

Morris Country Club



Welcome

Morris Country Club invites you to experience our banquet facility. Admire flowing ceiling tapestries with glittering chandeliers and seating for 280. A climate controlled environment creates the perfect ambiance for your special event. You and your guests will be pampered by our professional and courteous staff to ensure everyone receives extraordinary service.

Whether you desire an intimate gathering for 10 or a formal event for 280, Morris Country Club features exceptional service and superb attention to detail.

We offer a wide variety of options including: an outdoor wedding site, outdoor cocktail reception location, chair and table linens, delicious choice entrees, champagne, spirits, wine, beer and soda. Our superior wait staff completes your successful event and makes it a night for you to treasure.

Morris Country Club is the place to be for your special day. We look forward to working with you. Happy planning!

Thank you,

**Tricia
Morris Country Club - Event Coordinator**

F.A.Q.

1. How many does the banquet facility hold?

The facility can hold a maximum of 280 guests.

2. What is the initial deposit to book at Morris Country Club?

\$1500 secures your date and event location at MCC.

Without this deposit we cannot guarantee the date will be held.

3. What is included in the facility?

We provide the tables, chairs, silverware, stemware, china, white table linens and white napkins, white skirting for the accent tables, inlaid dance floor/servers/accessible parking . Bar with bartender(s)

4. Do you supply the food and beverage at Morris Country Club?

We have to provide all of the food and beverage with exception to the cake which needs to come from a kitchen with a health and sanitation license. We will cut and serve the cake complimentary.

5. Is there anything we cannot do/bring into the facility?

We do not allow confetti inside the facility and artificial flower petals are not allowed outside for the ceremony. Food and Beverage (alcoholic or nonalcoholic) are not allowed to be brought in (with exception to the cake).

Other things to note:

- Menu Prices on this menu are subject to change outside of 9 months prior to the event
- All credit/debit card transactions will be charged a 2.75% processing fee
- Sales Tax 6.25% and Service Charge of 20% will be added to the food and beverage totals
- The facility fee is based on a sliding scale and can be determined on your food and beverage total. The facility fee ranges from \$2500 to \$0
- Menu and Beverage selections must be confirmed 30 days prior to the event with the final number of guests turned in 15 days prior to the event
- A complimentary tasting for 2 is included. Selections must be submitted and okayed 14 days prior to the tasting date. Additional people are welcome at \$25 per person.
- MCC does not allow single shots of alcohol or any multi shot drinks on the property
- If extra time is added the day of the event, that has not been previously discussed, an additional fee of \$500 per hour will be put into place.
- A damage deposit will be required on all parties over 100 held in the banquet facility.

We look forward to working with you and would be happy to answer any other questions/concerns you might have. We want to provide the best experience and service to all of our guests and look forward to working with you.

Breakfast

Continental Breakfast

Minimum of 30 people

Chilled orange and cranberry juice

Assorted muffins and Danishes

Fresh brewed coffee; regular and decaf

(With fresh fruit tray \$)

MCC Breakfast Buffet

Minimum of 35 people

Scrambled Eggs

Bacon and Sausage

Biscuits and Gravy

Hash Browns

French Toast and Syrup

(With fresh fruit tray \$)

Ultimate Brunch Buffet

Minimum of 50 people

Scrambled Eggs

Bacon and Sausage

Biscuits and Gravy

Hash Browns

French Toast and Syrup

Assorted muffins and Danishes

Carved Ham - *Chef Attended*

Omelet Station - *Chef Attended*

(With fresh fruit tray \$)

Breakfast Beverages

Chilled orange juice, cranberry juice, hot tea, fresh brewed coffee; regular and decaf

Plated options are available upon request /Prices listed are per person

Lunch

Lunch is available from 11am to 2pm

Salads

All salad entrees are served with warm rolls and butter

Caesar Salad

Crisp romaine lettuce and grilled chicken breast tossed with creamy Caesar dressing garnished parmesan cheese.

Add grilled chicken for \$

Chopped Salad

Crisp lettuce, crumbled bacon, diced tomato, purple cabbage, gorgonzola cheese and mini pasta tossed in our creamy and tangy bacon house dressing.

