

Banquets

at Meadowbrook Country Club



2149 N. Green Bay Rd Racine, WI 53405 262-898-9900 | meadowbrookracine.com

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About Meadowbrook Country C

Meadowbrook Country Club has the elegant feel and flexibility to ensure your event is perfect. The Banquet Hall can accommodate up to 250 for events of all types. Featuring floor to ceiling windows, Meadowbrook has beautiful views of our championship quality golf course which is a great backdrop for pictures.

The food is all prepared in-house and served by Meadowbrook's professional chefs and waitstaff. The food selection ranges from authentic Italian dishes to traditional American cuisine. With the variety of entrees and service styles, you are sure to find a combination that satisfies everyone in attendance.

Minimum guest count for Buffet Service: 20

All packages include hall fees, set up, tables, chairs, linens, napkins, china, glassware, silverware, waitstaff, & bartenders.

Banquet Manager - michael@meadowbrookracine.com Sales/Marketing Director - jessi@meadowbrookracine.com

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includes water, coffee, iced tea, lemonade, chefs choice cookies, & choice of (1) Garden Salad, Potato Salad, Pasta Salad, or Vegetable Crudite

Griff Out

- Hamburgers
- Bratwursts
- Grilled Chicken Breast
- Hot Dogs
- Fries, Tater Tots, or Roasted Potatoes
- Buns
- Assorted Toppings
- Condiments Two Meat \$19*
 Three Meat \$21*

Chicken & Beef

- Fried Chicken
- Sliced Roast Beef & Gravy
- Mashed Potatoes
- Coleslaw
- Choice of Mixed Vegetables,
 Green Beans, or Broccoli

Hafian Sandwich

Cold Sandwich

- Sliced Italian Beef
- Italian Sausage
- Italian Meatballs
- Fries, Tater Tots, or Roasted
 - Potatoes

Two Meat \$18*

• Buns

Three Meat \$20*

- Oven Roasted Turkey
- Baked Ham
- Salami
- Roast Beef
- White & Wheat Bread
- Condiments
- Assorted Toppings
- Potato Chips Two Meat \$16*

Three Meat \$19*

Classic Buffet

- Pan Roasted Chicken Marsala or Chicken Parmesan
- Pasta with Red Sauce
- Choice of Mixed Vegetables, Green Beans or Broccoli

\$25*

Create Jour Own Buffet

Buffets include Dinner Rolls, 2 Entrees, 2 Starches, 1 Vegetable, & 1 Salad

- Roast Beef with Peppers & Onions
- Pork Loin
- Pan Roasted Chicken Marsala
- Fried or Baked Bone-In Chicken
- Lemon Chicken Breast
- Chicken Parmesan
- Penne Pasta with Meatballs
- Lasagna
- Grilled Salmon (Blackened or Teriyaki Glazed)
- Herb Crusted White Fish
- Brown Sugar Glazed Ham
- Roasted Turkey

Starch

- Twice Baked Potato
- **Baked Potato**
- Mashed Potatoes
- Garlic Mashed Potatoes
- Cheese Au Gratin Potatoes
- Herb Roasted Baby Reds
- Wild Rice
- Rice Pilaf
- Pasta in Red Sauce
- Pasta Alfredo

- Green Beans
- Green Beans Almondine
- Steamed Broccoli
- Sweet Corn
- Roasted Vegetables

House

- California
- Caesar
- Mediterranean

\$31*

Add Ons Hors D'Deuvres

- Shrimp Cocktail (3) \$10*
- Fresh Fruit Skewers (2) \$3*
- Chicken, or Beef, Skewers (2) \$9*
- Boneless Chicken Wings 3 sauces (10) \$14*
- Bone-In Chicken Wings 3 sauces (10) \$17*
- Finger Sandwiches-Turkey, Ham, Roast Beef Chicken & Tuna salad (2) \$8*
- Dynamite Shrimp (8) \$5*
- Mini Meatballs-BBQ (3) \$4*
- Caprese Salad Skewers (2) \$5*
- Bacon Wrapped Water Chestnuts (3) \$4*

platters serve 20-30 unless noted otherwise

- Fresh Fruit Platter \$50
- Antipasto Platter \$75
- Large Bruschetta Platter (45-55) \$80
- Small Bruschetta Platter \$50
- Assorted Cheese & Cracker Platter \$50
- Vegetable Crudité \$40

Desserts

- Sundae Bar: Vanilla Ice Cream with choice of 5 toppings: Caramel, Chocolate, M&Ms, Sprinkles, Chopped Nuts, Whipped Cream, & Cherries \$4*
- French Chocolate Mousse \$5*
- Cheesecake \$8*
- Chef Choice Cookies \$2*

Plated Lunch Menu

Coff Safad

grilled chicken, bacon, hard boiled egg, avocado, tomatoes, and bleu cheese crumbles

\$16*

Chef Safad

ham, bacon, hard boiled egg, tomatoes, green onions, and cheddar cheese

\$17*

Chicken Caesar Safad

grilled chicken, romaine, parmesan cheese, and homemade croutons tossed in caesar dressing

