

CLEVELAND COUNTRY CLUB



1924

BANQUET GUIDE

CLEVELAND COUNTRY CLUB

**345 KYLE LANE NW CLEVELAND, TN 37312
423-336-3661
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!

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	\$50
Private Dining Room A or B	25 guests	\$50
Family Grille	90 guests	\$200
Fireside	50 guests	\$150
Main Bar	65 guests	\$100
19 th Hole	65 guests	\$250
Pre-Function	40 guests	\$100
Outdoor Event		\$100

EQUIPMENT AVAILABLE

Television with VCR/DVD - 21 Inches . . .	\$25
Projector . . .	\$75
Projector Screen . . .	\$15
Easel . . .	\$10
Easel & Pad . . .	\$25
Wireless Internet . . .	\$10
Wireless Microphone . . .	\$10

* 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

SPECIALTY LINENS

Decorative linens and chair covers are available in a wide array of colors and designs for an additional fee. Please contact the event coordinator for further information and pricing.

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 and sour sauce

VEGETABLE SPRING ROLLS

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

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

Import and domestic cheese, served with assorted crackers

FRESH FRUIT TRAY

Fresh seasonal fruit, served with a sweet poppy seed sauce

VEGETABLE TRAY

Crudités of fresh vegetables served with ranch dip

SANDWICH TRAY

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

MINI CHEESECAKES

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

PETIT FOURS

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

CHOCOLATE TRUFFLES

A collection of various types of luscious chocolate truffles

BAVARIAN CHOCOLATE ÉCLAIRS

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

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

ITALIAN BUFFET

Caesar salad with Italian dressing

Choice of meat or vegetable lasagna

Cheese manicotti with parmesan cream sauce

Garlic toast or cheese stuffed garlic bread sticks

Choice of: Mini Cannoli, Italian pastries or Tiramisu

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/Salsa

Shredded Lettuce

Chopped Tomatoes

Black Olives

Soft and Hard Taco Shells

Flour Tortillas for Fajitas

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

CAN SOFT DRINKS

Coca-Cola products only

BOTTLED WATER

Dasani & Pellegrino Sparkling

ENERGY DRINKS

HOT TEA

Herbal flavors available

FRUIT OR MOCK CHAMPAGNE PUNCH...GALLON PUNCH BOWL

MIMOSA PUNCH...GALLON PUNCH BOWL

Champagne mixed with fresh orange juice

DONYO PLANTATION PUNCH...GALLON BOWL

Champagne, sherbet, fruit and fresh juices

NON-ALCOHOLIC DONYO PLANTATION PUNCH GALLON BOWL

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
- Add Buffet Attendant

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 FILET

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 GROUPEL FILET

Roasted red pepper cream

CRAB AND SCALLOP STUFFED SOLE FILET

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

AVAILABLE DRESSINGS:

Buttermilk Ranch, Chunky Bleu Cheese, Thousand Island, Italian, Raspberry Walnut Vinaigrette, Four-Cheese Vinaigrette, Peppercorn Parmesan, Honey Mustard, Sesame Ginger Vinegar & Oil, Olive Oil & Lemon
Fat Free Dressings: Honey Dijon & Ranch

SIDES

STARCHES

Baked potatoes, Baked Sweet Potatoes (served with butter & cinnamon), 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 or corn bread

DESSERTS

Apple Pie, Pecan Pie, French Silk Pie, Red Velvet Cake and Classic Cheesecake with fresh berries

Available for buffets (30 guests or more) only:
Homemade Cobbler, Bread Pudding and Classic Mousse

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

Chef attendant fee

EXECUTIVE LUNCH MENU

STARTERS

CREAMY QUESO DIP

Melted white cheddar with fresh jalapenos and tomatoes served with tri-colored chips and salsa

HAND BREADED GREEN BEANS

Beer battered green beans and deep fried served with buttermilk ranch dressing

FRIED PROVOLONE STICKS

Garlic butter breaded and deep fried served with marinara sauce

CHICKEN QUESADILLA

Colored flour tortilla stuffed with cheddar cheese and grilled chicken 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 SHRIMP COCKTAIL

Fresh, chilled shrimp served on a bed of spring mix with julienned carrots with cocktail sauce

CCC SAMPLER PLATTER

An assortment of provolone cheese sticks, potato skins, hot wings and chicken fingers served with marinara, ranch, bleu cheese and honey mustard dipping sauces

SIGNATURE SALADS

HOUSE SALAD OR BABY BRUTUS

Fresh greens topped with red cabbage, carrots and cherry tomatoes

MEDITERRANEAN MADNESS SALAD

Feta cheese, red onions, roasted red peppers, cucumbers, capers, tomatoes, artichokes, romaine lettuce and roasted garlic dressing

