



**THE MONTGOMERY COUNTRY CLUB** welcomes you and your guests to a setting that reflects your hospitality and ambience for gracious entertaining. The Club excels in preparing for small intimate dinners for eight as well as for a festive gala for eight hundred.

*All function details will be planned in advance so the host and/or hostess may relax and enjoy the event. Financial matters are addressed simply so as not to detract from the meaningfulness of the occasion. It is requested that a guarantee be given of the number of guests attending in conjunction with our seventy-two hours cancellation policy. Contained herein are the options available in anticipation of providing the finest quality in dining and service.*

# Montgomery Country Club

- • Functions for ten or more persons are required to plan a menu in advance to facilitate the best food and service. All functions requesting food service must have a finalized menu two weeks prior to the date of the event.
- • Person(s) arranging party plans are to consult directly with the Special Events Director's Office to insure all information and details are confirmed and posted in writing.
- • An MCC member or designated MCC member in good standing must be present for any Special Function he/she is sponsoring, unless permission is otherwise given. ***An IRS tax form must be signed and returned by the member prior to the date of the function.***
- • In-Town Special Functions and Dining Reciprocal arrangements must be made in advance and be preceded by arrangement of reciprocity from the appropriate manager. An MCC member must be with the reciprocating guests for any club usage.
- • The guest list for a function at the Montgomery Country Club must be a fixed list. Invitation to an event may not be issued to the public through the media.
- • Any advertising in local publications using the Club's name may not be used unless approved by the Board and screened through the Special Events Office.
- • The Club's premises shall not be used for public forum or other similar purposes. Media coverage and interviews, exhibitions, or like events in any area of the Club or photography in any of the main areas are strictly prohibited without specific prior written Board approval. Personal photography, audio visual or other similar equipment may be permitted only in the private dining rooms on the condition that it is in good taste and that other guests of the Club are not disturbed.
- • Due to the private, social, and tax status of the club, no political campaign or fundraising is allowed at the club.
- • Wedding receptions at the Montgomery Country Club are for direct descendants (children and grandchildren) of the Montgomery Country Club members only.
- • All prices are guaranteed for 30 days prior to the event. A 20% service charge and 10% State sales tax will be added to all prices quoted. Cash bar pricing include tax and service fee.
- • ***A guarantee of the number of persons is required at least 72 hours in advance of the function. For all events over 100, a seven-day confirmation within 10% is requested in addition to the 72 hours advance confirmation. If a guarantee number is not received, your estimated number will become your guarantee and you will be billed for any additional guests above the guaranteed number.***
- • ***For parties of 50 or fewer, guests numbering over 10% of the guarantee will be charged at 150% of the regular charge. For parties of 51 or more, guests numbering over 5% of the guarantee will be charged at 150% the regular charge.***
- • Club employees will refuse to serve alcoholic beverages to anyone under 21 years of age to comply with all federal, state, and local laws.
- • No food or beverage may be brought into the Club for use at a function except Wedding, Birthday, or Anniversary Cakes. A fee of 50¢ per person will be charged to cut a cake brought into the Club.

• • ***Any items brought into the Club such as linens, silver, etc. must be cleared by the Special Events Director. The Club is NOT responsible for such items.***

• • ***Members are responsible for their decorations. All decorations must be coordinated through the Special Events Office. No decorations may be affixed in the Club without prior approval. This is to include the use of tape, wire, nails, thumbtacks, staples, tying, etc. A Damage Fee will be charged should this occur.***

• • Private parties for children are permitted up to age seven. Normal room, and food and beverage minimums for these events are in effect with the exception of the Ballroom, which will be a \$250.00 minimum. An additional charge of \$75.00 is charged for cleanup.

• • The pool may be rented for parties after regular hours by contacting the Youth Director.

• • Smoking will not be permitted inside the Club.

• • ***Display, Decorations & Personal Property:***

***All display, decoration and or personal property of the patron or the patron's guest brought on the premises of Montgomery Country Club and left thereon shall be at the sole risk of the patron; MCC will not be liable for any loss or damage to any such property for any such reason.***

• • Liabilities:

We are pleased you are considering the use of our banquet facilities. Please be assured that we will do everything possible in the event of an unforeseen circumstance. In any event, however, MCC shall not be responsible for any failure to perform, which is attributable to federal, state or municipal action or regulation, strikes or other labor problems, fires, floods, hurricanes, tornadoes, war, riot power outages or any other act of God that is out of the control of MCC, Which causes damages to or destruction in whole or part of the merchandise or facility of MCC. If, in the event one of the above contingencies, the patron wishes to reschedule the event, and upon the removal of such interruption, performance shall be resumed at the specified and agreed upon rate. Signing the function contract, I have read and understood all the rules and fees for a function at Montgomery Country Club.

• • ***Damage or Excessive Clean Up:***

***You will be responsible for all costs to repair and or replace any damages incurred to the club's property by your guests, attendees, independent contractors or any other agents under your control. A \$500.00 (or more) clean up charge may be billed following your function.***

• • During the month of December, if a party is cancelled less than 30 days prior to the date of the reservation the Club member's account will be charged \$500.00 for the Ballroom and \$200.00 for the Colonial.

