
COUNTY SEAT LOUNGE

On Premise Banquet Menu

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Private Dining

Courtyard Dining Room

Private Dining Room

The Courtyard Dining Room in County Seat Lounge is available for your private party needs. With a look of casual elegance, the Courtyard Dining Room is the perfect atmosphere for formal and informal private dinners, business meetings, wedding rehearsal dinners, and any other special occasion. Tables are set with ivory table linens and linen napkins.

Room Rental Fee

The entire Courtyard Dining Room seats up to 80 people and can be divided into two rooms—Small CY (seats 32) and Large CY (seats 48). A private room rental fee will be charged for the usage of the Small CY (\$75), the Large CY (\$100), and the entire Courtyard Dining Room (\$150). The room rental fee pays for the private usage of the dining room and is required as a deposit to confirm your reservation and is **NOT REFUNDABLE**. There may be a discounted room rental fee, if room is reserved for Monday to Thursday (ask Carla Rizer for more details).

Banquet Menu

County Seat Lounge Banquet Menu is available exclusively for our private parties in the Courtyard dining room. Your banquet can be custom designed to meet every requirement for your business or personal needs. Our food is made in our licensed kitchen and we believe in using as much quality local ingredients as possible--buying locally to emphasize the flavor of our menu items.

Menu selections must be completed **two weeks** prior to your confirmed date. The final guest count must be received no later than **two days** prior to your banquet.

We reserve the right to change menu pricing up to 90 days prior to your function if necessary due to increase in food costs. Furthermore, the prices do not reflect the required 6% sales tax or 20% gratuity.

Payment

We prefer that private banquets be put on one check—separate bar tabs are available. Payment can be made by major credit card, cash, or check at the conclusion of the party.

Bar Service

Our bar is available as an open bar (Host pays tab), cash bar (Guests pay own tab), or a combination of the two.

Decorations

We ask that **no glitter and confetti be used in decorating the tables** in the Courtyard dining room and **nothing is allowed to be taped or tacked to our walls**. You are welcome to bring in floral arrangements, balloons, or other decorating essentials.

Dining Options

Menu Option One

Select **one entrée**. Also select a specific starch to accompany the entrée. An exact guest count is required at least 48 hours in advance of the function and will represent the minimum charge.

Menu Option Two

Select **two entrees**. Also select a specific starch to accompany each entrée. There will be a customized menu at each of your guest's place setting that lists your two entrees along with their starch. Your guests will choose from the two entrées upon seating. No exact count is required; but, there will be a slight delay between the salad and entrée service.

Menu Option Three

Select **three, four or five entrees**. Also select a specific starch to accompany each entrée selection. An exact count of each entrée selection is required at least 48 hours prior to the function. This count will represent the minimum charge. We do request a list of your guests' names and their corresponding entrée choices at least 48 hours in advance. If you do not plan on furnishing place cards, we will have cards printed with your guests' names along with an entrée code that the guests can pick up upon arrival. This insures that the correct entrée is served to the correct person.

Appetizer Buffet

Select from our nice variety of party trays all freshly made in our kitchen.

County Seat Lounge is committed to buy local, whenever possible, and believes in simple local flavors done well. Local food tastes better and has more nutritional benefits. Studies show that the distance food travels from farm to table affects attributes like taste and nutrition. It's not only good for you; but, good for our local economy!

County Seat Lounge Is Committed:

To being a vibrant part of the great city of Hastings and the continued goal of a thriving downtown.

To support local farmers and merchants who grow and sell foods in sustainable ways that not only support the local economy but assure proper stewardship of the animals and our lands.

To provide you, our valued customer, with the best food, service, environment, and experience possible.

Hors d'oeuvre Party Trays

Our hors d'oeuvres are made by our skilled, professional kitchen staff in our kitchen.

Suggested Hors d'oeuvre Amounts:

<u>Party Type</u>	<u>Length of Event</u>	<u>Suggested Amount per Person</u>
Pre-dinner	1-2 hours	4-8 items
Cocktail reception	2-4 hours	7-10 items
In lieu of dinner	4-6 hours	10-15 items

Cold Hors d'oeuvres

Seafood Pinwheels

A tasteful combination of crab, shrimp, tomatoes, green onion and cream cheese wrapped up in spinach herb flat bread and sliced

\$47.00 (30 pieces)

Ham and Cream Cheese Pinwheels

Diced ham, scallions, shredded cheese and cream cheese wrapped up in flat bread and sliced

\$25.00 (30 pieces)

Turkey Pinwheels

Thinly sliced turkey, tomatoes, cheese, and cucumbers with roasted red pepper spread and lettuce wrapped in spinach herb flat bread and sliced

\$30.00 (30 pieces)

