



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 over 300 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

November, 2009

Danville Boat Club

Hors d'oeuvre Catered Event Menu

Perfect at receptions for guests to munch on before the meal

Option #1: Three (3) Selections \$6.00 per person plus tax & gratuity

Option #2: Six (6) Selections \$9.50 per person plus tax & gratuity

Option #3: Eight (8) Selections \$10.95 per person plus tax & gratuity

Cocktail Sandwich Tray - consisting of shaved Ham, Roast Beef and Mesquite 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 French Bread roll with pepperchinis.

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

Lime Marinated Chicken Wings with Avocado Dip.

Meat & Cheese Antipasto Tray - Assorted 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 Platter - A colorful assortment of fresh vegetables artistically arranged around a seasoned ranch dip.

Cheese ball - Assorted Crackers - Our homemade cream cheese and chipped beef, garnished with chopped nuts.

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 stuffed with sausage or crab and Parmesan cheese.

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

Spinach Artichoke Dip - served with bread to dip.

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.

Kielbasa - Sliced Kielbasa Sausage prepared with peppers and onions served with a spicy ground mustard for dipping.

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

Hot Crab Fondue - served with Crusty French Bread.

Chicken Avocado Spring Rolls - served with Hot Mustard and sweet and sour sauce.

Mini Rye'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.

Smoked Salmon - Served with assorted crackers.

Shrimp Cocktail - served with a spicy cocktail sauce and lemon wedges.

Carving Station - Chef carving your choice of Roast Beef, Pork Loin, Pitt Ham or Turkey Breast, served on silver dollar rolls with an array of sauces, spicy mustard, horseradish mayonnaise, BBQ sauce.

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!

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.

Fettuccini Primavera - tossed in a creamy alfredo sauce with fresh garden vegetables. (can be used as a vegetarian entrée' or 2 sides)

*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 own juices.

BBQ Pork Spare Ribs - Smoked in our Pitt Cooker and lavished with own homemade BBQ sauce.

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 all of the 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.

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