

CLEVELAND COUNTRY
CLUB



1924

BANQUET GUIDE

CLEVELAND COUNTRY CLUB

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WWW.CLEVELANDCOUNTRYCLUB.ORG

Nestled in the serene beauty of the foothills of the Appalachian Mountains, the Cleveland Country Club is an ideal site for weddings and events. Detailed planning and customized event consultation make hosting your event here a delight and all at a price that is more affordable than you would imagine. The Executive Chef will create a custom menu using the highest quality ingredients to impress you and your guests with spectacular tastes and creative food displays. The staff at the Cleveland Country Club will provide you with the highest level of service available ensuring all of your needs are met. Whether you are looking for an intimate gathering with only your closest friends or an extravagant celebration, we have the perfect location to fulfill your every wish. Let us take care of your event so you can enjoy the relief and satisfaction that country club quality and service has to offer.

CLEVELAND COUNTRY CLUB TUESDAY – SUNDAY

Available for booking wedding receptions, anniversaries, birthdays, business meetings, company lunches or dinners, class reunions, holiday parties or any kind of special event you may have in mind!

RULES AND REGULATIONS

MENU PLANNING

The enclosed menus are to be used as a guide when planning your event. Our Chef will be pleased to work with you in the preparation and creation of any additional items or menus that you may request.

To allow adequate preparation time, menu plans must be completed with event coordinator a minimum of one week in advance. All deposits are non-refundable. If an event is canceled less than 48 hours in advance there will be a cancellation fee of an estimated 50% of the cost of the function. The guaranteed number of guests is required 48 hours before the start of your event (for Tuesday and Wednesday functions, the deadline is the preceding Friday). Receptions require additional time for preparations.

No food or beverage shall be brought onto the club premises! Wedding cakes, birthday cakes and anniversary cakes may be an exception, but approval is required from the event coordinator. **State Law prohibits food removal from Club premises after special functions.**

A LA CARTE, BANQUET & BUFFET DINING

A la carte dining for lunches and dinner is available in the private rooms. A la carte service is limited to a maximum of 15 people. Banquet Dining is available for a group of 15 and above. The club has the capacity of up to 400 guests with a set banquet meal. Buffet service is available for groups of 30 more. Special planning for buffets is required and menus should be completed two weeks in advance. If additional servers are requested, a fee will be applied.

ROOM RENTAL CHARGES

A non-member function will be charged a room rental fee. If the function of a member does not meet the minimum food and beverage requirement a room rental charge will be assessed. See the event coordinator for more details.

DEPOSITS & CREDIT INFORMATION

A 25% deposit is required from our guests when the function is booked in order to guarantee the availability of the room. Payment at the end of your function is required, based on the number guaranteed (if prior credit arrangements have not been made). If credit has been established then payment is due and payable in full within 30 days from the function. An IRS tax form must be filled out and returned to the Club prior to event.

EXTENDED PARTIES

When a function is booked, a limit of 4 hours is reserved in the specific room unless previously arranged with the event coordinator. If the function extends past the time allotted, there will be an additional charge of \$150 for each extra hour.

TAXES & GRATUITIES

Tennessee state sales tax of 9.75% and a service charge equal to 18% of the total bill will be added to the account.

DAMAGES & LOST ITEMS

The Cleveland Country Club will not assume responsibility for the damage to, or loss of, any merchandise or article left prior to, during or following the scheduled event. The organization or individual contracting The Cleveland Country Club shall be responsible for loss or any damage done to the premises during the period of time the guests, agents of the organization or individual occupy the contracted premises.

RULES FOR DECORATING

Absolutely no tape, tacks, push pins or nails permitted on the walls or ceilings. If balloons are used in decoration, the guests are responsible for their removal from the premises. If the club becomes responsible for the removal, a \$50 clean-up fee will be charged. The throwing of bird seed or bubbles for wedding receptions should be performed outside the facility. Rice, potpourri, sparklers and confetti are not permitted. Glitter is not permitted inside the clubhouse. A cleanup fee will apply for any violation of this policy. Table arrangements can be brought in as decoration but must be removed by the guests. All candles must have a glass enclosure and no open flame.

FLOOR PLANS & ROOM ARRANGEMENTS

In addition to the selection of the menu, the event coordinator will need advance notice of the style and layout of the room(s) for the function (head table requirements, audio/visual arrangements and registration/ticket tables). If any musical entertainment is included in the function, we require, unless previously arranged, that all equipment be broken down and removed no later than one hour after the function is over.

