

# Weddings - Parties - Showers - Business Meetings - Bowling Parties

The Racine Country Club Takes Pride in Making Your Event Something Special.

## Private Events Given by Members

Members may reserve the Club's meeting rooms and private dining areas. Large private events which use the Main Deck, Main Dining Room, Racine River Rooms or Grill Room require the approval of the Board of Directors. Requests should be forwarded in writing to the General Manager.

Members may also request the use of the entire first floor of the Clubhouse from the Board of Directors. A minimum of \$5,000 in food charges, before service charge and sales tax, must be spent and a minimum of 215 guests must be guaranteed. This request will not be approved for any holiday weekend, Friday or Wednesday through Saturday between Thanksgiving Day and January 3.

## Private Events Sponsored by Members

Any event that is sponsored by a member must follow duly approved outside event guidelines as established by the Board of Directors. The sponsoring member must forward in writing a request to the General Manager for approval by the Board of Directors.

The member will be personally responsible for all charges and for the conduct of all guests in connection with the event. Guests attending the event will be deemed guests of the member. The member must be present at the event. All charges will be billed to the member's account.

## Private Room Rates

There will be a room charge for each private dining room. This charge will vary depending upon the size of the room. If any room on the first floor or upper floor is used to half its capacity, the room charge will be waived.

Fox Farms Room	\$10 Charge	Seats 6
Idlewild Land Room	\$10 Charge	Seats 8
Horlick Farms Room	\$15 Charge	Seats 12
Racine River Room A	\$20 Charge	Seats 30
Racine River Room B	\$20 Charge	Seats 30
Racine River Rooms A and B	\$35 Charge	Seats 70
Wustum Farms Room (Board Room)	\$40 Charge	Seats 24
Game Room	\$50 Charge	Seats 40
Main Dining Room	\$65 Charge	Seats 110
Grill Room	\$75 Charge	Seats 130
Main Deck	\$75 Charge	Seats 80
First Floor of Clubhouse	No Charge	Seats 300
Platform Tennis Warming House	\$50 Charge	

All first floor rooms will require a \$500 deposit when securing these rooms. This deposit will be refundable up to six months prior to the date of the event, if the rooms reserved are rebooked. The rooms will include Main Dining Room - \$500, Racine River Rooms - \$500 and Grill Room - \$500. Depending on how much of the first floor is reserved will determine the total amount of the deposit from \$500 to \$1500. All deposit money will be applied to the ending balance of that particular event. In the event of a reservation being canceled after the six month deadline or the Club is unable to rebook the rooms, any deposit will be nonrefundable.

**The following guidelines have been established to ensure proper service throughout the Clubhouse:**

1 - 15	A la Carte Menu Or Limited Menu
16 - 25	Preset Menu - One Item Or Three Item Limited Menu
Over 25	Preset Menu Only

**For events under 200:** If pre-ordering, up to two entree selections. Color coded entree cards must be provided by the member to maintain prompt service without delays. Combination entrees cannot be selected when doing multiple selections.

**For events over 200:** One entree selection for the entire group.

**Chef Notes**

Vegetarian entrees are available upon request.

This menu packet is just a guideline. Our Executive Chef can create special menus upon request.

Prices are subject to change due to market fluctuation.

**Advance Details**

One week prior to your event we must have the following: menu and all food and beverage service requirements, times and any additional details or requests you may have. All food, other than birthday cakes or wedding cakes, and beverage must be provided by the Club.

**Guarantee**

An approximate number of guests must be submitted 10 days prior to the event. If this number changes by more than 15 people, the Club should be notified. A guaranteed number of guests must be given 72 hours prior to the event. The member will be charged for the guaranteed number plus any last minute changes or additions.

**Amenities**

Our facilities are the finest in the area. Linen tablecloths and napkins, silk flower centerpieces, votive candles and table mirrors are provided at no additional charge. Internet access is available in private meeting rooms.

Available Equipment:

Flip Chart, Markers and Easel	\$ 7.00
Screen and Overhead Projector	\$15.00
Conference Telephone	\$30.00
19" TV and DVD or VCR	\$40.00
Dance Floor	\$50.00

# BREAKFAST

**Thermos of Coffee**  
2.75 per person

## Continental Breakfast

6.00 per person  
Pastries, Muffins and Kringle  
Whipped Butter  
Coffee and Tea

## Continental Breakfast Add-Ons

Chilled Fruit Juices	1.00
Fresh Seasonal Fruit with Berries	2.00
Bagels with Cream Cheese	1.50

## Breakfast Buffet

11.25 per person – Kids 4 & under Free  
Minimum of 25  
Chilled Fruit Juices  
Fresh Seasonal Fruit with Berries  
Scrambled Eggs or  
Cheese and Chive Scrambled Eggs  
Ham Steak, Sausage Links or  
Hickory Smoked Bacon (select two)  
Pancakes or French Toast with Maple Syrup  
Pastries, Muffins and Kringle  
Whipped Butter  
Coffee, Tea and Milk

