



**2008/2009**  
***Banquet Menus***

All Prices are Per Person unless otherwise noted  
All Prices are subject to Indiana State Sales Tax & 20% Service Fee

# Welcome

South Bend Country Club offers the finest service matched with exquisite cuisine and surroundings to create a truly memorable experience. Our staff will work with you to create a special event to reflect your personal tastes with attention to every detail. Our reception room and outside patio overlooks our 18<sup>th</sup> hole and surrounding lakes. We can accommodate intimate dinners for 20 or receptions up to 200 people with plenty of room for dancing. We pride ourselves on our attention to detail from room set-up, table arrangements, food quality, service and plate presentation. Relax and let us handle all the details of your event. Call our Catering Director today.

## *Banquet Policy & Procedures*

**Menu Selection:** All food & beverage must be purchased from South Bend Country Club. Menu selections are needed as soon as possible so that a detailed contract can be sent to you to guarantee your event. *Menu choices are limited to Two (2) entrees. (Additional Vegetarian Meals & Kid's Meals are available upon request with advanced notice).* Final Guest Count along with the number of each meal selection is due no later than four (4) business days prior to your event. The Client is responsible for paying for the guarantee number of guests plus any increases in guest attendance. If no number is received you will be billed for the estimated number given at the time of your reservation and availability of food is not guaranteed.

**Tax Exempt:** If your group is tax exempt please provide us with your number at the time you give us your menu selection.

**Deposits:** The South Bend Country Club is a private club. Any outside functions will be charged a room rental fee. This fee varies based on the amount of space needed for your event. A deposit will be required for all functions. Deposits are non-refundable and are applied to the final bill. *Deposit for member events is \$200.00.*

**Final Payment:** Non-member events are required to pay the estimated total 2 days prior to the event. *Member events require 1/3 of the estimated total the week prior to the function.*

*All prices are subject to change without notice. You will be billed for the prevailing rate at the time of your function.*

# Meetings

## Snacks & Refreshments

Assorted Soda & Bottle Water	\$1.50 each
Potato Chips w/Dip	\$1.25 per person
Popcorn	\$ .95 per person
Mixed Nuts	\$2.25 per person
Homemade Tortilla Chips & Salsa	\$2.25 per person
Homemade Cookies & Brownies	\$13.50 per dozen
Assorted Candy Bars	\$1.50 each
Small Cheese Tray w/Crackers (5-15 people)	\$35.00 per Tray
Large Cheese Tray w/Crackers (16-30 people)	\$70.00 per Tray
Fresh Fruit Platter	\$1.95 per person
Vegetable Crudité w/Dip	\$2.50 per person

## Equipment Rentals *No Charge for Members*

Podium	\$10.00
Microphone (Wireless) – Available for Main Dining Room Only	\$25.00
Screen (Free with rental of Projector)	\$10.00
LCD Projector	\$50.00
Flip Chart (w/Pads & Markers)	\$25.00
Additional Flip Chart Pad	\$ 5.00
Speaker/Conference Phone (includes call)	\$55.00
Photocopying Service	\$.10 per page
Fax Service	\$.20 per page

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# *Breakfast*

## **Coffee Station**

Coffee, Decaffeinated Coffee & Hot Tea, Creamer & Sugars

## **Continental Breakfast**

Orange Juice & Cranberry Juice, Coffee, Decaffeinated Coffee & Tea  
Assorted Mini Muffins, Breakfast Pastries & Croissants

## **Breakfast Buffet** (Minimum of 20 people)

Mini Bagels w/Cream Cheese, Fresh Fruit Platter, Scrambled Eggs,  
French Toast, Bacon & Sausage, Breakfast Potatoes, Orange Juice &  
Cranberry Juice, Coffee, Decaffeinated Coffee & Tea

*Add Waffles w/Maple Syrup & Flavored Syrup*

*Add an Omelette Station (No Chef Fees)*

*Add Assorted Yogurt*

## **Served Breakfast Entrees**

*All Entrees include Coffee, Tea & Fresh Fruit Garnish*

## **Eggs Benedict**

Two Poached Eggs on a Toasted English Muffin w/Canadian Bacon and Hollandaise Sauce

## **Three Egg Omelet**

Served with side of Bacon & Toast with Butter and Jelly

## **Steak & Eggs**

4oz Sirloin served with Scrambled Eggs & Toast with Butter and Jelly

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# Champagne Brunch

*(Available 10am-1pm)*

*Minimum of 50 people*

Champagne & Mimosas (passed)  
Orange Juice, Cranberry Juice, Apple Juice  
Coffee, Decaffeinated Coffee & Hot Tea, Creamer & Sugars

