

DINNER (OPTION TWO)

FAMILY STYLE MENU

\$35 PER PERSON

APPETIZER COURSE

Choose from one of the following:

CALAMARI- +\$2/PERSON
VEGETARIAN SPRING ROLLS
CHICKEN SKEWERS- +\$1/PERSON

FIRST COURSE

Choose from one of the following:

SOUP OF THE DAY
CAESAR SALAD
TAVERN SALAD

ENTRÉES

Choose a minimum of two of the following:

GRILLED SALMON

Lemon Thyme Butter Sauce

+\$2/PERSON- MINIMUM 20 PEOPLE

CHICKEN MARSALA

Mushrooms, Marsala Wine

CAJUN MAC & CHEESE

Chicken, Andouille, Applewood Smoked Bacon,

Cavatappi Pasta

GARLIC AND HERB MARINATED HANGER STEAK

Ginger Cilantro Chimichurri

+\$4/PERSON- MINIMUM 20 PEOPLE

BRAISED SHORT RIBS

Fried Onions, Veal Demi Glace

+\$3.5/PERSON- MINIMUM 20 PEOPLE

SEASONAL VEGETABLE PASTA WITH MARINARA

Cavatappi Pasta, Housemade Marinara

ROASTED VEGETABLE QUINOA

Pecans, Cranberries, Zucchini, Squash, Brussel Sprouts

SIDE DISHES

Choose from two of the following:

MASHED POTATO

SPICY or REGULAR GREEN BEANS

ROASTED POTATO

WILD RICE

GRILLED SEASONAL VEGETABLES

DESSERT

A TRIO OF MINI-DESSERTS

\$4/PERSON

FOUNTAIN DRINKS, COFFEE AND TEA INCLUDED,
APPETIZERS AVAILABLE AT ADDITIONAL COST

DINNER (OPTION THREE)

PLATED MENU

APPETIZER COURSE

Choose from two of the following:

DEVILED EGGS

VEGETARIAN SPRING ROLLS

CHICKEN SKEWERS

CALAMARI

FIRST COURSE

Choose from one of the following::

SOUP OF THE DAY

TAVERN SALAD OR CAESAR SALAD

ENTRÉES

Choose from three of the following:

CEDAR PLANK SALMON

Redskin Mashed Potatoes, Spinach, Lemon Thyme Butter Sauce

SCALLOP, SHRIMP, SPINACH PASTA

Scallops, Shrimp, Spinach, Olive Oil, Garlic, Tomatoes, Feta,

Pine Nuts, Cavatappi Pasta

AIRLINE CHICKEN BREAST

Rice Medley, Seasonal Vegetables, Rosemary Au Jus

CENTER CUT RIBEYE*

12 oz. USDA Choice, Roasted Potatoes, Spicy Green Beans,

Herb Butter

MARINARA GNOCCHI WITH HERB CRUSTED ZUCCHINI

Handmade Potato Gnocchi, Housemade Marinara

DESSERTS

Choose from one of the following::

TOLLHOUSE PIE

Served Warm, Topped with Homer's French Vanilla Ice Cream,

Candied Walnuts, Chocolate Fudge

KENTUCKY BOURBON BUDINO

Italian Custard, Caramel Sauce, Whipped Cream,

Ginger Snap Crumble

HOMER'S ICE CREAM OR SORBET

House Made Pizelles

\$45.00 PER PERSON

FOUNTAIN DRINKS, COFFEE AND TEA INCLUDED,
APPETIZERS AVAILABLE AT ADDITIONAL COST

THE DETAILS

RESERVATIONS & DEPOSITS

We request a minimum deposit on Lake Room, Cook Room,

Kane Room and the McHenry Veranda.

Reservations for private banquet rooms will be confirmed once the deposit has been received.

In the event of cancellation more than 30 days in advance of the event, deposits will be returned; otherwise, your deposit will be retained.

RESERVATIONS & DEPOSITS

Countyline Tavern is committed to serving the freshest food available. To ensure the success of your party, all menus must be determined 14 days in advance. Prices cannot be guaranteed more than 30 days prior to an event.

