

# Hors D'Oeuvres

(Priced per 50 pieces ~ unless noted ~ 50 piece minimum)

## Cold

Selection of assorted Canapés	\$ 110.00
Traditional Bruschetta	\$ 75.00
Tuscan Skewers (Tortellini, Salami, Olive)	\$ 75.00
Seared Peppered Ahi Tuna presented rare with Wasabi mayo	\$ 110.00
Assorted Finger Sandwiches	\$ 110.00
Belgian endive with Salmon Mousse	\$ 110.00
Smoked Salmon on Cucumber	\$ 110.00
Artichoke Bottoms with Mediterranean Salsa	\$ 110.00
Shrimp Cocktail	\$ 145.00
Crostinis with artichoke mousse	\$ 75.00
Whole Poached Salmon with Capers, Onion, Eggs, Horseradish Cream & Crackers	\$ 255.00
Seasonal Fresh Fruit Display (priced per guest)	\$ 2.25
Vegetable Crudités Display (priced per guest)	\$ 2.00
Domestic & Imported Cheese Display w/Grapes & Crackers (priced per guest)	\$ 2.25
Antipasto Tray ~ Italian Meats, Vegetables & Cheese (priced per guest)	\$ 2.25

## Hot

Spicy Chicken Wings with Blue Cheese Dipping Sauce	\$ 75.00
Mini Beef Wellington	\$ 85.00
Mini Egg Rolls with Sweet and Sour Sauce	\$ 75.00
Meatballs (BBQ, Marinara or Swedish)	\$ 75.00
Pigs in a blanket	\$ 75.00
Mini Assorted Homemade Quiche	\$ 75.00
Crab Stuffed Mushroom Caps	\$ 85.00
Three Cheese Mushroom caps	\$ 75.00
Vegetable Quesadillas	\$ 85.00
Mini hot dogs wrapped in puff pastry	\$ 65.00
Asparagus with Asiago cheese wrapped in phyllo	\$ 85.00
Hibachi beef Skewers	\$ 85.00
Chicken Satay with Teriyaki Dipping Sauce	\$ 85.00
Coconut Chicken Skewers with Pina Coloda Dipping sauce	\$ 85.00
Individual Brie En Croute	\$ 100.00
Mini Crab Cakes with Cajun Remoulade	\$ 125.00
Jumbo Blackened Shrimp	\$ 135.00
Jumbo Sea Scallops Wrapped in Bacon	\$ 135.00
Coconut Shrimp	\$ 95.00

## Ordering Guide

Light Hors D'Oeuvres	4-6 pieces per person
Medium Hors D'Oeuvres	7-9 pieces per person
Heavy Hors D'Oeuvres	10+ pieces per person

**Hors d'oeuvres may be passed butler style or displayed.**

Allow us to help you select the perfect combination.  
Prices may be subject to change without notice

## Beverage & Bar Options 2011

### Premium Bar Package

Ketel One Vodka, Stolli Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Seagram's VO, Seagram's 7, Jack Daniels, Dewar's White Label Scotch, Johnny Walker Red Label Scotch, Jim Beam, Amaretto Di Saronno, Southern Comfort, Kahula, Bailey's, Christian Brothers Brandy, Heineken, Miller Lite, MGD, Bud, Bud Light, Chardonnay, Pinot Grigio, Merlot & Cabernet, Assorted Soda's, Mixers etc

**2 Hours** ~ \$ 18.00 per guest

**3 Hours** ~ \$ 20.00 per guest

**4 Hours** ~ \$ 22.00 per guest

### Call Bar Package

Smirnoff Vodka, Stolli Vodka, Beefeater Gin, Tangueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Seagram's VO, Jim Beam Bourbon, Jack Daniels, Johnny Walker Red Label Scotch, Amaretto, Kahula, Christian Brothers Brandy, Southern Comfort. Heineken, Amstel Light, Miller Lite, MGD, Bud Light, Chardonnay, Merlot & Cabernet, Assorted Soda's, Mixers & Juices

**2 Hours** ~ \$ 14.00 per guest

**3 Hours** ~ \$ 16.00 per guest

**4 Hours** ~ \$ 18.00 per guest

### House Bar Package

Smirnoff Vodka, Beefeater Gin, Seagrams Rum, Malibu rum, Seagrams Seven, J & B Scotch, Jim Beam, Amaretto, Seagrams VO, Peachtree Schnapps, Miller Lite, MGD, Bud Light, Bud, Chardonnay, Merlot, Cabernet, & White Zinfandel, Assorted Soda's, Mixers & Juices