Croissants & Assorted Danish, Fresh Fruit Platter  
Tomato & Red Onion Salad  
Caesar Salad or House Salad w/choice of Dressings

Scrambled Eggs and Apple Filled Crepes  
Bacon & Sausage, Breakfast Potatoes

Chef Selection of Fresh Vegetable

## Select One Entree

Chicken Roulade stuffed w/Spinach & Cheese  
Chicken Breast topped w/Sun-Dried Tomato, Mushroom & Artichokes w/White Wine Sauce  
Beef Stroganoff  
French Cut London Broil  
Cheese filled Ravioli's in a Homemade Marinara Sauce

Add Poached Salmon w/Capers & Horseradish Sauce  
Add Lox & Bagels Platter with all the Condiments  
Add Tomato & Mozzarella Tray w/Basil Vinaigrette  
Add Omelet Station  
Add a Ham or Turkey Carving Station  
Add a Roast Beef Carving Station

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# *Cold Lunch Menu*

*(Available 11am-3pm)*

*All Lunch Items served with Iced Tea, Coffee & Tea*

## **Caesar Salad w/Homemade Croutons**

Add an Herb Seasoned Grilled Breast of Chicken, sliced

Add Fresh Grilled Shrimp

**Trio Salad** Scoop of Tuna, Crab & Chicken Salad with Fresh Fruit and a slice of  
Banana Nut Bread

**Raspberry, Apple & Chicken Salad** Raspberry marinated grilled Breast of  
Chicken with mixed Field Greens, Red Onion,  
Fresh Raspberries and Raspberry Vinaigrette

## **Walnut Chicken Salad**

Walnut encrusted breast of Chicken, pan seared & served atop a bed of Romaine Lettuce  
& Iceberg mixture with Buttermilk Ranch Dressing

## **Imperial Seafood Salad**

Homemade Seafood Salad with Toasted Almonds served on Baby Greens w/Fresh Fruit

## **Smoked Salmon Plate**

Sliced Smoked Salmon w/chopped Egg, Red Onion, Capers, Cream Cheese & Rye Crisps

## **Tuna Plate**

Scoop of Tuna, Cottage Cheese, Fresh Fruit & Vegetables

# ***Hot Lunch Menu***

*(Available 11am-3pm)*

*All Hot Lunch Items served with House Salad, Rolls & Butter, Iced Tea, Coffee & Tea*

## **Cashew Stuffed Chicken**

Boneless breast of Chicken stuffed w/a Savory Bread & Cashew Stuffing w/Chef Vegetable and Starch

## **Portabella Mushroom Chop Steak**

Grilled Sirloin Steak with Portabella Mushrooms and Onions, Garlic Mashed Potatoes and Fresh Vegetables

## **Chicken Crepes**

Served with Basil Risotto and Julienne Carrots

## **Fish & Chips**

Deep fried Beer Battered Cod served with traditional English Chips & Tarter Sauce

## **Grilled Pork Chop**

With Grain Mustard jus & Caramelized Apples

## **Oriental Chicken Stir-Fry**

Breast of Chicken w/Oriental Vegetables in a Teriyaki Glaze served on Rice

## **Tortilla Crusted Tilapia**

Baked Golden Brown and topped with a Lemon Cream Champagne Sauce, Chef Vegetable and Starch

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# ***Buffet Lunch Menu***

*(Available 11am-3pm)*

*Minimum 30 people*

*All Buffet Lunch Items include Iced Tea, Coffee & Tea*

## **Barbeque Buffet**

Grilled Burgers, Grilled Hot Dogs & Chicken Breast, Pasta Salad, Potato Salad, Baked Beans, Assorted Rolls, American Cheese, Lettuce, Tomato, Onion, Pickles & Condiments

## **Create a Salad Buffet**

Assorted Mixed Greens & Caesar Salad. Toppings include: Grilled Chicken, Broiled Salmon and a Variety of additional toppings. Rolls & Butter.

## **Cold Cut Buffet**

Pasta Salad, Caesar Salad, Sliced Turkey, Ham & Roast Beef, Assorted Cheeses, Assorted Breads, Lettuce, Tomato, Onion, Pickles, Condiments & Potato Chips.

