



BANQUET MENU



WE CREATE. YOU EXPERIENCE.



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FACILITIES

DAYTIME HOURS 6AM-4PM
EVENING HOURS 4PM-11PM

MAIN BALLROOM & LOUNGE

Max Occupancy 260

\$400 Daytime Rental Fee
\$600 Nighttime Rental Fee

JOHNNY'S DOWN

Max Occupancy 40

Depending on event setup
\$150 Daytime Rental Fee
\$250 Nighttime Rental Fee

PRIVATE DINING ROOM

Max Occupancy 50

Depending on event setup
\$200 Daytime Rental Fee
\$300 Nighttime Rental Fee

GRILL ROOM

Max Occupancy

Depending on event setup
\$500 Daytime Rental Fee

ROOM FEE INCLUDES

Complete set up & clean up service
Professional staffing throughout
Complete table set up
Linens, Chairs, Glassware & Flatware
Handheld microphone
In Select Spaces
Projectors and screens available for rental

BREAKFAST



CONTINENTAL BUFFET

\$15.00 PER PERSON

FRESH FRUIT • YOGURT • GRANOLA • CHOICE OF ASSORTED
BAGELS OR MUFFINS • COFFEE • TEA • ORANGE JUICE
CRANBERRY JUICE • APPLE JUICE

MORNING BREAKFAST BUFFET

\$18.00 PER PERSON

Includes: Fresh fruit, assorted muffins or bagels, hash browns or club potatoes, coffee, tea

SELECT ONE:

SCRAMBLED EGGS

EGG CASSEROLE

Peppers, onions, bacon or sausage

CHEESE SCRAMBLE

QUICHE

VEGGIE SCRAMBLE

Peppers, onions, spinach, mushrooms

OMELET STATION

SELECT TWO:

SAUSAGE LINKS

SAUSAGE PATTY

BACON

PANCAKES

FRENCH TOAST

BISCUITS & GRAVY

ALL BANQUET PRICES ARE SUBJECT TO A 20% CLUB SERVICE FEE AND TAX.

BREAKFAST



PASTRIES & MORE

CINNAMON ROLLS	\$18.00	BREAKFAST SANDWICH	\$6.00
<i>Per dozen</i>		<i>Per person</i>	
ASSORTED MUFFINS	\$18.00	<i>Ham, sausage or bacon, egg & cheese,</i>	
<i>Per dozen</i>		<i>English muffin</i>	
<i>Blueberry, chocolate chip, banana</i>		YOGURT &	\$3.00
ASSORTED BAGELS	\$6.00	GRANOLA BAR	
<i>Per person</i>		<i>Per person</i>	
BREAKFAST BURRITO	\$6.00	<i>Add fresh fruit for \$4.00</i>	
<i>Per person</i>		OMELET STATION	\$11.00
<i>Sausage or bacon, potatoes, egg & cheese</i>		<i>Per person</i>	

BEVERAGE

INDIVIDUAL BEVERAGE	\$2.00	JUICE <i>Per liter</i>	\$9.00
COFFEE <i>Per gallon</i>	\$14.00	<i>Apple, Cranberry, Grapefruit,</i>	
TEA <i>Per gallon</i>	\$14.00	<i>Tomato, Pineapple, Orange</i>	

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LUNCH

BUFFET STYLE
\$15.00 PER PERSON

TACO BAR

BEEF OR CHICKEN • CHEESE • ONION • TOMATO • SALSA
SOUR CREAM • SOFT & HARD SHELL TORTILLA
SPANISH RICE • GARDEN SALAD
Choice of dressing: ranch, bleu cheese, Italian, balsamic

ITALIAN BAR

CHICKEN ALFREDO OR SPAGHETTI MEATBALL MARINARA
GARLIC BREAD • CAESAR SALAD

DELI SANDWICH BAR

SLICED HAM • TURKEY • ROAST BEEF • LETTUCE • ONION
TOMATO • CHEDDAR • SWISS • PEPPERJACK
WHITE & WHEAT BREAD

BURGER BAR

4 OZ GROUND SIRLOIN BURGER PATTIES • LETTUCE
TOMATO • ONION • CHEDDAR • SWISS
PEPPERJACK • BURGER BUNS
Choice of one side: chips, coleslaw, garden salad
Choice of dressing: ranch, bleu cheese, Italian, balsamic