ROOM CAPACITIES

ROOM	CAPACITY	FEE
Ballroom	225-300 guests	\$500
Ballroom A or C	40 guests	\$125
Ballroom B	90 guests	\$250
Private Dining Room	40 seats	\$70
Private Dining Room A or B	25 guests	\$35
Family Grille	90 guests	\$140
Fireside	50 guests	\$100
Main Bar	65 guests	\$100
19 th Hole	65 guests	\$100
Pre-Function	40 guests	\$100

EQUIPMENT AVAILABLE

Television with VCR/DVD - 21 Inches
Projector
Projector Screen
Easel
Easel & Pad
Wireless Internet

* Additional fees may apply for electronic accessories

LINENS

The Cleveland Country Club can provide just the right linens to create the exact look and feel of the event that you have in mind. From tablecloths and napkins to colors and sizes, there are numerous combinations to choose from to help you customize your event.

TABLECLOTH COLOR CHART

	Sizes	62x62	72x72	85x85	52x114
COLORS					
WHITE					
IVORY					
RED			N/A		
DUSTY ROSE			N/A		
BLACK			N/A		
BURGUNDY			N/A		
GREEN		N/A			
ROYAL BLUE					
SANDALWOOD			N/A		
NAVY		N/A			
GOLD		N/A	N/A	N/A	

Additional charges may apply for certain colors.

NAPKIN COLORS

White cotton, white, green, purple, gold, sea foam, light blue, royal blue, navy, black, burgundy, pink, dusty rose, ivory, red, sandalwood, yellow, orange

HORS D'OEUVRES

RECEPTIONS

LIGHT FARE

Fresh seasonal fruit, served with a sweet poppy seed sauce
Imported and domestic cheese, served with assorted crackers
Finger sandwiches of ham, tuna and chicken salad
Choice of two (2) hors d'oeuvres from the Silver Selections
Or choose two (2) hors d'oeuvres from the Gold Selections

MEDIUM FARE

Fresh seasonal fruit, served with a sweet poppy seed sauce
Import and domestic cheese, served with assorted crackers
Crudités of fresh vegetables
Finger sandwiches of ham, tuna and chicken salad
Choice of three (3) hors d'oeuvres from the Silver Selections
Or choose three (3) hors d'oeuvres from the Gold Selections

HEAVY FARE

Fresh seasonal fruit, served with a sweet poppy seed sauce
Import and domestic cheese, served with assorted crackers
Crudités of fresh vegetables
Smoked salmon with appropriate condiments or shrimp cocktail
Finger sandwiches of ham, tuna and chicken salad
Choice of four (4) hors d'oeuvres from the Silver Selections
Or choose four (4) hors d'oeuvres from the Gold Selections

* Food price based on 2 hour time frame but is replenished for 1.5 hours.

* Packages based on 2.5 servings per person.

HORS D'OEUVRES

SILVER SELECTIONS

MINI VEGETABLE SPRING ROLLS

Finely chopped cabbage, carrot and onion wrapped in a crisp spring roll wrapper with sweet n sour sauce

VEGETABLE SPRING ROLLS

Finely chopped cabbage, carrot and onion wrapped in a crisp spring roll wrapper with sweet n sour sauce

ASSORTED MINI QUICHE

Lorraine, herb cheese, spinach, and garden vegetable

VEGETABLE POT STICKERS

A medley of carrots, celery and onions, wrapped in an Asian dumpling with sweet 'n' sour sauce

MEATBALLS

Swedish or Italian

BROCCOLI CHEESE BITES

Breaded broccoli & cheese deep-fried

COCKTAIL FRANKS IN A BLANKET

Beef franks wrapped in flaky French puff pastry dough

POPCORN SHRIMP

Available in bulk only

Fried shrimp served with cocktail sauce

SPINACH AND ARTICHOKE DIP

Served with tri-colored tortilla chips

CHIPS AND SALSA

With pita chips

SPINACH MARIA

Chopped spinach and cheddar cheese

Served with tri-colored tortilla chips

SILVER SELECTIONS

BONELESS FRIED CHICKEN TENDERLOINS

Served with honey mustard dipping sauce

CHEESE PUFFS

Creamy sharp cheddar cheese wrapped in French puff pastry dough

PIZZA BAGELS

Mini bagel halves topped with mozzarella cheese and a delicious Italian pizza sauce

