

Lunch Banquet Menu 2011

Menus include Tossed Salad; Fresh bread; your choice of Wild rice, Oven roasted redskin potatoes, or creamed scalloped potatoes and chef's choice of vegetable. Coffee service is included.

Soups & desserts are A la carte

Beef & Fish

Filet Mignon

Six-Ounce Filet
with a Cabernet Sauce
\$16.95

Orange Roughy Provencal

Broiled Orange Roughy topped with a Sauté of
Garlic, Tomatoes, Parsley, Lemon and White Wine
\$14.95

Tilapia Fillet

Fresh Tilapia fillet seasoned, and
baked with pecan butter
\$14.95

Beef Stroganoff

Sautéed Tenderloin Tips and Mushrooms in a
Burgundy Sauce Served with Buttered Noodles
\$14.95

Poultry

Chicken Florentine

Boneless Breast of Chicken Stuffed with fresh
spinach and parmesan cheese. Wrapped in Puff
Pastry on top of a rich chardonnay cream sauce

Chicken Marsala

Sautéed in Marsala wine,
fresh mushrooms & garlic.

Boursin Stuffed Chicken

Boneless breast of chicken stuffed with creamy
Boursin cheese topped with roasted tomato cream
sauce

Toscana Chicken

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

All Time Favorite Entrée's

Chicken Poblano, Caribbean Chicken, Chicken Chardonnay

Pasta

Shrimp Farfalle

Bowtie Pasta Sautéed with Shrimp, Garlic, Scallions, Artichoke Hearts, Asparagus and Sun dried Tomatoes
with Lemon, White Wine, Whole Butter and Shaved Parmesan

Tortiglioni

Spiral pasta tossed with grilled chicken and
Gorgonzola-roasted pepper sauce

Cheese & Spinach Ravioli

Ravioli smothered in a creamy homemade Alfredo
sauce.

The above chicken and pasta dishes are \$14.95 plus tax and tip

Lighter Fare

Coffee is included with the following items

Waldrof Salad

Fresh lettuce, Grilled Chicken breast. Garnished with Walnuts, Red seedless grapes, sweet apple & celery Tossed in a homemade creamy dressing
\$12.95

Chicken Rotelle

Rotelle pasta tossed with creamy peppercorn, Diced chicken, fresh fruit and toasted pecans
Over a bed of shredded lettuce
\$12.95

Tijuana Wrap

Flour Tortilla Stuffed with Smoked Turkey, shredded greens, tomatoes, red onions and avocados
Laced with Ranch Dressing with a side of pasta and fresh fruit
\$13.95

Homemade Soup & Quiche

Homemade Quiche: your choice of, Broccoli & Cheese, Bacon & Onion or Asparagus & Ham
Accompanied with a cup of soup & fresh fruit
\$13.95

Chicken Crepes

Two chicken crepes with a creamy veloute sauce
Served with a side of fresh fruit and a side of pasta salad
\$13.95

Chicken salad on a flakey Croissant

A Large Scoop of Chicken Salad
Served with a Display of fresh fruit & pasta salad
\$13.95

Chicken Cranberry Salad

Baby greens, grilled chicken breast, garnished
With mandarin oranges, dried cranberries & tossed
In a raspberry vinaigrette dressing
\$12.95

Homemade soups from the kitchen of Chef Marko;

Minestrone
Green bean & ham
Chicken noodle
Chicken & Rice
Chicken dumpling
Chicken pot pie
Cream of broccoli

New England Clam chowder
Corn Chowder
Cream of Mushroom
Tomato Florentine
Tomato basil
Gazpacho
Potato & Leek

Soups may be added to any entrée for an additional \$1.50 per person

If you wish to customize or require additional selections, your event coordinator will be more than happy to assist.

Luncheon

Buffet or Family Style

30 Guest minimum - 2 hours Buffet Service

Includes fresh garden salad with a choice of dressings,
Assorted rolls, coffee service, iced tea and dessert

Entrees

Choice of (2) Two

Innsbrook's signature rotisserie chicken
Fried Chicken, Chicken Marsala or Chicken Chardonnay
Deep fried Lake Perch
Polish Sausage with Sauerkraut
Italian Sausage with Penne Pasta ~ Meat Sauce or Marinara
Roast Sirloin of Beef with Homemade Gravy
Roast Pork served Over Traditional Dressing with Gravy
Baked Ham with a Pineapple Glaze

Vegetable

Choice of (1) One

Honey Glazed Carrots
Mixed Vegetables
Green Beans Almandine

Starch

Choice of (1) One

Mostaccioli
Creamed Potatoes & gravy
Rice Pilaf
Oven roasted Redskin Potatoes

Dessert

Ice Cream

Peppermint, Vanilla or Chocolate

Adults ~ \$15.95 - Children \$8.95 (4 - 11)

Prices may subject change without notice
Does not include 7% sales tax and 20% gratuity.

Innsbrook Brunch

30 Guest minimum - 2 hour Buffet Service

An additional charge of \$3.00 per person will be added for groups under thirty

Brunch will be accompanied with, sweet butter, jellies,
an assortment of freshly baked muffins and mini croissants.
Chilled orange, Coffee & Tea service.

Seasonal fruit display,
Tossed Green salad with a choice of dressings.

Scrambled eggs or Quiche Lorraine

Crispy Bacon and Sausage Links

Your choice of **two** of the following:
Chicken Crepes with a cream Veloute sauce
Roast beef with homemade gravy
Chicken Marsala
Lemon Chicken
Chicken Chardonnay
Pecan crusted Tilapia
Deep Fried Lake Perch

Choose **two** of the following
Rotini Bolognese or Pasta Marinara
Oven Roasted Redskin potatoes
Rice Pilaf
Or
Potatoes O'Brien

Accompanied with
Fresh vegetable medley

\$19 per person excluding tax and service charge

Pg.4

Please call Innsbrook to arrange the first step in overseeing and customizing the needs of your event. We look forward to hearing from you.

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 Dessert table/cake table includes a skirted table, plates, flatware plus cake cutting and serving

For up to 50 attendees..... \$35.00 50 or more.....\$50.00

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.....\$0.50 each

Table linens priced upon size and availability.

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

Cash or Consumption Bar

Fountain Soda ~ Iced tea ~ Lemonade \$1.50 per person 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 \$40.00
The punch bowl serves approximately 25 guests.

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