\$16*

Seasonal Salad ask us about our seasonal offerings Custom Quoted*

Dinner Buffet Packages includes water, coffee, iced tea, lemonade, & chefs choice cookies

Vaco Bar

- Pulled Chicken
- Ground Beef
- Spanish Rice
- Refried Beans
- Enchiladas (cheese or chicken) Assorted Toppings
- Hard & Soft Shell Tortillas
- Tortilla Chips
- Salsa
- Guacamole

Pizza Package

- Assorted 16in round pizzas on Pinsa crust
- Garden Salad with choice of dressings

\$21*

• Add on Boneless Wings (10)

\$14*

• Add on Bone-In Wings (10)

\$17*

For children 12 and under

- Chicken Fingers & Fries
- Cheeseburger & Fries
- Kraft Mac & Cheese
- Pasta with Red Sauce

\$12*

^{*}price per person before 5.5% sales tax and 20% gratuity (+3% fee applied to credit cards)

ante Plated Service

Entrees Include: Dinner Rolls, 1 Salad, 1 Starch, and 1 Vegetable Your choice of two entrees + any dietary restrictions

-6oz Filet Mignon & Choice of Chicken -8oz Filet Mignon with Mushrooms -14oz Ribeye -14oz New York Strip with Mushrooms -Prime Rib -Choice of Chicken Paired with Shrimp Scampi -Chicken Parmesan -Pan Roasted Chicken Marsala -Chicken Breast with Lemon White Wine Sauce & Mushrooms -Grilled Salmon - Choice of Blackened or Teriyaki Glazed -Herb Crusted White Fish	-6oz Filet Mignon & 3 Jumbo Shrimp	\$42
-14oz Ribeye -14oz New York Strip with Mushrooms -Prime Rib -Choice of Chicken Paired with Shrimp Scampi -Chicken Parmesan -Pan Roasted Chicken Marsala -Chicken Breast with Lemon White Wine Sauce & Mushrooms -Grilled Salmon - Choice of Blackened or Teriyaki Glazed	-6oz Filet Mignon & Choice of Chicken	\$36
-14oz New York Strip with Mushrooms -Prime Rib	-8oz Filet Mignon with Mushrooms	\$42
-Prime Rib	-14oz Ribeye	\$45
-Choice of Chicken Paired with Shrimp ScampiChicken ParmesanPan Roasted Chicken MarsalaChicken Breast with Lemon White Wine Sauce & MushroomsGrilled Salmon - Choice of Blackened or Teriyaki Glazed	-14oz New York Strip with Mushrooms	\$45
-Chicken ParmesanPan Roasted Chicken MarsalaChicken Breast with Lemon White Wine Sauce & MushroomsGrilled Salmon - Choice of Blackened or Teriyaki Glazed	-Prime Rib	Market Price
-Pan Roasted Chicken MarsalaChicken Breast with Lemon White Wine Sauce & MushroomsGrilled Salmon - Choice of Blackened or Teriyaki Glazed	-Choice of Chicken Paired with Shrimp Scampi	\$33
-Chicken Breast with Lemon White Wine Sauce & Mushrooms -Grilled Salmon - Choice of Blackened or Teriyaki Glazed	-Chicken Parmesan	\$30
-Grilled Salmon - Choice of Blackened or Teriyaki Glazed	-Pan Roasted Chicken Marsala	\$30
	-Chicken Breast with Lemon White Wine Sauce & Mushroo	oms \$30
-Herb Crusted White Fish	-Grilled Salmon - Choice of Blackened or Teriyaki Glazed	\$32
	-Herb Crusted White Fish	\$31

Add-On Bar Packages

1 Hour Open Bar - Topshelf, Call & Rail Cocktails, House Wine, & Soft Drinks 1 Choice - Domestic Beer on Tap 1 Choice - Import/Craft Beer on Tap Champagne Toast Choice of 1 Appetizer Platter 3 Passed Hors D'oeuvres Assorted Pizzas + more \$40*

1 Hour Open Bar - Call & Rail Cocktails, House Wine, & Soft Drinks 1 Choice - Domestic Beer on Tap 1 Choice - Import/Craft Beer on Tap Champagne Toast Choice of 1 Appetizer Platter 1 Passed Hors D'oeuvre Assorted Pizzas \$30*

1 Hour Open Bar - Rail Cocktails, House Wine, & Soft Drinks 1 Choice - Domestic Beer on Tap 1 Choice - Import/Craft Beer on Tap Champagne Toast Vegetable Crudite Assorted Pizzas \$20*

Plated Lunch Menu

all sandwiches & wraps are served with your choice of french fries, sweet potato fries, tater tots, or fruit

homemade chicken salad, spring mix, and tomatoes

Signature Club

turkey, ham, bacon, lettuce, tomato, and aioli on Tuscan bread \$16*

Halian Beef italian beef on a hoagie topped with peppers, onion, and mozzarella with a side of au jus

\$18*

meatballs in red sauce topped with mozzarella cheese on a hoagie

Griffed Chicken Sandwich With lettuce, tomato, and onion on a brioche bun

\$15*

Cheeseburger

with American cheese, lettuce, tomato, and onion on a brioche bun \$16*