

SOANGETAHA COUNTRY CLUB



Gina Suhomske – Event Coordinator

Phone: (309)342-6104

Fax: (309) 342-0429

E-mail: banquet.manager@soangetaha.com

Hors D' Oeuvres

Cold Selections

Smoked Salmon Pinwheel with Cream Cheese	\$250.00 per 100 pieces
Assorted Bruschetta	\$150.00 per 100 pieces
Assorted Canapés (Seasonal)	\$175.00 per 100 pieces
Meat and Cheese Skewers <i>(variety of summer sausages and cheeses)</i>	\$200.00 per 100 pieces
Mini Deli Sandwiches <i>(Assorted of Turkey, Ham, and Chicken Salad mini sandwiches served with mustard and mayo)</i>	\$200.00 per 100 pieces
Shrimp Cocktail	\$250.00 per 100 pieces
Caprese Skewers <i>(Fresh Mozzarella, Tomato and Basil, Balsamic Drizzle)</i>	\$250.00 per 100 pieces

Hot Selections

Meatballs <i>(Choice of BBQ Sauce, Tomato Sauce, or Sweet and Sour)</i>	\$75.00 per 100 pieces
Spicy Crab and Corn Poppers <i>(Served with a lemon aioli)</i>	\$250.00 per 100 pieces
Thai Beef Lettuce Cup with Peanut Sauce	\$250.00 per 100 pieces
Stuffed Mushrooms Caps; Vegetable topped with Mozzarella	\$150.00 per 100 pieces
Sausage	\$200.00 per 100 pieces
Spring Rolls;	
Vegetable	\$150.00 per 100 pieces
Chicken	\$175.00 per 100 pieces
Shrimp	\$200.00 per 100 pieces
Bacon Wrapped Apricots in Orange BBQ Sauce	\$175.00 per 100 pieces
Mini Crab Cakes with Remoulade Sauce	\$250.00 per 100 pieces
Lamb Chop <i>(Curry rubbed lamb chop with mint-cucumber yogurt)</i>	\$275.00 per 100 pieces
Crispy Fried Scallops <i>(Served with a Wasabi Mayo and Soy dipping sauce)</i>	\$300.00 per 100 pieces
Crispy Wonton <i>(Sausage or Seafood filled wonton)</i>	\$150.00 per 100 pieces
Shrimp Tortilla <i>(Crispy Corn Tortilla Chip topped with black beans, garlic shrimp, and a blend of Colby and Cheddar)</i>	\$150.00 per 100 pieces
Brie Cheese Bites <i>(Brie Cheese wrapped in puff pastry dipped in Honey)</i>	\$200.00 per 100 pieces

Butler Style Service available for Certain Hors D' Oeuvres, \$75.00 Butler Fee

*All prices are subject to change
Prices are subject to 18% service charge and sales tax*

Displays and Action Stations

Vegetable Crudité Mirror

A variety of cut vegetables with choice of Fresh Herb Dip or Homemade Hummus

\$200.00 serves 100

\$100.00 serves 50

Fresh Fruit Mirror

An Assortment of Sliced and Skewered Seasonal Fresh Fruits and Berries

\$200.00 serves 100

\$100.00 serves 50

Cheese Mirror

Domestic Selection with Assorted Crackers and Grapes

\$150 Serves 100

\$75.00 Serves 50

Imported Selection with Assorted Crackers, Nuts, and Apples

\$250 Serves 100

\$125 Serves 50

Smoked Salmon Mirror

Thin sliced smoked Salmon served with capers, onions, eggs, crackers, and crème fraiche

\$200.00 serves 25

Charcuterie Tray

A variety of cured meats and sausage, Brie and Boursin cheeses, served with mustards, pickled garnishments, and toasted French Baguette

\$400.00 serves 100

\$200.00 serves 50

Pasta Bar

Your choice of two of the following pastas and sauces:

Mini Penne, Bowtie, Fettuccine, or Linguini.

Marinara, Alfredo, Bolognese, Vodka Sauce, Blush, Pesto

Includes Parmesan, Red Crushed Pepper and Garlic Bread

\$12.00 per person

Add

Vegetables additional \$2.00 per person

Chicken additional \$3.00 per person

Meatballs, Italian Sausage, or Shrimp additional \$4.00 per person

Happy Hour Station

Mini Tacos, Mini Corn Dogs, Wings with your choice of Buffalo, BBQ, or Hot or Mild Sauces, and Onion rings, and Jalapeño poppers all with appropriate condiments.

