



# Morris Country Club Banquet and Event Menu



# Welcome!

Morris Country Club invites you to experience our banquet facilities. We offer a wide variety of options including: an outdoor wedding site, outdoor cocktail reception location, chairs, 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.

In our banquet tent, admire flowing ceiling tapestries with glittering chandeliers and seating for up to 280 guests. 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.

In our Oak Room and our Champion Room, you can enjoy time with your guests in a smaller setting, which is great for meetings, showers, birthday parties, and so much more.

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

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

Thank you,

Tricia

Morris Country Club | Event Coordinator

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# BREAKFAST

Breakfast Buffets priced per person.  
Add \$5 per person under 30 attendees.

## **Continental Breakfast Buffet \$12.95**

Assorted Muffins & Danishes  
Fresh Fruit Tray  
Chilled Orange & Cranberry Juice  
Fresh Brewed Coffee & Juice

## **MCC Breakfast Buffet \$19.95**

Scrambled Eggs  
Bacon & Sausage  
Biscuits & Gravy  
Hashbrowns  
French Toast & Syrup  
Fruit  
Breakfast Beverages

## **Ultimate Breakfast Buffet \$24.95**

Includes Continental Breakfast, MCC  
Breakfast buffet, and breakfast  
beverages

## **Breakfast Beverages**

Chilled Orange Juice  
Chilled Cranberry Juice  
Fresh Brewed Coffee: regular & decaf

Plated options are available upon request. All prices are listed per person.



All prices are subject to a  
20% service charge and a  
6.25% sales tax.

# PLATED LUNCH

Lunch is available from 11am-2pm.

Serves 30-75 people.

All options are plated & priced per person

No individual substitutions

## SALADS

All salads are served with warm rolls & butter  
Add chicken for \$5.00 or shrimp for \$9.00 per plate

### Caesar Salad      \$14.95

Crisp romaine lettuce tossed with creamy Caesar dressing garnished with parmesan cheese



### Chopped Salad      \$15.95

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

### Waldorf Salad      \$15.95

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

### Soup & Salad Combination      \$5.00 additional per plate

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

Soup selections:      Creamy potato  
                                 Creamy tomato  
                                 Chicken & rice (creamy or broth)  
                                 Cheesy broccoli

All prices are subject to a 20% service charge and a 6.25% sales tax.

# PLATED LUNCH

Lunch is available from 11am-2pm.

Serves 30-75 people.

All options are plated & priced per person

No individual substitutions

## Wraps, Croissants, & Sandwiches

All sandwiches are served with our home fried potato chips

Substitute fruit or pasta salad for additional \$1 per plate

\* indicates warm sandwiches

### **Turkey Club**      **\$16.50**

Slow roasted juicy turkey breast & crisp bacon with lettuce, tomatoes & mayo on a flaky croissant

### **Chicken BLT**      **\$17.95**

Grilled chicken breast & smoked bacon with the classic BLT fixings served on a flaky croissant with mayo or tossed with honey mustard in a large flour tortilla

### **Grilled Chicken Sandwich\***      **\$16.95**

Grilled chicken served on a toasted kaiser roll

### **Cod Sandwich\***      **\$16.95**

Broiled or fried tender flakey white Atlantic cod served with tartar sauce on a kaiser roll

### **Chicken Salad**      **\$16.50**

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

### **Chicken Caesar**      **\$16.95**

Grilled chicken, crisp lettuce, and our creamy Caesar dressing wrapped in a giant flour tortilla

### **Classic Cheeseburger\***      **\$16.95**

Thick & juicy ground beef patty topped with American cheese served on a toasted kaiser roll



All prices are subject to a 20% service charge and a 6.25% sales tax.

# PLATED LUNCH

Lunch is available from 11am-2pm.

Serves 30-280 people.

All options are plated & priced per person  
+ includes allergy friendly plate

No individual substitutions

## Entrees

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

### **Sirloin Steak      \$24.95**

Tender & marinated grilled sirloin served in a red wine demi glaze

### **Pork Dijon      \$19.95**

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

### **Chicken Piccata      \$19.95**

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

### **Broiled Whitefish      \$20.95**

Lightly seasoned Atlantic cod prepared in aromatic lemon wine butter

### **Grilled Chicken Breast+ | \$19.95**

Grilled chicken breast with chef's choice vegetable & a baked potato. To help reduce risk of cross contamination, this is our designated allergy plate.

#### **Potato Choices:**

- Baked
- Homemade smashed potatoes
- Wild rice
- Au Gratin
- Roasted baby potatoes

#### **Vegetable Choices:**

- House medley
- California blend
- Green beans
- Buttered corn
- Green bean almondine



All prices are subject to a 20% service charge and a 6.25% sales tax.

# LUNCH BUFFETS

Lunch is available from 11am-2pm.

Serves 30-280 people.