## Club Breakfast

10.00 per person  
Preset on table:  
Pastries, Muffins and Kringle  
Whipped Butter  
Served Individually:  
Fresh Seasonal Fruit with Berries  
or Chilled Fruit Juices  
French Toast, Scrambled Eggs or  
Cheese and Chive Scrambled Eggs  
Ham Steak, Sausage Links or  
Hickory Smoked Bacon  
American Fries, Cubed Hash Browns or  
Roasted Baby Reds with Red Onion  
and Rosemary  
Coffee, Tea and Milk

## Breakfast Buffet Add-Ons

Cubed Hash Browns or RCC Potatoes	.75
Eggs Benedict	1.00
Omelet Station	3.75
Sliced Inside Round	3.75

## Club Breakfast Add-Ons

Individual Vanilla Yogurt	2.00 each
Assorted Cold Cereals with Milk	2.50 each
Assorted Cold Cereals with Fresh Fruit	3.00 each

Custom menu proposals available for special needs or requests.

# BRUNCH BUFFET

18.00 per person  
Minimum of 40

Includes Club and pecan rolls

Antipasto  
Assorted Cheese with Crackers  
Fresh Seasonal Fruit with Berries  
Mixed Greens Salad  
Marinated and Grilled Vegetables  
Cabbage Slaw or Root Vegetable Slaw  
Crab Salad

**Cold**  
Select two items  
Additional selections  
- add 2.00 each

Chicken or Tuna Pasta Salad  
Italian Pasta Salad - creamy or  
vinaigrette  
Italian Chicken Salad  
Three Bean Salad - creamy or  
vinaigrette  
Creamy Potato Salad  
Vinaigrette Roasted Potato Salad

House Smoked or Poached Salmon - add 1.75 per person

Chicken Breast with Wild Mushrooms  
Sicilian Chicken Breast  
Baked Ham  
Roast Turkey with Stuffing and Gravy  
Pasta Primavera  
Sliced Beef Inside Round with Au Jus  
Meatloaf with Mushroom Gravy

**Entree**  
Select two items  
Additional selections  
- add 2.75 each

Chicken Milanaise  
Chicken A la King  
Herb Roasted Pork Loin  
Seafood Thermidor  
Grilled Vegetable or Beef Lasagna  
Mediterranean Seafood Stew  
Almond Crusted Whitefish  
Baked Cod

Chef Carved Tenderloin or Prime Rib - add 4.00 per person

Grilled Marinated Vegetables  
Honey Glazed Carrots  
Snow Peas and Julienne Carrots  
Green Beans Almondine  
Broccoli and Julienne Carrots  
Julienne Squash and Carrots  
Ratatouille in Marinara Sauce  
Egg Pasta with Sauce

**Vegetable & Potato**  
Select two items  
Additional selections  
- add 2.00 each

Parsley and Herb Boiled Potatoes  
Rosemary Roasted Yukon Potatoes  
Whipped Potatoes - choice of flavor  
Au Gratin Potatoes  
Swiss Anna Potatoes  
Grain Pilaf  
Wild Rice Pilaf  
Toasted Almond Couscous

Scrambled Eggs  
Cheese and Chive Scrambled Eggs  
Eggs Benedict with Hollandaise Sauce  
Quiche with Assorted Fillings  
Italian Frittata  
Apple Crepes with Vanilla Sauce  
Peach Crepes with Vanilla Sauce

**Breakfast**  
Select two items  
Additional selections  
- add 2.50 each

Plain or Flavored Pancakes  
Plain or Flavored French Toast  
Sausage Links  
Hickory Smoked Bacon  
Corned Beef Hash  
Buttermilk Biscuits with Sausage Gravy  
Berry Filled Blintzes with Vanilla Sauce

**Omelet Station**  
- add 3.75 per person

Sweet Table  
Cookies, Brownies and Danish  
- add 3.75 per person

Elite Sweet Table  
Assorted Pastries, Tortes,  
Cheesecakes and Pies  
- add 5.50 per person

# LUNCHEON ENTREES

Include one choice of soup, or tossed, Caesar or seasonal fresh fruit salad, one starch or vegetable, Club rolls and beverage

