

*Private Events
Information & Menus*

BREAKFAST

BUFFET SERVICE

(20 people minimum)

THE CONTINENTAL

Assorted Pastry, Fresh Fruit,
Juices and Bottled Water
\$10.00

THE CAPITAL BREAKFAST

Scrambled Eggs, Roasted Red Skins, Bacon & Sausage,
Assorted Pastry, Fresh Fruit, and Juices
\$12

Add French Toast \$2

Add Pancakes \$2

Add Hot & Cold Cereal Set \$2

Add Coffee & Hot Tea Station \$2

PLATED SERVICE

We ask that the same selection be made for all attendees,
however, special arrangements can be made for alternative selections.

THE CAPITAL BREAKFAST

Scrambled Eggs, Roasted Red Skins, Bacon or Sausage
Includes Fresh Fruit, Coffee, Juice & Hot Tea
\$11

EGGS BENEDICT

Poached eggs on a Toasted English Muffin with Ham,
Hollandaise & Roasted Red Skin Potatoes
Includes Fresh Fruit, Coffee, Juice & Hot Tea
\$12

LOIRE VALLEY QUICHE

Smoked Salmon, Asparagus & Goat Cheese Quiche
Served with Roasted Red Skin Potatoes
Includes Fresh Fruit, Coffee, Juice & Hot Tea
\$11

NINE GRAIN FRENCH TOAST

With Warm Apple Compote & Applewood Smoked Bacon
Includes Fresh Fruit, Coffee, Juice & Hot Tea
\$11

TAKE-A-BREAK MENU

FITNESS BREAK

Assorted Power Bars, Whole Fruit, Yogurt,
Bottled Sports Drink & Bottled Water
\$9

MEDITERRANEAN

Hummus & Lavash, Olives, Mixed Nuts, Baklava & Greek Treats
Coffee, Hot Tea, Soda & Bottled Water
\$9

AFTER SCHOOL BREAK

Assorted Cookies & Dessert Bars,
Coffee, Hot Tea, Soda & Bottled Water
\$7

(Minimum of 10 guests per above items)

BEVERAGE SERVICE

Coffee, Hot Tea, Soda & Bottled Water
\$5

(No minimum for beverage service)

LUNCH ENTRÉE SALADS

Steak Salad

Sliced Center Cut Sirloin Strip, Tomatoes, Cucumbers, Mixed Greens, Shredded Cheddar Cheese,
Crisp Fried Potatoes and Ranch Dressing
\$23

Grilled Salmon Caesar

Romaine, Parmesan Crisp and Sour Dough Croutons
\$24

Asian noodle chicken salad

Udon Noodles, Grilled Breast of Chicken, Asian Cut Vegetables, and Sweet Thai chili
Vinaigrette
\$22

Grilled Shrimp Salad

Micro Greens, Tomato-Cucumber Salad, and Cilantro-Lime Vinaigrette
\$25

Entrees include: soup du jour and dessert

STARTING COURSE

All Lunch Entrées include your selection of One Starting Course, Chef's Selection of Accompaniments, Warm Dinner Rolls and Butter, Coffee and Iced Tea Service.

Please select one:

HOUSE SALAD

Sweet and Spicy Pecans, Feta Cheese and Maple Balsamic Vinaigrette

GREENS SALAD

Toasted Walnuts, Grape Tomatoes, Pears, Gorgonzola and White Balsamic Vinaigrette

CAESAR SALAD

Romaine, Parmesan Crisp and Sourdough Croutons

SPINACH SALAD

Baby Spinach, Shaved Red Onions, Crisp Bacon, Feta Cheese & Roasted Shallot Vinaigrette

The following Starting Courses may be served at the listed price

Crab Cake

Sweet Corn Salad & Whole Grain Mustard Aioli

\$11

Seared Scallops

Sautéed Spinach & Shitake Mushrooms

\$10

Seared Tuna

Wakame Salad & Wasabi Vinaigrette

\$11

Polenta Napoleon

Crisp Polenta, Oven Dried Tomatoes, Fresh Mozzarella, Micro Greens and Balsamic Drizzle

