



DELLWOOD
COUNTRY CLUB



Dellwood Country Club
29 East Highway 96
Dellwood, MN 55110

Catering Office: 651-426-4155
Clubhouse: 651-426-3218
Fax: 651-426-0484
dellwoodcountryclub.com
tracy@dellwoodcountryclub.com

Catering Menu & Policies

2013-2014



DELLWOOD
COUNTRY CLUB

Dellwood Country Club

Catering

Hors d'oeuvre Platters

Serves approximately 50

Artichoke Gratin with Crackers	\$135
Add Crab Meat	\$150
Mediterranean Platter	\$145
Roasted Red Pepper and Traditional Hummus, Creamy Goat Cheese and Olive Tapenade Spread, Assorted Greek Olives, Stuffed Grape Leaves, Tatziki Cucumber Dip, Marinated Feta, Grape Tomatoes, Pepperoncini. Served with Fresh Pita, Toasted Pita Chips and Garlic Crostini.	
Grilled Vegetable Display	\$125
Served with Assorted Olives and Basil Aioli.	
Fresh Garden Vegetable Tray and Dip	\$95
Eight Layer Grilled Southwest Chicken Dip	\$75
Served with Tortilla Chips	
Decorated Fresh Fruit and Cheese Display	\$225
Served with Imported Crackers (Serves Approximately 100)	
Baked Brie En Croute	\$35
Bruschetta Sampler	\$185
Tomato Basil, Smoked Salmon with Caper Cream Cheese, Southwest Chicken Salad, Chevre and Olive Tapenade.	
Seasonal Fresh Fruit Display	\$150
Imported and Domestic Cheese Tray	\$165
Served with Assorted Crackers	
Deli Display (per person)	\$5.75
Roasted Turkey Breast, Salami, and Ham. Served with Mini Dollar and Onion Rolls, Lettuce, Tomato and Onion, Assorted Condiments and Kettle Cooked Chips.	
Honey Smoked Salmon Display	\$195
Served with Chopped Egg, Chopped Onion, Capers, Herbed Cream Cheese, Crostini and Crackers.	
Assorted Tea Sandwiches (per dozen)	\$25

Chef Attended Specialty Stations

These Specialties are available at the listed prices when planned as an enhancement to additional hors d'oeuvres.

All Carving Stations include Bakery Fresh Rolls and Assorted Condiments.

Attendant fee:	\$75
House Marinated Beef Tenderloin	Market/Person
Served with Béarnaise Sauce and Creamy Horseradish.	
Whole Bone-in Smoked Ham	\$4.95/person
(Minimum of 50 people)	
Roasted Pork Loin	\$4.95/person
(Minimum of 50 people)	
Roasted Turkey Breast	\$5.50/person
(Minimum of 50 people)	
Philly Cheese Steak	\$4.95/person
Slow Roasted Thinly Sliced Roast Beef, Sautéed Onions, Peppers and Creamy Cheese Sauce. Served with Butter Toasted Mini Hoagie Rolls	
Asian Station	\$5.50/person
House Made Egg Rolls with Sweet Chili Sauce, Beef or Chicken Lo Mein, Fried Rice and Pot Stickers.	
Pasta Station	\$6.50/person
Penne Pasta, Marinara, Alfredo and Pesto. Served with Garlic Bread Sticks.	
Add Sausage and Peppers or Meatballs	\$7.50/person
Mashed Potato Martini Station	\$5.50/person
Creamy Garlic or Whipped Red Skin Mashed Potatoes Served in Mini Margarita Glasses with Assorted Toppings: Sour Cream, Shredded Cheddar, Crisp Bacon Bits and Chives.	
Add Chicken Fricassee or Wild Mushroom Gravy	\$6.50/person
Southern Station	\$5.50/person
Mini Pulled Pork Sliders, Corn Bread Muffins with Honey Butter, Southern Fried Chicken Drumsticks, Coleslaw, Pickles and Condiments	
Exotic Mushrooms Station	
5 Different mushrooms sautéed to order in garlic butter and served with Boursin and Brie Cheeses, Crostini, Phyllo Cups, Pear and Apple Slices.	
	\$6.25/person

Dellwood Country Club

General Information

Table Linens

Dellwood Country Club provides White, Ivory, and Black table cloths. We double cloth our tables, and you are free to use the available colors in any combination you wish. We also have a wide variety of napkin colors. Our Catering Director will be happy to show you samples of the available choices.