<b>Grilled, Sauteed or Crispy Fried Boneless Chicken Breast</b> Topped with your choice of sauce.	15.00
<b>RCC Breast of Chicken</b> Rolled with Ricotta cheese, prosciutto and spinach. Topped with your choice of sauce.	15.50
<b>Chicken Phyllo</b> Boneless chicken breast rolled in phyllo with Boursin cheese and spinach. Finished with caramelized mushroom cream sauce.	15.50
<b>Chicken Milanaise</b> Boneless chicken breast lightly dusted in bread crumbs and sauteed. Topped with roasted tomatoes, basil and Provolone cheese.	15.50
<b>Grilled Chicken Monterey</b> Topped with sliced avocado, tomato and Jack cheese. Finished with tomato herb sauce.	15.50
<b>Chicken, Broccoli and Mushroom Crepes</b> Topped with white wine and roasted garlic cream.	14.75
<b>Grilled or Pan Seared Boneless Pork Loin Scaloppine</b> Topped with your choice of sauce.	15.50
<b>Sauteed Beef Tenderloin Tips</b> Pancetta, mushroom cream sauce and Pecorino Romano on pasta.	16.00
<b>Six Ounce Filet Mignon or Steak Sandwich</b> Red wine sauteed mushrooms and haystack onion rings.	18.50
<b>Grilled or Oven Roasted Salmon Fillet</b> Horseradish crusted, balsamic glazed, chili marinated or your choice of sauce.	18.00
<b>Oven Roasted Whitefish</b> Almond crusted, herb crusted or your choice of sauce.	18.00
<b>Seafood Thermidor</b> Assorted firm flesh fish, scallops, shrimp, Dijon mustard and sherry wine sauce. Served in a puff pastry shell or on toast points with Pecorino Romano.	18.00
<b>Seasonal Fresh Fish</b> Varieties and preparations available upon request.	Market
<b>Grilled Vegetable Stack</b> Served on pasta with your choice of marinara sauce or roasted garlic cream sauce.	15.00

# LUNCHEON CHOICES

## Soups

Cheeseburger  
White Bean and Ham  
Grilled Steak Barley  
New England Clam Chowder  
Chicken Noodle with Spinach  
Cream of Mushroom with Sherry  
Cheddar Broccoli with Tomato Concasse  
Black Bean Chili with Cilantro -  
seasoned beef or vegetarian

Other options available upon request.

## Starch

Baked Potato	Swiss Anna Potatoes
Wild Rice Pilaf	Twice Baked Potato
Toasted Almond Couscous	
Au Gratin with Two Cheeses	
Oven Roasted Baby Red Potatoes	
Parsley Buttered Baby Red Potatoes	
Southwest Potatoes with Peppers and Onions	
Flavored Whipped Potatoes:	
Roasted Garlic	Dijon
Parmesan	Horseradish
Boursin - add .50	Blue Cheese - add .50
Flavored Risotto:	
Mushroom	Butternut Squash
Spinach	Saffron
Three Cheese	Sweet Red Pepper

## Sun-dried Tomato

## Vegetables

Blend of Seasonal Vegetables  
Green Beans Almondine  
Blend of Roasted Vegetables  
Julienne Squash and Carrots  
Ginger Orange Glazed Carrots  
Broccoli and Julienne Carrots  
Snow Peas and Julienne Carrots  
Stir-fried Asian Style Vegetables  
Corn with Bell Peppers and Red Onion  
Fresh Asparagus - add .50

## Sauce Suggestions for Chicken Entrees

Boursin Cream	Tomato Coulis
Chicken Demi-glace	White Wine Herb
Molasses Mustard	Gorgonzola Cream
Basil Cream	
Mushroom and Marsala Wine	
Soy, White Wine and Mustard	
Chili Marinated with Mango Salsa	
Mushroom, Grape and White Wine Cream	
Artichoke, Mushrooms and Peas in White Wine	
Mushroom and Ham Scented Veal Stock	

## Sauce Suggestions for Pork Entrees

Soy Mustard  
Raspberry Gastrique  
Apple Cider Reduction  
Mushroom Pancetta Ragout  
Barbecue with Wilted Greens  
Brandy Whole Grain Mustard  
Mushroom and Marsala Wine  
Champagne Mushroom Cream  
Veal Stock and Red Wine Reduction  
Mushroom and Ham Scented Veal Stock

## Sauce Suggestions for Seafood Entrees

Dill Hollandaise	Basil Pesto
Caper Butter	Mango Salsa
Soy Mustard	Citrus Beurre Blanc
Shiitake Soy Butter	Hazelnut Vinaigrette
Horseradish Beurre Blanc	
Whole Grain Mustard Vinaigrette	

# LUNCHEON ENTREE SALADS

Include Club rolls and beverage

<b>Caesar</b>		12.00
Romaine, grape tomatoes, croutons, Parmesan and traditional Caesar dressing.		
	Grilled Chicken	13.50
	Chilled Shrimp	14.50
	Medium-rare Steak	14.50
<b>Fresh Seasonal Fruit</b>		12.00
Assorted greens tossed with raspberry vinaigrette and topped with fresh seasonal fruit. Served with your choice of crab salad, chicken salad or tuna salad.		
<b>Asian Barbecued Chicken</b>		13.50
Assorted greens, Asian noodles, ginger stir-fried vegetables, cashews and toasted sesame seeds with pickled ginger vinaigrette.		
<b>Mediterranean Platter</b>		12.00
Hummus, roasted tomatoes, cucumbers, red onion, kalamata olives and Feta cheese. Served with pita chips and garlic Dijon dressing.		
	Grilled Chicken	13.00
	Chilled Shrimp	14.00
<b>Chopped Salad</b>		13.50
Romaine, couscous, tomato, chicken breast, corn, Asiago, pumpkin seeds and golden raisin mixture with your choice of dressing.		
<b>Salmon - Poached or Grilled</b>		15.00
Gremolada couscous, mixed greens, roasted tomatoes, cucumbers and Iberico cheese with lemon vinaigrette and balsamic syrup.		
<b>Peppered Beef Tenderloin</b>		15.00
Romaine, roasted tomatoes, red onion, Gorgonzola and pumpkin seeds with garlic Dijon dressing and balsamic syrup.		

