



OLD HICKORY
GOLF CLUB

Banquet Menu

**Breakfast | Lunch | Breaks | Hors D'oeuvres
Dinner | Dessert**

Breakfast Buffets

Minimum of 30 guests for buffet offering

Morning Start

Fresh roasted coffee, hot tea and a muffin.

\$4.95

Continental Breakfast Buffet

Includes fresh muffins, bagels with cream cheese, coffee, hot tea and milk.

\$7.95

Start Right Breakfast

Includes scrambled eggs, your choice of ham, bacon or sausage, hash browns, assorted fresh fruit, coffee, hot tea and orange juice.

\$12.95

Brunch Buffet

Includes scrambled eggs, your choice of ham, bacon or sausage, French toast, hash browns, assorted fresh fruit, coffee, hot tea and orange juice.

\$14.95

Top Notch Breakfast Buffet

Includes scrambled eggs, bacon, sausage, French toast, hash browns, assorted fresh fruit, assorted pastries, yogurt, chilled juices, coffee and hot tea.

\$17.95

Action Stations

Can be added to any plated or buffet breakfast. Fee of \$50 required for Chef attended action stations.

Omelet Station \$6.95

Waffle Station \$5.95

Yogurt Bar \$2.95

Plated Breakfast

The New Day

Scrambled eggs, your choice of ham, bacon or sausage, seasoned breakfast potatoes, fresh fruit garnish, coffee, hot tea and milk.

\$9.95

Eggs Benedict

English muffin with Canadian bacon, fresh poached egg and housemade hollandaise sauce; served with breakfast potatoes, fresh fruit garnish, coffee, hot tea and milk.

\$10.95

Fresh Baked Quiche

Your choice of Quiche baked to perfection and served with a fresh fruit garnish, coffee, hot tea and milk.

\$9.95

Breakfast Add-on Selections

Assorted Mini Muffins	\$16.00 / Doz.	Assorted Kringle Plate	\$18.00 / Doz.
Breakfast Bread	\$12.00 / Loaf	Cinnamon Rolls	\$16.00 / Doz.
Assorted Greek Yogurt	\$2.25 Each	Fresh Fruit Cup	\$2.00 per person
Whole Fruit Piece	\$1.50 Each	Assorted Bagels	\$18.00 Doz.
Coffee by the Decanter	\$8.00	Fruit Juice by the Carafe	\$8.00

Lunch Menu

Minimum of 30 guests for buffet offering

Croissant Lunch

Includes your choice of chicken salad or sliced deli meat croissant sandwich, potato salad or homemade potato chips and cole slaw.

\$10.95

Wrap Lunch

Includes your choice of BLT, Chicken Caesar or Club wrap, potato salad or homemade potato chips and cole slaw.

\$10.95

Soup, Salad, Sandwich Buffet

Includes choice of two meats, two cheeses, two breads, tomatoes, lettuce, onions, pickles, condiments, salad bar and one soup.

\$14.95

Patio Grill Out

Includes choice of two meats, cheeses, buns, tomatoes, lettuce, onions, coleslaw, pickles, condiments and homemade potato chips.

Meat Selections– brat, beef hotdog, hamburger or chicken breast

\$12.95

Meal on the Turn

Each guest is given one sandwich ticket. With this ticket they receive their choice of hamburger or chicken breast. All options include homemade potato chips and relishes.

\$7.95

Boxed Lunch

Boxed lunches are great for on the go. They include one of the following choices; sliced ham, turkey or roast beef sandwich, homemade potato chips, pickle and condiments.

\$8.95

Deluxe Boxed Lunch

Boxed lunches are great for on the go. They include one of the following choices, sliced ham, turkey or roast beef sandwich, homemade potato chips, pickle, condiments, cookie and bottled water.

\$9.95

Ala Carte Break Menu

Homemade Potato Chips with Dip

\$18.95/3lbs. Serves approximately 20 guests

Gardettos

\$18.95/3lbs. Serves approximately 20 guests

Fresh Baked Cookies

\$17.95/dozen

Brownies and Bars

\$18.95/dozen

Pretzels with Mustard Dip

\$16.95/3lbs. Serves approximately 20 guests

Popcorn

\$17.95/3lbs. Serves approximately 20 guests

Nacho Chips with Salsa

\$24.95/3lbs. Serves approximately 20 guests

Hot Pretzels with Cheese

\$3.50/person

Salty Snack Break

Includes popcorn, hot pretzel with cheese, homemade potato chips with dip and assorted soda pitchers \$5.95/person

Healthy Break

Includes Greek yogurt, granola, whole fruit, fresh vegetables with dip, ice tea and lemonade \$4.95/person

