

A La Carte Services

APPETIZERS

Carved Fresh Fruit and Cheese Displays

SMALL Serves 20-30 people.....	\$125.00
LARGE Serves 30-50 people.....	\$160.00

FRESH VEGETABLES AND DIP

SMALL Serves 20-30 people.....	\$110.00
LARGE Serves 30-50 people.....	\$140.00

HOT HORS D'OEUVRES

	50 PCS
Stuffed Mushroom Caps.....	\$75.00
Italian or Swedish Meatballs.....	\$65.00
Stuffed Puff Pastry Assortment.....	\$65.00
Chicken or Beef Satay.....	\$85.00
Coconut Shrimp.....	\$110.00
Savory Beef Wellington Bites.....	\$195.00

COLD HORS D'OEUVRES

	50 PCS
Caprese Skewers.....	\$75.00
Smoked Ham, Swiss and Pineapple Skewers.....	\$65.00
Tomato and Basil Bruschetta.....	\$65.00
Iced Shrimp Cocktail Display.....	\$150.00

LIGHT SNACKS

	Bowl
Potato Chips.....	\$25.00
Pretzels.....	\$25.00
Popcorn.....	\$25.00
Peanuts.....	\$30.00
Chips & Salsa.....	\$45.00

+ 11.25% Tax + 18% Service Charge

Barbeque Menu

BUFFET STYLE OUTDOOR PATIO GRILL SERVICE

CHOOSE ONE

Potato Salad, Pasta Salad, Tossed Salad

CHOOSE ONE

Fresh Corn on the Cob, Baked Potato, Baked Beans

CHOOSE THREE

1/3 lb. Hamburger, Italian Sausage, Jumbo Hot Dog, Bratwurst, Boneless Rib,
Boneless Breast of Chicken

Carved Fresh Fruit and Cheese Tray

Assorted Desserts

Coffee, Decaf, Hot or Iced Tea

\$29.95 per person

MAIN COURSE UPGRADE- CHOICE OF TWO

Grilled to Order Steak, Ribs, Teriyaki Chicken Breast

\$39.95 per person

BAR OPTIONS

Four Hours of Tap Beer, Wine and Soft Drinks

\$21.95 per person

Premium Upgrade

\$29.95 per person

Cash Bar Available at Current Prices

+ 11.25% Tax + 18% Service Charge

Brunch Buffet

CHAMPAGNE BRUNCH BUFFET

CHILLED FRUIT JUICES

Orange, Tomato and Grapefruit

Assorted Breakfast Breads and Pastries

Fresh Scrambled Eggs, Traditional Eggs Benedict

Sliced Sirloin of Beef with Mushroom Bordelaise Sauce and Chicken Piccata

Cheese Blintzes with Fruit Topping

O'Brien Potatoes, Fresh Vegetable Medley, Hickory Smoked Ham, Bacon and Sausage Links

Fruit Tray

Tossed Garden Salad with assorted dressings

Chef's Selection of Fresh Pastries and Mousses

Unlimited Champagne, Mimosas, Coffee, Decaf and Tea

\$49.95 per person (75 person minimum)

+ 11.25% Tax + 18% Service Charge

Continental Breakfast

CONTINENTAL BREAKFAST

Croissants, Fresh Muffins, Danish and Donuts
Fruit Juice, Regular and Decaf Coffee and Tea Service
\$12.95 per person

DELUXE CONTINENTAL BREAKFAST

Croissants, Fresh Muffins, Danish and Donuts
Carved Fresh Fruit Display
Fruit Juice, Regular and Decaf Coffee and Tea Service
\$14.95 per person

+ 11.25% Tax + 18% Service Charge

Family Style Package

PACKAGE INCLUDES:

Rolls and Butter, Soup Du Jour, Garden Salad

**Roast Sirloin of Beef, Baked Chicken, Mostaccioli, Whipped Potatoes, Gravy,
Fresh Vegetable Medley, Vanilla Ice Cream, Rainbow Sherbet or Chocolate
Mousse**