Seasonal Fruit Salad

Chopped lettuce topped with seasonal chopped fruit and walnuts sprinkled with coconut and accompanied with raspberry vinaigrette.

Add grilled chicken for \$

Waldorf Salad

Mixed greens, sliced fresh apples, red grapes, walnuts and bleu cheese tossed in caramelized onion white balsamic vinaigrette.

Add grilled chicken for \$

Soup & Salad Combination

Select one of the salad options above and pair it with one of our homemade soup selections.

Chose one of the following soup options: creamy potato, creamy tomato, chicken and rice, or cheesy broccoli

Add \$ to the salad price for you entrée total

Lunch

Lunch is available from 11 am to 2pm

Wraps, Croissants, and Cold Sandwiches

All sandwiches are served with our home fried potato chips
Substitute fruit or pasta salad for an additional \$

Turkey Club

Slow roasted juicy turkey breast and crisp bacon with lettuce, tomatoes, and mayo, prepared as a wrap or flakey croissant.

Chicken Salad

Our homemade chicken salad served on a flakey croissant with lettuce and tomato garnish or tossed together in a large flour tortilla.

Chicken B.L.T.

Grilled chicken breast and smoked bacon with the classic b.l.t. fixings served on a flakey croissant with mayo or tossed with honey mustard in our flour tortilla wrap.

Warm Sandwiches

All sandwiches are served with our home fried potato chips
Substitute fruit or pasta salad for an additional \$

Teriyaki Chicken Sandwich

Grilled chicken basted with teriyaki sauce and served on a toasted Kaiser with sautéed mushrooms, onions and honey mustard.

Classic Burger

A thick and juicy ground beef patty served on a toasted Kaiser roll.
(Add cheese for \$—Cheddar, American, Swiss, Provolone or Bleu Cheese)

Cod Sandwich

Tender flakey white Atlantic cod served with tartar sauce on a Kaiser roll.

Lunch

Lunch portion available from 11am to 2pm

Entrees

All entrees are served with your choice of potato, vegetable, house salad & warm rolls and butter

Sirloin Steak

Tender, marinated and grilled sirloin served in a wine demi glaze.

Pork Djon

Slow-roasted pork loin medallions served with our creamy and flavorful Dijon mustard sauce.

Chicken Picatta

Lightly floured breast of chicken sautéed and served with a creamy lemon, garlic, wine, caper and cream reduction.

Broiled Whitefish

Lightly seasoned Atlantic cod prepared in aromatic lemon wine butter.

Potato Choices:

Baked, Homemade Smashed Potatoes, Wild Rice, Au Gratin or Garlic Roasted

Vegetable Choices:

House Medley, Green Beans, Buttered Corn, Green Bean Almandine or California Blend

Lunch

Lunch is available from 11 am to 2pm

Deli Buffet

Assorted breads paired with our fresh roasted sliced turkey breast, pit ham, and your choice of roast beef or chicken salad served with our home fried potato chips and pasta salad. (Add homemade soup for \$)

Italian Beef and Chicken Buffet

Slow-roasted beef in Italian jus and marinated chicken breasts served with French rolls, sautéed peppers and onions, fresh - fried chips, pasta salad and condiments.

Classic Grill Buffet

Our hand patted 8 ounce burgers and marinated chicken breasts served with all the trimmings and your choice of 2 delicious sides.

(Fresh fried chips, tossed salad, baked beans, homemade potato salad, cole slaw or pasta salad)

Fajita Buffet

Grilled chicken and beef, warm flour tortillas, grilled peppers and onions, Spanish rice, refried beans, fresh tortilla chips, nacho cheese sauce, salsa, sour cream, cheddar cheese, shredded Monterey jack cheese, diced tomatoes, shredded lettuce, black olives and fresh jalapenos (Add Guacamole \$1.25 per person)

Pasta, Pasta, Pasta Buffet

Bowtie Alfredo with grilled chicken, Baked Mostaccioli with meat sauce, and tortellini with homemade marinara sauce served with our mixed house salad and warm rolls.

