



The COUNTY SEAT LOUNGE CATERING MENU

June 2010

An eye for detail sets the County Seat Lounge apart from the other caterers. The same quality that has been a tradition in our restaurant in Hastings since 1983 is now available off premise for groups up to 150. We make all of our food in our licensed and insured kitchen and will try to accommodate special requests if needed.

- Your **menu** selections must be completed at least **four weeks** prior to your function.
- When two or more entrees are selected, **you** must confirm specific amounts of each entrée at least **ten (10) business days** prior to your event.
- Your final **guaranteed guest count** must be received no later than **three (3) business days** before your event.
- **10 % down as a non-refundable deposit--Full payment** must be received **ten (10) business days** prior to the event.

FEES:

Facility kitchen fee—TBD (if applicable)

Linen Fee—table cloths, napkins and skirting (if requested)

Table covers used for a buffet table are included in the catering fee—skirting not included

Rental fee—dishes, flatware, glassware, tables, chairs, etc. that may be requested for your function

Standard Disposable service—\$20.00 per 50 people (plates, napkins, utensils)

Dishwashing fee—\$15.00 per hour/minimum 3 hours (if applicable)

Catering fee—20% of food cost, beverage cost, rental fee, disposable fee and linen fee

Extra labor fee—if extra servers are required or requested:

Server(s): \$15.00 per hour/minimum 3 hours

Bartender(s): \$30.00 per hour/minimum 3 hours

Chafers, serving trays, and serving utensils—no charge

DINING OPTIONS

BUFFET (or Plated)

Select one entrée. You must also select a specific potato to accompany the entrée. An exact guest count is required seven days in advance of the function and will represent the minimum charge. If you would like a plated luncheon or dinner party, there is an additional cost of \$1.00 per entrée plate and 50 cent per additional course.

BUFFET with a CHOICE

Select two or three entrees. An exact count of **each entrée** selection is required seven days prior to the function. Please select one potato choice. This count will represent the minimum charge.

APPETIZER BUFFET

Select the appetizers from the cold and hot selections. We will be happy to assist you in determining quantities.

DESSERT BUFFET

Assortment of dessert bars or other desserts priced by the dozen, please ask us for more details.

BEER AND WINE

We are able to sell you all your beer and wine needs, please ask us for more details

HORS D'OEUVRE PARTY TRAYS

Our hors d'oeuvres are made by our skilled, professional kitchen staff in house

Suggested Hors d'oeuvre Amounts:

<u>Party Type</u>	<u>Length of Event</u>	<u>Suggested Amount per Person</u>
Pre-dinner	1-2 hours	4-8 items
Cocktail reception	2-4 hours	7-10 items
In lieu of dinner	4-6 hours	10-15 items

Cold Hors d'oeuvres

Lobster Toast

Langoustine lobster and fresh herb infused cream cheese spread on fresh made croustini

\$50.00 30 pieces

Seafood Pinwheels

A tasteful combination of crab, shrimp, tomatoes, green onion and cream cheese wrapped up in spinach herb flat bread and sliced

\$40.00 30 pieces

Ham and Cream Cheese Pinwheels

Diced ham, scallions, shredded cheese and cream cheese wrapped up in flat bread and sliced

\$23.00 30 pieces

Turkey Pinwheels

Thinly sliced turkey, tomatoes, cheese, and cucumbers with roasted red pepper spread and lettuce wrapped in spinach herb flat bread and sliced

\$23.00 30 pieces

Mini Croissants

Ham, roast beef, and turkey mini croissants served with assorted cheese, lettuce, tomato and mayonnaise and skewered with stuffed green olives

\$3.25 each (minimum 24 pieces)

Fresh Vegetable Tray

Good assortment of seasonal vegetables and served with our popular buttermilk ranch dip

\$1.50 per person (minimum 20 people)

Fresh Fruit Tray

Assortment of fresh, seasonal fruit

\$2.00 per person (minimum 20 people)

Cheese and Crackers

Cheddar, Colby and Monterey Jack cheeses with assorted crackers

\$1.75 per person (minimum 20 people)

Cream Cheese Spread Tray

Cream cheese blended with dried cranberries, pineapple, nuts, and onion and served with assorted crackers

\$30.00 (20 to 25 people)

Shrimp and Lobster Pate

Delicate langoustine lobster and shrimp infused pate—served with cracker variety

\$35.00 (20 to 25 people)

House Made Chips and Dip

Fresh made crispy potato chips served with our caramelized onion dip
\$20.00 (20 to 25 people)

