

Breakfast Menu

BRADENTON COUNTRY CLUB

Plated Breakfast

choice of one: ham steak, bacon or sausage. includes scrambled eggs, breakfast potatoes with peppers and onions, fresh fruit cup, assorted pastry plate (one per table), glass of Florida orange juice and coffee or tea. \$14.50++

The Continental

mini danishes, muffins, bagels, whipped butter and cream cheese. served with fruit cups, Florida orange juice, coffee and tea \$12.50++

Breakfast Burrito Plate

scrambled eggs, onions, peppers, cheddar jack cheese, folded into a flour shell. served with pico de gallo, sour cream, fresh avocado, breakfast potatoes with peppers and onions and a fresh fruit cup, glass of Florida orange juice and coffee or tea. \$14.50++

Individual Quiche

choice of garden (tomato spinach caramelized onion) or classic quiche lorraine (smoked ham, caramelized onions and gruyere cheese). served with fresh fruit cup, glass of Florida orange juice and coffee or tea. \$14.50++

Eggs Benedict

split and toasted English muffin topped with Canadian bacon and poached egg, then finished with hollandaise sauce. served with fresh fruit cup, glass of Florida orange juice and coffee or tea. \$15.50++



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Hors d'oeuvres

BRADENTON COUNTRY CLUB

Tuna Taki

ahi tuna on wonton chip with wakame salad and pickled ginger, with ponzu. served on individual dish. \$350

Antipasti Sate

fresh mozzarella and marinated vegetables, with pesto drizzle. served on individual dish. \$250

Tomato Bruschetta

tomato, onion, and basil on toasted crostini, with balsamic drizzle. served on individual dish. \$200

Shrimp Cocktail

gulf shrimp served with key lime cocktail sauce. served on individual dish. \$400

Server Attendant

Cheese Display

assorted cheese and crackers with sauces \$4.50 per person

Server Attendant

Charcuterie Station

assorted meats, cheeses, and pickled vegetables. \$6.50 per person

Server Attendant

Grilled Vegetable Crudit 's

a mix of grilled then chilled vegetables, with sauces. \$4 per person

Mongolian Beef

seared beef medallion, daikon with thai sauce. served on individual dish. \$400

Crab Stuffed Mushrooms

medium mushroom caps stuffed with crab imperial. \$350

Sausage Stuffed Mushrooms

medium mushroom caps stuffed with italian sausage. \$300

Bacon Wrapped Scallops

\$300

Maryland Crab Cakes

house made crab cakes served with key lime remoulade. \$400

Coconut Shrimp

coconut shrimp with sweet thai sauce. \$350

Chicken Barbeque Bites

bacon wrapped chicken with house made barbeque sauce. \$300

Chicken Sate

thin chicken strips on a skewer with sweet and sour sauce. \$350



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Lunch Menu

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Lunch Salads

Mojo Cuban Salad

crisp iceberg lettuce, ham, porketta, greek olives, swiss cheese, heirloom tomatoes, with mojo vinaigrette. \$15++

Atlantic Salmon Salad

grilled salmon, arugula, red onion, avocado, blue cheese crumbles, carrots, citrus vinaigrette. \$18++

Greek Salad

romaine lettuce, cucumbers, red onions, heirloom tomatoes, feta cheese, kalamata olives, pepperoncini, greek dressing. \$15++

Chicken Caesar Salad

chopped romaine hearts shaved parmesan, house made croutons, bcc caesar dressing, finished with grilled chicken. \$15++ sub salmon for \$2 upcharge

Hurricane Salad

artisan greens, dried cranberries, candied pecans, mango & goat cheese topped with grilled chicken and raspberry vinaigrette. \$16++

Sandwiches

Shrimp Salad Croissant

fresh made shrimp salad with dill, on a buttery croissant served with pickle and your choice of one accompaniment. \$15++

Chicken and Grape Salad Croissant

creamy chicken salad with grapes and pecans, on a buttery croissant served with pickle and your choice of one accompaniment. \$14++

Cuban Sandwich

cuban bread, roasted pork, ham, mayonnaise, mustard, pickle & swiss cheese. served with pickle and your choice of one accompaniment. \$14++

