



2020 WEDDING & BANQUET MENU



“Close To Everything, Far From Ordinary”

1000 TRADITION DRIVE
POLK CITY, IOWA 50226
515 984 9440

Wedding & Banquet Menu | 2020

TOURNAMENT CLUB OF IOWA



ENTREES

Each entrée is served with your choice of one starch and one vegetable, dinner roll and salad with two choices of dressing.

* Items subject to your choice of sauce

^{GF} Items that are Gluten Free or able to be Gluten Free upon request

SAUCES

Demi Gloss | Cabernet, Horseradish, Roasted Poblano, Blue Cheese, Chipotle, Mushroom Ragout

^{GF} **Other** | Béarnaise, Hollandaise, Buerre Blanc, Madeira Cream, Thyme Brown Butter, Gravy, Arrabiatta, Roasted Poblano or Roasted Red Pepper Coulis, Spiced Apple Gastrique

SIDES

Starch | Mashed Potatoes (Garlic, Asiago, Blue Cheese, Roasted Red Pepper, Smoked Gouda, Goat Cheese), Mashed Sweet Potato, Oven Roasted Potatoes, ^{GF} Risotto (Mushroom, Asparagus, Sweet Corn, Sundried Tomato Basil, Smoked Gouda, Cranberry Goat Cheese, Blue Cheese), ^{GF} Wild Rice with Roasted Vegetables

Vegetable | Green Bean Amandine, Buttered Corn, Tuscan Medley, Grilled Jumbo Asparagus, Roasted Cauliflower, Honey Glazed Carrots, Fried Brussels Sprouts, Roasted Parsnips

Prime Rib 12 oz. (Requires \$100 Event Carving Fee)	\$29
* Filet Mignon 8 oz.	\$34
* Ribeye 12 oz.	\$28
* Top Sirloin 8 oz.	\$26
* Steak and Shrimp 4 oz. Filet and 2 Bacon Wrapped Shrimp	\$31
Roasted Lamb Rack with Rosemary Jus	\$31
* Berkwood Farms Pork Chop 8 oz.	\$27
Slow Smoked Ham with Honey & Fresh Thyme Glaze	\$26
* Bacon Wrapped Pork Tenderloin	\$29
Chicken Cordon Bleu with Ham, Mozzarella and Hollandaise Sauce	\$27
Chicken Madeira with Mushroom Cream Sauce	\$26
Chicken Arrabiatta with Tomatoes and Asiago	\$26
Smoked or Roasted Turkey with Gravy	\$25
* Grilled Salmon with Buerre Blanc 8 oz.	\$27
Baked Cod with Toasted Almonds 8 oz.	\$26
Seared Ahi Tuna with Thai Chili Butter Sauce	\$27
* Marinated or Cajun Shrimp 6 count	\$27
Vegetarian Pasta Orzo and Roasted Seasonal Vegetables	\$24
Strawberry Walnut Salad w/ Champagne Vinaigrette and Feta	\$24

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HORS D' OEUVRES

Stationed or Butler Passed

* Items can only be stationed

Party Snacks

* Mixed Nuts	\$3 / 3 oz.
* Gardettos	\$2 / 3 oz.
* Chips & Salsa	\$2 / 3 oz.
* Kettle Chips	\$2 / 3 oz.

Cold Selections

* Artisan Cheese Tray with Bread / Crackers	\$5 / person
* Fresh Fruit	\$5 / person
* Vegetable Crudit� Tray with Herb Dip	\$3 / person
Goat Cheese Stuffed Sweet Peppers	\$2.50 each
Deviled Eggs	\$2 each
Bruschetta	\$2 each
Crostini with Onion Jam	\$2 each
Deli Wraps	\$1.50 each

Hot Selections

Mini Beef Wellington	\$4 each
Bacon Wrapped Shrimp	\$3 each
Sliders (Burger, Pulled Pork, Roast Beef, Lamb or BLT)	\$3 each
Chicken Satay	\$2.50 each
Stuffed Mushrooms (Herb Cheese or Sausage)	\$2 each
* Chicken Tenders with Honey Mustard, Ranch and BBQ	\$2 each
Meatballs (Marinara or BBQ)	\$0.75 each

Fried Selections

Crab Cake with Creole Mustard Vinaigrette	\$3.50 each
Parmesan Artichoke Heart	\$3.50 each
Vegetable Spring Roll	\$2.50 each
Potstickers (Chicken Lemongrass or Vegetable)	\$2 each
Risotto Croquette	\$2 each
Jalapeno Poppers	\$1.50 each
* Wings (Naked or Buffalo)	\$1.50 each

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BEVERAGES

Non - Alcoholic

Beverage Package (Unlimited)	\$1.50 / person
Fountain Soda, Iced Tea, Lemonade	\$2 each
Bottled Soda (Coca - Cola Products)	\$2.50 / bottle
Iced Tea, Lemonade, Milk	\$16 / gallon
Freshly Brewed Coffee	\$19 / gallon
Hot Chocolate	\$19 / gallon
Sparkling Grape	\$22 / bottle

Alcoholic

Domestic Beer	\$3.50 / can
Imported, Specialty, Micro Brewed Beer	\$4.50 / can
Domestic Keg Beer	\$300 / keg
Imported, Specialty, Micro Brewed Keg Beer	\$450+ / keg
House Wine	\$22 / bottle
House Champagne	\$22 / bottle
Mixed Drinks	\$5 - \$8 each
Signature Drinks	Inquire