We are happy to finish any table area with linen skirting. Events holding auctions or are in need of many tables to be skirted may require and additional charge to procure tables and/or skirting quantities that exceed what Dellwood Hills Golf Club owns.

Ceiling Draping

If you would like to have the ceiling draped, Creative License does a beautiful job draping the ceiling. They are also very reputable and competitively priced.

Because of the high ceilings, a lift is needed to put up ceiling drape. Dellwood Country Club requires ceiling drape to be done by Creative License to ensure proper use of the lift and to have a guaranteed professional draping job.

You may contact Terri at 651-402-0342. If you have questions regarding this, please contact the Catering Office at 651-426-4155.

Equipment Rental

The following items are available for rental through Dellwood Country Club for your event. If you are in need of further equipment, the Catering Office will gladly assist in recommending rental companies or making the arrangements for you.

Easels	15.00
Standard Projection Screen	25.00
27" TV / VCR Unit on Stand	50.00
Flipchart on Easel with Markers	35.00
DLP Projector with Screen	150.00

Valet Parking and Coat Check Attendants

These services can be arranged through the Catering Office. The cost of these services is 75.00 per attendant. The number of attendants will be determined by the Catering Office. Dellwood Hills Golf Club reserves the right to require security, valet service or coat check for any event.

Dress Code

Dellwood Country Club kindly asks that you refrain from wearing Denim to Fireside and Ballroom Events.

Music and Entertainment

All entertainment must be set up before your guests arrive and finish by 12:30 AM. All hired entertainers are to refrain from consuming alcoholic beverages on the Club premise.

Lost or Damaged Items

Dellwood Country Club will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises before, during or after any event.

Clean-up or Damage Repair

Dellwood Country Club reserves the right to charge an appropriate clean up or damage repair fee if the condition of the facilities after the event deems this to be necessary.

Cancellation

Deposits are non-refundable. Cancellations within thirty days of the event require a payment of \$3,000. The Catering Office must receive all cancellations in writing. Please see written cancellation form for more detailed information. All functions must sign a cancellation form with their contract.

I.D. Required

Dellwood Country Club is required under Minnesota state law to request proper identification of any person who appears to be of questionable age for the purchase of any alcohol or tobacco product. We reserve the right to refuse service of any alcoholic beverage to any guest that is underage, unable to produce proper identification, and/or appears to be intoxicated in the best judgment of the staff.

Tasting Events

Dellwood is pleased to invite you to a tasting event. We are proud to have one of the best chefs in the Twin Cities. He will feature several hors d'oeuvres, entrees, salads and side dishes from our banquet dinner menu. We also provide a complimentary wine tasting, featuring our house wines and other wines from our banquet wine list.

Our tasting events are usually held on a Thursday evening in March and September. The event is free for two provided you have paid a deposit and are booked for an upcoming event. You are welcome to invite other guests to the tasting at a cost of \$42 per guest.

Because we do so many weddings, we are not able to do individual tastings. Please call the catering office to make a reservation to either the March or September tasting that best fits into your wedding schedule.

Catering Office 651-426-4155

Dellwood Country Club

General Information

Deposit and Payment Information

Members and Non-Members are required to place an advance deposit for use of the Ballroom or Fireside Room on a weekend date. To reserve your date, you must return your signed contract and the deposit stated on your contract to the catering office. All deposits are non-refundable.

Payment is due in full for all weekend events four days prior to the event. Dellwood does not accept credit cards. (Credit cards are accepted at the bar during the event).

Room Rental

Fireside Room: \$500 Friday and Saturday Nights

Ballroom: \$600 Fridays and Sundays.

\$975 Saturday nights.

Discounts given for November through April events. Please talk to the Catering Director about Food and Beverage Minimums.

Ceremony Fee \$350. (Indoor or Outdoor)

The Ballroom rental is waived for members.

