

EVENT MENU

*Koshkonong Mounds
Country Club*



EST. 1924

FORT ATKINSON, WI

HORS D'OEUVRES

Prices are per serving.

SMOKED SALMON ON BLINI	\$3.5
SUSHI ROLL COMBINATIONS	\$3+
FRESH FRUIT DISPLAY	\$3
FRESH VEGETABLE DISPLAY	\$3
HOUSE BUFFAQUE WINGS	\$3
MOJITO CHICKEN	\$3.5
POPCORN SHRIMP	\$3
MEATBALLS (SWEET, SOUR, BBQ)	\$3
VEGETARIAN SPRING ROLLS	\$3
PORK MINI EGG ROLLS	\$3
TENDERLOIN & CHERRY BACON-WRAPPED ASPARAGUS	\$4
TOMATO AND BASIL BRUSCHETTA	\$3.5
BASIL PESTO POTATO & CHEESE PIEROGIES	\$3
CHEESE/SAUSAGE/CRACKER DISPLAY	\$3
ASIAGO & SPINACH PINWHEELS	\$3
BUTTON MUSHROOMS WITH CRAB STUFFING	\$3.5
MINIATURE CRAB CAKES WITH OLD BAY AIOLI	\$4
MINI REUBEN ON COCKTAIL RYE	\$3
ASIAN SESAME TENDERLOIN SKEWERS	\$4
APPLE BUTTER AND SHAVED CHERRYWOOD HAM CROSTINI	\$3

MINI SLIDER SANDWICHES

Please ask for prices.

KOREAN CHICKEN

Crispy chicken with sweet and spicy Asian sauce. Topped with honey and lime dressed arugula.

CHICKEN SALAD

Fresh chopped chicken, garlic mayo, dried cranberries and walnuts.

JONES BLT

Local double smoked bacon, fresh roma tomato and romaine lettuce. Served with smoked aioli.

CLASSIC BURGER AND FRIES

Classic beef slider, served atop a waffle fry bun. American cheese, pickle, ketchup and yellow mustard.

FRENCH ONION

Caramelized onion, Gruyere cheese, garlic mayo and crushed garlic croutons.

CHEF CARVING STATIONS

Served with house-made sourdough and pretzel rolls and accompanied sauces. Please ask for prices.

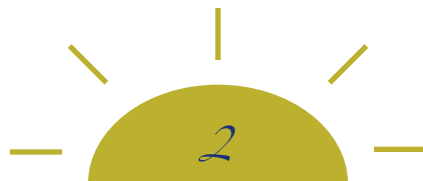
PIT ROASTED PRIME RIB

PEPPER CRUSTED TENDERLOIN

ROSEMARY PORK LOIN

ROASTED TURKEY BREAST

BOURBON GLAZED HAM





PLATED DINNER ENTREÉS

Dinner entrées include fresh baked bread, salad with choice of dressing, & choice of two sides. Prices are based on a maximum of two entrée choices (not including kids' meals or vegetarian entrée). If an additional entrée is requested, \$1 will be added to all entrées.

SIGNATURE MARINATED BEEF TENDERLOIN

Merlot reduction \$24

ENCRUSTED BEEF LOIN STEAK

Kona coffee, sea salt, & cocoa \$24

CARIBBEAN BARBECUE PORK LOIN

Brushed with chimicurri sauce \$20

PIT-ROASTED BEEF PRIME RIB

Au-Jus, horseradish aioli \$28

CENTER CUT ROSEMARY PORK LOIN

With brandy butter-spiced apples \$20

SALMON/COD OSCAR

Crab meat, bread crumbs, asparagus, hollandaise \$23

DRAGON ROLL SALMON

Salmon filet, Asian and sriracha aioli, panko \$23

FIRE ROASTED PEPPER CHICKEN

Parmesan sauce & feta cheese \$20

DOOR COUNTY HATCH DISTILLERY LIMONCELLO CHICKEN

Heavy cream, grated Parmesan cheese, capers \$20

CHICKEN WITH ROSEMARY AND CRANBERRY

Topped with blue cheese butter \$20

CHICKEN MARSALA

Marsala wine reduction, fresh portabella mushrooms \$20

CHICKEN BREAST CORDON BLEU

Topped with Asiago cream sauce \$20

CHICKEN FLORENTINE

Spinach, heavy cream, crumbled bacon \$20

SIDES

GARLIC MASHED

PARSLEY ROASTED RED POTATO

RICE PILAF

SEARED BEANS WITH CHERRY BACON

FRESH GREEN BEAN ALMONDINE

CREAMED CORN WITH LEEKS

ORANGE & BROWN SUGAR GLAZED CARROTS

STUFFING WITH CRANBERRIES AND APPLES

TRADITIONAL MASHED POTATO WITH GRAVY

BAKED POTATO WITH SOUR CREAM

TARRAGON RICE WITH ALMONDS

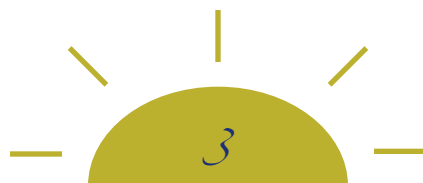
TRADITIONAL HERB STUFFING

ISLAND BLENDED VEGETABLES

SWEET CORN

Want Something Special?

