



THE *Outing* CLUB

— EST. 1891 —

Wedding and Banquet

Menus

Continental Breakfast

30 Guest Minimum

\$15

Assorted Juices

Danishes and Mini Muffins

Fruit Tray Platter with Yogurt Dip

Coffee and Tea

Breakfast Buffet

30 Guest Minimum

\$24

Assorted Juices

Danish and Mini Muffin Tray

Fresh Fruit Platter with Yogurt Dip

Scrambled Eggs with Ham, Peppers and Onions

Country Sausage

Apple Wood Smoked Bacon

Home Style Potatoes

Coffee and Tea

Brunch Buffet

40 Guest Minimum

\$32

Fresh Fruit

Assorted Salads

Assorted Danish & Outing Club Rolls

Fresh Waffles, assorted toppings

Country Sausage

Apple Wood Smoked Bacon

Buttermilk Biscuits & Sausage Gravy

Scrambled Eggs

Breakfast Potatoes

Fresh Fish, Chef's Choice

Entree Du Jour, Chef's Choice

Fresh Seasonal Vegetables

Wild Rice Pilaf

Assorted Desserts

Luncheon Entree Salads

Assorted Hard Rolls

Outing Club Salad

Crisp Iceberg Lettuce tossed with Creamy Garlic Dressing,
Parmesan Cheese, Melba Toast
\$13

Mesclun Salad

Mixed Greens tossed with Dried Fruits, Goat Cheese,
Candied Pecans, Grape Tomatoes, Citrus Poppy Seed Dressing
\$16

Caesar Salad

Crisp Romaine Leaves Chopped with Caesar Dressing, Croutons, Parmesan Cheese
\$14

Cobb Salad

Chopped Lettuce topped with Diced Tomato, Chunk Turkey,
Crisp Bacon, Black Olives, Maytag Bleu Cheese,
Sliced Hard Boiled Egg and served with White Wine Vinaigrette
\$17.50

Steakhouse Salad

Crisp Romaine and Mixed Greens with Maytag Blue Cheese Crumbles,
Grape Tomato, English Cucumber, Red Onion,
Sweet Red Wine Vinaigrette
\$16

Hot Fried Chicken Salad

Breast of Chicken Breaded in Rosemary Flour, served over
Mesclun Greens tossed in Honey-Mustard Dressing with Red Onion,
Mandarin Oranges and Walnuts
\$18

Grilled Meats for Salads

Chicken or Salmon \$7 Shrimp \$10 Filet / Tuna \$13

Soup

Let Our Professional Culinary Staff Customize Soup to Fit Your Special Event

\$4.00

Luncheon Sandwiches

Served with Fresh Fruit Side

Chicken or Tuna Salad Croissant

House Made Roast Chicken or Tuna Salad on a Flaky Croissant with Crisp Lettuce,
Sliced Tomato

\$16

Grilled Chicken Sandwich

Tender Chicken on a Toasted Bun with Cheddar Cheese, Crisp Bacon, Avocado

\$17

Deli Turkey

Sliced Thin on Wheat Bread with Swiss Cheese, Creamy Dijonnaise, Lettuce,
Tomato and Red Onion,

\$16

Hot Roast Beef

Sliced Tender Roast Beef on French Bread with
Sautéed Mushrooms, Peppers and Onions, Topped with Melted Provolone Cheese

\$18

Vegetable Wrap

Grilled Portobello Mushroom, Roasted Bell Peppers, Mixed Greens, Sliced Tomato,
Boursin Cheese Spread in a Garden Vegetable Tortilla,

\$16

Club Luncheon Traditions

Assorted Hard Rolls

Quiche with Fresh Fruit

Choose up to 4 ingredients;

Mushrooms, Bell Pepper, Onion, Broccoli, Spinach, Ham, Smoked Turkey,
Sausage, Asparagus, Tomato, Cheddar, Swiss, Mozzarella, Feta