• • Specialty linen and rental items. We can rent specialty items for your special event, these charges will be passed on through the billing with a 10% handling charge on top of any rental fees incurred.

• • Menu options and prices are subject to change and cannot be confirmed till 30 days prior to your event.

#### *Fees, Rentals & Resources*

• • All Club equipment is available for use upon availability and may incur a fee plus Sales tax, (piano, risers, stage, microphone, podium, and American flag and the dance floor):

- TV-DVD (\$35.00)

- LCD projector (\$250.00) is available for a fee and must be reserved in advance.

- Wireless internet access. \$10.00 per hour (minimum of 1 hour)

- Microphones- Members \$30.00; non-member \$45.00

- Projector and Screen; \$100.00; Screen only 6ft \$25.00; 8ft \$35.00

- Dance Floor \$75.00 Piano \$25.00

- Specialty linen and rental items. We can rent specialty items for your special event, these charges will be passed on through the billing with a 10% handling charge on top of any rental fees incurred.

- • *There is a minimum food and beverage requirement for special functions/meetings*
- *Ballroom: \$750.00*
- *Colonial Room: \$350.00*
- *Montgomery Room and Beauvoir Room: \$250.00*
- *Board Room, Magnolia Room and Snack Bar: \$100.00*
- *Azalea Room: \$50.00.*
- • *Use of the second level requires Board approval and a \$5,000.00 fee.*
- • *The fee is \$8,000.00 if the second and third level is used in combination.*
- • Day meetings or luncheons that exceed 200 attendees will be required to compensate the club for two police officers to conduct entrance traffic duty. The fee for traffic duty will be reflected on the Special Functions statement unless requested otherwise
  
- • For band parties on the third level:
- \$100.00 fee for unlimited power
- \$150.00 for band mixer and unlimited power.
  
- • The Club will provide service persons for:
- Doorman for \$150.00
- Doorman in top hat and tails for \$175.00
- Police for \$200.00 (per officer) for a two hour reception minimum; \$100.00 per hour per officer after two hours

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## *Breakfast Buffet*

\$ 15.75 per person ( 7am-11:00am)

(minimum of 50 people)

### **CHOICE OF ONE**

*Seasonal Fresh Fruit or Hot Baked Fruit*

### **CHOICE OF ONE**

*Cheese Grits, Plain Grits, Breakfast Potatoes, or Hash Browns*

### **CHOICE OF ONE**

*Scrambled Eggs, Chicken Crepes, or Egg Casserole*

### **CHOICE OF TWO**

*Bacon, Ham, Link or Patty Sausage*

### **CHOICE OF TWO**

*Biscuits, Cinnamon Rolls, Croissants, Orange Muffins, Blueberry Muffins,  
Assorted Danish, Cheese Biscuits, Bagels, or Blueberry Coffee Cake*

*Coffee and tea included*

*Additional entrée—\$3.00*

*Specialty Meats Available—Market Price*

## *Plated Breakfast/ Brunch*

### **SHRIMP AND GRITS ~ \$16.95**

*Tender sautéed shrimp and peppers served over  
cheese grits with broiled tomato parmesan*

### **CHICKEN CREPES ELEGANTE ~ \$14.95**

*Served with seasonal fruit, chef's vegetable, broiled tomato parmesan*

### **CREOLE CHEESE FRITTATA ~ \$14.95**

*Served with Creole Sauce, fresh fruit salad, crabcake, hash brown potatoes*

### **EGGS FLORENTINE ~ \$17.95**

*Toasted English muffin topped with wilted spinach,  
poached egg and crab, finished with a lobster hollandaise*

### **EGGS BENEDICT ~ \$13.95**

*Poached eggs on toasted English muffins topped with Canadian  
bacon and hollandaise sauce with your choice of one side  
(bacon, sausage, hash browns, country ham, biscuits & gravy, or fresh fruit).*

### **CRABCAKE BENEDICT ~ \$18.95**

*Toasted English muffin topped with a fresh handmade crab  
cake, poached eggs and hollandaise sauce with your choice of  
one side (bacon, sausage, hash browns, country ham, biscuits &  
gravy, or fresh fruit).*

### **STUFFED FRENCH TOAST ~ \$13.95**

*French toast stuffed with sliced ham and white cheddar cheese,  
dipped in a light batter, and served with a broiled parmesan  
tomato, fresh seasonal fruit slices and warm maple syrup.*

### **THE ULTIMATE ~ \$9.95**

*Two eggs, two sausage links or bacon, grits or hash browns.*

*All served brunches come with biscuits, croissants, or muffins, coffee and tea*

## *Continental Breakfasts*

### **CONTINENTAL FIT ~ \$14.95**

*Assorted mini muffins, fresh fruit, assorted yogurts, granola,  
milk, juice, coffee, hot tea & water*

### **CONTINENTAL BREAKFAST ~ \$11.95**

*Assorted danish, muffins, sliced seasonal fruit, juice, and fresh  
brewed coffee served with an assortment of preserves, honey and sweet butter*

## Appetizers

### **CLASSIC SHRIMP COCKTAIL**

*Large boiled shrimp served chilled with cocktail sauce*

**\$9.50**

### **SAVANNAH CRAB CAKES**

*Two 4oz Crab Cakes presented with a Lemon Aioli and Cocktail Sauce*

**\$9.50**

### **FRIED GREEN TOMATO TOWER**

*Three delicately battered and deep fried green Tomatoes, Layered with grilled shrimp and herbed goat cheese and finished with a balsamic reduction*

