

*New Ulm  
Country Club  
Event Guide*



# Breakfast

*Buffets available for events with 20 people or more.*

## **Build your own breakfast buffet \$15/pp**

*Choose one from each category:*

**Eggs:** Scrambled eggs or egg bakes. Add meat, cheese, or veggies.

**Meat:** Ham, bacon, or sausage.

**Breakfast potatoes:** Cheesy hashbrowns, diced breakfast potatoes, or hashbrown casserole.

**Bakery:** Scones, muffins, donuts, cinnamon rolls, caramel rolls.

## **A La Carte**

Serves 24

Assorted donuts, muffins or scones - \$30

Biscuits and gravy - \$50

Breakfast pizza - \$14/per pizza

Egg bakes - \$50

French toast bake (plain or raspberry) - \$45

French toast (plain or raspberry) - \$40

Fruit bowl - \$40

Yogurt and granola - \$35

## **Beverages**

Coffee - \$10/gallon

Orange juice - \$15/gallon

Bottomless mimosas - \$80

# *Hors d'Oeuvres*

*Available for events with 20 people or more.*

## *Cold*

### **(Serves 20)**

Taco dip - \$45

Bruschetta bowl - \$40

Fruit bowl - \$40

Meat/cheese/crackers - \$50

Veggie tray - \$40

Chips and your choice of dip

(French onion, salsa, guacamole, pico de gallo, queso) - \$40

Deli sandwiches - \$20/dozen

Shrimp cocktail - \$65

## *Hot*

### **(Serves 20)**

Spinach Artichoke dip with Chips - \$50

Buffalo chicken dip with chips - \$50

Rueben dip with chips - \$50

Chicken wings (bone-in or boneless) - \$70

\*\*Sauces (BBQ, buffalo, parmesan garlic, spicy honey garlic, Jamaican jerk, teriyaki, bourbon dry rub)

BBQ smokies - \$60

Meatballs (BBQ or Swedish) - \$50

Reuben balls - \$50

Stuffed mushrooms - \$60

Roasted garlic mushrooms - \$45

Rueben egg rolls - \$65

Open to special requests.

# Theme Buffets

Buffets available for events with 20 people or more.

**Taco Buffet:** Choose from number one (\$17/pp), two (\$18/pp) or three (\$20/pp).

#1: Ground Beef **or** chicken with rice, beans and toppings

#2: Ground Beef **and** chicken with rice, beans and toppings

#3: Choose two specialty meat options - carnitas, barbacoa, adobo chicken. With rice, beans, fajita peppers, and toppings.

**Bean options:** Refried, seasoned black, or pinto

**Rice options:** Spanish or cilantro lime

**Add:** Chips and queso (\$2/pp), chips and guacamole (\$2/pp) or churros (\$2/pp)

**German Buffet** \$30/pp - Includes brats, New Ulm ribs, German potato salad, sauerkraut, spaetzle & gravy, and salad bar.

**Italian Buffet** - Choose one of three options below, all served with ceasar salad and breadsticks.

\$18/pp - Includes one pasta, one sauce and one protein

\$20/pp - Includes two pastas, two sauces and one protein

\$22/pp - Includes two pastas, two sauces and two proteins

**Pastas:** Fettuccini, penne, spaghetti, macaroni, bow tie

**Sauces:** Alfredo, marinara, meat sauce, tomato vodka

**Proteins:** Chicken, meatballs, Italian sausage

**Build your own sandwich** - Croissant or sandwich bun served with your choice of two sides. Add soup for \$2/pp.

Hot - \$16/one protein, \$18/two proteins

Cold - \$14/one protein, \$16/two proteins

**Hot options:** Brats, crack chicken, hamburgers, hot beef, pulled pork, or turkey supreme.

**Cold options:** Chicken salad sandwiches, ham, roast beef, or turkey.

**Side options:** Baked beans, coleslaw, fruit, lettuce salad, pasta salad, potato chips, potato salad.

**Soup options:** Chili, white chicken chili, chicken noodle, chicken wild rice, beef stew, broccoli cheddar, loaded baked potato or Rubeen.

Cold wrap options available. Ask about multiple proteins.

# *Dinner Buffet or Plated Dinners*

*For a plated meal, add \$1/per person.*

Choose from one (\$20/pp), two (\$22/pp) or three (\$25/pp) main entrees -  
Served with lettuce salad, choice of potato, choice of vegetable and dinner rolls.

## *Entrees*

Baked ham  
Butterfly shrimp  
Chicken Kiev  
Grilled chicken breast with sauce  
Pork Tenderloin Medallions  
Prime Rib (market price)  
Ribs  
Roast beef  
Smoked Brisket

## *Potato Choices*

Au Gratins  
Baked  
German potato salad (add \$1/per person)  
Mashed with gravy  
Rosemary baby reds (whole or diced)  
Sour cream & chive mash potatoes  
Twice baked (add \$1/per person)

## *Vegetable Choices*

Buttered corn  
California medley  
Glazed carrots  
Green beans

## *Dessert Buffets*

Bars - \$2/person

Cheesecake bar - \$6/person

Cookies - \$2/person

Ice cream - \$3/person

Plain cheesecake - \$4/person

*Ask about flavors and options.*

# *Beverages*

## **Beverages available for events with private bar**

1/2 Barrel Domestic - \$295

1/4 Barrel Domestic - \$180

(Premium Light, Michelob Golden Light, Bud Light, Coors Light, Schell's Light, Schell's Deer Brand, Miller Lite)

1/2 Barrel Premium - \$325

1/4 Barrel Premium - \$200

(Schell's Seasonal, Blue Moon, Stella, Leinenkugel's)

Champagne - \$25/bottle

Wine - \$35/bottle

Corking fee - \$15/bottle

Bottomless Mimosas - \$80

1919 Rootbeer - \$150/half barrel

Unlimited soda - \$75

Lemonade - \$15/gallon

Fruit Punch - \$15/gallon

Coffee - \$10/gallon

## **Beverages available for events without private bar**

Lemonade - \$15/gallon

Fruit Punch - \$15/gallon

Coffee - \$10/gallon

## *Room Rentals & Fees*

Riverview Room - \$150

Fireplace Room - \$300

Bar Set Up Fee - \$100

Linen - \$10/tablecloth, \$2/napkin

Add 7.835% sales tax for food

Add 10.33% sales tax for liquor

Add 20% gratuity