\$16

Cheese Soufflé, Chicken Salad, Fresh Fruit

\$18 - Passed Once

\$20 - Passed Twice

Cheese Soufflé, Fresh Fruit

\$14 - Passed Once

\$16 - Passed Twice

Chicken & Mushroom Crepes (2) with Asparagus, Fresh Fruit

Or

Ham & Cheese Crepes (2), Fresh Fruit

\$16

Cream of Chicken over Vegetable Ring, Fresh Fruit

\$18

Chef Salad

Mixed Greens topped with sliced Turkey, Ham, Cheddar, Swiss,
Hard Boiled Egg, Tomato, Choice of Dressing

\$18

Lunch Buffets

40 Guest Minimum

All Buffets include hard rolls with butter, coffee and tea

Tea Time

Cucumber and Dill Cream Cheese Tea Sandwiches
Chilled Asparagus Spear Salad with Parmesan-Peppercorn Dressing
OC Tomato Bisque
Chicken Salad Finger Sandwiches
Deviled Eggs with Bacon Crisp
Assorted Scones
\$20.00

Deli Lunch

Vegetable Pasta Salad with Italian Vinaigrette
Sweet Coleslaw, Cottage Cheese, Potato Chips
Deli Sliced Ham, Turkey, Roast Beef
Assorted Sandwich Breads with Sliced Cheeses, Lettuce, Tomato, Onion,
Pickle, Mayonnaise, Mustard
Assorted Fresh Baked Cookies
\$21.00

Clubhouse Lunch

Outing Club Salad
Seasonal Fresh Fruit Platter
Breaded Chicken Parmesan with Basil Marinara
Sliced Pork loin, Brandied Green Peppercorn sauce
Wild Rice Pilaf
Seasonal Mixed Vegetables
Cinnamon Sugar Apple Pie
\$26.00

Executive Luncheon

Organic mixed Greens Salad with Balsamic Vinaigrette
Garden Vegetable Pasta Salad, Basil Vinaigrette
Seasonal Fresh Fruit Platter
Fresh Salmon Fillet with Lemon Dill Sauce
Oven Roasted Garlic Chicken, Mixed Mushroom Demi-Glace
Herb Roasted Red Bliss Potatoes
Tender Asparagus with Baby Carrots
Chocolate Pecan Torte
\$29.00

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All prices subject to change

21% Service Charge and 7% Iowa State Sales Tax must be added to all pricing

Plated Lunch Entrees

Hard rolls with butter, coffee and tea

Garlic Marinated and Oven Roasted Chicken Breast with a Mixed Mushroom Demi-Glace
Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots
Lunch \$19

Pretzel Encrusted Chicken Breast, Boetje's Mustard Cream
Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots
Lunch \$19

Seared Chicken with Garlic Butter Shrimp
Creamy Risotto Parmesan, Asparagus
Lunch \$22

Thick Cut Pork Loin with Grilled Apple Compote
Whipped Sweet Potatoes with Brown Sugar & Maple, Broccolini
Lunch \$18

Grilled 4 Ounce Beef Tenderloin with Demi-Glace
Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots
\$34

Broiled Atlantic Salmon with Fresh Lemon, Dill Sauce
Au Gratin Potatoes, Broccolini
\$19

Roasted Pepper Risotto Parmesan, Mixed Mushroom Sauté,
Grilled Asparagus, Roasted Baby Carrot
\$18

Dinner Buffets

40 Guest Minimum

All Buffets include hard rolls with butter, coffee and tea

Taste of Italy

Fresh Mozzarella and Tomato Caprese Salad with Artichoke Hearts, Pesto Vinaigrette
Organic Mixed Greens with Balsamic Vinaigrette
Garlic Shrimp Scampi Style with Penne Pasta, Asparagus Tips, Tomato, Fresh Basil
Honey Sweet Chicken Marsala with Mixed Mushrooms
Rosemary-Garlic Fingerling Potatoes
Green Beans with Chickpeas and Roasted Shallots
Garlic Bread, Tiramisu Cake
\$32