\$10.95 per person

*All prices are subject to change
Prices are subject to 18% service charge and sales tax*

Displays and Action Stations

Fajita Station

Soft Flour Tortillas with Chicken, Beef or Shrimp

With Peppers, onions and Pico de Gallo

\$9.50 per person for Chicken

\$10.50 per person for Beef

\$11.50 per person with Shrimp

Potato Bar

Baked Idaho Potatoes, Sweet Potatoes and Russet Potatoes, topped with the following assortment:

Sour Cream, Bacon, Chives, Ham, Broccoli, Cheddar, Blue cheese, Pecans, Butter

\$10.00 per person

Kids Station

Hamburger Sliders or Chicken Strips, Fruit Salad, Garden Salad and Crinkle Cut French Fries

or Macaroni and Cheese Bites

\$9.50 per person

Sundae Bar

A chef attended ice cream sundae bar with your choice of three flavors of ice cream and served with Sundae favorites, chopped nuts, cherries, strawberries, chocolate and caramel sauce, sprinkles, brownie bites

assorted candy, and whipped cream

\$9.00 per person

Chef Attended Action Stations Fee \$75.00 per 50 guests

All prices are subject to change

Prices are subject to 18% service charge and sales tax

Dinner Buffets

Minimum of 25 People

All buffets are served with rolls and butter, Iced Tea, Lemonade, and Coffee

One Entrée Buffet.....\$18.95

Two Entrée Buffet.....\$22.95

Three Entrée Buffet.....\$28.95

Plated Salad Selections

Garden Salad with Trio Dressings

Classic Caesar Salad

Buffet Selections (Choose One)

Homemade Pasta Salad

Homemade Potato Salad

Cole Slaw

Seasonal Fruit Tray

Entrée Selections

Herb Crusted Chicken Breast with Chicken au jus

Slow Roasted Roast Beef with au jus

Slow Roasted Pork Loin with Mustard Sauce

Pecan Crusted Chicken Breast

Baked Tilapia with a Garlic Parmesan Butter

Salmon with Lemon Dill Cream Sauce

Lasagna, choice of White, Vegetarian, or tomato

London broil with a Red Wine Sauce

Portabella Ravioli with Bolognese or Pesto Cream Sauce

Prime Rib (add \$9.50)

Beef Tenderloin (add \$13.00)

Vegetable Selections (Choose One)

Green Beans Almandine

Buttered Corn

Seasonal Vegetable Medley

Asparagus

Orange Honey Baby Carrots

Roasted Cauliflower and Broccoli

Brussel Sprouts with Bacon

Starch Selections (Choose One)

Baked Potato w/Sour Cream

Herb Roasted Red Potato

Mashed Potatoes with Gravy

Au gratin Potatoes

Twice Baked Potato

Roasted Fingerling Potatoes

Wild Rice Blend

Roasted Garlic Mashed

Specialty Buffets

Minimum of 25 People

All buffets are served with rolls and butter, Iced Tea, Lemonade, and Coffee

Little Italy

Caesar Salad or House Salad

Fresh Garlic Bread

Homemade Lasagna with Italian Sausage or Vegetarian Lasagna

Chicken Fettuccini Alfredo

New York Style Cheesecake or Tiramisu

\$18.95 per person

Add Shrimp to the Fettuccini Alfredo (instead of Chicken) for \$2.50 more

New York Deli

Chicken Noodle Soup

Choice of Two; *Homemade Potato Salad, Coleslaw, Potato Salad, or Pasta Salad*

Choice of Three Meats; *Sliced Turkey, Ham and Roast Beef, Salami, Chicken or Tuna Salad*

Choice of Three Cheese; *Cheddar, Swiss, American, Provolone, Pepper Jack, or Colby*

Choice of Three Breads; *Wheat, White, Sourdough, Rye, Brioche, or Croissants*
Tomatoes, Lettuce, Onion, and Pickles, Assorted Condiments

Cookie & Brownie Tray

\$16.95 per person

Little Luncheon Buffet

Mini deli sandwiches

Choice of: *ham, turkey or chicken salad*

With lettuce, tomato, and onion tray

Sliced cheese and condiments

\$3. Per person

Add \$1.50 per side choice

Homemade chips, coleslaw, potato salad, or pasta salad

Cookies or brownies \$12 per dozen

BBQ Buffet

Pulled Pork and bone-in barbeque chicken

Choice of: *Coleslaw, potato salad, or fresh fruit*

Choice of: *Cheesy hashbrowns or mac and cheese*

Includes baked beans, homemade chips, and cornbread

\$18.95

Continental Breakfast

Fresh brewed coffee, orange juice, and fresh baked Danish \$5.50

Continental Breakfast Deluxe

Fresh brewed coffee, orange juice, or tomato juice, fresh baked mini muffins, Danish, cinnamon rolls, bagels and fresh fruit \$9.50

