

North Oaks Golf Club Partnership Page

North Oaks Golf Club is proud to present our members and guests with locally sourced and responsibly harvested ingredients whenever possible. We've partnered with the following businesses in order to provide you, our guest, with fresh, quality, seasonal items.

DRAGSMITH FARMS

BARRON, WI

PETERSON CRAFTSMAN MEATS

OSCEOLA, WI

HOOK'S CHEESE COMPANY

MINERAL POINT, WI

HOPE CREAMERY

HOPE, MN

NORTHSTAR BISON

RICE LAKE, WI

BEELEER'S PURE PORK

LE MARS, IA

CARR VALLEY CHEESE

LA VALLE, WI

HIDDEN ACRES FARM

CENTER CITY, MN

THE FISH GUYS

ST. LOUIS PARK, MN

BIX PRODUCE

ST. PAUL, MN

THE CHEF'S GARDEN

HURON, OH

HUSTAD'S SUGAR BUSH MAPLE SYRUP

CUMBERLAND, WI

CREEKSTONE FARMS

ARKANSAS CITY, KS

NORDIC CREAMERY

WESTBY, WI

CORTO OLIVE OIL

LODI, CA

NIMAN RANCH

FAMILY FARMS ACROSS TWENTY-EIGHT STATES

1881 CERTIFIED HEREFORD BEEF

BOLTON BEES

ST. PAUL, MN

HIDDEN STREAM FARM

ELGIN, MN

MAPLE LEAF FARMS DUCK

LEESBURG, MI

SNAKE RIVER FARMS

BOISE, IDAHO

DRIFTLESS FISH COMPANY

SPRING VALLEY, RUSHFORD, HOKAH & BYRON MINNESOTA

Ballroom General Information

1. Service Charge & Sales Tax: All food and beverage charges are subject to 20% service charge and applicable sales tax. Three of the 20% service charge goes directly to the service staff and the remainder is retained by the Club. Due to market fluctuations in food and supplies, prices are subject to change up to 30 days prior to the event.
2. Centerpieces and Decorations: We welcome you to bring in your own floral arrangements, linens, candles etc. but please review these items with the Catering Department. Please do not have these items delivered more than TWO HOURS prior to your function. No confetti, glitter or open-flamed candles are allowed to be used in the Club.
3. Music and Entertainment: All entertainment must be set up before your guests arrive, finish by 12:00 midnight and refrain from consuming alcoholic beverages on Club property. All entertainment equipment must be picked up at the end of the function.
4. North Oaks Golf Club must provide all food and beverage, with the exception of wedding cakes. Any outside product brought in will be confiscated and a fee will be assessed to the event host. Due to health standards, the Club specifically prohibits the removal of any food and/or beverage from the Club premises.
5. Menu tastings will be held semiannually. Please ask the Catering Department for specific dates. Tastings are not provided on a complimentary basis, therefore payment must be by cash, check or via PlastiQ (on-line pay link w/ check out fee.)
6. A non-member room rental of \$1500 will be incurred for the use of the Lakes Ballroom. Room rental is waived for members meeting the food minimum.
7. A final guest count guarantee must be provided 72 hours prior to your function. If the Catering Department does not receive a guaranteed number, we will assume the maximum number of people expected as your guaranteed number.
8. A non-refundable deposit equal to ½ the food minimum plus room rental and a signed contract is required in order to confirm a date. Your deposit will be credited towards the total bill for your function.
9. The maximum capacity of the Lakes Ballroom is 220 (seated).
10. The Club will not permit the affixing of anything to the walls, floors, ceilings or outdoor poles with nails, staples, tape or other substance unless the management gives approval.
11. Any damage to Club property caused by an attendee, performer or set up person shall be the responsibility of the host of the event and cost of any repairs will be billed to the host of the event. The Club reserves the right to charge a cleaning fee to restore the property to its original condition.
12. The Club will not assume any responsibility for the damage or loss of any merchandise or articles left on premises before, during or after your function.

