

# Catering Menu



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## **FOUR BRIDGES COUNTRY CLUB**

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8300 Four Bridges Dr

Liberty Twp, Oh 45044

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513 759 8683

## **Breakfast Buffet Options**

Breakfast accompanied with Fresh Brewed Coffee, Hot tea, and Assortment of Chilled Juices

### **Continental**

**\$11.95**

Assortment of Breakfast Pastries, Fresh Cut Seasonal Fruit Display, House made Granola Bars

### **Healthy Choice**

**\$10.95**

Fresh Cut Seasonal Fruit Display, Yogurt Granola Bowl, House Made Granola Bars, Wheat Bagels with Cream Cheese

### **Four Bridges Hot Breakfast**

**\$16.95**

Fluffy Scrambled Eggs, Home Fries, House Made Biscuits and Gravy, Mini Buttermilk Pancakes, Crispy Bacon, Sausage, Fresh Fruit Display

### **Boxed Breakfast**

**\$10.95**

Egg & Sausage Breakfast Sandwich, Fresh Whole Fruit

### **Gourmet Brunch**

**\$24.95**

Fluffy Scrambled Eggs, Home Fries, House Made Biscuits and Gravy, Mini Buttermilk Pancakes, Crispy Bacon OR Sausage, Fresh Fruit Display, Choice of 2 Lunch Entrees and Sides

Plated Breakfast Pricing Available Upon Request

Subject to State Sales Tax and 20% service charge

## **Lunch Options**

**One Entrée Buffet \$16.95**

**Two Entrée Buffet \$21.95**

**Three Entrée Buffet \$26.95**

Lunch accompanied with Rolls/Butter, Coffee, Tea, Lemonade

### **Choice of One:**

Fresh Seasonal Fruit Salad

Caesar Salad

Garden Salad

Wild Berry Salad (add \$2.00)

### **Choice of Two:**

Roasted Red Skins, Baked Sweet Potatoes, Rice Pilaf, Au gratin Potatoes

Wild Rice, Sautéed Broccoli, Honey Glazed Carrots, Almond Green Beans,

Seasonal Vegetable Medley, Grilled Asparagus (add \$1.00), Macaroni and Cheese

Bowtie Marinara, Italian Pasta Salad, Buttered Corn

### **Entrée Selections:**

Tilapia with Lemon Capers Sauce, Pesto Glazed Salmon,

Chicken Parmesan, Chicken Piccata,

Roasted Chicken with Garlic and Tomatoes, Herb Roasted Pork Tenderloin,

Basil Pesto Pasta, Roast Turkey Breast,

Beef Burgundy Tips with Buttered Egg Noodles, Honey Glazed Ham,

Vegetable Lasagna with Garlic Cream Sauce, Herb Roasted Chicken,

Slow Roasted Beef with Burgundy Mushroom Sauce

Subject to State Sales Tax and 20% service charge

**Soup & Salad Bar****\$12.95**

Salad Bar with Assortment of Fresh Salad Greens, Toppings and Dressings, Chef Seasonal Selection of Two House Made Soups accompanied with Fresh Rolls and Whipped Butter

**Four Bridges Deli Buffet****\$17.95**

Roasted Turkey, Ham, Roast Beef, Salami, Lettuce, Tomato, Onion, Assortment of Sliced Cheeses, Assorted Breads and Condiments, Garden Salad, Pasta Salad, Saratoga Chips with BBQ and Assorted Cookies

**FBCC Light Lunch****\$14.95**

Fresh Cut Seasonal Fruit Salad, House Salad with Dressings, Chicken Salad, Tuna Salad, Fresh Rolls with Whipped Butter and Crackers

**Little Italy****\$17.95**

Caesar Salad, Garlic Bread Sticks, Tortellini in Marinara, Alfredo Pasta Primavera with Grilled Chicken and Marinara Meatballs, Shaved Parmesan and Shredded Mozzarella

**South of the Border****\$17.95**

Fiesta Salad with Chipotle Ranch, Seasoned Beef, Cilantro Lime Chicken, Spanish Rice, Black Beans, Flour Tortillas with Fiesta Toppings, Tortilla Chips and Pico De Gallo

**FBCC Smoke House****\$20.95**

BBQ Pulled Chicken and Pork with Assortment of Buns, Garden Salad, Potato Salad, Cole Slaw, Macaroni and Cheese, Saratoga Chips with BBQ, and Cookies