BRUTUS SALAD

Crispy romaine with Pecorino cheese, croutons and a black peppercorn dressing

HOLE IN ONE SALAD

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

CCC SPECIALTY SALAD

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

POWER SALAD

Mixed greens with carrots, red onion, Craisins, walnuts, cherry tomatoes, Swiss cheese, and diced turkey breast

CCC CLASSIC ORIENTAL SALAD

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

CITRUS CHICKEN SALAD

Spring mix with mandarin oranges, celery, cucumber, red onion, and almonds with grilled citrus chicken

GRILLED CHICKEN COBB SALAD

Fresh chopped romaine with ham, bleu cheese crumbs, cherry tomatoes, boiled eggs, and grilled chicken

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

CCC SLIDERS

3 2oz. Angus beef patties grilled and served on a mini bun with pickle and onion with your choice of cheese

BLT SANDWICH

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

CHEF SALAD SANDWICH

Ham, turkey, bacon, black olives, boiled egg, lettuce, tomato and pickle served with Thousand Island dressing on toasted rye bread

HOUSE SPECIAL COUNTRY CLUB SANDWICH

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

CHICKEN BACON RANCH WRAP

Tender chicken breast with bacon, jalapenos, lettuce, tomatoes, cheddar cheese and Ranch dressing wrapped in a tomato tortilla

GRILLED CHICKEN CAESAR WRAP

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

GRILLED CHICKEN SANDWICH

Chicken breast char-grilled and served on a sesame seed bun

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 + .50 Add Cheese + .50

PETITE 5 OZ. ANGUS BURGER AVAILABLE

GRILLED HAM & CHEESE DELUXE

Tender sliced ham grilled with bacon, lettuce and tomato with American and pepper jack cheese served on a toasted Ciabatta roll

BAKED ITALIAN SUB

Ham, pepperoni, salami, and provolone cheese oven baked with lettuce and tomato served on a sub roll

CHICKEN OR TUNA SANDWICH OR PLATE

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

ROAST BEEF CIABATTA SHOOTERS

Tender roast beef with horseradish sauce, banana peppers, sautéed onions and melted provolone cheese on Ciabatta bread

REUBEN SANDWICH

Thinly sliced corned beef griddled with sauerkraut, Thousand Island dressing and Swiss cheese on toasted rye

BLACK ANGUS CHAR-BROILED PRIME RIB SANDWICH

Slow roasted and grilled served on a hoagie bun

SIDES

Onion rings, seasoned fries, Cole slaw, fresh fruit, salt brine fries, potato salad, pasta salad, sweet potato fries, potato chips, steak fries or 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

LORRAINE OR FLORENTINE 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 FILET

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

TOP SIRLOIN

8 oz. hand trimmed center cut baseball sirloin, a tender seamless cut from the top sirloin

HOUSE RIBEYE

House cut 12 ounce steak, char-broiled to perfection with a hickory seasoning

CCC HOUSE CUT FILET MIGNON

Our most tender 7 ounce steak...char-broiled to perfection, served with roasted garlic demi-glaze and house butter

SLOW COOKED PRIME RIB . . . 12 oz

Angus aged rib slow cooked 16 oz

FRIDAY ONLY 20 oz

CHICKEN AND PASTA

VEGETARIAN PASTA PRIMAVERA

Tender vegetables tossed in a Pecorino cheese sauce with fettuccini noodles

MARINATED GRILLED CHICKEN

Lightly marinated chicken breast and char-broiled Heart Healthy!

HAWAIIAN TERIYAKI CHICKEN

Marinated chicken breast topped with pineapple rings and teriyaki glaze

CCC CHICKEN OR SHRIMP ALFREDO

Choice of sautéed chicken breast or sautéed shrimp tossed in a Pecorino cheese sauce with fettuccini noodles

Cajun style- add \$1

SEAFOOD

CCC PAN SEARED TILAPIA FILET

Seared filet served with sun-dried tomato butter atop of roasted vegetable jasmine rice

GRILLED TROUT PICCATA

Tender rainbow trout char-grilled with lemon piccata sauce

GRILLED JUMBO SHRIMP

Tender char-grilled shrimp brushed with lemon pepper glaze

JACK DANIELS CHILEAN SALMON FILET

Fresh cut 7 ounce Chilean salmon with your choice of grilled, blackened or oven roasted with Tennessee Jack Daniels glaze

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

JUMBO SEA SCALLOPS

Jumbo sea scallops wrapped in bacon and char-grilled served with a balsamic reduction

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-glaze and herb butter

FILET MIGNON AND SALMON FILET

Served with demi-glaze and herb butter

FILET MIGNON AND SHRIMP SCAMPI

Served with demi-glaze and garlic sauce

6 OZ. FILET MIGNON AND A BROILED LOBSTER TAIL...MARKET PRICE

Demi-glaze and lobster butter

DESSERTS LUNCH OR DINNER

CLASSIC MOUSSE (REQUIRES 24 HOURS NOTICE)

