



Morris Country Club Banquet and Event Menu



Welcome!

Morris Country Club invites you to experience our banquet facilities. We offer a wide variety of options including: an outdoor wedding site, outdoor cocktail reception location, chairs, table linens, delicious choice entrees, champagne, spirits, wine, beer, and soda. Our superior wait staff completes your successful event and makes it a night for you to treasure.

In our banquet tent, admire flowing ceiling tapestries with glittering chandeliers and seating for up to 280 guests. A climate-controlled environment creates the perfect ambiance for your special event. You and your guests will be pampered by our professional and courteous staff to ensure everyone receives extraordinary service.

In our Oak Room and our Champion Room, you can enjoy time with your guests in a smaller setting, which is great for meetings, showers, birthday parties, and so much more.

Whether you desire an intimate gathering for 10 or a formal event for 280, Morris Country Club features exceptional service.

Morris Country Club is the place to be for your special day. We look forward to working with you!

Thank you,

Tricia

Morris Country Club | Event Coordinator

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BREAKFAST

Breakfast Buffets priced per person.
Add \$5 per person under 30 attendees.

Continental Breakfast Buffet \$12.95

Assorted Muffins & Danishes
Fresh Fruit Tray
Chilled Orange & Cranberry Juice
Fresh Brewed Coffee & Juice

MCC Breakfast Buffet \$19.95

Scrambled Eggs
Bacon & Sausage
Biscuits & Gravy
Hashbrowns
French Toast & Syrup
Fruit
Breakfast Beverages

Ultimate Breakfast Buffet \$24.95

Includes Continental Breakfast, MCC
Breakfast buffet, and breakfast
beverages

Breakfast Beverages

Chilled Orange Juice
Chilled Cranberry Juice
Fresh Brewed Coffee: regular & decaf
Hot Tea

Plated options are available upon request. All prices are listed per person.



All prices are subject to a
20% service charge and a
6.25% sales tax.

PLATED LUNCH

Lunch is available from 11am-2pm.

Serves 30-75 people.

All options are plated & priced per person



SALADS

All salads are served with warm rolls & butter

Add chicken for \$5.00 or shrimp for \$9.00 per plate

Caesar Salad \$13.95

Crisp romaine lettuce tossed with creamy Caesar dressing garnished with parmesan cheese

Seasonal Fruit Salad \$15.50

Chopped lettuce topped with seasonal fruit & walnuts, sprinkled with coconut & accompanied with raspberry vinaigrette

Chopped Salad \$15.95

Crisp lettuce, crumbled bacon, diced tomato, purple cabbage, gorgonzola cheese & mini pasta tossed in our creamy & tangy bacon house dressing

Waldorf Salad \$15.95

Mixed greens, sliced fresh apples, red grapes, walnuts & bleu cheese tossed in caramelized onion white balsamic vinaigrette

Soup & Salad Combination \$5.00 additional per plate

Select one of the salad options above and pair it with a cup of one of our homemade soup selections

Soup selections: Creamy potato
 Creamy tomato
 Chicken & rice (creamy or broth)
 Cheesy broccoli

All prices are subject to a 20% service charge and a 6.25% sales tax.

PLATED LUNCH

Lunch is available from 11am-2pm.
Serves 30-75 people.
All options are plated & priced per person

Wraps, Croissants, & Sandwiches

All sandwiches are served with our home fried potato chips
Substitute fruit or pasta salad for additional \$1 per plate

* indicates warm sandwiches

Turkey Club \$15.50

Slow roasted juicy turkey breast & crisp bacon with lettuce, tomatoes & mayo on a flaky croissant

Chicken Salad \$15.50

Our homemade chicken salad served on a flaky croissant with lettuce and tomato garnish or tossed together in a large flour tortilla

Chicken BLT \$15.50

Grilled chicken breast & smoked bacon with the classic BLT fixings served on a flaky croissant with mayo or tossed with honey mustard in a large flour tortilla

Chicken Caesar \$15.50

Grilled chicken, crisp lettuce, and our creamy Caesar dressing wrapped in a giant flour tortilla

Teriyaki Chicken Sandwich* \$16.95

Grilled chicken basted with teriyaki sauce & served on a toasted kaiser roll with sautéed mushrooms, onions & honey mustard

Classic Cheeseburger* \$16.95

Thick & juicy ground beef patty topped with American cheese served on a toasted kaiser roll

Cod Sandwich* \$16.95

Broiled or fried tender flakey white Atlantic cod served with tartar sauce on a kaiser roll



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PLATED LUNCH

Lunch is available from 11am-2pm.

