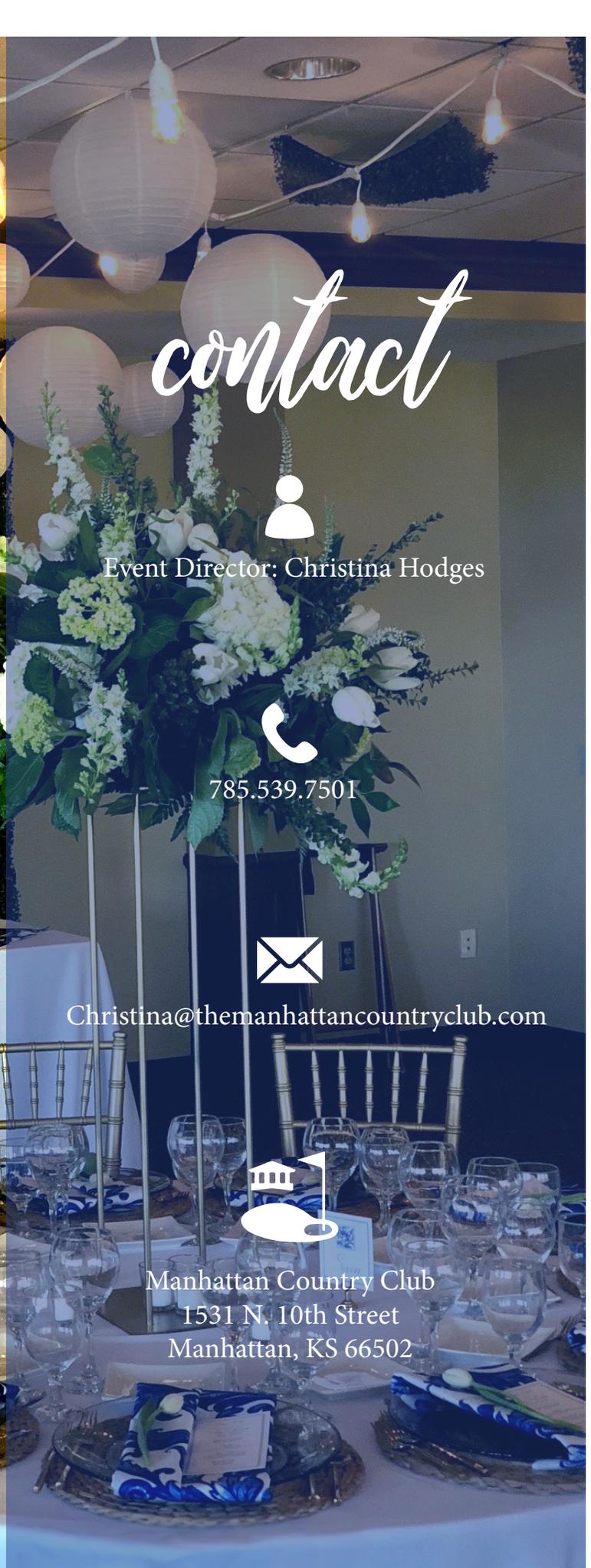




*Make Your Event Special*  
Dining

Manhattan Country Club





*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 Muffins	\$15 per dozen
Assorted Jumbo Cookies	\$15 per dozen
Chocolate Fudge Brownies	\$15 per dozen
Assorted Bagels and Cream Cheese	\$18 per dozen
Assorted Petite Danish	\$25 per dozen

## Snacks

Assorted Bags of Chips	\$12 per dozen
Assorted Fruit Yogurts	\$15 per dozen
Granola Bars	\$12 per dozen
Seasonal Fruit Bowl	\$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, Bottled Water, Refresh Coffee

## Morning Meeting

**\$8.50 per person**

Assorted Petite 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, Coffee

# Breakfast

## Buffets

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

### 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.

### Good Start - \$15

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

### MCC Breakfast - \$16

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 bowl.

## Plated

All breakfasts come with coffee, hot tea, orange juice, and water

### Biscuits & Gravy - \$8

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

### Breakfast Burrito - \$10

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

### Quiche - \$12

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

### Country Breakfast - \$12

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

# Lunch

## Buffets

Served with iced tea, coffee, and water

### Tournament Boxed Lunch - \$12

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

### Deli Buffet - \$16

Features sliced ham, roast turkey, and roast beef, array of condiments including sliced tomatoes, lettuce, sliced onions, dill pickle spears, assortment of four cheeses, and assortment of breads. Served with homemade potato chips, fresh fruit, and a mixed garden salad with two dressings.

### Pasta Buffet - \$16

Choice of either penne or linguini pasta with 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*

# Lunch

## Buffets

Served with iced tea, coffee, and water

### **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.

### **All American Buffet - \$18**

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 - \$20**

Choice of two: pulled pork, BBQ chicken, or beef brisket. Served with coleslaw, bourbon baked beans, corn on the cob, potato salad, corn bread, and homemade chips.