Room/Equipment Rental

DECORATIONS

Votive Candles/Mirrors	\$1.50/each
Ceiling Draping with Lights	\$700
Chair Covers with Sash	\$3.50/each
ROOM RENTAL 1/2 day=up to 4 hrs /full day =more than 4 hrs	
Gilfillan/Deep/Pleasant	\$300/\$500 per section
Lakes Ballroom.....	\$700/\$1500
Gazebo	No charge
Wine Room (available until 4 pm)	\$500

BALLROOM FOOD MINIMUMS

Breakfast	\$8 per person
Lunch	\$15 per person
Dinner	\$25 per person
\$4,000 food minimum for use of the Lakes Ballroom on Saturday Evenings	

WINE ROOM FOOD MINIMUMS

Breakfast	\$200
Lunch	\$400

AUDIO VISUAL EQUIPMENT

Podium	\$30
DLP Projector	\$130
Projector Table & Screen	\$25
Easel w/Flip Chart & Markers	\$30
Hand Held Microphone	\$25
Portable Sound System	\$200
<i>(Wireless High-Speed Internet available in all rooms)</i>	

MISCELLANEOUS EXPENSES

Riser (6x8 foot)	\$75/section
Bonfire	\$80
Cake Cutting Fee	\$1.50/each
Dance Floor	\$300
Valet	\$80/attendant
Bar on Patio	\$200
Ceremony Chairs for 100+ guests	\$900
Ceremony Chairs for under 100 guests	\$8 each

All prices subject to 20% service charge and applicable sales tax. *Seasonal item, subject to availability. Φ Wheat free option available.

Δ Consuming raw or undercooked animal proteins may increase your risk of foodborne illness, especially if you have certain medical conditions.

Breakfast

Add table coffee service for an additional \$1 per person.

CONTINENTAL SELECTIONS

- Classic - assorted muffins and scones, fresh squeezed orange juice \$11
- European - North Oaks pastries, creamery butter & preserves, seasonal fruit, organic yogurt parfaits, bagels & cream cheese \$16

BREAKFAST BUFFETS - Min. of 25 ppl. Served with a choice of rosemary roasted potatoes or creamy asiago hash browns.

- The Business Buffet - three cheese scrambled eggs or traditional scrambled eggs, apple wood smoked bacon \$17
- The North Oaks Buffet - three cheese scrambled eggs or traditional scrambled eggs, apple wood smoked bacon,
Choice of lemon ricotta pancakes or Grand Marnier French toast..... \$19

PLATED BREAKFAST ENTRÉES - per person

Add \$1 per person for two entrées and \$3 per person for three entrées with a limit of 3 entrée choices per group.
Served with a fruit garnish and choice of hash browns or rosemary roasted potatoes.

- Eggs Benedict - poached free-range eggs, Canadian bacon, hollandaise \$15
- Φ The North Oaks Sunrise - traditional scrambled eggs, apple wood smoked bacon & coffee cake \$14
- Quiche - roasted vegetable or ham & Gruyere \$13
- Φ BYO Omelet: Applewood smoked ham, roasted turkey, mushrooms, bell peppers, onion, tomato, spinach,
cheddar or Swiss cheese \$14
- Φ Farmer's Skillet - scrambled eggs, smoked ham hash, peppers, onions, mushrooms, tomatoes, cheddar cheese sauce \$14
- Breakfast Burrito - flour tortilla filled with scrambled eggs, bell peppers, onions, cheddar jack cheese,
cilantro lime sour cream, pico de gallo \$13
- *Lemon Ricotta Cakes - ginger blueberry compote or pure maple syrup, choice of breakfast meat \$14
- Brioche French Toast - seasonal toppings, choice of breakfast meat \$14