**\$6.50**

### **CHICKEN, BEEF OR CRABMEAT PIROSHKI**

*Well seasoned filling in puff pastry served with Chardonnay mustard sauce*

**\$7.50**

### **BANG BANG SHRIMP**

*Chef's take on spicy Asian shrimp, includes 12 shrimp*

**\$6.75**

### **GOURMET CHEESE TRAY**

*Domestic and imported cheese variety with fruit, cracker bread and sweet fruit preserves*

**\$8.50**

## Salads (Lunch and Dinner)

### **MAGNOLIA SALAD**

*Field greens with mandarin orange segments, caramelized almonds and orange honey vinaigrette dressing*

**\$5.00**

### **CAESAR SALAD**

*Fresh Romaine served with croutons, Parmesan cheese and Caesar dressing*

**\$6.50**

### **FRESH SPINACH SALAD**

*Spinach leaves with sliced mushrooms, chopped eggs, crisp bacon bits and hot bacon dressing*

**\$7.50**

### **HEARTS OF PALM**

*Hearts of palm garnished with sliced tomato and pimento, served on a bed of Boston Bibb lettuce and vinaigrette dressing*

**\$7.50**

### **GREEK SALAD**

*Greek olives, red onions, feta cheese and roma tomatoes served with pita bread*

**\$6.00**

### **FRIED GREEN TOMATO SALAD**

*Fresh mixed greens topped with two crispy seasoned fried green tomatoes and finished with our house raspberry vinaigrette.*

**\$6.00**

### **CAPRAZI SALAD**

*Vine ripe red tomato slices layered with mozzarella cheese; garnished with fresh basil leaves and finished with olive oil and balsamic reduction.*

**\$7.50**

### **CLASSIC WALDORF**

*Fresh cut apples, celery, raisins and walnuts mixed with sweet mayonnaise dressing on a bed of crispy Bibb lettuce.*

**\$7.50**

### **MCC HOUSE SALAD**

**\$4.50**

Lunch Entrees (11:00am-2:00pm)

All entrees include warm crackers, fresh bread, water, coffee and tea.

Salad Entrees (Add \$5.00 for Dinner)

**GRILLED CHICKEN OR SHRIMP CAESAR SALAD**

*Caesar Salad with marinated grilled chicken or shrimp*

**\$10.95 (Chicken) or \$13.95 (Shrimp)**

**PINEAPPLE PARADISE**

*Quartered fresh pineapple filled with chicken salad and  
Garnished with fresh seasonal fruit and banana nut bread*

**\$15.95**

**MCC CHICKEN SALAD SUPREME**

*Chicken Salad garnished with fresh seasonal fruit and  
Banana nut bread*

**\$10.95**

**THAI CHICKEN SALAD**

*Served over angel hair pasta with scallions and  
cucumbers in a cilantro lime peanut dressing*

**\$10.95**

**GREEK SALAD**

*Mixed field greens topped with roasted red  
peppers, grated Asiago cheese, capers,  
grape tomatoes, and grilled chicken with a  
Kalamata olive vinaigrette dressing*

**\$13.50**

**SALAD TRIO**

*Chicken or Tuna, Potato or Pasta and fresh fruit  
atop a bed of fresh lettuce and accompanied  
by a banana nut bread sandwich*

**\$13.95**

**MARINATED CHICKEN AND VEGETABLE PLATE**

*Marinated grilled chicken breast, risotto,  
julienne carrots and asparagus with a fresh  
tomato salsa, citrus salsa, OR papaya & mango salsa.*

**\$16.00**

Poultry

**CHICKEN CREPES**

*Tender crepes with diced chicken and mushrooms topped with a  
cream and chardonnay sauce*

**\$15.95**

**CREAMED CHICKEN AND ALMONDS**

*Diced chicken, mushrooms and peppers in a pastry shell topped  
with roasted almonds*

**\$14.95**

**STUFFED CHICKEN**

*Chicken stuffed with goat cheese, apricot and sage*

**\$14.95**

**MEDITERRANEAN CHICKEN**

*Chicken stuffed with artichoke, lemon and goat cheese*

**\$15.95**

**CHICKEN PICATTA**

*Lightly breaded chicken cutlets served golden brown in a lemon  
caper wine sauce over angel hair pasta*

**\$18.00**

**CHICKEN PRIMAVERA**

*A delightful mixture of squash, broccoli, onion & bell pepper  
sautéed and tossed with angel hair pasta & a light cream sauce,  
topped with grilled chicken*

**\$18.95**

All entrees include warm crackers, fresh bread, water, coffee and tea.

