

Golf Outing M E N U

H O R S D ' O E U V R E S

Pricing per 100 people attending

CHARCUTERIE \$325

Shaved meats, domestic cheeses, mustard, olives, seasoned nuts, dried fruits.

FRESH FRUIT \$250

Seasonal fruit and house-made fruit dip.

FRESH VEGGIE \$250

Green goddess dip or garlic hummus.

B O X E D L U N C H E S

Served with chips and a cookie in a convenient to-go box.
Basket of apples on the side for individuals to take if they wish.

TRADITIONAL BOXED LUNCH \$11.95

Choice of ham or turkey sandwich with condiments.

CLUB WRAP \$14.95

Sliced turkey, pepperoni, bacon, American cheese, lettuce, onion, tomatoes and mayo.

CHICKEN CAESAR WRAP \$14.95

Grilled chicken, lettuce, tomatoes, Parmesan cheese, and Caesar dressing.

Bottled water may be added onto any meal for an additional \$3



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Oak Glen Golf Course & Event Center

1599 McKusick Road N., Stillwater MN 55082

Pricing does not include tax and gratuity.

B R E A K F A S T

BREAKFAST BAR \$19.95/person

Minimum of 50 people

French toast, pancakes, butter and syrup, eggs, bacon, sausage, breakfast potatoes, seasonal fruit.

L U N C H

HEGGIES PIZZA \$19/pizza

Four cheese, pepperoni, or deluxe. Great for volunteer lunches.

BURGERS ON THE GRILL \$14.95/person

Minimum of 75 people

Burgers with topping choices of cheese, onion, lettuce, tomatoes, and condiments. Served with a bag of chips.

D I N N E R

Minimum of 50 people. Price per/person.

OAK GLEN BUFFET \$24.95

Glazed ham or turkey, mashed potatoes and gravy, green beans, house salad and dinner rolls.

BURRITO BAR \$24.95

Large soft flour tortilla shells with meat choices of beef barbacoa and cilantro lime chicken. Topping choices of cilantro lime rice, seasoned bell peppers and onions, black beans, pico de gallo, shredded cheese and sour cream. Served with chips and salsa.

SOUTHWEST BUFFET \$24.95

Tennessee whiskey roast, cowboy caviar, corn chips, potato wedges, Texas chop salad, and corn bread.

GRILL OUT BUFFET \$19.95

Hamburgers with topping choices of cheese, lettuce, tomato and onion. Served with potato salad, chips and a cookie. **Add a brat \$3.**

BARBECUE BUFFET \$21.95

Pulled pork and buns. Served with potato salad, coleslaw, loaded baked beans, chips and a cookie. **Add chicken, 26 portions \$55.**

PASTA BUFFET \$23.95

Noodles with grilled herb chicken, Alfredo sauce and red sauce. Served with Caesar salad, garlic bread and a cookie.

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BUILD YOUR OWN BUFFET

Minimum 50 people. Price per person. Live chef station \$100 service charge.

MEATS

PULLED PORK OR PULLED CHICKEN \$16

Tender pulled pork or pulled chicken in barbecue sauce, served on a brioche bun. **DF** **NF**

CHAMPAGNE CHICKEN \$18

Baked chicken smothered in Champagne reduction sauce. **NF**

BRUSCHETTA CHICKEN \$18

Chicken breast topped with bruschetta and provolone cheese. **GF**

PORK TENDERLOIN \$21

Roasted center loin. **DF** **NF**

SLICED ROAST BEEF \$22

In a cabernet mushroom sauce. **DF** **NF**

BEEF TIPS \$23

Sautéed with sweet red onion. **GF** **DF** **NF**

FILET MIGNON \$40

Center cut meat. **DF** **NF**

VEGETABLES

CORN \$2.25

Whole kernel corn in Cajun seasoning, butter and salt. **GF** **V** **NF**

GREEN BEANS \$2.25

Tossed in garlic and seasoning. **GF** **DF** **V** **NF**

BROCCOLINI \$2.25

Steamed, with butter and seasoning. **GF** **V** **NF**

GLAZED CARROTS \$3

Glazed in brown sugar. **V** **NF**

SIDES

DINNER ROLLS **NF** \$1.50

CAESAR SALAD **V** \$4.50

POTATO SALAD **V** **NF** \$3

COLE SLAW **V** **NF** \$1.50

PASTA SALAD **V** **NF** \$3

KETTLE CHIPS **DF** **V** **NF** \$2

POTATO WEDGES **DF** **V** **NF** \$3

LOADED BAKED BEANS \$3

Baked with brown sugar, mustard, ground beef and bacon.

CHEESY POTATOES **V** **NF** \$3

Sliced potatoes in cheese sauce.

MAC N' CHEESE **V** **NF** \$3.50

Pasta noodles in homemade cheese sauce.

MASHED POTATOES & GRAVY

DF **V** **NF** \$4

DESSERTS

ASSORTED COOKIES & BROWNIES \$3.50

Brownies with chocolate chip, snickerdoodle and carnival cookies.

STRAWBERRY SHORTCAKE \$3.50

TIRAMISU \$3.50

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B E V E R A G E S

Optional champagne toast or wine pour for \$100 service charge.

WINE

HOUSE WINE \$45/1.5L bottle

Chardonnay, Pinot Grigio, Moscato, Cabernet, Merlot

J Lohr \$30/750ml bottle

Sauvignon Blanc, White Riesling, Chardonnay, Pinot Noir, Valdigüé

HOUSE PROSECCO \$25/750ml bottle

DRAFT BEER

Each keg contains about 120 16oz. glasses

DOMESTIC \$350/keg

Changes seasonally.

CRAFT \$450/keg

Changes seasonally.

NON-ALCOHOLIC

COFFEE STATION \$150

Regular, decaf, cream and sugar.

UNLIMITED N/A \$325

Soda, juice and water.

LEMONADE STATION \$85

3 gallons of pink lemonade.

DRINK TICKETS

RED \$8

Good for any mixed drink, bloody mary, domestic or craft beer.

ORANGE \$7

Good for rail drink, bloody mary, domestic or craft beer.

YELLOW \$6

Good for any domestic or craft beer.

BLUE \$3

Good for any non-alcoholic drink.

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