# ***Sandwich Lunch Menu***

*(Available 11am-3pm)*

*All Sandwich Lunch Items include Potato Chips, Pickle, Iced Tea, Coffee & Tea*

## **“SB” Country Club or Wrap**

Layered Smoked Turkey, Ham, Cheddar Cheese, Bacon, Lettuce, Tomato and Mayonnaise on Toasted Wheat Bread or Sun Dried Tomato Flour Wrap.

## **Grilled Breast of Chicken**

Grilled Breast of Chicken on a Kaiser Roll

## **Crab Cake Sandwich**

Homemade Crab Cake w/Lettuce & Tomato on a Kaiser Roll. Chef's Special Sauce served on the side.

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# *Hors d'oeuvre Stations*

(Stations available for 1 Hour)

## **Cheese Crudités**

Imported & Domestic Cheese & Cracker displayed garnished with Grapes

## **Vegetable Crudités**

Assortment of Fresh Vegetables with Vegetable Ranch-Style Dip

## **Fresh Fruit Crudités**

Assortment of Fresh Fruit with a Yogurt Dip

**Antipasto Tray** Ripe Olives, Green Olives, Marinated Mushrooms, Pepperoni, Cherry Peppers, Marinated Artichoke Hearts, Roasted Red Peppers, Salami, Provolone Cheese & Tomatoes

## **Fresh Fruit & Cheese Display**

Assortment of Fresh Fruit, Domestic Cheeses and Crackers

## **Raw Bar**

Oysters on the Half Shell, Crab Claws, Jumbo Shrimp and Clams with Lemon Wedges, Hot Sauce, Cocktail Sauce and Horseradish Sauce

## **California Roll Display**

Traditional Rice and Julienne Vegetable Rolls served with Pickled Ginger, Soy Sauce & Wasabi

## **Sushi Roll w/Fresh Yellow Fin Tuna**

## **Jumbo Shrimp Cocktail**

Jumbo Shrimp, Peeled and Divined served with Lemon Wedges & Cocktail Sauce

## **Assorted Canapés**

Example: Cucumber slice w/Goat Cheese Spread, Crostini with Liver Pate, etc

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# *Cold Hors d'oeuvres*

(Priced per 50 pieces)

**Crab Mousse** – Puffs with light crab filling & red pepper  
**Smoked Salmon Pinwheels** – Salmon rolled w/Cream Cheese  
**Bruschetta** – Tomato & Basil  
**Melon wrapped in Proscuitto Ham**  
**Chocolate Covered Strawberries**  
**Caviar**  
**Pin Wheels (Turkey & Ham)**  
**Fruit and Cheese Kabobs**  
**Artichoke & Spinach Spread and Assorted Crostini's**  
**Salmon Veggie Bites** – Smoked Salmon & Cream Cheese Spread  
On Sliced Cucumber

# *Hot Hors d'oeuvres*

**Coconut Shrimp**  
**Spanakopita's** – Spinach & Feta Cheese in Phyllo Dough  
**Boursin Cheese Stuffed Mushrooms**  
**Crab & Cream Cheese Stuffed Mushrooms**  
**Spring Rolls with Ginger Chicken**  
**Vegetable Spring Roll**  
**Crabmeat Wontons**  
**Mini Crab Cakes**  
**Scallops wrapped in Bacon**  
**Rumaki** – Chicken Liver wrapped in Bacon  
**Pin Wheels** - Turkey, Ham and Swiss  
**Swedish Meatballs**  
**Asparagus in Phyllo Puffs**  
**Baby Lamb Chop**  
**Carving Station (Roast Turkey OR Honey Baked Ham)**

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# *Appetizers & Soups*

Start off your meal with one of our tempting appetizers or soups

## **Escargot**

With seasoned bread crumbs & garlic butter

## **Shrimp Cocktail**

Six jumbo shrimp served with a lime & Grande Marnier flavored cocktail sauce

## **Tomato & Basil Mozzarella**

Fresh tomato & mozzarella slices drizzled with a balsamic vinaigrette

## **Baked Oysters**

With guacamole sauce

## **Sautéed Skate Wing**

In a smoked tomato Buerre Blanc

## **Mussels**

Sautéed in garlic, white wine & tomatoes

## **Lobster Bisque**

Generous bowl of our homemade lobster bisque

## **French Onion Soup**

Generous bowl of our homemade French onion soup

# *Dinner Menu*

Dinner Entrees include House Salad or Caesar Salad, Rolls & Butter, Starch & Vegetable and Coffee & Hot Tea

