



Breakfast Offerings

Quick Continental.....\$7.95

Fresh baked muffins, assorted fruit juices, coffee.

FMCC Continental.....\$8.95

Fresh baked muffins, fresh cut fruit bowl, assorted fruit juices, coffee.

FMCC Breakfast.....\$12.95

Scrambled eggs, bacon or sausage, hashbrowns, muffins, coffee.

Quiche Breakfast.....\$10.95

Choice of broccoli cheddar quiche or quiche Lorraine with bacon, swiss cheese, and onion served with fresh fruit and coffee.

Breakfast Buffet.....\$13.95

Freshly Scrambled Eggs
Hash Browns
Applewood Smoked Bacon & Sausage
Assorted Breakfast Breads and Muffins
Assorted Chilled Fruit Juices
Coffee Station

Brunch Buffet.....\$18.75

Breakfast Buffet with the addition of two entrées, dinner rolls with butter, and iced tea.

Entrée Choices:

Turkey Mornay
Dijon Crusted Cod
Penne Alfredo with Chicken and Peas
Seafood Crepes
Chicken and Mushroom Crepes
Chicken Parmesan

Additional Selections

Fresh Fruit Bowl.....\$1.50
Additional Entrée\$2.75
Carving Station.....\$5.00
Roast Sirloin, Turkey or Ham
Biscuits & Gravy.....\$1.50
Homemade Soup.....\$3.50
Mini Bagels & Cream Cheese.....\$1.50
Smoked Salmon Display.....\$5.00

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Lunch Buffet Offerings

Lunch buffets can be customized to suit your personal tastes.

Our staff takes pride in arranging a beautiful and delicious buffet for you and your guests.

Americana Buffet

\$12.95/person

Grilled mettwurst, bratwurst, hot dogs and quarter pound hamburgers, assorted buns, sautéed onions, peppers, sauerkraut, cheese platter, lettuce, tomato, pickles, onion and condiments. Your choice of: potato salad, pasta salad, baked beans, or coleslaw.

Deluxe Burger Bar

\$14.95/person

Grilled half pound angus burgers. Assorted toppings to include: Applewood smoked bacon, caramelized onion, sautéed mushrooms, crispy onion straws, assorted cheeses, lettuce, tomato, onion, pickles, and assorted condiments. Your choice of: potato salad, pasta salad, French fries or sweet potato fries

Soup & Sandwich Buffet

\$11.95/person

Your choice of homemade soup
Assorted deli meat platter, deli cheese platter,
Assorted breads, condiments, lettuce, tomato pickle and onion, potato chips, and fresh fruit bowl. Choice of: potato salad, pasta salad, or coleslaw.

Soup & Salad Buffet

\$11.95/person

Your choice of homemade soup
Fresh salad greens, assorted toppings and dressings
Caesar Salad Bowl, croutons, parmesan, an anchovy
Fresh Fruit Bowl
Add grilled or blackened chicken for \$2.00 more
Add grilled or blackened salmon for \$3.00 more

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Lunch Entrée Offerings

Sandwiches:

Club Sandwich.....\$12.95

Served with potato chips, French fries, or fresh fruit.

Beer Battered Cod.....\$12.95

Served on rye with tartar sauce and French fries or coleslaw.

Kentucky Hot Brown.....\$12.95

Shaved turkey and ham over toast points
Topped with a homemade cheese sauce
Garnish with sliced tomato and bacon

Sorry Charlie.....\$10.95

Our homemade tuna salad baked over a sliced tomato and
toasted English muffin half with cheddar cheese
Served with fresh fruit.

Open Faced Roast Beef.....\$13.95

Shaved roast beef served over toast points
with brown gravy and mashed potatoes

Grilled Chicken Sandwich.....\$12.95

Grilled boneless breast of chicken on a whole grain bun
Served with lettuce, tomato, and onion.
Choice of potato chips, French fries, or fresh fruit.

Hummus Wrap.....\$10.95

Hummus, roasted red pepper, julienne carrot, cucumber, and
spinach rolled in a flour tortilla with fresh tzatiki sauce.

