

Day Menus

Available start time at or before 1 pm

Club 86 Classic Buffet Menu

Luncheon

Included: Coffee & Tea | \$24 per person

30 person minimum

- Mix Greens tomato, Cucumbers & Croutons
- Dressing choices
- Freshly Baked Rolls
- Fresh Fruit Tray
- Cottage Cheese
- Italian Bean Salad
- Marinated Beets
- > Rigatoni with Club 86 sauce
- > Meatballs with Club 86 sauce
- > Roasted Potatoes OR Rice Pilaf
- Vegetable Medley
- Club 86 Baked Chicken

ENHANCEMENTS:

- Sausage with peppers & onions ... \$2.00 per person
- Honey Baked Ham, Carved to order ... \$1.00 per person
- > Honey Pit Ham & Roast Beef, Carved to order ... \$3.00 per person



Luncheon

Juncheon Menu Style 1

Included: Coffee & Tea | \$24 per person

30 person minimum

- Mixed Greens + Dressing
- Freshly Baked Rolls + butter
- Fresh Fruit Display
- Select (3) Deli Salads

Italian Bean Salad, Apple Quinoa, Panzanella Tomato Salad, Classic Tomato Salad, Roasted Beets & Feta, Farro & Brussels, Pasta Salad.

- Stuffed Shells with classic red sauce
- > Wild Rice or Rice Pilaf
- Mains: Select Two
 - Club 86 Baked Chicken
 - Baked Ham, Carved to order
 - > Chicken French with Lemon sherry wine sauce +3.50 pp
 - > Chicken Parmesan ...+3.50 pp
 - Grilled Tenderloin ... +5.00 pp
 - Norwegian Salmon ... +4.00 pp

Juncheon Menu Style 2

- Mixed Greens + Dressing
- > Freshly Baked Rolls + butter
- Fresh Fruit Display
- Vegetable Quiche
- Roasted Vegetable Platter
- Mac & Cheese
- Mains: Select Two
 - Club 86 Baked Chicken
 - Baked Ham, Carved to order
 - Chicken French with Lemon sherry wine sauce +3.50 pp
 - > Chicken Parmesan ...+3.50 pp
 - Grilled Tenderloin ... +5.00 pp
 - Norwegian Salmon ... +4.00 pp



Luncheon

Juncheon Menu Style 3

Included: Coffee & Tea | \$24 per person

30 person minimum

- Classic Caesar Greens Or Mixed Greens
- > Freshly Baked Rolls + butter
- Pasta & Vodka Sauce
- Stuffed Shells
- Roasted Vegetable Platter
- Roasted Potatoes
- Mains: Select Two
 - Club 86 Baked Chicken
 - Baked Ham, Carved to order
 - Chicken French with Lemon sherry wine sauce +3.50 pp
 - > Chicken Parmesan ...+3.50 pp
 - Grilled Tenderloin ... +5.00 pp
 - > Norwegian Salmon ... +4.00 pp

Juncheon Menu Style 4

- Stuffed Shells with Red Sauce
- Eggplant Parmesan with Marinara Sauce
- Freshly Baked Rolls & Focaccia Bread
- Roasted Vegetable Platter
- Wild Rice or Roasted Potatoes
- >
- Classic Caesar Greens, mixed ready to top with:
 - Mains: Select Two
- Lemon & Herb Marinated Grilled Chicken
- Norwegian Salmon
- Grilled Tenderloin ... +5.00 pp



Breakfast

Included: Coffee & Tea & Water Service

Breakfast Menu

\$23 per person (30 person minimum)

Select One:

- > English Muffins & Italian Toast
- Assorted Bagels with Cream Cheese

Select One:

- Scrambled Eggs
- Vegetable Quiche
- Cheese Only Quiche

Select One:

- French Toast
- Pancakes
- Or Mini Belgium Waffles (+\$1.25)

All buffets include the following:

- Assorted Breakfast Pastries
- Fresh Fruit Tray
- Seasoned Home-Fries
- Breakfast Sausage Links & Bacon Strips
- Country Baked Ham

Coffee, Tea & Water Service Add Juice or Mimosa! See Beverage Packages.

MENU ENHANCEMENTS \$3 pp

- Corned Beef & Hash
- Biscuits + A La King
- Fried Chicken
- Club 86 Baked Chicken
- Roasted Vegetable Platter seasonal roasted veggies!
- Norwegian Lox Platter Lettuce, Tomato, Onion, Capers and Lemon. Plain Cream Cheese



Plated Luncheon Menu

Included: Coffee & Tea

First Course, Optional

Fresh Fruit Cup or Homemade Soup ... 2 per guest please inquire for Soup options

Main Course

(Pre select up to 3 dishes) Entrées Are Served With a Mixed Green Salad or Vegetable

Baked Chicken

Chicken French

Chicken Parmesan

Eggplant Napoleon

Broiled White Fish

Grilled Salmon (+2)

Ham Steak

Roast Beef with Au Jus (+\$2)

Roast Turkey

Vegetarian Lasagna

Penne Pasta

(Choice of Marinara or Pesto Sauce)

Pasta Primavera





Example Menu

50 guests - Breakfast Menu

NUMBER OF GUESTS	MENU	PRICE PER GUEST	TOTAL
50	Breakfast Menu	\$23.00	\$1,150.00
		25% service fee	\$287.50
		7.5% sales tax	\$107.81
		Total	\$1,545.31





Make Your Dwn Beverage Bar



CHAMPAGNE DISPLAY

You set price limit and tab will not exceed amount agreed upon.

(6-7 glasses per bottle is rough estimate)

Champagne Flutes + Orange Juice
Fresh Seasonal Fruit Garnish

<u>Champagne choices:</u>

Knapp Brut, FLX 36. / bottle

House Champagne 25./ bottle

BLOODY MARY BAR

Tito's (375 mL)
Spicy Tomato Juice
Garnish: Olives, Lemon, Celery + Salt

320. includes set up and one bottle 160. / additional bottle

Bacon, Shrimp, Cheese & more toppings available upon request



Soft Punch (serves 30-35)	39.
Orange Juice + Apple Juice Service	
Lemonade Dispenser (serves 30-35)	25.
Iced Tea Dispenser (serves 30-35)	
Soda Pitchers (serves 7-8)	
Cash Bar set up fee	200.