MOZZARELLA STICKS

Mozzarella cheese breaded and fried to perfection served with marinara sauce

POTATO SKINS

Fresh potato skins loaded with cheddar cheese and bacon

WINGS

Served with your choice of teriyaki, buffalo or BBQ

ROASTED VEGETABLE TARTLET

Roasted zucchini, squash and eggplant combined in a vegetable medley tartlet

CHEESE QUESADILLA TRIANGLE

Monterrey jack and mozzarella cheese wrapped in a soft flour tortilla

GOLD SELECTIONS

MINI CHICKEN WELLINGTON

Tender white meat chicken with mushroom duxelle wrapped in puff pastry

HAWAIIAN CHICKEN KABOBS

Cubes of all white meat bound on a skewer with pieces of green bell pepper and pineapple served with a Sweet 'n' Sour Sauce

SPANAKOPITA

A blend of feta and cottage cheese with fresh chopped spinach and wrapped in a flaky filo dough wrap

TENDERLOIN ENCROUTE BEEF

Tender beef seasoned with a duxelle blend of shallots, mushroom and onion and wrapped in puff pastry dough

SANTA FE CHICKEN EGG ROLL

Black beans, chicken, corn and peppers with house made salsa

CRAB RANGOON

A blend of snow and surimi, wrapped in a wonton served with a Remoulad Sauce

THREE CHEESE CALZONE

A blend of mozzarella and ricotta cheeses and wrapped in a French puff pastry dough

QUESADILLA WITH CHICKEN AND CHEESE TRIANGLE

Smoked chicken blended with Monterrey jack and mozzarella cheese and wrapped in a soft flour tortilla wrap

BACON WRAPPED SCALLOPS

Mouth-watering White Sea scallops wrapped in smoked bacon

SHRIMP COCKTAIL

Large, fresh steamed shrimp served with cocktail sauce

TRAY SELECTIONS

All trays available in small, medium and large

Small trays suited for 25 people

Medium trays suited for 50 people

Large trays suited for 100 people

CHEESE TRAY...SMALL / MED / LARGE

Import and domestic cheese, served with assorted crackers

FRESH FRUIT TRAY... / SMALL / MED / LARGE

Fresh seasonal fruit, served with a sweet poppy seed sauce

VEGETABLE TRAY...SMALL / MED / LARGE

Crudités of fresh vegetables served with ranch dip

SANDWICH TRAY...SMALL / MED / LARGE

Finger sandwiches of ham, tuna, chicken and egg salad.

MINI CHEESECAKES...SMALL / MED / LARGE

Chocolate cappuccino, silk tuxedo, New York vanilla, chocolate chip, lemon, raspberry and amaretto almond

PETIT FOURS...SMALL / MED / LARGE

An assortment of coated rainbow layers with raspberry filling, chocolate layers with mocha filling and white chocolate with strawberry filling

CHOCOLATE TRUFFLES...SMALL / MED / LARGE

A collection of various types of luscious chocolate truffles

BAVARIAN CHOCOLATE

ÉCLAIRS...SMALL / MED / LARGE

Delicious pastries filled with cream and dipped in chocolate

BREAKFAST BUFFETS

SILVER CONTINENTAL BREAKFAST

Fresh Danishes, assorted muffins
Plain bagels with cream cheese
Butter, preserves
Coffee, water & chilled orange juice

GOLD CONTINENTAL BREAKFAST

Fresh sliced fruit
Fresh Danishes, assorted muffins
Plain bagels with cream cheese
Butter, preserves
Coffee, water & chilled orange juice

TRADITIONAL BREAKFAST

Scrambled shepherd's eggs
Crisp bacon & sausage
Home fried potatoes
Cheese grits
Buttermilk biscuits & gravy
Coffee, water & chilled orange juice

COUNTRY CLUB BREAKFAST

Seasonal fresh fruit
Scrambled shepherd's Eggs
Crisp bacon & sausage
Home fried potatoes
Cheese grits
Buttermilk biscuits & gravy
Belgian waffles & syrup
Coffee, water & chilled orange juice

Add Chef Attended Belgian Waffle Station

Add Chef Attended Omelet Station

LUNCH BUFFETS

Iced Tea included with buffet: price does not include 9.75% tax or 18% gratuity

SALAD BAR

Tossed salad with choice of 3 dressings

Tuna salad

Chicken salad

Pasta salad

Fresh fruit

Assortment of crackers

Choice of chocolate chip cookies,

Brownies or dessert bars

Add grilled chicken for \$2/person

COLD CUT BUFFET

Sliced ham

Sliced turkey

Swiss cheese

American cheese

Assorted breads

Condiments

Potato chips

Choice of chocolate chip cookies,

Brownies or dessert bars

CHICKEN OR HAMBURGER BUFFET

Grilled chicken breast or

Hamburger

Buns

Condiments

Lettuce/ tomato/ pickle

Potato chips

Potato salad

Choice of chocolate chip cookies,

Brownies or dessert bars

BBQ BUFFET

BBQ Pork or Beef
Buns
Corn of the Cob
Baked Beans
Coleslaw
Potato Salad
Choice of Chocolate Chip Cookies,
Brownies or Dessert Bars