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

KEY LIME PIE

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

NEW YORK STYLE CHEESECAKE WITH FRESH BERRIES

Creamy and smooth with the velvet tang of cheese

SWEET POTATO PECAN TART

Fresh sweet potato pie layered with crunchy pecans and homemade praline

ITALIAN CREAM CAKE

Incredible dense and moist Italian cream cake, perfectly paired with whipped white chocolate ganache filling, and a caramel espresso butter cream icing

CHOCOLATE MOUSSE LAYER CAKE

Velvety chocolate mousse nestled between layers of moist chocolate cake

WINE LIST

HOUSE

WOODBRIIDGE BY ROBERT MONDAVI

White Zinfandel-Pinot Grigio-Chardonnay-Pinot Noir-Merlot- Cabernet - Brut
Champagne (by the bottle only please)

WHITE VARIETALS

PENFOLDS THOMAS HYLAND RIESLING

Delightful sweet fruit and florals continue on the palate with soft mouth-watering acidity that delivers a pure and clean finish

BON TERRA CHARDONNAY

This organic wine provides an initial impression of rich, buttery cream then quickly turns to aromas of honey and lightly toasted almonds

GNARLY HEAD CHARDONNAY

Features flavors of mellow apricot, with hints of lemon and pineapple

STUMP JUMP SAUVIGNON BLANC

Full bodied and lively, with intense flavors of grapefruit and passion fruit set against a backbone of racy acidity

LOREDONA PINOT GRIGIO

Fruity peach marmalade and baked orange aromas with a tangy, fruity medium body and a nougat finish. Delicious!

KONO SAUVIGNON BLANC

This New Zealand varietal has the fresh fruit aromas typical of Marlborough's cool climate-white fleshed stone fruit, lemon zest and a hint of gooseberry

IRONY NAPA VALLEY CHARDONNAY

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

CONUNDRUM WHITE BLEND

This light yellow colored white blend opens with an aromatic lychee bouquet with hints of orange and peach... very well balanced, creamy and smooth

RED VARIETALS

MELINI BORGHI D'ELSA CHIANTI

Bright, ruby-red; the bouquet is intense and fragrant with elegant scents of iris, raspberries and spices

BELLE GLOS MEIOMI PINOT NOIR

Black cherry cola aromas and hints of smoky cedar give way to a palate with sweet cherry cola, savory herbs, leather and sultry oaky spice

SHOOFLY SHIRAZ

This Australian asset expresses a bounty of spicy dark berry fruits, plums, cassis and earthy mint. A succulent thunderbolt of pure Shiraz, right down to the last gulp

MASSIMO MALBEC

This Argentinean Malbec is rich with notes of leather, blackberry, blueberry, tobacco and chocolate

COPPOLA DIAMOND SERIES MERLOT

Flavors of crushed berries, vanilla and leather harmonize to create a dark and succulent fruit balanced by natural acidity

CUPCAKE MERLOT

This California gem is packed with deep, dark berry fruit and nuanced hints of cocoa, herb and earth with a soft structure reminiscent of that chocolate cherry cupcake that used to call for you at the corner bakery

HAHN CABERNET SAUVIGNON

A very rich array of bright, red fruits up front that lead into raspberry hard candy and cherry cola. There is a solid core of acidity which you can feel from the mid-palate long into the finish which is framed by soft, dusty tannins

MANDRA ROSSA NERO D'AVALO

Shows the true potential of Sicilian wines with richly textured flavors of damson, plum and liquorice spice flavors. Elegant but powerful

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

CASTLE ROCK PINOT NOIR

Bright fruit flavors, a silken texture, and fine tannins make the Castle Rock a pristine example of California Pinot Noir. With its classic nuances of cola and toast, this is a wine meant to compete with the finest offerings

BLUEBIRD CABERNET SAUVIGNON

aromas include red fruit and cocoa. Expect round and velvety tannins on the palate, typical characteristics to Cabernet

CAPTAIN'S LIST

Available by the bottle only

CINZANO ASTI SPUMANTE

2009 CASHMERE CLINE

2007 ROBERT MONDAVI NAPA VALLEY MERLOT

2009 FRITZ RUSSIAN RIVER VALLEY CHARDONNAY

2008 RIDGE LYTTON SPRINGS ZINFANDEL

2008 FROG'S LEAP NAPA VALLEY CABERNET

2007 RUBICON ESTATE CASK CABERNET

2009 CAKEBREAD NAPA VALLEY CHARDONNAY

2005 CHALK HILL MERLOT

CHERRY BLOCK CABERNET

SILVER OAK ALEXANDER VALLEY MERLOT

BANQUET CHAMPAGNE

Available by the bottle only

WOODBRIIDGE BY ROBERT MONDAVI BRUT

CANDONI PROSECCO BRUT CHAMPAGNE

ADDITIONAL WINE & CHAMPAGNE VARIETIES MAY BE
AVAILABLE UPON REQUEST

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 may 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.

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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.

NOVEMBER 1, 2011