\$8

Pork Belly

Slow Braised Tender Pork Belly, Cheddar Grit Cake & Pinot Noir Reduction

\$10

LUNCH ENTRÉES

Beef Tenderloin
Grilled & Served with Gorgonzola Demiglace
\$30

Short Ribs
Slow Braised with Barbecue Jus
\$26

Grilled Center Cut Sirloin
Roasted Garlic Butter
\$28

Salmon
Oven Seared with Tomato, Feta & Preserved Lemon Relish
\$27

Oven Roasted Salmon
Puttanesca Sauce
\$27

Lemon crumbed cod
Melted Leeks
\$26

Blackened Mahi
Chimi Churri Sauce
\$26

Grilled chicken
Charred Tomato Salsa
\$23

Seared Breast of Chicken
Mushroom & Brie Ragout
\$23

Pancetta Crumbed Breast of Chicken
Balsamic Roasted Peppers
\$24

Gorgonzola Crumbed Chicken Breast
Balsamic Cream
\$24

VEGETARIAN

Crisp rice cakes
Sticky Rice Cakes, Baby Bok Choy and Vanilla Soy
\$19

Roasted portabella
Spinach and Tomato Risotto and Balsamic Reduction
\$20

Penne Pasta Caponata
Tossed with Marinara, Eggplant, Capers & Topped with Shaved Parmesan
\$23

Entrees Include: Chefs Choice of Starch and Vegetable Unless Stated, Salad and Dessert

BUFFET LUNCH

(Minimum of 25 guests)

TUSCAN

Oven Roasted Salmon with Basil Butter Sauce
Braised Beef Tips with Sun Dried Tomato Demi Glace
Roasted Garlic Whipped Potatoes
Balsamic Roasted Yellow Squash, Zucchini & Peppers
\$25

PARISIENNE

Sautéed Chicken with Melted Leeks and Mushrooms
Cod Fricassée
Potato Gratin
Garlic Herb Green Beans
\$24

BARCELONA

Grilled Chicken Breast with Charred Tomato Relish
Mahi Mahi with Chimichurri
Green Beans, Yellow Beans and Carrot Medley
Saffron Rice
\$24

HEARTLAND

Slow Cooked Pot Roast
Cajun Dusted Tilapia with Creole Sauce
Maple Glazed Carrots
Roasted Red Skin Potatoes with Bacon and Onions
\$25

PASTA

Penne, Radiatore, and Cavatappi Pasta
Grilled Chicken Breast
Marinara, Meat Sauce and Alfredo
\$14

**All selections include the following **

Capital Club House Salad, Dinner Rolls,
Assorted Dessert Selections, Iced Tea and Coffee

DESSERTS

German chocolate cake with chocolate drizzle

Double chocolate torte with raspberry sauce

Seasonal berries with Rebecca sauce in a tulip shell

Lemon raspberry torte with vanilla crème anglaise

Key lime cake with raspberry coulis

New York cheese cake with strawberries

Amaretto white chocolate cheese cake

HORS D'OEUVRES

*Minimum of 25 pieces per item

WARM HORS D'OEUVRES

Mushroom & Brie Phyllo
\$2.25

Spanikopita
\$2.25

Tomato & Mozzarella Pizza
\$2.50

Caramelized Onion & Gorgonzola tart
\$2.25

Vegetarian Mini Spring Rolls with Sweet Thai Chili Sauce
\$2.25

Mini Szechwan Beef Spring Rolls
\$2.25

CHILLED HORS D'OEUVRES

Shrimp and Cucumber Salad Crostini
\$2.50

Crab Puffs
\$2.75

Blackened Beef Tenderloin Crostini with Red Onion Marmalade and Parsley Oil
\$2.50

Peppered Ahi Tuna on Mini Toasts with Wasabi Aioli
\$2.75

Shrimp cocktail (per piece)
\$2.75

Tomato Jam, Ricotta Salata and Basil Vinaigrette Crostini
\$2.00

Caramelized Bacon
\$1.50

PRESENTATIONS & STATIONS

CHEESES & FRUITS

Accompanied by Lavash, French Bread Slices & Crackers
\$2.95

MEDITERRANEAN

Imported Olives, Black Bean & Roasted Corn Relish,
Guacamole, Tomato-Mozzarella Salad and Hummus
Served with Crisp Pita Chips & Crostini
\$4.75