Beef

**GRILLED FLANK STEAK**

*Thinly sliced and perfectly seasoned*

**\$15.95**

**BEEF STEW ON BLEU CHEESE POLENTA**

*Seasoned beef and vegetables, slow cooked & served atop creamy  
bleu cheese polenta*

**\$16.95**

**BEEF STROGANOFF**

*Served over buttered noodles*

**\$16.00**

**PETITE TENDERLOIN**

*4 ounce filet of beef*

**\$28.00**

Seafood

**CRAB CAKES**

*Twin crab cakes of fresh lump crabmeat, herbs and spices pan  
sautéed and served with a Creole mustard sauce OR margarita sauce*

**\$23.00**

**ASIAN SALMON**

*Broiled OR grilled salmon filet served with an Asian apple and  
Napa cabbage slaw and black bean sauce*

**\$20.00**

**CRAWFISH ETOUFFEE**

*Served over white rice*

**\$17.00**

**BASSA FLORENTINE**

*Served with a Rockefeller cream sauce*

**\$17.00**

**TWIN SHRIMP KABOBS**

*Fresh grilled gulf shrimp skewered with onion, bell pepper &  
tomatoes then grilled to perfection*

**\$24.00**

**GRILLED SALMON**

*Grilled filet of salmon served with nectarine salsa*

**\$18.00**

**SAUTEED TILAPIA**

*Brown butter sautéed tilapia served with pistachios*

**\$22.00**

## Pork

### **PORK ROULADE**

*Pork loin rolled with feta & spinach, sliced and finished with light sauce au jus*

**\$23.00**

### **GRILLED PORK LOIN**

*Thinly sliced and topped with creamy peppercorn sauce*

**\$16.00**

### **SWEET & SOUR THAI PORK**

*With crispy sautéed vegetables served over steamed rice and topped with fried Thai noodles*

**\$16.00**

## Side Items

### **Starches—choice of one**

Mashed Potatoes (*plain, garlic or herb*)

Mashed Sweet Potatoes

Roasted Red Bliss Potatoes

Wild Rice Medley

Pasta (*linguini, rotini, bow tie*)

White Rice

Garden Rice Pilaf

Macaroni and Cheese

Cheese Grits

Wild Mushroom Risotto

Grilled Polenta Cake

### **Vegetables—choice of one**

Asparagus

Coleslaw

Grilled Vegetables

Frenched Green Beans

Glazed Baby Carrots

Vegetable Medley

Broiled Parmesan Tomato

Yellow Squash

Stuffed Zucchini

Succotash

Braised Cabbage

## Meetings and Teas

### **Coffee Break**

Regular, Decaf, Creamer, Sugar  
\$2.00 per person

### **Juice Station**

Orange, Cranberry or Grapefruit  
\$3.00 per person

### **Soda Station**

Coca-Cola, Diet Coke, Sprite, Caffeine Free Diet Coke,  
Coke Zero, Dr. Pepper  
\$2.50 per person

### **Afternoon Break**

Assorted Candies, Cookies and Confectionaries  
Assorted Sodas & Bottled Water  
\$6.00 per person

Cookies, Per Dozen

\$10.00

Juices Per Urn

\$22.00

### **Lunch Options**

MCC Lunch Buffet (Tuesday thru Friday)

\$15.00 per person

Meat and 3 Lunch (Tuesday thru Friday)

\$13.50 per person

MCC Brunch Buffet (Sunday)

Adults: \$21.50 per person

Children: 7-13 years of age \$17.50

4-6 years of age \$9.50

Children under 3 years old- Free

## Afternoon Teas

### CHOICE OF:

5 ~ \$15.75 per person

4 ~ \$13.25 per person

3 ~ \$12.50 per person

2 ~ \$11.00 per person

### **BREADS/ PASTRIES**

Banana Nut Bread  
Blueberry Coffee Cake  
Pecan Cinnamon Rolls  
Blueberry Muffins  
Chocolate Chip Muffins  
Danish

### **SNACKS**

Peanuts  
Goldfish  
Pretzel Mix  
Popcorn  
Cheese Straws

### **HOT ITEMS**

Hot Cheese Puffs  
Cheese Biscuits  
Sliced Ham in Biscuits  
Sausage Biscuits

### **SANDWICHES**

Chicken Salad Finger Sandwiches  
Cream Cheese and Olive Finger Sandwiches  
Pimento Cheese Finger Sandwiches  
Open-Faced Cucumber Finger Sandwiches  
Open-Faced Tomato Finger Sandwiches  
Blue Moon Cheese Finger Sandwiches  
Mini Reuben Wraps

### **SWEETS**

Mini Cheesecake Tartlet  
Petite Brownies  
Mini Pecan Tarts  
Mocha Cakes  
Apricot Mini Tarts  
Key Lime Mini Tarts  
Lemon Pound Cake  
Lemon Squares  
Pecan Kisses  
Assorted Cookies  
Cut Fresh Fruit

*Coffee, tea and water included.*

*(Two items of each selection  
provided per person)*

## Dinner Entrees

*Our Culinary Team is eager to work with you on designing a unique menu to personalize your special event.*

All entrees include warm crackers, fresh bread, water, coffee and tea.