Fireside Room rental applies to members and non-members.

Service Charge and State Tax

The Service Charge is the property of Dellwood Country Club, not the Employee.

All prices are subject to 20% service charge and mandatory state sales tax.

Service charges and state sales tax are NOT reflected in the prices listed on the banquet menu.

The service charge remains the property of the club, not the employee.

Menu Selection

The menus will provide helpful suggestions in meal and party planning, but you are not limited to these selections alone. Our Catering Office is ready to consult with you on any special gourmet, theme, or ethnic menu to give your function a personal touch. Your menu selection should be submitted to the Catering Office no later than two weeks prior to your scheduled event.

Entrée Selection

A \$1.00 charge per person will be added for each menu selection beyond one entrée item (with a limit of three possible selections). For multiple option menus you will be required to provide a breakdown of entrée choices 48 hours prior to the function, as well as a color code system to identify each guest's entrée selection.

Vegetarian, children's and special dietary needs entrees are available upon request prior to your event.

Cake Cutting

Wedding Cakes are subject to a cutting and serving fee of \$1.00 per person. (this includes weddings that have individual cakes as centerpieces at each dinner table).

Functions providing only sheet cakes or cupcakes for dessert are subject to a cutting and serving fee of \$.50 per person. Clients that go through Buttercream Bakery will not be charged a cutting fee.

Food and Beverage Regulations

All food and beverage must be provided by Dellwood Country Club, with the exception of wedding cakes. Due to health department and insurance regulations, no food or beverage items may be removed from the premises.

All costs associated with the banquet facilities are subject to change. We cannot guarantee food prices until 90 days prior to the event.

Guest Guarantees

A final guest count guarantee must be provided at least 4 days prior to your event. This is the minimum amount you will be charged for. If the Catering Office does not receive a guarantee number, we will use the maximum number of people expected as your guaranteed amount. Final payment is due with your final numbers. Any balances will be billed after the event.

Centerpieces and Decorations

The Catering Office is happy to assist you in the ordering of floral arrangements, table linens, candles or any other special decorations. Confetti, rice, birdseed or balloon release is not allowed. Nails, tacks, pins, staples, or other sharp devices are not allowed to affix any decorations. Non-marring tape or 3M Command Hooks (if properly removed) are the only permitted items with which you may affix decorations or displays. Dellwood Country Club has the following decorative items available for rental.

Pewter Framed Table Numbers	1.00 each
Silver Fleur de Lis Number Stands	1.00 each
12" Round Mirrors	Complimentary
Clear Glass Bubble Bowls	Complimentary
3 Staggered Heights of 3" Cylinder Vases	1.00 each
3" Round Floating Candles (8-10 hr)	2.50 each
Votives: 10 hour candles	1.25 each
Card Cages	10.00 each
(White, Dark Green or Sage Green)	
DLP Projector with Screen	150.00
6 Staggered Silver Candle Sticks	40.00
with White or Ivory Pillars (<i>Elegant alone or with Flower arrangements on the Mantle</i>)	
Portable Bar set up on South Patio	75.00