ADD ANY ITEM TO YOUR CONTINENTAL, BUFFET OR PLATED ENTRÉE- per person

- Steel Cut Oats - brown sugar & raisin \$5
- Φ Whole Fruit \$3
- Φ Fresh Fruit \$4
- Club-Made Granola Bars (3 dzn min.) \$4
- Large Pecan Caramel Rolls \$4
- Φ Gluten Free Toast \$3
- Φ Scrambled Eggs \$3
- Φ Hard Boiled Eggs \$3
- Toast or English Muffin \$2
- Φ Hash Browns \$3
- French Toast \$6
- Breakfast Sandwich – ham or sausage, cheddar cheese, egg, croissant roll..... \$7
- Buttermilk Blueberry Pancakes \$6
- Petite Ham Steak \$4
- Φ Apple Wood Smoked Bacon \$4
- Φ Country Sausage \$4
- Organic Yogurt Parfaits \$3
- Scones (pr dzn) \$25
- Bagels & Cream Cheese (pr dzn) \$25

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Luncheons

Add \$1 per person for choice of two entrées and \$3 per person for three entrée choices. Add table coffee service for \$1 per person.

ENTRÉE SALADS - served with assorted rolls & butter.

Caesar - romaine lettuce, sourdough croutons, shaved Parmesan	\$11
Φ* Lobster - Maine lobster, micro greens, avocado, grape tomato, citrus supremes, basil grapefruit vinaigrette (min. order of 12)	\$18
Φ* Berry - mixed organic greens, seasonal berries, candied pecans, local bleu cheese, berry vinaigrette	\$12
Kale & Quinoa Salad - English cucumber, tomato, onion, feta, lemon vinaigrette	\$11
Caprese Salad - mozzarella di Bufala, local tomatoes, basil, EVOO, cracked pepper, balsamic, baby arugula	\$14
Φ Brown Derby Cobb - romaine, roasted turkey, applewood smoked bacon, avocado, local bleu cheese, olives, green onion, tomato, hardboiled egg, choice of dressing	\$16
Φ Simple Salad - organic mixed greens, crisp vegetables, croutons, shaved Parmesan, green goddess vinaigrette	\$10
Salad Nicoise - seared tuna, hard-boiled egg, organic greens, haricot vert, fingerling potatoes, olives, pickled onions, tomato, red wine vinaigrette	\$16
Φ The Wedge - iceberg lettuce, local bleu cheese, pickled red onion, grape tomatoes, buttermilk chive dressing	\$10
Add chicken	\$5
Add grilled shrimp, salmon or sirloin	\$9
Soup & Salad Combo - your choice of a side simple salad, wedge salad or side Caesar salad with a cup of soup	\$13

SOUPS - tomato basil, carrot ginger, chicken noodle, seasonal soup cup \$5, bowl \$6

SANDWICHES - served with club-made kettle chips & fruit garnish. Add a side simple salad, wedge, Caesar or soup for \$2.

Turkey & Brie - wild rice cranberry bread, cranberry aioli, mixed greens	\$14
* Lobster Roll - butter poached lobster, lettuce, tomato, Old Bay mayonnaise, New England roll (min. order of 12).....	\$18
Turkey Cobb - bacon, bleu cheese, hardboiled egg, turkey, avocado, lettuce, tomato, green onion mayonnaise, ciabatta	\$15
Chicken Club - smoked ham, Swiss cheese, tomato, lettuce, avocado, sherry mayonnaise	\$15
Muffuletta - salami, ham, provolone, olive relish, focaccia bread (min. order of 12)	\$15
Cubano - ham, roasted pork, pickles, baby Swiss cheese, mustard aioli, ciabatta roll	\$14
Deli Sandwich - choice of tuna salad, egg salad or chicken salad.....	\$14
French Dip - shaved prime rib, French onion au jus or Philly style with peppers, onion, Swiss cheese.....	\$16/\$18
Burger - grass-fed beef or vegetarian, lettuce, tomato, onion, pickle	\$15
Smoked Salmon Sandwich - house-cured salmon, English cucumber, dill cream cheese, rye bread (min. order of 12)	\$15

PLATED LUNCH ENTRÉES - served with assorted rolls & butter. Add a side simple salad, wedge, or Caesar for \$2.

