

**BRIAR RIDGE COUNTRY CLUB**  
**123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA**

**BREAK STATIONS**

**BRIAR RIDGE**  
*Country Club*

**WAKE UP**

assorted freshly baked cookies, regular and decaf coffee, (add fresh squeezed orange juice \$2 per person)

**\$8.00**

**THE VIENNESE**

selection of coffee cakes, regular and decaf coffee, (add fresh squeezed orange juice \$2 per person)

**\$10.00**

**THE CHICAGOAN**

cracker jack, lays potato chips (BBQ and plain), hershey's chocolate candy bar

**\$10.00**

**THE TRAILBLAZER**

m&m's, gardetto's snack mix, yogurt covered pretzels, fruit and nut trail mix

**\$12.00**

**THE MIDDLE EASTERN**

hummus, roasted eggplant with tahini, grilled pita bread with garlic, olives, celery, carrots, and broccoli with dips

**\$14.00**

**THE WISCONSINER**

selection of diced wisconsin cheeses, celery, carrots & broccoli with ranch and bleu cheese dip, assorted crackers, beer brat bites with mustard & assorted rolls

**\$16.00**

**THE ITALIAN**

italian meats, salami, mortadella, capicola, provolone cheese, marinated olives, grilled vegetables with olive oil, balsamic reduction & parmesan cheese, parmesan breadsticks

**\$25.00**

minimum of 15 guests required for buffets  
plus 20% gratuity and 7% tax

**BREAKFAST BUFFETS**



**CONTINENTAL**

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurt, regular and decaf coffee  
(add fresh squeezed orange juice \$2 per person)

**\$12.00**

**FARMERS BREAKFAST**

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurts, steel cut oatmeal (served with brown sugar, cinnamon & cream), scrambled eggs, hash browns, bacon, sausage, pancakes, with regular and decaf coffee  
(add fresh squeezed orange juice \$2 per person)

**\$18.00**

**ULTIMATE BREAKFAST**

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurts, steel cut oatmeal (served with brown sugar, cinnamon, fresh berries & cream), scrambled eggs, hash browns, bacon, sausage, lox & bagels with cream cheese, pancakes & french toast, freshly squeezed orange juice, regular and decaf coffee

**\$25.00**

**THE BRUNCH**

selection of freshly baked danishes and mini croissants, fresh cut fruits, scrambled eggs, french toast, hash browns, bacon, sausage, assorted salads, chicken selection (fried, grilled or roasted), baked ham, pasta primavera, vegetable medley, with regular and decaf coffee, and freshly squeezed orange juice

**\$27.00**

**OMELET OR CREPE STATION**

**\$8.00 Per Guest**  
**\$50.00 Chef Fee**

**MIMOSA BAR**

includes a selection of five different juices along with an assortment of seasonal fruits and two bottles of champagne, any additional juice or champagne added are at an additional cost

**\$150.00**

**BLOODY MARY BAR**

includes 2 bottles of house vodka, 4 bottles of bloody mary mix, and assorted garnishes

**\$225.00**

minimum of 15 guests required for buffets  
plus 20% gratuity and 7% tax

**LIGHT LUNCHES**

**SALAD AND PROTEIN BAR**

includes soup of the day

caesar salad

*romaine, cherry tomatoes, croutons, parmesan cheese, dressed with caesar dressing*

market salad

*mixed greens, carrots, onions, parsley, goat cheese, tomatoes, dressed with balsamic vinaigrette*

japanese salad

*mixed greens, sprouts, pickled ginger, mushrooms, daikon, sesame seeds, wasabi, dressed with a lemon vinaigrette*

included three warm proteins on the side to customize salads:

*grilled chicken breast, shrimp, and beef tenderloin medallions*

mini cheesecakes and brownie bites

**\$26.00**

**PLATED SELECTIONS**

add a cup of soup to plated selections for an extra \$3.00 per guest

**COBB SALAD**

romaine lettuce, chicken, egg, bacon, avocado, tomato, bleu cheese, and your choice of dressing

**\$12.00**

**SOUTH OF THE BORDER SHRIMP SALAD**

romaine lettuce, shrimp, corn, beans, onion, tomato, avocado, dressed with a chipotle ranch dressing

