



Joliet Country Club

*1009 Spencer Road • Joliet, Illinois 60433 • (815) 727.3677
Sales@JolietCountryClub.com*

Menu

Luncheon Salads:

*Luncheon salads include fresh rolls and butter, coffee, and tea.
Fresh fruit cup may be added for \$1.50.*

Cobb Salad \$14.50

Fresh mixed greens, turkey breast, tomato, avocado, bacon, blue cheese, chopped egg, and black olives. Served with lemon dijon vinaigrette.

Chef Salad \$13.95

Iceberg lettuce topped with julienne ham, turkey, Swiss and American cheeses, hard boiled egg, olives, and peppers. Served with your choice of dressing.

Italian Chopped Salad \$13.95

Chopped fresh romaine lettuce tossed with diced salami, pepperoni, kalamata olives, tomato, parmesan cheese, and Italian dressing.

Island Pineapple Chicken Salad \$13.25

Fresh chicken salad served in a pineapple shell topped with fresh pineapple. Served with sliced tomato, rolls, and crackers.

San Antonio Salad \$14.75

Blackened chicken breast atop mixed greens, roasted peppers, onions, and corn. Served with a chipotle dressing.



Luncheon Sandwiches:

Luncheon sandwiches are served with your choice of pasta salad, potato salad, or fresh potato chips. Comes with coffee and tea.

Mini Croissant Sandwiches \$15.25

Two mini croissants served with tuna salad and chicken salad, lettuce, and tomato.

California Croissant \$15.25

Fresh baked croissant with guacamole, mesclun greens, sliced turkey, bacon, tomato, and Swiss cheese.

Direct from the Deli \$15.25

Piled high thin sliced roast beef, turkey, or ham with your choice of American, Swiss, or cheddar cheese. Served on a Kaiser roll with lettuce, tomato, and mayonnaise.

Grilled Chicken Caesar Wrap \$14.25

A spinach tortilla filled with fresh marinated grilled chicken, romaine lettuce, tomatoes, parmesan cheese, and Caesar dressing.

Antipasto Wrap \$15.25

Salami, ham, pepperoni, provolone cheese, lettuce, tomato, and onion. Served with balsamic vinaigrette in a flour tortilla wrapper.

Brunch Selections:

JCC Brunch \$28.50

Fruit, Danishes and pastries, eggs, bacon, sausage, potatoes, French toast and syrup, sliced sirloin with bordelaise sauce, vegetable du jour, chicken piccata, assorted petit fours, and mini pastries.

JCC Grand Brunch \$38.95

Same as JCC Brunch with the addition of tossed salad, pasta salad, roasted potatoes, orange roughy with tomato olive relish, and an omelet station.



Luncheon Entrees:

Luncheon entrees include fresh rolls and butter, mixed field green salad, choice of vegetable, choice of starch, coffee, and tea.

Filet Mignon	\$26.00
6-oz grilled and seasoned filet mignon, topped with demi glaze.	
Open Faced Ribeye Steak	\$24.50
8-oz ribeye steak grilled and served open face on a toasted baguette. Served with demi glaze and crispy onion rings.	
Chicken Marsala	\$20.75
Sauteed chicken breast served with rich mushroom marsala sauce.	
Chicken Florentine	\$20.75
Chicken breast stuffed with boursin cheese spinach stuffing and topped with a roasted red pepper sauce.	
Pecan Salmon	\$26.25
Pan seared Atlantic salmon filet topped with bourbon-infused pecan butter, topped with burre blanc.	
Orange Roughy Bruschetta	\$24.50
Orange roughy filet with pesto and bread crumbs, baked golden brown and topped with bruschetta style tomatoes.	

Themed Buffets:

The Deli	\$23.75
A beautiful array of deli meats including turkey, ham, roast beef, and corned beef; served with pasta salad, potato salad, fresh chips, assorted breads and cheeses, and cookies and brownies for dessert.	
The Classic Cookout	\$23.75
Grilled hamburgers, hot dogs, bratwurst, baked beans, cole slaw, potato salad, pasta salad, fresh chips, condiments, and cookies and brownies for dessert.	
The Italian	\$25.75
Baked vegetable lasagna, baked penne pasta, Italian sausage with peppers and onions, meatballs, bone-in herb roasted chicken, and Italian pastries for dessert.	
Baked Potato & Salad Bar	\$20.75
Jumbo baked potatoes with steamed broccoli, chili, cheese sauce, and assorted toppings. Comes with an extensive salad bar of mixed greens and loads of toppings.	
South of the Border	\$22.95
Enchiladas suiza, rice, beans, chicken and beef fajitas, flour tortillas, and all the toppings, with crispas and churros for dessert.	



Luncheon Buffets:

A guaranteed minimum of 30 guests are required for these buffets. Buffets include coffee, tea, rolls and butter, as well as chef's choice of salad and dessert.

Front Nine Buffet	\$31.95
Choice of three (3) entrees, one starch, and one vegetable.	
Back Nine Buffet	\$27.75
Choice of two (2) entrees, one starch, and one vegetable.	

Entrees:

Beef in au jus
Boneless chicken breasts - variety of sauces to choose from
Smoked sausage & kraut
Smoked ham
Roasted pork
Roasted turkey
Italian sausage (red sauce or peppers & onions)
Meat Ravioli
Meat Tortellini

Starches:

Roasted red skin potatoes
Garlic roasted mashed potatoes
Au gratin potatoes
Rice pilaf
Baked penne with marinara sauce

Vegetables:

Vegetable medley
Honey glazed carrots
Green beans almandine
Broccoli and Cauliflower mornney



Meeting Accompaniments:

International Coffee Service	\$6.95
Our premium coffee served in silver urns. Includes chocolate shavings, cinnamon sticks, sugar cubes, whipped cream, and flavored syrups.	
Beverage Station	\$5.75
Soda, bottled water, coffee, and tea.	
Fresh Brewed Coffee	\$28.95 per gallon
Serves 25-30 guests.	
Alcoholic Punch	\$70.00 per gallon
Choice of champagne or pina colada. Serves 30-45 guests.	
Non-Alcoholic Punch	\$57.50 per gallon
Serves 30-45 guests.	

Breaks:

Milk and Cookie Break	\$8.50
Assorted fresh baked cookies, served with soda and coffee.	
Sweet and Salty	\$9.25
Assorted mini candy bars and bags of chips, served with soda and coffee.	
Sundae Bar	\$9.50
Scoops of vanilla and chocolate ice cream, served with whipped cream, sauces and toppings, coffee, and soda.	
Bagel Break	\$9.50
Assorted bagels served with butter, jams, and flavored cream cheeses, soda, and coffee.	
Health Nut Break	\$9.50
Fruit breads, butter, jams, mixed nuts, and a bowl of whole fruit served with orange juice and coffee.	
Mini Chocolate Fountain	\$9.50 (minimum of 20 people)
White or dark chocolate served in a flowing fountain. Comes with fresh strawberries, pretzel rods, fresh melons, marshmallows, and Oreo cookies for dipping.	

