



Catering
Services

Autobahn Country Club Catering

As the foremost club of its kind in the United States, Autobahn Country Club is truly a unique destination featuring award winning culinary staff, group and team building events, driving programs and innovative meeting spaces for private parties, corporate events, and a myriad of other activities.

At the Autobahn Country Club, we are dedicated to helping you create an exceptional, exciting and memorable event! Our chefs and catering team will work closely with you to make sure that your event is a success. Our team of experts will handle all of your needs with the utmost care. We will work with you to manage event planning, set-up, and execution to ensure that all aspects of your event will be of the highest standards and quality levels.

We can provide all of the necessary amenities, including gourmet meal options, open and premium cocktail options, specialty champagne and wine service, quality china, flatware and stemware, fine linens and world class service! We look forward to helping you plan your very important event and to create an occasion that you and your guests will never forget!

Experience the Difference at Autobahn Country Club!

Peggy Gerdes
Phone - 815-823-8580
Mobile - 815-474-1939
Fax - 815-722-2228
Email - PeggyGerdes@AutobahnCC.com



Breakfast and Boxed Lunch

A vegetarian option will be served with all buffets.

Continental \$15

Fresh Baked Breakfast Pastries, Bagels with Assorted Cream Cheese, Fresh Fruit Display, Juices, Coffee and Tea Service.

Premium Continental \$17

Continental plus Ham & Cheese Strata. (May substitute Vegetarian Strata.)

Breakfast Buffet \$20

Continental plus Ham & Cheese Strata (may substitute Vegetarian Strata), Hash Browns, Bacon, and Sausage.

Boxed Lunches \$18

- Fresh Roast Beef with Horseradish and Caramelized Onion
- Smoked Turkey Caprese with Fresh Mozzarella and Pesto Mayonnaise
- Ham and Cheddar with Honey Mustard
- Chicken Ranch
- Caesar Wrap
- Tuna Croissant
- Veggie Wraps

All Meats, Spreads and Breads are Interchangeable. Mix & Match or let our team choose for you. Boxed Lunches All Served With Homemade Potato Salad, Homemade Chips, Fresh-baked Cookie, and Beverage.

Salad Boxed Lunches \$18

- Caesar Salad
- Grilled Chicken Caesar
- Blackened Chicken Cobb
- Asian Chicken
- Greek with Grilled Chicken

Salads served with Fresh-baked Cookie and Beverage.
These may be picked up in Café or delivered to a pre-arranged location.

Prices are all per person.



Lunch and Dinner Options

A vegetarian option will be served with all buffets.

Chicago Classic Buffet \$24

Italian Beef, Mostaccioli, Tossed Salad, Assorted Rolls and Butter, Fresh-baked Cookies and Brownies, Assorted Drinks.

Sandwich Buffet \$26

Includes wide assortment of Wraps, Mini Croissants and Sandwiches or Fresh Meat, Cheese, Vegetable and Condiment Platters with a Variety of Fresh Breads, Rolls and Croissants, Tossed Salad, Fresh Fruit, Pasta Salad, Homemade Potato Salad, Fresh-baked Cookies and Brownies, Assorted Drinks.

Specialty BBQ Buffets

Backyard Grill Feast \$29

All Beef Franks, Angus Burgers, BBQ Chicken Breast, Cole Slaw, Fresh Fruit, Homemade Potato Salad, Assorted Rolls and Condiments, Tossed Salad, Fresh-baked Cookies and Brownies, Assorted Drinks.

Austin Blue Barbecue \$30

Hickory Smoked Pulled Pork, Bourbon-Glazed Chicken Breast, Chef's Choice Fresh Vegetable, AuGratin Potatoes, Caesar and Tossed Antipasto Salads, Rolls, Fresh-Baked Cookies, Assorted Drinks.

Fuel for Racer Buffet \$34

BBQ Chicken Breast, Bourbon-Glazed Salmon, Grain Salad, Green Salad, Fresh-Grilled Vegetables, Fresh Fruit, Wheat Rolls, Fresh-Baked Cookies, Assorted Beverages & Sports Drinks.

Saturday Night Steak Sizzler \$38

12oz USDA Choice Strip, Roasted Red Bliss Potatoes, Sautéed Wild Mushrooms, Chef's Choice Fresh Vegetable, Caesar and Mesclun Raspberry Salads, Cheese-cake with Raspberry Coulis and Chocolate Decadence Cake, Rolls, Assorted Drinks.

Prices are all per person.



Themed Buffet Options

A vegetarian option will be served with all buffets.