Morris Country Club Signature Buffet

Lunch

Dinner (2 Entrée)

Dinner (3 Entrée)

Chef attended carving station with your choice:
Slow Roasted Beef Au Jus served with all the trimmings
Roast Pork Loin with our velvety Dijon cream sauce
Baked Ham with Apple Bourbon sauce
Roasted Turkey Breast with Gravy and Cranberry sauce
Prime Rib with Au Jus (Add \$)

Then your choice of the following entrée selections:

Grill Roasted Chicken

Marinated piece chicken lightly grilled for flavor and finished in the oven with garlic wine jus

Chicken Picatta

Boneless breast of chicken lightly floured and sautéed served with our homemade Picatta cream sauce

Chicken Marsala

Tender sautéed chicken served with a Marsala mushroom reduction splashed with cream

Baked Italian Chicken

Crispy breaded chicken breast topped with our own marinara sauce, parmesan cheese and herbs

Chicken Oscar

A beautiful presentation of chopped asparagus and crabmeat béarnaise sauce served over medallions of Panko breaded chicken breast

Baked Icelandic Cod

Lightly seasoned tender cod filet prepared in aromatic lemon wine butter

Bowtie Alfredo

Grilled chicken and pasta tossed with our creamy Alfredo sauce and topped with parmesan cheese

Baked Mostaccioli

Penne pasta tossed in our meaty tomato sauce topped with mozzarella and parmesan cheese

Tortellini Marinara

Cheese tortellini tossed in our own marinara sauce topped with parmesan cheese and Italian herbs

Italian Sausage and Peppers

Sautéed peppers and onions with Italian sausage over penne noodles topped with cheese

Choice of Potato:

Baked, homemade smashed red potatoes, wild rice, au gratin or garlic roasted

Choice of Vegetable:

*House medley, green beans, buttered corn,
green bean almandine or California blend*

Warm rolls and butter and tossed salad with your choice of two dressings

Dinner

Fajita Buffet

Grilled chicken and beef, warm flour tortillas, grilled peppers and onions, Spanish rice, refried beans, fresh tortilla chips, nacho cheese sauce, salsa, sour cream, cheddar cheese, shredded Monterey jack cheese, diced tomatoes, shredded lettuce, black olives and fresh jalapenos (Add Guacamole \$1.25 per person)

Pasta, Pasta, Pasta Buffet

Bowtie Alfredo with grilled chicken, Baked Mostaccioli with meat sauce, and tortellini with homemade marinara sauce served with our mixed house salad and warm rolls.

Plated Combination Presentations

All of our plated entrees are served with your choice of potato, vegetable and house salad with two dressings and warm rolls

Sirloin Steak & Shrimp

Our signature sirloin paired with our sautéed shrimp

Sirloin Steak & Chicken

Our signature sirloin paired with one of chicken dishes

Plated Vegetarian Dishes

Stuffed Portobello Mushroom

Stuffed jumbo roasted Portobello cap with a mixture of fresh spinach, roasted red peppers and provolone cheese served with roasted red pepper cream sauce.

Broccoli Alfredo

Homemade Alfredo sauce tossed with fresh seamed broccoli and fettuccini egg noodles.

Dinner

All of our plated entrees are served with your choice of potato, vegetable and house salad with two dressings and warm rolls

Filet Mignon

Our juicy center cut filet served with caramelized red onion demi glaze.

Center Cut Sirloin Steak

Tender, marinated and grilled sirloin served with red wine demi glaze.

Pork Dijon

Slow roasted pork loin medallions served with our creamy and flavorful Dijon mustard sauce.

Chicken Picatta

Lightly floured breast of chicken sautéed and served with a creamy lemon, garlic, wine, caper and cream reduction.

Chicken Marsala

Mushroom and Marsala reduction splashed with cream over a sautéed breast of chicken.

Grilled Salmon

Char grilled Atlantic salmon accompanied with a dill, wine, lemon and cream reduction.

Sautéed Shrimp

Jumbo gulf shrimp sautéed with seasoned butter and served with our roasted red pepper coulis.

Broiled Whitefish

Lightly seasoned Atlantic cod prepared in aromatic lemon wine butter.

