

Whitewater Country Club Banquet Menu
Buffets

One meat buffet.....Without dessert **\$17.00**
With dessert **\$21.00**

Two meat buffet.....Without dessert **\$19.00**
With dessert **\$23.00**

Buffets require a minimum of 30 people

Salads

WCC House Salad with your choice of:
Ranch, French, Cusabi, Golden Italian, Raspberry-Walnut Vinaigrette, 1000 Island

Tomato and Assorted Spring Greens with Shaved Red Onion, Avocado and
Bleu Cheese Vinaigrette

Caesar Salad with WCC's very own dressing.

Fresh Mozzarella and Tomato Salad finished with Fresh Basil and Balsamic Vinegar

Beef Entrees

Slow Roasted Baron of Beef Au Jus Inside round roast seasoned with herbs and spices is slow roasted and then sliced and finished with Au Jus.

Beef Stroganoff Tenderloin tips are sautéed with onions and mushrooms in a rich brown sauce and then finished with sour cream. Served over egg noodles.

Beef Tips Bourguignon Tenderloin tips are sautéed in a red wine and a rich demi glace with herbs and spices. Finished with whole butter.

Chef Carved Prime Rib Au Jus Slow roasted Prime Rib is Chef carved to order and served with Au Jus and creamy horseradish sauce. Add \$4.00 per person

Pepper Steak Trimmed sirloin is lightly sautéed with onions and bell peppers in a teriyaki brown sauce and then finished with toasted sesame seeds. Served over rice.

Steak Marengo 4 oz medallions of sirloin are charbroiled to medium and then topped with diced tomatoes, mushrooms and garlic in a rich red wine demi glace.

*Consuming rare or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

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Pork

Boneless Pork Loin Roast Boneless loin roast is slow roasted until juicy and tender. Then sliced and topped with a rich brown gravy.

Center Cut Pork Chops 5 oz Seasoned pork chops are lightly charbroiled. Can be served with applesauce over a rich brown gravy.

Baked Ham A boneless pit ham baked with a honey mustard glaze and sliced. Finished with cherries and pineapple chunks.

Baby Back Ribs- Slow Roasted in our special seasonings and topped with a sweet and tangy barbeque sauce.

Pork Tenderloin Cutlets with Lemon Butter Tenderloin cutlets are dredged in egg wash, Panko breading and sautéed then topped with lemon butter.

Grill Kansas City Hog Wings 5 oz Single bone pork shank is charbroiled and finished with your choice of BBQ sauce, teriyaki sauce or sweet and sour sauce.

Pork Piccata Pork Scaloppini is sautéed and served over fettuccini pasta and finished with a rich caper-garlic cream sauce.

Stuffed Pork Loin Roast Pork loin roast stuffed with sun-dried tomatoes, mushroom and chopped spinach then baked and sliced. Finished with garlic Béchamel sauce.

Italian Sausage Stuffed Pork Roast Boneless pork loin roast stuffed with ground Italian sausage and then baked and sliced. Topped with an onion demi glace.

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Chicken

Chicken Marengo 4 oz. Chicken breast charbroiled and topped with sliced mushrooms, diced tomatoes in a garlic cream sauce.

Chicken Vesuvio 8 Cut chicken baked in white wine, garlic and chicken stock with lima beans.

Chicken Picata 4 oz. Breast of Chicken sautéed and topped with a garlic caper cream sauce.

Chicken Marsala 4 oz. Breast of Chicken sautéed with sliced mushrooms in a rich Marsala sauce.

Chicken Parmesan 4 oz. Chicken breast dredged in a parmesan cheese breading, sautéed and finished with red marinara sauce and mozzarella cheese.

Italian Baked Chicken 8 Cut chicken seasoned with Italian herbs then baked to a juicy golden brown.

Southern Style Fried Chicken 8 Cut chicken dredged in our special light breading and then deep-fried to a crispy golden brown.

Teriyaki Grilled Chicken 8 Cut chicken seasoned and charbroiled and then finished with teriyaki glaze and toasted sesame seeds.

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Seafood

Alaskan King Crab Legs Split for your convenience, these legs are is steamed and served with drawn butter. Add \$3.00 for this entrée.

Maryland Crab Cakes 3 oz Maryland style crab cakes made with jumbo lump crab are sautéed to a golden brown and served with remoulade sauce. Add \$3.00 for this entrée.

Jumbo Shrimp Served your way. Either beer battered and deep-fried, or scampi style in white wine garlic butter.

Crab Stuffed Shrimp Jumbo shrimp stuffed with crab meat and cheese are deep fried and served with cocktail sauce.

Jumbo Sea Scallops Served your way. Either breaded and deep fried with drawn butter or sautéed and topped with a saffron cream sauce.

Crushed Tortilla and Lime Crusted Tilapia Tilapia fillet is dredged in crushed tortilla shell and lime zest then baked. Finished with lemon butter.

Poached Salmon Fillet of salmon is poached in a court bouillon and topped with a fresh raspberry sauce or Hollandaise sauce.

Salmon with Dill Garlic Sauce Baked salmon fillet topped with a garlic- dill white wine cream sauce

Baked Cod Cod fillets seasoned with garlic and lemon pepper and served with drawn butter.

Beer Battered Fried Cod 4 oz Cod loins beer battered and deep-fried to a golden brown. Served with tartar sauce.

Haddock Au Gratin Haddock fillet topped caramelized onions and fresh shredded Asiago cheese and baked. Served with drawn butter.

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Potatoes and Starches

Herb Roasted Baby Red Potatoes, Baked Potato, Twice Baked Potato, Yukon gold whipped Potatoes and Gravy, Scalloped Potatoes, Au Gratin Potatoes, Wild Rice Blend with Cranberries and Almonds or Rice Pilaf.

Vegetables

Dilled Honey Glazed Baby Carrots, Green Beans Almondine, Assorted Italian Vegetables, Peas, Pea Pods and Baby Carrots, Broccoli and Cauliflower with Red Peppers, Mixed Vegetables, Whole Kernel Corn, Cream Style Corn, Feista Corn.

Desserts

Triple Chocolate Tiger Cake, Carrot Cake, Turtle Cheese Cake, Raspberry Cheese Cake, Cappuccino Cheese Cake, Carmel-Apple Pie, Key-Lime Pie, Tiramisu, Bananas Foster, Chocolate Mousse and Assorted Fruit Pies.

Dinners with desserts add \$4.00.

**All dinners come with choice of salad, 1 potato, 1 vegetable, rolls and butter, coffee tea and milk.
Extra vegetable or potato will be \$1.00 extra per person.*

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A 20.5% Tax and Gratuity will be added to all items above.