Club Classic

Outing Club Salad
Seasonal Fresh Fruit Platter
London Broil Steak, Burgundy Mushroom Sauce
Breaded Chicken Oscar with Hollandaise
Green Beans Amandine, Oven Roasted New Potatoes
Outing Club Chocolate Decadence
\$35

Debutante Buffet

Seasonal Fresh Fruit Platter
Chop Chop Salad with Romaine, Cucumber, Tomato, Red Onion,
Hearts of Palm, Poppy seed Dressing
Pretzel Encrusted Chicken, Boetje's Cream Sauce
Lemon Baked Salmon with Dill Sauce
Wild Rice Pilaf
Asparagus with Baby Carrots
Vanilla Cheesecake with Raspberry Melba
\$35

Grand Dinner Buffet

Outing Club Salad
Spinach Salad, Fresh Strawberry, Red Onion, Almonds, Feta Cheese, Raspberry Vinaigrette
Chef Carved Beef Tenderloin, Sauce Béarnaise
Roast Chicken with Sweet Caramelized Shallot, Mushroom, Bacon Compote
Baked Sea Bass with Tomato-Garlic Sauce
Oven Roasted Fingerling Potatoes, Petite Green Beans with Baby Carrots
Vanilla Cheesecake with Raspberry Melba
Chocolate Pecan Torte
\$44

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Salad Enhancements

Outing Club Salad

Crisp Iceberg tossed with our own Garlic Dressing with Shredded Parmesan
and Melba Toast Croutons
\$4.00

Mesclun Salad

Mixed Greens tossed with Dried Fruits, Goat Cheese, Candied Pecans,
Grape Tomatoes finished with Citrus Poppy Seed Dressing
\$5.00

Caesar Salad

Crisp Romaine Leaves tossed with Caesar Dressing, Croutons
and Parmesan Cheese
\$4.00

Spinach Salad

Organic Spinach, Fresh Strawberry, Red Onion, Almonds,
Feta Cheese, Raspberry Vinaigrette
\$5.00

Apple Cider Salad

Crisp Romaine, Diced Fuji Apple, Maytag Bleu Cheese, Craisins, Toasted Pecans,
Apple Cider Honey Vinaigrette
\$5.00

Chop Chop Salad

Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion,
Hearts of Palm, Sweet Poppy seed Dressing
\$5.00

Caprese Salad

Fresh Mozzarella, Baby Heirloom Tomatoes, Mixed Greens,
Balsamic reduction, Basil Vinaigrette
\$5.50

Plated Dinner Entrees

Dinner entrees served with mixed greens salad and choice of dressing

All entrees include choice of starch and Chef's seasonal vegetable

Hard rolls with butter, coffee and tea

Garlic Marinated and Oven Roasted with a Mixed Mushroom Demi-Glace

Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots

\$27

Grilled with a Sweet Cranberry Demi-Glace

Whipped Sweet Potatoes with Brown Sugar & Maple, Broccolini

\$27

Pretzel Encrusted Chicken Breast, Boetje's Mustard Cream

Garlic Mashed Potatoes, Asparagus

\$27

Herb Baked with Florentine with White Wine and Spinach Cream

Garlic Mashed Potatoes, Broccolini

\$27

Thick Cut Pork Loin with Grilled Apple Compote

Whipped Sweet Potatoes with Brown Sugar & Maple, Broccolini

\$27

Garlic & Thyme Roast Pork Tenderloin with Green Peppercorn Sauce

Au Gratin Potatoes, Petite Green Beans, Baby Carrots

\$27

Filet of Beef Tenderloin, Grilled with your choice of one of the following sauces:

Bordelaise, Sweet Red Wine & Cranberry Jus, Truffle Demi-Glace,

Caramelized Shallot & Mushroom Compote

Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots

6 oz. \$38

8 oz. \$42

Sliced Beef Brisket with BBQ Demi-Glace

Au Gratin Potatoes, Broccolini

\$30

Plated Dinner Entrees Cont.