Serves 30-280 people.

All options are plated & priced per person

Entrees

All entrees are served with your choice of potato, vegetable, house salad, warm rolls & butter

Sirloin Steak \$23.95

Tender & marinated grilled sirloin served in a red wine demi glaze

Pork Dijon \$18.95

Slow roasted pork loin medallions served with our creamy & flavorful Dijon mustard sauce

Chicken Piccata \$18.95

Lightly floured breast of chicken sautéed & served with a creamy lemon, garlic, wine, caper & cream reduction

Broiled Whitefish \$19.95

Lightly seasoned Atlantic cod prepared in aromatic lemon wine butter

Potato Choices:

Baked
Homemade smashed potatoes
Wild rice
Au Gratin
Roasted baby potatoes

Vegetable Choices:

House medley
California blend
Green beans
Buttered corn
Green bean almondine



All prices are subject to a 20% service charge and a 6.25% sales tax.

LUNCH BUFFETS

Lunch is available from 11am-2pm.

Serves 30-280 people.

Additional \$5/person under 30 attendees

All options are buffet & priced per person

Entrée Buffets

Deli Buffet \$16.95

Assorted breads paired with our fresh roasted sliced turkey breast, pit ham & chicken salad served with our home fried potato chips & pasta salad.

Homemade soup for additional \$5.00/person

Italian Beef & Chicken Buffet \$18.95

Slow roasted beef in Italian jus & marinated chicken breasts served with French rolls, sautéed peppers & onions, fresh fried chips, pasta salad & condiments

Classic Grill Buffet \$18.95

Our hand patted 8oz. burgers & marinated chicken breasts served with all the trimmings & your choice of 2 delicious sides:

- Fresh fried chips
- Tossed salad
- Baked Beans
- Homemade potato salad
- Coleslaw
- Pasta Salad

Fajita Buffet \$20.95

Grilled chicken & beef, warm flour tortillas, grilled peppers & onions, Spanish rice, refried beans, fresh tortilla chips, nacho cheese sauce, salsa, sour cream, cheddar cheese, shredded Monterey jack cheese, diced tomatoes, shredded lettuce, black olives & fresh jalapenos

Guacamole for additional \$2.00/person

All prices are subject to a 20% service charge and a 6.25% sales tax.

MCC SIGNATURE BUFFET

Lunch (avail. 11-2) | \$19.95 *2 entrées

1 Entrée Dinner | \$23.95

2 Entrée Dinner | \$25.95

3 Entrée Dinner | \$28.95

Buffet includes warm rolls, butter, and salad with your choice of 2 dressings

Grilled Chicken | Marinated piece chicken lightly grilled for flavor & finished in the oven with garlic wine jus

Chicken Piccata | Boneless breast of chicken lightly floured & sautéed served with our homemade piccata cream sauce

Chicken Marsala | Tender sautéed chicken served with a marsala mushroom reduction splashed with cream

Baked Italian Chicken | Crispy breaded chicken breast topped with our own marinara sauce, parmesan cheese & herbs

Chicken Oscar | Beautiful presentation of chopped asparagus & crabmeat béarnaise sauce served over medallions of panko breaded chicken breast

Baked Icelandic Cod | Lightly seasoned tender cod filet prepared in aromatic lemon wine butter

Bowtie Alfredo | Grilled chicken & pasta tossed with our creamy alfredo sauce & tossed with parmesan cheese

Baked Mostaccioli | Penne Pasta tossed in our meaty tomato sauce topped with parmesan cheese & Italian herbs