**\$14.00**

**SALAD TRIO**

one scoop of chicken salad, tuna salad, and egg salad on a bed of romaine lettuce, with a side of tomato and onion

**\$12.00**

**HOUSE FLATBREAD**

roasted market mushrooms, pesto, goat cheese, arugula, and fresh herbs

**\$12.00**

**TORTIGLIONI BOLOGNESE**

pasta, ragu of grass fed beef and milk braised pork, fresh ricotta with herbs and parmesan cheese

**\$15.00**

**VEGETABLE STIR FRY**

mushrooms, broccolini, sweet peppers, celery, ginger garlic soy sauce, jasmine rice, and tofu

**\$14.00**

**CUBAN HAM AND CHEESE**

ham, swiss cheese, gruyere cheese, house mustard, house pickles served on a ciabatta roll with a side of fresh cut fries

full size \$12.00 half size \$7.00

**ANCHO CHICKEN WRAP**

roasted chicken, bacon, chipotle ranch, tomato, arugula, avocado, served with fresh cut fries

full size \$12.00 half size \$7.00

minimum of 15 guests required for buffets  
plus 20% gratuity and 7% tax

**BRIAR RIDGE COUNTRY CLUB**  
**123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA**

**PLATED LUNCHESES**

each plated option comes with your choice of salad, sauce, choice of one starch, choice of one vegetable, and choice of dessert to create a perfect pairing

**SALADS**

caesar  
*romaine lettuce, parmesan, tomato, croutons, dressed with caesar dressing*

boston bibb wedge  
*caramelized walnuts and goat cheese*

simple  
*romaine, tomato and cucumber*

**ENTREE PROTEINS**

roasted frenched amish chicken breast  
**\$22.00**

whole roasted cornish game hen  
**\$25.00**

grilled atlantic salmon  
**\$27.00**

grilled prime sirloin steak  
**\$32.00**

**SAUCES**

bordelaise

mushroom gravy

asiago cheese

lemon butter

pesto

**STARCHES**

garlic mashed potatoes

roasted red potatoes

rice pilaf

penne with fire roasted tomato sauce

potato au gratin

moroccan cous cous

**VEGETABLE**

vegetable medley with butter fondue

garlic green beans

candied carrots with parsley

steamed broccolini

roasted acorn squash

grilled zucchini and yellow squash with thyme and garlic

**DESSERTS**

apple pie with cinnamon ice cream

double chocolate cake with whipped cream

french silk pie with strawberries

cream puffs with chocolate and caramel

tiramisu with candied amarena cherries

plus 20% gratuity and 7% tax

**BRIAR RIDGE COUNTRY CLUB**  
**123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA**

**LUNCH AND DINNER  
BUFFETS**

minimum of 15 guests required for buffets  
plus 20% gratuity and 7% tax

**THE PICNIC**

caesar salad, creamy potato salad, coleslaw, pulled pork with BBQ sauce and brioche buns, fried chicken, italian sausage with onions and peppers served with hot dog buns and mustard, roasted red potatoes with herbs, corn on the cobb, apple pie

\$25.00-Lunch / \$30.00-Dinner

**WOK 'N ROLL**

crunchy ramen noodle salad  
asian salad with chinese broccoli, mustard greens, arugula, shredded vegetables, ginger miso vinaigrette, mongolian beef with scallions garnished with crispy rice noodles, korean BBQ chicken, fried vegetable brown rice, spicy green beans, lemon berry cream cake and coconut pie

\$30.00-Lunch / \$35.00-Dinner

**MIDWEST DELICATESSEN**

chopped city salad with gorgonzola, bacon bits, ditalini pasta, green onions, cubed chicken, chopped tomato and creamy italian dressing  
relish tray to include pickle spears, assorted pickled vegetables, olives, carrots, celery sticks with ranch dressing and hummus  
creamy potato salad with dill, pickles, and chopped egg  
roast beef, honey smoked turkey, albacore tuna salad  
provolone cheese, wisconsin cheddar and pepperjack cheese  
shredded lettuce, sliced tomato and shaved red onions  
assorted rolls and sliced bread, mayo and dijon mustard, potato chips, apple pie and german chocolate cake

