

Hors D'oeuvres Menu

Hot Options

Priced per 50 pieces, unless noted otherwise

Vegetable quesadillas	85
Shoestring Fry Cones	85
Mac 'n Cheese Bites	95
Grilled Cheese & Tomato Soup Shooter	95
BBQ Chicken Skewer	95
Pork Satay	95
<u>Stuffed mushrooms</u>	
Three Cheese	95
Sausage	95
Crab	125
Coconut chicken skewers	95
Raspberry brie bites	95
Meatballs <i>sweedish, bbq or italian</i>	95
Mini egg rolls	95
Pork potstickers	95
Chicken wings	105
Hibachi beef skewers	105
BBQ baby back finger ribs	125
Mini beef wellington	125
Bacon wrapped water chestnuts	125
Mini crab cakes with cajun remoulade	145
Coconut shrimp	165
Sea scallops wrapped in bacon	195
Lamb lollipops	205
Grilled Vegetable Display	3.50 per person



Innsbrook Country Club

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

Cold Options

Priced per 50 pieces, unless noted otherwise

Roasted garlic hummus	85
Traditional bruschetta	85
Deviled eggs	95
Tuscan skewers	105
Caprese skewers	105
Seared peppered ahi tuna spoon	150
Shrimp cocktail Display	160
Shrimp Cocktail Shooter	180
Vegetable crudité	3 per person
Fresh fruit display	3 per person
Cheese display	3.5 per person
Charcuterie board	5 per person



Innsbrook Country Club

Hors D'oeuvres Menu

Appetizer Package

\$29 per person

Served for Two hours, Minimum 30 guests

Stationed Appetizers

Choose Three of the Following:

Vegetable quesadillas

Shoestring Fry Cones

Mac 'n Cheese Bites

Grilled Cheese & Tomato Soup Shooter

BBQ Chicken Skewer

Pork Satay

Sausage or Three Cheese Stuffed Mushrooms

Coconut chicken skewers

Raspberry brie bites

Meatballs *sweedish, bbq or italian*

Mini egg rolls

Pork potstickers

*Cheese display with dried fruits,
grapes, & crackers*

Grilled Vegetable Display

Grilled asparagus, zucchini, yellow squash & red onion paired with assorted olives, artichokes, and roasted garlic

Choice of one Station

Potato Bar

Mac 'n Cheese Bar

Nacho Fountain

Sliders

Priced per 50 pieces

Mini Reubens 135

Corned Beef, Swiss, Sauerkraut, & 1000 Island

Mini Beef 125

Shaved Prime Rib, Swiss

Mini Bacon Jam Grilled Cheese 95

Cheddar Cheese, Bacon Jam on Buttered Bread

Pulled Pork Minis 105

Hawaiian Bun, Pulled Pork & a Pickle

Late Night Snacks

Priced per 50 pieces, unless noted otherwise

Churros with caramel sauce & mousse 85

Sliders with cheese & caramelized onions 105

Mini hot dogs with Chicago fixings 125

Mustard, Ketchup, Relish, Diced Onions, Pickle Spears, Sport Peppers, & Pickled Jalapenos

Pretzel sticks with queso & Dijon aioli 95

Nacho bar 5 per person

Corn Tortilla Chips, Innsbrook Signature Queso Fountain, Salsa, Pico de Gallo, Diced Onion, Jalapenos, Black Olives, Sour Cream, Diced Tomato

Add taco beef or chicken - +3 per person

Pizza station 5 per person

Choose Three

Cheese, Pepperoni, Sausage, Margherita, Veggie, Trio (Sausage, Green Pepper & Mushroom), BBQ Chicken, Meatlovers

Station Options

Stations can be added to any lunch or dinner package, or combined with a minimum of three to use for a main menu.

Potato Bar \$8 per person

Buttered Mashed Potatoes
Sweet Potato Mash
Shredded Cheddar Cheese
Sour Cream
Scallions
Applewood Bacon
Marshmallows
Brown Sugar
Maple Syrup

Add a protein - +\$5 per person

Pulled Pork
Braised Short Rib

Nacho Bar \$5 per person

Innsbrook's Signature Queso Fountain
Corn Tortilla Chips, Salsa, Pico de Gallo, Diced
Onion, Jalapenos, Black Olives, Sour Cream,
Diced Tomato

Add a protein - +\$3 per person

Taco Beef or Chicken

Vienna Beef \$10 per person

Innsbrook Queso	Diced Onions
Chili	Pickle Spears
Mustard	Sport Peppers
Ketchup	Pickled Jalapenos
Relish	Poppy Seed Buns

Mac 'n Cheese \$8 per person

Choose One Pasta

Cavatappi, Orecchiette, Elbows, or Shells

Choose Two Cheeses

Traditional Cheddar, Chipotle Cheddar, Italian Blend, or Boursin

Toppings

Assorted Hot Sauces, Sriracha, French Fried
Onions, Pork Rinds, Sauteed Mushrooms,
Broccoli

Add a protein - +\$5 per person

Pulled Pork
Braised Short Rib
Buffalo Chicken

Taco Bar \$12 per person

Choose One Protein

Taco Beef, Chicken
Carnitas +\$1 per person

Includes

Corn & Flour Tortillas
Shredded Lettuce,
Pico de Gallo
Chihuahua Cheese
Diced Onions
Diced Tomatoes
Cilantro
Hot Sauce

Station Options

Stations can be added to any lunch or dinner package, or combined with a minimum of three to use for a main menu.