Additional \$5/person under 30 attendees

All options are buffet & priced per person

## Entrée Buffets

### **Deli Buffet      \$17.95**

Assorted breads paired with our fresh roasted sliced turkey breast, pit ham & chicken salad served with our home fried potato chips & pasta salad.

Homemade soup for additional \$5.00/person

### **Classic Grill Buffet      \$18.95**

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

- Fresh fried chips
- Tossed salad
- Baked Beans
- Homemade potato salad
- Coleslaw
- Pasta Salad

### **Italian Beef & Chicken Buffet      \$18.95**

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

### **Fajita Buffet      \$20.95**

Grilled chicken & beef, warm flour tortillas, grilled peppers & 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 & fresh jalapenos

Guacamole for additional \$2.00/person

All prices are subject to a 20% service charge and a 6.25% sales tax.

# MCC SIGNATURE BUFFET

Lunch (avail. 11-2) | \$20.95 \*2 entrées

1 Entrée Dinner | \$24.95

2 Entrée Dinner | \$26.95

3 Entrée Dinner | \$29.95

Buffet includes warm rolls, butter, and salad with your choice of 2 dressings

**Roasted Chicken** | Marinated bone in piece chicken lightly grilled for flavor & finished in the oven with garlic wine jus

**Chicken Piccata** | Boneless breast of chicken lightly floured & sautéed served with our homemade piccata 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 & herbs

**Chicken Oscar** | Beautiful presentation of chopped asparagus & 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 Chicken Alfredo** | Grilled chicken & pasta tossed with our creamy alfredo sauce & tossed with parmesan cheese (can be made without chicken upon request)

**Baked Mostaccioli** | Penne Pasta tossed in our meaty tomato sauce topped with parmesan cheese & Italian herbs

**Tortellini Marinara** | Cheese tortellini tossed in our own marinara sauce topped with parmesan cheese & Italian herbs

**Italian Sausage & Peppers** | Sautéed peppers & onions with Italian sausage over penne noodles topped with cheese

## **Potato Choices:**

Baked | Homemade smashed potatoes | Wild rice | Au Gratin | Roasted baby potatoes

## **Vegetable Choices:**

House medley | California blend | Green beans | Buttered corn | Green bean almondine

## **Chef attended carving station with choice of 1 meat:**

Slow roasted beef au jus served with all the trimmings | \$6.95

Roast pork loin with our velvety Dijon Cream | \$6.95

Baked ham with apple bourbon sauce | \$6.95

Roasted turkey breast with gravy and cranberry sauce | \$6.95

Carved Prime rib with au jus | \$17.95



# DINNER BUFFETS

Serves 30-280 people.

Additional \$8/person under 30 attendees

All options are buffet & priced per person

## **Pasta, Pasta, Pasta Buffet**      **\$24.95**

Bowtie alfredo with grilled chicken, baked mostaccioli with meat sauce, tortellini with homemade marinara sauce served with our house salad & warm rolls

## **Italian Beef & Chicken Buffet**      **\$26.95**

Slow roasted beef in Italian jus & marinated chicken breasts served with French rolls, sautéed peppers & onions, fresh fried chips, mostaccioli, house salad & condiments

## **Fajita Buffet**      **\$27.95**

Grilled chicken & beef, warm flour tortillas, grilled peppers & 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 & fresh jalapenos

Guacamole for additional \$2.00/person



All prices are subject to a 20% service charge and a 6.25% sales tax.

# PLATED DINNERS

Serves 30-280 people

All options are plated & priced per person

\* indicates Vegetarian option

+ indicates allergy friendly plate

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

**Filet Mignon** | **\$46.95** | Our juicy center cut filet served with red wine demi glaze

**Center Cut Sirloin Steak** | **\$35.95** | Tender & marinated grilled sirloin served with red wine demi glaze

**Pork Dijon** | **\$26.95** | Slow roasted pork loin medallions served with our creamy & flavorful Dijon mustard sauce

**Chicken Piccata** | **\$25.95** | Lightly floured breast of chicken sautéed & served with a creamy lemon, garlic, wine, caper & cream reduction

**Chicken Marsala** | **\$25.95** | Mushroom & marsala reduction splashed with cream over a sautéed breast of chicken

**Grilled Chicken Breast+** | **\$25.95** | Grilled chicken breast with chef's choice vegetable & a baked potato. To help reduce risk of cross contamination, this is our designated allergy plate.

