

THE  
*Outing*  
CLUB

— EST. 1891 —



**BANQUET MENUS**

# Continental Breakfast

30 Guest Minimum

\$15

Danishes

Mini Muffins

Fresh Fruit Tray

Assorted Juices, Coffee, Tea

# Breakfast Buffet

30 Guest Minimum

All Buffets are for 1½ hours of service

\$25

Danishes

Mini Muffins

Fresh Fruit with Yogurt Dip

Scrambled Eggs with Ham, Peppers, Onions

Country Sausage

Apple Wood Smoked Bacon

Home Style Potatoes

Assorted Juices, Coffee, Tea

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The Outing Club | [info@theoutingclub.com](mailto:info@theoutingclub.com) | Phone: 563.324-5284 | Fax: 563-324-1533

All prices subject to change

22% Service Charge and 7% Iowa State Sales Tax must be added to all pricing

# Brunch Buffet

**40 Guest Minimum**

All Buffets are for 1½ hours of service

\$38

Fresh Fruit

Outing Club Salad

Assorted Danish & Muffins

Cheese Blintz, Berry Melba

Country Sausage

Apple Wood Smoked Bacon

Buttermilk Biscuits & Sausage Gravy

Scrambled Eggs

Breakfast Potatoes

Lemon Broiled Salmon, Dill Sauce

Chicken & Mushroom Crepes

Fresh Seasonal Vegetables

Wild Rice Pilaf

Assorted Desserts

Assorted Juices, Coffee, Tea

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# Luncheon Entree Salads

## 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, Poppy Seed Dressing

\$16

## Caesar Salad

Crisp Romaine Leaves, Croutons, Parmesan Cheese  
Caesar Dressing

\$14

## Cobb Salad

Chopped Lettuce topped with Diced Tomato, Chunk Turkey, Crisp Bacon, Black  
Olives, Bleu Cheese, Hard Boiled Egg  
Red Wine Vinaigrette

\$19

## Steakhouse Salad

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

\$26

## Hot Fried Chicken Salad

Breaded Chicken Cutlet over Mesclun Greens  
Honey-Mustard Dressing  
Red Onion, Mandarin Oranges, Walnuts

\$19

## Grilled Meats for Salads

Chicken or Salmon \$8   Shrimp \$14   Filet \$18

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# Luncheon Sandwiches

Served with Fresh Fruit Side

## Chicken or Tuna Salad Croissant

House Made Roast Chicken or Tuna Salad on a Flaky Croissant

Crisp Lettuce, Sliced Tomato

\$16

## Grilled Chicken Sandwich

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

Lettuce, Tomato, Onion, Pickle

\$17

## Deli Turkey

Thinly Sliced Turkey on Wheat Bread with Swiss Cheese,

Creamy Dijonnaise, Lettuce, Tomato and Red Onion

\$16

## Vegetable Wrap

Grilled Portobello Mushroom, Roasted Bell Peppers

Mixed Greens, Tomato, Boursin Cheese

Garden Vegetable Tortilla

\$16

## Enhancements

Add a Cup of Seasonal Soup or Outing Club Chips to any Lunch Sandwich

\$4

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# Club Luncheon Traditions

Served with hard rolls, butter, coffee and tea

## Quiche, Fresh Fruit

Choose up to 4 ingredients:

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

\$18

## Cheese Soufflé, Chicken Salad, Fresh Fruit

\$20 - Passed Once

\$22 - Passed Twice

## Cheese Soufflé, Fresh Fruit

\$16 - Passed Once

\$18 - Passed Twice

## Chicken & Mushroom Crepes

Topped with A White Wine Cream Sauce

Served with Steamed Seasonal Vegetables

\$19

# Lunch Buffets

40 Guest Minimum

All Buffets include coffee and tea

All Buffets are for 1½ hours of service

## Tea Time

Cucumber & Dill Cream Cheese Tea Sandwiches

Garden Vegetable Pasta Salad

Outing Club Tomato Bisque

Chicken Salad Finger Sandwiches

Deviled Eggs with Bacon Crisp

Assorted Scones

\$24

## Deli Lunch

Delicatessen Sliced Ham, Turkey, Roast Beef

Assorted Sandwich Breads with Sliced Cheeses

Lettuce, Tomato, Onion, Pickle, Mayonnaise, Mustard

Seasonal Fresh Fruit Platter

Outing Club Potato Chips

\$25

## Clubhouse Lunch

Seasonal Fresh Fruit Platter

Outing Club Salad

Seasonal Pasta Salad

Lemon-Thyme Chicken Breast, Mushroom-Chardonnay Cream

Roast Pork Loin, Coffee-BBQ Spice Rub

Wild Rice Pilaf

Seasonal Vegetable Medley

Hard Rolls with Butter

\$34

## Executive Luncheon

Seasonal Fresh Fruit Platter

Outing Club Salad

Shrimp Cocktail

Carved Beef Tenderloin, Béarnaise

Carved Turkey Breast, Cream Horseradish

Herb Roasted Potatoes

Seasonal Vegetable Medley

Hard Rolls with Butter

\$44

Add assorted Cookies for \$2

Add assorted plated desserts for \$4

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# Plated Lunch Entrees

Served with hard rolls with butter, coffee and tea

## Oven Roasted Chicken Breast

Mushroom Demi-Glace  
Garlic Mashed Potatoes  
Petite Green Beans, Baby Carrots  
\$23

## Pretzel Encrusted Chicken Breast

Boetje's Mustard Cream Sauce  
Garlic Mashed Potatoes  
Petite Green Beans, Baby Carrots  
\$23

## Seared Chicken with Garlic Butter Shrimp

Risotto Parmesan  
Steamed Asparagus  
\$29

## Roast Pork Loin

Grilled Apple Compote  
Whipped Sweet Potatoes with Brown Sugar & Maple  
Steamed Broccolini  
\$22

## 4 Ounce Beef Tenderloin

Demi-Glace  
Garlic Mashed Potatoes  
Petite Green Beans, Baby Carrots  
\$36

## Broiled Atlantic Salmon

Lemon Dill Sauce  
Au Gratin Potatoes, Broccolini  
\$26

## Risotto Parmesan

Mixed Mushroom Sauté  
Grilled Asparagus, Roasted Baby Carrots  
\$19

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# Dinner Buffets

40 Guest Minimum

All Buffets include hard rolls with butter, coffee and tea

All Buffets are for 1½ hours of service

## Taste of Italy

Mozzarella & Tomato Caprese Salad with Mixed Greens, Balsamic Vinaigrette

Garlic Shrimp Scampi with Penne Pasta, Asparagus Tips, Tomato, Fresh Basil

Honey Sweet Chicken Marsala with Mixed Mushrooms

Rosemary-Garlic Roasted Potatoes

Green Beans with Chickpeas

\$34

## Club Classic

Roast Pork Loin with Brandied Peppercorn Sauce

Grilled Chicken Mushroom Demi-Glace

Green Beans Amandine

Oven Roasted New Potatoes

Outing Club Salad

\$35

## Debutante Buffet

Pretzel Encrusted Chicken, Boetje's Cream Sauce

Lemon Baked Salmon with Dill Sauce

Wild Rice Pilaf

Asparagus with Baby Carrots

Seasonal Fresh Fruit Platter

Chop Chop Salad with Poppy seed Dressing

\$36

## Grand Dinner Buffet

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

Outing Club Salad

Spinach Salad, Fresh Strawberry, Red Onion, Almonds, Feta, Raspberry Vinaigrette

\$52

Add Chef's Selection of Assorted Cakes and Pies to any Buffet \$4

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# Plated Dinner Entrees

Dinner entrees served with Mixed Greens salad and choice of dressing  
Hard rolls with butter, coffee and tea

Entrees choices are limited to a total of 3 each  
Additional offerings are an additional \$5 per entree

## Duet Plates Available

Add \$8.00 to the highest priced Duet item, portion size will be adjusted.  
Select any two Entrees from above or our professional Culinary Staff can create additional selections

### Seared Chicken Breast

Natural Stock Reduction  
Garlic Mashed Potatoes  
Petite Green Beans, Baby Carrot  
\$31