Coffee, Decaf and Hot Tea

Cake to fit occasion

Four Hour Premium Open Bar

Unlimited Wine during dinner

Champagne Toast for Everyone

\$69.95 per person

+ 11.25% Tax + 18% Service Charge

Golf Outing Event Packages

If you are looking for a host for your golf outing event, Old Orchard Country Club is an excellent choice- featuring one of the best conditioned courses in the area. We are dedicated to help you and your group with planning and running a successful event. Our professional staff has over 60 years of experience hosting special events and look forward to serving your group. Old Orchard Country Club is host to more than 100 corporate outings, local fund raisers and special events annually!

PLAYER PACKAGE

\$66.00 per player- Monday-Thursday

\$76.00 per player- Friday-Sunday

18 Holes of Championship Golf
Golf Cart with GPS Yardage system
Bag drop attendants and club cleaning
Personalized cart signs
Hole contest stakes
\$250.00 golf shop prize fund
Locker room facilities with attendant

HOGAN PACKAGE

\$92.00 per player Monday-Thursday

\$102.00 per player Friday-Sunday

18 Holes of Championship Golf
Golf Cart with GPS Yardage system
Bag drop attendants and club cleaning
Personalized cart signs
Hole contest stakes
\$250.00 golf shop prize fund
Locker room facilities with attendant
LUNCH: Hot Dog, Chips, and Soda or Water
BUFFET DINNER: Tossed Salad, Baked Rolls, Pasta with Marinara, Pasta Primavera, Italian Sausage with onions and peppers
Complete with Assorted Desserts, Coffee and Tea

Golf Packages include tax and service charges.

Golf Outing Event Packages Continued...

PALMER PACKAGE

\$101.00 per player- Monday-Thursday

\$111.00 per player- Friday-Sunday

18 Holes of Championship Golf

Golf Cart with GPS Yardage system

Bag drop attendants and club cleaning

Personalized cart signs

Hole contest stakes

\$250.00 golf shop prize fund

Locker room facilities with attendant

**LUNCH: Choice of one- Hot Dog, Bratwurst, Italian Sausage, Hamburger or
Cheeseburger, with chips and choice of soda or water**

BUFFET DINNER: Tossed Salad, Corn on the Cob or Baked Potato

**Choice of two- Hamburger, Italian Sausage, Bratwurst, Boneless Rib, Pasta
Marinara, Pasta Primavera or**

Boneless Breast of Chicken served with BBQ sauce and condiments

Complete with Assorted Sweet Table, Coffee and Tea

NICKLAUS PACKAGE

\$107.00 per player Monday-Thursday

\$117.00 per player Friday-Sunday

18 Holes of Championship Golf

Golf Cart with GPS Yardage system

Bag drop attendants and club cleaning

Personalized cart signs

Hole contest stakes

\$250.00 golf shop prize fund

Locker room facilities with attendant

**LUNCH: Choice of one- Hot Dog, Bratwurst, Italian Sausage, Hamburger or
Cheeseburger**

Complete with chips and choice of soda or water

**BUFFET DINNER: Tossed Salad, Baked Rolls, Baked Chicken, Roast Sirloin
of Beef, Pasta with Marinara, Vegetable Medley, Mashed Potatoes with Gravy**

Complete with Assorted Sweet Table, Coffee and Tea

Golf Packages include tax and service charges.

Liquor Services Available

BANQUET SUITES ONLY

CASH BAR

Functions less than 120 people will incur \$100.00 bartender fee

PRICE LIST

Soft Drinks.....	\$2.00
House Wine (per glass).....	\$7.00
Domestic Beer (on tap).....	\$3.00
Domestic Bottled Beer.....	\$3.50
Import or Specialty Beer.....	\$4.50
House Liquor.....	\$6.00
Premium Liquor.....	\$7.00
Top Shelf Liquor.....	\$9.00
Cordial Liquor.....	\$12.00