Φ Risotto - selections based on seasonal offerings, finished with shaved aged Parmesan cheese	\$14
Φ Chicken Milanese - Parmesan herb crusted, heirloom tomatoes, arugula salad, shaved Grana, aged balsamic	\$16
Φ Skuna Bay Salmon - seasonal vegetable, heirloom fingerling potatoes, lemon dill butter	\$28
Φ Petite Beef Tenderloin - potato purée, roasted asparagus, sauce béarnaise	\$32
Φ Wild Rice Meatloaf - garlic mashed potatoes, heirloom roasted carrots, caramelized onion gravy	\$16
Parmesan Crusted Walleye - seasonal vegetable, herb whipped potato, roasted tomato caper butter	\$18
Spaghetti Pomodoro - Spaghetti, garlic, tomatoes, basil, Grana Padano, basil oil.....	\$14
add grilled shrimp scampi or chicken	\$23/\$19
Herb Roasted Pork Loin - seasonal vegetable, whipped potato, caramelized shallot, Dijon sauce	\$22
Power bowl - quinoa, wild rice, spinach, baby tomatoes, roasted carrots, pickled onion, roasted cauliflower, citrus vinaigrette	\$14
add grilled shrimp scampi or herb grilled chicken	\$23/\$19
Φ Grilled Chicken - heirloom fingerling potatoes, Madeira wild mushroom sauce, seasonal vegetable	\$20
Φ Sirloin - six ounce, potato purée, seasonal vegetable	\$26

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Luncheon Buffets

COLD BUFFET SELECTIONS

Minimum of 30 people. Choice of two of the following items: fresh fruit, green salad, potato salad, pasta salad. Add table coffee service for \$1 per person.

Gourmet Sandwich Buffet - turkey, ham, & roast beef focaccia sandwiches, assorted cheeses, lettuce, tomato, onion, club-made kettle chips, relish tray and assorted condiments	\$17
The Deli - rolls, assorted cheeses, roast beef, turkey and ham, club-made kettle chips, relish tray and assorted condiments	\$16
BYO Salad - mixed greens, Romaine, sharp cheddar, Parmesan, croutons, cucumbers, onions, tomatoes, black olives, hard boiled eggs, served with rolls and assorted dressings	\$13
Add any of the following to BYO salad buffet:	
Chicken	\$5
Grilled shrimp, salmon or filet of sirloin	\$9
Add soup to any buffet - tomato basil, carrot ginger, chicken noodle or seasonal soup.....	\$3

HOT BUFFET & ACTION STATIONS

Minimum of 30 people. Choice of simple salad, Caesar or steak house potato salad. Add table coffee service for \$1 per person. Fresh fruit available for an additional \$2 per person.

The All American - chicken breasts or hamburgers, and choice of all beef hot dogs or brats, club-made kettle chips, condiments, buns, baked beans, coleslaw Φ can be made wheat free	\$16
Chef grilling	\$80
The Carvery - carved turkey or ham, home-style mashed potatoes, gravy, seasonal vegetable, assorted rolls	\$19
Chef carving	\$80
Down Home BBQ - choice of smoked beef brisket, pulled pork or BBQ pulled chicken served with baked beans, sweet corn, Coleslaw, assorted rolls Φ can be made wheat free	\$20
The New Yorker - turkey, pastrami or corned beef, onion jam, mustards, assorted rolls, sweet & sour slaw, dill mustard	\$17
Southern Comfort - buttermilk fried chicken or Salisbury steak, bacon braised green beans, home-style mashed potatoes, country gravy, corn bread muffins	\$22
Taco Bar - hard and soft shells, beef taco meat, ranchero beans, cilantro-lime rice, sour cream, shredded cheeses, lettuce, tomato, onions, jalapeños, olives, salsa, corn tortilla chips	\$16
Pasta Bar - made to order: fresh vegetables, chicken, Italian sausage, choice of penne or linguine pasta, marinara, alfredo sauce, aged Parmesan	\$22
add shrimp	\$7
Chef exhibition.....	\$80
Mac & Cheese Bar – four cheese blend, bacon, scallions, broccoli, tomato, jalpeño	\$16
add chicken or crab.....	\$5/\$9

