



FORE SEASONS BANQUET & CATERING MENU

at the Baraboo Country Club

Cold Hors D'Oeuvres

Small Platter (25 People) Large Platter (50 people)

Fresh Vegetable Platter

Sm 55 | Lg 70

Fresh Seasonal Fruit Platter

Sm 60 | Lg 80

Assorted Cheese and Sausage Platter

Sm 60 | Lg 85

Fresh Tomato Bruschetta

Sm 40 | Lg 60

Cucumber Pinwheels

With garlic cream sauce. Sm 35 | Lg 60

Tortilla Pinwheels

with your choice of ham, turkey, or vegetable. Sm 35 | Lg 60

Couscous Wraps

With baby romaine. Sm 35 | Lg 65

Charcuterie Platter

Sausage, assorted cheeses, olives, pickled onions, house pickles, crackers, Polish kraut and toasted French bread. Sm 60 | Lg 90

Shrimp Cocktail

Sm Market Price | Lg Market Price

Hot Hors D'Oeuvres

Small Platter (25 People) Large Platter (50-75 people)

Italian Stuffed Mushrooms

Sm 50 | Lg 80

Crab Stuffed Mushrooms

Sm 60 | Lg 90

Chicken Wings

Choice of BBQ, Korean, or Buffalo

Sm 45 | Lg 75

BBQ or Swedish Meatballs

Sm 35 | Lg 60

Vegetable Spring Roll

Sm 40 | Lg 60

Bacon Wrapped Water Chestnuts

Sm 40 | Lg 65

Pork & Vegetable Pot Stickers

Sm 40 | Lg 65

Spinach Artichoke Dip

Sm 40 | Lg 65

Tenderloin Lollipops

Sm 60 | Lg 90

Sliders can be served hot or cold.

Roast Beef Sliders

Sm 50 | Lg 75

Grilled Chicken Breast Sliders

Sm 50 | Lg 75

Pulled Pork Sliders

Sm 50 | Lg 70

Buffet Packages

PASTA BUFFET *Priced per person*

Please pick two pasta options. 17

Add Assorted Gem City Pizza with one pasta option 19

All buffets will be served with a fresh salad bowl and 2 dressings or for +2 more a fresh Ceasar Salad bowl and fresh garlic bread.

Fettuccine Alfredo

House-made alfredo tossed with penne pasta.

Chicken Alfredo

Grilled chicken tossed with penne pasta and alfredo sauce.

Meatball Marinara

Homemade meatballs in house marinara with penne pasta.

Cheese Tortellini

Tossed with baby spinach in a basil pesto cream.

Vegetarian Pasta

Fresh vegetables tossed with garden rotini pasta.

Macaroni & Cheese

House-made macaroni and cheese.

BALL PARK BUFFET *Priced per person*

Please pick two meat options 14

or three options 17

Includes your choice of grilled brats, hot dogs,

grilled chicken breast or hamburgers,

Entrees will be served with your choice of house-made

potato salad, coleslaw, pasta salad, potato chips or

baked beans.

Condiments will be provided as will lettuce, tomatoes,

onions, and house pickles.

SOUP & SALAD BUFFET *Priced per person*

You will be able to utilize our homemade soup

and salad bar. 12

Prices don't include tax and 18% gratuity.
A tax of 5.5% will be calculated for the final bill.

*Whether dining out or preparing food at home, consuming raw or undercooked meat, seafood, or poultry may increase your risk of food borne illness

Buffet Packages

SLIDER SANDWICHES BUFFET *Served hot or cold*
Choice of two meats 15 or three meats 19 (Priced per person)
You will be offered sliced ham, slice turkey,
or slice roast beef slider sandwiches.
Includes: Potato salad, pasta salad, baked beans,
potato chips and all condiments, which include mustard,
mayonnaise, sliced tomatoes, and horseradish sauce.

TACO BUFFET
Priced per person 16
Add +2 for Pulled Pork Carnitas
Buffet will include ground beef, grilled chicken, soft shell
tortillas, authentic Spanish rice, refried beans, fresh salsa,
shredded lettuce, onion, shredded cheese, black olives,
sour cream, diced tomatoes, and jalapeños.

Plated Entrees

Priced per person

You will be given a choice of entrée, potato, and vegetable. Meals include a plated salad with house dressing and dinner roll. Dessert will be offered, but will be a separate charge.

Chicken Cordon Bleu
Chicken breast stuffed with sliced ham and Swiss cheese then topped with a light chicken velouté 18

Chicken Oscar Roulade
Chicken breast stuffed with asparagus and king crab meat then topped with a Béarnaise sauce 22

Chicken Piccata
Breaded chicken breast topped with a lemon caper cream 18

Chicken Marsala
Breaded chicken breast topped with a marsala wine reduction 17

6 oz Sirloin Steak
House cut sirloin served with roasted garlic demi-glace 20

6 oz Filet
Filet grilled to perfection and served with house demi-glace 27

Prime Rib
0oz cut served with our in house demi-glace 26

Bone In Pork Tenderloin
Served with rosemary brandy au jus 18

Bacon Wrapped Pork Chop
Served with a house-made whiskey BBQ sauce 17

Grilled Atlantic Salmon
Served with a lemon dill cream sauce 17

Broiled Icelandic Cod
Topped with a light lemon velouté sauce 17

Salmon Oscar
Salmon topped with crab, asparagus, and Bearnaise sauce 24

Vegetable Primavera 15

Vegetable Lasagna 17

Roasted Root Vegetables
Served with wild rice pilaf 15

CHOICE OF POTATO OPTIONS
Baked Potato, Garlic Mashed, Au Gratin, Roasted Red Potatoes, Rice Pilaf

CHOICE OF VEGETABLE OPTIONS
Corn O'Brien, Green Beans, Asparagus, Broccoli, House blend, Baby carrots

DESSERT SELECTIONS +3
Chocolate Cake, Strawberry Shortcake, Nutella Mousse

Buffet Options

Prices will be determined with Manager at Market price.

You will be given a choice of two meat options, potato option, and vegetable option. All buffets will include either a salad bowl with two dressings or a plated salad and dinner roll.

MEAT OPTIONS

Chicken Marsala | Chicken Piccata | Chicken Cordon Bleu | Boneless Pork Chops | Roasted Pork Loin | Beef Tips in Noodles Atlantic Salmon in Dill Cream | Grilled Chicken Breast in a Sauce.

CHOICE OF POTATO OPTIONS

Garlic Mashed, Roasted Red Potatoes, Rice pilaf

CHOICE OF VEGETABLE OPTIONS

Corn O'Brien, Green Beans, Broccoli, Cut Asparagus, House Blend

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