Mini Croissants

Ham, roast beef, and turkey mini croissants served with assorted cheese, lettuce, tomato and mayonnaise and skewered with stuffed green olives

\$3.25 each (minimum 24 pieces)

Fresh Vegetable Tray

Good assortment of seasonal vegetables and served with our popular buttermilk ranch dip

\$1.50 per person (minimum 20 people)

Fresh Fruit Tray

Assortment of fresh, seasonal fruit

\$2.00 per person (minimum 20 people)

Cheese and Crackers

Cheddar, Colby and Monterey Jack cheeses with assorted crackers

\$2.25 per person (minimum 20 people)

Lobster Toast

Langoustine lobster and fresh herb infused cream cheese spread on fresh made croustini

\$40.00 (30 pieces)

_____ **Shrimp and Lobster Pate**

Delicate langoustine lobster and shrimp infused pate—served with cracker variety
\$45.00 (20 to 25 people)

_____ **Cream Cheese Spread Tray**

Cream cheese blended with dried cranberries, pineapple, nuts, and onion and served with assorted crackers
\$30.00 (20 to 25 people)

_____ **House Made Yukon Gold Potato Chips and Dip**

Fresh made crispy potato chips made from Yukon Gold potatoes, served with our caramelized onion dip
\$22.00 (20 to 25 people)

_____ **Fresh Tortilla Chips and Home Made Salsa**

Your choice of one of our home made salsas with fresh made tortilla chips:
Traditional Tomato
Roasted Corn and Black Bean
Caribbean Pineapple
Cucumber-Melon
\$25.00 (20 to 25 people)

_____ **Stuffed Baby Reds**

Oven roasted red skin potatoes stuffed with a blend of bleu and cream cheese and bacon—intended to be served room temperature
\$30.00 (30 pieces)

_____ **Devils on Horseback**

Succulent dates stuffed with local goat cheese, wrapped in bacon, and baked—intended to be served room temperature
\$45.00 (30 pieces)

_____ **Asiago Herb Flat Bread**

Our own whole wheat flat bread baked with fresh herbs and Asiago cheese
\$28.00 (30 pieces)

_____ **Bruschetta**

Baguettes topped with tomato relish and shredded parmesan and mozzarella cheeses
\$35.00 (30 pieces)

Hot Hors d'oeuvres

_____ **Steak Wontons with Red Pepper Aioli**

Tender strip steak tossed in a sweet soy sauce with fresh scallions and Napa cabbage fried golden in wontons—served with fresh aioli of red pepper
\$50.00 (30 pieces)

_____ **Seafood Wontons with Ginger Cream**

Delicate langoustine lobster and shrimp combined with cream cheese, fresh ginger, and herbs fried in wontons—served with a light ginger cream
\$50.00 (30 pieces)

- _____ **Bourbon Chicken and Button Mushrooms**
 Chicken breast pieces marinated in a bourbon/soy BBQ sauce and grilled, served skewered with a fresh button mushroom
 \$40.00 (30 pieces)
- _____ **Coconut Chicken with Spicy Raspberry Sauce**
 Tender chicken strips coated in shredded coconut and fried golden served with a sweet and spicy raspberry sauce
 \$45.00 (30 pieces)
- _____ **Swedish Meatballs or Whiskey BBQ Meatballs**
 A beefy rich sauce of sour cream, mushrooms and onion or our yummy whiskey BBQ sauce
 \$30.00 (80 pieces)
- _____ **Crab Rangoon**
 Deep fried wontons filled with cream cheese, crab meat and scallions with sweet & sour sauce for dipping
 \$30.00 (30 pieces)
- _____ **Bacon Wrapped Water Chestnuts**
 Water chestnuts wrapped in bacon and baked until crispy in honey Dijon sauce
 \$25.00 (30 pieces)
- _____ **Reubens in Phyllo**
 Pockets of phyllo dough filled with sauerkraut, corned beef, and Swiss cheese, 1000 island dressing on the side
 \$35.00 (30 pieces)
- _____ **County Seat Stuffed Mushroom Caps**
 Large mushroom caps filled with crab meat stuffing and baked with provolone cheese on top
 \$50.00 (30 pieces)
- _____ **Breaded Chicken Tenders**
 Because we are fussy, they are house made and served with our buttermilk ranch dip and our Whiskey BBQ sauce
 \$33.00 (30 pieces)
- _____ **Traditional Potato Skins**
 Nothing wrong with tradition! Potato quarters loaded with melted cheese, bacon, and scallions served with sour cream and our buttermilk ranch dressing
 \$30.00 (40 pieces)
- _____ **Beer Battered Onion Rings**
 Hand cut onion rings dipped in our own beer batter and fried golden, tangy horseradish sauce and buttermilk ranch dressing on the side for dipping
 \$30.00 (40 pieces)
- _____ **Blackened Prime Rib Dippers**
 Cajun dusted pieces of blackened prime rib, served with chipotle-horseradish sauce
 \$30.00 per pound
- _____ **Crab Dip**
 Our tasty combination of cream cheese, crab, onions, and seasonings served warm with pita points
 \$40.00 (20 to 25 people)
- _____ **Spinach and Artichoke Dip**
 A creamy dip of fresh spinach, artichoke hearts, onion, parmesan and cream cheese, topped with provolone cheese and served with pita points
 \$45.00 (20 to 25 people)