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Break Time Selections & Desserts

BREAK TIME SELECTIONS - (Two dozen minimum for bars)

Rice Crispy Bars	\$20/dozen
Cookies	\$23/dozen
North Oaks Trail Mix.....	\$25/pound (serves 6-8 ppl)
Snack Mix.....	\$22/pound (serves 6-8 ppl)
Brownies.....	\$22/dozen
Seasonal Bars	\$24/dozen
Seven Layer Bars.....	\$24/dozen
Lemon Bars	\$23/dozen
Club - made Chips	\$2/person
Add Dips - onion & bacon cheddar.....	\$2/person
Φ Whole Fruit.....	\$15/dozen
Φ Fruit Kabobs	\$4/person

DESSERTS

/with entrée

Strawberry Shortcake - lemon poppy short cake, vanilla bean whipped cream	\$7/\$5
Ice Cream Sundae – hot fudge or turtle	\$7/\$5
Cheese Cake - custom flavors	\$7/\$5
Φ Flourless Chocolate Torte - raspberry coulis, whipped cream	\$7/\$5
Carrot Cake - spiced cream cheese frosting	\$7/\$5
Vanilla Bean Crème Brûlée - fresh berry garnish.....	\$7/\$5
Apple Crisp - vanilla bean whipped cream	\$7/\$5
Φ Chocolate Malted Milk Pots de Crème - caramelized banana.....	\$7/\$5
Petite Lava Cake	\$7/\$5
Φ Seasonal Sorbet.....	\$7/\$5
Devil's Food Cake - dark chocolate butter cream	\$7/\$5
Berry Trifle - vanilla bean mascarpone mousse, assorted berries	\$7/\$5
Key Lime Pie - in a jar	\$7/\$5
Φ Dulce de Leche Panna Cotta - vanilla bean macerated pineapple	\$7/\$5
Dessert Buffet - pick two of the above items (min. two dzn per item).....	\$9/\$7
Dessert Buffet -pick three of the above items (min. two dzn per item)	\$11/\$9
Dessert Shooters - (two dzn min. per flavor).....	\$34 / dozen
Blueberry Lemon Cheesecake, Chocolate Mousse Crunch, Sea Salt Caramel Fudge	

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Hors d'oeuvres By the Dozen

Quantity and pricing will be adjusted according to the number of guests served.

COLD SELECTIONS - per dozen (minimum order of 4 dozen per appetizer)

Φ Crudités Shooters - crisp vegetables, creamy green goddess dip.....	\$26
Grilled Pear Toast - honey, chèvre, grilled pear, walnut	\$22
Φ*Oysters - Champagne mignonette	\$29
Gazpacho Shooters	\$28
Φ Jumbo Shrimp - champagne shallot cocktail sauce, lemon	\$38
Φ Jumbo Shrimp - (passed) skewered with cream cheese cocktail sauce	\$42
Crostini -	
English pea, feta, mint, olive oil.....	\$16
Tenderloin, balsamic onion jam	\$24
Vine ripe tomato, basil, fresh mozzarella, balsamic	\$17
Roasted beet, truffle, chevre, sherry reduction	\$18
Ahi Tartare Tacos - cilantro, mango wasabi crema	\$32
Φ Peppadew Peppers - herbed cream cheese	\$22
Φ Caprese Skewers - grape tomato, basil, fresh mozzarella, balsamic drizzle	\$24
Smoked Salmon Grilled Flatbread - dill crème fraiche, house cured salmon, red onion, lemon, olive oil, caviar	\$38
Φ Deviled Eggs - traditional.....	\$24
Φ Cucumber Cups - crab & lobster salad	\$36