Tortellini Marinara | Cheese tortellini tossed in our own marinara sauce topped with parmesan cheese & Italian herbs

Italian Sausage & Peppers | Sautéed peppers & onions with Italian sausage over penne noodles topped with cheese

Potato Choices:

Baked | Homemade smashed potatoes | Wild rice | Au Gratin | Roasted baby potatoes

Vegetable Choices:

House medley | California blend | Green beans | Buttered corn | Green bean almandine

Chef attended carving station with choice of 1 meat: \$6.95

Slow roasted beef au jus served with all the trimmings

Roast pork loin with our velvety Dijon Cream

Baked ham with apple bourbon sauce

Roasted turkey breast with gravy and cranberry sauce

Prime rib with au jus (additional \$10.95/person)



DINNER BUFFETS

Serves 30-280 people.

Additional \$8/person under 30 attendees

All options are buffet & priced per person

Pasta, Pasta, Pasta Buffet **\$23.95**

Bowtie alfredo with grilled chicken, baked mostaccioli with meat sauce, tortellini with homemade marinara sauce served with our house salad & warm rolls

Italian Beef & Chicken Buffet **\$25.95**

Slow roasted beef in Italian jus & marinated chicken breasts served with French rolls, sautéed peppers & onions, fresh fried chips, mostaccioli, pasta salad & condiments

Fajita Buffet **\$26.95**

Grilled chicken & beef, warm flour tortillas, grilled peppers & onions, Spanish rice, refried beans, fresh tortilla chips, nacho cheese sauce, salsa, sour cream, cheddar cheese, shredded Monterey jack cheese, diced tomatoes, shredded lettuce, black olives & fresh jalapenos

Guacamole for additional \$2.00/person



All prices are subject to a 20% service charge and a 6.25% sales tax.

PLATED DINNERS

Serves 30-280 people

All options are plated & priced per person

* indicates Vegetarian option

All entrees are served with your choice of potato, vegetable, house salad with your choice of two dressings, warm rolls & butter

Filet Mignon | **\$45.95** | Our juicy center cut filet served with red wine demi glaze

Center Cut Sirloin Steak | **\$34.95** | Tender & marinated grilled sirloin served with red wine demi glaze

Pork Dijon | **\$26.95** | Slow roasted pork loin medallions served with our creamy & flavorful Dijon mustard sauce

Chicken Piccata | **\$25.95** | Lightly floured breast of chicken sautéed & served with a creamy lemon, garlic, wine, caper & cream reduction

Chicken Marsala | **\$25.95** | Mushroom & marsala reduction splashed with cream over a sautéed breast of chicken

Grilled Salmon | **\$29.95** | Char grilled Atlantic salmon accompanied with dill, wine, lemon & cream reduction

Sautéed Shrimp | **\$30.95** | Jumbo gulf shrimp sautéed with seasoned butter & served with our roasted red pepper coulis

Broiled Whitefish | **\$29.95** | Lightly seasoned Atlantic cod prepared in aromatic lemon wine butter

Sirloin Steak & Shrimp | **\$38.95** | Our signature sirloin paired with our sautéed shrimp

Sirloin Steak & Chicken | **\$35.95** | Our signature sirloin paired with one chicken dish

Stuffed Portobello Mushroom* | **\$23.95** | Stuffed jumbo roasted portobello cap with a mixture of fresh spinach, roasted red peppers & provolone cheese served with roasted red pepper cream sauce

Broccoli Alfredo* | **\$23.95** | Homemade alfredo sauce tossed with fresh steamed broccoli & bowtie egg noodles

APPETIZER TRAYS

Tray serves 35-50 people

Priced per tray

Trays are displayed buffet style

Domestic Cheese & Crackers | **\$65.95** | Sliced cheese served with imported genoa salami and an assortment of crackers

Seasonal Fruit Tray | **\$69.95** | grand presentation of select seasonal fruits, selections based upon availability

Vegetable Tray | **\$55.95** | Broccoli florets, cauliflower, carrots, celery, radishes & cucumbers presented with ranch dip

