



The COUNTY SEAT LOUNGE BANQUET MENU

June 2010

Private Dining Room. The Courtyard Dining Room, in our downtown Hastings restaurant, The County Seat Lounge, is available for your private party needs. With a look of casual elegance, the Courtyard Dining Room is the perfect atmosphere for formal and informal private dinners, business meetings, wedding rehearsal dinners, and any other special occasion. Tables are set with ivory table linens and napkins.

Room Rental Fee. The entire Courtyard Dining Room seats up to 80 people and can be divided into two rooms—Small CY, seats 32 and Large CY, seats 48. A private room rental fee of \$75 is required for the Small CY, \$100 for the Large CY, and \$150 for the entire Courtyard Dining Room. This room rental fee is for the private usage of the dining room and is required as a deposit to confirm your reservation and is **NOT REFUNDABLE**.

Banquet Menu. The County Seat Lounge Banquet Menu is available for our private parties. Your banquet can be custom designed to meet every requirement for your business or personal needs. We make all of our own food in our licensed kitchen and believe in using the best and freshest ingredients—locally grown, whenever possible.

Menu selections must be completed **two weeks** prior to your confirmed date. The final guest count must be received no later than **two days** prior to your banquet.

Menu prices contained in this banquet may change after four months of this printing date. The prices do not reflect the required 6% sales tax or 20% gratuity.

Payment. All Banquet Menu parties must be on one check, no separate checks; separate bar tabs are available, however. Our bar is available as an open bar (on the Host), cash bar (on the Guest), or a combination of the two. Payment can be made by major credit card, cash, or check at the conclusion of your party.

Decorations. We ask that no glitter and confetti be used in decorating the tables and nothing be taped to our walls.

DINING OPTIONS

MENU OPTION ONE

Select one entrée. You must also select a specific potato to accompany the entrée. An exact guest count is required 48 hours in advance of the function and will represent the minimum charge.

MENU OPTION TWO

Select two entrees. You must also select a specific potato to accompany each entrée. Your guests will choose from the two entrées upon seating. No exact count is required; but, there will be a slight delay between the salad and entrée service.

MENU OPTION THREE

Select three, four or five entrees. You must also select a specific potato to accompany each entrée selection. An exact count of each entrée selection is required 48 hours prior to the function. This count will represent the minimum charge. We do request a list of your guests' names and their corresponding entrée choices also 48 hours in advance.

APPETIZER BUFFET

Select from our nice variety of party trays, all made in our kitchen.

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.
Soft drinks, coffee, 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

All of our steaks are house aged for superior flavor and hand cut.

_____ **The Delmonico***

Thick and juicy twelve ounce cut of Choice beef for the true steak lovers 21.00

_____ **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

_____ **Filet Mignon***

Six ounces of our hand cut tenderloin 19.00

_____ **New York Strip***

Hand cut strip steak seasoned to perfection and char-grilled

	8 oz cut	12 oz cut
	14.00	17.00

_____ **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.

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

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.countyseatlounge.com

Family owned and operated since 1983