Our menus just scratch the surface of our capabilities. Have a special item or a family recipe in mind? Let us know, we can do it!





BUFFET DINNER ENTRÉES

Includes choice of three sides, plated dinner salad and house made rolls & butter. Kids meals and other special meals will be served plated.

ONE ENTRÉE \$22

Carved Bourbon Glazed Ham
Chicken Florentine
Carved Rosemary Pork Loin
Salisbury Steak
Caribbean Rubbed Pork Loin

TWO ENTRÉES \$23

Signature Baked Chicken
Stuffed Manicotti
Mojito Mint Chicken
Margarita Chicken
Baked Cod Almondine

THREE ENTRÉES \$25

Chicken Marsala
Chicken Cordon Bleu
Chicken Portabella
Fireball Whiskey Chicken
Fire Roasted Pepper Chicken

SIGNATURE ENTRÉES (Add \$2/person)

Salmon Oscar
Beef Tenderloin with Merlot Sauce
Kona Coffee and Cocoa Rubbed Steak
Rosemary Chicken with Bleu Cheese Butter
Door County Hatch Distillery Limoncello Chicken
Cured Duck Breast with Tart Cherry Reduction

SALAD UPGRADES (Add \$2/person)

HEARTY CAESAR
Romaine, grated Parmesan, house Caesar dressing
KMCC SIGNATURE
Field greens, sliced red onions, Feta cheese,
house blackberry vinaigrette dressing

LATE NIGHT SNACKS

Prices are per serving unless specified.

PIZZA BUFFET (ASSORTED VARIETIES) \$4

CURED SMOKED SALMON ON BLINI \$4

SIGNATURE BARBECUE MEATBALLS \$3

ALL LOCAL CHEESE DISPLAY \$4

SUSHI ROLL COMBINATIONS \$3+

CHEESE, SAUSAGE AND CRACKER DISPLAY \$3

BLUE CHEESE AND CRANBERRY FLATBREAD WITH FRESH ROSEMARY \$3.5

ASSORTED HAM AND TURKEY SLIDER SANDWICHES \$3.5

LATE NIGHT INDOOR S'MORES BAR

Everything you need to build the ultimate s'more, including the fire! Please ask for quote.

DESSERTS

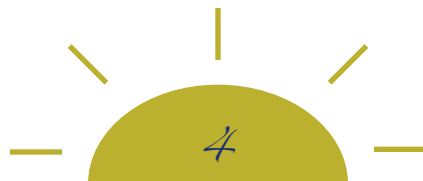
ASSORTED CHEESECAKES (GUESTS CHOOSE TABLESIDE) \$5

New York Vanilla | Cherry | Turtle | Oreo

LAYERED CREAM SPONGE CAKE \$5

Strawberry | Lemon | Tiramisu

WARM BISTRO SPOON CAKE WITH CHOCOLATE FUDGE DRIZZLE \$6





BEVERAGE SERVICES

All alcoholic beverages must be supplied by Koshkonong Mounds Country Club.

HALF BARRELS

DOMESTIC \$295
Many varieties available

IMPORTED/MICRO \$345+
Seasonal items (order early)

CHAMPAGNE/WINE BY THE BOTTLE \$26
Approx. 10 glasses per bottle

UNLIMITED SODA PACKAGE \$299
Pepsi products, Lemonade, Iced Tea

OPEN BAR PACKAGES
Based on guest needs. Please ask for quote.

SIGNATURE COCKTAILS

Design a signature drink with one of our bartenders and feature it the night of your event!

ULTIMATE WEDDING PACKAGE

Starting at \$33 per person

In addition to all of the great services included with your event space, this package also includes...

COMPLIMENTARY WINE AND FOOD TASTING

CHOICE OF COLORED LINEN NAPKIN

CHOICE OF 3 HORS D'OEUVRES

PLATED OR TWO ENTRÉE BUFFET DINNER

COMPLIMENTARY SALAD UPGRADE (Hearty Caesar or KMCC Signature)

COMPLIMENTARY DINNER ACCOMPANIMENT UPGRADES

FLUTED CHAMPAGNE TOAST FOR ALL GUESTS

CAKE CUTTING AND SERVICE STAFF