Dellwood Country Club

Hors d'oeuvres

Cold Selections Per Dozen

Fresh Tomato Basil Crostini (Bruschetta)	\$16
Two Olive Tapenade with Goat Cheese Crostini	\$18
Cucumber Cups or Cherry Tomatoes Stuffed with Boursin Cheese and Fresh Herbs	\$16
Mini Fruit Skewers Strawberry, Pineapple, Cantaloupe and Honeydew	\$19
Add Chunks of Cheddar and Havarti Cheese, Marinated in Champagne and Mint	\$22
Gourmet Tortilla Pinwheels	\$18
Choose from: Vegetarian Ranch, Roast Beef with Horseradish Cream or Turkey with Cranberry Cream Cheese.	
Caprese Skewers	\$18
Cherry Tomato, Fresh Basil, Mozzarella Marinated in Balsamic.	
Tortellini Skewers	\$17
Cheese Tortellini, Pepperoni, Black Olives and Italian Dressing.	
Grilled Shrimp with Pesto	\$22
Served on Garlic Croutons	
Shrimp Skewers	\$22
Marinated in Lemon and Garlic.	
Thai Spring Rolls	\$20
Yellow Pepper, Cucumber, Rice Noodles, Soy Marinated Chicken and Cilantro. Wrapped in Rice Paper and Served with Asian Dipping Sauce.	
Mini BLT's	\$19
Crisp Applewood Bacon, Butter Lettuce, Cherry Tomato and Housemade Basil Mayo on a toasted crouton.	
Southwest Chicken Salad in Endive	\$16
Pork Tenderloin Crostini	\$18
Served with Apple Chutney or Honey Mustard	
Chicken Salad on Crostini or Cream Puffs	\$20
Shrimp Salad in Cucumber Cups	\$20
Prosciutto Wrapped Asparagus or Sweet Melon	\$22
Ahi Bites	\$23
Sesame Crusted Ahi Glazed with Spicy Soy Ginger Sauce and Drizzled with Wasabi Aioli. Served with a Crispy Wonton.	
Tenderloin and Horseradish Canapés	\$26
Jumbo Shrimp Cocktail or Snow Crab Claws	\$30
Mini Lobster Rolls	\$25
Fresh Lobster with Light Mayonnaise, Lemon Juice and Old Bay in Fresh Baked Cream Puffs.	
Smoked Salmon Mousse Canapés	\$18
Topped with Capers and Parsley	

Hot Selections Per Dozen

Wild Mushroom and Brie Served in Phyllo Cups	\$17
Flat Bread Pizzas	\$17
Choose from Prosciutto & Pear, Tucson Chicken or Margarita.	
Mini Burgers	\$18
Served on Soft Bakery Rolls with Gourmet Catsup	
Artichoke Parmesan Crostini	\$18
Egg Rolls	\$16
Served with Sweet and Sour Sauce	
Italian Egg Rolls	\$18
Italian Sausage and Parmesan Cheese Fried in a Light Egg Roll Wrapper and Served with Marinara	
Pork Pot Stickers	\$18
Served with Asian Sesame Sauce	
Petite Brie and Raspberry En Croute	\$20
Coconut Chicken Tenders	\$18
Served with Sweet Chili Sauce	
Barbecue or Swedish Style Meatballs	\$16
Mini Rueben's on Cocktail Rye	\$18
Bacon Wrapped Water Chestnuts	\$19
Bacon Wrapped Sea Scallops	\$24
Coconut Shrimp	\$28
Served with Sweet Chili Sauce	
Chicken Wings	\$18
Southern Fried, Buffalo or Asian (Bone-in or Boneless)	
Stuffed Mushrooms	\$19
Your Choice of Crab, Garlic & Spinach or Italian Sausage	
Petite Quiche Lorraine	\$17
Marinated Chicken Satays	\$19
Your Choice of Asian or Green Curry.	
Petite Beef Wellington	\$25
Asparagus Wrapped in Phyllo	\$22
Served with Aioli Dip	
Mini Crab Cakes	\$25
Served with Roasted Red Pepper Sauce	
Italian Sausage Pinwheels	\$18
Served with House Marinara	
Spanikopita (Spinach and Feta Wrapped in a Phyllo Triangle)	\$18
Served with Cucumber Taziki Sauce	
Bull Bite Skewers	\$19
Spiced Tenderloin Tips and Fresh Tomato Served with Horseradish Cream and Béarnaise	
Walleye Skewers	\$19
Fresh Caught Walleye on a Stick with Panko Bread Crumbs and Remoulade Sauce	
Lobster Grilled Cheese	\$25
Succulent Lobster with Boursin Cheese Between Butter Toast	
Southwestern Empanadas	\$18
Pulled BBQ Pork and Cheese in a Flakey easy to eat Pastry	
Curried Chicken Skewers	\$18
Tender Chicken Marinated in Coconut Curry.	

Dellwood Country Club

Salad Selections

All Dinner Entrees include Choice of one of the Following

Dellwood Hills House Salad
Mixed Greens Tossed in our House Vinaigrette and Topped with Split Tomatoes, Shredded Carrots, Red Cabbage and Confetti Vegetables.