### Pretzel Encrusted Chicken Breast

Boetje's Mustard Cream Sauce  
Garlic Mashed Potatoes  
Petite Green Beans, Baby Carrot  
\$32

### Thick Cut Roast Pork Loin

Cranberry Demi-Glace  
Whipped Sweet Potatoes  
Steamed Asparagus  
\$31

### Garlic & Thyme Sliced Pork Tenderloin

Brandied Green Peppercorn Sauce  
Au Gratin Potatoes  
Broccolini  
\$32

### Broiled Atlantic Salmon

Lemon Dill Sauce  
Boursin Mashed Potatoes  
Petite Green Beans, Baby Carrots  
\$36

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# Plated Dinner Entrees, con't.

## **Garlic & Herb Crusted Sea Bass**

Sweet Corn Risotto

Steamed Asparagus

\$44

## **Filet of Beef Tenderloin**

Garlic Mashed Potatoes

Petite Green Beans, Baby Carrots

Served with your choice of one of the following sauces:

Natural Stock Reduction, Sweet Red Wine & Cranberry Jus, Truffle Demi-Glace

Caramelized Shallot & Mushroom Compote

6 oz. \$41

8 oz. \$48

## **12 ounce Prime Rib of Beef**

Cream Horseradish

Garlic Roasted New Potatoes

Petite Green Beans, Baby Carrots

(minimum of 12 orders)

\$39

## **Sliced Beef Brisket**

BBQ Demi-Glace

Au Gratin Potatoes

Broccolini, Baby Carrot

\$36

## **Vegetarian Strudel**

Roasted Seasonal Vegetables & Boursin Cheese Baked

In Flaky Pastry served atop Charred Tomato Sauce

\$31

## **Vegan Risotto**

Creamy Arborio Rice

Mixed Mushroom Sauté

Grilled Asparagus, Roasted Baby Carrot

\$29

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# Salad Enhancements:

## **Outing Club Salad \$4**

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

## **Mesclun Salad \$5**

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

## **Caesar Salad \$4**

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

## **Spinach Salad \$5**

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

## **Apple Cider Salad \$5**

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

## **Chop Chop Salad \$5**

Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion, Hearts of Palm, Sweet Poppyseed Dressing

## **Caprese Salad \$5**

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

# Hors d'oeuvres

Hors d'oeuvres per person are Butler passed only for a 1 hour service.  
Subsequent service time is half of original price per hour.

Stationed Hors d'oeuvres available for an additional \$2 per item

<b>From The Sea</b>	<b>Per Person</b>	<b>Per 50 Pieces</b>
Chilled Shrimp Cocktail	\$14	\$225
Lox of Salmon Canape on Rye with Dill Cream Cheese	\$8	\$160
Bacon Wrapped Scallop	\$11	\$220
Coconut Shrimp, Boetje's Remoulade	\$9	\$180
Seared Asian Style Ahi Tuna on Wonton Crisp	\$7	\$140
<b>Beef, Chicken, Poultry</b>		
Meatballs	\$7	\$140
Choice of: Creamy Swedish, Sesame Asian, Zesty Barbeque		
Sweet & Spicy Thai Marinated Beef Skewer	\$8	\$160
Pastry Wrapped Beef Wellington	\$9	\$180
Chicken Satay with Peanut Sauce	\$8	\$160
Chicken Salad Bites on Garlic Crostini	\$7	\$140
Deviled Eggs with Bacon Crisp	\$6	\$120
Pork Potstickers with Ginger-Soy Sauce	\$6	\$120
<b>Vegetarian</b>		
Spinach & Feta Spanakopita	\$6	\$120
Vegetable Spring Rolls	\$6	\$120
Brie en Croute with Raspberry	\$8	\$160
Fresh Mozzarella Caprese Skewer	\$6	\$120
Cucumber & Herbed Cream Cheese Finger Sandwich	\$6	\$120
Onion Puffs	\$6	\$120