JUMBO GULF SHRIMP

Accompanied by Classic Cocktail Sauce
\$7.50

MASHED POTATO MARTINI

Mashed Potatoes served in Martini Glasses,
Accompanied by Apple-Smoked Bacon, Roasted Red Peppers, Grilled Scallions,
Cheddar Cheese & Sour Cream
\$4.75

\$50 station attendant

CHEF CARVED ROAST TURKEY

Served with Miniature Rolls, Garlic Aioli,
Honey Mustard & Fruit Chutney
\$5.25

\$50 carver fee

CHEF CARVED LOIN OF PORK

Served with Miniature Rolls,
Chive Aioli & Whole Grain Mustard
\$5.25

\$50 carver fee

CHEF CARVED BEEF TENDERLOIN

Served with Miniature Rolls,
Horseradish Cream & Whole Grain Mustard
\$12.95

\$50 carver fee

(minimum of 25 guests per item)

STARTING COURSE

All Dinner Entrées include your selection of One Starting Course, Chef's Selection of Accompaniments, Warm Dinner Rolls and Butter, Coffee and Iced Tea Service.

Please select one:

HOUSE SALAD

Sweet and Spicy Pecans, Feta Cheese and Maple Balsamic Vinaigrette

GREENS

Toasted Walnuts, Grape Tomatoes, Pears, Gorgonzola and White Balsamic Vinaigrette

CAESAR

Romaine, Parmesan and Sourdough Croutons

SPINACH

Baby Spinach, Shaved Red Onions, Crisp Bacon, Feta Cheese & Roasted Shallot Vinaigrette

The following Starting Courses may be served at the listed price

Crab Cake

Sweet Corn & Whole Grain Mustard Aioli
\$11

Seared Scallops

Sautéed Spinach & Shitake Mushrooms
\$10

Seared tuna

Wakame Salad & Wasabi Vinaigrette
\$11

Polenta napoleon

Crisp Polenta, Oven Dried Tomatoes, Fresh Mozzarella, Micro Greens
And Balsamic Drizzle
\$8

Pork Belly

Slow Braised Tender Pork Belly, Cheddar Grit Cake & Pinot Noir Reduction
\$10

DINNER ENTRÉES

PLEASE NOTE: One entrée should be selected to be served to all guests. Should you wish to offer more than one entrée, special arrangements may be made: We ask that you limit your selection to no more than three entrée choices, and that courses before the entrée be limited to one. The Club will charge all meals at the highest priced of those selected. In addition, there must be a Club-approved designation of entrée choice for your guests at the time of dinner service (i.e.: coded placecards). The Club must have the number of each entrée needed at least 48 hours prior to the function.

Seared Beef Tenderloin
Served with a Truffle Demiglace
\$40

Petite filet and chicken breast
Seared with a Roasted Shallot Demiglace
\$45

Grilled Strip Steak
Served with a Roasted Garlic Butter
\$40

Braised Short Ribs
Served with a Natural Jus Reduction
\$38

Veal Picatta
Served with a Lemon Caper Butter Sauce
\$34

Center Cut Pork Chop
Served with a Cranberry Demiglace
\$34

Salmon
Oven Roasted with Caper & Preserved Lemon Relish
\$35

Seared Salmon
Served with an Eggplant Caponata
\$35

Seared Ahi Tuna
Served with a Soy & Sweet Thai Chili Broth
\$36

Lemon Sole
Butter Roasted and Served with Crab Buerre Blanc

\$36

Sautéed Scallops
Served with a Truffle Vinaigrette
\$36

Grilled Breast of Chicken
Served with a Brie & Mushroom Jus
\$30

Chicken Picatta
Served with a Lemon Caper Sauce
\$30

Chicken Marsala
Served with a Mushroom & Shallot Jus
\$30

Herb Roasted Chicken
Served with a Natural Jus
\$32

VEGETARIAN

Crisp rice cakes
Sticky Rice Cakes, Baby Bok Choy and Vanilla Soy
\$23

Roasted Portabella
Spinach, Balsamic Roasted Peppers & Tomato Cream
\$23

Sage & Walnut Gnocchi
Served in a Sage White Broth with Fennel & Feta Cheese
\$23

Spinach Rotolo
Pasta Rolled with Spinach & Ricotta Cheese & Served with Marinara Sauce
\$25

Entrees include: chefs choice of starch and vegetable unless stated, salad and dessert

BUFFET DINNER MENU

All Buffets include your selection of House or Caesar Salad, Chef's Selection of Accompaniments, Warm Dinner Rolls and Butter, Coffee and Iced Tea Service.

