



*Make Your Event Special*  
Dining

Manhattan Country Club

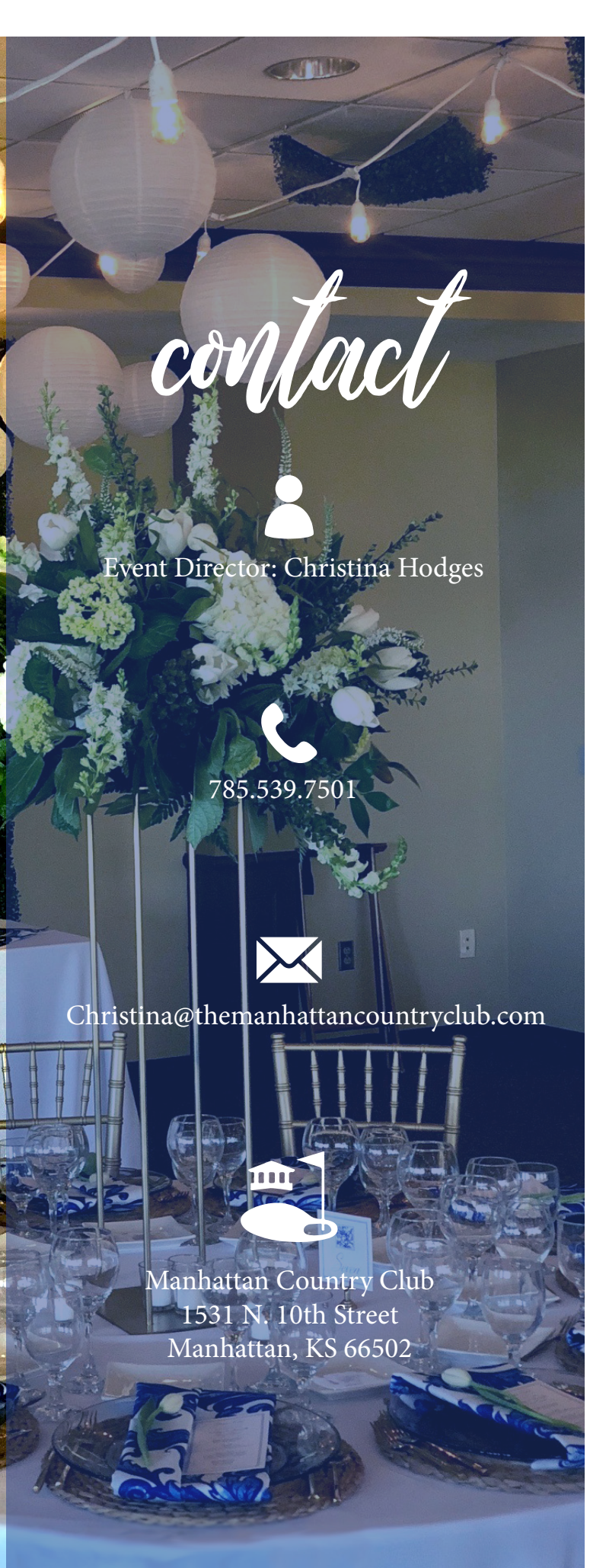
# about

Established in 1916, Manhattan Country Club has become a premiere location for wedding receptions, rehearsal dinners, professional gatherings, holiday parties, and various celebrations. Located at the top of the hill on north 10th Street, we are centrally located to the Aggieville business district, K-State campus, and plenty of hotel accommodations for you and your guests, should you need them.

Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With indoor seating for 200+ in our ballrooms and additional seating in outlying rooms, we are pleased to offer you first-rate accommodations with our fine amenities. Other rooms include our Pineview with an exceptional view of the golf course, the Manhattan Room that overlooks the city, and the Boardroom that can comfortably seat parties and business meetings of 16 or less.

Contact our Event Coordinator for more information!





