

SOANGETAHA COUNTRY CLUB



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Hors D' Oeuvres

Cold Selections

Smoked Salmon and Cucumber Canapes	\$250.00 per 100 pieces
Assorted Canapés (Seasonal)	\$175.00 per 100 pieces
Smoked Duck with Apricot BBQ	\$315.00 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
Bruschetta Fresh mozzarella, olive oil, fresh basil	\$150.00 per 100 pieces
Caprese Skewers <i>(Fresh Mozzarella, Tomato and Basil, Balsamic Drizzle)</i>	\$250.00 per 100 pieces

Hot Selections

Meatballs <i>(Barbecue or traditional tomato sauce)</i>	\$75.00 per 100 pieces
Spicy Crab and Corn Poppers <i>(Served with a lemon aioli)</i>	\$250.00 per 100 pieces
Asian Beef Skewers with Chili Sauce	\$250.00 per 100 pieces
Stuffed Mushrooms Caps; Vegetable Blend Sausage and Mozzarella	\$150.00 per 100 pieces \$200.00 per 100 pieces
Spring Rolls (Vegetarian)	\$150.00 per 100 Pieces
Bacon Wrapped Shrimp in Orange BBQ Sauce	\$275.00 per 100 pieces
Mini Crab Cakes with Remoulade Sauce	\$250.00 per 100 pieces
Lamb Chop <i>(Mint demi glace)</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
Peanut Chicken Wonton with Cherry Coulis	\$175.00 per 100 pieces
Grilled Tuna on Toasted Naan with Sesame and Wasabi	\$300.00 per 100 pieces
Spanakopita Spinach and Feta baked in Phyllo Dough	\$150.00 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*

Display 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

\$200 Serves 100

\$100.00 Serves 50

Imported Selection with Assorted Crackers, Nuts, and Dried Fruit

\$250 Serves 100

\$125 Serves 50

Smoked Salmon Mirror

Thin sliced smoked Salmon served with capers, onions, crackers, and dill cream cheese

\$200.00 per 25 people

Charcuterie Tray

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

\$400.00 serves 100

\$200.00 serves 50

After Hours

Mini Tacos, Mini Corn Dogs, Wings with your choice of Buffalo, BBQ, or Hot or Mild Sauces, and Jalapeño poppers, served with assorted condiments.

\$10.95 per person

Continental Breakfast

Fresh brewed coffee, orange juice, fresh fruit, and assorted breakfast breads \$7.50

After the Reception Brunch

Soangetaha Country Club invites you to return with your family and friends the next morning for a brunch buffet for 20 or more. We are happy to setup a private dining area for you and your family to get together one last time before the honeymoon.

Brunch buffet offered on Sunday's only- a cost per person for brunch buffet applies. No additional room rental fees are charged.

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Specialty Buffets

Fiesta Buffet

*Choice of Tortillas with Chicken, Beef or Shrimp
With Peppers, onions, Pico de Gallo, cheese and sour cream
Served with Spanish rice and beans*

\$9.50 per person for Chicken

\$10.50 per person for Beef

\$11.50 per person with Shrimp

Potato Bar

*Baked Potatoes with the following assortment:
Sour Cream, Bacon, Chives, Ham, Broccoli, Cheddar, Blue cheese, Pecans, Butter
\$10.00 per person*

The Lunch Box

*Hamburger Sliders or Chicken Strips, Fruit Salad, Garden Salad and Crinkle Cut French Fries
Cookie Tray
\$11.50 per person*

BBQ Buffet

*Pulled pork and bone-in barbeque chicken
Coleslaw, potato salad, baked beans, honey cornbread.
Choice of cheesy hashbrowns or mac and cheese
\$18.95*

New York Deli

*Chicken Noodle Soup
Homemade potato salad and pasta salad
Sliced turkey, ham, and roast beef, chicken salad
Cheddar, Swiss, Provolone, Pepper Jack
Whole wheat, sourdough, and rye
Tomatoes, lettuce, onion, pickles, and assorted condiments
Cookie and brownie tray \$16.95*

Little Italy

*Caesar Salad or Garden Salad
Garlic Bread Sticks
Traditional lasagna with Bolognese
Bow tie pasta with chicken and broccoli alfredo
Penne pasta with Italian sausage, peppers, onions, & ragu
Penne pasta with spinach, Kalamata olives, buffalo mozzarella, and a Sun dried tomato-pesto*

<i>One Pasta Selection</i>	<i>\$14</i>
<i>Two Pasta Selections</i>	<i>\$18</i>

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Dinner Buffets

Minimum of 25 People

All buffets are served with fresh baked baguette and whipped butter

One Entrée Buffet.....\$18.95

Two Entrée Buffet.....\$22.95

Three Entrée Buffet.....\$28.95

First Course Selections

Garden Salad with Trio Dressings

Classic Caesar Salad

Chicken Noodle or Vegetable Soup

Buffet Selections (Choose One)

