



Catering Options

The Danville Boat Club is located on the western shore of Lake Vermilion at 15750 Boat Club Road. There is a large private membership, but the club is also available to the public for private parties and events. When you select our club for catered food, you can be assured of exceptional food and outstanding service. You can trust our professionally trained staff to create the perfect dining experience for your guests.

Our club has nearly 400 members, with regular dinners on Tuesday and Thursday nights, as well as scheduled parties for the membership and some parties are open to the public. We book events up to 12-18 months in advance. Our booking calendar can be found on our web pages at www.danvilleboatclub.com

In 2008, the Boat Club hired Dana Wheeler, who, for many years operated What's Cooking Catering business. Many customers have relied on Dana for their private events, so the Boat Club agreed to expand our operation to include outside catering.

For more information on planning an event, call Dana Wheeler at 217-442-4021 or by email at manager@danvilleboatclub.com

August, 2010

Danville Boat Club
Hors d'oeuvre Catered Event Menu

Option #1: Three (3) Selections \$6.50 per person plus tax & gratuity

Option #2: Five (5) Selections \$9.75 per person plus tax & gratuity

Option #3: Seven (7) Selections \$12.95 per person plus tax & gratuity

Cocktail Sandwich Tray - consisting of shaved Ham, Roast Beef and Smoked Turkey using a variety of Cheese on a fresh homemade roll with a Dijon mustard sauce

Cocktail size Italian Beef Sandwiches - our own Italian Beef served on a mini Chibatta roll with pepperchinis.

Meatballs - Our hand-rolled meatballs, choose your own sauce, BBQ, Sweet and Sour, Swedish

*Lime Marinated Chicken Wings with Avocado Dips add \$1.00 per person
Or served buffalo style marinated in Frank's Hot Sauce and deep fried with a dipping sauce*

Meat & Cheese Antipasto Tray - Skewers of meat cubes such as: Kielbasa, Summer Sausage etc. served with a variety of cheeses, carrot sticks, cauliflower, black olives and served with an assortment of crackers.

Chicken Salad Puffs - Our fresh Chicken Salad (all white meat) made with pineapple and walnuts and stuffed in our petite puff pastry shells.

Vegetable Crudités- A colorful assortment of fresh vegetables artistically arranged around a seasoned ranch dip.

Cheese ball - Cream Cheese, dried beef, scallions and spices combined for a delicious version of a very classic hors d'oeuvre. Make it a torte; add layers of sundried tomatoes and pesto.

Mexican Nacho Dip - This delightful dip can be served hot or cold. This is a layer dip of refried beans; Mexican spiced meat, cheese, sour cream and topped with shredded lettuce, chopped tomatoes, sliced black olives, green onions and served with tortilla chips.

Mushroom Caps- Our fresh mushrooms sautéed w/garlic and butter and filled with fresh vegetables and brie cheese or stuffed with our crab and cream cheese filling.

Cocktail Sausages - Served with BBQ Sauce or wrapped in bacon with brown sugar.

Hot Spinach & Artichoke Dip - served with slices of French baguettes.

Pinwheels - flour tortillas filled with a seasoned cream cheese, green onions, chipped beef, sliced and skewered on a toothpick,

Ultimate Wraps - Party size wraps with lettuce, tomato, assorted cheese, turkey, ham and bacon.

Roast Beef Tenders- cubed for dipping and served with asst. sauces, Horseradish Mayonnaise, Ginger Soy & BBQ add \$1.00 per person.

Southwestern Cheesecake-A unique blend of cheeses, fresh herbs and salsa baked and topped with a layer of colorful vegetables.

Bruschetta - French bread seasoned and grilled and topped with our fresh zucchini /tomato blend and shredded cheese.

Hot Crab Fondue - served with Crusty French Bread.

Mini Pork Eggrolls served with a sweet and sour sauce

Mini Ryeben's Little slices of petite rye bread grilled with wisps of corn beef and Thousand Island dressing, sauerkraut and Swiss cheese.

These selections are available at market rate:

Assorted Fruit Tray - A variety of all quality fruits available. Prepared for finger-eating with the rind on and served with a complimentary fruit dip.

Duck Rolls – We make them fresh in eggroll form w/special oriental pomegranate dipping sauce.

Shrimp Cocktail - served with a spicy cocktail sauce or BBQ & served w/ bluecheese dipping sauce.

Carving Station - Chef carving your choice of Tenderloin of Beef, Honey Glazed Pitt Ham or Smoked Turkey Breast, served on silver dollar rolls with an array of sauces, spicy mustard, horseradish mayonnaise, cranberry relish.

Shrimp in a blanket-We prepare each shrimp with a special seasoning wrap in bacon and glaze with apricot preserves; it's a step up.

***** NOTE: *****

If there is something you would like that is not mentioned on this menu, please inquire!

Catered Meal Options from the Danville Boat Club

Note: Prices quoted for the listed options are per person and do not include sales tax or 10% gratuity.