MEXICAN BUFFET

Ground Beef
Refried Beans
Shredded Cheese
Jalapenos
Sour Cream
Shredded Lettuce
Chopped Tomatoes
Black Olives
Soft and Hard Taco Shells
Salsa
Nacho Chips
Nacho Cheese
Choice of Chocolate Chip Cookies,
Brownies or Dessert Bars

SUPREME MEXICAN BUFFET

Grilled Chicken Strips
Ground Beef
Refried Beans
Shredded Cheese
Jalapenos
Sour Cream
Shredded Lettuce
Chopped Tomatoes
Black Olives
Soft and Hard Taco Shells
Flour Tortillas for Fajitas
Salsa
Nacho Chips and Nacho Cheese
Choice of Chocolate Chip Cookies,
Brownies or Dessert Bars

BUSINESS MEETINGS AND BREAKS

BEVERAGES

COFFEE

Regular and/or decaffeinated

ICED TEA

Southern sweet or unsweetened fresh brewed tea

ORANGE JUICE

MILK

Whole or 2%

SOFT DRINKS

Coca-Cola products only

BOTTLED WATER

Dasani Only

ENERGY DRINKS

HOT TEA

Herbal flavors available

FRUIT OR MOCK CHAMPAGNE PUNCH

2 gallon punch bowl

DONYO PLANTATION PUNCH

Champagne, sherbet, fruit and fresh juices

NON-ALCOHOLIC DONYO PLANTATION PUNCH

Sherbet, fruit and fresh juices

SNACKS

COOKIES

Chocolate chip, peanut butter, oatmeal and sugar cookies

BROWNIES

CANDY BARS

POTATO CHIPS

Individual Bags

TORTILLA CHIPS AND SALSA

BOXED LUNCH

SILVER BOXED LUNCH

Sliced ham or turkey

Swiss or American cheese

Assorted breads

Condiments

Potato chips

Choice of chocolate chip cookies, brownies or dessert bars

Includes iced tea or water

GOLD BOXED LUNCH

Sliced ham, turkey, roast beef or grilled chicken breast

Swiss or American cheese

Assorted breads

Condiments

Potato chips

Choice of fresh fruit, pasta or potato salad

Choice of chocolate chip cookies, brownies or dessert bars

Includes iced tea or water

BUFFET MENU

BRONZE BUFFET

Buffet includes choice of:

One (1) salad with choice of one (1) dressing

One (1) bread

One (1) bronze entree

One (1) starch

One (1) vegetable

One (1) dessert

SILVER BUFFET

Buffet includes choice of:

One (1) salad with choice of two (2) dressings

One (1) bread

One (1) silver entree

One (1) starch

One (1) vegetable

One (1) dessert

GOLD BUFFET

Buffet includes choice of:

One (1) salad with choice of three (3) dressings

One (1) bread

One (1) gold entree

One (1) starch

Two (2) vegetables

One (1) dessert

Tea/Coffee included

ADDITIONAL SELECTIONS

Add Salad

Add Dressing

Add Bronze Entrée

Add Silver Entrée

Add Gold Entrée

Add Starch or Vegetable

Add Bread

Add Dessert

Add Carver for Meat

Add Plated Service

BUFFET SELECTIONS

BRONZE ENTREES

SLOW ROASTED PORK LOIN

Sauce Robert or raisin brandy sauce

CHAR GRILLED CHICKEN BREAST

Herbed butter or parmesan cream sauce

LONDON BROIL

Wild mushroom demi-glaze or au jus

TURKEY AND DRESSING

With gravy

SLICED SMOKED HAM

Brown Sugar Cola Sauce

SILVER ENTREES

PAN SEARED CHICKEN BREAST FLORENTINE

Tomato Spinach Cream Sauce

SALMON FILLET

Sun Dried Tomato Cream or Mediterranean Sauce

CHICKEN CORDON BLEU

Supreme Sauce

SLOW ROASTED PRIME RIB OF BEEF

Au jus and horsey sauce

MANGO & COCONUT CRUSTED TILAPIA FILLET

Coconut Cream Sauce

GOLD ENTREES

CHICKEN WELLINGTON

Supreme sauce

ROASTED AND SLICED BEEF TENDERLOIN

Whole grain mustard au jus

PAN SEARED GROUPER FILLET

Roasted red pepper cream

CRAB AND SCALLOP STUFFED SOLE FILLET

Sun dried tomato cream sauce

SALADS

TOSSED SALAD

With choice of dressing

TRADITIONAL CAESAR SALAD

With fresh Romano cheese and croutons

SPINACH SALAD

With warm balsamic bacon dressing

FIELD GREENS

With vinaigrette dressing

CHEF'S DU JOUR PASTA SALAD

SOUTHERN POTATO SALAD

TRADITIONAL COLE SLAW

SIDES

STARCHES

Baked potatoes, whipped potatoes, wild rice pilaf, au gratin potatoes, herb seasoned jasmine rice, dauphinois potatoes, garlic cheddar mashed potatoes, steamed parsley new potatoes, oven roasted western new potatoes

VEGETABLES

Southern summer squash and onions, southern style green beans, steamed green beans amandine, steamed broccoli & peppers, mixed steamed vegetable, squash casserole, batter fried okra, vanilla carrots, corn o'brien

BREADS

Herb & cheese biscuits, buttermilk biscuits, dinner rolls, assorted rolls, corn bread

DESSERTS

Apple pie, pecan pie, French silk pie, homemade cobbler, bread pudding, crème anglaise

CHEF ATTENDED STATIONS

All carving stations accompanied with bread and appropriate sauces

BRONZE

CARVED SLOW ROASTED TOP ROUND OF BEEF

CARVED BONELESS PORK LOIN

CARVED ROASTED BREAST OF TURKEY

SILVER

PASTA AND CHICKEN

Tender cuts of chicken breast with choice of pasta and sauce

Pasta choices are penne, bowtie, cheese tortellini or fettuccini

Sauce choices are marinara, Alfredo, Florentine or tomato cream

CARVED SLOW ROASTED PRIME RIB OF BEEF

Served with au jus and horsey sauce

PASTA AND SHRIMP

Shrimp cooked to order with choice of pasta and sauce

Pasta choices are penne, bowtie, cheese tortellini or fettuccini

Sauce choices are marinara, Alfredo, Florentine or tomato cream

GOLD

CARVED BLACK PEPPER TENDERLOIN OF BEEF

Served with a demi-glaze reduction and herbed butter

EXECUTIVE LUNCH MENU

STARTERS

MOZZARELLA CHEESE STICKS

Breaded and deep fried mozzarella cheese sticks served with marinara sauce

GRILLED CHICKEN QUESADILLA

A flour tortilla filled with cheddar cheese and strips of grilled chicken breast served with salsa and sour cream

CHICKEN TENDERLOIN PLATTER

Lightly breaded whole chicken tenderloins served with honey mustard or bbq sauce and your choice of side item

CCC CLASSIC WINGS COMBO

Choice of teriyaki, sweet Thai or buffalo

SIGNATURE SALADS

BRUTUS SALAD*

Crisp romaine lettuce, pecorino & Romano cheeses, tomato, tossed in Caesar dressing with homemade croutons

HOLE IN ONE SALAD*

Mixed greens, croutons, bacon, tomato, banana peppers, red onion, feta cheese

LOADED GARDEN SALAD*

Spring mix, tri-colored peppers, cucumber, broccoli, tomato and red onion

CCC SPECIALTY SALAD*

House salad with cheese, bacon bits, toasted almonds and croutons

ISLAND SALAD*

Spring mix, pineapple, grapes, strawberries, red onion, raisins and walnuts

POWER SALAD*

Mixed greens, carrots, red onion, cherry tomatoes, turkey, Swiss cheese, craisins and walnuts

CCC CLASSIC ORIENTAL SALAD*

Mixed greens topped with mandarin oranges, broccoli, black olives, rice, boiled egg, almonds and cheddar cheese traditionally served with honey mustard dressing

Add Grilled/Fried Chicken*

Add Fried/Grilled/Sautéed Shrimp*

Add Grilled Salmon*

Add Grilled Prime Rib*

SANDWICHES AND MORE

Served with choice of one side item

BLT SANDWICH

Crisp bacon, lettuce and tomato served on your choice of bread

HEALTH WRAP

Hard boiled egg, red peppers, red onion, romaine lettuce, tomato and dijon mayonnaise wrapped in a flour tortilla