Deli Sandwich

turkey, ham, swiss cheese, lettuce, tomato, and bacon on a kaiser roll. served with pickle and your choice of one accompaniment. \$14++

BCC Burger

our 8oz burger on our branded bun with lettuce, tomato, and onion slice. served with pickle and your choice of one accompaniment. \$14++

Accompaniments

seashore fries, cole slaw, fruit cup, house made chips, sweet potato fries

Entrees

Harvest Chicken

grilled chicken breast topped with roasted vegetables, served on roasted garlic cream sauce. \$17++

Chicken Parmesean

pan seared chicken topped with fresh roma tomato, fresh mozzarella slices, and basil. served on bed of capellini with light pomodoro sauce. \$18++

Chicken Marsala

pan seared chicken, smothered with sautéed wild mushrooms, served on rich marsala infused demi-glace. \$18++

Chicken Crepes

roasted chicken, wild mushrooms, green onions with creamy mornay sauce. \$17++

Roast Herb Encrusted Pork Loin

served on apple pecan stuffing, with a whole grain honey mustard sauce. \$17++

Individual Quiche

your choice of garden (tomato spinach caramelized onion) or classic quiche lorraine (smoked ham, caramelized onions, & gruyere cheese). served with fresh fruit. \$16++

Champagne Salmon

pan seared salmon finished with champagne dill bur blanc. \$19++

Filet Tips Bordelaise

tenderloin tips with pearl onions and peas, in a rich burgundy demi-glace. served over egg noodles. \$19++

Rosemary Steak Medallions

center cut steak medallions, grilled then topped with wild mushrooms and a rich rosemary infused demi-glace. \$19++

Accompaniments

gratin potatoes, red bliss mashed potatoes, whipped potatoes, cheddar au gratin potatoes, rice pilaf, wild rice blend.

honey tarragon carrots, roasted spring vegetables, hocovert green beans, fire roasted corn medley.

*All items include rolls and butter, and coffee and tea service.



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Dinner Menu

BRADENTON COUNTRY CLUB

Entrees

Harvest Chicken

grilled chicken breast topped with roasted vegetables, served on roasted garlic cream sauce. \$28++

Chicken Parmesean

pan seared chicken topped with fresh roma tomato, fresh mozzarella slices, and basil. served on bed of capellini with light pomodoro sauce. \$28++

Chicken Marsala

pan seared chicken, smothered with sautéed wild mushrooms, served on rich marsala infused demi-glace. \$28++

Roasted Herb Encrusted Pork Loin

served on apple pecan stuffing, with a whole grain honey mustard sauce. \$29++

Champagne Salmon

pan seared salmon finished with champagne dill bur blanc. \$30++

Rosemary Steak Medallions

center cut steak medallions, grilled then topped with wild mushrooms and a rich rosemary infused demi-glace. \$32++

Prime Rib

12 oz queen cut of prime rib with au jus. \$36++

Filet Mignon

8oz center cut filet served with béarnaise sauce. \$39++

Pan Seared Grouper

8oz gulf grouper with tropical chutney. \$34++

Authentic Chesapeake Crab Cakes

two lump crab cakes with old bay remoulade. \$38++

Shrimp Scampi Provincial

gulf shrimp with fresh tomato and garlic bur blanc over capellini pasta. \$37++

Mix Grill Plates

Steak and Crab

rosemary steak medallions and crab cake. \$38++

Salmon and Chicken

pan seared salmon and grilled chicken breast with champagne dill sauce. \$35++

Surf and Turf

filet and garlic butter shrimp. \$42++

Grilled Vegetable Stack with Wild Rice Timbale

seasonal vegetables marinated then grilled finished with pesto drizzle and served with wild rice. \$27++

Pasta Primavera

seasonal vegetables sautéed with olive oil, tossed with penne pasta, and finished with sherry thyme sauce. \$27++

Accompaniments

gratin potatoes, red bliss mashed potatoes, whipped potatoes, cheddar au gratin potatoes, rice pilaf, wild rice blend.

honey tarragon carrots, roasted spring vegetables, hocovert green beans, fire roasted corn medley.