**Soup and Salad Buffet**

13.50 per person  
Minimum of 20

Soup Du Jour  
Crackers  
Club Rolls  
Chef 's Salad Mixings  
Assorted Dressings  
Fresh Seasonal Fruit with Berries  
Your Choice of Three:  
Creamy Potato Salad      Crab Salad  
Tomato Cucumber Salad      Spinach Salad  
Mozzarella Tomato Salad      Couscous Salad  
Italian Pasta Salad - creamy or vinaigrette  
Ginger Stir-fried Vegetables with Arugula  
Vinaigrette Roasted Potato Salad  
  
Assorted Cookies and Brownies  
Beverage  
  
Tuna, Ham or Chicken Salad - add 1.25

**Deli Buffet**

15.00 per person  
Minimum of 20

Soup Du Jour  
Crackers  
Sandwich Rolls and Fresh Sliced Breads  
Sliced Turkey Breast, Smoked Ham,  
MR Roast Beef and Imported Salami  
Sliced Assorted Cheeses  
Lettuce, Red Tomatoes, Bermuda Onions,  
Pickles and Assorted Olives  
Mayonnaise, Dijon, Horseradish Sour Cream  
and Sun-dried Tomato and Herb Aioli  
Fresh Seasonal Fruit with Berries  
Your Choice of Three:  
Creamy Potato Salad      Crab Salad  
Tomato Cucumber Salad      Spinach Salad  
Mozzarella Tomato Salad      Couscous Salad  
Italian Pasta Salad - creamy or vinaigrette  
Ginger Stir-fried Vegetables with Arugula  
Vinaigrette Roasted Potato Salad  
  
Assorted Cookies and Brownies  
Beverage  
  
Tuna, Ham or Chicken Salad - add 1.25

**Hot Lunch Buffet**

17.50 per person  
Minimum of 20

Soup Du Jour  
Crackers  
Tossed Salad  
Assorted Dressings  
Fresh Seasonal Fruit with Berries  
Chef 's Choice Roll  
Hot Sliced Beef in Au Jus  
Hot Sliced Ham  
Hot Sliced Turkey  
Oven Roasted Baby Red Potatoes  
Chef 's Choice Vegetable  
Assorted Cookies and Brownies  
Beverage

**Power Lunch**

12.50 per person

Club Rolls  
  
Served Individually:  
Soup Du Jour with Crackers  
  
Served Family Style at each table:  
Quartered Sandwiches of Ham, Turkey,  
Egg Salad and BLT  
Sandwiches include Lettuce and Mayonnaise  
  
One Bowl of Chips  
One Plate of Assorted Relishes  
One Plate of Assorted Cookies and Brownies  
Beverage

Above can be served as a buffet.

# HORS D' OEUVRES

## Pre-Dinner Chef 's Selection

Total of six assorted hot and cold hors d' oeuvres  
per person passed during cocktails

**RCC Package - 7.25 per person**

**The President's Choice - 9.25 per person**

## Cocktail Party - Chef 's Selection

Minimum of 30

Six assorted hot hors d' oeuvres - eight per person  
Four assorted cold hors d' oeuvres - three per person

Your choice of three:

Fresh Seasonal Fruit with Berries	Antipasto
Fresh Vegetables with Dip	Assorted Cheese with Crackers
Grilled Balsamic Vegetables	Tortilla Chips with Guacamole and Salsa

	RCC Package	The President's Choice
Hors d' oeuvres only	15.75	17.75
With one carved meat	21.00	23.00
With two carved meats	24.00	26.00
With carved Prime Rib	26.25	28.25
With carved Tenderloin	26.25	28.25
With carved Lamb Rack	26.50	28.50

If you would like to create your own menu,  
please refer to our hot and  
cold hors d' oeuvre list.

Additional items that can be added to the above packages:

Pasta Station	6.00 per person
Fajita Station	6.00 per person
Stir-fry Station	6.00 per person

Carved meat suggestions:

Corned Beef Brisket, Inside Round of Beef, Tequila Lime Marinated Flank Steak,  
Turkey Breast, Smoked Ham, Smoked Turkey, Smoked Tri-tips,  
Leg of Lamb, Barbecued Beef Brisket or Roast Pork Loin

Carved meats are served with appropriate sauces and/or condiments.

