

Plum Brook – Theme Dinner Buffets

New England Clam Bake 65.00++

Steamed Clams and Clam Broth
 New England Clam Chowder
 Barbequed Chicken
 Whole Maine Lobster
 Corn on the Cob (seasonal)
 Relishes & Raw Vegetables
 Red Skin Potatoes
 Tossed Garden Salad Bowl
 Cole Slaw
 Marinated Cucumbers
 Layer Cakes
 Home Baked Cookies

Additional Options:

Full Customized Raw Bar.....add Market

Price per guest
 (Shrimp, East & West Coast Oysters, Crab
 Claws, Lobster Medallions)

Oysters on the Half Shell (min 50).....add

Market Price per guest

Snow Crab Legs.....add Market

Price per pound

Stone Crab Claws.....add Market

Price per pound

American Hamburger & Hot Dog

27.95++

Hamburgers & 1/4 lb all-beef Hot Dogs
 Relishes, Sliced Tomato, Onion & Lettuce
 Assortment of Sliced Cheeses
 Assortment of Buns
 Potato Salad & Potato Chips
 Cucumber, Tomato & Onion Salad
 Tossed Garden Salad Bowl
 Cubed Watermelon in Watermelon Basket
 Home Baked Apple Pie

Additional Options:

Hot Dog Action Station & Hamburger

Condiment Bar: Poppy seed hot dog buns, hot
 Chicago-style peppers, sweet & dill pickle chips,
 chili, shredded cheddar cheese, sauerkraut,
 assorted mustards, sautéed mushrooms, crispy
 bacon, assorted cheese slices (pepper jack, bleu
 cheese) jalapeno peppers.....add \$4.00 per guest

Bratwurst & Onions & Peppers

.....add \$4.00 per guest

Italian Sausage w/ onions, tomato, mushroom

.....add \$5.00 per guest

Marinated Grilled Chicken Breast

.....add \$5.00 per guest

Polynesian Luau 46.50++

Potstickers
 Egg Rolls
 Seafood Stir Fry
 Beef Samoan
 Mandarin Chicken Breast
 Whole Suckling Pig
 Fried Rice
 Pineapple Fritters
 Vegetable Medley
 Cut Fresh Fruit
 Polynesian Cole Slaw
 Marinated Cucumbers
 Hawaiian Trifle

The Lake Erie Fresh Catch

Market Price

Breaded Lake Erie Perch and Walleye
 Barbequed Chicken
 Red Skin Potatoes
 Corn on the Cob (seasonal)
 Relishes & Raw Vegetables
 Tossed Garden Salad Bowl
 Cole Slaw
 Marinated Cucumbers
 Cubed Watermelon in Watermelon Basket
 Apple Pie

Additional Options:

Fried Clam Strips..... add \$5.00 per guest

Mussels Marinere.....add \$6.00 per guest

Fried Shrimp.....add \$7.00 per guest

All prices subject to 22% taxable service charge in addition to applicable state and local taxes. Plum Brook Country Club must be notified of any reductions in guarantees a minimum of 7 days in advance of the scheduled function or established guarantee numbers will automatically be prepared and charged. Due to fluctuating Food and Beverage prices, menu prices may change without notice, unless arrangements are confirmed by a signed banquet event order.

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Country Western Barbeque 38.00++

Barbecued Spring Chicken
 Barbecued St. Louis-style Spareribs
 Corn on the Cob (seasonal)
 Relishes & Raw Vegetables
 Red Skin Potatoes Baked Beans
 Corn Bread
 Tossed Salad Garden Bowl
 Cole Slaw
 Marinated Cucumbers
 Layer Cakes Home Baked Pies
 Cubed Watermelon in Watermelon Basket

Additional Options:

Substitute with Baby Back Ribs.....add \$4.00
 per guest ++
Pulled Shoulder of Pork.....add \$4.00
 per guest ++
Smoked BBQ Brisket of Beef.....add \$6.00
 per guest ++

Cowboy Steak Fry 39.00++

New York Strip Steak
 Baked Potato
 Corn on the Cob (seasonal)
 Relishes & Raw Vegetables
 Tossed Garden Salad Bowl
 Marinated Mushrooms
 Marinated Cucumbers
 Creamy Cole Slaw
 Cubed Watermelon in Watermelon Basket
 Apple Pie

Additional Options:

Grilled Chicken Breast.....add \$5.00 per guest
Center Cut Pork Chop.....add \$7.00 per guest
Lake Erie Walleye.....Market Price
Lake Erie Perch.....Market Price
Fried Shrimp.....add \$7.00 per guest
5 oz Lobster Tail.....add \$18.00 per guest

Taste of the Orient Market Price

Miso or egg drop soup
 Sushi assortment platter (California rolls, vegetarian rolls, shrimp nigiri, tuna nigiri)
 Vegetable egg rolls and pork potstickers
 Salad station with: Napa cabbage, Romaine lettuce, tomatoes, bean sprouts, hard-boiled eggs, Chinese baby corn, fried noodles and sesame dressing
 soba noodle Salad
 Stir fry station:
 Chicken, beef, shrimp, bok choy, palm hearts, bean sprouts, celery, onions, Chinese baby corn, carrots, fried rice, white sticky rice and fried noodles
 chop suey & sweet & sour chicken
 Fortune cookies and ginger ice cream

The Italian Feast Market Price

Antipasto Platter: Columbus sorpresatta, cheeses: Piave Vechio and Asiago Fresco
 Olive Mix: Castelvetro, Gaetta, Nicoise & Cerignola
 Tossed Garden Salad: Romaine lettuce, Roma tomatoes, seasoned croutons, pepperoncini peppers, grated Parmigiano Reggiano cheese, Italian dressing
 Mussels with tomato basil broth and sweet & mild Italian Sausage Italian Prosciutto
 Fettucine alfredo & spaghetti with marinara sauce: Choose 2 toppers:
 Seasoned sauteed shrimp, Italian meatballs, mild Italian sausage
 Chicken Parmesan
 Ciabatta bread with first press olive oil, balsamic vinegar and Parmigiano Reggiano cheese
 Tiramisu

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