Option #1 – Box Lunch - \$7.00 per person

Choice of 1 full size sandwich; Chicken Salad Croissant, Ham & Swiss, Turkey & Cheese, Beef & Cheese, or Ham, turkey, Swiss and American on a Sub Bun (veggie sub available). Includes: 1 bag of chips & 2 homemade cookies. Add side Salad for \$1.25. Add canned soda or bottled water for \$1.00.

Option #2–Luncheon Buffet- \$9.50 per person

Select (1) Entree and (3) sides from list. Price includes 1 drink, dinner rolls and butter.

Option #3-All American- \$11.50 per person

Select (2) Entrees and (4) sides from list. Price includes 1 drink, dinner rolls and butter.

Option #4 –Ultimate- \$13.50 per person

Select (3) Entrees and (4) sides from list. Price includes 1 drink, dinner rolls and butter.

Option #5- \$12.95 Appetizer Buffet

Choice of (7) selections from appetizer menu. Price includes 1 drink,

Option #6 - \$18.95 per person

Sliced Roasted Prime Rib with Au Jus and creamed Horseradish sauce. Select (1) additional entrée and (4) sides from list. Price includes 1 drink, dinner rolls and butter.



Entrée Selections - Please ask if you want something special prepared.

BBQ Beef Brisket - Slowly smoked and sliced thin.

Italian Beef - slowly cooked with just the right amount of Italian seasonings.

Salisbury Steak - served with rich brown gravy.

Beef Stroganoff - Beef tips in a beef sauce with sour cream and fresh mushrooms over parsley buttered noodles. (Noodles count as 1 side)

Oven Crisp Chicken - Seasoned and roasted until golden brown.

BBQ Chicken - with a sweet, zesty homemade BBQ Sauce.

Three Cheese Ravioli w/a wild mushroom parmesan sauce

*Apricot and Bourbon Grilled Chicken - Marinated in a white wine apricot preserve sauce.
Excellent*

Herb Grilled Chicken - boneless breast of chicken with a honey mustard sauce.

Roasted Turkey - "It's the real thing" de-boned, wrapped, tied and roasted to perfection.

Honey Roasted Pitt Ham - carved and served in its juices.

BBQ Pork Spare Ribs - Smoked in our Pitt Cooker and lavished with own homemade BBQ sauce. Add \$1.00 per person

Baked Pork Chops - browned and baked, you can cut them with a fork!

Roast Beef - sliced, rolled and served in a rich demi glaze.

Shredded BBQ Pork Butt - served on a hoagie bun with dill pickle crinkles.

Baked Tilapia - a mild white fish lightly seasoned and served with lemon.

Lasagna - with meat or vegetable sauce, and served with garlic bread.

Italian Meatballs and Spaghetti served with garlic bread.

Roasted or Smoked Pork Loin Medallions

Side dishes

Salads

*Tossed Salad w/ assorted dressings * Seven Layer Salad * Creamy Cole Slaw * Kidney Bean Salad * Five Cup Salad * Fresh Vegetables with Dip * Pasta Salad * Homemade Potato Salad * Jell-O Pretzel Salad * Fruity Jell-O Salad*

Vegetables

*Seasoned Green Beans * Buttered whole Kernel Corn * Candied or seasoned with dill Whole Baby Carrots * California Blend Vegetables * BBQ Baked Beans * Scalloped Corn * Vegetable Stir Fry * Whipped Potatoes & Gravy * AuGratin Potatoes * Hash brown Casserole * Macaroni and Cheese * Rice Pilaf * Buttered Parsley Potatoes * Glazed Sweet Potatoes * Sweet Potato Casserole * Baked Potato * Smashed Red Potatoes * Herbed Mashed Potatoes*

Homemade Desserts

Cakes

*Pineapple Upside Down Cake * Carrot Cake * Italian Cream Cake * Turtle Cake * Chocolate Fudge Cake * Lemon Cake * Texas Sheet Cake or Jell-O Cake * Chocolate Cake Truffle * Pumpkin Roll*

Pies-(Add \$1.00)

*Apple, Cherry, Blackberry & Peach * Carmel Apple * Coconut Cream * Banana Cream * Chocolate Cream * Pumpkin Custard * Banana Split * Peanut Butter * Oreo Cookie Pecan * Lemon Meringue * Key Lime * Sweet Potato * Fresh Strawberry (in season)*

Other Dessert Options

*Strawberry Shortcake * Assorted Cookie Tray * Brownies * Cream Puffs * Coconut Cheesecake*

Financial Arrangements

Thank you for considering the Danville Boat Club for your catering needs. We can provide full catering services, or individual dishes or desserts to supplement your family event. Let us take some or the entire food preparation burden away.

Prices quoted are per person and do not include the 9.75% City Tax and 10% gratuity.

There is a minimum requirement of 50 people per event.

Payment is due in full 2 weeks in advance of event, unless otherwise arranged. We can take a credit card for pre-payment deposit. Danville Boat Club will accept a personal check for pre-payments only. Balance due must be paid in cash, credit card or money order.

Custom linens are available upon request for an additional fee.

Our booking calendar is available at www.danvilleboatclub.com

Let us design a special menu to impress your guests.