



Event Menu



THE PRAIRIE CLUB

88897 State Highway 97
Valentine, Nebraska 69201

REFRESHMENTS

Beverages

Coffee Bar with Condiments
25 per meeting

Hot Tea Bar
15 per meeting

Iced Tea, Lemonade, or Punch
25 per meeting

Assorted Bottled Sodas
(Coke Products)
2.5 each

Bottled Water
1 each

Food items

Spicy Snack Mix
2 per person

Granola or Candy Bars
2 each

Cookies
1.25 each

Brownies
2.5 each

Assorted Pastries
(Muffins, Rolls, Danish, Donuts)
2.5 each

Whole Fresh Fruit
(Apples, Oranges, Bananas)
1.25 each

All prices are subject to a 20% service charge and applicable state and local sales taxes.



HORS D'OEUVRES

Price is per item selected, per 25 people

STATIONARY HORS D'OEUVRES PLATTERS

Tortilla Chips & Salsa, Pretzels, Chips & Dip

45

Deep Fried Havarti Cheese

150

Fresh Vegetable Crudite Display with Ranch Dip

75

Chilled Shrimp with Cocktail Sauce (2 per person)

225

Smoked Salmon Display with Capers,
Onions with Herbed Cream Cheese and Artisan Crackers

125

Vegetable Antipasti: Marinated and Grilled Seasonal Vegetables

125

International and Domestic Cheeses, Assorted Meats,
Variety Olives, Crackers

150

Bull Bites with Bold BBQ, Horseradish Aioli, and Haystack Onions

135

PASSED HORS D'OEUVRES

Tender Beef Crostini with Green Onion and Horseradish Cream

100

Mini Crab Cake with South Western Remoulade

150

Bacon Wrapped Sea Scallops with Chipotle Molasses

125

Crab Stuffed Mushrooms with Citrus Beurre Blanc

150

Caprese Skewers

100

Smoked Salmon Canapes with Cream Cheese and Chives

125

Mini Beef or Chicken Wellingtons

100

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BOXED LUNCHES

All Boxed Lunches include Candy or Granola Bar,
Potato Chips, & Bottled Soft Drink
13 per person

Turkey & Swiss

Bacon
Bibb Lettuce
Tomato
Garlic Aioli
Croissant

Ham & Cheddar

Bibb Lettuce
Tomato
Garlic Aioli
Croissant
Beef & Cheddar

Bibb Lettuce

Tomato
Horseradish Aioli
Wheatberry Bread

BARBEQUES

Prices per Person and Served Buffet Style

GREAT PLAINS BBQ

Hamburgers
Hot Dogs or Brats
Cheesy Penne
Potato Salad
Baked Beans
Fresh Fruit
Fudge Brownies
20

ALL-AMERICAN BBQ

Potato Salad
Cole Slaw
Herb Roasted Potatoes
Baked Beans
Corn on the Cob
BBQ Chicken Quarters
Roasted Cheddar & Bacon Stuffed
Pork Loin
Apple Pie
28

STEAK OUT BBQ

Lodge Garden Salad
with assorted dressings
Caprese Salad
Cheddar & Sour Cream
Au Gratin Potatoes
Corn on the Cob
Ribeye Steak
(one steak per person
prepared medium)
Apple Pie
36

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BUFFET SELECTION

Buffet selections include bread and butter, coffee, iced tea.
39 per person

ASSORTED SALADS

Please select two

Lodge Garden Salad
with Assorted Dressings

Pesto Penne Salad Caprese Salad

Fresh Fruit Display

Cranberry Spinach Salad

VEGETABLE SELECTION

Please select one

Grilled Asparagus with Balsamic Glaze

Orange Glazed Carrots

Prairie Club Green Beans

Seasonal Vegetables with Herb Butter

STARCH SELECTION

Please select one

Roasted Garlic & Asiago Mashed Potatoes

Rice Pilaf

Herb Roasted Red Potatoes

Sour Cream & Cheddar Au Gratin Potatoes

ENTREES

Please select two

Grilled Salmon with Fresh Fruit Relish

Pan Seared Chicken with Mushroom
Marsala Sauce

Roast Pork Loin with Mushroom Marsala Sauce

Walleye with Beurre Blanc

Slow Roasted Prime Rib
with Horseradish and Au Jus

DESSERTS

Served with choice of Black Watch Brownie or Wild Berry Cobbler

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THE THREE-COURSE MEAL

All meals are plated & include bread and butter service.

34

ASSORTED SALADS

Please select one

Lodge Garden Salad
with Assorted Dressings

The Wedge with Bleu Cheese

Cranberry Spinach Salad

DESSERT SELECTION

Please select one

Apple or Cherry Pie

Black Watch Brownie

Chocolate Fudge Brownie, Toffee Pieces,
Coffee Ice Cream, Sweet Whipped Topping

Wild Berry Cobbler

Fresh Seasonal Berries, Sweet Cobbler Cake, Vanilla Bean
Ice Cream, Wild Berry Sorbet, Crème Anglaise

ENTRÉE SELECTIONS

Please select up to three

Canyon Walleye

Citrus Beurre Blanc, Seared Fingerling Potatoes,
Sun Dried Tomato, Sautéed Spinach, Charred Lemon

Blackened Ribeye

Chairman's Reserve Beef, Creole Crusted,
Rosemary Bourbon Butter, Whipped Potatoes,
Charred Onion Heart

Potato Crusted Salmon

Horseradish & Bleu Cheese Potato Gratinée,
Sautéed Spinach, Roasted Red Pepper Julienne,
Balsamic Reduction

Bone-In Pork Chop

Peppercorn Crusted, Nebraska Honey Glazed, Country Mustard Sauce,
Whipped Potatoes, Shaved Asparagus

Chicken Wellington

Chicken Breast, Wild Mushroom Duxelle Puff Pastry,
Whipped Potatoes, Pan Gravy

Carbonara

Chicken, Shrimp, Bacon, Onion, Pea,
Garlic Cream, Shaved Parmesan, Penne



APPETIZERS

Fat Tire Onion Rings

Fat Tire Ale Battered,
Red Pepper Aioli,
Horseradish Aioli
10

Prairie Wings

Char Grilled, Nebraska Honey Mustard Glaze,
Vegetable Sticks
10

Bacon-wrapped scallops

Fresh Atlantic Scallops,
Bacon, Chipotle Molasses
14

Bull Bites

Certified Angus Beef, Pan Seared, Fresh Herbs,
Garlic, Onion Strings,
Horseradish Aioli, Bold BBQ
Half 8 - Full 16

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