





BANQUET EVENT MENU

CONTACT THE EVENT COORDINATOR - MALLORY - TO BOOK AN UPCOMING EVENT OR CATERING

Q 37661 WCR39 Eaton, CO 80615

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BREAKFAST OPTIONS

ALL Breakfast Buffets Include Unlimited Coffee

Clubhouse Breakfast Buffet

\$12.5 / person

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

Build Your Own Sandwich / Burrito Buffet

\$12.5 / person

Scrambled Eggs, Homemade Pork Green Chili, Cheddar Jack Cheese, Applewood Smoked Bacon, Sausage Patties, Chorizo, Flour Tortillas, Sesame Buns, and Breakfast Potatoes

A La Carte

Assorted Breakfast Breads & Danishes

\$4 / person

Assorted Mini Quiche Selection

\$5 / person

Assorted Bagels and Cream Cheese (2 Flavors)

\$5 / person

Handheld Breakfast Burritos

\$3 / person

Handheld Breakfast Sandwiches (Bacon or Sausage)

\$4 / person

Fresh Fruit Selection

\$4.5 / person

Coffee Station
Regular & Decaf
Cream & Sugar
\$2 / person

Iced Tea & Lemonade Station

\$2.5 / person

Coffee & Juice Station
Regular & Decaf
Cream & Sugar
Orange Juice
Cranberry Juice
\$5 / person

Mimosa Bar Champagne Orange Juice Apple Juice Pineapple Juice Grapefruit Juice Cranberry Juice Orange slices Seasonal Berries \$8 / person Bloody Mary Bar
Vodka, Tomato Juice
Bloody Mary Mix,
Clamato Juice
Extra Fixings: salt,
pepper, celery salt,
worcestershire, olives,
horseradish, limes,
lemons, pepperoncinis,
pickles, and bacon strips
\$10 / person

INDIVIDUALLY PACKED

Minimum of 15 orders per Meal Choice

Country Fried Steak

Country Fried Steak smothered in homemade white country gravy with mashed potatoes, green beans, and a cookie/brownie \$12/ ea

Pulled Pork Sandwich

Homemade barbecue pulled pork served on a potato bun with barbecue sauce, pickles, and onion served with potato chips, coleslaw, or potato salad and a cookie/brownie \$12/ ea

Beef Brisket Sandwich/Sliced

Barbecue beef brisket served on a potato bun with barbecue sauce, pickles, and onion served with potato chips, coleslaw, or potato salad and a cookie/brownie \$15/ ea

All American Cheeseburger

Homemade chicken salad served on a
Fire grilled 1/3 lb beef patty topped with melted american
cheese, lettuce, tomato, and onion served on a challah bun
with condiments, potato chips, and a cookie/brownie
\$14/ ea

Chicken Salad Croissant

Homemade chicken salad served on a flaky croissant with a side of potato chips and a cookie/brownie \$12/ ea

Salad & Loaded Baked Potato

Our house salad topped with tomato, cucumber, egg, cheese, and croutons served with a warm baked potato (or substitute tator tots) loaded with bacon, cheese, and green onions including butter & sour cream on the side

BUFFET OPTIONS

ALL Buffets Include Unlimited Iced Tea and Lemonade

All American Buffet

\$15 / person

Jumbo Hot Dogs, 1/3 lb Fire Grilled Burgers w/ Cheese, Potato Salad, Baked Beans, and all the Toppings including Bacon Strips, Guacamole, Lettuce, Tomatoes, Onions, Cheese, Sauerkraut, Buns, Condiments

Build Your Own BBQ Buffet

\$20 / person

Choose 2 Entrees:

(Additional Entrees \$6 / person)

Beef Brisket

Pulled Pork Sandwiches

Smoked Sausage

Grilled Chicken

Riblets

Choose 2 Sides:

(Additional Sides \$3 / person)
Potato Salad
Cole Slaw
Mixed Salad Bowl
Baked Beans
Chips
Scalloped Potatoes
Macaroni & Cheese
House Green Beans
Street Corn
Seasonal Vegetable

BUFFET OPTIONS

ALL Buffets Include Unlimited Iced Tea and Lemonade

Taco Buffet

\$14.5 / 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 Add Guacamole \$1 / per person

Fajita Buffet

\$16 / person

Seasoned Chicken, Fajita Steak Strips, Bell Peppers, Onions, Cheddar Jack Cheese, Spanish Rice, and Black Beans Served with Flour Tortillas, Tortilla Chips, Salsa, Sour Cream, and Chili con Queso Add Guacamole \$1 / per person

Italian Buffet

\$19 / person

Choose 3 Entrees:
Lasagna (with or without meat)
Baked Penne and Chicken
Penne Pasta & Meatballs (Marinara, Alfredo, or 1/2 and 1/2)
Chicken Parmesan
Chicken Marsala
Chicken Carbonara
Italian Sausage and Peppers

Includes: Garlic Bread, Seasonal Vegetable, and Mixed Salad Bowl (dressings on the side)

BUFFET OPTIONS

ALL Buffets Include Unlimited Iced Tea and Lemonade

Prime Rib Carving Station Buffet

\$26 / person

Our Signature Slow Roasted Succulent Prime Rib, Seasonal Vegetable, Choice of Potato, Mixed Salad Bowl, and Dinner Rolls w/ Butter

Add an Additional Meat Option: Carved Turkey, Carved Ham, Top Round + \$7 / person