Fresh Tortilla Chips and Home Made Salsa

Your choice of one of our home made salsas with fresh made tortilla chips:
Traditional Tomato
Roasted Corn and Black Bean
Caribbean Pineapple
Cucumber-Melon \$20.00 (20 to 25 people)

Hot Hors d'oeuvres

Steak Wontons with Red Pepper Aioli

Tender strip steak tossed in a sweet soy sauce with fresh scallions and Napa cabbage fried golden in wontons—served with fresh aioli of red pepper \$50.00 30 pieces

Seafood Wontons with Ginger Cream

Delicate langoustine lobster and shrimp combined with cream cheese, fresh ginger, and herbs fried in wontons—served with a light ginger cream \$55.00 30 pieces

Bourbon Chicken and Button Mushrooms

Chicken breast pieces marinated in a bourbon/soy Bar BQ sauce and grilled, served skewered with a fresh button mushroom \$40.00 30 pieces

Coconut Chicken with Spicy Raspberry Sauce

Tender chicken strips coated in shredded coconut and fried golden served with a sweet and spicy raspberry sauce \$45.00 30 pieces

Bruschetta

Baguettes topped with tomato relish and shredded parmesan and mozzarella cheeses \$30.00 30 pieces

Swedish Meatballs or Whiskey Bar BQ Meatballs

A beefy rich sauce of sour cream, mushrooms and onion or our yummy Bar BQ sauce \$30.00 80 pieces

Crab Rangoon

Deep fried wontons filled with cream cheese, crab meat and scallions with sweet & sour sauce for dipping. \$25.00 30 pieces

Bacon Wrapped Water Chestnuts

Water chestnuts wrapped in bacon and baked until crispy in honey Dijon sauce. \$25.00 30 pieces

Reubens in Phyllo

Pockets of phyllo dough filled with sauerkraut, corned beef, and Swiss cheese, 1000 island dressing on the side. \$30.00 30 pieces

County Seat Stuffed Mushroom Caps

Large mushroom caps filled with crab meat stuffing and baked with provolone cheese on top. \$45.00 30 pieces

Breaded Chicken Tenders

Strips of chicken breast coated with southern style breading, deep-fried crunchy, and served with our buttermilk ranch dip and our Whiskey Bar BQ sauce \$33.00 30 pieces

Traditional Potato Skins

Nothing wrong with tradition! Potato quarters loaded with melted cheese, bacon, and scallions served with sour cream and our buttermilk ranch dressing \$33.00 40 pieces

Beer Battered Onion Rings

Hand cut onion rings dipped in our own beer batter and fried golden, tangy horseradish sauce and buttermilk ranch dressing on the side for dipping \$30.00 40 pieces

Blackened Prime Rib Dippers

Cajun dusted pieces of blackened prime rib, served with chipotle-horseradish sauce
\$20.00 per pound

Crab Dip

Our tasty combination of cream cheese, crab, onion and seasonings served warm with pita points
\$40.00 (20 to 25 people)

Spinach and Artichoke Dip

A creamy dip of fresh spinach, artichoke hearts, onion, parmesan and cream cheese, topped with provolone cheese and served with pita points \$40.00 (20 to 25 people)

GOURMET PIZZAS (16 pieces)

House made dough and hand tossed

Lobster Asiago Pizza

Langoustine lobster, shaved Asiago cheese, and mozzarella, brushed with fresh herb oil
\$12.00 each

Classic Pepperoni Pizza

Made with our own tomato sauce, plenty of fresh mozzarella and pepperoni
\$7.00 each

Four Cheese and Herb Pizza

Our tomato sauce, fresh herbs, green onions, fresh mozzarella, parmesan, cheddar and jack cheese
\$8.00 each

Bar BQ Chicken Pizza

Whiskey Bar BQ sauce, mesquite grilled chicken, and bacon, green onions, and cheddar/jack cheese
\$8.00 each

Chicken Carbonara Pizza

Grilled chicken, bacon, ham, red and green peppers, onions, parmesan cream sauce, fresh mozzarella and parmesan cheese
\$9.00 each

Wild Mushroom Pizza

Brushed with olive oil and garlic, topped with fresh herbs and marinated mushrooms
\$8.00 each

Special Note from our Chef:

Looking for something extra special?

Sit down with me and design a custom, multi-course dining experience. From the appetizer, through the entrees and desserts, all items are hand picked and lovingly prepared with an eye toward quality and perfection. Availability, season and selections will affect the final cost; but, the outcome will always be a memory that will last a life time. There is no limit to the combinations of flavors and tastes to experience other than in your imagination. Allow us to help you achieve an evening that you and yours will never forget!

