

THE ALTON-WOOD RIVER SPORTSMENS CLUB

CATERING MENU



Though our title may be deceiving, our club is not just about hunting and fishing.

Our family friendly venue has many different options to offer; between our ballroom, trap house, and pavilion, you can find the perfect room to hold your event, all in one place! Our wonderful catering options will feed your guests with ease. Don't plan your event alone, choose Alton Wood-River Sportsmen's Club and we will be with you every step of the way.

For more information, please visit us on our website:

<http://thesportsmensclub.com/>

THE HALL

- Seats up to 300 people.
- Includes: skirting for the following: cake, gift, DJ, head & food tables, set up/take down of tables and chairs, clean-up fee.

Rental Pricing

A refundable deposit of \$250 to hold the available date is also used as a damage deposit

With AWRSC Catering

Member \$750.00
Non-Member \$850.00

Without AWRSC Catering

Member \$900.00
Non-Member \$1,000.00

ADDITIONAL OPTIONS

Lake Wedding

Only land provided, must provide own seating and decorations.

Member Free
Non-Member \$100.00

Reservation of Day Prior Set-Up

Non-refundable \$250.00
12:00 pm to 10:00 pm

TRAP HOUSE

Seats up to 60 People

Member \$125.00
Non-Member \$200.00
Bartender Service \$15.00/Hour-Minimum of 3 Hours
Unlimited Fountain Soda \$30.00 + TAX

PAVILLION

Johnny on the Spot Included

Flat Fee \$75.00

CATERING PACKAGES

- Please Feel Free to Bring Any Special Requests to Our Staff and Kitchen. We will strive to meet your needs.
- Let Us Help You Design a Customized Buffet to Fit Your Needs.
- Priced Per Plate, Does Not Include Tax or Gratuity. (Does Include Coffee & Tea Service)
- Prices Are Subject to Change Prior to Signature on the Contract.

Fried Chicken Package: \$12.99

Per Guest
3 Side Items

Buffet Package 1: \$16.99

1 Entrée
3 Side Items

Buffet Package 2: \$18.99

2 Entrée's
3 Side Items

Vegetarian Platter: \$18.99

Per Guest

ENTRÉE'S

Roasted Top Round	Hand carved seasoned top round with horseradish cream sauce.
Parmesan Crusted Pork Loin	Oven crusted pork loin served with honey dijon.
Oven Roasted Pork Loin	Served with burgundy sauce.
Pork Steaks	A classic, grilled to perfection.
Pork Chops	Delicious and choice cut.
Chicken Modiga	Savory grilled chicken breast topped with bacon crumbles, provolone cheese, and smothered with a homemade modiga sauce.
Chicken Marsala	Grilled chicken breast topped with marsala sauce.
Spinach Artichoke Chicken	Grilled chicken breast topped with a spinach artichoke sauce.
Chicken Parmesan	Breaded chicken breast topped with marinara and parmesan cheese.
Tomato Basil Chicken	Grilled chicken breast topped with a tomato basil relish.
Seafood Pasta	Linguini pasta topped with crab and shrimp with a creamy lemon garlic sauce.

SIDE ITEMS

Twice Baked Potatoes	Green Beans with Bacon and Onions
Rosemary Roasted Baby Reds	Green Beans Almandine
Parmesan and Basil Crusted New Potatoes	Green Bean Casserole
Scalloped Potatoes	Corn O'Brian With Peppers and Red Onion
Traditional Mashed Potatoes, White or Brown Gravy	Honey and Thyme Glazed Carrots
Rice Pilaf	Sweet Peas and Carrots
Tomato Basil Rice	California Medley
Beef Mostaccioli	Penne Alfredo
Tossed Salad	Caesar Salad

(Additional Side Items \$1.00 Per Plate)

DESSERTS

Pie	Assorted Cheesecakes
Chocolate Brownies	Fruit Salad
Ice Cream	Assorted Cakes

(Additional \$2.00 Per Plate)

HOUR D'OEUVRES

Veggie Tray, 40-50 Guests (\$49.99)	50 Roast Beef Sandwiches (\$54.95)
Cheese Tray, 40-50 Guests (\$46.99)	50 Turkey Sandwiches (\$54.95)
Cheese and Sausage Tray, 30-40 Guests (\$53.95)	50 Ham Sandwiches (\$54.95)
Fruit Tray, Seasonal, 30-40 Guests (\$52.99)	60 Hot Wings, Your Choice of Sauce (\$54.95)
70 Bavarian Pretzel with Beer Cheese (\$49.95)	80 Swedish or BBQ Meatballs (\$45.95)
100 Pot Stickers with Teriyaki Sauce (\$59.95)	80 Toasted Raviolis (\$45.95)
100 Crab Rangoon with Sweet & Sour Sauce (\$45.95)	160 BBQ Smokies (\$45.95)
250 Mini Tacos with Salsa and Sour Cream, Chicken (\$69.95) Beef (\$73.95)	Spinach & Artichoke Dip with Pita Chips (\$45.95)

(Hour D'oeuvres Packages Select 3 for: \$7.50 Per Guest, Select 4 for: \$10.50 Per Guest)

BAR MENU

Kegs \$210.00 Per Keg

Import Kegs Available Upon Request

Wine \$16.00 Per Bottle

Merlot, Cabernet, Pinot Noir, Lambrusco, Red Delicious, Moscato, Chardonnay, Riesling, Pinot Grigio, White Zinfandel

Champagne \$18.00 Per Bottle

LaMarca Prosecco, Korbel

Bottled Beer \$3.00 Per Bottle

Miller Lite, Coors Light, Bud Light, Michelob Ultra, Miller 64, Bud Select, Select 55, Busch, Busch Light, Coors Banquet, Stag, Budweiser, Miller High Life, Michelob Ultra Golden Light.

Import Bottles \$4.00 Per Bottle

Blue Moon, Corona, Corona Light, Lime-a-Rita.