



Piper's Bar



Back Deck



Piper's Grill



Formal Dining



Ball Room

Lochland Country Club

Evening Menu Planner

John Collins
Clubhouse Manager
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P.O. Box 1011
601 W. Lochland Road
Hastings, NE 68902
402-462-4151

January 2009

Welcome to Lochland Country Club!

On behalf of our Members and Staff, we wish to thank you for considering our venue for your event. We hope you will find your time with us a pleasurable and satisfying experience in the gracious surroundings of our Club. The following pages contain numerous menu options to host the perfect evening for your guests.

Our Executive Chef, Zach Chingren, has artfully created every menu option in this planner. He carefully selects the finest meats, poultry, seafood, and fresh produce available to enhance your dining experience. We also take great pride in preparing every dish for you from scratch in our kitchen from our own recipes.

Lochland has several meeting and banquet rooms in our newly constructed and expertly decorated Clubhouse that will provide you with breathtaking views of our famous golf course.

Please enjoy the exquisite food, wonderful setting, and outstanding service that you deserve here at Lochland Country Club.

Thank You and *Bon Appetit*,



John Collins
Clubhouse Manager
Lochland Country Club

Please Arrange for a Personal Appointment
Appointment Hours from 1:00-6:00 p.m.
Email: jcollins@lochlandcc.com
Phone: 402.462.4151
Fax: 402.462.2684

Cocktail Buffet

Antipasto Tray

Specialty Meats: *Salami * Pepperoni * Prosciutto * Capicola*
 Fresh Vegetables: *Marinated Artichoke Hearts * Kalamata Olives *
 Green Olives * Black Olives * Carrots * Celery*
 Cheeses: *Horseradish Havarti * Dilled Havarti * Provolone *
 *Smoked Gouda * Crumbled Gorgonzola *
 *Served with Olive and Artichoke Tapenade *

...And Two of the Following Cold Hors d' Oeuvres:

Fresh Fruit Display with Berry Yogurt Dip
 Brie en Croute with Brandied Cherries or Pesto
 Basil Tomato Bruschetta
 Gorgonzola and Artichoke Bruschetta

... And Four of the Following Hot Hors d' Oeuvres:

Italian Stuffed Mushrooms with Gorgonzola Cheese Sauce
 Swedish Meatballs
 Chicken Kebabs with Roasted Garlic
 Chicken Kebabs with Peanut Sauce
 Breaded Portobella Mushroom Ravioli
 Crispy Breaded Chicken Wings
 Buffalo Style Chicken Wings
 Pork Egg Rolls and Cream Cheese Wontons

\$17.74 per person (\$22.00 inclusive)

Add the following for an additional \$6.00 per person per item:

*Iced Cocktail Shrimp * Coconut Breaded Shrimp * Traditional
 Breaded Shrimp * Creole Crab Cakes * Bacon Wrapped Scallops*

Add Smoked Salmon with Cream Cheese for:

\$150.00 half

\$250.00 whole (approx. 100 people)

Suggestion: Individual Hors d'oeuvres portion and pricing is available
 Upon Request

Suggestion: If you don't see exactly what you had in mind, Chef Pell
 would be happy to develop an individualized menu.

Passed Hors d' Oeuvres

A minimum of three dozen per item is required

Shrimp Crostini with Tomato Pesto	\$24.00 per dozen
Carpaccio Crostini	\$24.00 per dozen
Italian Sausage Stuffed Mushrooms	\$24.00 per dozen
Smoked Chicken Tostado with Pico de Gallo	\$18.00 per dozen
Dilled Cucumber with Cold Smoked Salmon	\$18.00 per dozen
Coconut Breaded Shrimp with Sweet Red Pepper Jelly	\$30.00 per dozen
Roma Tomato and Fresh Basil Bruschetta	\$14.00 per dozen
Curried Chicken Bruschetta	\$18.00 per dozen
Artichoke and Gorgonzola Bruschetta	\$18.00 per dozen
Creole Crab Cakes with Cajun Aioli	\$30.00 per dozen

Suggestion: When gauging how many Passed Hors d' Oeuvres to order, think one item per person per 20 minutes of cocktail service.