# HORS D' OEUVRES

## Cold

Chilled Shrimp	2.50 per piece
Crab Salad on Toast or Cucumber Disk	15.00 per dozen
Assorted Canapes	14.50 per dozen
Asian Duck Salad Canapes	15.00 per dozen
Antipasto Skewers	14.50 per dozen
Petite Cheese and Fruit Kabobs	13.00 per dozen
Deviled Eggs	12.00 per dozen
Stuffed Eggs - sun-dried tomato, garlic and herbs	12.00 per dozen
Salmon - house smoked or poached with capers, sliced onions, chopped eggs and crackers	120.00 3 lbs.
Gravlax with capers, sliced onions, chopped eggs and crackers	80.00 1½ lbs.
Mini Open Faced Sandwiches - roast beef, tomato and Parmesan	15.00 per dozen
Assorted Silver Dollar Sandwiches	14.50 per dozen
Prosciutto Wrapped Basil Marinated Baby Mozzarella	14.50 per dozen
Bruschetta - toasted French bread slices with diced vegetables	15.00 per dozen
Mexican Chicken Salad on Crispy Tortilla Chips	13.75 per dozen
Fresh Vegetables with Dip	3.00 per person
Assorted Cheese with Crackers	3.50 per person
Fresh Seasonal Fruit with Berries	3.50 per person
Antipasto	3.50 per person
Tortilla Chips with Guacamole and Salsa	3.00 per person
Bar Mix	1.00 per person
Pretzels	1.00 per person
Popcorn	1.00 per person
Potato Chips with Dip	2.00 per person

## Hot

Bacon Wrapped Barbecued Chicken	14.50 dozen	Shrimp Toast	15.00 dozen
Bacon Wrapped Water Chestnuts	14.00 dozen	Mediterranean Lamb Phyllo	15.00 dozen
Bacon Wrapped Scallops	16.50 dozen	Crostinis - French bread with basil, prosciutto, tomato and Mozzarella cheese	15.50 dozen
Bacon Wrapped Almond Stuffed Dates	14.25 dozen	Wild Mushroom Crostinis - French bread with mushrooms, tomato and Fontina	15.50 dozen
Crab Stuffed Mushrooms	17.00 dozen	Crab Melt Crostinis - French bread with crab, spinach and white cheese	15.50 dozen
Cheese & Spinach Stuffed Mushrooms	15.00 doz	Mini Potato Boats - stuffed with bacon, Cheddar cheese and green onions	15.00 dozen
Mini Reubens	14.50 dozen	Meatballs - Swedish or barbecued	14.00 dozen
Mini Beef Wellingtons	16.00 dozen	Barbecued Pork Rib Fingers	15.25 dozen
Mini Chicken Wellingtons	15.50 dozen	Chicken Sate with peanut sauce	15.50 dozen
Assorted Mini Quiche	14.00 dozen	Coconut Breaded Chicken with raspberry sauce	15.50 dozen
Quesadillas with sour cream and salsa your choice of beef or chicken	15.00 dozen	Raspberry and Brie En Croute	15.00 dozen
Buffalo Wings - spicy, with Blue cheese dressing and celery sticks	14.00 dozen	Beef Hibachi Skewer with ponzu sauce	15.50 dozen
Deep Fried Chicken Wings	14.00 dozen	Artichoke Beignet with Boursin	15.00 dozen
Sesame Tempura Chicken	14.50 dozen	Mini Cheeseburger Puff	14.50 dozen
Chicken Tenders - wrapped with prosciutto and basil pesto	15.50 dozen	Blue Cheese and Fig Pizza	15.00 dozen
Vegetable Spring Rolls with sweet-n-sour sauce	14.50 dozen	Pepperoni Mini Gourmet Pizza	15.00 dozen
Shrimp Spring Rolls with sweet-n-sour sauce	15.00 dozen	Pizza - ½ Sheet, 20 - 3" x 3" pieces your choice of three toppings	20.00 each
Avocado Spring Rolls with Southwestern ranch dip	14.50 dozen		

# DINNER ENTREES

Include one choice of soup or salad, one starch, one vegetable, Club rolls and beverage

## Entree Buffets - Minimum of 40

Select three entree items, take the highest priced item and add 3.00.  
This buffet would include a preset salad, the three selected entrees,  
Pasta Primavera, a vegetable, a starch, Club rolls and beverage.