Dinner Plated Selections

All Dinner Entrées include your choice of Salad, Rolls and Butter, Iced Tea, Lemonade, and Coffee

Salad Selections

Tossed Salad

A mixture of fresh Spring Mix with Tomatoes, Cucumber, Onions, and choice of two Dressings

Caesar Salad

Crisp Romaine Lettuce, Homemade Croutons, Fresh Parmesan, and our own Caesar-Style Dressing

Spinach Salad

Fresh Spinach topped with Candied Pecans, Strawberries, Feta, with Balsamic Vinaigrette

Entrée Selections

All Entrée selections are served with your choice of potato and vegetable

Traditional Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Prosciutto, Swiss cheese, Asparagus, and Garlic Butter

\$25.95 per person

Pecan Crusted Chicken

Light pecan coated boneless breast sautéed and served with honey mustard and an Onion Jam

\$21.95 per person

Grilled 8 oz Filet

Choice of Port Wine Chipotle Sauce, Garlic Butter, or Red Wine Sauce

\$42.95 per person

Grilled 5 oz Filet

Choice of Port Wine Chipotle Sauce, Garlic Butter, or Red Wine Sauce

\$34.95 per person

8-oz. Roast Prime Rib of Beef

Herb Encrusted served with Au Jus, Creamy Horseradish Sauce

\$28.95 per person

14oz New York Strip Steak

Served with choice of Port Wine Chipotle Sauce or Red Wine Sauce

\$36.95 per person

*All prices are subject to change
Prices are subject to 18% service charge and sales tax*

8oz New York Strip Steak

Served with choice of Port Wine Chipotle Sauce or Red Wine Sauce

\$27.95 per person

Herb Roasted Pork Loin

Roasted sliced pork encrusted with a blend of herbs, served with Herb Au Jus

\$22.95 per person

8oz Bone in Pork Chop

Served with brandy apple sauce

\$26.95

Grilled Fillet of Salmon

Served with lemon dill cream sauce

\$31.95 per person

Baked Tilapia

With a garlic butter on a bed of spinach, tomato, and onion

\$22.95 per person

Ratatouille

Eggplant, Tomatoes, Onions, Bell Peppers, and Garlic with Herbs sautéed in Olive Oil

Served over creamy polenta

\$17.95 per person

From The Carving Board

Chef Fee \$75.00 per station, per chef

Whole Roasted Tenderloin of Beef

served with rolls, horseradish, au jus, and red wine sauce

\$18.00 per person

Honey Glazed Ham

served with rolls, Dijon mustard, and an apple chutney

\$8.00 per person

Roasted Pork Loin

served with rolls, Dijon mustard, and an apple chutney

\$10.00 per person

Roasted Turkey Breast

served with rolls, Bourbon cranberry glaze, and a chipotle mayo

\$9.00 per person

Prime Rib

served with rolls, horseradish, and au jus

\$17.00 per person

All prices are subject to change

Prices are subject to 18% service charge and sales tax

Dessert

<i>Trifle Shooters</i> <i>(Pound cake, fruit, and whip cream layered)</i>	<i>\$200.00 per 100 pieces</i>
<i>Mousse Shooters</i> <i>(Choice of chocolate or fruit)</i>	<i>\$300.00 per 100 pieces</i>
<i>Cup Cakes</i> <i>(Assorted flavors available)</i>	<i>\$24.00 per Dozen</i>
<i>Assorted Cookies</i>	<i>\$12.00 per Dozen</i>
<i>Oreo Brownies</i>	<i>\$25.00 per Dozen</i>
<i>Tiramisu</i>	<i>\$3.50 per person</i>
<i>Cheesecake</i>	<i>\$3.50 per person</i>
<i>Flourless Chocolate Torte</i>	<i>\$3.00 per person</i>
<i>Assortment of Mini Desserts</i> <i>Including mini cheesecakes; assorted truffles;</i> <i>Assorted petit fours; assorted bon bons</i>	<i>\$8.50/person</i>

*All prices are subject to change
Prices are subject to 18% service charge and sales tax*

