



# BANQUET MENUS



# BREAKFAST MENU



# Breakfast Selections

## -Traditional Breakfast Buffet-

\$12 per person

Assorted Danishes

Fresh Fruit Display

Hashbrowns

Scrambled Eggs

Bacon or Sausage

Pancakes

Juice

Regular and Decaffeinated Coffee

## -Continental Breakfast-

\$8 per person

Assorted breakfast pastries

Sliced fruit tray

Juice

Regular and Decaffeinated coffee

## -Deluxe Continental Breakfast-

\$10 per person

Assorted Breakfast Pastries

Bagels with Cream Cheese and Jams

Fresh Fruit Display

Yogurt and Granola

Juice

Regular and Decaffeinated Coffee

*Breakfast selections are not limited to the above recommendations.  
Please inquire about other available options.*

# LUNCH MENU



# Lunch Selections

## -Lunch Buffets-

### Soup and Sandwich

\$12 per person

Your choice of 2 soups and sandwiches, house salad, and warm baked rolls.

*Soup options include: chicken and noodle, tomato basil, cheesy ham and potato, chili, and chicken tortilla.*

*Sandwich options include: chicken salad, ham salad, egg salad, and deli meat plater (with ham, turkey, and roast beef).*

### Burger and Brat

\$10 per person

Grilled burgers and brats, all appropriate condiments, and your choice of two sides.

*Side options include: house salad, coleslaw, pasta salad, potato salad, chips and dip, and baked beans.*

### Taco/Fajita Bar

\$15 per person

Full taco buffet with soft and hard shells, mini taco salad shells, house salad, fajita chicken, spiced ground taco beef, refried beans, Spanish rice, and assorted toppings. *(Doritos for walking tacos also available upon request.)*

### Pizza and Salad

\$10 per person

Assorted thin crust pizzas and house salad with topping and dressing options.

*(Gluten free crust is also available.)*

### Pasta Bar

\$12 per person

Full pasta buffet with marinara sauce, Alfredo sauce, meatballs, and grilled chicken. Our house salad with topping and dressing options and garlic bread are also included.

### Fried Chicken and Baked Ham

\$14 per person

Standard 8 piece cut fried chicken, honey baked ham, garlic mashed potatoes, mixed steamed vegetables, house salad, and warm baked rolls.

### Baked Potato Bar

\$12 per person

Warm baked potatoes ready to stuff full with all your favorite toppings. Also includes house salad with dressing and topping options and warm baked rolls.

### Salad and Wraps

\$12 per person

Mini assorted wraps, such as ham and cheese, taco, and buffalo chicken, served with our house salad with topping and dressing options and warm baked rolls. (*Other wrap options available upon request.*)

*Desserts can be added for an additional cost.*

*Lunch selections are not limited to the above recommendations.*

*Please inquire about other available options.*

# HORS D'OEUVRES MENU





# Hors D'oeuvre Selections

Shrimp Cocktail

\$1.50 per piece

*Served on ice with cocktail sauce.*

Deviled Eggs

\$0.75 per egg

Cocktail Sandwiches

\$1.25 per sandwich

*Ham, turkey, or roast beef sandwiches on white or wheat cocktail buns.*

Stuffed Mushrooms

\$0.50 per mushroom

Beef or Chicken Skewers

\$0.85 per piece

Chicken Wings

\$0.95 per wing

*Available in Boneless or Bone-in. Tossed in Buffalo, BBQ, or Caribbean sauce.*

Bacon-Wrapped Scallops

\$1.75 per scallop

Mini Crab Cakes

\$0.95 per cake

*Served with a sweet, citrus sauce.*

Meatballs

\$0.75 per meatball

*Available in Swedish, BBQ, or Sweet & Sour.*



Little Smokies  
\$0.50 per smokie  
*Served in a warm BBQ sauce.*

## -Snacks & Platters-

Domestic Cheese & Cracker Display  
\$2 per person

Exotic & Imported Cheese Tray  
\$4 per person

Veggies & Dip Display  
\$1.75 per person

Fruit & Dip Display  
\$2 per person

Bruschetta on Crustinis  
\$0.75 per piece

Charcuterie Tray  
\$6 per person

Party Mix  
\$1 per person

Mixed Nuts  
\$1.50 per person

Popcorn  
\$1 per person

## -Chips & Dip Display-

\$1.75 per person

Your choice of 1 hot and 1 cold dip, served with pita points and tortilla chips. (*Potato chips also included if sour cream dip is chosen.*)

Jalapeno Crab Dip  
Spinach & Artichoke Dip  
Salsa & Sour Cream Dip  
Mango Salsa  
Queso

## -Mashed Potato Bar-

\$7 per person

Self-serve mashed potatoes with topping options such as: chicken, ham, bacon bits, vegetables, queso, nacho cheese, shredded cheddar, sour cream, jalapenos, diced tomatoes, diced onions, and chives.

