

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: Pork Loin (Sliced), Stuffed Chicken Breast, Baby Back Ribs, Roast Beef (Sliced), 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

\$300 Room Rental Fee & \$100 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