



2018 EVENT CENTER BANQUET MENU

Dear Special Event Planner,

I want to welcome you to River Oaks Golf Course and Event Center. Our goal for every event is to make your experience unforgettable.

With more than 25 years of experience and the capacity to accommodate up to 225 guests in our event center, River Oaks Golf Course and Event Center's Food and Beverage team will customize your party to meet any needs, while offering the professional and personalized service necessary to guarantee the success of your day.

Our Event Center provides all the amenities needed for hosting a variety of events, such as: Anniversaries, Bar Mitzvahs, Birthdays, Graduations, Rehearsal Dinners, Retirements, Baby and Bridal Showers, Holiday Get-togethers, Weddings, and more! We also offer Eagles Bar & Grill, which is open every Friday and Saturday along with being open throughout the golf season... perfect for before or after a round of golf!

If you want an event that one will remember forever, River Oaks is your choice! I look forward to working with you. You may call me anytime with questions at 651-438-3627 ext. 2.

I also can be reached by email at dneitz@cottage-grove.org
Sincerely,

Dennis Neitz
Events & Operations Manager
Office: 651-438-3627 ext. 2



11099 South Highway 61
Cottage Grove, Minnesota
55016

651-438-3627 ext.2



CONTENTS

Hot Hors D'oeuvres.....	3
Cold Hors D'oeuvres.....	4
Carving Stations.....	5
Platters.....	6
Snacks.....	7
Breakfast Buffets.....	8
Theme Lunch/Dinner Buffets.....	9
Custom Dinner Buffets.....	10
Gluten Free/Vegetarian Entrées.....	11
Kids Entrées.....	12
Desserts.....	13
Beverages.....	14

HOT HORS D'OEUVRES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.

Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.

Three dozen minimum per item

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

Petite Meatballs

Choose from: BBQ or Asian Sesame

\$12/dozen

Boneless Chicken Wings

Tossed with your choice of:

Cajun dry rub, hot sauce or BBQ.

Ranch dressing on the side

\$14/dozen

Quesadilla Wedges

Grilled flour tortilla, cheese, and pico de gallo.

Choose from: Cheese: \$12/dozen (V)

Chicken: \$16/dozen

Chicken Skewers (GF)

Marinated grilled chicken skewers

Honey mustard sauce on the side.

\$19/dozen

Chicken Wings (GF)

Tossed with your choice of:

Cajun dry rub, hot sauce or BBQ.

Ranch dressing on the side

\$24/dozen

Wild Rice Stuffed Mushrooms (V)

Jumbo mushroom caps filled our wild rice stuffing mix
then baked with cheese.

\$30/dozen

Fried Spring Eggrolls

Choose from: Pork or Vegetable (V)

Sweet & sour sauce.

\$30/dozen

Beef Satay Skewers (GF)

Choose from: Asian Sesame or Thai peanut sauce.

\$34/dozen

Beef & Cheddar Sliders

Mini soft buns, sliced beef & melted cheddar cheese.

Creamy horseradish sauce on the side.

\$36/dozen

Prices reflect service for 25 guests

Spinach & Artichoke Dip (V) A creamy blend of chopped spinach, tender artichoke hearts, chopped chestnuts, and parmesan cheese. Topped with mozzarella cheese then baked. Served with fried tortilla chips.....\$75

COLD HORS D'OEUVRES

*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

Three dozen minimum per item

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

Bruschetta (V)

*Diced tomato, balsamic, garlic, fresh basil,
olive oil, seasoning, toasted crostini*
\$18/dozen

Spinach Parmesan Crostini (V)

*Homemade creamy spinach dip, topped with parmesan,
and diced tomato.*
\$24/dozen

Mini Caprese Kabobs (GF) (V)

*Cherry tomato, fresh mozzarella,
balsamic glaze & fresh basil*
\$26/dozen

Bacon Deviled Eggs (GF)

Topped with diced bacon
\$30/dozen

Vegetable Crudite Cup (GF) (V)