Caesar Salad
Crisp Romaine Leaves Tossed in a Special Caesar Dressing and Sprinkled with Homemade Garlic Croutons.

Garden Salad
Served with Confetti Vegetables, House Made Croutons and Creamy Peppercorn Ranch Dressing.

The Following Premium Salad Options are Available at an Additional Charge

Strawberry Brie Salad \$1.50
Mixed Greens Topped with Sliced Strawberries, Bits of Brie Cheese, Raspberry Poppy Seed Dressing and Slivered Caramelized Almonds.

Bleu Pear Salad \$1.50
Mixed Greens Topped with Sliced Seasonal Fresh Pear, Toasted or Candied Walnuts, Crumbled Maytag Bleu Cheese and Pear Vanilla Vinaigrette.

Apple Salad \$1.50
Mixed Greens with Fresh Apples, Bleu Cheese, Candied Pistachios and Apple Vinaigrette.

Mandarin Salad \$1.50
Mixed Greens, Chopped Celery, Spring Onion and Fresh Parsley. Mixed with Apple Sweet and Sour Dressing and Topped with Mandarin Oranges and Caramelized Almonds.

Bread Baskets

Warm Ciabatta Rolls or Hot Garlic Bread Sticks are included with all Entrees.

Chef Selection of Fresh Vegetables

All Dinner Entrees (unless otherwise indicated) include a Choice of Vegetable.

Garden Fresh Green Beans with Julienne Sweet Red Pepper or Almondine

Sugar Snap Peas with Julienne Sweet Red Pepper

Sautéed Zucchini with Yellow Squash & Bell Pepper

Broccoli Spears with Julienne Carrots

Chef's Choice of Seasonal Vegetable

Fresh Asparagus with Lemon Butter \$1.00

Haricot Verts (French Beans) \$1.00

Seasonal:
Butternut Squash with Cinnamon Maple Butter
Sweet Potato Puree

All Dinner Entrees (unless otherwise indicated) Include a Choice of Potato or Rice

Dellwood Signature Garlic Mashed Potatoes

Mashed Potatoes
Oven Roasted Garlic, Baby Red Skin On, Herb Roasted Yukon Gold or Plain.

Roasted Baby Red Potatoes with Olive Oil and Fresh Herbs

Potato Gratin with Swiss Cheese, Garlic and Cream

Herbed Rice Pilaf

Wild Rice Pilaf

Dellwood Country Club

Beverages

An Extensive Wine List Featuring many popular wines is available for your review. We feel that you will find one to compliment your meal selection perfectly!

Coastal Vineyards (House Selection)	\$20.95/Bottle
Columbia Crest (Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Shiraz & Riesling)	\$22.00/Bottle
House Champagne ~ Wycliff Brut	\$20.95/Bottle
Korbel Champagne or Asti	\$25.00/Bottle
Sparkling Cider	\$16.95/Bottle
Dicks Famous Frozen Fruit Punch	\$25.00/Gallon
Sparkling Lemonade	\$16.95/Gallon
Keg of Domestic Beer (Serves Approximately 150 People)	\$279.00/16 Gallon
Import Kegs and Microbrew	Market Price

Cocktail Service is available on a cash or host basis.

Cash Bar	Each individual pays for their cocktails
Host Bar	Host of the party pays for all cocktails

Beers

Domestic Bottles	Host - \$3.10	Cash - \$4.00
Import Bottles	Host - \$3.85	Cash - \$5.00

Mixed Drinks

Rail Drink	Host-\$3.85	Cash-\$5.50
Rail Cocktail	Host-\$4.25	Cash-\$6.00
Call	Host-\$4.60	Cash-\$6.50
Premium	Host-\$5.40	Cash-\$7.50

House Wines

Coastal Vineyards (Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir, White Zinfandel)	Host-\$5.50	Cash-\$6.00
	Bottle-\$20.95	

Mezzacorona Pinot Grigio
Beringer White Zinfandel
House Pinot Noir also available

Non-Alcoholic

Soft Drinks	Host-\$1.60	Cash-\$2.00
Mineral Water	Host-\$1.95	Cash-\$2.50
Fruit Juice	Host-\$1.95	Cash-\$2.50

Dellwood Country Club

Dessert Selections

All Desserts are Served on Decorated Plates.

