis

Grand Marnier Truffle Tarts

A rich Grand Marnier chocolate tart topped with fresh glazed raspberries and garnished with white chocolate shavings

Fresh Strawberries Rebecca

Strawberries with whipped cream, sour cream, cinnamon, nutmeg, 151 rum, and brown sugar

Seasonal Fruit Strudel

With spiced ice cream and served on a hot cinnamon plate

Tiramisu

Layered chocolate shavings, mascarpone cheese, and espresso flavored ladyfingers finished with a cocoa dusted twill cookie crown

White and Dark Chocolate Napoleon

Chocolate coated phyllo layered with fresh fruit and caramel ice cream served with crème anglaise

Fried Cheesecake

With wild berries, white chocolate curls, and candied nut mix

Dark Chocolate Brownie Decadence

Served with Grand Marnier mousse decadence brownie, chocolate garnish, and almond tuile

Bruléed Blueberry, Cherry, and Orange Tartlet

Mini tart filled with assorted fresh or diced fruits in pastry cream and finished with caramelized sugar

Cream Caramels

With mixed berries and caramel crisps

Chocolate Cup

With raspberry velvet mousse garnished with fresh raspberries and Chambord simple syrup

Dark or White Chocolate Mousse

Served in a champagne glass and garnished with fresh berries

\$5.00

Ice Cream or Sherbet

\$3.50

Hot Fudge or Caramel Sundae

\$4.50

Beverages

Open Bar

charged by 1/10th of the bottle used

Bar and Call Brands	\$98.00 per bottle
Premium Brands	\$110.00 per bottle
Cordials and Liquors	\$120.00 per bottle
Domestic Beer	\$3.25 each
Imported Beer	\$4.25 each
Pop/Fruit Juice/Milk	\$2.00 each

Wine

\$26.00 per bottle

Merlot

Chardonnay

Cabernet Sauvignon

Piesporter

White Zinfandel

Sauvignon Blanc

***Other selections are available from our wine list**

Champagne

\$26.00 per bottle

House Champagne

***Other selections are available from our wine list**

Punch

Non Alcoholic Punch \$38.00 per gallon

Wine Punch \$75.00 per gallon

Champagne Punch \$75.00 per gallon

Vodka Punch \$80.00 per gallon

Bourbon Punch \$80.00 per gallon

Rum Punch \$80.00 per gallon

***The Kalamazoo Country Club holds a license granted by the State of Michigan Liquor Commission and is responsible for complying with its regulations. All alcohol that is consumed at the Kalamazoo Country Club must be sold by Kalamazoo Country Club. Under no circumstances will alcohol be served to minors. We reserve the right to refuse service to any individual deemed necessary by management or its agents.**

