

Danville Country Club Banquet Menu



**2718 DENMARK ROAD
DANVILLE, IL 61834**

**WWW.GOLFDANVILLECC.COM
(217) 442-5213**

Danville Country Club

WELCOME AND THANK YOU!

Welcome to Danville Country Club!
Here we strive to serve you at the highest level of hospitality, all while you experience our unique atmosphere, charming facility, and beautiful grounds.

Please be aware that the prices listed are for one (1) individual and that tax and gratuity are not included.

Special arrangement can be made for food allergies and dietary restrictions.

Please contact Danville Country Club's Event Coordinator Abby at (217) 442-5213 Option 5 or abby.muehl@golfdanvillecc.com if you have any questions.

Thank you for choosing Danville Country Club!



BREAKFAST

PLATED

Scrambled Eggs, Bacon or Sausage,
Fried Potatoes, and Biscuits

\$15

Add Ham

\$3

CONTINENTAL BREAKFAST

Assorted Juices, Pastries, Muffins,
Fruit, Coffee and Tea

\$10

BREAKFAST BUFFETS

THE BLUE BIRD

Scrambled Eggs, Bacon or Sausage,
Fried Potatoes, and Biscuits

\$15

THE GOLDFINCH

Ham, Scrambled Eggs, Bacon, Sausage,
Biscuits and Sausage Gravy, and Fried
Potatoes

\$19

Add Omelet Station

\$6

PLATED LUNCH

SALADS

FRIED CHICKEN SALAD

Hand-breaded strips of deep-fried chicken on top of a bed of fresh mixed greens with fresh tomato, red onion, chopped eggs, hickory smoked bacon, and shredded cheese. Served with honey mustard dressing.
\$15

PINEAPPLE BOAT

Fresh pineapple stuffed with chicken or tuna salad. Served with fresh fruit and a fresh baked muffin.
\$15

APPLE WALNUT SALAD

Fresh mixed greens topped with fresh craps apples, bleu cheese crumbles, candied walnuts, and dried cranberries. Served with poppyseed dressing.
\$13

Add Grilled Chicken \$3

Add Salmon \$5

LARGE CEASAR SALAD

Fresh crisp romaine lettuce with caper's croutons and shaved Parmesan cheese tossed in a creamy Ceasar dressing.
\$13

Add Grilled Chicken \$3

Add Salmon \$5

Add Dessert

\$5

PLATED LUNCH



SANDWICHES AND WRAPS

Served with choice of soup, house salad, or homemade chips.

CHICKEN SALAD CROSSAINT

Our very own homemade chicken salad served on a flaky croissant.

\$13

SPICY CHICKEN SANDWICH

Tender boneless chicken breast dredged in a spicy breading and golden fried.

\$14

FRENCH DIP

Thinly sliced slow roasted beef topped with Provolone cheese.

Served on a toasted Hogge bun and Au jus dipping sauce.

\$14

GRILLED CHICKEN WRAP

Flour tortilla stuffed with grilled chicken, crisp lettuce, fresh tomato, shredded cheese, red onion, and honey mustard dressing.

\$13

Add Dessert

\$5

PLATED LUNCH

ENTREES

Served with house salad and dinner rolls.

CHICKEN CREPES

Tender chunks of all white meat chicken blended with fresh broccoli, and red onion rolled up in a crepe shell and covered with a rich cream sauce.

Served with rice pilaf.

\$15

CHICKEN STIR FRY

Tender chunks of all white meat chicken blended with fresh vegetables and our homemade stir fry sauce.

Served on a bed of fried rice.

\$15

BAKED COD LOIN

A baked mild flavored cod loin seasoned with lemon pepper.

Served on a bed of rice pilaf.

\$15

THE EXECUTIVE

A 4oz filet mignon topped with sautéed mushrooms served on top of a bed of sour cream and chive mashed potatoes.

Market Price

Add Dessert

\$5

LUNCH BUFFETS

THE BLUE JAY

Sandwich Tray and Choice of Tureen of Soup
\$16

Served with:
Assortment of Breads and Condiments
Meat Tray of Ham, Turkey, and Roast Beef
Cheese Tray of Swiss and Cheddar
Pasta Salad
Chips
Soft Drink, Coffee, or Tea

Soup Choices

Cream of Chicken and Wild Rice
Broccoli and Cheese
Crab Tomato Bisque
Vegetable Beef
Cheeseburger Chowder
Creamy Potato
Chicken Noodle

Add Dessert
\$5

THE ALBATROSS

Choice of 2 meats and 2 sides
Served with Soft Drink, Coffee, or Tea
\$18

Meats

Grilled Chicken Breast
All Beef Hot Dog
Angus Beef Patty
Boneless Pork Chop
Pulled Pork
Italian Beef
French Dip

Add Dessert
\$5

Sides

Baked Beans
Italian Pasta Salad
Bacon Ranch Pasta Salad
Potato Salad
Baked Macaroni and Cheese
Cole Slaw
Chips
Fresh Fruit