Cheesecake Factory Cheesecake	\$5.95
<ul style="list-style-type: none"> • New York Vanilla with Assorted Toppings • Bananas Foster • White Chocolate Raspberry • Bailey's Irish Cream • And Many More, Just ask.... 	

Better than Homemade Pie	\$5.95
<ul style="list-style-type: none"> • Apple Cinnamon • Key Lime • Banana Cream • Chocolate Cream • French Silk • Pecan or Pumpkin • Raspberry • Triple Berry • Strawberry Rhubarb • Peach 	

Designer Dessert	\$5.95
<ul style="list-style-type: none"> • Angelfood Mousse Cake • Lemon Berry Marscapone • Chocolate Decadence • Tiramisu Torte • Boston Cream Pie • Mini Crème Brule • Fresh Fruit Tart with Vanilla Custard 	

Buttercream Wedding Cake \$4.25 per person.

- **Cutting fee is waived if Butter Cream Cake is ordered through Dellwood.**
- **Buttercream sheetcakes \$2.75 per person**

Make Your Own Sundae Bar	\$4.50
Bowls of Chocolate and Vanilla Ice Cream Served with House Made Hot Fudge, Hot Caramel, Mixed Berry Sauce, Chopped Nuts, Assorted Candies, Sprinkles and Homemade Vanilla Whipped Cream.	

Signature Dessert	
Homemade Apple Crisp with Cinnamon Whipped Cream	\$4.25

Dellwood Favorites Assorted Bars and Cookies	\$22 / Dozen
---	--------------

Chocolate Mousse in a Chocolate Tulip Cup with Fresh Berries	\$5.25
---	--------

Homemade Strawberry Shortcake (Scone Style Biscuit)	\$4.25
--	--------

Ice Cream or Sherbet with a Small Cookie	\$3.95
---	--------

Dellwood Country Club

All Entrees Include Warm Ciabatta Rolls, Salad,
Vegetable, Potato or Rice, Fresh Brewed Coffee

Chicken Entrees

Chef's Signature Dish	
Dellwood Stuffed Chicken	\$23.95
(Dellwood's Signature Dish) A Seven Ounce Chicken Breast Stuffed with Pancetta, Spinach, Basil and Havarti Cheese. Breaded Italian Style and Lightly Fried. Served with Roasted Tomato-Dijon Sauce	

Chicken Champagne	\$21.95
A Dellwood Hills Specialty. Boneless Breast of Chicken Topped with a Delicate Champagne Cream Sauce.	

Chicken Picatta	\$21.95
A Lightly Sautéed Boneless Breast of Chicken Served with Tangy Lemon, Caper and White Wine Sauce.	

Chicken Parmesan	\$22.95
Boneless Breast of Chicken Coated with Panko Bread Crumbs and Parmesan Cheese. Oven Baked and Topped with a Light Pesto Alfredo Sauce and a Fresh Relish of Diced Tomatoes, Green and Black Olives and Red Onion.	

Almond Chicken	\$22.95
Boneless Breast of Chicken Coated in Crushed Almonds and Bread Crumbs. Sautéed and Topped with Honey Dijon Mustard Sauce and Candied Almonds.	

Chicken Marsala	\$22.95
Boneless Chicken Breast Dusted with Seasoned Flour and Sautéed. Highlighted with a Mushroom Marsala Sauce.	

Minnesota Chicken	\$23.95
Stuffed with Wild Rice, Dried Cranberries and Served with a Wild Mushroom Brandy Sauce.	

Mary's Stuffed Chicken	\$23.95
A favorite creation by one of our finest Dellwood Cooks. She created it for her own wedding! A Boneless Breast of Chicken Stuffed with Garlic Herb Cheese and Sun Dried Tomato Mixture. Lightly Breaded with Italian Seasoned Panko Bread Crumbs and Topped with a Fine Herb Cream Sauce.	

