

*Special Event  
Menu & Pricing*

Blythefield Country Club



**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Passed or Set Hors d'oeuvres

*Hors d'oeuvres selections are priced per person with a minimum of three choices for variety. Chef Jeff makes sure there is always a sufficient amount for a one hour time period. Hors D'oeuvres are required for cocktail hours lasting 30 minutes or longer.*

### Premium Selections- 5.75 per person

- Mini Crab Cakes with Saffron Aioli –**HOT**
- Maple Glazed Bacon Wrapped Scallop (**GF**) –**HOT**
- Chilled Shrimp Cocktail (**GF**) –**COLD**
- Award Winning Ahi Tuna Tartar on a Crispy Wonton –**COLD**
- Smoked Salmon Canapé –**COLD**

### Cold Selections-3.75 per person

- Beef Tenderloin Canapé
- Portabella Sliders
- Marinated Tomato and Mozzarella Bruschetta
- Fresh Mozzarella and Tomato Skewer
- Asparagus Rolled in Cream Cheese and Ham (**GF**)
- Chef Inspired Curry Chicken and Mango Chutney Canapé
- Award Winning Vegetable Summer Rolls with Thai Chili Sauce

### Hot Selections-3.75 per person

- Teriyaki Glazed Beef Skewers
- Herb Lump Crab Beignets
- Shrimp and Cheddar Grit Cakes
- Assorted Mini-Quiches
- Spinach and Feta Cheese Triangles
- Sausage and Cheese Stuffed Mushrooms
- Chicken Sate with Peanut Dipping Sauce (**GF**)
- Vegetable Spring Roll
- Bacon wrapped Water Chestnuts (**GF**)
- Meatballs (Choice of: Barbeque, Sweet & Sour, Teriyaki)





**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Display Hors D'oeuvres

*Hors d'oeuvres selections are priced per person with a minimum of three choices for variety. Chef Jeff makes sure there is always a sufficient amount for a one hour time period. Hors D'oeuvres are required for cocktail hours lasting 30 minutes or longer.*

### Antipasto Platter

*Mozzarella, Prosciutto Ham, Salami, Marinated Mushrooms, Grape Tomatoes, Artichoke hearts, Assorted Olives, Pepperoncini Peppers and Artisan Breads*

*6.75 per person (minimum of 30 people)*

### Lump Crab and Scallion Dip

*Lump crab, ginger and scallions in a creamy dip served*

*with assorted toast points and flatbread*

*6.00 per person (minimum of 30 people)*

### Buffalo Wings

*Fried chicken wings tossed in your selection of sauce (barbeque*

*or teriyaki) and served with bleu cheese dressing, parmesan*

*ranch dressing and celery sticks*

*5.00 per person (minimum of 30 people)*

### Spinach and Artichoke Dip

*Creamy spinach and artichoke dip served warm with house toasted pita points*

*3.50 per person (minimum of 30 people)*

### Artisan Cheese Platter

*Assorted imported and domestic cheese displayed with assorted crackers*

*4.65 per person*

### Seasonal Fresh Fruit

*Seasonal fresh fruit display with raspberry yogurt*

*4.65 per person*

### Cold Dip Selection

*Lightly roasted garlic hummus, salsa, and guacamole with pita chips and assorted crackers*

*4.65 per person*

### Herb Grilled or Raw Vegetable Crudité's

*Fresh cut grilled or raw vegetables*

*With dill vegetable dip*

*4.00 per person*





**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Dinner Entrée Selections

*Entrées include house (with 2 dressings) or Caesar salad, bread service, vegetable, starch, water, coffee, iced tea, lemonade and pop. There is an additional charge of \$1.00 per guest, per choice to serve more than one entrée.*

<b>Filet and Salmon Combination Plate</b> 42	<b>Stuffed Chicken Supreme</b> 30
<i>Char grilled, six ounce beef tenderloin and herb grilled salmon</i>	<i>Amish antibiotic-free chicken, sundried tomato boursin, herb jus</i>
<b>Dry-Aged New York Strip</b> 40	<b>Sirloin</b> 30
<i>Twelve ounce New York strip topped with caramelized onion and a Danish bleu cheese demi</i>	<i>Char-grilled, eight ounce beef sirloin topped with sundried tomato herb butter</i>
<b>Grilled Sirloin and Salmon</b> 38	<b>Roasted Pork Tenderloin</b> 30
<i>Char-grilled, six ounce beef sirloin and balsamic glazed roasted salmon</i>	<i>Herb roasted, eight ounce pork tenderloin with a bourbon maple glaze</i>
<b>Garlic Herb Filet Mignon</b> 38	<b>Chicken Florentine</b> 28
<i>Six ounce house cut filet, herb sun-dried tomato and blue cheese demi</i>	<i>Marinated grilled chicken breast topped with spinach in an Asiago cream</i>
<b>Sirloin and Chicken</b> 35	<b>Chicken Marsala</b> 28
<i>Char grilled, six ounce beef sirloin and choice of Chicken Marsala or Chicken Florentine</i>	<i>Sautéed chicken breast topped with a rich mushroom Marsala wine sauce</i>
<b>Balsamic Glazed Roasted Salmon</b> 35	<b>Vegetarian Pasta or Quinoa</b> 25
<i>Lentils and wilted greens, herb vinaigrette marinated tomato salad</i>	<i>Seasonal grilled vegetables over angel hair pasta or vegan quinoa</i>
<b>Walleye</b> 35	<b>Kids Chicken Tenders</b> 10
<i>Artichoke and panko crusted, lemon herb butter</i>	<i>Chicken tenders served with fries and fruit bowl</i>