Entrée Salads:

Trio Salad Plate\$12.95

Our homemade chicken salad, tuna salad and cottage cheese
served on a bed of greens with fresh fruit

Fort Mitchell Salad.....\$12.95

Our house specialty. . . ham, turkey, Swiss & American cheese
tossed with mixed greens & our house dressing,
served with grilled cheese toasts

Chicken Caesar Salad.....\$13.95

Served with grilled breast of chicken, parmesan & garlic crou-
tons. May substitute grilled salmon or shrimp for \$1.00 more

House Salad with Grilled Chicken.....\$13.95

Grilled breast of chicken layered on fresh mixed greens, sun-
dried cherries, red onion, tomatoes, blue cheese & walnuts.
Served with champagne poppy-seed dressing
May substitute grilled salmon or shrimp for \$1.00 more

Greek Salad with Grilled Chicken.....\$13.95

Grilled breast of chicken layered on hearts of romaine tossed in
Greek dressing, with red onion, tomatoes, kalamata olives, pep-
peroncini & feta cheese
May substitute grilled salmon or shrimp for \$1.00 more

Asian Salad\$13.95

Grilled chicken on a bed of salad greens with red peppers, green
onion, mandarin oranges, almonds, with sesame dressing.
May substitute grilled salmon or shrimp for \$1.00 more

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Lunch Entrée Offerings

All entrees served with wild rice blend and vegetable du jour, unless otherwise noted.

Tossed, House or Caesar salad are \$2.00 additional

All Lunch Entrees \$14.95 per person

Chicken & Mushroom Crepes

Topped with Supreme sauce and toasted almonds

Seafood Crepes

Filled with scallops, shrimp, and crab topped with Newburg sauce

Garlic & Herb Chicken

Sautéed chicken breast topped with a garlic and fresh herb cream

Chicken Parmesan

Herb breaded breast of chicken topped with marinara, melted provolone cheese, and parmesan served over linguini

Dijon Crusted Cod

Parmesan and Panko breadcrumb crusted fresh Alaskan cod drizzled with a Dijon hollandaise

Grilled or Pan-Seared Salmon

Topped with a citrus parsley butter.

Turkey Mornay

Sliced roast turkey breast served over fresh broccoli and topped with a rich Mornay cream sauce

Teriyaki Chicken

Grilled breast of chicken topped with a teriyaki glaze

Slow Braised Pot Roast

Served with smashed redskin potatoes and braised vegetables

FMCC Meatloaf

Served with mushroom gravy, smashed redskin potatoes and country style green beans

Maryland Style Crab Cakes

Two petite crab cakes served with fresh remoulade sauce

Asian Chicken

Tender chunks of boneless breast of chicken tossed in a sweet and spicy Asian sauce.

Chicken Pot Pie

Poulet sauce, peas, carrots, onion, celery, and potatoes topped with a flaky crust

Penne Alfredo with Chicken

Grilled chicken breast served over penne pasta with creamy alfredo sauce, sautéed mushrooms, and peas.

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Fort Mitchell Country Club | 250 Fort Mitchell Avenue | Fort Mitchell, KY 41011

859-331-1300 | info@fortmitchellcc.com



Snack Offerings

Prices are per person.

Whole Fruit Assortment.....\$3.95

Oranges, apples, bananas, grapes

Assorted Cookies.....\$4.95

Chocolate chip, oatmeal raisin, white chocolate macadamia nut, sugar, peanut butter

Rich Chocolate Brownies.....\$3.95

Assorted Packaged Snacks\$3.95

Chips, pretzels, crackers, nuts

Fresh Cut Fruit Display.....\$3.95

Melons, pineapple, berries, oranges, kiwi

Vegetable Crudite.....\$2.95

Carrot, celery, broccoli, cauliflower, red bell pepper, ranch

Finger Sandwiches.....\$5.95

Assortment of ham, turkey, tuna salad, chicken salad sandwiches

Imported & Domestic Cheese Display.....\$3.95

Chef's assortment of fine cheeses with crackers



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Hors d'oeuvre Offerings

Priced per 50 pieces unless otherwise stated.
Individual hors d'oeuvres can be displayed on a buffet
or passed butler style.