HOUSE SPECIAL COUNTRY CLUB SANDWICH

Ham, turkey, crisp bacon, Swiss & American cheese, lettuce and tomato with your choice of bread

CLEVELAND BLACK ANGUS SIGNATURE BURGER

7 oz Angus beef grilled to perfection and served on a sesame bun with lettuce, tomato, onion and a pickle Add Bacon Add Cheese

PETITE 5 OZ ANGUS BURGER AVAILABLE

JACK DANIELS BBQ CHICKEN SANDWICH

Grilled bbq chicken served on a sesame seed bun with lettuce and tomato
Add Bacon Add Cheese

GRILLED CHICKEN SANDWICH

Chicken breast char grilled and served on a sesame seed bun
Add Bacon Add Cheese

REUBEN SANDWICH

Thinly sliced corned beef griddled with sauerkraut, 1000 island dressing and Swiss cheese on toasted rye

GRILLED CHICKEN CAESAR WRAP

Crisp romaine lettuce and char grilled chicken breast wrapped in a flour tortilla with Caesar dressing

CHICKEN OR TUNA SANDWICH OR PLATE

Sandwich served on your choice of bread
Plate served with fresh fruit and crackers

HOT ROAST BEEF CIABATTA

Thinly sliced roast beef piled high with horseradish mayonnaise

FLOUNDER HOAGIE

Fried flounder with lettuce and tarter sauce

BLACK ANGUS CHARBROILED PRIME RIB SANDWICH

Slow roasted and grilled. Served on a hoagie bun

HAMBURGER STEAK

Char-grilled Angus beef topped with a burgundy mushroom and onion sauce

SIDES

Onion rings, seasoned fries, cole slaw, fresh fruit, salt brine fries, potato salad, pasta salad, sweet potato fries, potato chips, house salad with choice of dressing

LITE LUNCH

Includes assorted crackers, coffee and tea

HOUSE-MADE CHICKEN OR TUNA SALAD PLATE

Served with fresh seasonal fruit and a muffin

HOUSE MADE CHICKEN OR TUNA SALAD CROISSANT

Served with fresh seasonal fruit, a muffin and pasta salad

ROASTED VEGETABLE QUICHE

Served with your choice of hash brown casserole or fresh fruit and a mini sweet roll

CHICKEN AND MUSHROOM CREPE

Tender chicken breast with mushrooms in a white wine cream filling
Served with Jasmine rice and steamed asparagus

LUNCH ENTREES

Served daily between 11 am and 2 pm

All Entrees come with fresh baked bread,
Chef's choice of starch and vegetable, coffee and tea
A house salad may be added

GRILLED SALMON FILLET

Fresh grilled salmon served with a dill cream

PORK MEDALLIONS

Two center cut loin medallions served with a Brandied mushroom sauce

GRILLED CHICKEN BREAST

Chicken breast served with spinach Florentine sauce

FILET MIGNON

Center cut beef tenderloin steak served with a demi-glaze reduction and herbed butter

DINNER MENU

All entrees come with coffee, tea, fresh baked bread and
Chef's choice of starch and vegetable
A house salad may be added

FROM THE STOCK YARDS

Featuring 100% Braveheart Black Angus Beef

SWEET TERIYAKI SIRLOIN

House cut 10 ounce steak charbroiled and brushed with a sweet teriyaki glaze

HICKORY RIBEYE

House cut 12 ounce steak, charbroiled to perfection, with a hickory seasoning

CCC HOUSE CUT FILET MIGNON

Our most tender 7 ounce steak...charbroiled to perfection. Served with roasted garlic demi-glaze and house butter

SLOW COOKED PRIME RIB . . . 12 oz, 16 oz or 20 oz

Angus aged rib slow cooked

Friday Only

CHICKEN AND PASTA

MARINATED GRILLED CHICKEN

Heart Healthy! Lightly marinated chicken breast and charbroiled

MARSALA CHICKEN

Pan seared and simmered in a marsala mushroom sauce

ISLAND CHICKEN

Charbroiled chicken breast; topped with pineapple salsa and kiwi drizzle

ITALIANO CHICKEN

Pan seared chicken atop fettuccini pasta with house marinara and mozzarella cheese then baked

CCC CHICKEN ALFREDO

Sautéed chicken breast tossed in a pecorino cheese sauce with fettuccini noodles

CHICKEN ARIBBATTA

Angel hair pasta tossed with sautéed chicken, asparagus tips, yellow pepper, spinach, tomatoes and pecorino cheese in a roasted red pepper tomato sauce