Fresh cut vegetables & cucumber dill sauce.
Served in a Shooter Cup
\$30/dozen

Roast Beef Crostini

*Topped with herb cream cheese, med-rare chilled
roast beef, horseradish sauce, and chives.*
\$32/dozen

Mini Antipasto Kabob (GF)

*Cherry tomato, olive, pepperoni, fresh basil, artichoke
heart, fresh mozzarella, balsamic glaze.*
\$32/dozen

Jumbo Shrimp (GF)

With cocktail sauce and fresh lemon
\$36/dozen



CARVING STATIONS

*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

Served with soft mini rolls

Enhance your appetizer or existing dinner buffet.

Additional \$75.00 per chef attendant fee to apply

Minimum of 20 guests

Roasted Turkey Breast

With cranberry chutney and herbed mayonnaise.

\$9/per person

Maple Glazed Ham

With herbed mayonnaise and Dijon mustard.

\$9/per person

Roasted Prime Rime

With creamy horseradish sauce.

\$12/per person

Roasted Beef Tenderloin

With creamy horseradish sauce.

\$14/per person



*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

Three dozen minimum per item

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

Fresh Seasonal Fruit (GF) (V)

Serves 25 people.....\$75

Serves 50 people.....\$150

Fresh Seasonal Vegetables (V)

With creamy ranch dip

Serves 25 people.....\$65

Serves 50 people.....\$130

Hummus & Chip Platter (V)

Traditional hummus with fried pita chips

Serves 25 people.....\$50

Serves 50 people.....\$100

Sliced Meat & Cheese

Sliced ham, turkey, roast beef, cheddar, and Swiss. Assorted condiments and soft rolls

Serves 25 people.....\$105

Serves 50 people.....\$210

Domestic Cubed Cheese & Crackers (V)

with assorted crackers

Serves 25 people.....\$75

Serves 50 people.....\$150



*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

Minimum 50 people.

Enhancement your hors d'oeuvres or after buffet snacks

Served until 10:00pm

Hot Chocolate Station

Hot chocolate, mini marshmallows, chocolate chips, chocolate syrup, and whipped cream.

(Candy canes when in season)

\$4/per person

S'mores Station

Graham crackers, marshmallows, chocolate squares

\$3.50/per person

Pizza Station– *Grab your own slice*

16" Pizzas – Cheese or Pepperoni

\$22/pizza each

Tater Tot Station

Fried tater tots, bacon, cheese sauce, jalapenos,

Ranch dressing and ketchup

\$6/per person

Walking Taco Station

Small bags of nacho cheese Doritos, lettuce, cheese, tomato, salsa, sour cream and ground beef

\$6/per person

Popcorn

Cheese & traditional

\$2/per person



BREAKFAST BUFFETS

*All food and All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

Minimum 25 people

The Continental

Seasonal Fresh Fruit
Mini Bagels with Cream Cheese
Muffins
Chilled Juices
Coffee, Tea and Milk
\$8 per person

Parfait Station

Vanilla Yogurt
Assorted Fresh Berries
Natural Granola
Chilled Juices
Coffee, Tea and Milk
\$9 per person

Healthy Start

Seasonal Fresh Fruit
Assorted Yogurts and Berries
High Fiber Cereals with Skim Milk
Coffee, Tea and Milk
\$10 per person

Breakfast Burrito Station

Build your own burrito

Seasonal Fresh Fruit
Floured Tortillas
Scrambled Eggs
Ground Sausage
Diced Ham
Shredded Mixed Cheese
Salsa, Sour Cream and Diced Tomato
Breakfast Potatoes
Chilled Juices
Coffee, Tea and Milk
\$12 per person

Breakfast Sandwich Station

Build your own Sandwich

Seasonal Fresh Fruit
Fried Egg
Sausage Patties
Sliced Bacon
Cheddar Cheese
English Muffins
Breakfast Potatoes
Chilled Juices
Coffee, Tea and Milk
\$12 per person