Spinach & Artichoke Dip | **\$49.95** | Fresh spinach & artichoke hearts in our seasoned warm cream cheese dip with parmesan cheese and fresh fried tortilla chips

Homemade Potato Chips & Dip | **\$45.95** | Our home fried potato chips with our own fresh sour cream and onion dip

Tortilla Chips & Salsa | **\$45.95** | Fresh fried corn tortilla chips with chunky salsa

Bruschetta | **\$49.95** | Fresh toast tips topped with our balsamic spiked diced tomato, garlic & basil topping and sprinkled with parmesan cheese

Apple Pear Crostini | **\$55.95** | Slow roasted homemade apple pear compote on toast tips topped with gorgonzola cheese

Boneless Wings | **\$85.00** | 5 pounds, approximately 60-70 pieces, of tender chunks of chicken coated in a light crispy crust, accompanied with BBQ, buffalo, and ranch dipping sauces

COLD HOR D'OEUVRES

Items are presented butler style but can be displayed buffet style
50 pieces minimum & increased by increments of 25
Items are priced per piece

Caprese Skewer | \$1.75 | Fresh mozzarella cheese, grape tomatoes, artichoke hearts & salami drizzles with olive oil & fresh Italian herbs

Shrimp Cocktail Canapes | \$2.25 | Our fresh boiled shrimp prepared on garnished crostini bread with cocktail sauce & shredded lettuce

Shrimp Cocktail | \$2.50 | Jumbo shrimp boiled in our own blend of seasoning presented with homemade tangy cocktail sauce & lemons

Spanish Pinwheels | \$1.50 | Large flour tortillas rolled with cream cheese, blacked chicken, sautéed Spanish vegetables & seasonings, cut on a bias

Persian Fruit Kabobs | \$1.75 | Fresh fruit skewers splashed with champagne & sprinkled with fresh mint

Displayed Assorted Mini Sandwiches

Mini Chicken Salad Croissants | \$3.50 | Our creamy all white meat chicken salad made with celery, onion, and mayo

Mini Caprese Sandwiches | \$3.50 | Sliced tomato, fresh mozzarella, and pesto-mayo on mini rolls

Mini Turkey Cranberry Sandwiches | \$3.50 | Cranberry cream cheese spread on mini slider rolls with real turkey and mixed field greens

Mini Ham & Swiss Sandwiches | \$2.25 | Thin sliced ham & Swiss cheese on French roll with mayo, lettuce, and tomato

Mini Turkey & Cheddar Sandwiches | \$2.25 | Sliced turkey on a French roll with cheddar, mayo, lettuce & tomato

Mini Salami & Provolone Sandwiches | \$2.25 | Pesto-mayo, lettuce, genoa salami, and sliced provolone on a French roll



HOT HOR D'OEUVRES

Items are presented butler or buffet style
50 pieces minimum & increased by
increments of 25

Items are priced per piece
* indicates item can only be displayed

- BBQ Meatballs** | \$1.75 | Mini ground beef & pork meatballs tossed in barbeque
- Calamari Sticks** | \$1.85 | Panko breaded calamari fries served with cocktail sauce
- Bacon Wrapped Water Chestnuts** | \$1.85 | Bacon wrapped water chestnuts over baked and tossed in a teriyaki soy glaze
- BBQ Pork Puffs** | \$1.50 | Tender slow roasted pork loin simmered in Sweet Baby Ray's BBQ sauce served in seasoned puff pastries
- Broccoli Cheddar Puffs** | \$1.75 | Homemade puffs in filled with fresh broccoli, cheddar & cream cheese sprinkled with kosher salt & baked gold brown
- Crab Rangoon** | \$1.85 | Crispy wonton skins filled with crabmeat & cream cheese filling, lightly fried until golden brown
- Southwestern Chicken Eggrolls** | \$1.85 | Boneless chicken breast skewered with teriyaki sauce & garnished with black and white sesame seeds
- Chicken Saytay** | \$1.50 | Boneless chicken breast skewered with teriyaki sauce & garnished with black and white sesame seeds
- BBQ Shrimp** | \$2.75 | Bacon wrapped shrimp tossed in Sweet Baby Ray's BBQ
- Bacon Wrapped Scallops** | \$2.75 | Fresh Sea scallops wrapped in our smoked bacon & baked golden brown
- Crab Cakes** | \$2.25 | Maryland style crab cakes prepared in house with a light crispy crust
- Steak Kabobs** | \$2.75 | Mini skewers of seasoned steak glazed with teriyaki & sesame seeds
- Eggrolls** | \$1.50 | Crispy wonton filled with Asian vegetables, seasonings & tender pork
- Chicken Tenders** | \$2.75 | Battered chicken breast fingers served with your choice of buffalo, BBQ or ranch dipping sauce
- Potato Skins*** | \$1.75 | Our homemade potato skins, fried golden brown topped with melted cheddar cheese & bacon, served with sour cream & chives
- Cheese Sticks*** | \$1.50 | Battered mozzarella cheese sticks served with our own marinara
- Marinara Meatballs*** | \$1.75 | mini ground beef & pork meatballs simmered in marinara