Displayed Hors D'oeuvres

Domestic Cheese and Crackers

Swiss, cheddar and pepper jack cheese cubes served with assorted crackers.

Seasonal Fruit Tray

A grand presentation of select seasonal fruits. Selections based on availability.

Antipasto Tray

Salami, imported kalamata olives, artichoke hearts, fresh mozzarella, roasted red peppers and red onions served with flatbread crackers

Vegetable Tray

Broccoli florets, cauliflower, carrots, celery, radishes and cucumbers presented with ranch dip.

Spinach and Artichoke Dip

Fresh spinach and artichoke hearts in our seasoned warm cream cheese dip topped with parmesan cheese and fresh fried tortilla chips.

Assorted Mini Sandwiches

Assorted meats and cheeses served on smaller portions of our delicious breads surrounded by fresh toppings and all the trimmings.

Chips and Dip

Your choice of our home fried potato chips with our own fresh sour cream and onion dip or fresh fried corn tortilla chips with chunky salsa.

(All of the above items are presented on display trays and serve between 35-50 guests)

Cold Hors D'oeuvres

Anti Pasta Skewers

Fresh mozzarella cheese, grape tomatoes, artichoke hearts and salami drizzled with olive oil and fresh Italian Herbs.

Shrimp Cocktail Canapes

Our fresh boiled shrimp prepared on garnished crustini bread with cocktail sauce and chopped Italian parsley.

Shrimp Cocktail

Jumbo shrimp boiled in our own blend of seasoning presented with homemade tangy cocktail sauce and lemons.

Brushetta

Fresh toast tips topped with our balsamic spiked diced tomato, garlic and basil topping sprinkled with parmesan cheese.

Apple Pear Crustini

Slow roasted homemade apple pear compote on toast tips topped with fresh gorgonzola cheese

Spanish Pinwheels

Large flour tortillas rolled with cream cheese, blackened chicken, sautéed Spanish vegetables and seasonings, cut on a bias and served on frill picks.

Persian Fruit Kabobs

Fresh fruit skewers splashed with champagne and sprinkled with fresh mint

*(All of the above appetizers are priced per 50 piece tray;
these items are presented butler style but can be elegantly displayed buffet style)*

Hot Hors D'oeuvres

Mini Crab Cakes

Maryland style crab cakes prepared in house with a light crispy crust.

Chicken Saytay

Boneless chicken breast skewered with teriyaki sauce and garnished with black and white sesame seeds.

Southwestern Chicken Eggrolls

Crispy wontons filled with Mexican spices and vegetables with black beans, cheese and chicken, cut on a bias and served with salsa and sour cream

Bacon Wrapped Scallops

Fresh seas scallops wrapped in our smoked bacon and baked golden brown.

Eggrolls

Crispy wonton filled with Asian vegetables, seasonings and tender pork.

Barbecued Shrimp

Bacon wrapped shrimp tossed in Sweet Baby Bay's barbeque sauce.

Cheese Sticks

Battered Mozzarella cheese sticks served with our own marinara sauce.

(All of the above appetizers are priced per 50 piece tray; these items are presented butler style but can be elegantly displayed buffet style)

Hot Hors D'oeuvres

Potato Skins

Our home made potato skins, fried golden brown topped with melted cheddar and bacon, served with sour cream and chives.

Barbeque Pork Puffs

Tender slow roasted pork loin simmered in Sweet Baby Ray's barbeque sauce served in seasoned puff pastry purses.

Crab Rangoon

Crispy wonton triangles filled with our homemade crabmeat and cream cheese filling, lightly fried till golden brown.

Blackened Chicken Quesadillas

Peppers, onions and spicy blackened chicken with melted cheddar and Monterey jack cheese in flour tortillas.

Chicken Tenders

Battered all breast chicken tenderloins, served with your choice of sauce. (Wing Sauce, BBQ Sauce, Ranch or Honey Mustard)

Boneless Chicken Wings

Tender chunks of chicken coated in a light crispy crust, served plain, hot or barbequed and accompanied with your choice of dipping sauce. (Wing Sauce, BBQ Sauce, Ranch, Bleu Cheese)

Broccoli and Cheddar Puffs

Our homemade puffs filled with fresh broccoli, cheddar and cream cheese, sprinkled with kosher salt and baked gold brown.