**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Dinner Buffet Selections

*Buffets include water, coffee, iced tea, lemonade and pop.*

### The Masters 48

Cheese and cracker tray, fresh garden salad, three dressings, assorted rolls, your choice of potato/starch and vegetable, Chef's choice pasta, sautéed chicken breast with tomato and basil salad, char grilled salmon topped with a caper lemon sauce and chef carved slow roasted prime rib with condiments (*Chef attendant required*).

### The Highlander 40

Harvest garden salad with three dressings, assorted rolls, your choice of potato/starch, vegetable, basil and prosciutto bistro chicken and sliced turkey breast with a cranberry sauce.

### The Americano 35

Plated house salad with three dressings, assorted rolls, your choice of potato/starch and vegetable, roasted herb chicken and London broil with a wild mushroom sauce.

### The Italian Bistro 35

Caesar salad, harvest garden salad with three dressings, assorted rolls, baked ziti, meat lasagna, Italian seasoned vegetable medley and chicken parmesan and chicken Florentine.

### Old Smoke House 32

Slow smoked split chicken and St. Louis style ribs, country style stewed green beans, and choice of bbq baked beans or smoked cheddar macaroni and cheese, homemade buttermilk biscuits, potato salad, coleslaw, fresh fruit bowl.

### Southern Charm 32

Southern style fried chicken, slow smoked pulled pork, country style stewed green beans, mashed potatoes and gravy, homemade buttermilk biscuits, potato salad, coleslaw and fresh fruit bowl.

### Food Stations: Add these to any buffet. (Priced per person)

#### **Carving Station (Chef attendant fee: \$100)**

Choose from the following:

Prime Rib	15	Honey Roasted Ham	10
Leg of Lamb	15	Turkey Breast	10
Pork loin	10		





**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Food Station Selections

*Stations include water, coffee, iced tea, lemonade and pop.*

*Chef Attended Stations require a \$100 Chef Attendant Fee.*

### Build Your Own Fajita Bar 20

Tortilla Chips, Corn Taco Shells, Soft Taco Shells, Grilled Chicken, Taco Meat & Sliced Grilled Fajita Steak, Queso Sauce, Refried Beans, Enchilada Sauce, Spanish Rice, Sautéed Peppers & Onions. Toppings of Salsa, Sour Cream, Guacamole, Shredded Cheddar, Green Onions, Black Olives, Diced Tomatoes, Shredded Lettuce & Jalapeños.

### Pasta Bar 20

Cheesy Garlic Bread, Choice of Meat or Vegetable Lasagna, Sides of Asiago Cheese & Red Pepper Flakes, Choice of Two Pastas listed below:

1. Bowtie pasta tossed with Grilled Chicken Breast, Bacon & Green Onion in an Asiago Cream Sauce
2. Penne pasta tossed with Italian Sausage, Tomatoes, Peppers & Onions in a Marinara or Meat Sauce
3. Cheese Tortellini tossed with Sundried Tomato, Pine Nuts, Kalamata Olives & Red Onion in a Pesto Cream Sauce
4. Mini Seashell pasta tossed with Garlic, Basil, Zucchini, Summer Squash, Spinach, Asparagus & Mushrooms in Herb Olive Oil
5. Rotini pasta tossed with Mini Meatballs, Broccoli, Peppers, Onion & Mushrooms in Vodka Sauce



## Chef Attended Carving Stations

*Add these Carving Stations to any Buffet.*

*All Chef attended stations require a \$100 Chef Attendant Fee.*

Prime Rib	<b>15</b>	Leg of Lamb	<b>15</b>
Honey Roasted Ham	<b>10</b>	Turkey Breast	<b>10</b>
Pork loin	<b>10</b>		



**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Vegetable and Starch Selections

*Please choose one vegetable and one starch to be served with all entrees and select buffets.*