Chicken Wellington	\$24.95
Chicken Breast with Mushroom Duxelle Wrapped in Buttery Puffed Pastry. Served on a Pool of Sherry Shallot Cream Sauce. (for Groups up to 200)	

Chicken Saltimbocca	\$22.95
Chicken Breast lightly Breaded with shredded Prociutto and Creamy Sage Buerre Blanc.	

Fish and Meat Entrees

Chef's Signature Dish	
Whole Marinated Roasted Beef Tenderloin Filet	\$25.95
House Marinated Filet Mignon, Roasted Whole. Sliced to order with Cabernet Demi-Glace.	

Fresh Minnesota Walleye Pecan Crusted or Shorelunch.	\$22.95
---	---------

Pan Seared Halibut Served with Fresh Fruit Salsa.	\$23.95
--	---------

Fresh Atlantic Salmon Filet Seared Atlantic Salmon Served with Dill Mustard Beurre Blanc Sauce.	\$22.95
--	---------

Pork Loin Slow Roasted Pork Loin Drizzled with an Apricot Mustard Demi-Glaze.	\$21.95
--	---------

House Marinated Sirloin A Eight Ounce Steak Marinated until Tender Topped with Herbed Steak Butter and Sautéed Mushrooms. Served Medium.	\$23.95
---	---------

Prime Rib of Beef Slow Roasted Sixteen Ounce Cut of Prime Rib Sliced Fresh as it is being Served. Accompanied by Natural au Jus and Creamy Horseradish Sauce.	\$25.95
--	---------

Filet Mignon Grilled Eight Ounce Beef Tenderloin Steak Topped with Melted Dellwood Steak Butter.	\$30.95
---	---------

Dellwood Country Club is happy to accommodate Gluten Free Entrees or any other Special Dietary needs.

Dellwood Country Club

All Entrees Include Warm Ciabatta Rolls, Salad, Vegetable, Potato or Rice, Fresh Brewed Coffee

Duet Dinner Entrée Combinations

Taras Major Steak with Mushroom Demi-Glace and Champagne Chicken \$24.95
Thin Sliced Tri-Tip of Beef Hand Carved and Plated with a Six Ounce Champagne Chicken Breast.

Taras Major Steak with Mushroom Demi-Glace and Pecan Crusted Walleye Filet \$27.95
Thin Sliced Tri-Tip of Beef Hand Carved and Plated with a Six Ounce Walleye Filet.

Beef Tenderloin and Wild Mushroom Chicken or Champagne Chicken \$27.95
Double Marinated Beef Tenderloin Carved Fresh and Topped with Specialty Steak Butter. Accompanied by Your Choice of Wild Mushroom Chicken Breast or Champagne Chicken.

Beef Tenderloin and Pecan Crusted Walleye \$29.95
Double Marinated Beef Tenderloin Carved Fresh And Dressed with Cognac Demi-Glace. Paired with Canadian Walleye Dusted With Pecans and Bread Crumbs Sautéed and Served with Remoulade Sauce.

Beef Tenderloin and Shrimp \$30.95
Double Marinated Beef Tenderloin Carved Fresh and Dressed with Cognac Demi-Glace. Served Along side Three Broiled Shrimp.

Beef Tenderloin and Stuffed Shrimp \$32.95
Double Marinated Beef Tenderloin Carved Fresh and Dressed with Cognac Demi-Glace. Served Along side Three Crabmeat Stuffed Shrimp.

Carved Tenderloin and Jumbo Lump Crab cake \$28.95
Carved Tenderloin with Demi-Glace Paired with Jumbo Lump Crab Cake.

Dinner Buffet \$26.95

Served Salad
House Garden Salad or Caesar Salad and Bread Basket

Buffet Includes
Fresh Fruit or Vegetable Crudités and Chef's Seasonal Salad

Entrees (Choice of Two Items)

- Boneless Breast of Chicken with a Light Champagne Sauce
- Specialty Breast of Chicken Parmesan
- Almond Chicken Topped with Honey Dijon Sauce and Candied Almonds
- Baked Canadian Walleye Pike on a Bed of Spinach with Sun-Dried Tomato Butter
- Pecan Crusted Walleye with Remoulade
- Roasted Turkey with Natural Gravy
- Filet of Salmon Accented by Dill Mustard Beurre Blanc Sauce
- Beef Tenderloin Tips Served in a Sour Cream Sauce with Egg Noodles
- Roasted Pork Loin with Apricot Mustard Demi-Glace