# contact



Event Director: Christina Hodges



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Manhattan Country Club  
1531 N. 10th Street  
Manhattan, KS 66502





# dining *options*



# Breaks A la Carte

## Bakery

Assorted Mini Muffins	\$15 per dozen
Assorted Bagels and Cream Cheese	\$18 per dozen
Assorted Jumbo Cookies	\$15 per dozen
Assorted Petite Danish	\$25 per dozen
Biscuits with Butter and Jams	\$18 per dozen
Biscuits with Shaved Ham	\$25 per dozen
Chocolate Fudge Brownies	\$15 per dozen

## Snacks

Assorted Bags of Chips	\$12 per dozen
Assorted Cereals	\$2 per person
Assorted Fruit Yogurts	\$15 per dozen
Granola Bars	\$12 per dozen
Seasonal Fruit Display	\$7 per person

# Breaks

## Working All Day

**\$16 per person**

### **Morning**

Assorted Muffins, Danishes, Fresh Fruit, Coffee, Hot Tea, Chilled Juices

### **Mid-Morning**

Refresh Coffee, Bottled Waters, Assorted Sodas, Assorted Chips, Assorted Granola Bars

### **Afternoon**

Cookies, Brownies, Assorted Sodas, Bottle Water, Coffee Refresh

## Morning Meeting

**\$8.50 per person**

Assorted Mini Danishes, Muffins, Assorted Bagels and Cream Cheeses, Coffee, Hot Tea, Chilled Juices

## Healthy Option

**\$7 per person**

Fresh Fruit, Assorted Granola Bars, Whole Grain Muffins, Hot Tea, Chilled Juices



# Breakfast

## Buffets

All buffets are served with coffee, hot tea, orange juice and water.

### Good Start - \$14

Egg entrée, biscuits with sausage gravy, bacon and sausage, home fried potatoes, and a fresh fruit display.

### MCC Breakfast - \$15

French toast with whipped butter, warm syrup, and powdered sugar dusting. Served with a three cheese egg scramble, home fried potatoes, bacon and sausage, and a fresh fruit display.

### Sunrise - \$12

Scrambled eggs, bacon and sausage, home fried potatoes, and biscuits with jam.

### Light Day - \$13

Scrambled eggs, bacon and sausage, fruit cup, and a biscuit with jam.

## Served

Maximum of 25 people - all breakfasts come with coffee, hot tea, orange juice and water.

### Quiche - \$12

Roasted peppers with Chèvre and fresh spinach, baked in a flaky crust and served with fresh seasonal fruit cup.

### Biscuits & Gravy - \$10

Two buttermilk biscuits smothered in sausage gravy with home fried potatoes.

### Country Breakfast - \$12

Two eggs scrambled, bacon or sausage, home fried potatoes, and a biscuit with gravy.

### Breakfast Burrito - \$10

A flour tortilla filled with scrambled eggs, bacon, sausage, and cheese. Served with a side of home fried potatoes and salsa.

# Lunch

## Buffets

Served with iced tea, coffee and water

### **Deli Buffet - \$16**

Features sliced ham, roast turkey, and roast beef. An array of sliced cheeses including American, Swiss, pepperjack, cheddar, and provolone. Garden toppings of sliced tomatoes, sweet red onions, and crisp green leafy lettuce, with mayonnaise, mustard, and pickle spears. Breads include rye, sourdough, wheat berry, and white. Served with homemade potato chips, fresh fruit, and a mixed garden salad with two dressings.

### **Soup and Salad - \$10**

Features your choice of soup, listed below, along with our house salad bar with a selection of greens, tomatoes, cucumbers, shredded carrots, croutons, cheese, and choice of two dressings.

### **Soup and Sandwich - \$14**

Features sliced ham and roast turkey, an array of sliced cheeses including American, Swiss, and pepperjack. Garden toppings of sliced tomatoes, sweet red onions, and crisp leafy lettuce, with mayonnaise, mustard, and pickle spears. Breads include rye, sourdough, wheat berry, and white. Served with homemade potato chips.

#### Your choice of homemade soup from the list below:

Bean and Ham  
Tomato and Basil  
Chicken Noodle

Beef Vegetable  
Cream of Potato  
Chili

### **Tournament Boxed Lunch - \$12**

Choice of turkey, ham, or roast beef with your choice of bread and cheese. Served with fresh whole fruit, potato chips, and a cookie.

# Lunch

## Buffets

Served with iced tea, coffee and water

### All American Buffet - \$17

Grilled hamburgers and hot dogs, served with an array of condiments including sliced tomatoes, lettuce, sliced onions, dill pickle spears, assortment of four cheeses, and sesame seed buns. Accompanied with baked beans, homemade potato chips, and choice of two buffet salads.

### BBQ Buffet - \$18

Choice of two from the following: pulled pork, BBQ chicken, or beef brisket. All slow smoked to perfection and served with coleslaw, baked bourbon beans, corn on the cob, potato salad, corn bread, and homemade chips.

Add baby back ribs for \$7.00.

