

# EVENT MENUS

## GRANDPARENT'S DAY SUNDAY BRUNCH

Sunday September 9th, 2018 10:30 AM - 1:30 PM

Chef Carved Prime Rib of Beef  
Chicken Breast with Chardonnay  
Mushroom Cream  
Crispy Fried Shrimp  
Eggs Benedict with Asst. Sauces  
Seasonal Vegetable Medley  
Cheesy Hashbrown Potato Bake  
Belgium Style Waffles

Apple Wood Smoked Bacon  
Scrambled Eggs, Sausage Links  
Fresh Fruit Platter  
Mixed Greens Salad Bar  
Outing Club Salad  
Assorted Danish & Pastries  
Chilled King Crab Legs  
Shrimp Cocktail

\$22 PER PERSON, \$5 AGES 6-11, AGES 5 & UNDER COMPLIMENTARY

*Business  
Casual  
Dress*

## Labor Day Grill Out Monday September 3rd, 2018

Pool Open: 10:00 AM - 6:00 PM  
Buffet: 11:00 AM - 2:00 PM

Angus Steak Burgers, Rotisserie Style Chicken  
Pulled Pork BBQ, Mac & Cheese  
Seasoned Wedge Potatoes  
Green Beans & Bacon  
Mixed Greens Salad, Cucumber, Feta, Honey  
Walnuts, Craisin-Orange Vinaigrette  
Mixed Bean Salad, Loaded Potato Salad  
Fresh Fruit Platter, Assorted Desserts  
\$15.95 per person, \$8 ages 6-11,  
Ages 5 & under complimentary

## Dog Swim Buffet

Sunday September 30th, 2018 5:30 PM  
Pool Closing Finale

Grilled Chicken Breast  
All Beef Hot Dogs, Angus Beef Burgers  
Fries & Onion Rings, Pasta Salad  
Garden Vegetables & Mixed Greens Salad  
Fresh Fruit Platter  
Cookies, Brownies &  
Rice Krispie Treats

\$12.95 per person  
\$8 ages 6-11

Ages 5 & under complimentary



## SEPTEMBER

Spiced Peach Sparkler

Peach Brandy Ginger, Peach  
Flavoring topped with Club  
Soda



## OCTOBER

The Red Delicious

Apple Brandy, Apple Pucker  
with a Splash of Cranberry  
and Club Soda

## *Season Finale of Steak by the Ounce*

Friday September 14th, 2018 5:00 PM

Choose your steak, choose your size, choose your seasoning & let Chef Jason and his team grill your steak to order!

Ribeye \$3.25/oz. Strip Steak \$5.75/oz. Strip Steak \$3.95/oz.

## **Harvest Fest**



Friday September 28th, 2018 5:30 PM

"Taste of Iowa"

Mixed Greens Salad  
Red Wine Vinaigrette  
Kalona Supernatural Milk Farmers Cheese  
La Queceria Crispy Proscuitto

Cody Road Bourbon & Cinnamon  
Brined Pork Loin  
Caramelized Pearl Onion Compote

No Coast IPA Herbed Chicken  
Sorghum Marinated Beef Tenderloin  
White Cheddar Au Gratin Potatoes  
Maple Bacon Corn  
Buttermilk Biscuit &  
Roasted Apple Shortcake

**\$22 per person, \$12 per person**  
**Ages 5 & under complimentary**

## *Italian Sunday Brunch*

*Sunday October 14th, 2018 10:30 AM - 1:30 PM*

Chef Carved Prime Rib of Beef  
Honey Chicken Marsala, Seafood Lasagna  
Spicy Italian Sausage & Peppers  
Green Beans & Bacon  
Fried Potatoes & Onions  
Fresh Fruit Platter

Mixed Greens Salad, Outing Club Salad  
Assorted Danish & Muffins  
Chilled King Crab Legs, Shrimp Cocktail  
Scrambled Eggs, Waffle Bar  
Apple Wood Smoked Bacon  
Made to Order Omelets

*\$22 per person, \$5 ages 6 -11, Ages 5 & under complimentary*

Business Casual Dress