ENTREES

*The County Seat Entrees include our House Salad with dressings served on the side or Caesar Salad, freshly baked dinner rolls, potato and vegetable.
Ccoffee or iced tea during dinner is also included.*

Substitute Raspberry Vinaigrette Salad with dried cranberries and pecans
for additional one dollar

Add Grilled Shrimp for six dollars to any entree
Add Grilled Chicken Breast for three dollars to any entree

BEEF

Prime Rib Au Jus*

Flavorful and tender prime rib slowly roasted to perfection and served with au jus and Texas toast

10 oz cut	20 oz cut
20.00	30.00

Not Your Mama's Meatloaf

Fresh Michigan apples blended with onions, ground beef and pork for our delicious take on a traditional favorite—served over roasted garlic smashed redskins, Texas toast and topped with crispy fried leeks (potato choice omitted) 12.00

BBQ Beef Brisket

Slow roasted mesquite beef brisket finished with our whiskey BBQ sauce and topped with crispy fried onions 13.00

London Broil

Sliced beef flank steak drizzled with demi glace 16.00

*Cooked to order. Consuming raw or undercooked meats, poultry, fish or eggs may increase your chances of food borne illness.
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CHICKEN

Borsin Baked Chicken

Herb crumb encrusted chicken breast pan seared, baked with an herbed goat cheese 14.00

Cilantro Lime Chicken

Chicken breast marinated with fresh cilantro and lime zest, grilled to perfection, sliced and served on a bed of long grain and wild rice with a fresh salsa of roasted corn and black beans (Potato choice omitted) 13.00

Whiskey B BQ Mushroom Chicken

Mesquite grilled chicken breast glazed with our whiskey BBQ sauce, baked, finished with marinated wild mushrooms and topped with crispy tobacco onions 13.00

Chicken Marsala

Medallions of chicken sautéed with mushrooms in a tasty marsala wine sauce 13.00

Chicken Florentine

Chicken breast stuffed with spinach, red onion and garlic, finished in a light white wine citrus sauce 13.00

Chicken Oscar

A favorite! Sautéed chicken breast topped with asparagus, crab meat and béarnaise sauce 14.00

Sesame Chicken

Sesame coated chicken breast baked and drizzled with orange teriyaki glaze and topped with fried wonton strips 13.00

Stuffed Chicken Breast

Chicken breast stuffed with fresh mozzarella, tomatoes and basil, char-grilled and topped with a lemon glaze 13.00

SEAFOOD

Honey Glazed Salmon*

North Atlantic salmon fillet brushed with our own honey glaze and grilled 15.00

Beer Battered Shrimp

Shrimp dipped in our Killian's beer batter, deep fried, and served with tangy cocktail sauce 15.00

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PASTA

The County Seat Pasta Entrees include our House Salad with dressings served on the side or Caesar Salad and freshly baked dinner rolls, garlic toast served with the entree. Soft drinks, coffee, or iced tea during dinner is also included.

Substitute Raspberry Vinaigrette Salad with dried cranberries and pecans
for additional one dollar

Dueling Pesto Capilinni

Basil and sun dried tomato pesto topped with crispy chicken and shrimp on a nest of angel hair pasta 15.00

Baked Five Cheese Pasta

Generous portion of penne pasta tossed in our own five cheese sauce, baked with even more cheese and bread crumbs on top 11.00

Beef Stroganoff

Tender steak tips sautéed with mushrooms and onions in a rich beef sauce over fettuccine 14.00

Chicken Marinara

Our homemade marinara sauce tossed with peppers and onions—served on pasta and topped with grilled chicken breast 12.00

Shrimp Scampi

Large shrimp sautéed with plenty of garlic in a light butter sauce, garnished with tomato, green onion, and parmesan, served with angel hair pasta 16.00

Chicken Fettuccine Alfredo

Rich parmesan cream sauce tossed with grilled chicken breast and al dente fettuccine noodles 11.00
Substitute Grilled Shrimp 14.00

POTATO OPTIONS

Choose one of the following per entrée selection

Baked Potato

Served with butter and sour cream

Duchesse Potatoes

Lightly seasoned, like a twice-baked without the potato skin and cheese

Augratin Potatoes

Twice Baked Potato

(.50 each)

Seasoned and baked in its own skin with cheese

Garlic Smashed Potatoes

Served with or without gravy

Boiled Red Skin Potatoes

Prepared in butter and parsley

Oven Roasted Red Skin Potatoes

Wild Rice Pilaf

Pasta—Red or White Sauce

VEGETABLE

Because we want to offer our guests the freshest possible product, our Chef will decide which vegetable would best serve your needs. Special requests will be considered; however, if the vegetable requested is out of season, there may be an additional charge.