**Boxed Lunch****\$13.95**

Deli Sandwich or Wrap with Lettuce, Tomato, Onion with Condiments, Chips, Cookie, Fresh Piece of Fruit, Bottled Water

**FBCC Grill****\$16.95**

Hamburgers, Hot Dogs, Grilled Chicken, Potato Salad, Cole Slaw, Macaroni and Cheese, Potato chips, Accompanied with Lettuce, Tomato, Pickles, Onion, Assortment of Cheeses, Buns and Condiments

**Whipped or Baked Potato Bar****\$4.95**

Chopped Bacon, Sour Cream, Shredded Cheddar Cheese, Chive and Whipped Butter

**Slider Station****\$8.95**

Hamburger, Crab Cake, Pulled BBQ accompanied with Remoulade Sauce, Condiments, Lettuce, Onion, and Assortment of Cheeses with Dollar Rolls  
Saratoga Chips with BBQ (add \$2.00)

**Pot Pie Station****\$8.95**

Featuring Two Fillings Ladled into a Petite Puff Pastry

Roasted Corn, Yellow Squash, Zucchini and Red Pepper in Chipotle Creama

Chicken with Peas, Carrots, Potatoes, Onion, Mushroom in Creamy Chicken Gravy

Subject to State Sales Tax and 20% service charge

## Hors D Oeuvres

**Choice of 3 Selections**

**\$8.95 per person**

**Choice of 6 Selections**

**\$17.95 per person**

**Choice of 10 Selections**

**\$28.95 per person**

Fresh Vegetable Crudités with Hummus  
Cheese Display with Crackers and Grapes  
Gazpacho or Chef Choice of Shooters  
Caprese Skewers  
Smoked Gouda Mini Potatoes  
Raspberry Brie Phyllo Cups  
Tuna Tartar  
Gorgonzola Mousse & Tenderloin Crostini  
Bloody Mary Shrimp Shooter (add \$1.00)  
Potato Cake with Smoked Salmon  
Jumbo Shrimp Cocktail (add \$1.00)  
Tofu or Chicken Lettuce Wraps (add \$1.00)  
Baked Brie Display with Crackers & Crostini  
Edamame Pot Stickers with Wasabi Soy Sauce  
Vegetable Spring Roll with Japanese Dressing  
Sausage & Cheese Stuffed Mushrooms  
Chicken Satay with Peanut or Teriyaki Sauce  
Asst Petite Quiche  
Spanakopita  
Swedish Meatballs  
Buffalo Chicken Dip  
Pulled BBQ Sliders,

Fresh Fruit Display  
Italian Meats and Olive Display  
Deviled Eggs  
Guacamole Tostada Spoon  
Bruschetta  
Assortment of Tea Sandwiches  
Grilled & Chilled Veg Display  
Cheese Stuffed Puff Pastry  
Vegetable Stuffed Mushrooms  
Jalapeno Poppers  
Tortellini Skewer with Pesto  
Vegetable Stuffed Mushrooms  
Mac & Cheese Croquettes  
Spinach and Artichoke Dip  
Prosciutto Wrapped Figs  
Chicken Ramaki  
Pot Stickers with Soy  
Loaded Potato Skins  
BBQ Meatballs  
Thai Chile Meatballs  
Cheeseburger Sliders  
Crab Stuffed Mushrooms

Coconut Shrimp with Sweet Chile Sauce

Goat Cheese Fritters with Marinara

Beer Cheese with Pretzel Bites

Crab Cakes with Cajun Aioli

Coconut Crusted Chicken Tenders with Thai Chile Sauce,

Petite Beef Wellington (add \$2.00)

Bacon Wrapped Scallops in Bourbon Glaze (add \$1.00)

### **Chef Attended Stations**

Accompanied with Dollar Rolls

(\$50.00 carving fee applies)

Roasted Turkey Breast with Cranberry Relish

\$8.00

Honey Glazed Spiral Ham with Honey Mustard

\$8.00

Herb Crusted Pork Tenderloin with Honey Dijonnaise

\$9.00

Horseradish Crusted Salmon with Dill Sauce

\$12.00

Roasted Prime Rib with Horseradish Sauce and Au Jus

\$12.00

Beef Tenderloin with Horseradish Cream Sauce

\$14.00

### **Late Night Snack Options**

Assortment of Pizzas

\$16.00 each

Choice of 2 Hors D Oeuvres

\$5.00 per person

Nacho Bar

\$6.50 per person

Hamburger Sliders and Mini Coney's

\$6.95 per person

## **Dinner Options**

**One Entrée Buffet \$24.95, Two Entrée Buffet \$27.95**

**Three Entrée Buffet \$31.95**

Accompanied with Bread/Butter, Salad, Three Side Items, and Coffee, Tea, Lemonade