Full Breakfast Buffet

Seasonal Fresh Fruit
Assortment of Danishes
Scrambled Eggs
Choice of one:
French Toast, Pancakes or Waffles
Bacon and Sausage
Whipped Cream
Maple Syrup
Fresh Croissants
Breakfast Potatoes O'Brien
Chilled Orange Juice
Coffee, Tea and Milk
\$15 per person



ALA CARTE

Danish Rolls

\$24 per dozen

Seasonal Fresh Fruit Cups

\$24 per dozen

Assorted Mini Bagels and Cream Cheese

\$30 per dozen

Premium Roasted Regular or Decaf Coffee

\$30 per gallon

Orange, Apple or Cranberry Juice

\$2.50 per bottle

THEME LUNCH/DINNER BUFFETS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.

Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.

Minimum 25 people

Buffet includes fountain soda products and ice water.

Stadium Buffet

Choose ONE meat:

Hamburgers, Jumbo Hot Dogs,
Grilled Chicken Breasts, Beer Brats
Potato Salad
Kettle Potato Chips
Assorted Sliced Cheeses
Tomatoes, Pickles, Lettuce, Onions
Mayo, Ketchup, Mustard
Buns

\$12.00 per person

Add another meat for:

\$3.00 per person

Soup & Salad

Fresh Mixed Greens
Choice of Dressing
Olives, Cheese, Onion, Cucumbers,
Tomatoes, Diced Chilled Chicken,
Chopped Eggs, Garbanzo Beans,
Peas and Carrots
Freshly Baked Bread Sticks
Tomato Basil Soup or Broccoli Cheese

\$10.00 per person

Add Mini Turkey Sandwiches for:

\$3.00 per person

Italian Feast

Fettuccine Alfredo
Spaghetti with Marinara
Garden Salad or Caesar Salad
Choice of Dressing
Grated Parmesan Cheese
Freshly Baked Bread Sticks

\$10 per person

Choose one of the following meats:

Italian Sausage & Peppers (add \$2)

Grilled Chicken (add \$3)

Baked Italian Meatballs (add \$2)

Taco Bar

Flour Tortillas

Choose ONE meat:

Taco Beef or Taco Chicken
Shredded Lettuce, Diced Onions
Shredded Cheese, Sour Cream,
Jalapenos, Salsa
Refried Beans, Spanish Rice
Fried Tortilla Chips

\$10 per person

Add a 2nd meat for:

\$2.00 per person



BBQ Buffet

7 Hour Pulled Pork
BBQ Sauce
Buns
Fresh Cut Fruit
Creamy Coleslaw
Kettle Potato Chips

\$10 per person

★ All American ★

Garden Salad or Caesar Salad
Choice of Dressing
Warm Rolls with Butter
Southern Fried Chicken
7 Hour Pulled Pork
BBQ Sauce
Buttered Corn
Mashed Potatoes with Gravy

\$14 per person

ALA CARTE

Baked Cookies

\$24 per dozen

Brownies

\$24 per dozen

**Premium Roasted Regular or Decaf
Coffee**

\$30 per gallon

CUSTOM DINNER BUFFETS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.

Minimum 50 people

Buffets also include: White table linen and white linen napkins

Buffet prices are per person – One entrée, one salad, one vegetable, one starch

Want to have your meat carved? Additional \$75.00 per chef carving fee to apply

River Oaks Buffet - \$19.00

Dinner buffets require a minimum of 50 guests.

Includes warm dinner rolls and butter, fountain Coke products, ice water, and premium roasted coffee.

Add a 2nd entrée selection for an extra \$4.00 per person.

Entrees – Select One

Oven Baked Salmon with teriyaki sauce
Baked Haddock with lemon dill cream sauce
Sliced Roast Beef with beef gravy and horseradish sauce
Baked Chicken Breast with parmesan cream sauce
Chicken Marsala with Marsala mushroom cream sauce
Bruschetta Chicken topped with tomato, garlic, olive oil, fresh basil, and drizzled with balsamic glaze

The Eagles Buffet - \$17.00

Dinner buffets require a minimum of 50 guests.