Combo Buffet

When it is not possible to get an exact count for each entrée. . .

Please, select one beef and one chicken

Beef

London Broil

*Sliced beef flank steak drizzled with demi glace,
plus starch*

BBQ Beef Brisket

*Beef brisket slowly braised until tender and
moist, then glazed with our whiskey BBQ sauce,
sliced, and topped with crispy tobacco onions,
plus starch*

Beef Stroganoff

*Tender steak tips sautéed with mushrooms and
onions in a rich beef sauce over fettuccine*

Chicken

Chicken Marsala

*Strips of chicken breast sautéed with mushrooms
in a tasty Marsala wine sauce, plus starch*

Chicken Parmesan

*Pan seared breaded chicken breast baked with
our own marinara sauce and fresh mozzarella
and served with pasta*

Whiskey BBQ Mushroom Chicken

*Mesquite grilled chicken breast glazed with our
whiskey BBQ sauce, baked, finished with
marinated wild mushrooms, and topped with
crispy tobacco onions, plus starch*

SIDES

Cooked Fresh Vegetable is included

Salads/Soup—Choice of one

House Salad
Caesar Salad
Cole Slaw

Starch

Garlic Smashed Potatoes
Roasted Red Skins
Augratin Potatoes
Wild Rice Pilaf
Pasta—Red or White Sauce

Price: \$15.00 per person

Plus 6%, sales tax, and 20%, catering fee=\$19.08

This does not include beverage, dinnerware, nor dining table linens—buffet linens only included
We will be happy to include our standard disposable plate, paper napkin, and plastic ware, if needed.

Light Lunch Buffet

Harvest Salad

Baby spinach leaves tossed with whole grain honey mustard and topped with fresh zucchini, carrots, mushrooms, candied walnuts and apple slices. 9.00 per person

Blackened Chicken Caesar Salad

Tender Cajun seared breast of chicken on bed of fresh romaine lettuce, tossed with crispy croutons, shredded parmesan cheese and creamy caesar dressing, garnished with tomato wedges and red onions. 9.00 per person

Crispy Ranch Chicken Salad

Fresh mixed greens topped with crispy chicken, cheddar-jack cheese, diced tomato, cucumbers and sliced red onions, served with buttermilk ranch dressing on the side and toasted pita bread. 9.00 per person

Chopped Southwest Cobb

Chopped lime chicken, black beans and corn relish, avocado, shredded Mexican cheese, egg, tomatoes and mixed greens. 9.00 per person

Asian Shrimp Salad

Fresh mixed greens tossed with ginger sesame oil and topped with shrimp sautéed with bell peppers, onion and mandarin oranges. 10.00 per person

House Salad with Half Turkey Sandwich

7.00 per person

House Salad with Soup

7.00 per person

Plus 6%, sales tax, and 20%, catering fee

This does not include beverage, dinnerware, nor dining table linens—buffet linens only included
We will be happy to include our standard disposable plate, paper napkin, and plastic ware, if needed.

DESSERTS

Please select one dessert for your entire party.
If you wish to have more than one dessert, an **exact count** of each will be required.

CHOCOLATE DECADENCE

Our Award Winning dessert!
Truly a chocolate lover's dream comes true—made with three kinds of chocolate
5.00 each (Mini Decadence 3.50)

CHEESECAKE

Served with fruit sauce
5.00 each

CARROT CAKE

5.00 each

ASSORTED DESSERT BARS

1.75 each

CHOCOLATE PEANUT BUTTER BROWNIE

5.00 each (Mini Choc Peanut Butter Brownie 3.50)

VANILLA ICE CREAM

2.00 each

With chocolate syrup and whip cream or fruit sauce and fruit garnish
3.00 each

RASPBERRY SORBET

Served with fruit garnish.
2.00 each

We have more dessert ideas our kitchen staff would be happy to make just for you. Just ask!

FINAL MESSAGE

If You Have The People, We Have The Food!

If you need a menu to fit a specific budget, let us know and we will be happy to give you some ideas of what we can do for you. We have over 27 years of experience that can be put to work for you.

The County Seat Lounge looks forward to serving you. Our professional staff will be happy to assist you in all phases of your meeting and banquet planning. If you need assistance or have special requirements, please call:

Carla K. Rizor

Owner

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www.countyseatrestaurant.com

Family owned and operated since 1983