Chef Carved Enhancements
The following as one of the two Entrée Selections:

- Smoked Ham or Turkey Breast—Add only \$75 Chef Attendant Fee
- Chef Carved Taras Major Beef—Add \$1.00 / person plus Chef Attendant Fee
- Whole Roasted Beef Tenderloin with Horseradish Cream And Béarnaise—Market

Accompaniments (Choice of Three Items)

- Fresh Garden Vegetable Medley
- Green Beans Almondine or Sweet Red Pepper
- Sugar Snap Peas with Julienne Sweet Red Pepper
- Herbed Rice Pilaf or Wild Rice Pilaf
- Au Gratin Potatoes
- Herb Roasted Yukon Golf Potatoes
- Roasted Baby Reds with Olive Oil and Fresh Herbs
- Mashed Potatoes: Roasted Garlic, Caramelized Onion or Skin-on Baby Red

Italian Buffet \$23.95

Served Salad
House Garden Salad or Caesar Salad and Hot Bread Sticks with Butter Rosettes.

Fresh Fruit Display, Grilled Vegetable Display, Penne and Angel Hair Pasta, Our Signature Roasted Garlic Alfredo Sauce, House Made Marinara, Your Choice of Homemade Meatballs or Italian Sausage and Peppers, Deluxe Chicken Parmesan and Accoutrements to include Crushed Red Pepper, Pepper Mill and Freshly Grated Parmesan Cheese.

Add Tiramisu or Izzy's Spumoni Ice Cream with Italian Butter Cookie \$28.95

Dellwood Country Club

Late Night Menu

Homemade Pizza Station \$16.95/per pizza
16 Inch Assorted Pizzas

Cookies and Milk \$4.50/per person
Assorted Freshly Baked Cookies and Ice Cold Carafes of Milk. Chocolate Chip, Oatmeal Raisin, White Chocolate Chunk and Peanut Butter

Assorted Bars and Bottled Water \$3.00/per person
Send your guests with a treat and a Six Ounce Bottle of Iced Water for the ride home! Rice Crispy Bars (Heart Shaped if you want it!), Special K Bars, Seven Layer Bars and Lemon Bars.

Spinach Dip \$4.25/per person
Savory Vegetable Spinach Dip Served in Sweet Hawaiian Bread Rounds with Bread Cubes, Crackers and Baby Carrots.

Vegetable Tray with Dip \$95.00/Served 50

Cheese and Crackers \$150.00/serves 50
Imported and Domestic Cheeses with Crackers

Mini Sandwich Display \$5.25/per person
Ham, Salami, Smoked Turkey, Assorted Cheeses, Lettuce and Pickles. Served with Fresh Dollar Buns and Condiments.

Late Night Chips and Dips \$4.95/per person
Tortilla Chips with Salsa, Guacamole and Hot Queso Dip.

Dry Snacks (Three Pound Increments) \$11.00/Pound
Pretzels, Teezels, Popcorn, Gardettos or Chex Mix

Mixed Nuts \$16.00/Pound

Late Night Coffee Station \$36.00/Gallon
Regular and Decaf Coffee with Cream and Sugar

Add Assorted Herbal Teas \$9.00/per pot
with Fresh Lemon and Honey

Serve with Biscotti \$15.00/per dozen

Children's Menu

Available for Children 10 and Under \$10.95

Choice of:
Chicken Fingers, French Fries and Fruit
Grilled Cheese, French Fries and Fruit
Mini Cheese Pizza and Fruit

Vegetarian Options

Fettuccine Alfredo
Sautéed Vegetables Served atop Fettuccine Noodles
Complemented by Dellwood's Homemade, Creamy Alfredo Sauce.

Baked Penne
Penne Pasta Covered with Italian Marinara Sauce and Parmesan Cheese. Baked until Golden and Bubbly.

Asian Vegetable Stir Fry

Teriyaki Vegetable Tower

Wild Mushroom Risotto

Wild Mushroom Ravioli with Alfredo