Prime Rib Buffet

A Minimum of 40 people is necessary in order to host a buffet

This Buffet includes Fresh Baked Rolls and Butter

Carved Prime Rib of Beef with Au Jus and One of the Following Entrees

(add a Second Entrée for \$3.00 per person)

- *Shrimp Scampi Sautéed with Fresh Garlic Tomato and Basil*
- *Broiled Salmon with Roasted Red Pepper Sauce*
- *Lemon Peppered Salmon with Lemon Beurre Blanc*
- *Chicken Champignon with Herbed Mushroom Sauce*
- *Chicken Florentine with Alfredo Sauce*
- *Lemon Pepper Chicken with Lemon Beurre Blanc*
- *Chicken Parmesan with Marinara and Melted Mozzarella Cheese*
- *Chicken Marsala with Marsala Wine and Mushroom Sauce*
- *Grilled Pork Medallions in Madeira Demi-Glace*

Choice of One of the Following Side Dishes:

- *Rosemary Roasted Red Potatoes*
- *Baked Potato with Butter and Sour Cream*
- *Rice Pilaf * Wild Rice * Pasta Alfredo * Herbed Pasta *
- *Twice Baked Potatoes * Mashed Potatoes and Gravy * Herbed Orzo*

Choice of One of the Following Vegetables:

- *Green Beans Amandine*
- *Sugar Snap Peas with Red Peppers and Water Chestnuts*
- *Frangelico Glazed Baby Carrots * Asparagus Spears*
- *Fresh Zucchini and Squash*
- *Mixed Vegetables (Broccoli, Cauliflower, Carrots and Bell Pepper)*

Choice of One of the Following Salads:

- *Fresh Mixed Greens with Choice of Dressings*
 - *Caesar Salad*
 - *Lochland Bleu Salad *
- *Mixed Greens *Crumbled Bleu Cheese * Walnuts * Sliced Apples * Cider Vinaigrette*
 - *Greek Salad*
- *Mixed Greens * Olives * Feta Cheese * Red Wine Vinaigrette*
 - *Citrus Salad *
- *Mixed Greens * Mandarin Oranges * Red Grapefruit * Crispy Noodles * Red Pepper*
 - *Poppy Seed Vinaigrette*
 - *Cranberry Salad*
- *Mixed Greens * Pecans * Scallions * Dried Cranberry * Cranberry Vinaigrette*

\$25.20 per person (\$31.25 inclusive)

Beef Tenderloin Buffet

A Minimum of 40 people is necessary in order to host a Buffet

This Buffet includes Fresh Baked Rolls and Butter

Carved Beef Tenderloin and One of the Following Entrees

(add a Second Entrée for \$3.00 per person)

- *Shrimp Scampi Sautéed with Fresh Garlic Tomato and Basil*
- *Broiled Salmon with Roasted Red Pepper Sauce*
- *Lemon Peppered Salmon with Lemon Beurre Blanc*
- *Chicken Champignon with Herbed Mushroom Sauce*
- *Chicken Florentine with Alfredo Sauce*
- *Lemon Pepper Chicken with Lemon Beurre Blanc*
- *Chicken Parmesan with Marinara and Melted Mozzarella Cheese*
- *Chicken Marsala with Marsala Wine and Mushroom Sauce*
- *Grilled Pork Medallions in Madeira Demi-Glace*

Choice of One of the Following Side Dishes:

- *Rosemary Roasted Red Potatoes*
- *Baked Potato with Butter and Sour Cream*
- *Rice Pilaf * Wild Rice * Pasta Alfredo * Herbed Pasta *
- *Twice Baked Potatoes * Mashed Potatoes and Gravy * Herbed Orzo*

Choice of One of the Following Vegetables:

- *Green Beans Amandine*
- *Sugar Snap Peas with Red Peppers and Water Chestnuts*
- *Frangelico Glazed Baby Carrots * Fresh Zucchini and Squash*
- *Mixed Vegetables (Broccoli, Cauliflower, Carrots and Bell Pepper)*

Choice of One of the Following Salads:

- *Fresh Mixed Greens with Choice of Dressings*
- *Caesar Salad*
- *Lochland Bleu Salad *
- *Mixed Greens *Crumbled Bleu Cheese * Walnuts * Sliced Apples * Cider Vinaigrette*
- *Greek Salad*
- *Mixed Greens * Olives * Feta Cheese * Red Wine Vinaigrette*
- *Citrus Salad *
- *Mixed Greens * Mandarin Oranges * Red Grapefruit * Crispy Noodles * Red Pepper*
- *Poppy Seed Vinaigrette*
- *Cranberry Salad*
- *Mixed Greens * Pecans * Scallions * Dried Cranberry * Cranberry Vinaigrette*

\$27.62 per person (\$34.25 inclusive)