BAYOU CAJUN CHICKEN PENNE

Sautéed chicken with andouille, tri-colored peppers, corn and tomatoes tossed in a spicy tomato cream sauce

SEAFOOD

CAROLINA SPECKLED TROUT PICCATA

Lightly dusted with flour; pan seared with white wine, capers and lemon butter

CHILEAN SALMON FILLET

Fresh cut 7 ounce salmon with your choice of grilled, blackened or oven roasted

CAROLINA LEMON GRILLED SHRIMP

Char-grilled and seasoned with lemon pepper

CCC PAN FRIED TILAPIA FILLET

Pan seared and topped with spinach, artichokes and roasted red peppers and lemon butter

BLACKENED SEA SCALLOPS

Jumbo sea scallops tossed in a Cajun seasoning and seared in a iron skillet; served with whole grain mustard cream

COLOSSAL BUTTERFLIED FRIED SHRIMP

Hand breaded with Japanese breadcrumbs and fried golden brown; served with horsey and cocktail sauce

JUMBO LUMP CRAB CAKES

House made with jumbo lump crab meat; served with whole grain aioli mustard

SMOKED LOBSTER TORTELLINI

Fresh lobster, portabella mushrooms, spinach, tomatoes and tri-colored cheese filled tortellini in a smoky cream sauce

DINNER COMBOS

All combos come with coffee, tea, fresh baked bread and
Chef's choice of starch and vegetable
A house salad may be added

SALMON FILET AND CHICKEN BREAST

Served with herb butter

FILET MIGNON WITH CHICKEN BREAST

Served with Demi-glacé and herb butter

FILET MIGNON AND SALMON FILLET

Served with Demi-glacé and herb butter

FILET MIGNON AND SHRIMP SCAMPI

Served with Demi-glacé and Garlic Sauce

6 OZ FILET MIGNON AND A BROILED LOBSTER TAIL

Demi-glacé and Lobster butter

DESSERTS

LUNCH OR DINNER

CLASSIC MOUSSE

In a variety of flavors: Chocolate, Key Lime, Orange Cream, Lemon, Raspberry, Vanilla Bean, Tiramisu, Butterscotch, Chocolate Mud Pie, Peanut Butter Mousse, Malted Milkshake, Butterfinger flavored mousse

CHOCOLATE THUNDER

Dark, dense cake exploding with deep, bittersweet chocolate and a riot of chocolate morsels

KEY LIME PIE

Authentic Florida Key Lime...tartly refreshing in a granola crust

CHOCOLATE LOVIN SPOON CAKE

A giant mouthful of chocolate pudding between two layers of dark, moist chocolate-drenched chocolate cake

NEW YORK STYLE CHEESECAKE WITH FRESH BERRIES

Creamy and smooth with the velvet tang of cheese

BIG BLITZ

Large chunks of Snickers bars, fudge brownie, caramel, peanuts and a tart cream cheese filling

CHOCOLATE BIG BABY BUNDT

Moist dark chocolate cake full of chocolate chip, all enrobed in a creamy dark chocolate and elegant finish of white chocolate drizzle

FRENCH SILK PIE

A creamy chocolate in a flaky crust

SPECIALTY DESSERT

TOWERING TURTLE TORTE

The perfect combination of buttery caramel, whole toasted pecans and silky, rich chocolate in layer after layer of moist, seductive cake

BIG APPLE BASH

Mounds and mounds of tart, fresh, crisp apples, saucy with cinnamon apple cider and loaded with crunchy granola crumbs

WINE LIST

HOUSE

LEAPING HORSE AND LITTLE PENGUIN

White Zinfandel, Pinot Grigio, Chardonnay, Pinot Noir, Merlot and Cabernet

WHITE VARIETALS

BABY ROOGLE RIESLING

Flavors of lemon, pineapple and some sweetness providing a long and lingering finish

GNARLY HEAD PINOT GRIGIO

Features a mélange of tropical, spicy aromas of pear, pineapple plus ginger and flavors of ripe fuji apples and pears

GEYSER PEAK SAUVIGNON BLANC

Explosive aromas of citrus blossom mingle with gooseberry and passion fruit. A fruit forward palate show citrus flavors of lime Grapefruit and tangerine; very balanced

MARTIN CODAX ALBARINO

An aromatic and complex full body with flavors of ripe apples, peach, apricot, melon, grapefruit, and lemon zest