### **Choice of One:**

Fresh Seasonal Fruit Salad    Caesar Salad    Garden Salad    Greek Salad

Wild Berry Salad -Mixed Greens with Seasonal Berries, Candied Pecans, Bleu Cheese, Bacon, Red Onion, Honey Poppy Dressing

Drunken Goat Salad - Mixed greens with White Wine Soaked Cherries, Crumbled Goat Cheese, Red Onion and Balsamic Dressing

Roasted Sweet Potato and Bacon Salad – Mixed greens with Red Onion, Roasted Sweet Potato, and Crumbled Bacon, Dried Cranberries, Tossed in Maple Balsamic Vinaigrette

Apple Mozzarella Salad – Mixed greens with Apples, Pecans, Mozzarella, Tossed in Maple Balsamic Vinaigrette

### **Bread Choice:**

Artisan Rolls, Garlic Sticks, Corn Bread

### **Choice of Two:**

Roasted Red Skins, Baked Sweet Potatoes, Whipped Garlic Potatoes, Rice Pilaf,

Wild Rice, Sautéed Broccoli, Honey Glazed Carrots, Almond Green Beans,

Seasonal Vegetable Medley, Grilled Asparagus (add \$1.00), Chinese 5 Spice

Roasted Sweet Potatoes, Baked Potato, Au gratin Potatoes, Green Beans with

Sundried Tomato Julienne, Sautéed Squashes and zucchini,

Haricot vert with roasted peppers, Oven Roasted Buttered Corn



## Entrée Selections:

Parmesan Crusted Tilapia with Basil Beurre Blanc  
Roasted Salmon with Bruschetta Relish and Balsamic Reduction  
Breaded Stuffed Chicken, Chicken Marsala, Chicken Piccata,  
Classic Meat Lasagna, Eggplant Parmesan, Basil Pesto Pasta,  
Rosemary Braised Short Ribs, Marinated Beef Tips with Egg Noodles,  
Shrimp Linguine, Beef Medallions, Jumbo Cheese Ravioli,  
Demi Mushroom Glaze Pork Chop, Slow Roasted Carved Prime Rib (add \$3.00),  
Herb Roasted Pork Tenderloin with Mango Chutney, Ginger Glaze Salmon,  
Dijon Cream Roasted Chicken

*Compliment your dinner with a*

### CHEF PREPARED DESSERT

Flourless Chocolate Cake with Berries	\$5.95
Chocolate Lava Cake	\$6.95
Cheesecake	\$6.95
Assortment of Mini Desserts	\$7.95
White Chocolate Chip Cherry Bread Pudding	\$6.95

### CHEF ATTENDED DESSERT STATION (chef fee \$50.00)

Flambé Dessert Station \$8.95

(cherries jubilee, bananas foster and peach melba)

Ice Cream Sundae Bar \$6.95

Vanilla and Chocolate Ice Cream with generous assortment of toppings and fresh whipped cream

## PLATED DINNERS

Accompanied with your Choice of Salad, Bread, One Vegetable and Starch,  
Coffee, Tea, Lemonade

<b>Pan Seared Chicken Breast</b>	<b>\$20.00</b>
Choice of Marsala Cream, Piccata, Dijon, Roasted Garlic Tomato, or Tomato Basil Ratatouille	
<b>Fresh Mozzarella and Basil Stuffed Chicken Breast</b>	<b>\$25.00</b>
<b>Seared Herb Crusted French Pork Chop</b>	<b>\$25.00</b>
Rich Mushroom Deli or Cinnamon Apples Calvados	
<b>Seared Salmon With Lemon Dill Sauce</b>	<b>\$18.95</b>
<b>Horseradish Crusted Salmon with Dill Sauce</b>	<b>\$20.95</b>
<b>Chicken and Spinach Goat Cheese Florentine</b>	<b>\$25.00</b>
<b>Jumbo Crab Cakes with Cognac Cream Sauce</b>	<b>\$33.00</b>
<b>Filet Mignon with Port Wine Demi Glaze</b>	<b>\$37.00</b>
<b>Duet of Petite Filet Mignon and Chicken</b>	<b>\$34.00</b>
<b>Duet Of Petite Filet Mignon and Salmon</b>	<b>\$36.00</b>
<b>Pan Seared Sea Bass Or Specialty Seafood</b>	<b>MKT Price</b>