12 inch Gourmet Pizzas (16 pieces) *Gourmet 12 inch whole wheat crust*

Lobster Asiago Pizza

Langoustine lobster, shaved Asiago cheese, and mozzarella, brushed with fresh herb oil
\$12.00 each

Classic Pepperoni Pizza

Made with our own tomato sauce, plenty of fresh mozzarella and pepperoni
\$7.00 each

Four Cheese and Herb Pizza

Our tomato sauce, fresh herbs, green onions, fresh mozzarella, parmesan, cheddar and jack cheese
\$8.00 each

BBQ Chicken Pizza

Whiskey BBQ sauce, mesquite grilled chicken, and bacon, green onions, and cheddar/jack cheese
\$8.00 each

Chicken Carbonara Pizza

Grilled chicken, bacon, ham, red and green peppers, onions, parmesan cream sauce, fresh mozzarella and parmesan cheese
\$10.00 each

Wild Mushroom Pizza

Brushed with olive oil and garlic, topped with fresh herbs and marinated mushrooms
\$9.00 each

Spinach Pizza

Fresh spinach, onions, mushrooms, fresh mozzarella, and parmesan cheese, sprinkled with our house made marinara sauce
\$8.00 each

Hungry Man Pizza

Shaved rib eye steak, mushrooms, onions, zesty steak sauce, banana pepper rings, and Swiss and mozzarella cheeses
\$11.00 each

Gluten Free Pizza

Gluten free pizza crust topped with our own gluten free pizza sauce and mozzarella and provolone cheeses—add toppings of your choice
\$8.00 each

ENTREES

*County Seat Lounge entrées include our House Salad, with two dressings served on the side, or Caesar Salad, freshly baked dinner rolls, potato, and vegetable.
Soft drinks, coffee, or iced tea during dinner is also included.*

For a combination entrée:
Add four Grilled or Sautéed Shrimp for six dollars to any entrée
Add Grilled Chicken Breast for three dollars to any entrée

Beef

All of our steaks are house aged for superior flavor and hand cut—prepared to medium doneness

_____ **Rib Eye Steak***

Thick and juicy twelve ounce cut of Choice beef for the true steak lovers 23.00

_____ **Prime Rib Au Jus***

Flavorful and tender prime rib slowly roasted to perfection and served with au jus and Texas toast
10 oz cut (Market Price) 20 oz cut (Market Price)

_____ **Filet Mignon***

Six ounces of the most tender of steaks grilled to your liking 20.00

_____ **New York Strip***

Hand cut strip steak seasoned to perfection and char-grilled
15.00 (8 oz cut) 18.00 (12 oz cut)

_____ **BBQ Beef Brisket**

Slow roasted mesquite beef brisket finished with our whiskey BBQ sauce and topped with crispy fried onions 14.00

_____ **London Broil**

Sliced beef flank steak drizzled with demi glace 15.00

Pork

_____ **Dijon Pork**

Center cut twin pork medallions coated in our own Dijon mustard glaze and pan seared with bread crumbs 13.00

_____ **Pan Roasted Pork Filet**

Thick and juicy pork filet pan roasted, seasoned, and served on a caramelized onion marmalade 13.00

*Cooked to order. Consuming raw or undercooked meats, poultry, fish or eggs may increase your chances of food borne illness.

Seafood

Fish and Chips

Full pound of mild swai fish fillets dipped in our beer batter, fried golden, and served with choice of fries and fresh house made cole slaw (sides omitted) 11.00

Broiled Salmon*

North Atlantic salmon fillet seared to your liking with a blend of seasonings 17.00

Beer Battered Shrimp

Shrimp dipped in our beer batter, deep fried, and served with tangy cocktail sauce 17.00

Asiago Baked Whitefish

Michigan whitefish fillet coated with asiago and parmesan cheeses, and herbs, baked golden 17.00

Chicken

Grilled Boursin Chicken

Grilled breast of chicken topped with our fresh herb goat cheese and bread crumbs, then baked 14.00