### Pasta Buffet - \$16

Choice of either penne or linguini pasta and choice of alfredo, marinara, or Bolognese sauce. Served with Tuscany vegetables, garlic bread sticks, and choice of two buffet salads.

*Add Grilled Chicken \$5.00*

*Add Grilled Shrimp \$6.00*

*Add Second Sauce \$3.00*

### Fajita Buffet - \$18

Seasoned and seared chicken and beef with peppers and onions, served with flour tortillas, salsa, cheddar cheese, shredded lettuce, sour cream, guacamole, yellow rice, and refried beans.

# Lunch

## Plated

Served with warm rolls and butter, coffee and iced tea

## Salads

### Cobb Salad - \$14

Chilled lettuce topped with avocado, egg, bacon, tomatoes, bleu cheese crumbles, and diced grilled chicken.

### Caesar Salad - \$13

Crispy Romaine lettuce with house croutons and Caesar dressing, plump with tomatoes and grilled chicken, topped with Asiago cheese.

### Ahi Salad - \$14

Mixed greens, Ahi tuna, cucumber, avocado, tomatoes, radish, crispy wontons, and wasabi dressing.

### Dressing Choices:

Buttermilk Ranch  
Wasabi Dressing  
Sunflower Vinaigrette

Smoked Bleu Cheese  
Dorothy Lynch  
1,000 Island

## Sandwiches

### Southwest Chicken - \$12.50

A club staple: chipotle marinated chicken breast, chargrilled, and topped with bacon and pepperjack cheese. Served on a ciabatta roll and dressed with guacamole and chipotle mayonnaise.

### Club Croissant - \$12

A flaky croissant filled with shaved ham, roast turkey, lettuce, tomato, and bacon. Served with house made chips.

### Salmon BLT - \$13

Grilled Atlantic salmon, bacon, guacamole, lettuce, and tomato. Served on a ciabatta roll and with choice of side.



# Dinner

## Plated Entrees

All Entree selections include one side, dinner rolls, coffee and iced tea.

## First Course Selections

Please select one (1) soup or salad:

### Soup Selection

Broccoli Cheddar	Tomato Basil
Beef Vegetable	Cream of Mushroom
Black Bean	Chicken Noodle
Shrimp Bisque	Cream of Potato
Bean and Ham	

### Salad Selection

**House** - Mixed greens, cucumber, tomato, croutons and dressing of your choice.  
(Ranch, Sunflower Vinaigrette, Smoked Bleu Cheese, Dorothy Lynch, 1,000 Island)

**Sunflower** - Mixed greens, bleu cheese crumbles, tomato, cucumber and house sunflower vinaigrette.

**Ceaser** - Tender romaine, asiago cheese, tomato, croutons and house ceasar dressing.

**Thunderbird** - Mixed greens, bleu cheese crumbles, tomato, cucumber and house sunflower vinaigrette.

## Second Course Selections

Up to three (3) choices:

### Poultry

#### Chicken Marsala - \$20

Sauté chicken with sliced mushrooms, Marsala wine and demi-glace with fresh herbs.

#### Chicken Cordon Bleu in Puff Pastry - \$20

A breast of chicken, shaved ham and Gruyere. Encased in flaky puff pastry and topped with Hollandaise sauce.

#### Chicken Piccata - \$20

Sauté chicken breast with lemon, capers, white wine and herbs.

#### Chicken Parmesan - \$20

Boneless breast, pan fried, topped with marinara and mozzarella cheese with a pasta side.

#### Chicken Florentine - \$20

A breast of chicken with spinach cream sauce.

# Dinner

## Pork

### Roasted Pork Loin - \$22

Roasted pork loin with fresh herbs, sliced and served with pan gravy.

### Pork Flat Iron Steak - \$24

Simply seasoned and chargrilled, sliced and topped with rich brown gravy.

### Porterhouse Pork Chop - \$26

A Porterhouse style chop of heritage Duroc pork, chargrilled and presented with rich brown gravy.

## Seafood

### Salmon - \$28

Fresh Atlantic salmon pan seared and then baked with lemon herb marinade.

### Cajun BBQ Shrimp - \$27

Large Gulf Shrimp sautéed with spices, Andouille sausage, peppers and beer to create a spicy sauce.

### Striped Bass - \$27

Pan roasted with blistered tomatoes, caramelized onion, rosemary and black garlic.

## Beef

### Sirloin - \$21

8 oz. sirloin steak simply seasoned and chargrilled medium.