## **Bar Services**

(one bartender per 100 guests)

### **Host or Cash Bars**

(Consumption Basis)

Domestic Beer	\$ 4.00 per drink
Imported Beer	\$ 5.00 per drink
Craft Beer	\$ 6.50 per drink
Wines House	\$ 8.00 per drink
Premium Wines	\$ 9.00 per drink
Club House Brands	\$ 8.00 per drink
Premium Brands	\$ 9.00 per drink
House Bottled Wines	\$ 30.00 per bottle
Premium Bottled Wine	MKT price

Keg Pricing Available Upon Request

### **Non Alcoholic Beverage Package**

Coffee, Ice Tea, Fountain Soda

\$5.00 per person

Subject to State Sales Tax and 20% service charge

# HOSTED BEVERAGE PACKAGES

4 hour bar package rates for unlimited consumption of the following:

## BEER & WINE PACKAGE

\$20.00 per person

House Chardonnay, Cabernet Sauvignon, Pinot Noir, Riesling, Assorted Sodas Budweiser, Bud Lite, Miller Lite, Coors Lite, Michelob Ultra, Yuengling Lager, Heineken, Corona, Stella Artois, New Castle, Craft selections to include Rhinegiest and other seasonal crafts

\$6 per person for each additional hour

## CLUB PACKAGE

\$27.00 per person

Domestic and Imported Bottled Beers, Craft selections to include Rhinegiest and other seasonal crafts, House Wines, Club Liquors, Assorted Sodas & Juices New Amsterdam Vodka, Beefeater Gin, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch, Bacardi Rum, Sauza Tequila

\$7 per person for each additional hour

## PREMIUM PACKAGE

\$32.00 per person

Domestic and Imported Bottled Beers, Craft selections to include Rhinegiest and other seasonal crafts, House Wines, Premium Liquors, Assorted Sodas & Juices Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Maker's Mark, Jack Daniels, Dewar's Scotch, Jose Cuervo Tequila

\$8 per person for each additional hour

Subject to State Sales Tax and 20% service charge

## **Event Policies**

**Thank you for considering Four Bridges Country Club to host your event. We look forward to serving you in every way possible. The following information will help us to ensure the success of your upcoming event.**

### **Public Advertisement**

No public advertisement or blanket invitation through newspaper or other public media to any private function at Four Bridges Country Club is permitted.

### **Reservations**

In order to reserve a date for your private event, please contact our catering director. Reservations may be booked up to one year in advance. Menus, room arrangement, and other details for your function should be submitted to the catering director at least 1 month before. All decorations must be approved by the catering director prior to setup. Menu tastings may be scheduled on regular service hours at regular pricing. We suggest set menus for all private rooms. However 12 or less may order off the ala carte menu if conditions permit.

Banquet Rooms are assigned according to the anticipated number of guests. If there are fluctuation in the numbers of attendees, the club reserves the right to assign a room accordingly. All private events of 30 or more guests will be required to sign a banquet agreement and a nonrefundable deposit which the catering director will determine at time of booking.

Deposits will be directly applied toward the function charges. Any balances due at the end of the function will be paid on or before the date of the function. If you are a member you may request us to bill your account.

### **Guarantees/Payment**

Please notify the club with the exact number of attendees 10 days prior to your event date. We do ask for full remaining balance at that time. The number of guests listed on the banquet agreement will be considered a guarantee for which you will be charged even if fewer guests attend. An increase in the guaranteed attendance will be accepted 24 hours before the function date provided space and product availability, and any remaining balance due at that time. We ask to finalize all details and menus 4-8 weeks prior to the date of your event.

### **Cancellations**

If a private function is cancelled within 10 days of the function and the club is unable to rebook the room or function area for an equivalent value, the guest will be charged 50% of the planned menu cost and all deposit will be forfeited. If a ceremony and/or reception is cancelled within six months of the function and the Club is unable to re-book the event space for an equivalent revenue value, the guest will be charged 50% of the planned menu cost and all deposits will be forfeited.

### **Charges**

All food and beverage event charges are subject to a 20% service charge and Ohio sales tax. Menu prices are subject to change up to sixty days prior to the event. Ceremonies and receptions which require set up of dance floors, decorations, bars, tables, pool furniture and/or rearrangement of the function room or function area will be charged a room fee. Other fees which may be incurred include: carving or Chef's

fees, cake cutting fees, valet fees or audio visual fees – the Director of Catering will provide details. Tax exempt charitable functions need submit their tax ID.