### Poultry

#### **CHICKEN OSCAR**

*Lightly breaded sautéed chicken breast topped with fresh lump crabmeat, asparagus and Hollandaise sauce*

**\$23.00**

#### **PECAN CRUSTED CHICKEN**

*Boneless chicken breast sautéed in Alabama pecans*

**\$19.50**

#### **CHICKEN DUXELLE**

*Boneless breast of chicken filled with a blend of mushrooms and leeks, finished with a cream sauce*

**\$22.00**

#### **CHICKEN PORTOBELLO**

*Boneless chicken breast topped with sliced Portobello mushrooms, tomatoes and provolone cheese, served with champagne sauce*

**\$18.00**

#### **CHICKEN PARMESAN**

*Sautéed breaded chicken breast, topped with marinara and Provolone cheese and baked until golden, served over fettuccini*

**\$18.00**

#### **CHICKEN MARSALA**

*Thinly sliced chicken breast with mushrooms in a Marsala wine sauce*

**\$18.00**

### Beef, Veal & Lamb

#### **FILET MIGNON**

*8 oz center cut beef tenderloin, seasoned, charbroiled and served with Bordelaise OR Béarnaise*

**\$42.00**

*4 oz Filet \$28.00    6 oz Filet \$36.00*

#### **GOURMET BEEF KABOBS**

*Two kabobs of tender beef, skewered with onion, bell pepper & tomatoes and grilled to perfection*

**\$25.00**

#### **TOURNEDOS OF BEEF**

*Twin medallions of beef tenderloin served with a brandy and green peppercorn sauce with oven roasted potatoes*

**\$28.00**

**BRAISED SHORT RIBS**

*Slow cooked and topped with their own jus*

**\$29.00**

**PRIME RIB (MINIMUM OF 15)**

*Twelve ounces sliced with au jus*

**\$30.00**

**NY STRIP**

*12 oz of juicy, flavorful steak that has a bit more bite, but a lot more flavor*

**\$38.00**

**RACK OF LAMB OR LAMB CHOPS**

*Roasted rack of lamb with a Dijon herb crust served with a minted lamb sauce*

**\$38.00**

**VEAL PICATTA**

*Lightly breaded veal cutlets served golden brown in a lemon caper wine sauce over angel hair pasta*

**\$27.00**

*Pork*

**PORK TENDERLOIN**

*Grilled pork tenderloin with spicy chili coconut tomato salad*

**\$21.00**

**STUFFED PORK LOIN CHOP**

*Roasted loin chop stuffed with spinach, garlic & a goat cheese mixture & finished with a lemon butter & herb sauce*

**\$26.00**

**GRILLED PORK CHOP**

*Brined, French boned pork chop, served with apple cider collards, mashed potatoes and gingered carrots with a calvados cream sauce*

**\$26.00**

*Mixed Grill*

**FILET AND LOBSTER**

*Five oz. filet of beef tenderloin paired with 5oz. lobster tail, cooked to perfection*

**\$45.00**

**CHOICE OF TWO**

*Grilled 4oz filet of beef, 5oz lamb chop, two crab cakes, boneless chicken breast, filet of snapper, or shrimp grilled or fried served with appropriate sauces*

**\$35.00**

## Seafood

### **LOBSTER TAILS**

*Two 4.5 ounce broiled lobster tails served with drawn butter*

**\$37.00**

### **PECAN CRUSTED GROUPER**

*Grouper filet sautéed in Alabama pecans*

**\$29.00**

### **PAN SAUTEED TILAPIA**

*Lightly floured and seasoned then finished off with lemon, capers and tomatoes*

**\$26.00**

### **SEARED SNAPPER**

*Fresh snapper filet sautéed and served over crawfish cous cous*

**\$35.00**

### **STUFFED CATFISH**

*Baked Catfish stuffed with crabmeat and cornbread, served with a white gravy*

**\$20.00**

### **SEARED SCALLOPS**

*Served on Celery Salad with spicy honey-citrus glaze*

**\$18.00**

### **FRIED OR GRILLED SHRIMP PLATTER**

*Six jumbo shrimp served fried or grilled*

**\$30.00**

## Side Items

### **Starches—choice of one**

Mashed Potatoes (*plain, garlic or herb*)

Mashed Sweet Potatoes

Roasted Red Bliss Potatoes

Wild Rice Medley

Pasta (*linguini, rotini, bow tie*)

White Rice

Garden Rice Pilaf

Macaroni and Cheese

Cheese Grits

Wild Mushroom Risotto

Grilled Polenta Cake

### **Vegetables—choice of one**

Asparagus

Coleslaw

Grilled Vegetables

Haricot Verts

Glazed Baby Carrots

Vegetable Medley

Broiled Parmesan Tomato

Yellow Squash

Stuffed Zucchini

Succotash

Braised Cabbage

(*with onion & Granny Smith apples*)