**Grilled Salmon** | **\$29.95** | Char grilled Atlantic salmon accompanied with dill, wine, lemon & cream reduction

**Sautéed Shrimp** | **\$30.95** | Jumbo gulf shrimp sautéed with seasoned butter & served with our roasted red pepper coulis

**Broiled Whitefish** | **\$29.95** | Lightly seasoned Atlantic cod prepared in aromatic lemon wine butter

**Sirloin Steak & Shrimp** | **\$39.95** | Our signature sirloin paired with our sautéed shrimp

**Sirloin Steak & Chicken** | **\$36.95** | Our signature sirloin paired with one chicken dish

**Stuffed Portobello Mushroom\*** | **\$23.95** | Stuffed jumbo roasted portobello cap with a mixture of fresh spinach, roasted red peppers & provolone cheese served with roasted red pepper cream sauce

**Broccoli Alfredo\*** | **\$23.95** | Homemade alfredo sauce tossed with fresh steamed broccoli & bowtie egg noodles

# APPETIZER TRAYS

Tray serves 35-50 people

Priced per tray

Trays are displayed buffet style

**Asst. Mini Sandwiches | \$69.95** | Ham & cheese and turkey & cheese sandwiches served on a tray

**Domestic Cheese & Crackers | \$65.95** | Sliced cheese served with imported genoa salami and an assortment of crackers

**Seasonal Fruit Tray | \$69.95** | Grand presentation of select seasonal fruits, selections based upon availability

**Vegetable Tray | \$55.95** | Broccoli florets, cauliflower, carrots, celery, radishes & cucumbers presented with ranch dip

**Spinach & Artichoke Dip | \$49.95** | Fresh spinach & artichoke hearts in our seasoned warm cream cheese dip with parmesan cheese and fresh fried tortilla chips

**Homemade Potato Chips & Dip | \$45.95** | Our home fried potato chips with our own fresh sour cream and onion dip

**Tortilla Chips & Salsa | \$45.95** | Fresh fried corn tortilla chips with chunky salsa

**Bruschetta | \$49.95** | Fresh toast tips topped with our balsamic spiked diced tomato, garlic & basil topping and sprinkled with parmesan cheese

**Apple Pear Crostini | \$55.95** | Slow roasted homemade apple pear compote on toast tips topped with gorgonzola cheese

**Boneless Wings | \$85.00** | 5 pounds, approximately 60-70 pieces, of tender chunks of chicken coated in a light crispy crust, accompanied with BBQ, buffalo, and ranch dipping sauces

**Shrimp Cocktail | \$124.95** | Jumbo shrimp boiled in our own blend of seasoning presented with homemade tangy cocktail sauce & lemons

# COLD HOR D'OEUVRES

Items are presented butler style but can be displayed buffet style

50 pieces minimum & increased by increments of 25

Items are priced per piece

**Caprese Skewer** | \$1.75 | Fresh mozzarella cheese, grape tomatoes, artichoke hearts & salami drizzles with olive oil & fresh Italian herbs

**Shrimp Cocktail Canapes** | \$2.25 | Our fresh boiled shrimp prepared on garnished crostini bread with cocktail sauce & shredded lettuce

**Spanish Pinwheels** | \$1.50 | Large flour tortillas rolled with cream cheese, blacked chicken, sautéed Spanish vegetables & seasonings, cut on a bias

**Persian Fruit Kabobs** | \$1.75 | Fresh seasonal fruit skewers

## Displayed Assorted Mini Sandwiches

**Mini Chicken Salad Croissants** | \$3.50 | Our creamy all white meat chicken salad made with celery, onion, and mayo

**Mini Caprese Sandwiches** | \$3.50 | Sliced tomato, fresh mozzarella, and pesto-mayo on mini rolls

**Mini Turkey Cranberry Sandwiches** | \$3.50 | Cranberry cream cheese spread on mini slider rolls with real turkey and mixed field greens

**Mini Ham & Swiss Sandwiches** | \$2.25 | Thin sliced ham & Swiss cheese on French roll with mayo, lettuce, and tomato

**Mini Turkey & Cheddar Sandwiches** | \$2.25 | Sliced turkey on a French roll with cheddar, mayo, lettuce & tomato

**Mini Salami & Provolone Sandwiches** | \$2.25 | Pesto-mayo, lettuce, genoa salami, and sliced provolone on a French roll



# HOT HOR D'OEUVRES

Items are presented butler or buffet style  
50 pieces minimum & increased by  
increments of 25

Items are priced per piece  
\* indicates item can only be displayed

**BBQ Meatballs** | \$1.75 | Mini ground beef & pork meatballs tossed in barbeque

**Bacon Wrapped Water Chestnuts** | \$1.85 | Bacon wrapped water chestnuts over baked and tossed in a teriyaki soy glaze

**BBQ Pork Puffs** | \$1.50 | Tender slow roasted pork loin simmered in Sweet Baby Ray's BBQ sauce served in seasoned puff pastries

**Broccoli Cheddar Puffs** | \$1.75 | Homemade puffs in filled with fresh broccoli, cheddar & cream cheese sprinkled with kosher salt & baked gold brown

**Crab Rangoon** | \$1.85 | Crispy wonton skins filled with crabmeat & cream cheese filling, lightly fried until golden brown