\$28.00-Lunch / \$33.00-Dinner

**BORN IN THE USA**

heirloom tomato salad with frisee, basil, and balsamic vinaigrette  
crunchy carrot, romaine, fennel, and pea salad  
smoked beef brisket, peach glazed BBQ chicken, roasted new potatoes with brown butter and parsley  
grilled portabello mushrooms and asparagus  
blueberry crumble pie and double chocolate cake

\$30.00-Lunch / \$35.00-Dinner

**SOUTH OF THE BORDER**

quinoa salad with mixed greens, cilantro, corn, black beans, red onions, oranges, avocado, with a orange and lime dressing  
roasted sweet potato and black bean salad, chili seared salmon with prickly pear and pineapple salsa, achioite-orange rubbed flank steak, roasted veracruz vegetables, mashed jalapeño cilantro potatoes, flourless chocolate cake and lemon meringue pie

\$30.00-Lunch / \$35.00-Dinner

**LITTLE ITALY**

panzanella salad  
grilled eggplant, zucchini, bell peppers with olive oil, balsamic reduction and parmesan cheese  
three cheese meat lasagna, pepperoni and sausage pizza, chicken vesuvio with roasted garlic and oregano potatoes, shrimp scampi with spaghetti, tiramisu and lemon berry mascarpone cake

\$30.00-Lunch / \$35.00-Dinner

**CARVING STATIONS**

\$50.00 chef fee per station

beef tenderloin with bordelaise  
\$150.00 per tenderloin approximately 5-6 lbs

new york strip with bordelaise  
\$225.00 per striploin approximately 15-17 lbs

whole roasted turkey with gravy  
\$60.00 per whole turkey approximately 10-12 lbs

bone in ham with mustard and horseradish  
\$110.00 per whole ham approximately 19-22lbs

**BRIAR RIDGE COUNTRY CLUB**  
**123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA**

**FAMILY STYLE**

BRIAR RIDGE  
Country Club

**STANDARD SELECTION**

includes a selection of either soup or salad, three entree choices, one starch choice, and one vegetable choice

**SOUP**

cream of mushroom  
corn chowder  
minestrone

**SALAD**

garden greens  
*mesclun greens, cherry tomatoes, cucumber, with your choice of balsamic or ranch dressings*

**caesar salad**

*romaine, parmesan, cherry tomatoes, croutons, and caesar dressing*

**ENTREES**

fried chicken  
*lightly battered white and dark meat*

**grilled chicken breast**

*dressed in herbed chicken jus*

**italian sausage**

*served with sauteed peppers and onions*

**polish sausage**

*sauerkraut cooked with applewood smoked bacon*

**smoked beef brisket**

*served with BBQ beef gravy*

**petit sirloin filet**

*served with mushroom gravy*

**pasta primavera**

*marinara sauce (vegetarian)*

**STARCHES**

mashed potatoes

oven roasted red bliss potatoes with herbs

rice pilaf

penne pasta with marinara sauce

**VEGETABLES**

green beans with carrots and zucchini drizzled with olive oil and parsley

roasted carrots with parsley

green beans almondine

steamed broccoli

**\$36.00**

minimum of 25 guests required for family style selections

plus 20% gratuity and 7% tax

**BRIAR RIDGE COUNTRY CLUB**  
**123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA**

**FAMILY STYLE**

**BRIAR RIDGE**  
*Country Club*

**PREMIUM SELECTION**

includes a selection of either soup or salad, three entree choices, one starch choice, and one vegetable choice

**SOUP**

bouillabaisse with saffron aioli crouton  
poblano corn chowder with spiced popcorn  
tomato bisque with tomato and cheese crouton

**SALAD**

japanese salad  
*mixed greens, sprouts, mushrooms, pickled ginger, daikon, sesame seeds, yuzu, dressed with wasabi vinaigrette*

**caesar salad**

*baby gem, red romaine, parmesan cheese, grilled focaccia, dressed with caesar dressing*

**market salad**

*market greens, shaved vegetables, pickled herbs, goat cheese, heirloom tomato, dressed with balsamic and herb vinaigrette*

**ENTREES**

roasted airline chicken breast  
*dressed in a shiitake chicken jus*

**chicken thigh parmesan**

*italian bread crumb encrusted boneless thigh, topped with marinara and mozzarella*