## Entrees

<b>Grilled, Sauteed or Crispy Fried Boneless Chicken Breast</b> Topped with your choice of sauce.	23.00
<b>RCC Breast of Chicken</b> Rolled with Ricotta cheese, prosciutto and spinach. Topped with your choice of sauce.	23.50
<b>Chicken Phyllo</b> Boneless chicken breast rolled in phyllo with Boursin cheese and spinach. Finished with caramelized mushroom cream sauce.	23.50
<b>Chicken Milanaise</b> Boneless chicken breast lightly dusted in bread crumbs and sauteed. Topped with roasted tomatoes, basil and Provolone cheese.	23.50
<b>Grilled Chicken Monterey</b> Topped with sliced avocado, tomato and Jack cheese. Finished with tomato herb sauce.	23.50
<b>Chicken, Broccoli and Mushroom Crepes</b> Topped with white wine and roasted garlic cream.	22.00
<b>Grilled Pork Tenderloin Medallions</b> Irish whiskey sauce or your choice of sauce.	24.00
<b>Pan Seared or Grilled Boneless Pork Loin Scaloppine</b> Topped with your choice of sauce.	23.50
<b>Stuffed Pork Loin</b> Filled with ground pork, spinach, onions, garlic and orange liqueur then wrapped in bacon. Served with your choice of sauce.	23.50
<b>Ten Ounce Pork Chop</b> Pan seared or grilled and topped with your choice of sauce.	23.00
<b>Rosemary and Sage Dressing Stuffed Pork Chop</b> Served with your choice of sauce.	23.50
<b>Pan Seared Veal Medallions or Scaloppine</b> Served with your choice of sauce.	28.00
<b>Australian Lamb Rack</b> Two grilled chops with mint pistachio pesto and red wine tomato coulis.	30.00
<b>New York Strip</b> Fourteen ounce portion served with passed bearnaise sauce or bordelaise sauce.	30.00
<b>Filet Mignon</b> Served with passed bearnaise sauce or bordelaise sauce.	Six ounce 29.00 Eight ounce 33.00

<b>Roasted and Sliced Beef Tenderloin</b>	30.00
Six ounce portion served with passed bearnaise sauce or bordelaise sauce.	
<b>Sauteed Beef Tenderloin Tips</b>	24.00
Pancetta, mushroom cream sauce and Pecorino Romano on pasta.	
<b>Rib Eye</b>	30.00
Sixteen ounce portion served with passed bearnaise sauce or bordelaise sauce.	
<b>Stuffed Filet</b>	30.00
Served with passed bearnaise sauce or bordelaise sauce. Your choice of Brie and wild mushroom, Boursin and wild mushroom or Blue cheese.	
<b>Shrimp Scampi</b>	25.00
Bread crumbs, roasted garlic and citrus beurre blanc.	
<b>Oven Roasted or Grilled Salmon Fillet</b>	25.00
Horseradish crusted, balsamic glazed, chili marinated or your choice of sauce.	
<b>Oven Roasted Whitefish</b>	25.00
Almond crusted, herb crusted or your choice of sauce.	
<b>Seafood Thermidor</b>	23.00
Assorted firm flesh fish, scallops, shrimp, Dijon mustard and sherry wine sauce. Served in a puff pastry shell or on toast points with Pecorino Romano.	
<b>Seafood Cakes</b>	23.00
Lightly dusted with bread crumbs and sauteed. Finished with remoulade sauce or gremolada aioli.	
<b>Seasonal Fresh Fish</b>	Market
Varieties and preparations available upon request.	
<b>Grilled Vegetable Stack</b>	20.00
Served on pasta with your choice of marinara sauce or roasted garlic cream sauce.	

#### **Combination Entrees**

Combination entrees cannot be selected when doing multiple selections.

<b>Beef Tenderloin and Grilled, Sauteed or Crispy Fried Boneless Chicken Breast</b>	29.00
Filet mignon or roasted and sliced tenderloin and any style chicken with your choice of sauce.	
<b>Beef Tenderloin and Three Shrimp or Salmon</b>	30.50
Filet mignon or roasted and sliced tenderloin and a choice of shrimp scampi, oven roasted salmon or grilled salmon with your choice of sauce.	
<b>Grilled, Sauteed or Crispy Fried Boneless Chicken Breast and Three Shrimp or Salmon</b>	29.00
Any style chicken and a choice of shrimp scampi, oven roasted salmon or grilled salmon with your choice of sauce.	

Sauteed mushrooms or caramelized onions may be added to any steak dinner entree  
- add 2.00 per person.

# DINNER CHOICES

## Soups

Cheeseburger  
White Bean and Ham  
Grilled Steak Barley  
New England Clam Chowder  
Chicken Noodle with Spinach  
Cream of Mushroom with Sherry  
Cheddar Broccoli with Tomato Concasse  
Black Bean Chili with Cilantro -  
seasoned beef or vegetarian

Other options available upon request.

## Salads

Tossed Garden Salad - two tabled dressings  
Caesar Salad - croutons and grated Parmesan  
Fresh Seasonal Fruit with Berries - honey walnut  
dressing or champagne mint vinaigrette  
Baby Spinach Salad - hot bacon dressing or  
raspberry vinaigrette  
RCC Salad - mixed greens with jicama, radishes,  
cherry tomatoes and ginger orange vinaigrette

## Starch

Baked Potato	Swiss Anna Potatoes
Wild Rice Pilaf	Twice Baked Potato
Toasted Almond Couscous	
Au Gratin with Two Cheeses	
Oven Roasted Baby Red Potatoes	
Parsley Buttered Baby Red Potatoes	
Southwest Potatoes with Peppers and Onions	
Flavored Whipped Potatoes:	
Roasted Garlic	Dijon
Parmesan	Horseradish
Boursin - add .50	Blue Cheese - add .50
Flavored Risotto:	
Mushroom	Butternut Squash
Spinach	Saffron
Three Cheese	Sweet Red Pepper
Sun-dried Tomato	