## **Coq au Vin**

½ Chicken Braised in Butter & Shallots, White Wine, Mushrooms & Pancetta

## **Chicken Marsala**

Boneless Breast served with Mushrooms in a Marsala Wine Sauce

## **Spinach Sun Dried Tomato Stuffed Chicken Breast**

Served with Pesto Cream

## **Roasted Tenderloin of Beef**

Generous slices with Shitake Mushrooms and Red Wine Demi-Glaze

## **8oz Filet Mignon**

With a Cabernet Demi Glaze

## **12oz New York Strip Steak**

Herb Rubbed NY Strip Steak, Char Grilled and served with sautéed Onions & Mushrooms

## **Peppercorn Crusted Filet & Shrimp Scampi**

4oz Filet with a Brandy Cream Sauce and 3oz of Shrimp Scampi with Lemon Garlic Butter

## **Veal Piccata**

Sautéed Medallions of Veal, Capers, White Wine & Lemon

## **Rack of Lamb**

Roasted with Belgium Mustard & Breadcrumbs finished with a Garlic Rosemary Sauce

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## *Dinner Menu, Cont'd*

**Asian Pork Tenderloin** Pork Tenderloin crusted w/Sesame Seeds, roasted & sliced and served on Julienne Vegetables with a Ginger Soy Sauce.

**Breast of Duck** Grilled Breast of Duck served on a Wild Rice Medley w/Raspberry Chambord Sauce

### **Macadamia Encrusted Tuna**

Served with Golden Pineapple Soy Glaze

**Herb Crusted Grouper Fillet** Boneless Fillet w/Seasoned Bread Crumbs Baked Golden Brown in a Lemon Cream Champagne Sauce

**Sea Bass & Filet Mignon** 5oz Herb Crusted Sea Bass in a Champagne Sauce and Petit Filet in a Cabernet Demi Glaze.

**Mahi Mahi** Pecan Crusted and Pan Braised served with a Mango Pineapple Salsa

**Grilled Salmon** Topped with a Dill Mustard Cream Sauce

### *Vegetarian Meals Also Available*

Choice of: Portabella Mushroom Cap stuffed w/Spinach & Cheese  
Pasta Alfredo topped with Steamed Broccoli  
Bell Pepper stuffed w/Various Cheeses  
Vegetable Fajita

# *Dinner Buffet*

Buffet with 2 Entrees & 2 Sides

Buffet with 3 Entrees & 3 Side

## **Includes:**

House Salad or Caesar Salad

Rolls & Butter

Coffee, Decaffeinated Coffee and Tea

## **Entrée Selections**

Cashew Stuffed Chicken

Rosemary Chicken

London Broil

Sliced Turkey w/Gravy

Stuffed Shells w/homemade Marinara Sauce

Broiled White Fish

Flounder Florentine

Chicken Picata

Pork Medallions

Chicken Marsala

Sliced Honey Ham

## **Side Selections:**

Rice Pilaf

Roasted Yukon Gold Potatoes

Garlic Whipped Potatoes

Risotto

Baked Potato

Twice Baked Potato

Horseradish Mashed Potato

Rosemary Red Skins

Wild or White Rice

Green Beans Almandine

Broccoli

Squash & Zucchini Blend

Asparagus

Apple Sauce

Honey Glazed Carrots

Green Beans w/Red Peppers

Cauliflower

Fresh Seasonal Medley

## **Chef Stations also Available**

**(Ask for pricing information)**

Italian Pasta Station – Carving Station – Southwest Station – Seafood Station –  
Perch & Prime Rib Station

Theme Buffets Also available upon Request!

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# *Dessert*

## **Banana's Foster Carmel Basket**

With Nutmeg Ice Cream and Chocolate Cigarette

**Panna Cotta** Your choice of fruit: Orange, Pineapple, Blueberry or Strawberry

## **Warm Bread Pudding with Raisins & Walnuts**

### **Molten Chocolate Cake**

With Fresh Raspberry Sauce

### **Bourbon Pecan Pie**

Served with Vanilla Ice Cream

### **Flourless Chocolate Cake**

Drizzled with Raspberry Sauce

### **Cheesecake**

Your choice of New York, Chocolate Swirl or Strawberry

### **Cream Pies**

Your choice Chocolate, Banana, Coconut or Mint Chocolate

## **Chocolate Mousse Torte or Raspberry Mousse Tort**

### **Ice Cream Bar**

(Minimum 25 people) Vanilla & Chocolate Ice Cream with 8-10 assorted toppings

### **Dessert Table**

(Minimum 25 people) Assorted Cookies, Pies and Cakes

### **Deluxe Dessert Display**

(Minimum 25 people) Assorted Petit Fours, Mousse, Torts, Fruit Pies and Fresh Pastries

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# *Bar Policies*

South Bend Country Club *does not allow* any outside alcoholic beverages to be on our premises.