Please select Two of the following:

\$36

Sautéed Chicken Picatta
Parmesan Crusted Chicken Breast with Tomato Ragout
Grilled Chicken with Mushroom and Gorgonzola Demiglace
Roast Beef and Red Wine Shallot Jus
Barbecue Spiced Beef Tips
Sautéed Tilapia with Lemon Thyme Cream
Lemon Crumbed Cod with Caper Butter Sauce
Roasted Portabella with Sautéed Spinach, Brandy-Shallot Butter Sauce and
Spinach Lasagna

Please select Two of the following:

\$41

Sautéed Chicken Picatta
Parmesan Crusted Chicken Breast with Tomato Ragout
Prosciutto Wrapped Chicken with Sage Pesto
Grilled Chicken with Charred Tomato Relish
Roast Turkey with Maple jus
Roast Beef with Red Wine Shallot Jus
Pesto Crusted Pork Loin
Oven Roasted Salmon with Eggplant Capponata
Grilled Salmon with Preserved Lemon Butter Sauce
Spinach Lasagna
Roasted Portabella with Sautéed Spinach, Brandy-Shallot Butter Sauce

Please select Three of the following:

\$45

Grilled Chicken with Pancetta Jus
Prosciutto Wrapped Chicken Breast with Sage Pesto
Roast Strip Loin with Green Peppercorn Demiglace
Braised Short Ribs with Natural Jus
Pesto Crusted Pork Loin
Oven Roasted Salmon with Eggplant Capponata
Grilled Salmon with Preserved Lemon Butter Sauce
Grilled Tuna with Charred Tomato Relish
Lemon Crumbed Cod with Caper Butter Sauce
Penne Pasta with Italian Sausage, Pepper, Onions and Tomato Ragout
Cavatappi Pasta with Garlic Truffle Cream Parmesan Bread Crumbs
Spinach Lasagna
Roasted Portabella with Sautéed Spinach, Brandy-Shallot Butter Sauce

COCKTAILS

Drinks are charged on a consumption basis. An inventory is kept of each bottle used. Liquor and wine are charged per rate of bottle(s) consumed, Liquor Sales computed by the tenth (1/10) of each bottle poured.

Please select a category of liquors to be served:

Premium Liquors

\$7

Grey Goose, Tanqueray 10, Knob Creek, Chivas Regal,
Crown Royal, Cuervo 1800 Tequila, Myers Dark Rum

Premium Wines

\$8

James Arthur Field Collection,
Chardonnay, Cabernet Sauvignon, Merlot

Call Liquors

\$6

Absolut, Beefeaters, Jack Daniels, Cuervo Tequila,
Seagram's V.O., Dewars, Bacardi

House Wines

\$7

Smoking Loon Collection
Chardonnay, Cabernet Sauvignon, Merlot

Imported Beers

\$5

Amstel Light, Heineken, Corona Extra, Warsteiner

Domestic Beers

\$4

Budweiser, Bud Light, Miller Light, Michelob Ultra

Soft Drinks

\$2

Soda, Coffee, Hot Tea, Juices

Cordials, Ports, and Cognacs Available upon Request

Additional Options:

Champagne Toast
– Cristalino Brut, Spain
\$26 per bottle

– Chandon Brut
\$38 per bottle

Wine Service with Dinner
(poured Table Side)

– *Smoking Loon*
\$28 per bottle

– *Toasted Head*
\$30 per bottle

(Ask For A Detailed List Of Wines)

(Special Requests for Champagne & Wine can be accommodated)

Service bartenders are billed at \$50 charge per bartender.

All prices are subject to 20% gratuity and Ohio State Sales Tax (6.75%) Due to market conditions, prices are subject to change without notice. These prices supersede all prior menus.

Your Guaranteed Counts must be received by, and may not be reduced later than, 48 hours before your party.