Theme Buffets

Italian Dinner Buffet

*This Buffet is Served with Mixed Greens Salad * Caesar Salad * Antipasto Tray-see page 4*
*Fococcia Bread * Garlic Bread * Choice of Vegetable-see page 13**

Two of the Following Pastas:

*Fettuccine * Cheese Stuffed Tortellini * Penne * Ravioli*

Three of the Following Sauces:

*Garden Fresh Marinara * Classic Meat * Chicken Gorgonzola *
*Mushroom Alfredo * Sicilian * Beer Cheese*

Choice of Two of the Following Entrees:

*Lasagna (Vegetarian or Beef) * Chicken Cannelloni*
*Chicken Parmesan * Chicken Florentine*
*Sweet Italian Sausage and Peppers * Traditional Meatballs *
* Cheese Manicotti*

\$17.94 per person (\$22.25 inclusive)

Mexican Dinner Buffet

*Beef Enchiladas * Chicken Chimichangas * Seasoned Fajita Beef *
*Seasoned Fajita Chicken * Flour Tortillas * Taco Shells *
*Crispy Tortilla Bowls * Mixed Green Salad *
*Spanish Rice * Refried Beans * Salsa * Sour Cream * Guacamole *
All the Toppings Imaginable

\$16.13 per person (\$20.00 inclusive)

Barbecue Buffet

*This Buffet includes: * Fresh Baked Rolls * Butter * Freshly Baked Brownies * Cookies**

*Slow Roasted Baby Back Ribs * Country Fried Chicken*
*Mixed Greens Salad * Choice of Dressings * Potato Salad *
*Cole Slaw * Pasta Salad * Corn on the Cob * Baked Beans *
Sliced Watermelon

\$16.13 per person (\$20.00 inclusive)

Plated Entrées

*All Entrees are Served with: *Choice of Side Dish * Vegetable * Salad *
* Fresh Dinner Rolls and Butter * -see page 13*

Beef Entrees

**All Lochland Steaks are Specially Dry Aged on Premise for 21 Days*
*A guest estimate is required for all beef 3 weeks prior**

Ribeye Steak

**Fourteen-Ounce Cut of Finely Marbled
Aged Beef Grilled to Perfection*
\$26.82 per person (\$33.25 inclusive)*

New York Strip

**Fourteen Ounces and Over an Inch Thick*
Unbelievable Combination of Tenderness and Flavor
\$26.82 per person (\$33.25 inclusive)*

Filet Mignon

**Choice Beef Tenderloin Wrapped in Smoked Bacon*
The Most Tender Steak Around
Six Ounce \$22.58 per person (\$28.00 inclusive)
Eight Ounce \$26.82 per person (\$33.25 inclusive)*

Choice Prime Rib

**A Minimum of 25 people is required*
*Specially Seasoned and Slow Roasted Choice Beef *
Absolutely the Best Prime Rib in Town
12 Ounces \$25.20 per person (\$31.25 inclusive)*

Slow Roasted Tenderloin

A Minimum of 25 people is required

Eight Ounces of Slow Roasted Tenderloin

Choose from: *Bordelaise * Béarnaise * Marsala*

Mustard Horseradish Sauce

\$26.61 per person (\$33.00 inclusive)

Tournedos Duxelles

Two Four-Ounce Medallions of Grilled Beef Tenderloin

*Red Wine Mushroom Reduction *Topped with Béarnaise*

\$27.62 per person (\$34.25 inclusive)

Bleu Cheese Crusted Tenderloin

Lochland's Most Popular Entrée

Two Four-Ounce Medallions of Grilled Beef Tenderloin

*Bleu Cheese Herb Crust * Over Braised Spinach *

* Roasted Red Peppers * Mushrooms *

\$27.62 per person (\$34.25 inclusive)

Stuffed Tenderloin Gorgonzola

*Beef Tenderloin * Stuffed with Gorgonzola Cheese * Spinach *

*Red Peppers * Wrapped in Bacon * Roasted to Tender Perfection*

\$27.62 per person (\$34.25 inclusive)

Tournedos Oscar

Two Four-Ounce Medallions of Beef Tenderloin

*Topped with Asparagus * Crabmeat * Béarnaise*

\$29.84 per person (\$37.00 inclusive)

Chicken Entrees

Eight Ounce Boneless Breast

Italian Stuffed Chicken

Glenn's Favorite!