Specialty Displays:

Seasonal Sliced Fresh Fruit.....	\$3.95 per person
Antipasto Display.....	\$8.00 per person
Domestic & Imported Cheese Display.....	\$3.95 per person
Garden Vegetable Crudit�.....	\$2.95 per person
Grilled Vegetable Display.....	\$4.50 per person
Fruit, Cheese & Vegetable Display.....	\$6.50 per person
Smoked Salmon Display.....	\$120.00 per side
Chilled Beef Tenderloin Display.....	\$175.00 per tenderloin
Cedar Plank Salmon.....	\$120.00 per side
kiwi barbecue, teriyaki, or bourbon glazed	
Smoked Fish Display.....	\$10.95 per person
with assorted accoutrements	
Hot Spinach & Artichoke Dip.....	\$85.00 for 50 people
with fresh tortilla chips	

Hot Selections:

Chicken Sate.....	\$90.00
Bacon-Wrapped Water Chestnuts.....	\$75.00
Bacon-Wrapped Scallops.....	\$120.00
Crab Rangoon.....	\$90.00
Sausage Stuffed Mushrooms.....	\$100.00
Mini Crab Cakes.....	\$120.00
Swedish or Barbecue Meatballs.....	\$65.00
Chicken Wings - Buffalo Sauce.....	\$75.00
Chicken Tenders.....	\$90.00
Pigs in a Blanket.....	\$75.00
Cheese Quesadillas.....	\$65.00
Vegetable Egg Rolls.....	\$75.00
FMCC Reuben Balls.....	\$75.00
Petite Quiche.....	\$90.00
Spanakopita.....	\$90.00
Coconut Breaded Shrimp.....	\$120.00
Cheddar Cheese Puffs.....	\$100.00

Cold Selections:

Oysters on the Half Shell.....	\$150.00
Jumbo Shrimp Cocktail.....	\$150.00
Prosciutto Wrapped Melon	\$75.00
Cucumber, Dill & Cream Cheese Canap�s.....	\$50.00
Salami Cornets.....	\$60.00
Elegant Selection of Cold Canap�s.....	\$100.00
Assorted Bruschetta.....	\$65.00



Dinner Buffet Offerings

Dinner buffets can be customized to suit your personal tastes.

Our staff takes pride in arranging a beautiful and delicious buffet for you and your guests.

Buffet dinners include warm dinner rolls, butter, coffee, and iced tea. Please choose one salad to compliment your entrée choices. All guests will be served the same salad.

Package 1:

Choose two entrees and two side items.....\$23.95

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|------------------------|---------------------|
| -General Tso's Chicken | -Mustard Glazed Ham |
| -Bourbon Chicken | -Dijon Crusted Cod |
| -Beef Stroganoff | -Chicken Tarragon |

Package 2:

Choose two entrees and two side items.....\$26.95

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|----------------------|------------------------|
| -Top Sirloin of Beef | -Herb Roasted Porkloin |
| -Oven Roast Turkey | -Chicken Piccata |
| -Chicken Parmesan | -Pan-Seared Salmon |

Package 3:

Choose two entrees and three side items.....\$31.95

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|-----------------------------|---------------------|
| -Almond Crusted Halibut | -Prime Rib of Beef |
| -Chicken Marsala | -Beef Tenderloin |
| -Pork Tenderloin Medallions | -Chicken Florentine |
| -Grilled Mahi Mahi | -Shrimp Scampi |

Additional Offerings:

Add an additional entrée in your package.....\$3.50

Add an additional side item.....\$1.50

Add a carving station for your roasted meat.....\$100.00

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Salads:

Toss Salad - mixed greens, carrot, cucumber, tomato

Caesar Salad - romaine, parmesan, Caesar dressing, crouton

House Salad - mixed greens, tomato, onion, walnut, cranberry, blue cheese crumbles

Mandarin Orange Salad - shredded romaine, almond, mandarin orange, feta cheese, champagne poppyseed dressing

Side Items:

Oven Roasted Redskin Potatoes

Garlic Mashed Potatoes

Smashed Redskin Potatoes

Mashed Sweet Potatoes

Potatoes au Gratin

Baked Potato

Rice Pilaf

Penne Marinara

Farfalle Alfredo

Macaroni and Cheese

Vegetable Medley

Steamed Broccoli

Glazed Carrots

Country Style Green Beans

Green Beans Amandine

Oven Roasted Butternut Squash

Corn O'Brien

Asparagus





Dinner Entrée Offerings

Elegant plated dinners are a nice touch to any event. Our Executive Chef can accommodate any allergies your guests may have as well as customize a menu to suit your personal tastes. We require an entrée count at least 72 hours prior to the event.

Dinner entrees include warm dinner rolls, butter, coffee, and iced tea. Please choose one salad and two side items to compliment your entrée choices. All guests will receive the same salad and side items.