Includes warm dinner rolls and butter, fountain Coke products, ice water, and premium roasted coffee.

Add a 2nd entrée selection for an extra \$3.00 per person.

Entrees – Select One

Sliced Oven Baked Ham with maple glaze
Sliced Roasted Turkey Breast with pan gravy
Sliced Roasted Pork Loin with cherry glaze



Salad Select One

*Add an extra salad for:
\$3.00 per person*

Garden Salad with choice of dressing
Tossed Caesar Salad
Broccoli Sunflower & Bacon Salad
Greek Salad
Italian Pepperoni Pasta Salad
Creamy Bowtie Pasta

Vegetable Select One

*Add an extra vegetable for:
\$2.00 per person*

Green Bean Almondine
Maple Glazed Baby Carrots
Green Bean Casserole with French Fried Onions
Vegetable Medley
Buttered Corn
Steamed Broccoli

Starch Select One

*Add an extra starch for:
\$3.00 per person*

Buttered Mashed Potatoes
Home-Made Herb Stuffing
Saffron Basmati Rice Pilaf
Herb Roasted Red Potatoes
Au Gratin Potatoes
Cheesy Hash browns
Mac & Cheese

GLUTEN FREE / VEGETARIAN ENTREES

*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

All plated dinners include: House salad with Italian dressing, fountain Coke products and premium roasted coffee.

Baked Chicken Breast (GF)

One grilled chicken breast, seasoned and baked to perfection.

Served with the seasonal veggies.

\$16/per person

Grilled 6 oz. Center Cut (GF)

6oz. USDA Choice center cut seasoned sirloin.

Served with the seasonal veggies.

\$26/per person



Pasta Primavera (V)

Cooked fettucine, parmesan cream sauce, and seasonal vegetables.

\$14/per person

Penne from Heaven (V)

Penne pasta blended with shaved garlic, fresh basil, crushed Roma tomatoes, fresh cracked black pepper, kosher salt and grated parmesan cheese.

\$14/per person



KIDS MEALS *Choice of one (Kid Meal) for all children. (Ages 3 -10)*

*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

10 years old and younger.

All kids entrees come with milk or soda and fruit cup.

Buttered Noodles

Pasta noodles tossed with butter. Served with apple sauce and fries.

\$8/per person

Chicken Strips

Served with ranch dressing, apple sauce, and fries.

\$10/per person

Cheeseburger

All-beef 1/4 -pound grilled patty, fresh crisp lettuce, sliced tomato, pickle and American cheese. Served on a buttered bun. Served with apple sauce and, fries.

\$10/per person



*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

Two dozen minimum per item

Assorted Bars

Freshly baked and displayed on a tray

\$32/dozen

Assorted Cookies

Freshly baked and displayed on a tray

\$24/dozen

Assorted Muffins

Freshly baked and displayed on a tray

\$30/dozen



*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.
Prices valid for 2018 and subject to change for 2019. Chef reserves right to make substitutions.*

Mixed Drinks

- House \$5.00
- Call \$6.00
- Premium \$7.00
- Top Shelf \$8.00+

Beer

- Domestic \$5.00
- Craft \$7.00
- Domestic 16 gallon keg \$325.00
- Specialty 16 gallon keg \$475.00

Wine

- House \$5.00
- Premium \$7.00
- House wine \$21.00 per bottle
- House champagne \$21.00 per bottle

Non-Alcoholic

- Soda \$2.50 per glass
- Unlimited soda \$2.00 per guest
- Sparkling cider \$15.00 per bottle
- Coffee \$30.00 per gallon
- Hot tea \$2.00 per bag
- Milk or juice \$10 per carafe

Please ask for a quote on any brands or beverages that you would like to compliment your event.