**apple and fennel stuffed chicken breast**

*served with merlot reduction*

**petit beef tenderloin**

*served with port wine jus*

**smoked beef brisket**

*served with BBQ beef gravy*

**bone in pork chop**

*served with apple chutney*

**grilled salmon**

*served with dill beurre blanc*

**tofu stir fry**

*jasmine rice, green beans, carrots, green peas, ginger and soy sauce (vegetarian)*

**STARCHES**

garlic mashed potatoes

roasted yukon gold potatoes with fresh herbs

sweet and idaho potato napoleon

basmati rice with fried onions and almonds

cheese ravioli with marinara sauce

**VEGETABLES**

green beans with carrots and zucchini drizzled with olive oil and parsley

broccolini and carrots with butter fondue

grilled asparagus

roasted cauliflower au gratin

ratatouille

**\$46.00**

minimum of 25 guests required for family style selections

plus 20% gratuity and 7% tax

**BRIAR RIDGE COUNTRY CLUB**  
**123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA**

**FAMILY STYLE**

BRIAR RIDGE  
Country Club

**ROYAL SELECTION**

includes a selection of either soup or salad, four entree choices, two starch choices, and two vegetable choices

**SOUP**

manhattan clam chowder  
beef consomme with sliced herb crepes and root vegetables  
lobster bisque with pistachio and parmesan crouton

**SALAD**

ahi tuna poke  
*seaweed, sriracha aioli, cucumber and daikon*

crab cake caesar salad  
*petit crab cake, baby gem, red romaine, parmesan cheese, grilled focaccia dressed with caesar dressing*

antipasti barcelona  
*roasted peppers, onion, eggplant, parsley, goat cheese and grilled asparagus*

**ENTREES**

roasted airline chicken breast  
*with portabella stuffing and au jus*

grouper with olive tapenade  
*served with lemon beurre blanc*

shrimp scampi  
*olive oil, lemon, garlic, and parsley*

pesto and parmesan crusted atlantic salmon  
*served with roasted tomato tapenade*

asparagus and mozzarella stuffed chicken  
*chicken breast wrapped in prosciutto served with merlot reduction*

petit beef tenderloin  
*served with port wine jus*

petit prime striploin  
*served with herbed jus*

grilled veal sirloin  
*served with morel cream sauce*

vegetarian bamee noodles with tofu  
*spicy or regular*

pasta primavera  
*marinara sauce*

**STARCHES**

garlic mashed potatoes

roasted fingerling potatoes with fresh herbs

sweet and idaho potato napoleon

basmati rice with fried onions and almonds

cheese ravioli with marinara sauce

angel hair pasta

**VEGETABLES**

green beans with carrots and zucchini drizzled with olive oil and parsley

broccolini and carrots with butter fondue

roasted green bean and bacon bundles

grilled asparagus

roasted cauliflower au gratin

ratatouille

sauteed mushroom medley

**\$58.00**

minimum of 25 guests required for family style selections

plus 20% gratuity and 7% tax

**BRIAR RIDGE COUNTRY CLUB**  
**123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA**

**PLATED DINNERS**

**SALADS**

select one of the following

vegetable and mushroom escabeche  
*baby lettuce and sherry vinaigrette*

caesar salad  
*baby gem, red romaine, parmesan cheese,  
tomato, grilled focaccia dressed with caesar  
dressing*

boston bibb lettuce wedge  
*tomato, mozzarella, pesto, croutons dressed with  
aged balsamic vinaigrette*

simple salad  
*romaine, tomato, cucumber, carrot dressed with  
balsamic vinaigrette*

canadian lobster salad  
*homemade mayonnaise, peppers, shallots, celery,  
cucumber carpaccio, frisee and herb salad  
(additional \$8.00)*

**CHICKEN SELECTIONS**

grilled 6 oz. chicken breast served with garlic  
smashed potatoes, vegetable medley and  
bordelaise sauce  
(this selection comes with the simple salad)

**\$25.00**

roasted airline chicken breast and fried chicken  
drum, served with boursin mashed potatoes,  
seasonal vegetables and bordelaise sauce

**\$30.00**

chicken breast with spinach and boursin cheese  
filling served with an artichoke risotto, roasted  
heirloom carrots and a bordelaise sauce

