

Whitewater Country Club Banquet Menu

Plated Dinners

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

Charbroiled Steaks

Filet Mignon	6 oz cut \$16.00
	10 oz cut \$20.00
Rib eye Steak	8 oz cut \$14.00
	12 oz cut \$16.00
New York Strip	8 oz cut \$14.00
	12 oz cut \$17.00
Slow Roasted Prime Rib Au Jus	8 oz cut \$14.00
	12 oz cut \$16.00

Beef Entrees

- Tournedos Au Poivre** 2-4 oz Medallions of beef rubbed with Dijon mustard and cracked pepper and sautéed. Finished with a brandied and cracked pepper cream sauce. **\$20.00**
- Tournedos Bordelaise** 2-4 oz Seasoned medallions of beef sautéed with sliced Crimini mushrooms. Finished with a rich red wine demi glace. **\$20.00**
- Tournedos Diane** 2-4 oz Seasoned medallions of beef sautéed with garlic, shallots and sliced Crimini mushrooms. Finished with a brandied and scallion cream sauce. **\$20.00**
- New York Strip Au Bleu** 10 oz Charbroiled New York Strip Steak topped with melted bleu cheese. Finished with rosemary Au Jus. **\$18.00**
- Marinated Flank Steak** 8 oz of charbroiled sliced flank steak topped with a mushroom bordelaise sauce. **\$15.00**
- Slow Roasted Barron of Beef** Inside round of beef slow roasted to medium and sliced. Topped with a caramelized onion brown sauce. **\$13.00**
- Beef Stroganoff** Tenderloin tips simmered in a rich brown sauce with red wine and mushrooms. Finished with sour cream and served over egg noodles. **\$13.00**

*Whitewater Country Club proudly serves Certified Angus Beef.

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Chicken and Duck

Chicken Saltimboca 8 oz Chicken breast stuffed with prosciutto ham and provolone cheese. Finished with fresh sage cream sauce. **\$16.00**

Chicken Marengo 8 oz Chicken breast charbroiled and topped with sliced mushrooms, diced tomatoes in a garlic cream sauce. **\$15.00**

Chicken Vesuvio Four piece half chicken baked in white wine, garlic and chicken stock with lima beans. **\$15.00**

Chicken Picata 8 oz Breast of Chicken sautéed and topped with a garlic caper cream sauce. **\$15.00**

Chicken Marsala 8 oz Breast of Chicken sautéed with sliced mushrooms in a rich Marsala sauce. **\$15.00**

Chicken Parmesan 8 oz Chicken breast dredged in a parmesan cheese breading, sautéed and finished with red marinara sauce and mozzarella cheese **\$15.00**

Italian Baked Chicken Four piece half chicken seasoned with Italian herbs then baked to a golden brown. **\$13.00**

Southern Style Fried Chicken Four piece half chicken dredged in our special light breading and then deep-fried to a crispy golden brown. **\$13.00**

Teriyaki Grilled Chicken Four piece half chicken seasoned and charbroiled and then finished with teriyaki glaze and toasted sesame seeds. **\$13.00**

Duck a l'Orange 8 oz Boneless duck breast dredged in seasoned flour and sautéed to a crispy golden brown then finished with a white wine-orange butter sauce. **\$17.00**

Raspberry Duck with Savory Wild Mushroom Stuffing 8 oz Boneless duck breast dredged in seasoned flour and sautéed to a crispy golden brown then finished with a rich raspberry cream sauce and served over wild mushroom stuffing. **\$19.00**

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Pork

- Boneless Pork Loin Roast** *Slow roasted pork loin roast is sliced and topped with a rich brown gravy.* **\$14.00**
- Center Cut Pork Chops** *2-5 oz Center cut pork chops are charbroiled and can be served with your choice of BBQ sauce, teriyaki sauce or a rich brown gravy.* **\$15.00**
- Baby Back Ribs-** *Slow Roasted in our special seasonings and topped with a sweet and tangy barbeque sauce.*
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|------------------|----------------|
| <i>half rack</i> | \$15.00 |
| <i>full rack</i> | \$19.00 |
- Smoked Baby Back Ribs** *Fruit wood smoked back ribs are falling off the bone and served with a side of baked beans.*
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|------------------|----------------|
| <i>half rack</i> | \$15.00 |
| <i>full rack</i> | \$19.00 |
- Bone in Ham Steak** *An 8 oz steak is lightly charbroiled to insure it to be juicy and tender.* **\$13.00**
- Pork Tenderloin Cutlets with Lemon Butter** *2-4 oz Tenderloin cutlets are dredged in egg wash, Panko breading and sautéed then topped with lemon butter.* **\$15.00**
- Grill Kansas City Hog Wings** *2-5 oz Single bone pork shank is charbroiled and finished with your choice of BBQ sauce, teriyaki sauce or sweet and sour sauce.* **\$15.00**
- Pork Piccata** *Pork Scaloppini is sautéed and served over fettuccini pasta and finished with a rich caper-garlic cream sauce.* **\$14.00**
- Marinated Pork Tenderloin** *Marinated in garlic, herbs, olive oil and seasonings then charbroiled and sliced.* **\$16.00**
- 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.* **\$16.00**
- 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.* **\$15.00**

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Seafood

- Australian Lobster Tail** 8 oz Cold water lobster is seasoned and baked. Served with drawn butter. **Market Price**
- Alaskan King Crab Legs** Split for your convenience, over one pound is steamed and served with drawn butter. **Market Price**
- Maryland Crab Cakes** 2-4 oz Maryland style crab cakes made with jumbo lump crab are sautéed to a golden brown and served with remoulade sauce. **\$17.00**
- Jumbo Shrimp** Served your way. Either beer battered and deep-fried, Dejonge style or scampi style in white wine garlic butter. **\$16.00**
- Crab Stuffed Shrimp** Jumbo shrimp stuffed with crab meat and cheese are deep fried and served with cocktail sauce. **\$18.00**
- Jumbo Sea Scallops** Served your way. Either breaded and deep fried with drawn butter or sautéed and topped with a saffron cream sauce. **\$20.00**
- Crushed Tortilla and Lime Crusted Tilapia** 7oz Tilapia fillet is dredged in crushed tortilla shell and lime zest then baked. Finished with lemon butter. **\$16.00**
- Poached Salmon** 8 oz Fillet of salmon is poached in a court bouillon and topped with a fresh raspberry sauce or Hollandaise sauce. **\$16.00**
- Salmon with Dill Garlic Sauce** Baked salmon fillet topped with a garlic- dill white wine cream sauce **\$16.00**
- Baked Cod** 10 oz Cod fillets seasoned with garlic and lemon pepper and served with drawn butter. **\$13.00**
- Beer Battered Fried Cod** 2-4 oz Cod loins beer battered and deep-fried to a golden brown. **\$13.00**
- Haddock Au Gratin** 9 oz Haddock fillet topped caramelized onions and fresh shredded Asiago cheese and baked. Served with drawn butter. **\$14.00**

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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, potato, vegetable, rolls and butter, coffee tea and milk.*

**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*

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