## -Carving Station-

\$8 per person

Your choice of 2 meats and white or wheat cocktail buns and served with all appropriate condiments.

Pork Loin  
Honey-Baked Ham  
Turkey Breast  
Roast Beef

*Hors d'oeuvres selections are not limited to the above recommendations.  
Please inquire about other available options.*

# DINNER MENU



# Entrée Selections

*All plated entrées include a house salad, choice of starch, choice of vegetable, and freshly baked rolls. (Buffet options are also available, see next section for more details.)*

## Chicken Pasta Primavera

\$16 per person

Bowtie pasta tossed with sautéed vegetables and grilled chicken in marinara sauce topped with Asiago cheese.

## Chicken Parmesan

\$16 per person

Breaded chicken breast baked with Marinara sauce and topped with Provolone and Parmesan cheese. *(Can be served over pasta upon request.)*

## Chicken Marsala

\$16 per person

Chicken breast grilled to perfection with shallots and mushrooms in a Marsala wine cream sauce.

## Chicken Oscar

\$16 per person

Tenderized breaded chicken breast topped with crab meat, Hollandaise sauce, and asparagus spears.

## Chicken with Sun-dried Tomato Cream Sauce

\$16 per person

Chicken breast grilled to perfection and smothered in a creamy sun-dried tomato sauce.

## Chicken Cordon Bleu

\$16 per person

Ham and Swiss rolled in a tenderized, breaded chicken breast.

Lemon Pepper Walleye

\$18 per person

Lemon pepper Walleye filet topped with red onion mayo.

Grilled Mahi Mahi

\$18 per person

Mahi Mahi filet marinated with a house seasoning and roasted.

Roasted Salmon

\$17 per person

Salmon roasted in a house seasoning and baked or a citrus glaze.

Garlic Butter Shrimp or Scallops

\$19 per person

Your choice of shrimp or scallops, sautéed in a garlic butter sauce.

Crab-stuffed Lobster Tail

\$25 per person

Roasted lobster tail with a red pepper crab hollandaise sauce.

Pork Tenderloin

\$20 per person

A house seasoned roasted pork tenderloin with your choice of chipotle sauce, pork demi-glace, or stuffed with blue cheese.

Stuffed Pork Chop

\$18 per person

A house seasoned roasted pork chop stuffed with blue cheese or traditional stuffing.

Roasted Prime Rib

\$21 per person

A 10 oz. portion, roasted to a medium temperature, and served with Au Jus.

New York Strip Steak

\$22 per person

10 oz. cut of Iowa Select beef, grilled to perfection.

Slow-Roasted Beef Tenderloin

\$29 per person

Cut of the finest with a demi-glace.

Beef Tips in Burgundy Sauce

\$19 per person

Tender beef tips smothered in a rich burgundy sauce.

*Dinner entrée selections are not limited to the above recommendations.*

*Please inquire about other available options.*

# Dinner Selections

## -Two-Item Dinner Buffet-

2 Entrées  
House Salad  
Warm Bread  
2 Sides

*Price of buffet will depend on types of entrées chosen, as seen below. Entrée options can be seen in the previous section, and side options can be found on the next page.*

Chicken and Pasta entrées - \$17 per person  
Chicken and Pork entrées - \$19 per person  
Chicken and Fish entrées - \$20 per person  
Chicken and Beef entrées - \$25-30 per person  
Pork and Pasta entrées - \$20 per person  
Pork and Fish entrées - \$20 per person  
Pork and Beef entrées - \$25-30 per person  
Fish and Pasta entrées - \$20 per person  
Beef and Pasta entrées - \$25-\$30 per person  
Beef and Fish entrées - \$25-30 per person

*(Buffets with a beef entrée will vary in price depending on the specific cut of beef chosen.)*

## -Carving Station Options-

*You can choose to have the following entrées served from a carving station at no extra cost.*

Prime Rib  
Beef Tenderloin  
Pork Tenderloin  
Pork Loin  
Smoked Ham  
Smoked Turkey

*Dinner buffet selections are not limited to the above recommendations.  
Please inquire about other available options.*



