Golf Outing MENU

HORS D'OEUVRES

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 fruitdip.

FRESH VEGGIE $250
Green goddess dip or garlic hummus.

BOXED LUNCHES

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

jason@oakglengolf.com | 612-413-3303
Oak Glen Golf Course & Event Center
1599 McKusick Road N., Stillwater MN 55082

Pricing does not include tax and gratuity.

BREAKFAST

BREAKFAST BAR $19.95/person

Minimum of 50 people

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

LUNCH

HEGGIES PIZZA $19/pizza

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

BURGERS ON THE GRILL $14.95/person

Minimum of 75people

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

DINNER

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 flourtortilla 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 choicesof cheese, lettuce, tomato and onion. Served with potato salad, chips and a cookie. **Add a brat $3**.

BARBECUE BUFFET $21.95

Pulledporkand 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

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 cheesesauce.

MAC N' CHEESE V NF **$3.50**
Pasta noodles in homemade cheese sauce.

MASHED POTATOES & GRAVY
DF V NF **$4**

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

BROCCOLINNI $2.25
Steamed, with butter and seasoning. GF V NF

GLAZED CARROTS $3
Glazed in brown sugar. V NF

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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GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN NF NUT FREE

BEVERAGES

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, Valdigué

HOUSE PROSECCO $25/750ml bottle

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.

DRAFT BEER

Each keg contains about 120 16oz. glasses

DOMESTIC $350/keg
Changes seasonally.

CRAFT $450/keg
Changes seasonally.

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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