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# **MCCARTY'S EVENT & BANQUET MENU**

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# Breakfast Options

Breakfast options available from 6:00am – 11:00am

## Clubhouse Breakfast Buffet

\$12.50 per person  
(minimum of 25 people)

Green Chili & Cheese Scrambled Eggs, Applewood Smoked Bacon,  
Sausage Links, Breakfast Potatoes, and Biscuits & Gravy  
(substitute Fresh Fruit for Biscuits & Gravy)

Includes: Regular & Decaf Coffee, Cream, Sugar & Juice

## Ala Cart Breakfast Choices:

Assorted Breakfast Breads & Danishes

\$4 per person

Fresh Fruit Platter

\$4.50 per person

Coffee Station

\$2 per person

Juice Station

\$3 per person

*Prices do not include tax or service charge.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# Buffet Options

## Choose Two Main Dish Items

\$17 per person

1/3 lb. Hamburger Deluxe

Johnsonville Bratwurst with Caramelized Onions

Jumbo Beef Hot Dog with Fresh Sauerkraut

Juicy Fire Grilled Seasoned Chicken Breast

Slow Roasted Pulled Pork Sandwich with BBQ Sauce

Slow Roasted Sliced Prime Rib with Au Jus

Includes: Buns, Lettuce, Tomatoes, Onions, Cheese, Condiments and your choice of two drinks: Iced Tea, Lemonade or Coffee

## Choose Salad Bar -or- Two Sides

### *Salad Bar*

Lettuce, Olives, Cucumbers, Bacon Bits, Cheddar Jack Cheese, Onion, Tomato, Croutons, and choice of Dressing: Tomato Vinaigrette, Bleu Cheese, or Ranch

### *Sides*

Scalloped Potatoes, Potato Salad, Classic Potato Chips, Green Chili & Cheese Potatoes, Macaroni Salad, Seasonal Vegetable or Baked Beans

Add Brownies or Cookies

\$1.50 per person

Add Potato Chips

\$1 per person

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# Buffet Options

ALL buffets include a choice of two drinks: Iced Tea, Lemonade or Coffee

## Fajita Buffet

\$16 per person

Seasoned Chicken, Steak Strips, Bell Peppers, Onions, Cheddar-Jack Cheese, Spanish Rice, and Refried Beans  
Served with Flour Tortillas, Salsa, Sour Cream, Tortilla Chips, and Chili con Queso

## Taco Buffet

\$14 per Person

Seasoned Chicken and Seasoned Ground Beef with Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Onions, Cheddar-Jack Cheese, Salsa, Sour Cream, Tortilla Chips, and Chili con Queso

## Italian Buffet

\$19 per Person

Choose 3 Entrees:

Lasagna (with or without meat)

Baked Penne

Penne Pasta & Meatballs

(Marinara or Alfredo)

Chicken Parmesan

Chicken Marsala

Chicken Carbonara

Italian Sausage & Peppers

Italian Buffet includes: Choice of Vegetable, Garlic Bread, and  
Homemade Soup & Salad Bar

*Vegetable choices on next page.*

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# Buffet Options

ALL buffets include a choice of two drinks: Iced Tea, Lemonade or Coffee

## Carving Station Buffet

\$26 per person

Slow Roasted Succulent Prime Rib, Choice of Vegetable,  
Choice of Potato, Extensive Soup & Salad Bar,  
and Dinner Rolls & Butter

### **Add Another Meat Option:**

Carved Turkey, Carved Ham, or Top Round (additional \$7 per person)

### ***Vegetable Choices:***

House Green Beans with Bacon and Onions

Sweet Corn with Butter

Corn on the Cob

Broccoli

Grilled Zucchini

Asparagus

### ***Potato Choices:***

Scalloped

Au Gratin

Baked Potato Bar

Loaded Mashed Potatoes

Mashed Potatoes with Gravy

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# Plated Dinner

\$25 per person

## Choose 3-5 Main Dish Entrees

**Slow Roasted Prime Rib\*** with Au Jus

**Marinated Spicy Pepper Steak\***

**Golden Fried Shrimp** with Cocktail or Tartar

**Coconut Shrimp** with Marmalade

**Steak O'Toole's\*** with Béarnaise Sauce

**Chicken Carbonara** (does not come with side)

**Center Cut Rib-Eye Steak\*** with Béarnaise Sauce (add additional market price)

Entrees are served with Your Choice of Side, Vegetable of Day, Homemade Soup, Extensive Salad Bar, and Dinner Rolls with Butter

