

COLLEGE/UNIVERSITYEVENTS

A. All inclusive package \$55 per person

4 hour open bar

Bartender

Dinner/Hors

Linens

Wait Staff

Tax and Service Fee

B. Cash Bar Package \$40.00 per person

4 hour event (cash bar)

Dinner/Hors

Linens

Wait Staff

Tax and Service Fee

Bartender @ \$150.00 each

****all guests must utilize bus transportation

1/50 security ratio and arranged by ILCC \$150.00 each

all pricing subject to change

2019

www.ironlakescountryclub.com

College/University Formal Menu

First Course (choice of one)

Chefs Soup Kettle

Tavern Style Tomato Bisque or New England Corn Chowder

Fresh Seasonal Fruit Plate

Grapefruit, Mandarin, Pineapple, Mango, Kiwi and Strawberry

Salad of Choice

Entrée (choice of two)

Vegetable or Meat Lasagna

Penne Pats, Grilled Chicken, Broccoli, Red Pepper Alfredo Sauce

Bow Tie Pasta Carbonara

Roast Sirloin of Beef in Red wine mushroom sauce

Sautéed Tender Tips of Beef, Burgundy Mushroom Sauce

Filet of Salmon, Dill Hollandaise or Mango Salsa

Tilapia Francaise, Lemon Caper Sauce

Panco Breast of Chicken Dijonnaise

Chicken Breast, lemon Caper Sauce or Mushroom Marsala

Roast loin of Pork, Thai Chili Pan Glaze

(choice of one starch and one vegetable included)

*All served with House Baked Rolls, coffee and tea

Chelsea Welk 610-395-3369 ext. 232

Terry Marrow 610-395-3369 ext. 229

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

2019

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