# Lunch Plated

## Salads

Served with warm rolls and butter, coffee and iced tea

### Crab Louie- \$8

Shredded iceberg lettuce, crab meat, boiled egg, and Louis dressing.

### Chicken Cobb Salad - \$10

Iceberg lettuce, bacon, tomatoes, cucumbers, avocado, boiled egg, bleu cheese crumbles, and grilled chicken. Served with choice of dressing.

### Chicken Caesar Salad - \$12

Romaine hearts tossed in our Caesar dressing with shaved parmesan, and house croutons.

#### Dressing Choices:

Ranch Dressing	Dorothy Lynch
Italian Dressing	1,000 Island
Sunflower Vinaigrette	Louis Dressing
Bleu Cheese	Caesar Dressing

## Sandwiches

Served with house-made chips, coffee, and iced tea

### Southwest Grilled Chicken - \$11

Chipotle marinated chicken breast, grilled, topped with bacon and pepper jack cheese. Served on a ciabatta roll with guacamole and chipotle mayonnaise.

### Club Sandwich - \$11

Ham, roasted turkey, bacon, lettuce, tomato, and choice of bread.

### Pressed Cuban Sandwich - \$12

Slow cooked pork shoulder, sliced ham, swiss cheese, mustard and pickles. Served on a grilled hoagie.



# Hors d'oeuvre

## Individual Pieces - 50 pieces

Vegetarian Egg Rolls with Spicy Dipping Sauce	\$40.00
Italian Sausage Stuffed Mushrooms	\$40.00
BBQ Meatballs	\$40.00
Chicken Satay with Dipping Sauce	\$45.00
Chocolate Dipped Strawberries (seasonal)	\$65.00
Beef Brochettes with Dipping Sauce	\$65.00
Fried Jumbo Shrimp	\$70.00
Prosciutto Wrapped Asparagus	\$75.00
Petit Fours	\$75.00
Bacon Wrapped Scallops	\$75.00
Crab Cakes	\$75.00
Cocktail Shrimp Jumbo	\$80.00
Coconut Shrimp	\$80.00

## Carving Stations

*Served with rolls and condiments*

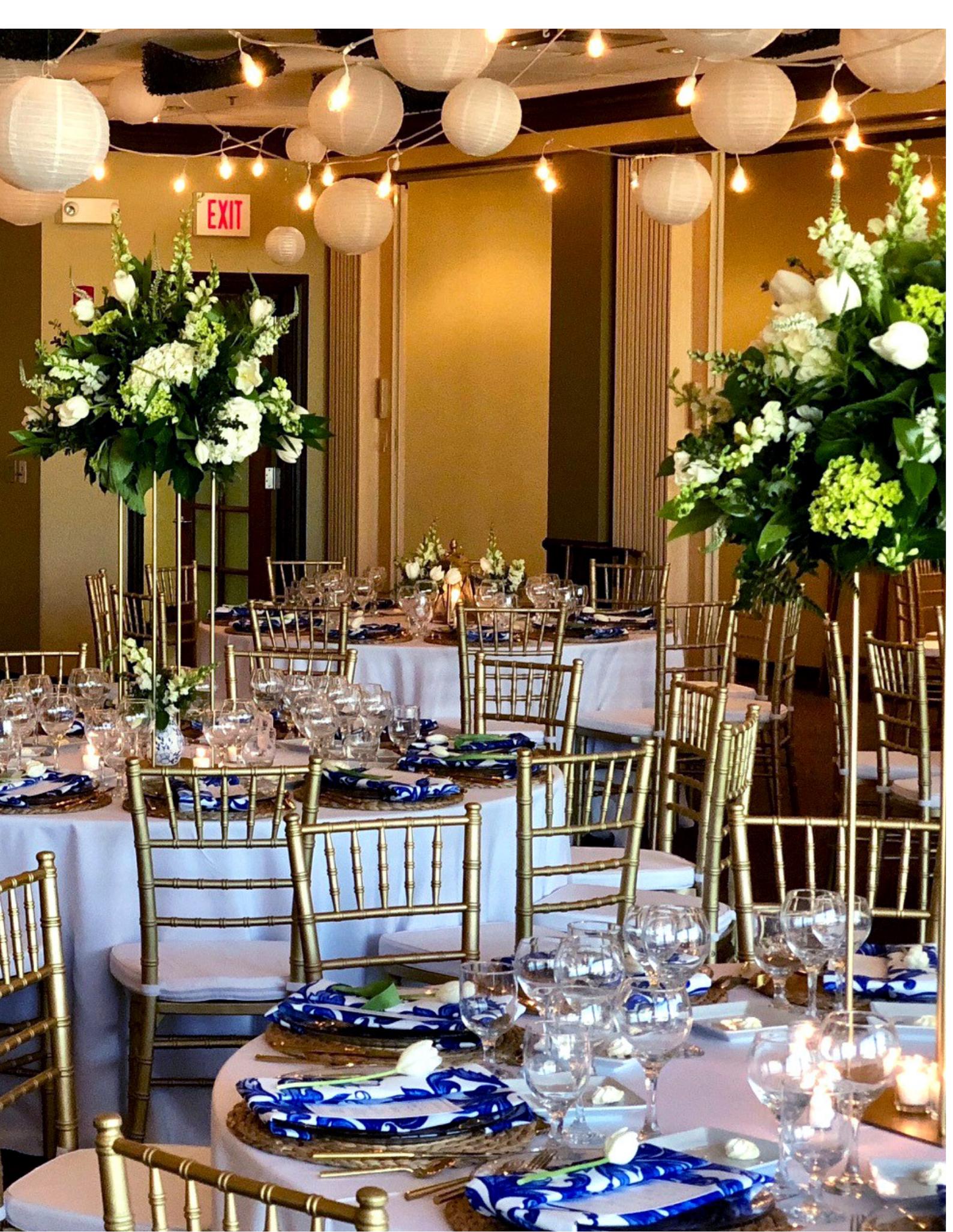
Roast Pork Loin	\$9.00 per person
Honey Baked Ham	\$10.00 per person
Roast Breast of Turkey	\$10.00 per person
Roast Sirloin of Beef	\$12.00 per person
Roast Tenderloin of Beef	\$16.00 per person