### Filet Mignon - \$32

6 oz. lightly seasoned, chargrilled medium and served with demi-glace.

### Ribeye - \$36

12 oz. ribeye steak, seasoned and chargrilled to your liking.

### Prime Rib of Beef - \$30

10 oz. slow roasted to medium rare and served with au jus.

### Veal Marsala - \$27

Tender veal sautéed with Marsala wine, mushrooms, fresh herbs and demi-glace.

# Dinner

## Buffets

All selections include dinner rolls, tea and coffee.

### Selection #1 - \$25

Choice of Two Salads  
One Poultry Selection  
One Pork Selection  
Two Side Selections

### Selection #2 - \$29

Choice of Two Salads  
One Poultry Selection  
One Beef Selection  
Two Side Selections

### Selection #3 - \$25

Choice of Two Salads  
One Poultry Selection  
One Seafood Selection  
Two Side Selections

### Selection #4 - \$29

Choice of Two Salads  
One Poultry Selection  
Prime Rib of Beef  
Two Side Selections

*Substitute Prime Rib of Beef for any entrée for an additional \$6.00 charge.*

### Salad Selections

Mixed Green Salad	BLT Pasta Salad
Ceaser Salad	Fresh Fruit Salad
Cole Slaw	Warm German Potato Salad
Country Potato Salad	Roasted Corn & Brussel Sprout Salad
Macaroni Tomato Salad	
Italian Pasta Salad	
Caprese Salad	

### Side Selections

Baked Potato	Green Beans
Buttered Corn	Steamed Baby Carrots
Roasted Red Potatoes	Steamed Broccoli
Wild Rice Pilaf	Vegetable Medley
Asparagus	



# Dinner

## Buffets

All selections include dinner rolls, tea and coffee.

### Poultry Selections

Chicken Florentine Fried  
Chicken Marsala  
Chicken Piccata  
Chicken Parmesan  
Chicken Pot Pie  
Roasted Turkey  
Baked Chicken

### Pork Selections

Roast Pork Loin with Fresh Herbs  
Baked Ham with Citrus Glaze  
Smothered Pork Chops  
Boneless Pork Medallions  
Grilled Pork Steaks  
Pan Fried Pork Chops

### Beef Selections

Roast Round of Beef  
Beef Tips  
Beef Stroganoff  
Beef Pot Pie  
Meat Lasagna  
Chopped Steak & Gravy  
Salisbury Steak  
Spaghetti & Meatballs

### Seafood Selections

Grilled Salmon  
Fried Catfish  
Seafood Newburg with Rice  
Cajun BBQ Shrimp with Cajun Rice

### Pork Selections

Penne or Linguini Pasta  
*(choice of Alfredo or Marinara Sauce)*  
Vegetable Lasagna  
Baked Ziti