Breaded and Baked

Stuffed with Pepperoni and Provolone Cheese

Marinara Sauces

\$18.35 per person (\$22.75 inclusive)

Chicken Florentine

Grilled

Served over Braised Spinach with Mushrooms and Bacon

Gorgonzola Cheese Sauce

\$17.54 per person (\$21.75 inclusive)

Chicken Marsala

Sautéed * Marsala Wine and Mushroom Sauce

\$17.54 per person (\$21.75 inclusive)

Chicken Parmesan

**Herb Breading * Baked * Fresh Marinara Sauce **

Shredded Mozzarella * Grated Parmesan Cheese

\$17.54 per person (\$21.75 inclusive)

Chicken Champignon

Lightly Breaded * Baked * Herbed Mushroom Sauce

\$17.54 per person (\$21.75 inclusive)

Chicken Asparagi

**Stuffed with Asparagus Spears and Feta Cheese **

Savory Herb Sauce

\$17.54 per person (\$21.75 inclusive)

Lemon Pepper Chicken

Grilled with Lemon Juice and Black Pepper

Lemon Beurre Blanc

\$16.53 per person (\$20.50 inclusive)

Fresh Seafood Entrees

Our Seafood Selections are Flown in Fresh Several Times a Week

Traditional Breaded Shrimp

*Six Jumbo Shrimp * Side of Cocktail Sauce*

\$21.57 per person (\$26.75 inclusive)

Coconut Shrimp

*Coconut Breaded Shrimp * Side of Roasted Red Pepper Jelly*

\$21.57 per person (\$26.75 inclusive)

Fresh Atlantic Salmon

*Eight-Ounce Grilled Salmon * Side Roasted Red Pepper Sauce*

\$21.57 per person (\$26.75 inclusive)

Halibut en Papillote

*Fresh Halibut Baked in Parchment Paper * Scallions *

*Fresh Rosemary * Lemon Beurre Blanc*

Market Price

Trout Oscar

*Fresh Rainbow Trout *Stuffed with Crabmeat * Asparagus

Béarnaise Sauce

\$21.57 per person (\$26.75 inclusive)

**Other Fresh Fish Selections are
Available Seasonally at Market Price**

Side Dishes, Vegetables, Salads and Additional Items

Choice of One of the Following Side Dishes:

- *Rosemary Roasted Red Potatoes*
- *Baked Potato with Butter and Sour Cream*
- *Rice Pilaf * Wild Rice * Pasta Alfredo * Herbed Pasta *
- *Twice Baked Potatoes * Mashed Potatoes and Gravy *
- *Herbed Orzo*

Choice of One of the Following Vegetables:

- *Green Beans Amandine*
- *Sugar Snap Peas with Red Peppers and Water Chestnuts*
- *Frangelico Glazed Baby Carrots * Fresh Zucchini and Squash*
- *Mixed Vegetables * (Broccoli * Cauliflower * Carrots * Bell Pepper)

Choice of One of the Following Salads:

- *Fresh Mixed Greens with Choice of Dressings*
- *Caesar Salad*
- *Lochland Bleu Salad *
- *Mixed Greens *Crumbled Bleu Cheese * Walnuts *
- *Sliced Apples * Cider Vinaigrette*
- *Greek Salad*
- *Mixed Greens * Olives * Feta Cheese * Red Wine Vinaigrette*
- *Citrus Salad *
- *Mixed Greens * Mandarin Oranges * Red Grapefruit * Crispy Noodles *
- *Red Pepper * Poppy Seed Vinaigrette*
- *Cranberry Salad*
- *Mixed Greens * Pecans * Scallions * Dried Cranberry * Cranberry Vinaigrette*

Additional Items for Any Plated Selection for \$4.00

- *Creole Crab Cakes * Bacon or Prosciutto Wrapped Scallops *
- * Garlic Shrimp Kebab * Traditional Breaded Shrimp *
- *Lobster Tails are also available at Market Price*

Favorite Desserts

Individual Portions

Chocolate Lava Cake

Turtle Cheesecake

Bourbon Pecan Pie

Chocolate Beyond Reason Cake

Key Lime Pie

Carrot Cake

New York Cheesecake

with choice of one of the Following Toppings:

Raspberry, Strawberry or Spiced Rum Berry

Vanilla Crème Brulee

Chocolate Crème Brulee

\$4.96 per person (\$6.15 inclusive)

Fresh Baked Brownies or Oven Baked Assorted Cookies

\$1.21 per person (\$1.50 inclusive)

Vanilla or Chocolate Ice Cream or Rainbow Sherbet
(Cinnamon or Peppermint Ice Cream Available Seasonally)

