

Monarch Country Club
Private Event Menus





BREAKFAST OPTIONS

Basic Continental | \$18++

Assorted Pastries, Breakfast Breads and Muffins, Coffee, Decaffeinated Coffee and Hot Tea

American Continental | \$22++

Assorted Yogurts and Granola Bars
Assorted Muffins and Breakfast Breads
Bagels with Cream Cheese
Sliced Fresh Fruit
Juice Selections
Coffee, Decaffeinated Coffee and Hot Tea

Executive Breakfast Buffet | \$29++

Seasonal Fresh Fruit
Breakfast Breads and Bagels with Cream Cheese
Bacon and Sausage Links
Scrambled Eggs
French Toast with Powdered Sugar and Maple Syrup
Breakfast Potatoes
Juice Selections
Coffee, Decaffeinated Coffee and Hot Tea

Plated Breakfast | \$26++

Choice of:
Scrambled Eggs
OR
Buttermilk Pancakes with Maple Syrup
Maple Sausage Links and Crispy Bacon
Breakfast Potatoes
Sliced Fruit
Tray of Breakfast Breads
Coffee, Decaffeinated Coffee and Hot Tea



BRUNCH

Let's Do Brunch Buffet | \$39++

Tray of Danish, Muffins and Breakfast Breads
Bagels with Butter and Cream Cheese
Granola Bars
Sliced Fresh Seasonal Fruit

Scrambled Eggs
Bacon and Sausage Links
French Toast with Maple Syrup
Breakfast Potatoes

Tossed Garden Salad with Dressing Selections
Chicken Franchise, Piccata or Florentine
Rice Pilaf

Juice Selections
Coffee, Decaffeinated Coffee and Hot Tea
Iced Tea

Optional Additions

Smoked Salmon with Accompaniments | \$10++
Carved Ham or Turkey | \$10++
Domestic & International Cheese Display | \$9++
Omelet Station | \$8++
Charcuterie Board | \$9++



SPECIALTY LUNCH BUFFETS

Tex Mex Buffet | \$26++

Build Your Own Tacos
Soft and Hard Shell Tacos
Spiced Chicken and Ground Beef
Sour Cream, Salsa, Lettuce, Tomato, Black Olives, Cheddar Jack Cheese
Cheese Quesadillas
Smoky Black Beans and Yellow Rice
Chef's Choice of Dessert
Iced Tea

Down South Buffet | \$32++

Mojo Pulled Pork
BBQ Chicken Pieces
Cornbread and Honey Butter
Bacon Baked Beans
Garlic Green Beans
Macaroni and Cheese
Cookies and Brownies
Iced Tea

Italian Buffet | \$39++

Caesar Salad Station with Cheese Garlic Bread
Pasta with Marinara, A la Vodka and Alfredo Sauces
Chicken Parmesan
Meat Lasagna
Meatballs in Marinara
Seasonal Vegetables
Chef's Choice of Dessert
Iced Tea



PLATED LUNCH

Choice of Salad

Fresh Spinach with Mandarin Oranges, Pecans, Red Onions and Raspberry Vinaigrette
Greek Salad with Olives, Feta, Tomatoes and Greek Dressing
Fresh Garden Salad with Dressing Selections
Caesar Salad

Choice of Entrée

Champagne Chicken with Mushrooms and Peas
Chicken Marsala, Asian, Cordon Blue, Florentine or Piccata
Blackened Chicken Alfredo Over Pasta
Chicken Franchise with Artichokes and Mushrooms
Chicken Saltimbocca with Sage Cream Sauce
Roasted Turkey and Gravy
Sliced Sirloin with Red Wine Demi Glaze *\$5 Additional Charge
Parmesan Encrusted Grouper
Shrimp and Chicken Pesto Over Pasta
Shrimp and Steak Fra Diablo Over Pasta
Shrimp and Grits
Asian Glazed Salmon with Tropical Fruit Salsa

Includes

Bread and Butter, Chef's Choice of Starch (Unless Listed),
Vegetable and Dessert
Iced Tea

One Entrée | \$31++

Two Choice Entrée | \$35++



DINNER BUFFETS

Silver Buffet | \$51++

Caesar Salad and Garden Salad Station
Rolls with Butter

Chicken Breast with Brie Cheese and Caramelized Apples
Carving Station: Roast Pork Loin with Brandy Mushroom Sauce
(\$75 Chef Fee Applicable)

Herb Roasted Red Potatoes
Honey Glazed Baby Carrots

Chef's Choice of Dessert
Coffee, Decaffeinated Coffee and Hot Tea

Gold Buffet | \$60++

House Specialty Salad Station
Rolls with Butter

Champagne Chicken with Mushrooms and Peas
Carving Station: Sirloin with Au Jus and Creamy Horseradish Sauce
(\$75 Chef Fee Applicable)

Garlic Mashed Potatoes
Grilled Asparagus

Chef's Choice of Dessert
Coffee, Decaffeinated Coffee and Hot Tea



SPECIALTY DINNER BUFFETS

Tex Mex Buffet | \$33++

Build Your Own Tacos
Soft and Hard Shell Tacos
Spiced Chicken and Ground Beef
Sour Cream, Salsa, Lettuce, Tomato, Black Olives, Cheddar Jack Cheese
Cheese Quesadillas
Smoky Black Beans and Yellow Rice
Chef's Choice of Dessert
Coffee, Decaffeinated Coffee and Hot Tea

Down South Buffet | \$44++

Mojo Pulled Pork
BBQ Chicken Pieces
Cornbread and Honey Butter
Bacon Baked Beans
Garlic Green Beans
Macaroni and Cheese
Cookies and Brownies
Coffee, Decaffeinated Coffee and Hot Tea