### Dessert Selections

For an additional fee

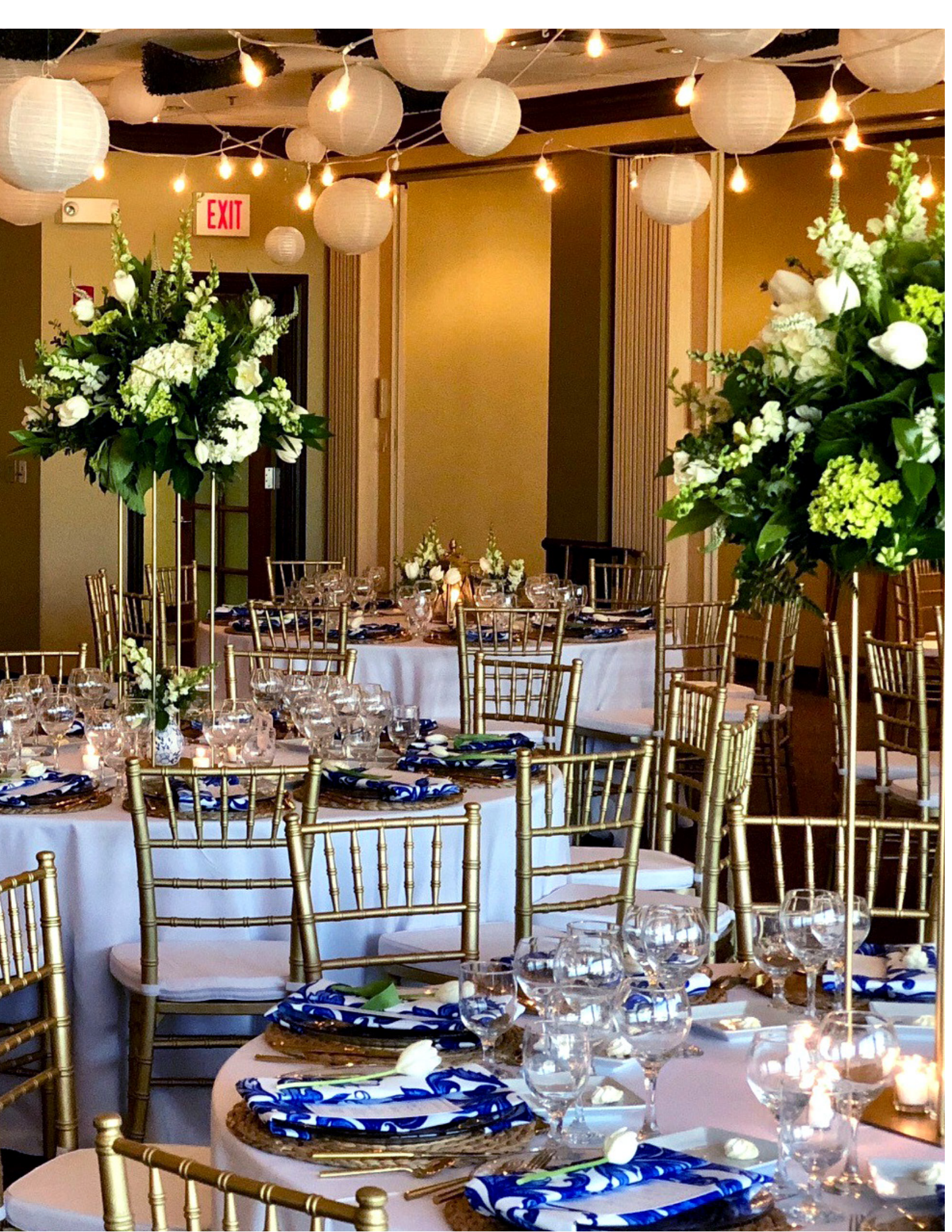
\$4.00

Lemon Bars  
Brownies  
Assorted Cookies  
Assorted Cupcakes  
Carrot Cake  
Tiramisu  
Apple Pie  
Cherry Pie

\$7.00

Coconut Cake  
Banana Pudding  
Lemon Meringue Pie  
Chocolate Silk Pie  
Coconut Cream Pie  
Cheesecake  
Strawberry Shortcake  
Cobble with Ice Cream





# Hors d'Oeuvres

## Individual Pieces - 50 pieces

Cocktail Shrimp Jumbo	\$65.00
Assorted Canapes	\$75.00
Prosciutto Wrapped Asparagus	\$75.00
Fried Jumbo Shrimp	\$65.00
Salami Cornets	\$65.00
Cucumber & Salmon Mousse	\$65.00
Petit Fours	\$75.00
Chocolate Dipped Strawberries (seasonal)	\$65.00
BBQ Meatballs	\$40.00
Bacon Wrapped Scallops	\$75.00
Vegetarian Egg Rolls with Spicy Dipping Sauce	\$40.00
Italian Sausage Stuffed Mushrooms	\$40.00
Beef Brochettes with Dipping Sauce	\$65.00
Chicken Satay with Dipping Sauce	\$45.00
Crab Cakes	\$75.00

## Carving Stations

*Served with demi rolls and condiments, per person priced*

Honey Baked Ham	\$10.00
Roast Pork Loin	\$ 9.00
Roast Tenderloin of Beef	\$16.00
Roast Sirloin of Beef	\$12.00
Roast Breast of Turkey	\$10.00

# Hors d'Oeuvres

## Tray for 25 People

Cold Smoked Salmon (1 side)	\$150.00
Roasted Garlic and Tomato Bruschetta	\$35.00
Spinach Artichoke Dip with Crostini	\$35.00
Assorted Cheese with Array of Crackers	\$40.00
Crudités with Dipping Sauce	\$35.00
Seasonal Fruit Platter	\$40.00
Homemade Tortilla Chips and Salsa	\$30.00
Housemade Potato Chips with California Dip	\$30.00
Hummus and Pita Chips	\$30.00
Mixed Nuts	\$30.00
Party Mix	\$30.00

*If you do not find food options in our banquet packet that suit your needs, please let us know. Our Chef will be happy to work with you to create a customized menu!*



We'd love to host  
your next *event*



Make it special at

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