**2 Hours** ~ \$ 12.00 per guest

**3 Hours** ~ \$ 14.00 per guest

**4 Hours** ~ \$ 16.00 per guest

### Soft Bar Package

Domestic Beer, Woodbridge Chardonnay, White Zinfandel & Cabernet, Assorted Soda's & Juices

**2 Hours** ~ \$ 10.00 per guest

**3 Hours** ~ \$ 12.00 per guest

**4 Hours** ~ \$ 14.00 per guest

A 5<sup>th</sup> hour maybe be added for an additional cost of \$3.00 per person

Champagne Toast ~ \$ 3.00 per guest

Wine poured tableside throughout dinner ~ \$ 3.00 per guest

### Cash or Consumption Bar

Fountain Soda ~ \$ 1.50 Juice ~ \$ 2.00

Domestic Beer ~ \$ 3.00 Imported Beer ~ \$ 4.00 Woodbridge Wine ~ \$ 6.00

House Cocktails ~ \$ 5.00

House Cocktails Rocks/Up ~ \$ 5.50

Call Cocktails ~ \$ 6.00

Call Cocktails Rocks/Up ~ \$ 6.50

Premium Cocktails ~ \$ 7.00

Premium Cocktails Rocks/Up ~ \$ 7.50

Champagne Punch Bowl

\$65.00

NA Punch Bowl \$45.00

An additional Bartender fee of \$75.00 will apply for a Cash or Consumption bar  
No shots will be served. The above packages do not included blended drinks.

**Specialty Wines, Champagnes, Cordials & Cognacs available by request.**

**The above bar package intended for parties of 75 and up.**

# Plated Dinner Suggestions

All plated dinners are served with salad, bread, butter, starch, vegetable, coffee service and dessert

## Salad Course

### Classic Caesar Salad

Traditional Dressing mixed with Romaine Lettuce and Garnished with Baked Croutons and Shredded Parmesan Cheese

### Innsbrook Salad

A Colorful Mix of Field Greens tossed in our own Raspberry Vinaigrette, topped with Candied Walnuts and Gorgonzola Cheese

### Bistro Salad

Fresh Field Greens, Diced Tomatoes, Toasted Pine Nuts, Sliced Mushrooms, Shredded Radishes & Carrots served with Balsamic Vinaigrette

## Entrees

### Chicken Chardonnay

Breast of Chicken Sautéed and served with a rich White Wine, Mushroom & Tarragon sauce

**\$ 21.95**

### Chicken Florentine

Tender Breast of Chicken stuffed with a delicious blend of Cheese & Fresh Spinach

**\$ 23.95**

### Chicken Marsala

Breast of Chicken sautéed with Mushrooms and Sweet Marsala Wine

**\$ 22.95**

### Amaretto Walleye

Sautéed Walleye with Amaretto Buerre Blanc topped with Toasted Almonds

**\$ 23.95**

### Tilapia Fillet

Parmesan & Fresh Herb Encrusted and topped with Sun-dried Tomato Pesto

**\$ 21.95**

### Grilled Salmon

Atlantic Salmon Grilled and Served with a Cream Dill Sauce

**\$ 24.95**

### Roasted Pork Loin

Sliced Juicy Roasted Pork with Braised Red Cabbage

**\$ 20.95**

### 8 oz Filet Mignon

Beef Tenderloin Grilled and Served with a Cabernet Demi Glace

**\$ 30.95**

### 8 oz Villa Top Sirloin Steak

Grilled and Served with Sun-dried Tomato Demi Glace

**\$ 24.95**

### Sliced Tenderloin

& Garlic Roasted Shrimp Served with a Bordelaise sauce

**\$ 35.95**

## Additional Plated Dinner Choices

### **Boursin Stuffed Chicken**

Boneless breast of chicken stuffed with creamy  
Boursin cheese topped with a roasted tomato cream sauce  
\$23.95

### **Chicken Wellington**

An elegant presentation of boneless breast of chicken with  
a sauté of mushroom and onion in a flakey puff pastry  
\$24.95

### **Chicken Piccata**

Chicken breast sautéed in fresh lemon butter & capers.  
\$21.95

### **Toscana Chicken**

Chicken breast stuffed with Roma tomatoes, fresh basil & Provolone cheese  
Topped with marinara sauce.  
\$23.95

### **Chicken Breast Medallions**

Medallions of chicken breast stuffed with spinach  
and Jack cheese topped with a cream sauce.  
\$23.95

### **Chicken Brioche**

Chicken breast with spinach, Asiago cheese, pine nuts,  
sun dried tomatoes and sourdough bread En crouste  
\$24.95