**\$30.00**

**FISH SELECTIONS**

grilled salmon served with smashed purple  
potatoes, roasted seasonal vegetables with a  
lemon beurre blanc

**\$36.00**

pesto brushed chilean sea bass served with  
porcini mushroom risotto, broccolini and grilled  
tomatoes

**\$45.00**

**BEEF AND VEAL SELECTIONS**

filet of beef served with potato mushroom gratin,  
seasonal vegetables and a bordelaise sauce

**\$38.00**

10 oz. black angus strip steak served with  
a twiced baked potato with cheese, seasonal  
vegetables and a madagascar peppercorn sauce

**\$38.00**

8 oz. veal strip steak served with fettuccine,  
broccolini and carrots in a butter herb fondue with  
a mushroom medley cream sauce

**\$38.00**

plus 20% gratuity and 7% tax

PLATED DINNERS



DUO SELECTIONS

duet of grilled 6oz. new york strip steak and breaded chicken breast served with whipped yukon gold potatoes with green onion, vegetable medley and a port wine reduction sauce

\$36.00

duet of grilled 6oz. new york strip and grilled salmon served with leek potato napoleon, roasted fennel, green bean bundle wrapped in bacon with a port wine reduction sauce

\$40.00

duet of grilled 6oz. filet mignon and blue crab cake served with mashed potatoes, broccolini, roasted heirloom carrots and a mushroom bordelaise sauce

\$43.00

DESSERTS

tiramisu sponge cake with toasted hazelnuts and blueberry compote

chocolate mousse cake with whipped cream

salted caramel and vanilla crunch cake

warm apple blossom with vanilla sauce

additional \$5.00 per guest

tiramisu  
*mascarpone cream, lady fingers, espresso*

imperial chocolate cake  
*chocolate sponge, chocolate mousse, chocolate ganache, and a chocolate cookie crust*

harvest fruit pie  
*apples, rhubarb, strawberry, raspberry and blackberry*

additional \$7.00 per guest

plus 20% gratuity and 7% tax



**BRIAR RIDGE COUNTRY CLUB**  
**123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA**

**HORS D'OEUVRES**

minimum of 25 hors d'oeuvres per item  
all prices are noted per piece

**\$1.50**

BBQ or swedish meatballs  
fried ravioli with marinara sauce  
fried mushrooms with tartar sauce  
breaded macaroni and cheese wedges  
pigs in a blanket served with mustard

**\$3.00**

assorted maki rolls, soy sauce, wasabi and pickled ginger  
asparagus and asiago phyllo roll  
avocado spring roll  
antipasto skewer  
spanakopita  
chicken pot sticker with soy sauce  
cashew chicken tenders with BBQ sauce  
mini sausage pizza  
chicken satay with peanut butter sauce  
chicken empanadas with roasted tomato salsa  
chicken sesame tempura with soy sauce  
chilled jumbo shrimp

**\$4.00**

duck spring roll with sweet and sour sauce  
coconut shrimp with apricot dipping sauce  
bacon wrapped scallop  
bacon wrapped shrimp  
shrimp pot sticker with sweet chili sauce  
shrimp shao mai with soy sauce  
lamb chops with mint aioli  
moroccan beef phyllo cigar  
beef empanada with roasted tomato salsa  
cheeseburger puff with ketchup  
hibachi beef skewer with soy sauce

**APPETIZER TRAYS**

italian antipasto tray **S \$90 M \$130 L \$185**  
*assortment of imported italian deli meats,  
cheeses, olives and specialties*

assorted cheeses **S \$80 M \$120 L \$175**  
*assortment of domestic and imported cheeses  
served with an assortment of crackers*

bruschetta **S \$75 M \$120 L \$150**  
*bowl of fresh chopped tomato, onion, peppers,  
and basil in balsamic olive oil served with toasted  
crostini*

fresh seasonal fruits **S \$75 M \$120 L \$150**  
*assortment of seasonal fresh fruits served with a  
yogurt dip*

fresh seasonal vegetables **S \$75 M \$120 L \$150**  
*assortment of seasonal vegetables served with a  
ranch dip*

spinach dip with pita chips **\$60.00**  
*creamy spinach dip with roasted pita chips*

plus 20% gratuity and 7% tax