

## GOLF COURSE & RESTAURANT

# Banquet Menu

### **Choice of Two Entrees from Same Package**

Silver Package: Baked Ham, Fried or Baked Chicken, Sautéed Garlic Buttered Chicken, Sirloin Steak, Pollock,
Lasagna, Mostaccioli. Buffet \$30 Plated \$32 (Per person)

**Gold Package:** Bacon Wrapped Pork Loin, Stuffed Chicken Breast, Baby Back Ribs, Roast Beef (thinly sliced prime rib), Walleye, Salmon. **Buffet \$33 Plated \$35 (Per person)** 

**Platinum Package:** Prime Rib, Filet Mignon, Chicken Cordon Bleu, Lamb Chops, Shrimp & Scallop Skewers (add additional \$3 per person), Seafood Lasagna. **Buffet \$40 Plated \$42 (Per person)** 

**Diamond Package:** Surf and Turf – 8 oz. Canadian Lobster Tail & 8 oz. Filet Mignon. **Plated Only \$70 (Per person)** 

#### **Choice of One Starch**

Baked Potato, Baby Reds, Mashed Potatoes & Gravy or Rice Pilaf

\*\*Loaded Mashed Potatoes or Twice Baked Potato (add additional \$1 per person)

#### **Choice of One Vegetable**

Green Bean Almandine, Vegetable Medley, Honey Glazed Carrots, Peas or Corn

\*\*Asparagus (add additional \$1 per person)

All dinners include House Salad & Dinner Rolls

Caesar Salad \$2 up charge per person

\$250 Room Rental Fee – Set Up / Tear Down & Linens

\$2 up charge per person for outside desserts brought in by Licensed Food Vendor

7.25% Sales Tax & 20% Gratuity

\*Prices are subject to change