### Vegetables

Green Beans, Sugar Snap Peas with peppers and onions, Ratatouille Vegetable, Oven Roasted Vegetable Medley and Asparagus with Julian Vegetables

### Potato and Starches

Garlic Whipped Potatoes, Stacked Herb Roasted Yukon Gold Potatoes, Scallion Macaire Potato, Herb Roasted Fingerling Potatoes, Sweet Potato and Yukon Gold Au Gratin Potatoes, Chive and Asiago Duchess Potatoes, Sweet Potato Crescents, Harvest Rice Pilaf

## Desserts

*Prices are per person*

- |                                                                   |                            |
|-------------------------------------------------------------------|----------------------------|
| Chef Attended Ice Cream Sundae Bar 6                              |                            |
| Assorted Cookies 4                                                | Assorted Brownies 4        |
| Assorted Mini Parfaits 5                                          | Cheesecake 6               |
| Fresh Pies ( <i>apple, cherry or pumpkin</i> )<br>(15.00 per Pie) | Flourless Chocolate Cake 6 |



## Late Night Snacks

*Prices are per person unless stated otherwise*

- |                                                                                                                                |                 |                                                                          |             |
|--------------------------------------------------------------------------------------------------------------------------------|-----------------|--------------------------------------------------------------------------|-------------|
| <b>Pizzas</b>                                                                                                                  | <b>13/pizza</b> | <b>House Chips and Onion Dip</b>                                         | <b>3</b>    |
| House made pizzas. Choice of: assorted, vegetable, BBQ chicken, pepperoni, meat, cheese, tomato mozzarella or buffalo chicken. |                 | Blythefield's fresh cut potato chips and homemade onion dip.             |             |
| <b>Quesadillas</b>                                                                                                             | <b>6</b>        | <b>Multi Colored Tortilla Chips and Salsa</b>                            | <b>3</b>    |
| Choice of: chicken, beef or cheese. Peppers, onions and cheese, served with salsa, sour cream and guacamole.                   |                 | Multi colored corn tortilla chips with fresh, homemade salsa.            |             |
| <b>Sliders</b>                                                                                                                 | <b>6</b>        | <b>Assorted Snack Mixes</b>                                              | <b>6/lb</b> |
| House made sirloin or turkey sliders, served on a burger bun with cheese, onion, lettuce, ketchup and mustard on the side.     |                 | Choice of: Deluxe Mix, Honey Mix, Spicy Mix or M&M Mix (5 pound minimum) |             |



**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Blythefield's Beer & Wine Selections

### Beer Selections

#### Domestic

*Budweiser*  
*Bud Light*  
*Coors Light*  
*Miller Lite*

#### Imported

*Heineken & Heineken Light*  
*Labatt Blue & Blue Light*  
*Modelo Especial*

#### Microbrews

*Perrin*  
*Bells*  
*Founders*  
*New Holland....and many more*

1/2 and 1/4 barrels of your choice (serving approximately 200 glasses and 100 glasses) are priced as follows:  
Domestic Keg - 300 / 180  
Imported or Microbrew Keg - 425 / 275  
All kegs ordered must be purchased.

### Champagne and Wine Selections

Champagne 26 per bottle

Wine 22 per bottle

#### **Whites Available**

*Chardonnay, Pinot Grigio,  
Sauvignon Blanc, Moscato*

#### **Reds Available**

*Cabernet Sauvignon, Merlot, Red Blend,  
Pinot Noir*



*Last call for drinks will be no later than 11:30 pm and an announcement is to be made by your DJ/entertainment. Any Blythefield staff has the right, if a guest appears intoxicated, to stop serving that guest. All alternative transportation is the responsibility of the guest and all transportation must be off property by midnight. No alcohol may be taken off property. All bottles opened during the event are considered purchased and may not be taken at the end of the event.*

*Vendors are not allowed to drink during the event.*



**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Blythefield's Liquor Selections

*All prices are per bottle and include bartenders, glassware, ice, napkins, garnishes and mixers.*

*Lemonade, iced tea, coffee, pop and water are included with all dinner selections. Blythefield Country Club offers Coca-Cola products.*