## Sauce Suggestions for Chicken Entrees

Boursin Cream	Tomato Coulis
Chicken Demi-glace	White Wine Herb
Molasses Mustard	Gorgonzola Cream
Basil Cream	
Mushroom and Marsala Wine	
Soy, White Wine and Mustard	
Chili Marinated with Mango Salsa	
Mushroom, Grape and White Wine Cream	
Artichoke, Mushrooms and Peas in White Wine	
Mushroom and Ham Scented Veal Stock	

## Sauce Suggestions for Pork or Veal Entrees

Soy Mustard  
Raspberry Gastrique  
Apple Cider Reduction  
Mushroom Pancetta Ragout  
Barbecue with Wilted Greens  
Brandy Whole Grain Mustard  
Mushroom and Marsala Wine  
Champagne Mushroom Cream  
Veal Stock and Red Wine Reduction  
Mushroom and Ham Scented Veal Stock

## Sauce Suggestions for Seafood Entrees

Dill Hollandaise	Basil Pesto
Caper Butter	Mango Salsa
Soy Mustard	Citrus Beurre Blanc
Shiitake Soy Butter	Hazelnut Vinaigrette
Horseradish Beurre Blanc	
Whole Grain Mustard Vinaigrette	

## Vegetables

Blend of Seasonal Vegetables  
Green Beans Almondine  
Blend of Roasted Vegetables  
Julienne Squash and Carrots  
Ginger Orange Glazed Carrots  
Broccoli and Julienne Carrots  
Snow Peas and Julienne Carrots  
Stir-fried Asian Style Vegetables  
Corn with Bell Peppers and Red Onion  
Fresh Asparagus - add .50

# RCC THEME BUFFETS

Lunch 19.00 per person

Dinner 21.50 per person

Minimum of 25

## Italian Buffet

Garlic Cheese Bread  
Antipasto Tray or Tossed Caesar Salad  
Roma Tomato, Basil & Buffalo Mozzarella Salad  
Fresh Seasonal Fruit with Berries  
Sicilian Chicken Breast or  
Grilled Chicken Breast with Prosciutto, Fontina  
and Veal Stock Reduction  
Meat or Grilled Vegetable Lasagna  
Pasta Primavera or  
Penne Pasta with Meatballs & Marinara Sauce  
Grated Parmesan Cheese  
Beverage  
Dessert: Individual Spumoni or  
Tabled Warm Fruit Cobbler, Ice Cream  
and Chef 's Choice Cookie

## Texas Buffet

Parker House Rolls or  
Jalapeno Corn Bread with Honey  
Whipped Butter  
Tomato, Cucumber and Red Onion Salad  
Chef 's Salad with Three Dressings  
Thinly Sliced Beef with Au Jus, Pot Roast with  
Stewed Vegetables or Barbecued Beef Brisket  
Chicken Breast - Barbecued or Grilled Cilantro Lime  
Boiled Potatoes  
Southwest Rice Pilaf  
Western Style Corn  
Beverage  
Dessert: Individual Pecan Pie  
with Spiced Whipped Cream or  
Tabled Warm Fruit Cobbler, Ice Cream  
and Chef 's Choice Cookie

## Mexican Buffet

Guacamole and Tortilla Chips  
Black Bean Salad with Peppers and  
Cumin Vinaigrette  
Mixed Greens with Toppings and Dressings  
Cheese Enchiladas, Cheese Quesadillas or  
Pork Carnitas  
Corn and Flour Taco Shells  
Steak and Chicken Fajitas or Chili Mole  
Taco Meat  
Spanish Rice  
Shredded Lettuce  
Shredded Cheese  
Chopped Onions  
Chopped Tomatoes  
Sliced Black Olives  
Sour Cream  
Salsa  
Beverage  
Dessert: Tabled Sopaipillas  
Cinnamon and sugar dusted won tons, vanilla  
ice cream and your choice of chocolate sauce,  
caramel, pecans and whipped cream or  
honey and raspberry sauce.

Customized Theme Buffets are available upon request.

# DESSERTS

<b>Walnut Carrot Cake</b>		5.00
Cream cheese frosting and spiced caramel sauce.		
<b>Milk Chocolate Mousse Cake</b>		5.25
Chocolate sponge cake and milk chocolate mousse with hazelnut crunch crust.		
<b>Cheesecake</b>		
Plain.		4.75
With fruit sauce.		5.00
Turtle – topped with toasted pecans, caramel and chocolate sauce.		5.25
<b>White Chocolate Mousse Parfait</b>		5.00
Glazed strawberries and raspberry coulis.		
<b>Tiramisu</b>		5.00
With balsamic berries.		
<b>Pumpkin Panna Cotta Martini</b> (Maximum of 50)		5.25
Creamy chilled pumpkin flavored Italian custard served with a Walnut white chocolate biscotti and whipped cream.		
<b>Black and White Cake</b>		5.25
Chocolate cake layered with chocolate mousse and fresh raspberries and topped with raspberry sauce.		
<b>Chocolate Peanut Butter Crunch Cake</b>		5.00
Chocolate mousse and peanut butter mousse atop a chocolate crunch layer finished with ganache.		
<b>Chocolate Banana Wellington</b> (Maximum of 50)		5.25
Dark rum creme anglaise.		
<b>Lime Tart</b>	5.00	<b>Fresh Fruit Tart</b>
Lime curd topped with butter cream.		Bavarian cream and apricot glaze.
<b>Lemon Curd Tart</b>	5.00	<b>Chocolate Pecan Tart</b>
Housemade with fresh berries.		With vanilla ice cream.