PULLED PORK BAR

BARBECUE PULLED PORK • COLESLAW • BURGER BUNS
Choice of one side: chips, garden salad
Choice of dressing: ranch, bleu cheese, Italian, balsamic

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HORS D'OEUVRES

ASK ABOUT RECOMMENDED SERVING PER PERSON

PASSED

	(25)	(50)	(100)
TRADITIONAL BRUSCHETTA	\$30	\$55	\$100
AVOCADO TOAST	\$40	\$75	\$140
SALMON CAKE	\$95	\$175	\$345
CUCUMBER TEA SANDWICHES	\$50	\$100	\$170
BÉCHAMEL SALMON TEA SANDWICHES	\$95	\$175	\$345
MAC AND CHEESE BALLS	\$50	\$100	\$175
BACON WRAPPED SCALLOPS	\$145	\$260	\$515
MINI BEEF WELLINGTONS	\$135	\$240	\$470
MUSHROOM RISOTTO BALLS	\$90	\$165	\$325
BEEF SKEWERS <i>Chimichurri sauce</i>	\$80	\$145	\$165
COCONUT SHRIMP	\$50	\$90	\$170
PONZU CHICKEN SKEWERS <i>Sweet & spicy aioli</i>	\$65	\$120	\$230
SMOKED SALMON SPREAD <i>Artisan crackers</i>	\$95	\$175	\$345

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HORS D'OEUVRES

ASK ABOUT RECOMMENDED SERVING PER PERSON

DISPLAYED - HOT

	(25)	(50)	(100)
BUFFALO CHICKEN DIP <i>Tortilla chips</i>	\$150	\$210	\$410
TUNA POKE <i>Wontons, chips, spicy aioli</i>	\$155	\$285	\$550
HOUSE MADE JALAPEÑO POPPERS	\$50	\$90	\$175
ITALIAN SAUSAGE STUFFED MUSHROOMS	\$45	\$80	\$150
PORK POT STICKERS	\$30	\$55	\$100
MEATBALLS	\$40	\$75	\$100

DISPLAYED - CHILLED

	(25)	(50)	(100)
IMPORTED & DOMESTIC CHEESE DISPLAY <i>Dried fruits, nuts, lavosh</i>	\$125	\$240	\$470
CRUDITE DISPLAY <i>Carrots, cauliflower, celery, broccoli, cucumber, grape tomatoes, bell peppers, green onion, and ranch</i>	\$100	\$185	\$360
LEMON & HUMMUS <i>Feta crumbles, peppadew peppers, kalamata olives, grilled pita</i>	\$100	\$185	\$360
FRUIT DISPLAY <i>Seasonal fruit</i>	\$125	\$240	\$470
COCKTAIL SHRIMP <i>Classic cocktail sauce</i>	\$140	\$250	\$500

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SILVER BUFFET

INCLUDES: ONE SALAD, TWO ENTRÉES, ONE STARCH,
ONE VEGETABLE, ONE DESSERT
\$26.00 PER PERSON

SALAD

CAESAR

Romaine, croutons, parmesan

GARDEN

Romaine, grape tomatoes, cucumber, carrots, radish

MIXED GREENS

Butternut squash, filberts, dried cranberry, feta

ARUGULA SALAD

Seasonal berries, feta

SPINACH SALAD

*Apples, candied pecan, goat cheese
Choice of dressing: ranch, bleu cheese, Italian, balsamic*