# Stationary Buffet or Platter Style Items

	Per Person	Per Platter (serves 50)
Fresh Vegetable Platter with Dip	\$6	\$275
Fresh Fruit Platter	\$6	\$275
Cheese Crock with assorted Crackers	\$5	\$225
Artisanal Cheese Display	\$8	\$375
Charcuterie Display, Assorted Breads	\$15	\$725
Spinach Artichoke Dip, Tortilla Chip	\$7	\$325
	Per Pound	
Peanuts		\$10
Mixed Nuts		\$16
Pretzels or Popcorn		\$12
Tortilla Chips and Salsa		\$14
Potato Chips and Dip		\$14
Gardettos		\$14

## Add-Ons

Chilled Beef Tenderloin Platter Breads, Accompaniments (serves 20)	\$325.00 per each
Chef Carved Beef Tenderloin Silver Dollar Rolls, Accompaniments	\$21.00 per person (minimum of 20)
Whole Poached Salmon Platter (serves 50)	\$325.00 per platter
Outing Club Sticky Pecan Roll	\$24.00 per dozen
Loaded Pizza, choice of toppings	\$26.00 per pizza
House Made Soup	Pint \$12.00 Quart \$24.00

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# Desserts

Petit Dessert Display	\$14.00 per person
Chocolate Dipped Strawberries	\$3.25 each
Assorted Cookies	\$22.00 dozen
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
Flourless Chocolate Decadence	\$7.00
White or Dark Chocolate Mousse	\$7.00

# Event Bar Menu

**Clubhouse Bar:** A call bar will include mixers, Vermouth, and garnishes plus one or more “brand name” selection from each category. If not specified, the house will select which items will be stocked. Call shots are **\$7.00**

**Cash Bar** shots are **\$9.00**

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 include selected call bar items plus a selection of premium items, one per category. Premium shots are **\$12.50**

**Cash Bar** shots are **\$16.25**

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 include call bar and premium items, in addition to one super premium per item. Premium shots are **\$16.00**

**Cash Bar** shots are **\$20.75**

Vodka: Grey Goose, Ketel One

Bourbon: Knob Creek, Buffalo Trace

Scotch: Glenlivet, Lagavulin

Whiskey: Chivas Regal, Jack Daniels Single Barrel Rum:

English Harbor 10 yr.

Gin: Empress Gin

Tequila: Don Julio



# Event Bar Menu, cont.

## WINE

### Clubhouse Wines

#### Trinity Oaks

Per Bottle

Pinot Grigio	\$25
Chardonnay	
Merlot	
Pinot Noir	
Cabernet Sauvignon	

### Premium Wines

#### William Hill

Per Bottle

Sauvignon Blanc	\$35
Chardonnay	
Merlot	
Pinot Noir	
Cabernet Sauvignon	

### Elite Wines

Per Bottle

Brut Rose, Francis Ford Coppola Sofia	\$37
Chardonnay, Chanson Vire-Clesse	\$56
Pinot Noir, J	\$59
Cabernet Sauvignon, Charles Krug	\$54

### By The Gallon

Non-Alcoholic Punch	\$55
Champagne Punch	\$150
Lemonade	\$35
Sangria	\$150
Flavored Tea	\$35

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# Event Bar Menu, cont.

**Domestic Beers \$5.00 bottle/can** will include but not limited to; Bud Light, Miller Lite, Coors Light, Budweiser, Michelob Ultra, and one N/A Beer

**Domestic Cash bar \$6.50 per bottle**

**Imported/Craft Beer \$6.50 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.

**Import/Craft Cash Bar \$8.50 per bottle**

**Keg Beers** The club will be happy to purchase kegs for an event, Domestic kegs are **\$375** and Import, or craft kegs are **\$500**, 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.

## **Beverage Packages Per Hour**

### **Clubhouse Package:**

House Liquors + House Wine + Domestic Beer & Soda	\$11
5 Hour Discount	\$46

### **Premium Package:**

Premium Liquors + Premium Wine + Domestic Beer & Soda	\$18
5 Hour Discount	\$89

House Wine Pour with Dinner, additional	\$7
Premium Wine Pour with Dinner, additional	\$10

### **Soft Drink Package:**

Soda, Lemonade	\$13
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If choosing a beverage package all persons in attendance must be accounted for in package pricing