



Innsbrook Country Club

Luncheon Menu

Brunch Buffet

27 per Adult · 12 per Child

minimum of 30 guests

Includes:

- Coffee, Iced Tea and Chilled Orange Juice
 - Fresh Fruit Display
 - Scrambled Eggs
 - Crispy Bacon
 - Sausage Links
- Tossed Salad with a Trio of Dressings
 - Vegetable Medley
 - Fresh Rolls with Butter

Sides please choose two:

- Penne with a Roasted Red Pepper Sauce
 - Fettuccini Alfredo
 - Oven Roasted Redskins
- Mashed Potatoes & Gravy
 - Rice Pilaf
 - Potatoes O'Brien

Entrees please choose two:

- Chicken Crepes
- Chicken Marsala
- Chicken Chardonnay
- Deep Fried Lake Perch
- Sliced Roast Beef with Gravy
- Ham with a Pineapple Glaze

Sandwich Buffet

21 per Adult · 12 per Child

minimum of 30 guests

House made soup (selections on page 2)

House salad with trio of dressings

Fresh fruit platter

Pasta salad

Chicken salad on mini croissant

Egg salad on mini croissant

Turkey, provolone, & avocado mayo sandwich

Ham, swiss, & dijonaise sandwich

Plated Entrees

Lighter Fare

Innsbrook Signature Salad 16

Mixed greens, dried cranberries, grilled chicken, crumbled bleu cheese, toasted almonds, diced tomatoes, and shaved onion served with a balsamic vinaigrette

Chicken Crepes 20

Two chicken crepes topped with a creamy velouté sauce served with a side of fruit & pasta salad

Chicken Salad on Croissant 18

Served with a side of fruit & pasta salad

Garlic Parmesan Risotto 22

Creamy risotto served with a tossed salad & rolls

Chicken

Each entrée is served with a tossed salad, fresh rolls, your choice of wild rice, roasted redskins or mashed potatoes and vegetable du jour. Soup & dessert are ala carte.

Lemon Chicken 22

Chicken breast sauteed in white wine, garlic & lemon zest

Chicken Marsala 22

Sauteed in Marsala wine sauce, fresh mushrooms, & garlic

Chicken Chardonnay 22

Chicken breast topped with a creamy white wine sauce

Additional Entrees

Each entrée is served with a tossed salad, fresh rolls, your choice of wild rice, roasted redskins or mashed potatoes and vegetable du jour. Soup & dessert are ala carte.

Lake Perch 24

Deep fried, served with tartar & lemon

Grilled Salmon 28

6oz salmon filet served with a balsamic, ginger glaze

Pork Tenderloin 24

Sliced pork served with sage butter

Beef Stroganoff 23

Sauteed tenderloin and mushrooms in a cream sauce served over buttered noodles

6oz Filet Mignon 39

Served with a Cabernet sauce

House made soups

Add soup to any entrée 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	

Family Style or Buffet

Buffet

22 per Adult · 12 per Child
minimum of 30 guests

Family style

24 per Adult · 12 per Child

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

Vegetable please choose one:

Seasonal vegetable medley

Honey glazed carrots

Green beans almandine

Starch please choose one:

Rice Pilaf

Mostaccioli

Oven roasted redskins

Mashed potatoes & gravy

Entrees please choose two

Innsbrook rotisserie chicken

Fried chicken

Chicken chardonnay

Chicken marsala

Lake perch, deep fried

Polish sausage & kraut

Italian sausage with penne pasta

Roast sirloin of beef with house made gravy

Bubbles

Mimosa Display *85 per pitcher*
serves approximately 25-30 glasses

A classic, orange juice & champagne

Champagne Bubbly Bar *150 per order*
serves approximately 35-40 glasses

A beautiful display of three bottles of champagne served with three juices & fun fruit garnishes

Non Alcoholic Punch *45 per pitcher*
serves approximately 25-30 glasses
Bubbles with no alcohol, fruity & flavorful

Champagne Wall *150 rental*

House champagne 22 per bottle

Lamarca prosecco 35 per bottle

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.

Contact

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