## Desserts

**TIRAMISU WITH KAHLUA**  
**\$5.00**

**CARAMEL PECAN CHEESECAKE PIE or PECAN PIE**  
**\$5.00**

**ICE CREAM OR SORBET**  
**\$5.00**

**CHOCOLATE BREAD PUDDING WITH BAILEY'S CARAMEL SAUCE**  
**\$5.00**

**CRÈME BRULEE (For 30 or Fewer)**  
*Classic or Flavored (chocolate, almond, strawberry, raspberry)*  
**\$5.00**

**MCC BREAD PUDDING WITH WHISKEY SAUCE**  
**\$5.00**

**KEYLIME PIE WITH MELBA SAUCE**  
**\$5.00**

**SWEET POTATO CREAM CHEESE BROWNIE PIE**  
**\$5.00**

**BANANA PUDDING**  
**\$5.00**

**CHOCOLATE LAYER CAKE WITH CHEESECAKE FILLING**  
**\$5.00**

**YOGURT PARFAIT**  
**\$5.00**

**WARM BROWNIE A LA MODE**  
**\$5.00**

**CHOCOLATE TRUFFLE CAKE**  
**\$5.00**

**NEW YORK STYLE CHEESECAKE**  
*Classic or Flavored (mango, chocolate, strawberry)*  
**\$6.00**

**DESSERT TRIO**  
*Three Petite desserts, customized to your menu*  
**\$7.00**

## **Cakes**

*\$3.50 per Person (sliced and individually plated)*  
*Choices: Italian Cream, Cream Cheese Pound, Orange*  
*Rind & Pecans, Caramel, German Chocolate,*  
*Chocolate Sour Cream, Chocolate, White or Yellow*

## **Dinner Buffet Options**

*Prepared for a minimum of 75 guests*  
*Choice of two items from each category \$32.00*  
*Choice of three items from each category \$40.00*  
*All buffets include Rolls, Iced Tea & Coffee.*  
*We can customize any buffet to meet your needs*

### ***Salads (Category 1)***

Tossed Green Salad with Accompaniments  
Pasta Salad - Potato Salad - Coleslaw  
Caesar Salad with Accompaniments

### ***Entrée Selections (Category 2)***

Roasted Pork Loin finished in a  
Mushroom Green Pepper Sauce  
Baked Spaghetti  
Grilled Tilapia  
Sautéed Chicken with Mushroom Sauce  
Roman Style Chicken  
Herbed Balsamic Chicken with Blue Cheese  
Beef Bourguignon over Buttered Noodles  
Spicy Grilled Tilapia with Creamy Grits  
and a Mushroom Scallion Sauce  
Grilled Salmon over Asian Rice

### ***Starches (Category 3)***

Roasted New Potatoes in a Dill Butter Sauce  
Bleu Cheese Au Gratin Potatoes  
Mashed Potatoes  
Wild Rice Blend or White Rice  
Israeli Cous Cous  
Macaroni & Cheese  
Cheese Grits

### ***Vegetables (Category 4)***

Squash Casserole  
Vegetable Medley  
Frenched Green Beans  
Candied Carrots  
Asparagus  
Coleslaw  
Grilled Vegetables  
Broiled Parmesan Tomato  
Stuffed Zucchini

### ***Dessert Selections (Category 5)***

Sweet Potato Cream Cheese Brownie Pie  
Coconut Cream Pie  
Chocolate Layer Cake with Cheesecake filling  
Bourbon-Chocolate Pecan Pie  
MCC Bread Pudding  
Fresh Berry Cobbler  
Banana Pudding Sheet Cake\* Layer Cake\*

*\*Refer to dessert page for additional informatio*

## Hors D'oeuvres, Displays & Chef Attended Station

(pricing is per piece)

OPEN-FACED TOMATO FINGER SANDWICH \$2.00	MINI CRAB CAKE <i>with Creole mustard sauce</i> \$2.75	RUSSIAN NEW POTATO \$2.00
OPEN-FACED CUCUMBER FINGER SANDWICH \$2.00	ORIENTAL CRABMEAT SPRING ROLL \$2.00	SLICED HAM IN A BISCUIT \$2.00
CREAM CHEESE & OLIVE FINGER SANDWICH \$2.00	SHRIMP SPRING ROLL \$3.00	SLICED BEEF IN A ROLL \$2.50
MCC CHICKEN SALAD FINGER SANDWICH \$2.00	CRISPY CRAB RANGOON <i>with spicy mustard sauce</i> \$3.25	SMOKED SALMON CANAPE \$2.75
MCC CHICKEN SALAD PHYLLO CUP \$2.25	SAUSAGE or CRAB-STUFFED MUSHROOM CAP \$2.25	SPANAKOPITA \$2.50
CHICKEN QUESADILLA TRUMPET \$1.75	SHRIMP & BOURSIN CHEESE BEGGARS PURSE \$3.25	SOUP SHOOTER <i>white bean, tomato or seafood bisque</i> \$2.50
CHICKEN QUESADILLA \$2.00	MINI RUEBEN BALL \$2.50	MINI FRUIT PARFAIT <i>Layered vanilla yogurt, diced fruit &amp; whipped topping</i> \$2.75
SESAME CHICKEN TENDERLOIN <i>with ginger-soy dipping sauce</i> \$2.25	MINI BEEF WELLINGTON \$3.25	ASSORTED PETIT FOURS \$2.50
CHICKEN SATAY \$2.25	PARMESAN CRUSTED ARTICHOKE \$2.50	GRILLED POLENTA CAKE <i>topped with sweet red onion jam</i> \$2.50
FRIED CHICKEN FINGERS <i>with honey mustard</i> \$2.00	LAMB LOLLIPOP \$3.75	CHERRY TOMATO <i>filled with chive cream cheese</i> \$1.75
SPICY BUFFALO WINGS \$1.00	ANDOUILLE ENCROUTE \$2.50	BRUSCHETTA \$1.95
CHICKEN PINEAPPLE KABOB \$2.75	FRENCH QUICHE \$2.00	PETITE PANINI \$2.25
TERRIYAKI CHICKEN, PINEAPPLE & RED PEPPER KABOB \$2.25	SWEDISH MEATBALLS <i>in pepper sauce</i> \$2.00	ENDIVE BOAT \$3.25
MINI BEEF KABOB \$2.75	PROSCIUTTO-WRAPPED ASPARAGUS \$2.00	BRIE ENCROUTE WITH RASPBERRY \$3.00
SHRIMP & ANDOUILLE KABOB \$4.00	FRESH ASPARAGUS & SNOW PEAS <i>with Dijon vinaigrette</i> \$2.00	DEVEILED EGG <i>topped with caviar</i> \$2.00
BACON-WRAPPED SCALLOP \$3.00		