All dinners are served with choice of house or Caesar salad and rolls with butter. Coffee and tea service included.



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Dessert Menu

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\$8 + + Each

Apple Blossom
Pecan Pie
Chocolate Layer Cake
Caramel Sea Salt Cheesecake
Individual Pineapple Upside
Down Cake
White Chocolate Mousse in
Belgium Chocolate Cup
Tropical Mousse in Belgium
Chocolate Cup

\$7 + + Each

Key Lime Pie
Tiramisu
Philadelphia Cheesecake
Heath Snowball

Housemade Cookies

\$1.75++ each

Specialty Cakes

8 inch Round \$30
¼ Sheet Cake \$60
½ Sheet Cake \$80
Full Sheet Cake \$160



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Unlimited Hourly Hosted Bar

BRADENTON COUNTRY CLUB

Top Shelf		Call		Well	
4 Hours	\$50	4 Hours	\$35	4 Hours	\$28
3 Hours	\$40	3 Hours	\$30	3 Hours	\$23
2 Hours	\$30	2 Hours	\$25	2 Hours	\$18
1 Hour	\$25	1 Hour	\$20	1 Hour	\$15

Above bars include sodas, mixers, juices, domestic or imported beer and house wines

Top Shelf Vodka
Stoli, Ketel One, Grey Goose

Gin
Hendrix

Tequila
Sauza Silver

Call Vodka
Absolut, Smirnoff

Gin
Bombay and Beefeater

Tequila
Cuervo Gold

Well Vodka
Karkov & New Amsterdam

Gin
Karkov

Tequila
Pepe Lopez

Beer, Wine, & Soda Bar

4 Hours Service	\$26 per person
3 Hours Service	\$23 per person
2 Hours Service	\$20 per person
1 Hour Service	\$17 per person

Host Bar By The Bottle Prices

Top Shelf Brands \$150	House Champagne \$28
Top Shelf Brands \$125	Keg Beer \$300
Wells Brands \$100	Punch (per gallon) Non-Alcoholic \$20
House Wines \$25	Champagne \$40

Soda Bar

Unlimited Soda \$125 per 50 people

Iced Tea, Coffee & Water Service

Unlimited \$75 per 50 people

Host bars are charged by consumption by tenths of bottles, except Wine and Champagne are charged by the open bottle and Keg beer. There will be no credit given for keg mishandling by member and/or their guests. All questions concerning a bar bill must be asked at the time of billing, otherwise adjustments cannot be made since empty bottles must be destroyed in accordance with the law. A copy of the Wine List is available upon request, with an additional selection of bottle wines which are available at current wine list prices. Specialty ordered wines, not normally carried by the Club, will be charged entirely to the host.



Cash Bar

BRADENTON COUNTRY CLUB

A fully stocked bar featuring our selection of well, call, top shelf brands with charges based on the actual amount of beverage consumed. Cash price includes gratuity and sales tax.

Beverage Well Brand	Per Drink
Top Shelf Brand	\$15.00
Well Brand	\$8.75
Call Brand	\$10.75
House Wines	\$7.50
Domestic Beer	\$5.00
Import Beer	\$6.25
Soft Drinks and Juices (No Refills)	\$3.00

A fully stocked bar featuring our selection of well, call, top shelf brands with charges based on the actual amount of beverage consumed; pay as you go. There is a \$75 bartender fee based on four hours.

Responsible Alcohol Service

Tobacco. As a licensee of the state of Florida, Bradenton Country Club is responsible for the administration of those regulations. Bradenton Country Club Staff must do all the dispensing of alcoholic beverages and no alcoholic beverages may be brought into the club.

We believe our members and their guests deserve the finest products and services, gatherings, recreation and camaraderie. To ensure that we responsibly protect the interests of our members and community we are committed to:

- Providing ongoing education to our staff in matters that relate to the sale and service of alcoholic beverages*
- We will refuse alcoholic beverage service to any person under the age of 21, or appears to be intoxicated*
- We reserve the right to refuse service to anyone who may jeopardize his or her safety or the safety of others.*