PLATED DINNERS

ALL Plated Dinners Include Dinner Rolls w/ Butter

Choose 1 Starter:

House Salad Homemade Soup

Choose 1 Entree:

Slow Roasted Prime Rib \$22 / person with Au Jus and Creamy Horseradish

Marinated Pepper Steak \$16 / person with Au Jus and Bearnaise

Center-Cut Ribeye Steak \$24 / person with Bearnaise

Golden Fried Shrimp \$15 / person with Cocktail or Tartar Sauce

Coconut Shrimp \$15 / person with Tangy Marmalade

Chicken Carbonara \$15 / person

Choose 1 Side:

Baked Potato (w/ Butter & Sour Cream)
Loaded Mashed Potatoes
Sweet Potato Fries
Seasonal Vegetable
Penne Alfredo

Choose 1 Dessert: (Additional + \$3.5 / person)

Cheesecake Carrot Cake Key Lime Pie Chocolate Torte

HORS D'OEUVRES

Buffalo Wings

Served with Ranch or Bleu Cheese & Choice of Sauce: Buffalo, Garlic Parmesan, BBQ, Teriyaki, Thai Peanut 50 Wings \$85 | 100 Wings \$160

Meatballs

Swedish or BBQ
50 Meatballs \$75 | 100 Meatballs \$140

Pulled Pork Sliders

w/ BBQ sauce on Hawaiin Rolls 25 Sliders \$40 50 Sliders \$70

Potato Skins

Topped with Melted Cheese & Bacon Served with Ranch and Sour Cream 50 Skins \$60 | 100 Meatballs \$110

Chicken Tenders

Served with Ranch or BBQ Sauce 25 Tenders \$40 | 50 Tenders \$70

Homemade Spinach & Artichoke Dip

Served with Tortilla Chips, Celery Sticks, & Carrots Serves 30-40 \$65

Pretzel Bites

Served with Warm Cheese Sauce or Spicy Queso 100 pieces \$60

Beer Battered Cheese Curds

Regular or Garlic 80 pieces \$75

Calamari

Served with Cocktail Sauce or Marinara Serves 30–40 \$70 Serves 40–60 \$100

Meat, Cheese, & Crackers

Serves 25-40 \$125

Chips, Salsa, & Queso

Serves 25-40 \$65 Add Guacamole + \$25

Fresh Vegetables & Dip

Serves 30–40 \$60 Serves 40–60 \$90

Nacho Bar

Tortilla Chips, Seasoned Chicken,
Seasoned Ground Beef, Chili con
Queso, Black Beans, Salsa, Olives,
Onions, Jalapenos, Shredded Lettuce,
Sour Cream, and Guacamole
\$13 / person
Add Guacamole \$1 / person

Spud Bar

Baked Potatoes (Substitute Tator Tots), Homemade Pork Green Chili, Chili con Queso, Sour Cream, Ranch, Bacon Crumbles, Green Onions, Shredded Cheese, and Butter \$11 / person

Chili Bar

Homemade Chili con Carne, Homemade Pork Green Chili, Onions, Sour Cream, Shredded Cheese, and Corn Bread \$11 / person

DESSERTS

Cheesecake

Strawberry, Chocolate, or Caramel Sauce \$4 / person

Key Lime Pie

with a graham cracker crust \$4 / person

Chocolate Torte

with Chocolate Mousse and Fudge Icing \$4 / person

Carrot Cake

with Cream Cheese Frosting \$4 / person

Pecan Pie

with a Southern Kick of Bourbon \$4 / person

Salted Caramel Brownie

with a Pretzel Crust \$3 / person

Cookies / Brownies

\$1.5 / ea

Chocolate Fountain Dessert Bar

\$8 / person (Minimum 35 people)

Choice between Milk Chocolate or White Chocolate
Dipping Items Include: Marshmallows, Fudge Brownies, Pound Cake,
Strawberries, Pineapple, and Pretzel Sticks

DRINKS

Coffee Station

Regular, Decaf, Cream & Sugar \$2 / person

Coffee & Juice Station

Regular, Decaf, Cream & Sugar, Orange Juice, Cranberry Juice \$5 / person

Iced Tea & Lemonade Station (Substitute Other Fountain Options)

\$2.5 / person

BAR OPTIONS

21 Years+ Only

Domestic Keg

Regular, Decaf, Cream & Sugar \$250

Premium Keg

Regular, Decaf, Cream & Sugar \$375

Tap Rental

\$15

Wines by the Bottle

House \$18 Premium \$26

Mimosa Bar

Orange Juice, Apple Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Orange Slices, and Fresh Seasonal Fruit \$8 / person (Minimum 20 people)

Bloody Mary Bar

Vodka, Tomato Juice, Bloody Mary Mix, Clamato Juice Extra Fixings:

salt, pepper, celery salt, worcestershire, olives, horseradish, limes, lemons, pepperoncinis, pickles, and bacon strips \$10 / person (Minimum 20 people)

ROOM RENTALS

Rental space is determined by availability, time of year, day of the week, and services rendered. No outside food or beverage allowed unless approved by Event Coordinator.

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 & South)

Capacity 60 people

Whole Dining Room (Front & Back)

Capacity 100 people

CATERING

McCarty's offers our Full Banquet Event Menu as an off-site catering option within a 15-mile radius for an added delivery and service fee of \$75 (not including tax or gratuity)

Contact McCarty's Event Coordinator regarding questions, to request more information, or if you'd like to book an an upcoming event or catering.

MALLORY KOSTREWA

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