**Option One: Choose Five \$26.95 per person**  
**Option Two: Choose Six \$29.95 per person**  
**Option Three: Choose Seven \$33.95 per person**  
**Option Four: Choose Eight \$39.95 per person**

## Displays

(pricing is per person)

### **DOMESTIC CHEESE DISPLAY**

AFFINEE BUTTERMILK BLUE, VAN GOGH GOUDA, GRAND CRU GRUYERE, RESERVE MEZZALUNA FONTINA, RED SPRUCE 4YR. CHEDDAR AND ASSORTED CRACKERS  
\$7.00

### **FRESH FRUIT DISPLAY**

\$4.00  
WITH CHOCOLATE SAUCE, RASPBERRY SAUCE,  
POWDERED SUGAR

\$6.00  
WITH DOMESTIC AND IMPORTED CHEESE

\$10.00  
WITH CHOCOLATE SAUCE, RASPBERRY SAUCE, POWDERED  
SUGAR AND DOMESTIC AND IMPORTED CHEESE  
\$12.00

### **ANTIPASTA DISPLAY**

PROSCIUTTO COTTO WITH HERB, SALAMI CHORIZO CASERA,  
ROASTED YELLOW PEPPER, GRILLED ZUCCHINI, FETA CHEESE  
STUFFED OLIVES, GARLIC STUFFED OLIVES & BLUE CHEESE  
STUFFED OLIVES & GORGANZOLA DOLCE CHEESE GARNISH  
\$9.00

### **VEGETABLE CRUDITE**

CELERY, CARROTS, RED PEPPER, GREEN PEPPER, YELLOW PEPPER,  
AND BROCCOLI WITH RANCH DIPPING SAUCE  
\$4.00

### **SPINACH & ARTICHOKE DIP**

PRESENTED HOT OR COLD IN A BOULE WITH CHIPS  
\$4.50

### **LUMP CRABMEAT DIP WITH CRACKERS**

\$3.50

### **SHRIMP DISPLAY**

FRESH GULF SHRIMP (TAIL ON) PRESENTED OVER ICE  
WITH LEMON WEDGES AND COCKTAIL SAUCE  
\$8.00

### **BANG BANG SHRIMP DISPLAY**

GULF SHRIMP TOSSED IN A SPICY REMOULADE  
OVER SHREDDED ICEBERG LETTUCE  
\$8.00

### **FRIED CRAB CLAW DISPLAY**

FRESH CRAB CLAWS PRESENTED WITH  
LEMON WEDGES AND COCKTAIL SAUCE  
\$8.00

### **OYSTERS ON THE HALFSHELL**

WITH TABASCO, HORSERADISH AND COCKTAIL SAUCE  
(SEASONAL ONLY)  
(not included in package price)  
\$9.00

### **POACHED OR SMOKED SALMON DISPLAY**

WITH CAPERS, EGG, RED ONION, CREAM CHEESE & PARTY RYE  
\$6.00

### **CAVIAR DISPLAY ~ IMPORTED**

(not included in package price)  
\$15.00

### **CAVIAR DISPLAY ~ LUMPFISH**

\$2.50

### **BAKED WHEEL OF BRIE WITH GINGER SNAPS, CRACKERS AND GRAPES**

\$2.50

## Chef Attended Stations

A \$100.00 per chef fee will be assessed, 1 chef per station. We can customize a station for your needs.

### Pasta Station

Choice of Two Sauces, and Two types of Pasta. This  
Station will have Grilled Chicken, Shrimp or Bay  
Scallops to add to the Pasta, Homemade Garlic Bread  
And Fresh Parmesan Cheese Accompaniments

**Pick Two Pastas:** Angel Hair, Penne, Fettuccini, Cheese  
Filled Tortellini, Bow-Tie Rigatoni

**Pick Two Sauces:** Marinara, Alfredo, Pesto, Bolognese  
\$12.00 per person

### Quesadilla Station

Grilled Chicken, Steak or Cheese filled Tortillas cooked  
to order and served with Pico de Gallo, Sour Cream,  
Guacamole, Tortilla Chips, Warm Queso Dip, and Salsa  
\$7.00 per person

### **Mashed Potato Station**

Idaho or Sweet Potato served with an array of toppings;  
Sour Cream, Bacon Bits, Brown Sugar, Butter, Shredded  
Cheese and Fresh Chives  
\$6.00 per person

### Shrimp & Grits Station

Gulf Shrimp sautéed in Garlic, Smoked Bacon  
Butter Sauce presented over Cheese Grits  
\$8.00 per person

### Banana Foster or Cherry Jubilee Station

The Classic recipes prepared for your enjoyment  
\$6.00 per person

### Carving Items

All carved items come with proper accompaniments.

