



Innsbrook Country Club

Hors D'oeuvres Menu

Ordering guide

Light hors d'oeuvres...4-6 pieces per guest
Medium hors d'oeuvres...7-9 pieces per guest
Heavy hors d'oeuvres...10+ per guest

Hot Options

Priced per 50 pieces, unless noted otherwise

Vegetable quesadillas	85
Three cheese stuffed mushrooms	95
Teriyaki chicken satay	95
Coconut chicken skewers	95
Raspberry brie bites	95
Meatballs <i>sweedish, bbq or italian</i>	95
Mini egg rolls	95
Pork potstickers	95
Spanakopita	105
Chicken wings, <i>spicy or mild</i>	105
Hibachi beef skewers	105
Crab stuffed mushrooms	125
BBQ baby back finger ribs	125
Mini beef wellington	125
Mini crab cakes with cajun remoulade	145
Coconut shrimp	165
Sea scallops wrapped in bacon	175
Lamb lollipops	195

Cold Options

Priced per 50 pieces, unless noted otherwise

Roasted red pepper hummus	85
Traditional bruschetta	85
Deviled eggs	95
Tuscan skewers	105
Caprese skewers	105
Salmon mousse canapes	105
Assorted canapes	105
Seared peppered ahi tuna	150
Shrimp ceviche	120
Shrimp cocktail	160
Vegetable crudité	3 per person
Fresh fruit display	3 per person
Cheese display	3.5 per person
Antipasto tray	4 per person
Charcuterie board	5 per person

Late Night Snacks

Priced per 50 pieces, unless noted otherwise

Churros with caramel sauce & mousse	85	Pretzel sticks with queso & Dijon aioli	95
Sliders with cheese & caramelized onions	105	Nacho bar	3 per person
Mini hot dogs with Chicago fixings	125	Pizza station	5 per person



Innsbrook Country Club

Dinner Menu

Family Style or Buffet

Buffet

30 per Adult · 12 per Child

minimum of 30 guests

Family style

32 per Adult · 12 per Child

Includes a fresh garden salad with a trio of dressings, assorted rolls, coffee & iced tea.

Vegetable, please choose one:

- Green beans almandine
- Honey glazed carrots
- Seasonal vegetable medley
- Zucchini & yellow squash
- Steamed broccoli
- Asparagus with red pepper 2 upgrade

Starch, please choose one:

- Rice pilaf
- Oven roasted rosemary redskins
- Mashed potatoes & gravy
- Lemon, garlic redskins
- Bowtie pesto
- Linguini Marinara

Entree, please choose three:

- Innsbrook signature rotisserie chicken
 - Chicken chardonnay
 - Chicken bruschetta
 - Pecan buttered tilapia
 - Polish sausage with kraut
- Italian sausage with penne marinara
 - Ham with a pineapple glaze
- Sliced pork tenderloin with an apple chutney
- Roast sirloin of beef with homemade gravy
- Deep fried lake perch 5 upgrade

Dessert, please choose one:

- Vanilla ice cream
- Chocolate ice cream
- Chocolate mousse

Please add 20% service charge & 7% tax

Plated Entrees

Chicken

- Lemon chicken** 28
Chicken breast sauteed in white wine, garlic & lemon zest
- Chicken marsala** 28
Sauteed in Marsala wine sauce, fresh mushrooms, & garlic
- Chicken chardonnay** 28
Chicken breast topped with a creamy white wine sauce
- Chicken bruschetta** 28
Chicken breast topped a balsamic glaze, diced tomatoes, onions, & basil

Additional Entrees

- Pork Tenderloin** 28
Sliced pork served with sage butter
- Villa top sirloin** 38
Grilled and served with sun-dried tomato demi glaze
- 8oz Filet Mignon** 45
Served with a Cabernet sauce

Fish

- Pecan tilapia** 28
Pan seared tilapia topped with a pecan butter sauce
- Amaretto walleye** 31
Sauteed walleye served with an amaretto beurre blanc & toasted almonds
- Grilled salmon** 33
Served with creamy dill sauce
- Deep fried lake perch** 28
Served with tartar sauce & lemon

Duets

- Filet mignon & chicken breast** 58
6oz filet paired with a 4oz chicken of your choice
- Filet mignon & atlantic salmon** 62
6oz filet paired with an 4oz salmon
- Filet mignon & jumbo shrimp** 64
6oz filet paired with four jumbo shrimp
- Filet mignon & lobster tail** market
6oz filet paired with an 8oz tail

Vegetable please choose one:

- Green beans almandine
- Honey glazed carrots
- Seasonal vegetable medley
- Zucchini & yellow squash
 - Steamed broccoli
- Asparagus with red pepper 2 upgrade

Dessert, please choose one:

- Chocolate ice cream
- Vanilla ice cream
- Chocolate mousse

Starch please choose one:

- Rice pilaf
- Oven roasted rosemary redskins
- Mashed potatoes & gravy
- Lemon, garlic redskins
 - Bowtie pesto
- Linguini Marinara

Additional Items

Intermezzo 3.50

A palate cleanser prior to entrée service,
raspberry or lemon

Soup 3.50

Minestrone	Chicken tortilla
Tomato basil	Chicken noodle
Lemon rice	Chicken dumpling
Cream of potato	New England clam
Cream of broccoli	chowder
Cream of mushroom	Beef barley
Ham & bean	

Salad upgrade 1 per person

Innsbrook salad

field greens, candied walnuts, & bleu cheese
served with raspberry vinaigrette

Bistro salad

mixed greens, diced tomatoes, toasted pine
nuts, sliced radishes & carrots served with
balsamic vinaigrette

Caesar salad

Romaine lettuce tossed with house made cro-
tons, shredded parmesan

Enhancements

Table Linens

Innsbrook Country Club provides white
tablecloths and a napkin with your choice of
color. Additional linen requests maybe
contracted at an additional cost.

Security Officer 200 per officer

One officer is required per 200 guests for
events with 100 or more guests and a bar
package

Sweets

Chocolate fountain 550

Attendant with two hour service. Includes
cream puffs, marshmallows, seasonal fruit,
pretzel rods, rice krispy treats & more

Sweets table 9 per person

Petite fours, mousse shooters, fruit display,
eclairs & cream puffs

Ice cream sundae bar 5 per person

Two flavors of ice cream, chocolate sauce,
caramel sauce, oreo bits, reeses cups,
chocolate chips, sprinkles, whipped cream &
more

Cookie & brownie platter 15 per dozen

Assorted cookies, brownies & blondies

Cake Upgrade

These items are intended to replace the dessert included in your meal.

Turtle cheesecake	4	Tiramisu	5
Seasonal berry cheesecake	4	Cannoli shooter	3
Key lime cheesecake	4	Apple pie shooter	3
Flourless chocolate cake	4	Banana cream pie shooter	3

Please add 20% service charge & 7% tax

Bar & Beverage

Open bar packages are intended for 75 guests or more. These packages do not include blended drinks or shots. Specialty wine, champagne, cognacs & cocktails available by request.

Premium Package

3 hours 22 per guest

4 hours 24 per guest

5 hours 26 per guest

Liquor

Titos Vodka

Ketel One Vodka

Tanqueray Gin

Bacardi Rum

Captain Morgan

Malibu Rum

Jack Daniels

Jim Beam

Maker's Mark

Johnny Walker Black

Southern Comfort

Amaretto Di Saronno

Assorted Cordials

Beer

Miller Lite

Coors Light

Bud Light

MGD

Budweiser

Corona

Heineken

Wine

Moscato

Pinot Grigio

Chardonnay

Merlot

Cabernet Sauvignon

Call Package

3 hours 19 per guest

4 hours 21 per guest

5 hours 23 per guest

Liquor

Titos Vodka

Smirnoff Vodka

Beefeaters Gin

Bacardi Rum

Captain Morgan

Malibu Rum

Jack Daniels

Jim Beam

Johnny Walker Red Label

Southern Comfort

Assorted Cordials

Beer

Miller Lite

Coors Light

Bud Light

MGD

Budweiser

Corona

Heineken

Wine

Moscato

Pinot Grigio

Chardonnay

Merlot

Cabernet Sauvignon

Beer & Wine Package

3 hours 14 per guest

4 hours 16 per guest

5 hours 18 per guest

Beer

Miller Lite

Coors Light

Bud Light

MGD

Budweiser

Corona

Heineken

Wine

Moscato

Pinot Grigio

Chardonnay

Merlot

Cabernet Sauvignon

This package included
assorted sodas & juices.

Bar Enhancements

Champagne toast 3 per guest

Wine with dinner 5 per guest

Non alcoholic punch bowl 45

Champagne punch bowl 85

Should you like to add a liquor or beer to an event, we are happy to customize. Please ask your event manager about pricing.

Cash or Consumption Bar

Cash bars require a bartender fee of \$75.

Fountain Soda 3 Call Cocktails 7

Domestic Beer 4 Premium Cocktails 8

Import Beer 5

House Wine 7 For a drink on the rocks

House Cocktails 5 or up +1 per drink