BEVERAGES

Wine, beer, liquor and non-alcoholic beverages must be purchased through Countyline Tavern.

Beverages may only be dispensed by our staff to a guest.

GUEST COUNT

The final, guaranteed number of guests needs to be specified three business days prior to your event.

You will be billed based on your final guaranteed number of guests, unless your attendance is higher than your guarantee.

BILLING

All balances are due upon completion of your event. Your deposit will be deducted from all final bills.

We accept all major credit cards and pre-approved company checks. No personal checks for final payment, please.

A standard credit card authorization form is to be completed prior to the event. A client-stipulated gratuity and a 2% administrative charge will be added to your entire bill, plus applicable sales taxes.

PRIVATE ROOM CAPACITIES

LAKE ROOM

Our Lake Room can accommodate 35 people and includes a 70" TV for your viewing or presentation.

COOK ROOM

The Cook Room offers a more intimate experience for medium to smaller sized parties of 25 or less and features a fireplace.

KANE ROOM

Our Kane Room is also perfect for events around 25 people. You and your guests will enjoy a fireplace and views towards our patio and water feature.

McHENRY VERANDA

Host your private event on our McHenry Veranda. This multi-season space can accommodate 50 people and can be opened to the outdoors, weather permitting.

BANQUETS

WELCOME

ALLOW US TO SERVE YOU & YOUR GUESTS...
Countyline Tavern offers only the freshest beef and seafood available. We invite you to review several options for Lunch and Dinner featuring a wide variety of menu items to accommodate your needs and please your guests. We will try our utmost to accommodate any additional items you would wish to include to your menu.

HORS D'OEUVRES

SOLD BY THE DOZEN OR PLATTER (MIN. 2 DOZEN)

CALAMARI TRAY FOR 12 PEOPLE- \$40

Garlic, Parmesan, Lemon Gremolata, Sriracha Aioli, Sweet Spicy Tamarind Dip

CHARCUTERIE & SMOKED SEAFOOD BOARD

BOARD FOR 10 PEOPLE- \$45
BOARD FOR 20 PEOPLE- \$70

Various Artisanal Meats and Seafood

CHICKEN SKEWERS

\$20 PER DOZEN

Chili Plum Sauce, Ginger Cilantro Chimichurri

FILET MIGNON SLIDERS

\$7 EACH

Petite Filet, Gorgonzola Cheese, Crispy Onions

CHEESY DEVILS ON HORSEBACK

\$16 PER DOZEN

Medjool Dates, Stuffed with Gorgonzola, Wrapped in Bacon

DEVILED EGGS

\$13 PER DOZEN

Candied Bacon, Honey-Aleppo Seasoning

VEGETARIAN SPRING ROLLS

\$16 PER DOZEN

Mushrooms, Vermicelli Noodles, Cabbages, Scallions, Ginger Cilantro

BEER CHEESE AND PRETZELS

\$18 PER DOZEN

Kentucky Style Beer Cheese, Ale Mustard, Soft Baked Pretzels

HUMMUS

TRAY FOR 12 PEOPLE- \$28

Olive Oil, Vegetable Cruite, Crisp Herb Flatbread

ARTISANAL CHEESE BOARDS

BOARD FOR 10 PEOPLE- \$30

BOARD FOR 20 PEOPLE- \$55

Pickled Vegetables, Honey, Crisp Flatbreads

SPANAKOPITA

\$20 PER DOZEN

Chopped Spinach, Feta, Scallions, Phyllo Dough

LUNCH (OPTION ONE)

FIRST COURSE

Choose from one of the following:

SOUP OF THE DAY

TAVERN SALAD

ENTRÉES

Choose from three of the following:

GRILLED SALMON

Redskin Mashed Potato, Seasonal Vegetable, Garlic Herb Butter

CHICKEN POT PIE

Braised Chicken, Carrot, Celery, Onion, English Peas,

Potato, Flaky Crust

CHICKEN CHOPPED SALAD

Iceberg Lettuce, Grilled Chicken Breast, Applewood Smoked

Bacon, Gorgonzola Cheese, Tomatoes, Red Onions, Cucumber,

Scallions, Herb Parmesan Vinaigrette

GRILLED STEAK SANDWICH

Thinly Sliced Grilled Steak, Melted Mozzarella, Peppers and

Onions, Horseradish Cream Sauce, House Chips, Artisan Roll

SEASONAL VEGETABLE PASTA

WITH MARINARA

Cavatappi Pasta, Housemade Marinara

\$25.00 PER PERSON

ADD TRIO OF MINI DESSERT +\$4/PERSON

FOUNTAIN DRINKS, COFFEE AND TEA INCLUDED

WITH PACKAGE. APPETIZERS AVAILABLE AT

ADDITIONAL COST

LUNCH (OPTION TWO)

FIRST COURSE

Choose from one of the following:

SOUP OF THE DAY

TAVERN SALAD

ENTRÉES

Choose from three of the following:

CAJUN TILAPIA

Cajun Dusted, Steamed Rice, Red Pepper Rouille

CAJUN MAC & CHEESE

Chicken, Andouille, Applewood Smoked Bacon,

Cavatappi Pasta

COUNTYLINE ALSATIAN SALAD

Grilled Chicken Breast, Field Greens, Sautéed Apple,

Gorgonzola Cheese, Candied Walnuts, Cider Vinaigrette

ALL-AMERICAN CHEESEBURGER*

8 oz. Angus Beef, Sharp Cheddar, Lettuce, Tomato, House Chips,

Brioche Bun

VEGETARIAN CHILI

Garden Vegetables, Legumes, Tomato Sauce, Rice Medley,

Parmesan

\$20.00 PER PERSON

ADD TRIO OF MINI DESSERTS +\$4/PERSON

FOUNTAIN DRINKS, COFFEE AND TEA INCLUDED

WITH PACKAGE. APPETIZERS AVAILABLE AT

ADDITIONAL COST

DINNER (OPTION ONE)

PLATED MENUS

APPETIZER COURSE

Choose from one of the following:

**CALAMARI
VEGETARIAN SPRING ROLLS
CHICKEN SKEWERS**

FIRST COURSE

Choose from one of the following:

**SOUP OF THE DAY
TAVERN SALAD**

ENTRÉES

Choose from three of the following:

GRILLED SALMON

Steamed Rice, Seasonal Vegetables, Lemon Thyme Butter Sauce

BEER-BATTERED FISH & CHIPS

Haddock, Coleslaw, Fries, Tartar Sauce

CHICKEN MARSALA

Mushrooms, Marsala Wine, Mashed Potato, Seasonal Vegetables

GARLIC AND HERB MARINATED HANGER STEAK

Mashed Potato, Seasonal Vegetables, Ginger Cilantro Chimichurri

SEASONAL VEGETABLE PASTA WITH MARINARA

Cavatappi Pasta, Housemade Marinara

A TRIO OF MINI-DESSERTS

\$35.00 PER PERSON

- OR -

FIRST COURSE

Choose from one of the following:

SOUP OF THE DAY

TAVERN SALAD

ENTRÉES

Choose from three of the following:

CAJUN TILAPIA

Cajun Dusted, Steamed Rice, Red Pepper Rouille

SHRIMP ARRABIATA

Shrimp, Garlic, Sautéed Spinach, Spicy Creamy Marinara

CHICKEN POT PIE

Braised Chicken, Carrot, Celery, Onion, English Peas, Potato, Flaky Crust

BIG ALE PRIME BURGER*

8 oz. Prime Beef, 90 Shilling Ale Onions, Aged Cheddar, Lettuce, Tomato, Ale Mustard, Pretzel Bun

VEGETARIAN CHILI

Garden Vegetables, Legumes, Tomato Sauce, Rice Medley, Parmesan

A TRIO OF MINI-DESSERTS

\$27.00 PER PERSON

**FOUNTAIN DRINKS, COFFEE AND TEA INCLUDED,
APPETIZERS AVAILABLE AT ADDITIONAL COST**