# Hors d'oeuvre

## Tray for 25 People

House-made Tortilla Chips and Salsa	\$30.00
House-made Potato Chips with California Dip	\$30.00
Hummus and Pita Chips	\$30.00
Mixed Nuts	\$30.00
Party Mix	\$30.00
Crudités with Dipping Sauce	\$35.00
Assorted Cheese with Array of Crackers	\$40.00
Seasonal Fruit Platter	\$40.00
Roasted Garlic and Tomato Bruschetta	\$50.00
Spinach Artichoke Dip with Crostini	\$50.00
Cold Smoked Salmon Tray	\$150.00





# Dinner

## Buffets

All selections include dinner rolls, tea and coffee.

### Option #1 - \$25

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

### Option #2 - \$27

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

### Option #3 - \$29

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

### Option #4 - \$34

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

### Salad Selections

Mixed Green Salad	Italian Pasta Salad
Caesar Salad	BLT Pasta Salad
Coleslaw	Fresh Fruit Salad
Country Potato Salad	Warm German Potato 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  
Chicken Piccata  
Chicken Parmesan  
Roasted Turkey  
Baked Chicken

### Pork Selections

Roast Pork Loin with Fresh Herbs  
Baked Ham with Citrus Glaze  
Boneless Pork Medallions  
Grilled Pork Steaks

### Beef Selections

Roast Round of Beef  
Beef Tips  
Meat Lasagna  
Salisbury Steak  
Spaghetti & Meatballs  
Sirloin

### Seafood Selections

Grilled Salmon  
Fried Catfish  
Coconut Shrimp

### Vegetarian Selections

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

### Dessert Selections

\$4.00

Lemon Bars  
Brownies  
Assorted Cookies  
Carrot Cake  
Tiramisu  
Apple Pie  
Cherry Pie  
Lemon Berry Bars  
Macaroon Madness Bars  
Nahalmo Bars

\$7.00

Coconut Cake  
Bread Pudding  
Chocolate Silk Pie  
Cheesecake  
Strawberry Shortcake  
Cobbler with Ice Cream

# Dinner

## Plated Entrées

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 Selections

#### Dressing Choices:

Ranch Dressing, Italian Dressing, Sunflower Vinaigrette, Bleu Cheese, Dorothy Lynch, 1,000 Island, Louis Dressing, Caesar Dressing

**Sunflower** - Mixed greens, tomatoes, cucumber, and bleu cheese crumbles.

**Thunderbird** - Mixed greens, tomatoes, bacon crumbles, sunflower seeds, and Asiago cheese.

**Caesar** - romaine hearts tossed in our house Caesar dressing with shaved parmesan, and house croutons.

## Second Course Selections

Up to three (3) choices:

### Poultry

#### Frenchy's Chicken Pasta - \$20

Chicken breast pan fried with scallions, mushrooms, and artichoke hearts. Served in a cream sherry and heavy cream reduction over cavatappi pasta.

#### Chicken Piccata - \$20

Sautéed 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

Chicken breast with spinach cream sauce.

