



Banquet Menu

BREAKFAST BUFFETS

All buffets are priced per person. Banquet groups are limited to a minimum of 25.

Longest Putt

Assorted pastries, Orange Juice, regular and decaf coffee and a variety of teas.....\$5.95

Chip Shot

Hot breakfast sandwiches featuring a sausage, egg and cheese biscuit with Orange Juice and regular and decaf coffee and a variety of teas..... \$6.95

Out of Bounds

Assorted pastries, scrambled eggs or egg bake, bacon, sausage or ham, breakfast potatoes, Orange Juice, regular and decaf coffee and a variety of teas.....\$8.95

Ala Carte

To be added to any buffet

Seasonal Fresh Fruit Platter (*serves 25*)..... \$56
 Assorted pastries..... \$25 / Dozen
 Cinnamon Rolls \$18 / Dozen
 Bagels with jellies and cream cheese \$17 / Dozen
 Assorted Muffins..... \$22 / Dozen

BREAK SERVICES

Beverages

Chilled Orange Juice (*One gallon serves approx. 25 cups*)..... \$25 / Gallon
 Bottled Water (*charged on consumption*)..... \$1.50 / Each
 Iced Tea or lemonade (*One gallon serves approx. 25 cups*)..... \$20 / Gallon
 Bottled soft drinks (*charged on consumption*)..... \$2.50 / Each
 Fresh Brewed regular or decaf coffee station \$7 / Pot

Snacks

Cookies..... \$15 / Dozen
 Brownies..... \$22 / Dozen
 Assorted bars..... \$23 / Dozen
 Assorted Candy Bars (*charged on consumption*)..... \$2 / Each
 Snack Mix..... \$12 / Pound

LUNCH BUFFET

All buffets are priced per person. Buffets are limited to a minimum of 25.

Caddy's Grill

Grilled hamburgers (and) hot dogs or brats. Served with a salad, chips, condiments and grill fixings \$10.95
Substitute grilled chicken breast for hot dogs or brats \$1

19th Hole

Build your own turkey and ham sandwich. Served with a salad, chips, condiments and sandwich fixings \$10.95

The Fairway

Build your own pulled pork and pulled chicken sandwich. Served with a salad, chips, condiments and sandwich fixings..... \$10.95

Front 9

Choose 2 : Chicken Salad, Turkey Salad, Tuna Salad or Egg Salad

Choose 2 : Croissant, Wheat, White, Marble Rye

Served with chips, seasonal pasta salad, condiments and sandwich fixings \$10.95

Ala Carte

To be added to any lunch buffet

Soup du jour (priced by total number of guests)..... \$2 / Person
Potato or Pasta Salad (priced by total number of guests)..... \$1 / Person
Baked Beans (priced by total number of guests)..... \$1 / Person
Seasonal Fresh Fruit Platter (serves 25)..... \$56
Cookies \$15 / Dozen
Brownies \$22 / Dozen
Chilled Orange Juice (One gallon serves approx. 25 cups)..... \$25 / Gallon
Bottled Water (charged on consumption)..... \$1.50 / Each
Iced Tea or lemonade (One gallon serves approx. 25 cups)..... \$20 / Gallon
Bottled soft drinks (charged on consumption)..... \$2.50 / Each
Fresh Brewed regular or decaf coffee station \$7 / Pot

Salad Options included in the Caddy's Grill, 19th Hole and The Fairway buffets:

Garden Salad • Pasta Salad • Potato Salad • Cole Slaw

SANDWICHES

All plated sandwiches are served with your choice of Chips, French Fries, Tater Tots, House Salad or Cup of Soup Du Jour.

California Burger

1/3 pound burger patty on a toasted bun with fresh lettuce, tomato and onion \$9.95
Add Cheese \$0.75 Add Bacon \$0.75

Soup and Half Sandwich

Chef's choice ½ sandwich accompanied by a cup of fresh homemade soup du jour \$6.95

BLT Sandwich

Crispy bacon, ripe tomato, fresh lettuce and mayo served on Whole Wheat bread \$8.95

Reuben or Rachel

Thinly sliced corned beef or turkey, Swiss cheese, sauerkraut and 100 Island dressing on Marble Rye \$10.95

Chicken Chipotle Wrap

Grilled Chicken, lettuce, tomato, red onion, mozzarella and chipotle mayo pressed in a flour tortilla \$10.95

ENTRÉE SALADS

All salads are priced per person and include a fresh baked roll and butter

Stacked Cobb Salad

Hard Boiled Eggs, Bleu Cheese Crumbles, Bacon, Avocado, Grilled Chicken, Tomatoes and Carrots on a bed of mixed greens. Served with a house-made Red Wine Vinaigrette \$10.95