ENTRÉES

CHICKEN PARMESAN • CHICKEN PICCATA • BEEF BOURGUIGNON
PORK CHILI VERDE • HONEY BOURBON DIJON PORK LOIN

STARCH

MASHED POTATOES & GRAVY • ROSEMARY RED POTATO
RICE PILAF

VEGETABLES

SEASONAL VEGETABLE • COUNTRY GREEN BEANS
ROASTED BROCCOLI • GLAZED CARROTS

DESSERT

ICE CREAM BAR

Chocolate syrup, strawberry sauce, whipped cream

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GOLD BUFFET

INCLUDES: ONE SALAD, TWO ENTRÉES, ONE STARCH,
ONE VEGETABLE, ONE DESSERT
\$32.00 PER PERSON

SALAD

CAESAR

Romaine, croutons, parmesan

GARDEN

Romaine, grape tomatoes, cucumber, carrots, radish

MIXED GREENS

Butternut squash, filberts, dried cranberry, feta

ARUGULA SALAD

Seasonal berries, feta

SPINACH SALAD

*Apples, candied pecan, goat cheese
Choice of dressing: ranch, bleu cheese, Italian, balsamic*

ENTRÉES

MARINATED 8 PIECE CHICKEN • CHIMICHURRI FLANK STEAK
BRAISED SHORT RIB • PONZU MARINATED PORK LOIN
BARBECUE PORK RIBS • HONEY DIJON SALMON • SEASONAL FISH

STARCH

POLENTA CAKES • STICKY RICE
LEMON DIJON POTATOES

VEGETABLES

SEASONAL VEGETABLE • GRILLED ASPARAGUS
ROASTED BRUSSEL SPROUTS • ROASTED BEETS

DESSERT

ICE CREAM BAR

Chocolate syrup, strawberry sauce, whipped cream

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PLATINUM BUFFET

INCLUDES: ONE SALAD, TWO ENTRÉES, ONE STARCH,
ONE VEGETABLE, ONE DESSERT
\$48.00 PER PERSON

SALAD

CAESAR

Romaine, croutons, parmesan

GARDEN

Romaine, grape tomatoes, cucumber, carrots, radish

MIXED GREENS

Butternut squash, filberts, dried cranberry, feta

ARUGULA SALAD

Seasonal berries, feta

SPINACH SALAD

*Apples, candied pecan, goat cheese
Choice of dressing: ranch, bleu cheese, Italian, balsamic*

ENTRÉES

CHICKEN MARSALA • HONEY DIJON CHICKEN • SMOKED FILET
12 OZ RIBEYE • SMOKED PORK CHOP • HALIBUT • SEASONAL FISH

STARCH

LOADED MASHED POTATOES • PARMESAN RISOTTO
POTATOES DAUPHINOISE

VEGETABLES

SEASONAL VEGETABLES
ROASTED BRUSSEL SPROUTS WITH BACON
BRAISED KALE • ROASTED MUSHROOM MEDLEY

DESSERT

PREMIUM ICE CREAM BAR

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À LA CARTE

SALAD

CAESAR

Romaine, croutons, parmesan cheese
\$4.00

GARDEN

Romaine, grape tomatoes, cucumber, carrots, radish
\$4.00

ARUGULA

Seasonal berries, feta cheese, choice of dressing
\$5.00

MIXED GREENS

Butternut squash, filberts, dried cranberry, feta cheese
\$5.00

SPINACH

Apples, candied pecans, goat cheese
\$5.00

BREAD & BUTTER

\$2.00

CHICKEN

CHICKEN MARSALA	\$12.00	HONEY DIJON CHICKEN	\$14.00
CHICKEN PICCATA	\$12.00	MARINATED 8 PIECE	\$14.00
CHICKEN PARMESAN	\$14.00	BONE-IN CHICKEN	
		CHICKEN CORDON BLEU	\$20.00

BEEF

CHIMICHURRI FLANK STEAK	\$20.00	12 OZ GRILLED RIBEYE <i>Three peppercorn demi-glace</i>	\$30.00
SMOKED FILET	\$30.00	BEEF BOURGUIGNON	\$24.00
BRAISED SHORT RIB <i>Mushroom demi-glace</i>	\$24.00		

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À LA CARTE

PORK

PONZU MARINATED PORK LOIN	\$12.00	SMOKED PORK CHOP	\$24.00
HONEY BOURBON DIJON PORK LOIN	\$12.00	PORK CHILI VERDE	\$9.00
		BARBECUE PORK RIBS	\$10.00
		PORK CHILE RELLENO	\$12.00