Coffee

\$8.00/decanter

Ice Tea and Lemonade

\$7.00/carafe

Soda

Four selections \$7.00/carafe

Fruit Juice

Two selections \$8.00/carafe

Appetizers

All Appetizers are priced for 50 pieces unless otherwise specified

Hot

Four Cheese Stuffed Mushrooms	\$75.00
Mini Crab Cakes with Remoulade	\$110.00
Bacon Wrapped Scallops	\$140.00
Crab Stuffed Mushrooms	\$95.00
Stuffed Italian Mushrooms	\$85.00
Bacon Wrapped Water Chestnuts	\$105.00
Homemade Meatballs	\$85.00
Spicy Beef Skewers	\$95.00
Kabobs (Beef or Chicken)	\$95.00
Chicken Quesadillas	\$75.00
Homemade Two-Topping Pizzas	\$20.00/16 inch
Bacon Wrapped Cajun Chicken	\$85.00

Cold

Shrimp Cocktail	\$135.00
Smoked Salmon on Dilled Cream Cheese Cucumber	\$100.00
Chicken Salad in Phyllo Cup	\$75.00
Cocktail Sandwiches	\$75.00
Tortilla Chips & Salsa	\$24.95/3lbs.
Homemade Potato Chips with Dip	\$18.95/3lbs.
Gardettos	\$55.00/10 lbs.

Appetizers By The Display

Large serves approximately 50 guests. Small serves approximately 25 guests.

Bruschetta with Crostini

Small—\$60.00

Large—\$95.00

Smoked Salmon with Accompaniments

Large—\$195.00

Fresh Seasonal Fruit with Chocolate Amaretto Sauce

Small—\$95.00

Large—\$150.00

Cheese & Sausage with Crackers

Small—\$75.00

Large—\$125.00

Vegetable Crudités with Dip

Small—\$75.00

Large—\$125.00

Spinach & Artichoke Dip with Pitas

Small—\$60.00

Large—\$110.00

Plated Dinners

Menu Design

- Please limit your plated selections to five entrées. The limit of five includes all children and vegetarian plates.
- A fee of \$2.00 per person will be accessed for any number of entrées over the five limit.
- All entrée selections will be served with the same selection of vegetable and potato. To make your selection please see page 12 of the menu.

Chicken

Entrée prices include a choice of Starch, Vegetable, House Salad, Dinner Rolls, Coffee and Milk.

Sage Stuffed Chicken

Chicken Breast with Sage Stuffing and Natural Jus
\$19.95

Pesto Chicken

Sautéed Chicken Breast topped with Rich Pesto Cream Sauce
\$19.95

Chicken Caprese

Sautéed Chicken Breast topped with Tomato, Basil and Mozzarella Cheese
\$20.95

Chicken Cordon Bleu

Sautéed Chicken Breast topped with Ham, Swiss Cheese and Mushroom Cheese Sauce
\$20.95

Chicken Piccata

Sautéed Chicken Breast topped with a light Lemon Caper Sauce
\$19.95

Chicken Marsala

Sautéed Chicken Breast topped with Marsala Mushroom Sauce
\$19.95

Beef

Entrée prices includes a choice of Starch, Vegetable, House Salad, Dinner Rolls, Coffee and Milk.

Rib Eye

12 oz. Rib Eye grilled to Perfection and topped with Red Wine Demi
\$31.95

NY Strip

14 oz. NY Strip Steak grilled to Perfection and topped with Red Wine Demi
\$37.95

London Broil

Marinated Flat Iron Steak topped with Chasseur Sauce
\$20.95

Filet

6 oz. Filet topped with a Garlic Herb Butter
\$29.95

Top Sirloin

8 oz. Grilled Top Sirloin topped with Red Wine Demi
\$22.95

Pork

Entrée prices includes a choice of Starch, Vegetable, House Salad, Dinner Rolls, Coffee and Milk.

Pork Loin

8 oz. Sliced Pork Loin served with Our Signature Glaze
\$18.95

Double Cut Pork Chop

12 oz. Grilled Double Cut Pork Chop topped with Our Signature Glaze
\$27.95

Bacon Wrapped Pork Filet

Two 4 oz. Bacon Wrapped Pork Filets, grilled and served with Our Signature Glaze
\$20.95

Seafood

Entrée prices includes a choice of Starch, Vegetable, House Salad, Dinner Rolls, Coffee and Milk.

Salmon

8 oz. seared Salmon Fillet topped with Red Onion Marmalade
\$22.95

Almond Walleye Fillet

Fried Almond Crusted Walleye served with Lemon and Tartar
\$23.95

Pastas & Vegetarian

Entrée prices include House Salad, Dinner Rolls, Coffee and Milk.