DESSERT

Items are priced per person unless noted
* Indicates items are priced per piece

Dessert Tables

Assorted Cookies* | **\$2.50** | Soft baked assorted cookies always baked the day of your event

Brownies* | **\$2.50** | Soft baked assorted cookies always baked the day of your event

Assorted Cakes Table | **\$8.95** | Assorted cakes hand selected by our chef

Cheesecake Station | **\$8.95** | A large selection of toppings & sauces for your guests to create their own ultimate cheesecake

Plated Desserts

Chocolate Layer Cake | **\$7.50** | Double layers of moist chocolate cake with chocolate frosting

Carrot Cake | **\$7.50** | Sweet & moist spice cake covered in cream cheese icing

New York Cheesecake | **\$7.50** | Gourmet cheesecake tower presented with choice of toppings or sauces

Other desserts available by request



BEVERAGES

Cash Bar | Guests will pay for each individual drink on their own

\$2 Soda, \$4 Domestic, \$5 Premium Beer & Seltzer, \$6 Wine, \$8 Mixed, \$10 Double

Four Hour Assorted Soda & Juices | **\$9.95** | Hosted soft drinks, lemonade, iced tea, coffee, hot tea

Four Hour Domestic Beer, Wine & Soda | **\$21.95** | Hosted bar with our selection of domestic beer, house wine, and assorted soda | Additional hours available at \$5/person/hour | Seltzer addition available at \$3/person

Four House Brand | **\$26.95** | Our carefully selected house brand gin, rum, tequila, whiskey, vodka, & amaretto, domestic beer, wine & soda | Additional hours available at \$8/person/hour | Seltzer addition available at \$3/person

Four Hour Call Brand **\$31.95**

Domestic beer, wine, soda

Tito's Vodka

Beefeaters Gin

Bacardi Rum

José Cuervo Gold

Captain Morgan Rum

Jack Daniels

Jim Beam

J&B Scotch

Amaretto

Southern Comfort

Malibu Rum

*Additional hours available at

\$8/person/hour

*Seltzer addition available at \$3/person

Four Hour Premium Brand **\$36.95**

Domestic beer, premium beer & seltzers, call brand liquor, wine, soda

Absolut Vodka

Tanqueray Gin

Jameson

Canadian Club

Bailey's

1800 Gold

Crown Royal

Seagram's 7

Makers Mark

*Additional hours available at

\$8/person/hour

Assorted Juices & Soda | Coke, Diet Coke, Sprite, lemonade, orange juice, cranberry juice, tea, pineapple juice, tonic water, club soda, ginger ale

Domestic Bottled Beer | Budweiser, Bud Light, Michelob Ultra, Busch Light, Miller Lite, Miller 64, MGD, Coors Light, Busch N/A

Premium Bottled Beer & Seltzers | Corona, Heineken, Blue Moon, rotating IPA, White Claw

Wine | Chardonnay, White Zinfandel, Moscato, Riesling, Cabernet, Merlot, Pinot Noir

Champagne & House Wine available for tables at \$20/bottle