Homemade Pasta Salad

Homemade Potato Salad

Fresh Fruit Salad

Entrée Selections

Parmesan and Lemon Herb Chicken with Volute Sauce

Slow Roasted Roast Beef with au jus

Slow Roasted Pork Loin with Mustard Sauce

Pecan Crusted Chicken Breast

Baked Tilapia with a Piccata Sauce

Barbecue Glazed Salmon Fillet

Penne Bake with Alfredo, Bolognese, or Red Sauce

Four Cheese Ravioli with Bolognese or Pesto Cream

Prime Rib (add \$9.50)

Beef Tenderloin (add \$13.00)

Vegetable Selections (Choose One)

Green Beans Almandine

Buttered Corn

Seasonal Vegetable Medley

Honey Baby Carrots

Roasted Cauliflower and Broccoli

Brussel Sprouts with Bacon

Starch Selections (Choose One)

Baked Potato w/Sour Cream

Mashed Potatoes with Gravy

Au gratin Potatoes

Twice Baked Potato

Wild Rice Blend

Roasted Garlic Mashed

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Dinner Plated Selections

All Dinner Entrées include salad selection and fresh baguette with whipped butter

Salad Selections

Garden Salad

Fresh Spring Mix w/ Tomatoes, Cucumber, Onions, and choice of Dressings

Caesar Salad

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

Soup Selection

Homemade Chicken Noodle or Vegetable

Entrée Selections

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

Chicken Marsala

*Seared chicken breast with caramelized mushrooms in marsala wine sauce
\$21.95 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 Cabernet Demi Glaze, Marsala Sauce, or Maitre D' Hotel Butter
\$42.95 per person*

Grilled 6 oz Filet

*Choice of Cabernet Demi Glaze, Marsala Sauce, or Maitre D' Hotel Butter
\$34.95 per person*

8-oz. Roast Prime Rib of Beef

*Herb Encrusted served with au jus and creamy horseradish sauce
\$28.95 per person*

14oz New York Strip Steak

*Choice of Cabernet Demi Glaze, Marsala Sauce, or Maitre D' Hotel Butter
\$36.95 per person*

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Maple Brine Pork Loin

*Maple syrup brine pork loin roasted and sliced thin
\$22.95 per person*

8oz Bone in Pork Chop

*Served with apple barbecue sauce
\$26.95*

Grilled Salmon with Barbecue Glaze

\$31.95 per person

Baked Tilapia

*Finished with lemon caper sauce
\$22.95 per person*

From The Carving Board

Chef Fee \$75.00 per station, per chef

Roasted Pork Loin

*served with rolls, Dijon Mustard
\$10.00 per person*

Roasted Turkey Breast

*served with rolls, orange cranberry chutney
\$9.00 per person*

Prime Rib

*served with rolls, horseradish, and au jus
\$17.00 per person*

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Dessert

<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>Homemade Brownies</i>	<i>\$25.00 per Dozen</i>
<i>Seasonal Cheesecake</i>	<i>\$5.50 per person</i>
<i>Flourless Chocolate Torte</i>	<i>\$4.00 per person</i>
<i>Mixed Berry Cobbler</i>	<i>\$3.50 per person</i> <i>\$5.00 ala mode</i>
<i>Carrot Cake</i>	<i>\$5.50</i>

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Banquet Beverage Service

A variety of bar options are available, including Open Bar (in which all beverages are hosted), Limited Open Bar (in which a selection of beverages is tailored for guests), or Cash Bar. A bar package can be customized for your event with your desired assortment of beverage options. Below is a sample of our most common and popular options with pricing, although the list is by no means exhaustive.

Champagne Toast *\$18/bottle*

House Wine Bottle *\$16/bottle*
(Varietals include Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Moscato, White Zinfandel, and Riesling.)

House Wine (large format 1.5L) *\$30/bottle*
(Varietals include Cabernet Sauvignon and Chardonnay)

Domestic Keg Beer *\$250/half-barrel keg*
Import Keg Beer *Market price*

Canned Soda *\$1.75*

Domestic Beer Bottles *\$3.50*
Import Beer Bottles *\$4.50*

House/well brand Drinks *\$5.00/\$7.00 Rocks*

Call Brand Drinks *\$6.00/\$8.00 Rocks*

Premium Brand Drinks *\$6.75/\$8.75 Rocks*

Super Premium Drinks *\$8.00/\$10.00 Rocks*

House Wine Glass *\$5.50*

Premium Wine Glass *\$8.00*

For weddings or other special events, we are happy to offer and help craft signature drinks for the bride and groom or for other special occasions.