Baked Ham	75 people	\$ 75.00
Virginia Ham	100 people	\$ 90.00
Beef Tenderloin	25 people	\$175.00
Inside Round of Beef	125 people	\$200.00
Steamship Round of Beef	250-300 people	\$425.00
Corned Steamship Round of Beef	250-300 people	\$525.00
Turkey Breast	30 people	\$150.00
Smoked Turkey Breast (cold)	50 people	\$ 75.00
Roast Pork Loin	75 people	\$150.00

## **Beverages and Spirits**

*All Open Hosted Bars will be charged based on consumption. Each bottle is measured by tenths. The average price per drink is listed just as a reference point.*

*If bar sales do not exceed \$250.00, a \$35.00 Bartender Charge (per Bartender) will result.*

*All bars are stocked with Domestic Beer, House Chardonnay, Cabernet or Merlot, White Zinfandel, Sauvignon Blanc and Pinot Grigio, Juice and Mixers.*

## **Spirits**

### *House Brands*

Drink	\$ 5.50
Bottle	\$110.00
Smirnoff Vodka, Beefeater Gin, Dewar's Scotch, Old Forester Bourbon, Bacardi Rum, Canadian Club Blend, Montezuma Tequila	

### *Premium Brands*

Drink	\$ 6.50
Bottle	\$120.00
Absolut or Stolichnaya Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniels Black Bourbon, Mt. Gay or Meyers Dark Rum, Crown Royal Blend	

*We also have an array of super premium liquor that is on request only and will be priced individually  
Additional wine selections available upon request*

## **Mixed Drinks & Non-Alcoholic Beverages**

*For drinks sold by the gallon, each gallon serves approximately 20 drinks.  
Each punch bowl holds 2 gallons. Additional mix will be added by the gallon.*

### *Alcohol Added Mixes*

Bloody Mary - Gallon	\$95.00
Screwdrivers - Gallon	\$95.00
Mimosas - Gallon - Gallon	\$95.00
Champagne Punch - Gallon	\$95.00

*Beverages above are available for \$5.50 per drink.*

### *Non-Alcoholic Beverages*

Soft Drinks	\$2.50
Juices	\$3.00
Gatorade/Powerade	\$3.00
Coffee/Tea - Cup	\$2.00
Coffee/Tea - Pot	\$16.00
Lemonade - Gallon	\$12.00
Non - Alcoholic Punch - Gallon	\$40.00

## Beer

### **DOMESTIC BEERS**

*Miller High Life, Miller Lite, Budweiser,  
Bud Light, Bud Dry, Rolling Rock, O'Doul's*  
**\$ 2.75**

### **PREMIUM BEERS**

*Michelob, Michelob Light, Michelob Dry,  
Michelob Ultra, Michelob Extra*  
**\$3.00**

### **IMPORTED BEERS**

*Heineken, Corona, Becks,  
St. Pauli N/A, Corona, Dos Equis*  
**\$4.00**

## Wine

### White

#### **MCC HOUSE**

*Chardonnay, White Zinfandel, Pinot Grigio*  
**25.00**

**FINCA EL PERAL SAUVIGNON BLANC**  
**28.00**

**ALEXANDER VALLEY CHARDONNAY**  
**30.00**

**MASO CANALI PINOT GRIGIO**  
**32.00**

**BERINGER "FOUNDER'S ESTATE" CHARDONNAY**  
**32.00**

**COLUMBIA CREST, MOSCATO**  
**33.00**

**CHATEAU ST. JEAN CHARDONNAY**  
**36.00**

**CHATEAU ST. MICHELLE SAUVIGNON BLANC**  
**38.00**

**KENDALL-JACKSON CHARDONNAY**  
**40.00**

**FERRARI-CARANO CHARDONNAY**  
**47.00**

### Red

#### **MCC HOUSE**

*Cabernet, Merlot, Pinot Noir, Shiraz*  
**25.00**

**FESTIVO MALBEC**  
**27.00**

**ROSEMOUNT SHIRAZ**  
**28.00**

**ALEXANDER VALLEY TEMPTATION ZINFANDEL**  
**28.00**

**BERINGER FOUNDER'S ESTATE  
CABERNET SAUVIGNON**  
**32.00**

**MACMURRAY RANCH PINOT NOIR**  
**32.00**

**BLACKSTONE "ESTATE" MERLOT**  
**33.00**

**LOUIS M. MARTINI "RESERVE"  
CABERNET SAUVIGNON**  
**35.00**  
**HESS "SELECT" CABERNET SAUVIGNON**  
**36.00**

**ALEXANDER VALLEY MERLOT**  
**36.00**

## Sparkling Wine & Champagne

**MOET CHANDON "WHITE STAR" BRUT**  
**75.00**

**DOMAINE STE. MICHELLE BRUT**  
**30.00**

**KORBEL BRUT**  
**30.00**

**BELSTAR PRESCETTO**  
**28.00**

**CRISTALINO BRUT**  
**28.00**

*Other Wine Selections Are Available Upon Request*