LOREDORA VIOGNIER

Ripe peaches and wild flowers aroma. Delivers a rich soft wine with flavors of honey, peach and apricot

WESTERLAND WHITE BLEND

Fresh tropical fruit fragrance with fruity delivery to the palate. This is a blend of 50% chenin blanc and 50% sauvignon blanc

CANYON ROAD CHARDONNAY

Refreshing and light on palate with aromas of cool melon and delivers ripe pear and white peach; round yet crisp

IRONY CHARDONNAY

Mineral laced with crisp green apple fruit to buttery, rich and laden tropical fruit. This chardonnay will appeal to every palate

RED VARIETALS

STRACCALI CHIANTI

Bright youthful aromas of ripe red fruit, delivers a velvety, refreshing flavors of cherries, wild red berries and spice

VIRIDIAN PINOT NOIR

Exhibits an intense aroma of dark cherries, pomegranate that develops into a strong depth of flavor that lingers on the palate and finishes with a hint of spice

LUCHADOR SHIRAZ

Blackberry jam and kirsch aromas, complex with oak chocolate characters, smooth texture of black fruit and plums finishing with licorice and soft tannins

WRITERS BLOCK MALBEC

A full bodied red wine with perfume like aromatics that are very approachable. A mouthful shares a depth of fruit flavor transitioning into an accentuated finish of espresso, toasted oak and plum

CANYON ROAD MERLOT

Our blue label reveals a dark purple color and aroma of blueberries, raspberries and spice

MCMANIS MERLOT

Rich creamy texture with a finish that is lengthy and full of toasted oak. Loganberry and blackberry aromas that delivers hints of milk chocolate

PRIMITINO RED ZINFANDEL

Nose is intense and inviting with persistent Mediterranean fruit and hints of spice. Medium to full body with delicious jammy palate, cherry, blackberry, raspberry and touch of clove

SANTA RITA CABERNET

French and American oak barrels; resulting in an exceptionally round, mouth-filling wine. Ripe cherry and currant flavors in a velvety finish. 100% Cabernet Sauvignon

LIBERTY SCHOOL CABERNET

Upfront aromas of ripe red fruit and hints of vanilla followed with similar vibrant red berry flavors and has a ripe full finish

CAPTAIN'S LIST

Available by the bottle only

WHITE HAVEN SAUVIGNON BLANC 2007

ROSENBLUM CELLARS VIOGNIER

FROGS LEAP CHARDONNAY 2004

CAKEBREAD CHARDONNAY

CASHMERE CLINE

TEUSNER JOSHUA RED

DONA PAULA MERLOT

CHALK HILL MERLOT

CHERRY BLOCK CABERNET

SILVER OAK ALEXANDER VALLEY

SILVER OAK NAPA VALLEY

BANQUET LIQUOR

The Cleveland Country Club is licensed by the State of Tennessee to sell alcoholic beverages and must abide by all state laws. All alcoholic beverages to be served at Club functions must be purchased by the Club. Alcoholic beverages may not be removed from the premises and no outside alcoholic beverages may be brought into the Club. We will not serve alcohol to anyone under the age of 21 and we reserve the right to refuse alcohol service to anyone at any time.

Full service liquor bars offering a wide variety of house, call and premium brands are available for use. Bars can be specifically catered to fit your event's needs. This may include an open or cash/credit bar format. Bartenders, cashiers and attendants will be supplied by the club based on the size and demand of the particular event. Additional bartenders and attendants can be added upon request.

BANQUET BEER

The Cleveland Country Club also offers a diverse selection of both domestic and imported beers. Please see event coordinator for a complete list of available beer selections.

Domestic kegs are available and may be purchased from the Club. Various types of import kegs may also be available upon request. All kegs come with a professional draught system for easy serving at no additional charge.

DIRECTIONS TO THE CLUB

Cleveland Country Club is located on Highway 11
between Cleveland and Charleston at:

345 KYLE LANE NW CLEVELAND, TN 37312
423-336-3661
WWW.CLEVELANDCOUNTRYCLUB.ORG

IF TRAVELING NORTH ON INTERSTATE 75

Exit Paul Huff Parkway and turn right.

Proceed to Highway 11 and turn left.

The club is approximately 3.5 miles on the left.

Turn left on Walker Valley Road then left on Kyle Lane.

IF TRAVELING SOUTH ON INTERSTATE 75

Exit Charleston and turn left.

Proceed to Highway 11 and turn right.

The club is approximately 3.3 miles on the right.

Turn right on Walker Valley Road then left on Kyle Lane.

FEBRUARY 18, 2010