### **Peak Season Rates**

Qualifying peak-season months are April-October and December. \$1500.00 Grand Ballroom.

### **Non Peak Season Rates**

Qualifying non peak season months are January- March and November \$1000.00 Grand Ballroom.

### **Rental Includes**

All day access for decorating purposes, dancefloor, setup, white black or ivory linen table cloths, China, glassware, silverware, choice of colored napkins, Experienced wait staff, access to golf course with two carts for pictures, veranda, complimentary cake cutting , 6 hour reception. No other events booked the same day as your event. Food tasting up to 4 people, Day of event coordinator.

### **Ceremony Fees**

Ceremony inside or outside during any season \$500.00 which includes ceremony chairs, setup and tear down, Bride and Groom Suite for all day access

### **Beverage**

Four Bridges Country Club, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with state liquor authorities' regulations. It is a policy, therefore, that all liquor, beer, and wine be supplied by Four Bridges Country Club.

### **Miscellaneous Rentals**

All audio visual equipment is available, prices depends on availability and need

Dance Floor (15x15) (if not with room rental)	\$400.00
LCD Projector	\$125.00
Projection Screen	\$30.00
Wireless Microphone/Podium	\$30.00
Lavalier Microphone/Podium	\$30.00
Four Bridges Mirrors/Vases	\$8.00 per table
Riser (4ftx8ft)	\$25.00 per riser
Dessert Cutting Fee (if not with room rental)	\$1.00 per person
Full Service Valet	Varies

## OFFSITE CATERERS ON PREMISE

Room	Room Rental	Sq. Ft.	Banquet	Cocktail	Classroom	Theater	Conference	U-Shape	Hollow Sq.
Grand Ballroom	\$1,500.00	2500	175	250	100	225	24	60	48
Ballroom	\$800.00	2150	100	175	75	125	24	60	48
Main Dining Room	\$800	1700	140	180	70	190	24	48	40
Grille Room	\$175	1430	60	143	N/A	N/A	N/A	N/A	N/A
Traditions Room	\$150	575	48	60	24	50	16	15	16
Cupp Room	\$100	290	24	40	12	30	14	9	12
Veranda	\$1,000	1805	150	200	N/A	N/A	N/A	N/A	N/A
Pool Patio	\$300		200	300	N/A	N/A	N/A	N/A	N/A

*Four Bridges Country Club understands that you may prefer an offsite caterer, and we do accept approved licensed caterers.*

### **Grand Ballroom**

(smaller rooms available)

#### **Sunday- Thursday**

**Non Members \$800.00**

**Members \$500.00**

#### **Friday & Saturday**

**Non Members \$1200.00**

**Members \$800.00**

Room Rental includes up to 6 hours of reception time, Table/Chair arrangement,

Linen (white, black or Ivory), ¼ of the the outside veranda with view, and Cleanup

#### **Catering Surcharge for Offsite Food**

**Non Members \$18.00 PP**

**Members \$15.00 PP**

Includes China, Glassware, Silverware in Cloth Napkin, Chafers and Pans for all Clients Hot Food, Buffet Accessories (Serving Tongs, Spoons), Dessert Plates and Napkins, Beverage Station of Coffee, Ice Tea, Lemonade, Soda, Water, Wait Staff, Setup and Cleanup.

If the caterer is bringing all accessories (plates, chafers, all items for buffet) we ask for **15% Catering Fee** of the final total of your catering bill, Caterer Permitted only in Designated rented areas, Kitchen is not permitted (no food cooked onsite).

**ALL ALCOHOL AND NON ALCOHOLIC BEVERAGES MUST BE PURCHASED THROUGH FOUR BRIDGES CC**



We would like to thank you for considering hosting your event at Four Bridges Country Club.

Four Bridges Country Club is proud to offer our guests the ultimate country club experience. Our Certified Executive Chef, Angie Duncan, is passionate about providing you the best culinary experience possible!

Our entire professional staff will assist you every step of the way to make sure your event is flawless. Our goal is to provide you outstanding service and a memorable experience. Even though we are a private club, we offer banquet service to non-members.

We invite you to come take a tour and see for yourself what sets Four Bridges Country Club apart from all others.

Sincerely,

*Jeannette Adams*

Catering Director

Four Bridges Country Club

[Jeannettea@fourbridges.com](mailto:Jeannettea@fourbridges.com)

513 759 8683