## Build Your Own Sundae Bar

Tabled for a Minimum of 20

4.75 per person

Vanilla Ice Cream

Hot Fudge      Crushed Snickers

Butterscotch      Crushed Oreo Cookies

Strawberries      Chopped Nuts

Cherries      Whipped Cream

## Elite Sweet Table

Tabled for a Minimum of 30

5.50 per person

Assorted Pastries, Tortes,  
Cheesecakes and Pies

## FROZEN DESSERTS

<b>Ice Cream or Sherbet</b>	3.50
With a cookie.	4.00
Served in an almond praline basket.	4.25
Served in an almond praline basket with fresh fruit or chocolate sauce.	4.50
Junior sundae.	3.50
<b>Three Mini Scoops of Sherbet</b>	4.25
Served in a white wine glass.	
<b>Caramel Nut Crunch Pie</b>	5.00
Oreo crust, Snickers and vanilla ice cream topped with chocolate and caramel sauce.	
<b>Turtle Brownie Sundae</b>	5.25
Pecan brownie, vanilla ice cream, chocolate sauce, caramel and chopped nuts.	
<b>Grasshopper Pie</b>	5.00
Creme de menthe flavored ice cream in a chocolate cookie crust drizzled with creme de menthe and chocolate sauce.	
<b>Nestle Crunch Ice Cream Pie</b>	5.00
Oreo crust, Nestle Crunch and vanilla ice cream topped with chocolate and caramel sauce.	
<b>Peppermint Stick Ice Cream Pie</b>	5.00
Oreo crust filled with peppermint ice cream topped with fudge and whipped cream.	
<b>Sopaipillas</b>	5.00
Fried wonton chips dusted with cinnamon and sugar, topped with vanilla ice cream and your choice of chocolate sauce, caramel, pecans and whipped cream or drizzled with honey and raspberry sauce.	
<b>Strawberry Schaum Torte</b>	5.00
Vanilla ice cream on a meringue shell topped with white wine glazed strawberries.	
<b>Strawberry Shortcake</b>	5.00
Vanilla ice cream on a sweet buttermilk biscuit topped with white wine glazed strawberries and whipped cream.	
<b>Dulce de Leche Ice Cream Cake</b>	5.25
Layers of vanilla ice cream and berry sorbet on a hazelnut crust topped with strawberries and caramel sauce.	
<b>Warm Fruit Cobbler</b> (Tabled for a Minimum of 20)	5.00
Vanilla ice cream and Chef's choice cookie.	
<b>Bananas Foster</b> (Tabled for a Minimum of 20)	5.00
Vanilla ice cream, warm bananas in rum butter sauce and Chef's choice cookie.	

# WINE

## SPARKLING

Korbel Blanc (California)	28.00
Domaine Ste. Michelle Brut Vineyard Select (Columbia Valley)	26.00
Freixenet Extra Dry or Brut (Spain)	24.00
Santini Asti Spumante (Italy)	24.00
W. Wycliff Brut (California)	14.00

## DOMESTIC

Trinchero Estate (California) Chardonnay, Sauvignon Blanc, Merlot or Cabernet Sauvignon.	26.00
Black Ridge Winery (California) Chardonnay, White Zinfandel, Shiraz, Merlot or Cabernet Sauvignon.	20.00
Covey Run (Washington State) Chardonnay, Riesling, Fume Blanc, Shiraz or Cabernet/Merlot Blend.	22.00
Pepperwood Grove Winery (California) Chardonnay, Pinot Noir, Red Zinfandel, Merlot or Cabernet Sauvignon.	20.00
Estrella River Winery (California) Chardonnay, White Zinfandel, Red Zinfandel, Merlot or Cabernet Sauvignon.	18.00
Copper Ridge (California) Chardonnay, White Zinfandel, Merlot or Cabernet Sauvignon.	20.00

## IMPORTED

Yalumba "Y" Series (Australia) Chardonnay, Riesling, Shiraz, Merlot or Cabernet Sauvignon.	26.00
LeGrand Noir (France) Chardonnay, Pinot Noir, GSM Blend or Cabernet/Shiraz.	30.00
P.K.N.T. (Chile) Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon or Carmenere.	20.00
DePaulo (Italy) Pinot Grigio, Pinot Noir or Merlot.	30.00

Additional premium wine selections available upon request.