OPEN BAR

Two House Beers, Wine, Soda and Water \$17.95 per person

Four House Beer Wine, Soda and Water \$22.95 per person

BAR PACKAGES

Functions less than 120 people will incur \$100.00 bartender fee

One Hour.....	\$19.95 per person
Two Hours.....	\$24.95 per person
Three Hours.....	\$27.95 per person
Four Hours.....	\$29.95 per person

Premium Liquor can be arranged at \$6.00 additional per person

Top Shelf Bottled Beer can be arranged at \$8.00 additional per person

ADDITIONAL OPTIONS

House Wine by the bottle.....	\$15.00
House Champagne by the botte.....	\$22.95
Champagne Punch.....	\$59.95 per punch bowl
Non-Alcoholic Fruit Punch.....	\$39.95 per punch bowl

+ 11.25% Tax + 18% Service Charge

All prices are subject to change without notice.

Special Occasion Lunch Menu

LIGHT LUNCHEON SELECTIONS INCLUDE:

Soup du Jour, Rolls and butter
Choice of Vanilla Ice Cream, Rainbow Sherbet or Chocolate Mousse
Coffee, Decaf and Hot Tea
Sweet Treats assorted dessert station available + \$2.95 per person

Trio Salad Plate.....\$19.95 per person

CHOICE OF 3:

Chicken Cranberry Walnut Salad
Caesar Salad
Caesar Salad with Grilled Chicken
Tuna Salad
Tri-Colored Pasta Salad
Tri-colored Pasta Salad with Grilled Chicken
Fresh Mixed Fruit
Tossed Garden Salad
Seafood Louis Salad + \$2.00

Salad and Petite Sandwich Plate.....\$19.95 per person

Choice of one Salad and one Sandwich

SALADS:

Chicken Cranberry Walnut
Tuna Salad
Caesar Salad
Tri-colored Pasta Salad
Fresh Fruit Salad

SANDWICHES:

Served on Petite Sandwich Rolls or as a Half Wrap
Old Orchard Club
Roasted Turkey with Swiss Cheese
Roasted Turkey with Provolone Cheese and Honey Mustard dressing
Roast Beef with Provolone
Chicken Caesar Wrap
Grilled Garlic Chicken
Beef Tenderloin with Grilled Onion
Grilled Southwest Chicken

Pasta Primavera.....\$19.95 per person

Tri-colored pasta served with fresh vegetable medley tossed in an alfredo sauce

Special Occasion Lunch Menu Continued...

LUNCHEON SELECTION

Chicken Vesuvio.....	\$24.95
Cooked with a touch of garlic, choice of potato and vegetable	
Boneless Breast of Chicken Old Orchard.....	\$24.95
Served over rice pilaf and topped with champagne sauce	
Chicken Piccata.....	\$24.95
Sauteed breast of chicken over pasta in a lemon caper sauce and choice of vegetable	
Chicken Mediterranean.....	\$25.95
Topped with spinach, artichokes, tomatoes, capers, olives and red peppers in a lemon butter sauce	
Grilled Salmon.....	\$31.95
With Dill sauce with your choice of vegetable, potato or rice	
Baked Whitefish.....	\$31.95
With onion and Dill Sauce	
Roast Prime Rib of Beef Au Jus.....	\$35.95
8oz prime cut, served with choice of vegetable and potato (minimum 35)	
Petite Filet Mignon.....	\$32.95
7 oz prime cut, served with choice of vegetable and potato	
Combination: Filet Mignon and Chicken.....	\$25.95
4 oz prime cut filet, 3 oz boneless chicken breast Old Orchard	

HOT LUNCHEON MENU SELECTIONS INCLUDE:

- Choice of :Fresh Fruit Cup, Soup Du Jour or Mixed Green Salad
- Choice of: Whipped, Baked or Garlic Mashed Potato
- Choice of: Fresh Vegetable Medley, Honey Glazed Carrots or Green Bean Almondine
- Choice of: Vanilla Ice Cream, Rainbow Sherbet or Chocolate Mousse
- Rolls and Butter, Coffee, Decaf and Hot Tea
- Sweet Treats assorted dessert station available at + \$2.95 per person

Special Occasion Lunch Menu Continued...