# Side Selections

## -Salads-

Fruit Salad  
Pasta Salad  
Potato Salad  
Greek Tortellini Salad  
Tomato, Basil & Mozzarella Salad  
Tossed House Salad

## -Starches-

Baked Potatoes  
Garlic Mashed Potatoes  
Butter & Herb Bowtie Pasta  
Twice-Baked Potatoes  
Roasted Redskin Potatoes  
Wild Rice Pilaf

## -Vegetables-

Steamed Key Largo Blend  
Steamed Catalina blend  
Fresh Asparagus (available roasted or sautéed)  
Green Bean Casserole

*Side selections are not limited to the above recommendations.  
Please inquire about other available options.*

# DESSERT MENUS



# Dessert Selections

Crème Brûlée  
\$7 per person

Chocolate Torte  
\$5 per person

Chocolate Lava Cake à la Mode  
\$6 per person

Tiramisu  
\$4 per person

Banana Cream Pie  
\$3 per person

NY Style Cheesecake  
\$3 per person

Turtle Cheesecake  
\$5 per person

Red Velvet, Lemon, or Carrot Cake  
\$5.50 per person

Red Velvet or Vanilla Cupcakes  
\$3 per person

*Dessert selections are not limited to the above recommendations.  
Please inquire about other available options.*

# BEVERAGE MENUS



# Beverage Selections

## -House Wine-

*Can be hosted for \$10 a bottle during events.*

Sycamore Lane White Zinfandel  
Sycamore Lane Pinot Grigio  
Sycamore Lane Chardonnay  
Sycamore Lane Merlot  
Sycamore Lane Cabernet Sauvignon

## -White Wines-

*Can be hosted for \$20 a bottle during events.*

Mirassou Mascato  
Starling Castle Riesling  
Joel Gott Sauvignon Blanc  
Canyon Road Sauvignon Blanc  
Cupcake Pinot Grigio  
Sebastiani Chardonnay

## -Red Wines-

*Can be hosted for \$25 a bottle during events.*

Mark West Pinot Noir  
Cupcake Merlot  
Rodney Strong Cabernet Sauvignon  
Sebastiani Cabernet Sauvignon

## **-Champagne-**

*Can be hosted for \$10 a bottle during events.*

Martini Rose Pink Champagne  
House Champagne (sweet & dry)

## **-Sparkling Juice-**

*Can be hosted for \$5 a bottle during events.*

House sparkling grape juice (non-alcoholic)

## **-Keg Beer-**

*The host will be charged the full price for all kegs ordered.*

*Only exception is if a Miller Lite, Bud Light, or Busch Light keg is ordered, but not tapped, then the host will not be charged.*

Hosts must order kegs in advance, and kegs can be ordered for any type of beer.

Domestic Keg  
\$275 each

Premium Kegs and 6 Barrel Domestic and Premium Kegs can also be priced upon request.

*Please inquire for more information about hosting a keg.*

# Bar Policy

1. No alcohol service will be provided to minors, under the age of 21, as stated by the law of the State of Iowa. Any person of questionable age must provide a valid I.D. to obtain alcoholic beverages.
2. AGCC is required by law to abide by the Iowa Liquor Control Act. We reserve the right to take reasonable action to honor stated regulations. AGCC will monitor the legal drinking age requirements. We reserve the right to refuse to serve any person who is underage or appears to be intoxicated. In the event minors are drinking, or a person of legal drinking age is supplying a minor with alcoholic beverages, the beverages will be taken away, the host will be notified, and the bar will be closed for the evening.
3. Bar close will be at midnight. There will be no bar service after 12am, and no time extensions will be given.
  4. No accumulating drinks or pouring doubles at the closing of the bar.
5. Anyone who is obtaining alcoholic beverages for a person whom was refused service will also lose their right to be served.
6. If the majority of the party, in the opinion of the Club Management, appears to have had enough to drink, the member or host of the party will be informed and alcohol service will be stopped.
  7. No alcoholic beverages are to be brought in or removed from the premises.



## Frequently Asked Questions

Q. Do I have to be a member to have an event at the Club?

A. No. Anyone can hold an event at the Club, however we do offer discounts for member's events.

Q. Can the entire Club be reserved for my event?

A. Yes. The whole Club can be reserved for an event, provided that spaces have not been previously reserved.

Q. What is the maximum number of people that each room holds?

Our Greenview Room can comfortably seat 180 people.

Q. How can I pay for my event?

A. Payment in full can be made within 30 of your event in the form of cash, check, or credit card.