Spinach Manicotti

Three Manicotti Stuffed with Spinach, Ricotta Cheese and Mozzarella,
topped with Marinara
\$16.95

Asiago Penne

Assorted Seasonal Vegetables and Penne Pasta tossed with Asiago Cream Sauce
\$16.95

Vegetarian / Vegan Stir-Fry

Assorted Asian Vegetables in Teriyaki Glaze served over Steamed Rice
\$15.95

Duet Plates

Includes a choice of Two Entree Selections, Starch, Vegetable, House Salad, Dinner Rolls, Coffee and Milk.

Chicken Caprese & Pork Loin

Chicken Breast topped with Tomato, Basil and Mozzarella & Sliced Roasted Pork Loin served with Our Signature Glaze
\$22.95

Pesto Chicken & Tenderloin Tips

Sautéed Chicken Breast topped with Rich Pesto Cream Sauce & Slow Cooked Tenderloin Tips in Mushroom Gravy
\$23.95

Chicken Piccata and Salmon

Sautéed Chicken Breast topped with a light Lemon Caper Sauce & Seared Salmon Fillet topped with Red Onion Marmalade
\$24.95

Chicken Cordon Bleu & Grilled Top Sirloin

Seared Chicken topped with Ham, Swiss Cheese and served with a Mushroom Cheese Sauce & Grilled Top Sirloin topped with Red Wine Demi
\$25.95

Filet & Salmon

Grilled Filet topped with Garlic Herb Butter & Seared Salmon topped with a Red Onion Marmalade
\$34.95

Filet & Shrimp

Grilled Filet topped with Garlic Herb Butter & Three grilled Shrimp
\$35.95

Children's Plate

Entrée prices include Dinner Rolls and Milk.

Chicken Tenders

Two Chicken Tenders served with French Fries and Applesauce
\$8.95

Mac n' Cheese

Macaroni & Cheese served with French Fries and Applesauce
\$8.95

Starch & Vegetable Options

Parmesan Roasted or Parsley Buttered Red Potatoes

Garlic Mashed Potatoes

Blended Rice Pilaf

Baked Potato

Chive Duchess Potato

Tri-Color Roasted Potatoes - \$1.00 additional charge

Twice Baked Potato - \$1.00 additional charge

Asparagus (Seasonal Availability)

Seasoned Green Beans

Carrots – choose from Maple Glazed, Dilled or Buttered

Steamed Broccoli

Buttered Corn or Corn O'Brien

Roasted Seasonal Blend

California Blend

Desserts

Creatively Garnished and Priced Per Each

Tuxedo Cake	\$3.00
Chocolate Lava Cake	\$4.00
Apple Crumble Tart	\$3.75
with Vanilla Ice Cream	\$4.75
Housemade Cheesecake	\$3.50
Strawberry, Chocolate or Raspberry Sauce	
Carrot Cake	\$4.00
Miniature Fruit Pie	\$2.25

Beverages

Non-Alcoholic

Non-Alcoholic Punch

100 guests \$75.00

Per Glass for Toast \$1.50

Unlimited soda tab

\$150.00 for under 100 guests

\$250.00 for over 100 guests

Beer by the Barrel

Quarter Barrel

Domestic \$ 120.00

Domestic Premium or Imported \$175.00

Half Barrel

Domestic \$225.00

Domestic Premium or Imported \$325.00

BOTTLE WINE & CHAMPAGNE

Prices Per Bottle

House Wines - \$21.00

(White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon)

J. Roget Sparkling Champagne - \$20.00

Sparkling Apple Cider - \$9.00

Specialty Wines - Available Upon Request

Cash Bar Pricing

Cash Bar Cocktail Receptions - prices are ranges only

\$ 4.50 - \$5.25	House Brands (Tier 1)
\$ 5.25- \$6.25	Call Brands (Tier 2)
\$6.50- \$13.00	Premium Brands (Tier 3)
\$2.75- \$4.00	Bottled Beer
\$5.00 - \$7.00	House Wine by glass

Host Bar Packages

Host Bar Cocktail Receptions (Per Adult)

All Tiers include, level of Mixed Cocktails, Beer, House Wines and Soda.

Tier Level	First Hour	Each Additional Hour
Tier 1 -House Brands	\$14	\$6
Tier 2- Call Brands	\$15	\$7
Tier 3- Premium Brands	\$16	\$8

Additional Bar options

Contact Management if interested in more details

Drink Tickets

Open Host Bar- Charge Ala Carte

Signature Cocktails

Special Requests