**Southwestern Chicken Eggrolls** | \$1.85 | Crispy wontons filled with Mexican spices and vegetables with black beans, cheese & chicken

**Chicken Satay** | \$1.50 | Boneless chicken breast skewered with teriyaki sauce & garnished with black and white sesame seeds

**BBQ Shrimp** | \$2.75 | Bacon wrapped shrimp tossed in Sweet Baby Ray's BBQ

**Bacon Wrapped Scallops** | \$2.75 | Fresh Sea scallops wrapped in our smoked bacon & baked golden brown

**Crab Cakes** | \$2.25 | Maryland style crab cakes prepared in house with a light crispy crust

**Steak Kabobs** | \$2.75 | Mini skewers of seasoned steak glazed with teriyaki & sesame seeds

**Eggrolls** | \$1.50 | Crispy wonton filled with Asian vegetables, seasonings & tender pork

**Chicken Tenders** | \$2.75 | Battered chicken breast fingers served with your choice of buffalo, BBQ or ranch dipping sauce

**Cheese Sticks\*** | \$1.50 | Battered mozzarella cheese sticks served with our own marinara

**Marinara Meatballs\*** | \$1.75 | Mini ground beef & pork meatballs simmered in marinara

# DESSERT

Items are priced per person unless noted  
\* Indicates items are priced per piece

## Dessert Tables

**Assorted Cookies\*** | **\$2.50** | Soft baked assorted cookies always baked the day of your event

**Brownies\*** | **\$2.50** | Fudgy soft baked brownies

**Assorted Cakes Table** | **\$8.95** | Assorted cakes hand selected by our chef

**Cheesecake Station** | **\$8.95** | A large selection of toppings & sauces for your guests to create their own ultimate cheesecake

## Plated Desserts

**Chocolate Layer Cake** | **\$7.50** | Double layers of moist chocolate cake with chocolate frosting

**Carrot Cake** | **\$7.50** | Sweet & moist spice cake covered in cream cheese icing

**New York Cheesecake** | **\$7.50** | Gourmet cheesecake presented with choice of toppings or sauces

Other desserts available by request



# BEVERAGES

**Cash Bar** | Guests will pay for each individual drink on their own

\$3 Soda, \$4 Domestic, \$5 Premium Beer, \$6 Wine & Seltzers, \$8 Mixed, \$10 Double & Premium Liquor

**Four Hour Assorted Soda & Juices** | **\$9.95** | Hosted soft drinks, lemonade, iced tea, coffee, hot tea

**Four Hour Domestic Beer, Wine & Soda** | **\$21.95** | Hosted bar with our selection of domestic beer, house wine, and assorted soda | Additional hours available at \$5/person/hour | Seltzer addition available at \$3/person

**Four House Brand** | **\$26.95** | Our carefully selected house brand gin, rum, tequila, whiskey, vodka, & amaretto, domestic beer, wine & soda | Additional hours available at \$8/person/hour | Seltzer addition available at \$3/person

**Four Hour Call Brand**      **\$32.95**

Domestic beer, wine, soda

Tito's Vodka

Beefeaters Gin

Bacardi Rum

José Cuervo Gold

Captain Morgan Rum

Jack Daniels

Jim Beam

J&B Scotch

Amaretto

Southern Comfort

Malibu Rum

\*Additional hours available at \$8/person/hour

\*Seltzer addition available at \$3/person

**Four Hour Premium Brand** **\$37.95**

Domestic beer, premium beer & seltzers, call brand liquor, wine, soda

Absolut Vodka

Tanqueray Gin

Jameson

Canadian Club

Bailey's

1800 Gold

Crown Royal

Seagram's 7

Makers Mark

\*Additional hours available at \$8/person/hour

**Signature Drinks** | All ingredients of chosen signature drinks must be listed within the beverage package chosen to be included at no additional charge. A tab may be run for other signature drinks based upon availability. Please discuss with coordinator for details. All signature drinks must be chosen prior to event to ensure availability.

**Assorted Juices & Soda** | Pepsi, Diet Pepsi, Starry, Dr. Pepper, Squirt, ginger ale, lemonade, orange juice, cranberry juice, tea, pineapple juice, tonic water, club soda

**Domestic Beer** | Budweiser, Bud Light, Michelob Ultra, Busch Light, Miller Lite, Miller Extra Light, Coors Light, Busch N/A

**Premium Beer & Seltzers** | Corona, Heineken, Blue Moon, rotating IPA, White Claw, High Noon

**Wine** | Chardonnay, White Zinfandel, Moscato, Riesling, Pinot Grigio, Cabernet, Merlot, Pinot Noir

**Champagne or House Wine available for tables at \$20/bottle**

**Outdoor Cocktail Hour** | **\$250** | Includes bar set up & bartender(s) to serve based upon package