

EVENT MENU

*Koshkonong Mounds
Country Club*



EST. 1924

FORT ATKINSON, WI

HORS D'OEUVRES

Prices are per serving.

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| SMOKED SALMON ON BLINI | 3.5 |
| SUSHI ROLL COMBINATIONS | 3+ |
| FRESH FRUIT DISPLAY | 3 |
| FRESH VEGETABLE DISPLAY | 3 |
| HOUSE DUCK BACON ON CROSTINI | 3.5 |
| 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 |
| CHICKEN FLORENTINE PUFF PASTRIES | 3.5 |
| MINI REUBEN ON COCKTAIL RYE | 3 |
| ASIAN SESAME TENDERLOIN SKEWERS | 4 |

MINI SLIDER SANDWICHES

ASK FOR PRICES.

KOREAN CHICKEN

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

HOUSE CURED DUCK BACON

Cured duck breast, dry aged with black pepper and spices. Served with garlic aioli, leafy greens and roma tomato.

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.

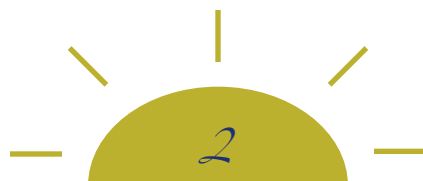
PIT ROASTED PRIME RIB

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 22

CHICKEN WITH ROSEMARY AND CRANBERRY

Topped with blue cheese butter 19

FIRE ROASTED PEPPER CHICKEN

Parmesan sauce & feta cheese 19

CHICKEN MARSALA

Marsala wine reduction, fresh portabella mushrooms 19

ENCRUSTED BEEF LOIN STEAK

Kona coffee, sea salt, & cocoa 22

STUFFED BLACK TIGER SHRIMP

Crab Stuffing & garlic butter sauce 22

CARIBBEAN BARBECUE PORK LOIN

Brushed with chimicurri sauce 19

CHICKEN BREAST KIEV

Stuffed with butter and herbs 19

CHICKEN BREAST CORDON BLEU

Topped with Asiago cream sauce 19

CHICKEN FLORENTINE

Spinach, heavy cream, crumbled bacon 18

SALMON/COD OSCAR

Crab meat, bread crumbs, asparagus and hollandaise 22

CENTER CUT ROSEMARY PORK LOIN

With brandy-butter spiced apples 18

PIT-ROASTED BEEF PRIME RIB

Au-Jus, horseradish aioli 28

DRAGON ROLL SALMON

Salmon filet, Asian and sriracha aioli and panko 22

SIDES

GARLIC MASHED

PARSLEY ROASTED RED POTATO

RICE PILAF

SEARED BEANS WITH CHERRY BACON

FRESH GREEN BEAN ALMANDINE

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

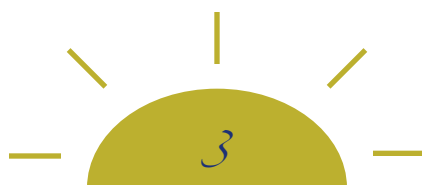
TRADITIONAL HERB STUFFING

ISLAND BLENDED VEGETABLES

SWEET CORN

Want Something Special?

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





BUFFET DINNER ENTREÉS

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

ONE ENTREÉE: 20

CARVED BOURBON GLAZED HAM
CHICKEN FLORENTINE
CARVED ROSEMARY PORK LOIN
SALISBURY STEAK
CARIBBEAN RUBBED PORK LOIN

TWO ENTREÉS: 21.5

SIGNATURE BAKED CHICKEN
STUFFED MANICOTTI
MOJITO MINT CHICKEN
MARGARITA CHICKEN
BAKED COD ALMONDINE

THREE ENTREÉS: 23

CHICKEN MARSALA
CHICKEN CORDON BLEU
CHICKEN PORTABELLA
FIREBALL WHISKEY CHICKEN
FIRE ROASTED PEPPER CHICKEN

SIGNATURE ENTREÉS (ADD 2.00)

SALMON OSCAR
BEEF TENDERLOIN WITH MERLOT SAUCE
KONA COFFEE AND COCOA RUBBED STEAK
ROSEMARY CHICKEN WITH BLEU CHEESE BUTTER
CURED DUCK BREAST WITH TART CHERRY REDUCTION

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

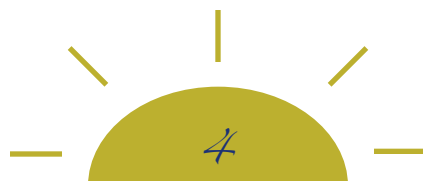
LATE NIGHT INDOOR SMORES BAR

EVERYTHING YOU NEED TO BUILD THE ULTIMATE SMORE, INCLUDING THE FIRE!

ASK FOR QUOTE.

DESSERTS

ASSORTED CHEESECAKES (GUESTS CHOOSE TABLESIDE)
NEW YORK VANILLA, CHERRY, TURTLE AND OREO 5
LAYERED CREAM SPONGE CAKE
STRAWBERRY, LEMON OR TIRAMISU 5
WARM BISTRO SPOON CAKE WITH CHOCOLATE FUDGE DRIZZLE 6





BEVERAGE SERVICES

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

DOMESTIC BEER HALF BARREL 295

MANY VARIETIES AVAILABLE

MICRO/IMPORTED BEER BARRELS 345+

SEASONAL ITEMS (ORDER EARLY)

CHAMPAGNE/WINE BY THE BOTTLE 26 (TOASTING APPROX. 10 GLASSES PER BOTTLE)

UNLIMITED SODA PACKAGE 299

PEPSI PRODUCTS, LEMONADE, ICED TEA

OPEN BAR AND WINE SERVICES

BASED ON GUEST NEEDS. PLEASE ASK FOR A 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 IN YOUR HALL FEE,
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 AND DINNER ACCOMPANIMENT UPGRADES

FLUTED CHAMPAGNE GLASS TOAST FOR ALL GUESTS

CAKE CUTTING AND SERVICE STAFF