Chicago Style Deluxe \$30

Italian Beef, Sausage with Peppers and Onions, Baked Rigatoni, Caesar and Antipasta Salad, Garlic Cheese Bread, Green Beans, Condiments, Assorted Fresh-baked Cookies and Brownies, Assorted Drinks.

South of the Border \$30

Chicken, Steak, and Veggie Fajitas with all the toppings, Taco Salad, Spanish Rice, Refried Beans, Tortillas and Nachos with Queso, Confetti Corn, Fresh-baked Cookies and Churros, Assorted Drinks.

Down Home American \$32

Yankee Pot Roast, Herb Baked Chicken, Scalloped Potatoes, Green Beans Amandine, Caesar and Spinach Salads, Rolls, Apple Pie and Chocolate Cake.

Homestyle Italian \$33

Chicken Picatta, Polenta with Braised Beef, and either Baked Ziti with Sausage or Fettuccine Alfredo, Garlic Cheese Bread, Caesar and Antipasto Salads, Fresh-baked Cookies and Brownies, Assorted Drinks.

Upscale Italian \$36

Chicken Marsala, Shrimp with Basil Cream Linguine, Roasted Vegetables, Pasta Primavera, Garlic Bread, Caesar and Antipasto Salads, Caprese Salad, Tiramisu, Fresh-baked Cookies, Assorted Drinks.

Elegant Americana \$40

Prime Rib with Horseradish Cream, Bruschetta Salmon, Garlic Mashed Potatoes, Wild Rice Blend, Grilled Vegetables, Caesar and Mesclun Raspberry Salads, Rolls, Cheesecake with Fresh Berry Coulis, Chocolate Decadence Cake.

Prices are all per person



Cocktail Parties/Hors d'Oeuvre Receptions \$32

Choose six of the following to create your custom event:

- Tomato Basil and Fresh Mozzarella Bruschetta
- Goat Cheese and Sundried Tomato Crostini
- Manchego Prosciutto Crostini
- Upscale Pizza Options (select one):
 - Margherita
 - Smoked Salmon
 - Fontinella with Caramelized Onions
- Grilled Vegetable Platter
- Bang Bang Shrimp
- Beef and Horseradish Cream Sliders with Caramelized Onions
- Assorted Charcuterie
- Franks and Puff Pastry
- Cheese Display
- Fresh Fruit Display
- Bourbon Glazed Meatballs
- Buffalo Chicken Bites with Blue Cheese Dressing
- Tuna Tartare on a Wonton Chip
- Spinach Artichoke Dip with Flatbread
- Chicken Satay with Peanut Sauce
- Beef Satay with Peanut Sauce
- Assorted Crudité with Chipotle Ranch Dip
- Spring Rolls
- Crab Rangoon
- Escargot Au Gratin
- Jumbo Prawns, Crab Cakes, Beef Tenderloin or Shrimp Brochette may be added*

*Additional \$5 per person

Prices are all per person.



Additional Services

- **Food Server Time Extension: (Beyond The Included 2 Hours) \$100 per hr**
- Lemon-Scented Towel Service: \$2 per person
- Water Station: \$75 Set-up fee \$2 (per item) based on consumption
- Beverage Station: \$75 Set-up fee, \$3/each Water Plus assorted Gatorades and Sodas
- Snack and Beverage Break \$8 per person
- Snack Station \$75 Set-up fee includes:
 - Whole Fruit
 - Dry Snacks
 - Assorted Beverages
- China Upgrade \$3 per person
- Coffee & Tea Service \$8 per person
- Cash Bar Set-up fee \$100
- Chef Action Stations For an Additional \$5 per person to Supplement Your Menu:
 - Italian - Carving, Grilling to Order
 - Mexican
 - Oriental
 - Sundae Bar
 - Bananas Foster

Items May Be Detailed Per Client's Preferences



Autobahn Country Club Catering Policies

Unless previous arrangements have been made, the client's personal staff, instructors, band members etc. must be included in this count.

Please consider these menus as a starting point. We welcome the opportunity to customize and create a special menu for your event.

Five days prior to the event, the final number of guests must be decided upon.

Final catering fees will be based on the previously agreed number of guests plus additional guests or staff.

There is a service fee of 20% applied to all events along with 9.75% sales tax. Please note that the service charge is taxable.

Any additional charges will be brought to the attention of event host on the day of event.

Two hours after the scheduled start time, buffet lines will be broken down and removed.

Thank you and have a great time at Autobahn Country Club!