### House Liquors

*Gilbey's Vodka*

*Gordon's Gin*

*Early Times Bourbon*

*Fleischmann's Whiskey*

*Lauders Scotch*

*Bacardi Rum*

**75**

### Call Liquors

*Jack Daniel's Whiskey*

*Jim Beam Bourbon*

*Johnnie Walker Red Scotch*

*Dewar's Scotch*

*Jose Cuervo Tequila*

*Captain Morgan Spiced Rum*

*Seagram's 7 Whiskey*

*Southern Comfort Whiskey*

*Canadian Club Whiskey*

*Jameson Irish Whiskey*

*Absolut Vodka*

*Stoli Vodka*

*Tanqueray Gin*

**95**

### Top Shelf Liquors

*Makers Mark Bourbon*

*Buffalo Trace Bourbon*

*Bombay Sapphire Gin*

*Grey Goose Vodka*

*Kettle One Vodka*

*Crown Royal Whiskey*

*Johnnie Walker Black Scotch*

*Patron Tequila*

**105**

### House Cordials

*Arrow Amaretto*

*Arrow Peach Schnapps*

*Bols Triple Sec*

**75**

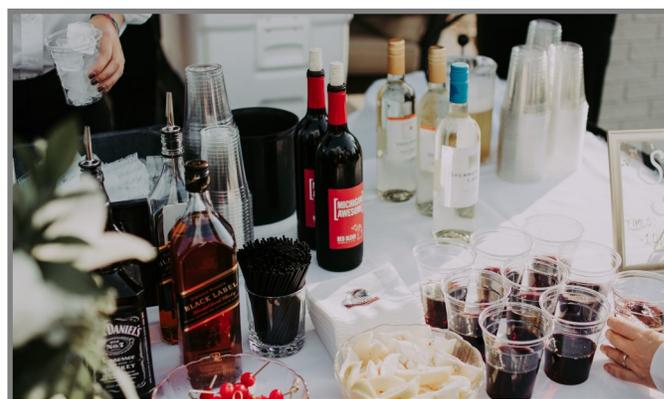
### Call Cordials

*Baileys*

*Disaronno*

*Kahlua*

**95**



## Partially Hosted Bar Option

*If you would like to just Beer & Wine at your Reception.*

**Partially hosted**

**\$100**



**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## Food and Beverage Minimum Requirements

*All Friday and Saturday events shall be subject to a minimum expenditure of the amount stated below, depending on the date of the event. All minimums must be met between food and beverage costs alone, prior to tax and gratuity.*

	<u>April &amp; May</u>	<u>June, July and August</u>	<u>September, October, November</u>
Friday/Sunday:	\$5,000	\$6,000	\$5,500
Saturday:	\$7,000	\$8,000	\$7,500

**Blythefield Wedding Concierge Service:** Your celebration is as important to us as it is to you.

In order to assure such success, several services are included in our wedding package. During the planning process, we offer a meal tasting, where you may try 3 entrees, 3 starches and 3 vegetables and have unlimited planning consultations. The day of the event, a staff member will be available throughout the day to attend to any last minute details and issues that may arise, such as layout changes, last minute seating adjustments, final room preparation, and vendor greeting and accommodations, as well as complimentary cake cutting.

This \$450 service is required for all weddings.



*Minimums include the use of the entire Ballroom and Bridal Suite, as well as the back screened in porch and south lawn for smoking (weather permitting) from 10 am to midnight. Tables, dining chairs, plates, silverware and all appropriate glassware are also provided. Ivory table linens, ivory cloth napkins and black skirting are included in the minimum requirements. Dining tables are 10-top and 8-top rounds and the number of each will be decided on the floor plan. Blythefield is not responsible for any personal event items that need to be set up.*

*All personal items must be removed from the premise by 1:00 am that evening.*



**BLYTHEFIELD**  
COUNTRY CLUB  
est. 1928

## **Outdoor Reception Space: Additional \$1,500**

There is a maximum capacity of 230 for all outdoor receptions. Coordination of tents is the responsibility of the host.

Fee includes up to 230 white chairs and the moving of all normal event set up outdoors. Upgrade to white resign garden chairs for an additional \$2 per chair.

(All outdoor fees apply within 3 days of the event, weather permitting or not.)

## **Ceremony Space: Additional \$600**

\$600 rental fee (includes outdoor ceremony location, set up and take down of ceremony chairs)

Includes up to 125 chairs. Upgrade to white resign garden chairs for an additional \$2 per chair.

*Ceremony chairs are paid for at the time of rental. No refunds will be accepted. Chair rental numbers however can be adjusted. Additional decoration will not be provided by BCC staff.*

*All ceremonies on premises must be arranged by BCC prior to event, including ceremony chair rental.*

*Reception must be held at Blythefield Country Club.*



## **Additional Charges: Additional services are available and may include:**

Projector - \$50

Golf cart rental for pictures - \$250

(up to 10 carts/20 people-includes photographer)

Special Table Linens - Prices Vary

Outdoor bar for cocktail hour - \$250

Piano - \$150 (includes rental and tuning)

Coat Room Attendant - \$1 per person

Valet - \$1 per person

Napkins (assorted colors) - 50¢ each

Chef Attendant - \$100

(Required for food stations, ice cream bars, etc.)