## **Innsbrook Duets**

6oz Filet Mignon accompanied  
with a 4oz chicken breast  
\$30.95

6oz Filet Mignon accompanied  
With Jumbo Shrimp  
\$35.95

Surf & Turf  
8oz Australian Lobster tail  
6oz Filet Mignon.  
\$60.00

6oz Filet Mignon accompanied with  
Fresh Atlantic salmon  
\$32.95

If you wish to customize your menu the event coordinator will be happy to assist.  
All pricing is subject to 7% sales tax and 20% Service Charge 9/10

# Dinners include a choice of the following

Please choose one of each of the following

## Starch

Twice Baked Potato  
Wild Rice Pilaf  
Mashed  
Garlic Mashed  
Oven Roasted Red Potatoes with Rosemary  
Baby Red Potatoes tossed in Parslied Butte9  
Baked Potato

## Vegetable

Vegetable Mélange  
Bourbon Glazed Carrots  
Asparagus  
Sautéed Zucchini & Yellow Squash  
Green Bean Almandine  
Green Beans & Baby Carrots

## Dessert

White & Milk Chocolate Mousse presented in a Martini Glass  
Peppermint Ice Cream  
Vanilla Bean Ice Cream  
Raspberry Sorbet  
  
Coffee Service

**All menus can be tailored to meet your specific needs.....please let us know if you are interested in something other than what is suggested...**

All pricing is subject to 7% sales tax and 20% Service Charge 9/10  
Prices may be subject to change without notice

# Dinner Family or Buffet Style

All family style dinners are served with a tossed green salad,  
Fresh bread, butter, coffee service, and Dessert

## Entrees

Choice of (3) Three

Innsbrook's signature Rotisserie Chicken  
Chicken Marsala or Chicken Chardonnay  
Pecan Buttered Tilapia  
Polish Sausage with Sauerkraut  
Italian Sausage with Penne Pasta ~ Meat or Marinara Sauce  
Roast Sirloin of Beef with Homemade Gravy  
Roast Pork served Over Traditional Dressing with Gravy  
Baked Ham with a Pineapple Glaze  
Roast Turkey with Homemade Dressing and Gravy

## Vegetable

Choice of (1) One

Green Beans & Baby Carrots  
Honey Glazed Carrots  
Mixed Vegetables  
Green Beans Almandine

## Starch

Choice of (1) One

Garlic Mashed Potatoes  
Mashed Potatoes  
Rice Pilaf  
Parsley New Redskin Potatoes  
Oven Roasted Rosemary Potatoes

## Dessert

Choice of (1) One

Orange, Raspberry, Lemon or Rainbow Sherbet  
Ice Cream - Peppermint, Vanilla or Chocolate  
Chocolate Mousse with white chocolate shavings  
Adults ~ \$ 22.95 - Children \$ 12.95 (4 - 11)

30 Guest minimum - 2 hour Buffet Service

All pricing is subject to 7% sales tax and 20% Service charge. 9/10  
Prices may subject change without notice

# Innsbrook Enhancements

## Miscellaneous

### Menu:

Soup or intermezzo may be added to any entrée for an extra \$1.50 per person

Chocolate fountain.....\$350.00            Serving 150 - 175 guests  
Cream puffs  
Marshmallows  
Seasonal fruit  
Pretzel Rods  
Rice Krispy treats, and more!!!!

A sumptuous sweet table offering you and your guests a display of sweets and petite fours, available for an additional \$4.95 per person

For the kid in you try the Ice Cream Sundae Bar - \$3.95 per person

Sundae Bar:

2 flavors of ice cream

Hot fudge sauce

Oreo bits

Whipped cream

Chocolate chips and more!!!!!!

**50 person minimum**

A carver fee of \$75.00 will be charged for a chef in attendance

A \$50.00 Fee will be applied for outside desserts and or cake plating.

### Table Linens:

Innsbrook Country Club supplies white linen dinner napkins and white table linen cloths. For an additional cost colored linens may be contracted.

Colored napkins.....\$.50 each

Table linens priced upon size and availability.

Chairs covers with sash.....\$5.00each

A bartender fee of \$75.00 for parties not meeting the \$400.00 cash bar requirement.

Ice carvings, votives and valet parking are available for an additional charge.

The North Ballroom requires a minimum of 100 guests for bookings on Saturday evenings.

We do not offer cash bars for weddings.

An event coordinator will custom design any specialty menus and will be more than happy to recommend local florists, photographers and entertainment. Whether celebrating your wedding reception, bridal or baby shower or other special occasions you may relax knowing that your guests will experience outstanding cuisine and gracious service surpassing your expectations.

For more information or a consultation please contact the banquet department at 219 980 9060. Ext 205