FISH

HONEY DIJON SALMON	\$26.00	SHRIMP SCAMPI	\$22.00
HALIBUT <i>Beurre blanc</i>	\$32.00	SEASONAL FISH <i>Upon request</i>	AQ

VEGETARIAN

MARINATED TOFU	\$8.00	MARINATED GRILLED PORTOBELLO	\$10.00
TEMPEH CHORIZO	\$10.00	BUTTERNUT SQUASH STEAK	\$10.00
CHILE RELLENO <i>Cheese filling or rice & beans</i>	\$12.00		
VEGETABLE CURRY	\$12.00		

STARCHES

MASHED POTATOES <i>With white gravy</i>	\$4.00	RICE PILAF	\$4.00
LOADED POTATOES <i>Bacon, sour cream, cheese, chives</i>	\$7.00	PARMESAN RISOTTO	\$4.00
ROSEMARY RED POTATOES	\$4.00	POLENTA CAKES	\$4.00
LEMON DIJON POTATOES	\$4.00	POTATOES DAUPHINOISE	\$4.00
		STICKY RICE	\$4.00

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À LA CARTE

VEGETABLES

SEASONAL VEGETABLE	\$3.00	ROASTED BROCCOLI	\$3.00
GRILLED ASPARAGUS	\$3.00	ROASTED BEETS	\$3.00
COUNTRY GREEN BEANS	\$3.00	GLAZED CARROTS	\$3.00
BRUSSEL SPROUTS	\$3.00	BRAISED KALE	\$3.00
BRUSSEL SPROUTS WITH BACON	\$5.00	ROASTED MUSHROOM MEDLEY	\$3.00

DESSERT

CHEESECAKE <i>Plain, chocolate, strawberry</i>	\$6.00	BROWNIE	\$4.00
CARROT CAKE	\$6.00	COOKIES <i>Chocolate chip, lemon, cranberry, blueberry, white chocolate</i>	\$2.50
ULTIMATE CHOCOLATE CAKE	\$7.00	LEMON BAR	\$4.00
CHOCOLATE TRUFFLE CAKE	\$6.00	HOMEMADE ICE CREAM <i>Lemon, cinnamon</i>	\$7.00

BEVERAGES

TEA

\$14.00 per gallon

COFFEE

\$14.00 per gallon

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WINE, BEER, & SPIRITS

\$100.00 BARTENDER FEE OR \$500.00 MINIMUM SALES
GUARANTEE REQUIRED

DOMESTIC BEER

Bud Light
Miller Lite
Coors Light
Michelob Ultra
Budweiser

SPECIALTY BEER

Amstel Light
Blue Moon
Corona Extra
Deschutes Pale Ale
Sam Adams
Boston Lager

WINE:

Trinity Oaks
Chardonnay
Cabernet Sauvignon
Merlot
Pinot Grigio

Beringer
White Zinfandel

CALL SELECTION

Tanqueray
Tito's
Dewar's
Jack Daniels
Malibu
Bacardi
Captain Morgan

PREMIUM SELECTION

Bombay Sapphire
Hendricks
Grey Goose
Ketel One
Absolut Citron
Johnnie Walker Black
Makers Mark
Crown Royal
Crown Apple
Patron Silver
Glenlivet 12 Year

HOSTED BAR

Domestic Beer	\$4.00
Specialty Beer	\$5.00
Club Wine	\$8.00
Soda/Juice	\$2.00
Wells	\$4.00 \$7.00
Calls	\$5.00 \$9.50
Premium	\$6.50 \$11.00

CASH BAR

**Includes Taxes & Club Charge*

Domestic Beer	\$5.00
Specialty Beer	\$6.00
Club Wine	\$8.00
Soda/Juice	\$2.00
Wells	\$5.00 \$8.00
Calls	\$6.00 \$10.50
Premium	\$7.50 \$13.00

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Est.

1911

Salina Country Club

SALINACOUNTRYCLUB.COM

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