South Bend Country Club *does not* allow any shots at any banquet function or wedding reception.

South Bend Country Club Bartenders will ID any guest who looks under the age of 30. SBCC Bartenders will only allow a guest to obtain one drink at a time if there are a large number of underage guests at the event. If any underage guest is found consuming alcohol the drink will be removed and the host & management will be notified. If they are found a second time the bar will be closed for the remainder of the event with no refunds.

South Bend Country Club Bartenders will “cut off” any guests based on their discretion. The host & management will be notified. Proper action will take place if “keys” need to be confiscated and a taxi will be called.

South Bend Country Club does not charge the flat bar price for guests under the age of 21. Their soft drinks are complimentary throughout the event.

South Bend Country Club has a bartender fee of \$50.00 per bartender based on four hours. Each additional hour is \$20.00 per bartender. Portables bars are available at any additional set-up fee of \$75.00.

South Bend Country Club recommends 1 bartender for every 60 guests and a Portable Bar for any event over 100 people.

# Bar Arrangements

At South Bend Country Club we offer you the flexibility to select the bar arrangement that best suits your event.

	<u>Non-Members</u>	<u>Members</u>
<b>Flat Rate Bar Option for 4 Hours - Host Bar</b>		
House Liquor, Beer & Wine .....	\$24.00 .....	\$22.00
Mid-Premium Liquor, Beer & Wine .....	\$28.00 .....	\$25.00
Premium Liquor, Beer & Wine .....	\$32.00 .....	\$29.00
Beer, Wine and Soft Drinks .....	\$18.00 .....	\$16.00

*All mixes are included in the above prices*

## Prices by Consumption (Tally Sheet) – Host Bar

Soft Drinks .....	\$1.55 per glass .....	\$1.00
Juice .....	\$1.75 per glass .....	\$1.25
Champagne .....	\$2.75 per glass .....	\$2.50
Domestic Beer .....	\$3.25 per bottle .....	\$2.00
Import Beer .....	\$3.75 per bottle .....	\$3.50
House Wine & House Liquor .....	\$4.75 per glass .....	\$3.50
Mid-Premium Liquor .....	\$5.50 per glass .....	\$4.50
Premium Liquor .....	\$8.00 per glass .....	\$5.50
Any Drink on the Rocks .....	plus...\$ .50 per glass .....	plus \$5.00

*All mixes are included in the above prices*

## Cash Bar (Guest pay for their drinks) -Prices include the tax & service fee

Soft Drinks .....	\$2.00 per glass
Juice .....	\$2.00 per glass
Champagne .....	\$3.00 per glass
Domestic Beer .....	\$4.00 per bottle
Import Beer .....	\$5.00 per bottle
House Wine & House Liquor .....	\$6.00 per glass
Mid-Premium Liquor .....	\$7.00 per glass
Premium Liquor .....	\$9.00 per glass
Any Drink on the Rocks .....	plus.\$ .50 per glass

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# *Bar Brands*

## **Domestic Beer**

Budweiser, Bud Light, Michelob Ultra, Coors Light, Bucklers, Miller Light

## **Import Beer**

Corona, Heineken, Heineken Light, Amstel Light, Guinness

## **House Wines**

Tunnel of Elms: Cabernet & Chardonnay

Beringer White Zinfandel

## **House Bar**

Vodka, Gin, Rum, Tequila, Whiskey, Blend, Scotch, Brandy, Amaretto

## **Mid-Premium Bar**

Stoli, Tanqueray, Bacardi, Jose Cuervo, Jim Beam, Seagram's 7 & VO, Dewars, Brandy,

Kahluha, Flavored Schnapps, Amaretto

## **Premium Bar**

Absolut, Absolut Flavors & Kettle One, Bombay, Captain Morgan & Malibu, Jose Cuervo,

Jack Daniels, Crown Royal, JW Red, Courvoisier VSOP, Amaretto DiSaronna, Cointreau,

Chambord, Drambuie, Grand Marnier, Flavored Schnapps

*Remember:* South Bend Country Club has a variety of specialty wines & spirits that we can add to any bar for a nominal fee. Additional Beer can also be made available.