# Dinner

## Pork

### Roasted Pork Tenderloin - \$22

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

### Pork Flat Iron Steak - \$24

Simply seasoned and char-grilled, sliced and topped with rich brown gravy.

### Porterhouse Pork Chop - \$26

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

## Seafood

### Pan Seared Salmon - \$24

Wild sockeye salmon pan roasted.

### Coconut Shrimp - \$28

Jumbo beer battered and coconut breaded shrimp. Served with orange marmalade.

### Grilled Mahi-Mahi- \$18

Grilled and topped with pineapple salsa.

## Beef

### Sirloin - \$20

8 oz. sirloin steak simply seasoned and char-grilled medium.

### Fillet Mignon - \$30

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

### Rib-eye - \$28

12 oz. rib-eye steak, seasoned and char-grilled.

### Prime Rib of Beef - \$32

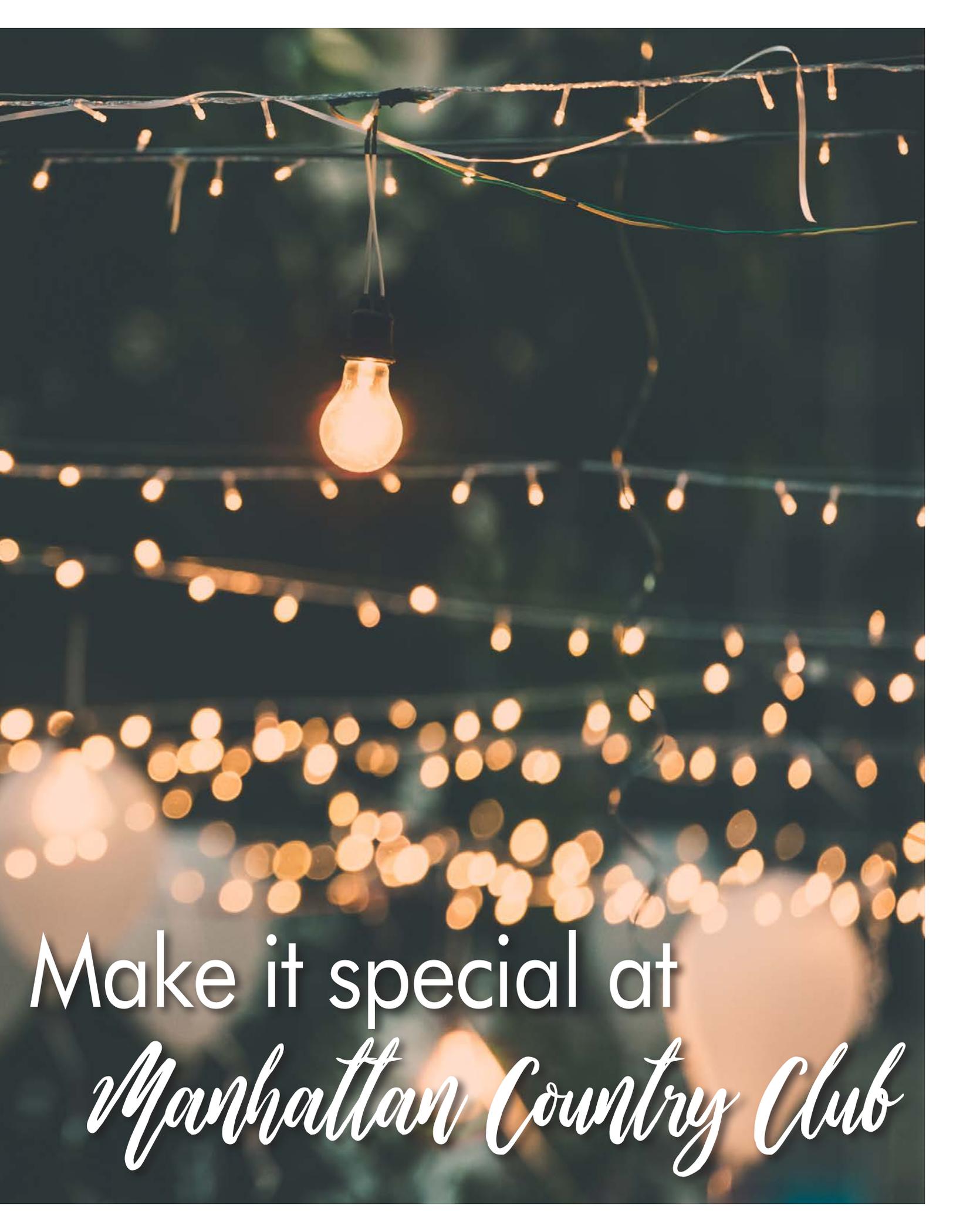
10 oz. slow roasted to medium rare and served with au jus.

## Side Selections

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



We'd love to host  
your next *event*



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