Innsbrook Country Club

Flatbread Station

\$10 per person

Choose Two

Choose Three +2

BBQ Chicken

Grilled chicken breast tossed in bbq sauce, onion & mozzarella with a ranch drizzle

Margherita

Mozzarella, tomato sauce, basil, olive oil

Caramelized Mushrooms

Mushrooms, garlic, thyme topped with mozzarella

Grilled Corn Flatbread

Sweet corn, tomatoes, and basil pesto with mozzarella

Pepperoni

Mozzarella, tomato sauce, pepperoni

Meatlovers

Sausage, pepperoni, bacon & giardiniera

French Fry Station

\$7 per person

Choose two

French Fries

Waffle Fries

Sweet Potato Fries

Tater Tots

Choose two

Signature Chili

Innsbrook's Queso

Beef Gravy

Pulled Pork

Includes

Shredded Cheddar

Green Onions

Diced Onions

Applewood Bacon

Sour Cream

Jalapenos

Carving Station

Chef in Attendance for \$90, priced per person

Beef Tenderloin served with Creamy Horseradish \$20

Ham with Honey Clove Glaze \$5

Whole Roasted Turkey \$5

Pork Tenderloin \$5

Prime Rib served with au jus \$15

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Innsbrook Country Club

Dinner Menu

Family Style or Buffet

Buffet

31 per Adult · 12 per Child

minimum of 30 guests

Family style

33 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
- Bacon Onion Green Beans
- Honey glazed carrots
- Roasted rooted medley
- Creamy Gruyere Cauliflower
- Steamed broccoli
- Asparagus with red pepper 2 upgrade

Starch, please choose one:

- Confetti rice
- Oven roasted rosemary, garlic redskins
- Mashed potatoes & gravy
- Bowtie pesto
- Linguini Marinara

Entree, please choose three:

- Innsbrook signature baked chicken
 - Chicken chardonnay
 - Chicken parmesan
 - Chicken Epicurean
- Baked or battered Atlantic Cod filet
 - Polish sausage with kraut
- Italian sausage with penne marinara
- Ham with a honey, clove glaze
- Sliced pork tenderloin with an apple dressing
- Roast sirloin of beef with homemade gravy
 - Pepper steak over egg noodles
 - Braised Short Rib 5 upgrade
- Deep fried lake perch 5 upgrade

Dessert, please choose one:

- Vanilla ice cream
- Chocolate ice cream
- Chocolate mousse

Plated Entrees

Chicken

- Chicken parmesan** 28
Bread chicken breast, topped with tomato sauce & mozzarella.
- Chicken marsala** 28
Sauteed in Marsala wine sauce, fresh mushrooms, & garlic
- Chicken chardonnay** 28
Chicken breast topped with a creamy white wine sauce
- Chicken epicurean** 28
Lightly breaded chicken breast topped with a creamy sherry sauce

Additional Entrees

- Pork Tenderloin** 28
Sliced pork served with apple dressing
- Villa top sirloin** 38
Grilled and served with mushroom merlot
- 8oz Filet Mignon** 45
Served with a Cabernet sauce

Fish

- Atlantic Cod Filet** 28
Battered or baked in a lemon dill butter
- Amaretto walleye** 32
Sauteed walleye served with an amaretto orange reduction
- Blackened salmon** 33
Served with a pineapple chutney
- Deep fried lake perch** 28
Served with tartar sauce & lemon
- Tuna Filet** 38
Seared with a peppercorn crust

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
- Bacon Onion Green Beans
 - Honey glazed carrots
- Roasted Rooted Vegetable
- 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:

- Confetti Rice
- Roasted rosemary garlic 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

The Finishing Touch

Chocolate fountain 550

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

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

Sweets Table

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

Mini Sweets 4 per person

Cake bars, mousse shooters, cake pops
fruit display, eclairs & cream puffs

Large Sweets 8 per person

Sliced cheesecakes, tiramisu, carrot cake,
chocolate cake, seasonal pie slices, and
mousse shooters

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	Miller Lite
Ketel One Vodka	Coors Light
Tanqueray Gin	Bud Light
Bacardi Rum	MGD
Captain Morgan	Budweiser
Malibu Rum	Corona
Patron Tequila	Heineken
Jack Daniels	Wine
Jim Beam	Moscato
Maker's Mark	Pinot Grigio
Johnny Walker Black	Chardonnay
Southern Comfort	Merlot
Amaretto Di Saronno	Cabernet Sauvignon
Assorted Cordials	

Call Package

3 hours	19 per guest
4 hours	21 per guest
5 hours	23 per guest

Liquor

Titos Vodka	Miller Lite
Smirnoff Vodka	Coors Light
Beefeaters Gin	Bud Light
Bacardi Rum	MGD
Captain Morgan	Budweiser
Malibu Rum	Corona
Jose Cuervo Tequila	Heineken
Jim Beam	Wine
Seagram's 7	Moscato
Segrams VO	Pinot Grigio
Johnny Walker Red Label	Chardonnay
Southern Comfort	Merlot
Assorted Cordials	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	