Prime Rib of Beef, Creamy Horseradish
Garlic Roasted New Potatoes, Petite Green Beans
(minimum of 12 orders)
\$36

Broiled Atlantic Salmon with Fresh Lemon, Dill Sauce
Garlic Mashed Potatoes, Petite Green Beans, Baby Carrots
\$34

Sea Bass with Parmesan-Garlic Herb Crust
Roasted Tomato Risotto, Asparagus
\$39

Whole Wheat Penne, Mixed Mushroom, Charred Peppers & Onions, Feta Cheese,
Organic Spinach, Tomato-Vegetable Broth
\$26

Roasted Pepper Risotto Parmesan, Mixed Mushroom Sauté, Grilled Asparagus,
Roasted Baby Carrot
\$27

Duet Plates on Request

Add \$7.00 to the highest price item chosen for Duet Plates. Portion size will be adjusted.
Select from any two Entrees from above or we would be happy to have
our professional Culinary Staff customize any menu to your liking.

Add-Ons

Chilled Beef Tenderloin Platter	
Breads, Accompaniments, Creamy Horseradish (serves 20)	\$250.00 per tenderloin
Chef Carved Beef Tenderloin	
Silver Dollar Rolls, Accompaniments	\$21.00 per person
Whole Poached Salmon Platter (serves 40)	\$225.00 per salmon
Assorted Hard Rolls	\$20.00/dozen
Outing Club Sticky Pecan Roll	\$24.00/dozen
Loaded Pizza, choice of toppings	\$25.00 per pizza
House Made Soup	Pint \$9.00 Quart \$18.00
Chicken Salad or Tuna Salad	Pint \$16.00 Quart \$32.00

Hors d'oeuvres

Appetizers per person are for a 1 hour service.
Subsequent service time is half of original price per hour.

Per order Butler Style Passed available for an additional \$10 per item

	Per Person	Per Order(50pieces)
From The Sea		
Chilled Shrimp Cocktail	\$14.00	\$225.00
Chilled Lump Crab Salad in Phyllo Dough Cup	\$6.50	\$130.00
Lox of Salmon Canape on Rye with Dill Cream Cheese	\$6.00	\$120.00
Bacon Wrapped Scallops	\$6.00	\$120.00
Coconut Shrimp, Boetje's Remoulade	\$8.00	\$160.00
Seared Asian Style Ahi Tuna on Wonton Crisp	\$6.00	\$120.00
Shrimp Spring Rolls, Sweet Chili Dipping Sauce	\$6.00	\$120.00
Beef		
Meat Ball -	\$5.00	\$100.00
Choice of: Creamy Swedish, Sesame Asian, Zesty Barbeque		
Thai Marinated Beef Skewers Glazed with Sweet & Spicy Soy	\$6.50	\$130.00
Mini Beef Wellington	\$6.00	\$120.00
Petite Beef Empanada	\$6.00	\$120.00
Steak Crostini with Truffle Mascarpone Cheese	\$6.50	\$130.00
Poultry & Pork		
Chicken Satay with Peanut Sauce	\$6.00	\$120.00
Chicken Salad Bites on Garlic Crostini	\$5.50	\$110.00
Deviled Eggs with Bacon Crisp	\$6.00	\$120.00
Pork Posticker, Ginger-Soy Sauce	\$5.50	\$110.00
Vegetarian		
Herbed Cheese Stuffed Mushroom with Panko Breading	\$6.00	\$120.00
Spinach & Feta Spanakopita	\$5.00	\$100.00
Vegetable Spring Rolls	\$5.00	\$100.00
Petite Brie en Croute	\$6.00	\$120.00
Fresh Mozzarella Caprese Skewer	\$6.00	\$120.00
Potato-Vegetable Samosa (vegan)	\$6.00	\$120.00
Cucumber Finger Sandwich, Herbed Cream Cheese	\$5.50	\$110.00
Onion Puffs	\$5.50	\$110.00
Cheese Straws	\$5.50	\$110.00