*(All of the above appetizers are priced per 50 piece tray;
these items are presented butler style but can be elegantly displayed buffet style)*

Cocktail Reception Stations

Four Stations for your guests to peruse and choose from some of our finest selections as well as butler passed hors d' oeuvres

Butler Passed Hors D' Oeuvres

We start with your choice of three hot or cold hors d' oeuvres butler passed by our professional staff (we will supply you with a list of choices to choose from)

Station One

Domestic Cheese & Cracker Tray & Fresh Cut Vegetable Tray served with a creamy ranch dip

Station Two

Interactive build your own pasta station where your guests have our chefs combine fresh and tasty ingredients from the three pastas, three sauces and multiple meats and vegetables. Freshly tossed mini Caesar salads served with assorted toppings to enhance this popular station.

Station Three

Chef attended carving station with your choice of one of our signature buffet carved meats, we can build this custom station as a traditional dinner style buffet with your choice of potato, vegetable and rolls

Station Four

Fresh fried Tortilla chips , Spinach & Artichoke Dip with an assortment of toast tips and flatbread crackers as well as our homemade salsa and a build your own Brushetta spread.

This is a unique dinner offering that allows for great interactions between guests, promotes mingling and has a great relaxed room feel. The stations are positioned across the room to effectively move the crowd around so the stations do not run slowly. If you looking for something not so traditional or want a break from the standard buffet or sit down dinner, this is the perfect package for you and your guests!

Minimum of 50 people

Dessert

Buffet Style Dessert Tables

Assorted Cookies

Soft baked assorted cookies always baked the day of your event

Brownies

Moist and delicious brownies dusted with powdered sugar

Assorted Cakes Table

Assorted Cakes hand selected by our Chef

Assorted Mini Desserts

Gourmet selections of miniature desserts

Cheesecake Station

*A large selection of toppings and sauces for your guest to create their own
Ultimate cheesecake*

Plated Desserts

Chocolate Layer Cake

Double layers of moist chocolate cake with chocolate frosting

Carrot Cake

Sweet and moist spice cake covered in cream cheese icing

Flourless Chocolate Cake

Dense layered gourmet chocolate cake

New York Cheesecake

Gourmet cheesecake tower presented with choice of toppings or sauces

(Other desserts available by request)

Beverages

Cash Bar - Guests will pay for each individual drink on there own

4 Hour Assorted Soda -

4 Hour Domestic Beer, Wine & Soda -

4 Hour House Brand Package - Our carefully selected house brand gin, rum, tequila, whiskey, vodka, and amaretto, Domestic Beer, Wine & Soda

4 Hour Call Brand Package -

4 Hour Premium Brand Package -

**Domestic Beer, Wine, Soda &
Smirnoff Vodka
Beefeaters Gin
Barcardi Rum
Jose Cuervo Gold
Captain Morgan Rum
Jack Daniels
Jim Beam
J&B Scotch
Amaretto
Southern Comfort
Malibu Rum**

**Premium Beer, Domestic Beer, Wine
Soda, Call Brand Liquor &
Absolut Vodka/Titos Vodka
Tanquerary Gin
Jameson
Canadian Club
Baileys
1800 Gold
Crown Royal
Johnnie Walker Black Label
Seagrams 7
Makers Mark**

Assorted Soda and Juices - Coke, Diet Coke, Sprite, Lemonade, Orange Juice, Cranberry Juice & Pineapple Juice

Domestic Bottled Beer– Budweiser, Bud Light, Miller Lite, Mich Ultra, Miller 64, Coors Light, O'Douls

Premium Bottled Beer - Corona, Heineken, Blue Moon, Fat Tire

Wine - Chardonnay, White Zinfandel, Cabernet & Merlot (Moscato & Riesling included in Call and Premium Brand Packages)

Champagne - \$ per bottle/ \$ per glass

Shots are not permitted at Morris Country Club

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