Entrees:

Chicken Piccata.....	\$22.95
garlic, lemon, white wine and capers	
Chicken Florentine.....	\$22.95
baby spinach, sun-dried tomatoes, and artichoke hearts	
Chicken Marsala.....	\$22.95
wild mushrooms, tomato, Marsala wine, and veal stock	
Slow-Roasted Pork Loin.....	\$21.95
with pork jus	
Medallions of Pork Tenderloin.....	\$23.95
fresh granny apple smith chutney	
Slow-Roasted Prime Rib of Beef.....	\$26.95
au jus and horseradish cream	
Slow-Roasted Tenderloin of Beef.....	\$30.95
red pepper and shitake demi-glace	
Filet Mignon.....	4 oz - \$23.95, 6 oz - \$28.95, 8 oz - \$32.95
crispy onion straws and béarnaise sauce	
add Alaskan King Crab for \$5.00	
Almond Crusted Halibut.....	\$27.95
A club favorite served with an orange compound butter	
Pan-Seared Salmon.....	\$24.95
with citrus butter	
Dijon Crusted Cod.....	\$21.95
dijon hollandaise	
Duet of Filet Mignon and Pan-Seared Salmon.....	\$32.95
Duet of Filet Mignon and Chicken Tarragon.....	\$30.95
Duet of Filet Mignon and Lobster Tail.....	\$39.95
Quinoa Bowl.....	\$21.95
purple onion, tomatoes, golden raisins, fresh mint, feta cheese	

Salads:

Toss Salad - mixed greens, carrot, cucumber, tomato
Caesar Salad - romaine, parmesan, Caesar dressing, crouton
House Salad - mixed greens, tomato, onion, walnut, cranberry, blue cheese crumbles
Mandarin Orange Salad - shredded romaine, almond, mandarin orange, feta cheese, champagne poppyseed dressing

Side Items:

Oven Roasted Redskin Potatoes
Garlic Mashed Potatoes
Smashed Redskin Potatoes
Mashed Sweet Potatoes
Potatoes au Gratin
Baked Potato
Rice Pilaf
Penne Marinara
Farfalle Alfredo
Macaroni and Cheese
Vegetable Medley
Steamed Broccoli
Glazed Carrots
Country Style Green Beans
Green Beans Amandine
Oven Roasted Butternut Squash
Corn O'Brien
Asparagus



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Food Station Offerings

A popular option here at Fort Mitchell Country Club.
We can package a variety of food stations to create a unique event.

Raw Bar Station:

Jumbo cocktail shrimp, oysters on the half shell, smoked fish display, assorted accompaniments. Ice sculptures available.

Whipped Potato Station:

Whipped Yukon gold potatoes piped into dishes by attendant with a variety of toppings for each guest to choose from

Macaroni & Cheese Station:

Creamy macaroni and cheese made from scratch with a variety of toppings to choose from

Grilled Vegetable Station:

Fresh grilled eggplant, zucchini, yellow squash, and roasted roma tomatoes drizzled with balsamic glaze individually plated

Roast Tenderloin Station:

Carved for each guest with silver dollar rolls, béarnaise sauce, and creamy horseradish

Seared Scallop Station:

Fresh sea scallops seared to order and plated individually with creamy risotto topped with lemon beurre blanc

Sautéed Snapper Station:

Fresh snapper sautéed and individually plated with coconut scented jasmine rice with a cilantro lime vinaigrette

Braised Shortrib Station:

Slow braised in a rich port wine sauce served over whipped potatoes individually plated

Chicken Milanese Station:

Herb crusted chicken breast served over fresh grilled vegetables with balsamic glaze and fresh basil

Dessert Station:

A variety of mini desserts to finish off your meal. Can be accompanied with a coffee station.



Dessert Offerings

Ice Cream or Sorbet.....\$3.95

Graeter's Ice Cream.....\$4.95

Fruit Pie.....\$3.95
Apple, peach, or cherry

Fruit Cobbler\$3.95
Apple, peach, or cherry with a crumbly topping

Crème Brulee.....\$5.95
Creamy vanilla or chocolate custard with crunchy sugar top

Cheesecake.....\$5.75
Our Club recipe topped with strawberries

Assorted Mini Desserts.....\$5.95
Chef's choice of mini desserts

Warm Bread Pudding.....\$5.95
Served with vanilla rum sauce

Tiramisu.....\$5.95
Italian ladyfingers layered with mascarpone and espresso

Chocolate Cake.....\$5.95
Moist chocolate cake with a rich chocolate frosting

Cupcakes.....\$2.95
Chocolate or yellow cake flavors with chocolate or
buttercream frosting and your choice of decorations

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