## *Side Choices:*

Baked Potato

Sweet Potato Fries

Golden Crisp Fries

Penne Alfredo

Onion Rings

*Add Jumbo Golden Fried or Coconut Shrimp to any entrée for \$2.00 per Shrimp.*

21-30 Choice of 5 Entrees

31-45 Choice of 3 Entrees

46+ Choice of 2 Entrees

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# Appetizer Menu

For groups of 25 or more:

## Buffalo Wings

Medium, Hot, or BBQ with Ranch & Bleu Cheese

50 wings \$60.00

100 wings \$110.00

## Swedish or BBQ Meatballs

50 meatballs \$40.00

## Potato Skins

Topped with Cheese & Bacon, with Sour Cream

50 skins \$50.00

100 skins \$80.00

## Chicken Tenders

Served with Choice of Dressing

25 tenders \$35.00

50 tenders \$45.00

## Spinach & Artichoke Dip

Serves 25-35 \$60.00

## Cheese, Meat, & Crackers

Serves 25 \$120.00

## Chips, Salsa, & Queso

Serves 25-35 \$60.00

## Pretzel Bites

150 bites \$55.00

## Fresh Vegetables & Dip

Serves 25-35 \$50.00

Serves 40-60 \$90.00

## Pulled Pork Sliders

25 sliders \$35.00

50 sliders \$60.00

*This is only a small sample of the appetizers we provide. If you have a favorite that is not on this list, we would be more than happy to accommodate you.*

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# Dessert Options

Prices per person

## **Fried Ice Cream**

\$3

## **Ice Cream Sundaes**

\$3

## **Key Lime Pie**

\$3.50

## **Carrot Cake**

\$3.50

## **Cheese Cake**

\$3.50

## **Warm Brownie Cake**

with Ice Cream, Caramel, & Chocolate \$5

## **Fresh Fruit Cobbler**

choice of Cherry, Peach, Blueberry, and Apple  
with Ice Cream \$4

## **Cookie or Brownie**

\$1.50

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# Drink Options

Prices per person

## Coffee Station

Regular & Decaf with Cream/Sugar

\$2

## Coffee & Juice Station

Regular & Decaf with Cream/Sugar, Orange Juice & Cranberry Juice

\$5

## Ice Tea & Lemonade Station

\$2.50

## *Bar Options*

21 years or older only

### Domestic Keg

\$250

### Premium Keg

\$375

Tap rental

\$15

### House & Premium Wines per bottle

House \$18 Premium \$26

Portable Bar available for parties over 60 people.

Cash Bar Available

Other drink Options available upon request

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# **Room Availability**

**Cost of space is determined by availability, time of year, day of the week, and services rendered**

## **Available Meeting Rooms:**

Conference Room: Capacity 15 people

Front Dining Room: Capacity 30-40 people

Back Dining Room (South): Capacity 30 people

Back Dining Room (North): Capacity 26 people

Back Dining Room (North and South): Capacity 60 People

Whole Dining Room: Capacity 100 people

## **Catering Options**

McCarty's offers off-site catering for an added delivery & service fee of \$150  
(plus tax & 15% service charge)

**Contact the Event Coordinator for more details.**

Misty Welsh BSW  
Event Coordinator  
970-454-2106 x2  
P.O. BOX 240  
37661 WCR 39  
Eaton, CO. 80615  
mistyc@eatoncc.net

***No outside food or beverage allowed unless approved by Event Coordinator.***

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# Weddings

**Cost of space is determined by availability, time of year, day of the week, and services rendered**

Rental Fee

\$3,000–6,500/event

Rental fee varies depending on:

Day of week

Time of year

Space reserved

Our expert staff will set up & tear down all amenities we provide (tables, chairs, place settings, food buffets, etc.) The Event Coordinator will help coordinate rental of any specialty items: tents, additional outside chairs, linens, dance floor, etc.

For parties over 200 guests, Board approval is needed to rent the entire clubhouse for an additional rental fee starting at \$2,000.

Additional fees:

## WEDDING COORDINATOR

There is no better way to guarantee a successful, joyful and stress-free wedding than to use McCarty's experienced Wedding Coordinator.

The Wedding Coordinator fee is \$400 and includes pre-wedding planning meetings (budget, vision, floorplans, timeline, etc.), final details meeting, facilitation of rehearsal, vendor relations and Wedding Day coverage to include placement of items (favors, programs, etc.), ceremony, photo session and timing.

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