Italian Buffet | \$50++

Caesar Salad Station with Cheese Garlic Bread
Pasta with Marinara, A la Vodka and Alfredo Sauces
Chicken Parmesan
Meat Lasagna
Meatballs in Marinara
Seasonal Vegetables
Chef's Choice of Dessert
Coffee, Decaffeinated Coffee and Hot Tea



PLATED DINNER

Choice of Salad

Fresh Spinach with Mandarin Oranges, Pecans, Red Onions and Raspberry Vinaigrette
Greek Salad with Olives, Feta, Tomatoes and Greek Dressing
Fresh Garden Salad with Dressing Selections
Caesar Salad

Choice of Entrees

Champagne Chicken with Mushrooms and Peas
Chicken Marsala, Asian, Cordon Blue, Florentine Herb
Cream Sauce or Piccata
Blackened Chicken Alfredo Over Pasta
Chicken Franchise with Artichokes and Mushrooms
Chicken Saltimbocca with Sage Cream Sauce
Roasted Turkey and Gravy
Sliced Sirloin with Red Wine Demi Glaze *\$5 Additional Charge
Parmesan Encrusted Grouper
Shrimp and Chicken Pesto Over Pasta
Shrimp and Steak Fra Diablo Over Pasta
Shrimp and Grits
Asian Glazed Salmon with Tropical Fruit Salsa

Includes

Bread and Butter, Chef's Choice of Starch (Unless Listed),
Vegetable and Dessert
Coffee Service

One Entrée | \$44++

Two Choice Entrée | \$51++



HORS D'OEUVRES

Tier 1 (Select 3) | \$18++ Per Hour

Pigs in a Blanket
Spinach Dip
Swedish or BBQ Meatballs
Mozzarella Sticks with Marinara Sauce
Cheese Quesadilla with Sour Cream and Salsa
Sesame Chicken with Asian Dipping Sauce
Tomato Basil Bruschetta

Tier 2 (Select 3) | \$25++ Per Hour

Chicken Sate
Artichoke Dip
Fried Ravioli with Marinara Sauce
Teriyaki Beef Skewers
Mozzarella and Tomato Caprese Skewers
Stuffed Mushrooms
Pork Pot Stickers

Tier 3 (Select 3) | \$32++ Per Hour

Bacon Wrapped Scallops
Brie and Raspberry Chutney Cups
Spinach and Artichoke Dip
Mini Fish Cakes with Cajun Aioli
Fig and Goat Cheese Flatbread
Mozzarella Tomato Bruschetta
Beef Croustade with Romanesco Sauce



DISPLAYS, CARVING & ACTION STATIONS

Displays (Serves 50 People)

Italian Antipasto | \$429++

Prosciutto, Pepperoni, Genoa Salami, Capicola, Honey Ham, Kalamata Olives, Artichoke Hearts, Pepperoncini, Fresh Mozzarella, Provolone, Crusty Italian Bread and Flavored Oils

Domestic & International Cheese | \$429++

Gorgonzola / Bleu, Vermont Cheddar, Gouda, Brie, Fresh Mozzarella, Swiss, Provolone, Fontina, Herb Feta Cheeses with Fresh Grapes and Crackers

Balsamic Grilled Vegetables | \$7++ Per Person

Fresh Fruit | \$7++ Per Person

Jumbo Shrimp | Market Price

Carving Stations

Sirloin of Beef (Serves 20) | Market Price

W / Horseradish Cream Sauce, Whole Grain Mustard & Rolls

Roasted Prime Rib (Serves 25) | Market Price

W / Horseradish Cream Sauce, Au Jus & Rolls

Crusted Pork Loin (Serves 30) | Market Price

W / Whole Grain Mustard & Rolls

Honey Glazed Ham (Serves 35) | Market Price

W / Rum Raisin Sauce, Dijon Mustard & Rolls

Action Stations

Caesar Salad | \$15++

W / Grilled Chicken or Salmon

Pasta | \$20++

Three Pastas and Three Sauces

Fajita | \$20++

Chicken & Beef with Accompaniments

BAR PAGE

Hosted Bar*

Fully Stocked Bar Serving Super Premium OR Premium Liquors, Domestic Beer, Imported Beer, Wine and Soda. Prices are Inclusive of Service Charge and Sales Tax.

Super Premium Liquors.....13	Domestic Beer.....7
Premium Liquors.....11	Wine by the Glass.....9
Imported Beer.....9	Juice & Soda.....4

Complete Bar Package*

Unlimited Cocktail Hour. Charges are Based on a Per Person Basis for Hours Shown.
Plus Service Charge and Sales Tax.

Beer and Wine Only	Full Premium Bar
One Hour.....16	One Hour.....21
Two Hours.....21	Two Hours.....27
Three Hours.....24	Three Hours.....31
Four Hours.....28	Four Hours.....35

Cash Bar*

Inclusive of Service Charge and Sales Tax

Premium Brands | \$11

Absolute, Titos, Jim Beam, Seagram's 7 and VO, Beefeater, Jack Daniels, Bacardi, Captain Morgan, Malibu, Southern Comfort

Super Premium Brands | \$13

Ketel One Vodka, Bombay Sapphire, Tanqueray, Maker's Mark, Jameson, Crown Royal, Dewar's, Johnnie Walker Red, Myer's Dark, Hornitos

Domestic Beer | \$7

Bud Light, Miller Lite, Budweiser, Coors Light, Yuengling, Michelob Ultra

Premium Beer | \$9

Heineken, Corona, Amstel Light, Stella, Blue Moon

House Wine | \$9

Silvergate Chardonnay, Merlot, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir, Pinot Grigio

***Bartender Fee \$75.00 each**