Additional Sides
\$2

PLATED DINNER

SERVED WITH DINNER, SALAD, 2 SIDES, AND COFFEE

Dinner Selections

8oz Filet Mignon - Market Price

6oz with Shrimp or 6oz Lobster Tail - Market Price

Prime Rib - \$32

Orange Roughy (Lemon Pepper, Parmesan Crusted, or Blackened) - \$25

Broiled Salmon (Lemon Dill, Maple Glazed, or Pecan Crusted) - \$25

Pork Chop (Plain, BBQ, or Bourbon Glazed) - \$22

Chicken (Marsala, Picatta, or Champagne) - 22

Pasta with Shrimp or Chicken - \$22

Side Selections

Au Gratin Potatoes

Baked Potato

Twice Baked Casserole (Bacon/Cheddar or Sour Cream/Onion)

Mashed Potatoes (with or without Gravy)

Rice Pilaf

Sour Cream and Chive Roasted Reds

Green Beans (Plain, Almondine, or Country Style)

Broccoli Normandy

Sweet Corn

Honey Glazed Baby Carrots

Roasted Asparagus

Brussel Sprouts

Additional Sides

\$2

Add Dessert

\$5

DINNER BUFFETS

THE BIRDIE

COMES WITH SALAD BAR, 2 SIDES, AND COFFEE

Choice of 2
\$22

Choice of 3
\$26

Fried Chicken Fingers
Baked Rigatoni with Italian Sausage
Baked Chicken
Roast Beef
Roast Pork Loin (Blackened or Garlic Herb)
Broiled Cod with Lemon Capers Sauce
Baked Ham Carving Station

Side Selections

Au Gratin Potatoes
Twice Baked Casserole (Bacon/Cheddar or Sour Cream/Onion)
Mashed Potatoes (with or without Gravy)
Rice Pilaf
Sour Cream and Chive Smashed Reds
Green Beans (Plain, Almondine)
Garden Blend
Sweet Corn
Honey Glazed Baby Carrots
Risotto

Additional Sides
\$2

Add Dessert
\$5

DINNER BUFFETS

THE EAGLE

COMES WITH SALAD BAR, 2 SIDES, AND COFFEE
INCLUDES CARVED PRIME RIB TENDERLOIN

Choice of 1
\$32

Choice of 2
\$36

Baked Orange Roughy (Lemon Pepper, Parmesan Crusted)
Shrimp or Chicken Pasta (Alfredo, Marinara, Pesto)
Roast Pork Loin
Chicken (Marsala, Picatta, Champagne)
Broiled Salmon (Lemon Dill or Garlic Rosemary)

THE HOLE IN ONE

COMES WITH SALAD BAR, 2 SIDES, AND COFFEE
INCLUDES HAND CARVED BEEF TENDERLOIN

Choice of 1
Market Price

Choice of 2
Market Price

Baked Grouper (Plain or Cajun)
Shrimp or Chicken Pasta (Alfredo, Marinara, Pesto)
Chicken (Marsala, Picatta, Champagne)
Broiled Salmon (Lemon Dill or Garlic Rosemary)

Side Selections

Au Gratin Potatoes
Twice Baked Casserole (Bacon/Cheddar or Sour Cream/Onion)
Mashed Potatoes (with or without Gravy)
Rice Pilaf
Sour Cream and Chive Smashed Reds
Green Beans (Plain, Almondine)
Garden Blend
Sweet Corn
Honey Glazed Baby Carrots
Risotto

Additional Sides
\$2

Add Dessert
\$5

HORS D'OEUVRES

FRUIT AND CHEESE TRAY

Small (Feeds 25) Large (Feeds 50)
\$50 \$100

VEGGIES AND DIP TRAY

Small (Feeds 25) Large (Feeds 50)
\$50 \$100

HORS D'OEUVRES PARTY

2 Hours, Choice of 4 Hot and 2 Cold
\$18

HOT

Sausage Stuffed Mushrooms
Seafood Stuffed Mushrooms
Crab Rangoon
Meatballs (Swedish, BBQ, Marinara)
Fried Mushrooms
Vegetable Egg Rolls
Pork Egg Rolls
Hawaiian Chicken Kabobs
Thia Chicken Skewers

COLD

Shrimp Cocktail (sold by the
piece - Market Price)
Bruschetta Platter
Cold Smoked Whole Salmon
Mini Chicken Salad Croissants
Mini Tuna Salad Croissants

Add Dessert
\$5

DESSERTS

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\$5

Apple or Cherry Crisp

Chocolate Cream Pie

Brownie Ala Mode

Death By Chocolate Cake

Bread Pudding with Caramel Sauce

Creme Brulee

Cheesecake (Chocolate, Strawberry, Raspberry, Turtle)

Assorted Cookies

Assorted Brownies

Assorted Dessert Bars



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Please contact us if you have any questions!