Whiskey BBQ Mushroom Chicken

Mesquite grilled chicken breast glazed with our whiskey BBQ sauce, baked, and topped with sautéed mushrooms and crispy tobacco onions 13.00

Chicken Marsala

Medallions of chicken sautéed with mushrooms in tasty marsala wine sauce 14.00

Chicken Florentine

Chicken breast stuffed with spinach, red onion, and garlic, finished in a light white wine citrus sauce 14.00

Chicken Oscar

A favorite! Sautéed chicken breast topped with asparagus, crab meat, and béarnaise sauce 16.00

Sesame Chicken

Sesame coated chicken breast baked and drizzled with orange teriyaki glaze and topped with fried wonton strips 14.00

Stuffed Chicken Breast

Chicken breast stuffed with fresh mozzarella, tomatoes, and basil, char-grilled, and topped with a lemon glaze 14.00

Maple Glazed Turkey

Hormone free turkey tenderloin pan seared, roasted with a fresh maple glaze, and finished with toasted pecans 15.00

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PASTA

County Seat Pasta Entrees include your choice of our House Salad, with two dressings served on the side, or Caesar Salad and freshly baked dinner rolls.

Soft drinks, coffee, or iced tea during dinner is also included.

_____ **Lobster and Spaghetti Squash**

Fresh spaghetti squash pan fried with butter and herbs, topped with langoustine lobster 16.00

_____ **Baked Chicken Penne**

Grilled chicken breast on a bed of penne pasta tossed with our own marinara sauce and baked with mozzarella, parmesan and asiago cheeses 13.00

_____ **Chicken Fettuccine Alfredo**

Rich parmesan cream sauce tossed with grilled chicken breast and al dente fettuccine noodles 14.00
With grilled shrimp instead 17.00

_____ **Baked Five Cheese Pasta**

Generous portion of penne pasta tossed in our own five cheese sauce, baked with even more cheese and crushed Yukon Gold potato chips on top 12.00

_____ **Marsala Beef Tips**

Tender steak tips sautéed with fresh mushrooms and onions in a rich marsala wine sauce, served over fettuccine 16.00

_____ **Lobster Mac**

Delicate langoustine lobster meat tossed with penne pasta in our white cheddar cheese sauce and baked with more cheese 17.00

_____ **Gluten Free Pasta Primavera**

Fresh seasonal vegetables tossed with our marinara sauce and gluten free pasta, served with gluten free garlic toast 15.00 With grilled chicken 18.00

Potato (Starch) Options

Choose one of the following per entrée selection

- Baked Potato
Served with butter and sour cream
- Duchesse Potatoes
Lightly seasoned, like a twice-baked without the potato skin and cheese
- Cheesy Potato Au Gratin
- Twice Baked Potato
(.50 each)
Seasoned and baked in its own skin with cheese
- Gouda Mashed Yukon Gold Potatoes
- Boiled Red Skin Potatoes
Prepared in butter and parsley
- Pan Roasted Potatoes
- Rice Pilaf

Vegetable

Because we want to offer our guests the freshest possible product and locally grown whenever possible, our Chef will decide which vegetable would best serve your needs. Special requests will be considered; however if the vegetable requested is out of season, there may be an additional charge.

DESSERTS

Please select one dessert for your entire party.
If you wish to have more than one dessert, an **exact count** of each will be required

CHOCOLATE DECADENCE

Our Award Winning dessert!

Truly a chocolate lover's dream comes true—made with three types of chocolate

5.00 each (Mini Decadence 3.50)

CHEESECAKE

Served with fruit sauce

5.00 each

CARROT CAKE

5.00 each

CHOCOLATE PEANUT BUTTER BROWNIE

5.00 each (Mini Choc Peanut Butter Brownie 3.50)

VANILLA ICE CREAM

From **MOOville Quality Creamery, Nashville**

2.75 each

With chocolate syrup and whip cream or fruit sauce and fruit garnish

3.75 each

RASPBERRY SORBET

Served with fruit garnish

2.50 each

ASSORTED DESSERT BARS

21.00 per dozen

TABLE SIDE FLAMING DESSERTS

A flaming dessert prepared in the dining room

Bananas Foster, Bourbon Fried Peaches, or Cherries Jubilee to choose from

5.00 per person

We have more dessert ideas our kitchen staff would be happy to make just for you. Just ask!

Final Message

Special occasions are our specialty!

If you need a menu to fit a specific budget, let us know and we will be happy to give you some ideas of what we can do for you. We have over 28 years of experience that can be put to work for you.

County Seat Lounge looks forward to serving you. Our professional staff will be happy to assist you in all phases of your meeting and banquet planning. If you need assistance or have special requirements, please call:

Carla K. Rizor
Owner

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Family owned and operated since 1983