Stationary Buffet or Platter Style Items

	Per Person	Per Platter (serves 40)
Fresh Vegetable Platter with Dip	\$4.75	\$125.00
Fresh Fruit Platter	\$4.75	\$125.00
Cheese Crock with assorted Crackers	\$4.50	\$100.00
Artisanal Cheese Display	\$7.50	\$195.00
Charcuterie Display, Assorted Breads	\$14.00	\$295.00
Spinach Artichoke Dip, Tortilla Chip	\$6.25	\$165.00
Peanuts	Per Pound	\$10.00
Mixed Nuts	Per Pound	\$16.00
Pretzels or Popcorn	Per Pound	\$12.00
Tortilla Chips and Salsa	Per Pound	\$14.00
Potato Chips and Dip	Per Pound	\$14.00
Gardettos	Per Pound	\$14.00

Desserts

Petit Dessert Display	\$12.00 per person
Chocolate Dipped Strawberries	\$3.25 each
Assorted Cookies	\$22.00 dozen
Assorted Chocolate Truffles	\$9.00 per person
Brownies	\$22.00 dozen
Chocolate & Vanilla Layer Cake	\$7.50
Italian Tiramisu	\$7.00
Vanilla Bean Crème Brulee	\$7.50
Fresh Baked Apple or Cherry Pie	\$6.50
New York Style Cheesecake	\$7.50
OC Hot Fudge Pudding Cake	\$7.50
White or Dark Chocolate Mousse	\$7.00
Chocolate Pecan Toffee Torte	\$7.50

Event Bar Menu

Clubhouse Bar: is a call bar which will include Vermouth, mixers and garnish plus 1 or more “brand name” selection from each category. IF not specified the house will select which item(s) will be stocked. Call shots individually are \$6.00.

Vodka: Smirnoff, Absolut, Tito’s

Bourbon: Jim Beam, Wild Turkey

Scotch: Johnny Walker (Red), Dewars

Whiskey: Jameson, Jack Daniels, Kessler’s, Southern Comfort

Rum: Captain Morgan, Meyer’s Dark Rum

Gin: Bombay Sapphire, Beefeaters, Tanqueray

Tequila: Jose Cuervo

Premium Bar: A premium bar will be set with any selected call bar items plus a selection of premium items, 1 per category. Premium shots are \$ 11.50

Vodka: Belvedere, Stolichnaya

Bourbon: Bulleit, Four Roses

Scotch: J&B, Glenfiddich

Whiskey: Maker’s Mark, Crown Royal

Rum: Kirk & Sweeney

Gin: Hendrix, Tanqueray 10, Uncle Val’s

Tequila: Cabo Wabo

Super Premium Bar: A super premium bar will be set with any selected call bar items plus a selection of premium items, 1 per category and selected super premium items. Premium shots are \$15.00

Vodka: Grey Goose, Ketel One

Bourbon: Knob Creek, Buffalo Trace

Scotch: J&B, Glenlivet, Lagavulin

Whiskey: Chivas Regal, Jack Daniels Single Barrel

Rum: English Harbor 10 yr.

Gin: Empress Gin

Tequila: Don Julio

All bar pricing based on a single shot price, some cocktails may contain a combination of or multiple shots and will be priced out accordingly.

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Domestic Beers \$3.50 bottle/can will include but not limited to; Bud Light, Miller Lite, Coors Light, Budweiser, Michelob Ultra, and one N/A Beer

Imported/Craft Beer \$5.00 bottle/can may include but not limited to; Heineken, Amstel Light, Guinness, Sam Adam, Blue Moon, Fat Tire, seasonal and specialty beers may be added as available.

Keg Beers The club will be happy to purchase kegs for an event, Domestic kegs are \$275 and Import, or craft kegs are \$375, specialty order kegs from local breweries will be market pricing. The host pays for all requested kegs whether they are tapped or not since kegs cannot be returned to the vendor.

Special Beer, wine, and liquor requests will be gladly taken and sold to the party by the case (wine or beer) or by the bottle of liquor.