Grilled Salmon Salad

Spring Mix lettuce topped with Grilled Salmon, Scallions, Tomatoes, Avocado, Toasted Sesame Seeds and a house-made Orange Vinaigrette \$12.95

APPETIZERS

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All priced per dozen. Minimum of 2 dozen per order

Pork or Vegetable Pot Stickers	\$25
Vegetable Spring Rolls	\$25
Barbeque, Swedish or Marinara Meatballs	\$20
Bacon-Wrapped Water Chestnuts	\$15
Deviled Eggs	\$15
Chilled Jumbo Shrimp with Homemade Cocktail Sauce	\$35
Bacon-Wrapped Scallops	\$36
Chicken Feta Bites	\$20
Prosciutto-Wrapped Asparagus	\$28
Italian Bruschetta	\$30

Stationed & Platters

All priced per 25 pieces

Pork or Vegetable Pot Stickers	\$45
Vegetable Spring Rolls	\$45
Buffalo or Teriyaki Chicken Wings	\$37
Chicken Fingers with Barbeque Sauce or Ranch Dressing	\$35
Barbeque, Swedish or Marinara Meatballs	\$35
Bacon-Wrapped Water Chestnuts	\$25
Deviled Eggs	\$25
Chilled Jumbo Shrimp with Homemade Cocktail Sauce	\$60
Firecracker Shrimp with Thai Chili or Sweet & Sour Sauce	\$65
Bacon-Wrapped Scallops	\$67
Chicken Feta Bites	\$35
Smoked Salmon Display	\$87
Sesame Crusted Tuna with Ginger Wasabi Aioli	\$55
Brie with Berry Glaze	\$57
Cheese and Cracker Tray	\$60
Seasonal Fresh Vegetable Tray with Basil Ranch Dip	\$38
Grilled Fresh Vegetable Tray with Chipotle Pepper Dip	\$42
Prosciutto-Wrapped Asparagus	\$50
Seasonal Fresh Fruit Platter	\$56
Italian Bruschetta Tray	\$55
Spinach and Artichoke Dip with Baguette	\$50
It's a Wrap Tray (<i>turkey, BLT, roast beef, ham, vegetarian or combo</i>)	\$75
Cold Cut Meat Tray	\$75

BUILD YOUR OWN APPETIZER BUFFET

All buffets are priced per person. Buffets are limited to a minimum of 25.

Includes Chips & Salsa, Cheese & Crackers and Seasonal Fresh Vegetable Tray with Dip

Par

Choose 2 from list A \$13.95

Birdie

Choose 2 from list A and 1 from list B \$15.95

Eagle

Choose 2 from list A, 1 from list B and 1 from list C \$17.95

List A

Barbeque, Swedish or Marinara
Meatballs
Vegetable Spring Rolls
Ravioli in Marinara Sauce
Sun-dried Tomato Bruschetta
Pot Stickers

List B

Cold Cut Meat Platter
Firecracker Shrimp
Smoked Salmon
Chicken Feta Bites

List C

Fresh Caprese Salad
Seasonal Fresh Fruit Platter
Sesame Tuna with Ginger Wasabi
Shrimp Cocktail

DINNER BUFFET

All buffets are priced per person and include choice of sides and fresh baked dinner rolls. Buffets are limited to a minimum of 25

Hole In One

One Chicken Entrée \$18.95

Closest To The Pin

One Chicken and One Additional Entrée \$20.95

Longest Drive

One Chicken and Two Additional Entrees \$23.95

Entrée Options

Chicken Beurre Blanc

6 oz. chicken breast in a lemon butter sauce

Chicken Dijon

Lightly breaded, sautéed chicken breast with whole grain mustard cream sauce

Chicken with Artichoke Cream Sauce

Roasted chicken breast served with a creamy artichoke and mushroom sauce

Chicken Marsala

Seared boneless chicken breast served with a mushroom sauce

Roast Beef

Served with Au Jus

Beef Tips with Gravy

Slow Roasted Beef Tips in brown gravy

Rosemary Roasted Pork Loin

Tender pork loin seasoned with rosemary and herbs

Salmon with Jambalaya Sauce

Broiled Salmon with spicy jambalaya sauce

Roasted Salmon with Dill Cream Sauce

Broiled Salmon topped with a creamy dill sauce

Additional Entrée Options (Market Price)

Slow Roasted Prime Rib with Au Jus and Creamy Horseradish

Beef Tenderloin with Wild Mushrooms and Béarnaise Sauce

Grilled New York Strip in Demi-Glace

Choose 3 of the Following Items:

Starches

Plain Mashed Potatoes (gravy upon request)

Garlic Mashed Potatoes

Cheesy Mashed Potatoes

Au Gratin

Baked Potato

Herb Roasted Red Potatoes

Baked Beans

Baked Macaroni and Cheese

Vegetables

Chef's Choice Vegetable Medley

Green Bean Almandine

Buttered Corn

Green Top Baby Carrots

California Medley

Salads

Caesar

Garden with House Dressing

Italian Pasta Salad

Macaroni Salad

Hearty Potato Salad

Summer Pasta Salad (seasonal)

Cole Slaw

CHEF CARVING STATION

Carving Stations may be added to any dinner buffet. A minimal charge of \$50 will be applied for each additional chef if required.

Substitute a Chef Carving Station for one entrée \$Market Price

**Roast Turkey Breast
Baked Ham**

**Roasted Beef Tenderloin
Prime Rib**

Herb Crusted Roast Pork Loin

PASTA BAR BUFFET

*All pasta buffets are priced per person and include garden salad, seasonal fresh vegetables and garlic toast.
Buffets are limited to a minimum of 25*

\$17.95

Choose 2 Meats

Grilled Chicken
Meatballs

Andouille Sausage
Shrimp (add \$4)

Choose 2 Sauces

Marinara
Alfredo

Jambalaya
Pesto Cream

Choose 2 Pastas

Rotini
Penne

Fettuccini
Spaghetti

Ala Carte

To be added to any buffet

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Potato or Pasta Salad (<i>priced by total number of guests</i>).....	\$1 / Person
Baked Beans (<i>priced by total number of guests</i>).....	\$1 / Person
Seasonal Fresh Fruit Platter (<i>serves 25</i>).....	\$56
Cookies	\$15 / Dozen
Brownies	\$22 / Dozen
Chilled Orange Juice (<i>One gallon serves approx. 25 cups</i>).....	\$25 / Gallon
Bottled Water (<i>charged on consumption</i>).....	\$1.50 / Each
Iced Tea or Lemonade (<i>One gallon serves approx. 25 cups</i>).....	\$20 / Gallon
Bottled Soft Drinks (<i>charged on consumption</i>).....	\$2.50 / Each
Fresh Brewed regular or decaf coffee station	\$7 / Pot

PLATED DINNER ENTREES

All entrees are priced per person.

All entrees include a garden salad with house dressing, fresh dinner rolls, chef's choice fresh vegetable and choice of starch (see above)

Sirloin & Chicken Duet

6 oz Sirloin and choice of Chicken Beurre Blanc, Chicken Marsala or Dijon Chicken \$24.95

Sirloin and Walleye Duet

6 oz. Sirloin and 4 oz Seared Walleye \$26.95

Prime Rib

A 10 ounce cut of tender Prime Rib served Medium Rare with Au Jus and Creamy Horseradish \$24.95

Sirloin

6 ounce sirloin topped with maitre d' hotel butter \$20.95

Chicken Beurre Blanc

6 ounce grilled chicken breast in a lemon butter sauce \$19.95

Chicken with Gouda Sauce

6 ounce grilled chicken breast with Gouda Cheese sauce \$19.95

Chicken Artichoke & Mushroom

6 ounce grilled chicken breast topped in artichoke and mushroom sauce \$20.95

Chicken Marsala

6 ounce grilled chicken breast topped with Marsala sauce and fresh mushrooms \$19.95

Dijon Chicken

6 ounce lightly breaded, sautéed chicken breast with whole grain mustard cream sauce \$19.95

Pan-Seared Walleye Almandine

8 ounce pan-seared walleye with a Marcona Almond cream Sauce \$22.95

Grilled Salmon

8 ounce grilled salmon served with a lemon-thyme beurre blanc \$22.95

Vegetarian Seasonal Pasta Primavera

Chef's choice blend of fresh, seasonal vegetables served with white wine, olive oil and herbs over homemade spaghetti \$17.95

Kid's Chicken Fingers and Fries

Offered to children ages 10 and under \$9.95

DESSERTS

Cookies.....	\$15 / Dozen
Brownies.....	\$22 / Dozen
Assorted bars.....	\$23 / Dozen
Chocolate Dipped Strawberries	\$Market Price
<i>Other dessert options available upon request</i>	<i>\$Market Price</i>

Special Requests

Interested in a themed menu or have a guest with a food allergy? Have a specific budget or item in mind? We are happy to create a special menu or meal to meet your needs.



For More Information, please contact

Tristen Brown

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