LUNCHEON MENU

Buffet Style Luncheon (40 person minimum).....\$29.95

MIXED GREEN SALAD WITH DRESSING

Dressings (Choose two): Italian, Ranch, French, 1,000, Raspberry
Vinegarette

SLICED SIRLOIN OF BEEF

ONE CHICKEN ENTRÉE:

Baked Garlic Chicken, Chicken Piccata or Champagne Chicken

ONE SIDE:

Mosticcoli, Whipped Potato or Rice Pilaf or Fresh Vegetable Medley

Rolls and butter

Assorted Dessert Tray

Coffee, Decaf and Tea

Family Style Luncheon (40 person minimum).....\$32.95

MIXED GREEN GARDEN SALAD WITH DRESSING

Choice of two: Italian, Ranch, French, 1,000, Raspberry Vinegarette

ENTRÉE CHOICE OF TWO:

Sliced Sirloin of Beef, Baked Garlic Chicken, Chicken Piccata, Champagne
Chicken or Pasta Primavera

SIDES CHOICE OF TWO:

Pasta Marinara, Whipped Potatoes, Rice Pilaf or Vegetable Medley

Rolls and butter

Vanilla Ice Cream or Rainbow Sherbet

Coffee, Decaf and Tea

ADD ON:

Beer/Wine + \$6.00 per person

Soda/Sweet Tea/Lemonade + \$2.00 per person

+ 11.25% Tax + 18% Service Charge

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Special Occasion Dinner Selections

ENTRÉES

CHICKEN

Bone-in Oven Roasted Chicken.....\$32.95
Slow roasted and seasoned with Italian spices

Boneless Chicken Breast Vesuvio.....\$36.95
Cooked with a touch of garlic

Boneless Chicken Breast Marsala.....\$36.95
Tender chicken breast with a buttery mushroom sauce flavored with Marsala wine

Boneless Chicken Breast Piccata.....\$36.95
Sautéed chicken breast in a tasty lemon and caper sauce

Boneless Chicken Breast Old Orchard.....\$36.95
Sautéed chicken breast with a creamy champagne sauce

Macadamia Chicken Breast.....\$41.95
Macadamia nut encrusted chicken breast topped with a grilled pineapple sauce

BEEF

Roast Prime Rib of Beef au Jus.....\$48.95
12 to 14 oz portions served with a choice of potato and vegetable. Minimum 20 servings

Filet Mignon.....\$44.95
10 oz serving
12 oz serving additional \$3.00

Combination Filet Mignon and Chicken.....\$42.95
5 oz prime cut filet and 4 oz boneless chicken breast with your choice of sauce

Combination Filet Mignon and Shrimp.....\$42.95
5 oz prime filet cut and your choice of either fried or shrimp scampi

*Special Occasion Dinner Selections
Continued...*

FISH

Shrimp Scampi.....\$41.95

Classic scampi prepared in a garlic butter sauce. Served over rice pilaf

Grilled Filet of Salmon.....\$43.95

Topped with either Hollandaise sauce, Teriyaki glaze, or creamy Dill sauce

VEGETERIAN

Penne Pasta with Seasonal Grilled Vegetables.....\$34.95

Pasta, grilled vegetables, sundried tomatoes and spinach in an herb garlic and parmesan cheese sauce

ALL DINNER MENU SELECTIONS INCLUDE:

Choice of: Fresh Fruit Cup or Soup selection

Choice of: Garden, Caesar or Clubhouse Salad

Choice of: Rice Pilaf, Lemon jasmine rice or Whipped, Baked or Garlic Mashed Potato

Choice of Fresh Vegetable Medley, Honey Glazed Carrots, Sautéed Green Beans or Green Beans Almondine

Choice of: Vanilla Ice Cream, Rainbow Sherbet or Chocolate Mousse

Sweet Treats assorted dessert station available at +\$4.95 per person

+ 11.25% Tax + 18% Service Charge

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