\$2.02 per person (\$2.50 inclusive)

Policies and Procedures

- The sale and service of all alcoholic beverages is regulated by the state of Nebraska and Lochland Country Club is responsible for the administration of these regulations.
- The club reserves the right to close alcohol service at any time during the function.
- Club by-laws require that all food (excluding wedding and birthday cake) served at Lochland Country Club is prepared by the Club.
- A guest number guarantee is required 48 hours prior to the function. This number will be used for billing purposes.
- No exceptions will be granted for billing if the number of attendees is less than the guaranteed number.
- Additional guests over the guarantee will be included in the final billing.
- The Host is solely responsible for:
 - Payment of the Final Bill
 - Any damages incurred to Club property by their guests
 - The conduct of those guests
- The signing of a Banquet Event Form by the sponsor confirms the price and menu.
- Forms will be mailed or faxed to the Host prior to the function.
- All menu prices are subject to change.
- Menu prices will be guaranteed 48 hours prior when the guarantee is given.
- Buffet Service is limited to a maximum of three hours.
- Leftover buffet food cannot be removed from club premises.
- Cancellations within three days of the event will be billed for 50% of the estimated final bill.

Sales tax and 17% service charge
will be added to Food and Alcohol .

Function Rooms

Reserving a Room(s): While Lochland Country Club members may reserve a room with no additional security deposit, non-members will pay the room rental up front to secure a room(s). A cancellation in less than six months of the secured date for the Ballrooms or the Entire Clubhouse and less than one week for all other rooms will result in a forfeiture of this deposit.

Lochland Country Club reserves the right to re-allocate space in the following cases: increase or decrease in attendance, mechanical failures or accessibility for service.

Minimums: While we do not charge room rental for use of Club Rooms for Members, we do charge a fee when the food and beverage spending associated with the use of a room does not meet our established limits of \$22.00 inclusive for dinner and \$9.00 inclusive for lunch.

Non-Member Room Rental Fees:

50% of estimated cost is due 30 days prior to any Non-Member event, with the remainder due at the conclusion of that event.

Non-members will be charged a room rental fee in addition to the minimum usage charge as follows:

	<u>Lunch</u>	<u>Dinner</u>
McDonald Room	\$50	\$100
South Ballroom	\$75	\$150
North Ballroom	\$50	\$100
Both Ballrooms	\$125	\$250*

*Saturday Evenings for the Entire Ballroom is \$500

*Rental Charges for the Entire Clubhouse (parties of 250 people to 400 people) is \$1,500, a minimum of \$5,000 must be reached in food sales and must be approved by The Board of Directors

Additional Fees (if established limits are not met)

Cake Cutting and/or Carving Attendant	\$50
Votive Candles (4 per table)	\$2.50 per table
Dance Floor Set Up	\$50
Piano	\$50

Audio Visual Equipment Rentals Available upon request

Other Rental Items Available for Rent from Outside Sources:

Special Tables, Chairs, Staging, Chair Covers, Floor Length Linens and
Specialty Napkins

Bar Arrangements

Lochland offers the following options for Alcoholic Beverage service at private functions.

Cash Bar: The Sponsor or Contact does not host drink service. Drinks are served on a cash and member charge basis.

Combination Cash & Inventoried Bar: Drinks served on a cash and member charge basis, as well as selected items are charged to the Sponsor or Contact on a consumption basis.

Inventoried Host Bar: The Sponsor or Contact is charged only for what is consumed. Each drink is measured upon a one and a half ounce pours. No minimum fees. Lochland prohibits keg beer within the Clubhouse.

Prices are as follows:

Domestic Beer: \$2.62 (\$3.25 inclusive)

Import Beer: \$3.23 (\$4.00 inclusive)

House Wine: \$20.16 per bottle (\$25.00 inclusive)

House Champagne: \$20.16 per bottle (\$25.00 inclusive)

Well Liquor: \$3.62 (\$4.50 inclusive)

Call Liquor: \$3.83 (\$4.75 inclusive)

Premium Liquor: \$4.43 (\$5.50 inclusive)

Super Premium Liquor: \$5.04 (\$6.25 inclusive)

Fixed Bar: The Sponsor or Contact sets a predetermined amount of money to be spent or time to host drink service. After these predetermined levels have been met, the function ends or changes to a Cash Bar.

Portable Bar Charge: A portable bar can be set up for parties of 25 or more and is subject to a Bartender fee of \$50.00 if a \$150.00 minimum in bar sales not met.