HOT SELECTIONS - per dozen (minimum order of 4 dozen per appetizer)

Φ Devils on Horseback - bacon wrapped dates, bleu cheese, Marcona almond.....	\$28
Mushrooms - sausage & herb	\$26
Mushrooms - seafood & brie, preserved lemon aioli	\$26
Filet Mignon Sliders - horseradish cheddar, grainy mustard butter.....	\$42
Stuffed Meatball - sun-dried tomato, fontina, tomato rosemary dipping sauce	\$25
Sweet Potato Croquette - pecan, maple balsamic glaze	\$30
Φ New Potatoes - bacon, cheddar, sour cream.....	\$24
Φ Rumaki - bacon, chicken liver.....	\$26
Φ Bacon Wrapped Artichoke - bleu cheese filling.....	\$29
Phyllo Wrapped Brie - almonds & raspberry.....	\$32
Miniature Spanakopita - phyllo pastry, spinach & feta	\$24
Fried Chicken Wings - root beer BBQ sauce, buffalo sauce	\$22
Φ Chicken Satay - chili lime peanut sauce.....	\$29
Flatbread - pesto, burrata, heirloom tomatoes, artichoke.....	\$26
Φ Scallops - apple wood smoked bacon, citrus aioli	\$38
Wee burgers - aged cheddar, caramelized onion, pretzel bun.....	\$32
Pork Belly Sliders - aged cheddar, caramelized onion, pretzel bun	\$44

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Hors d'oeuvres Platters, Stations

PLATTERS FOR 50

Charcuterie Board - artisan sausages, pâtés, pickled vegetables, honey comb, complementing sauces, crostini	\$160
Artichoke & Crab Dip - Old bay potato chips.....	\$130
Brie En Croute - puff pastry wrapped brie, cranberry-apple ginger chutney, baguette	\$140
Φ Poached Salmon - with traditional accompaniments.....	Half \$115/ Whole \$230
Smoked Salmon Display - honey smoked salmon, caper dill cream cheese, New York flatbread crackers	\$180
Φ Fresh Fruit Display	\$120
Φ Marinated Grilled Vegetable Display - with roasted red pepper aioli	\$130
Φ Artisan Cheese Display - imported and domestic cheeses with accompaniments	\$160
Domestic Meat & Cheese Display - select cheeses, summer sausage, bread & crackers	\$180
Mezzes Platter - pita chips, hummus, spicy feta dip, baba ghannouj, assorted olives.....	\$140
Seafood Tower - chilled oysters, crab claws, poached shrimp, lobster, cocktail sauce & mignonette	Market Price
BYO Bruschetta - crostini, assorted tapenades, fresh tomato salad, fresh mozzarella	\$130
French onion fondue - caramelized onion gruyere, baguette	\$120
Salsa Bar - a trio of craft salsa, guacamole, corn tortilla chips.....	\$95

EXHIBITION STATIONS - station includes mini rolls and condiments

Roast Sirloin.....	\$22
Tenderloin	\$28
Rotisserie Turkey Breast	\$17
Pork Loin - Dijon herb crusted	\$16
Honey Glazed Ham.....	\$15
Chef Carving	\$80

LATE NIGHT FARE

Pizza - 16", choose from: pepperoni, Hawaiian, three cheese or sausage.....	\$22/each
Sliders - choice of: burger, pulled pork or BBQ chicken	\$22/dozen
Club-made Potato Chips & Dip - onion dip and bacon cheddar dip	\$6/person
Party Sub - 24" with select meats and cheeses, lettuce, tomato and accompaniments (serves 12)	\$24/sub
Totcho Bar - Tater tots, scallions, olive, tomato, salsa, sour cream, guacamole, Club-made con queso	\$10/person
Fried Chicken Wings - buffalo and BBQ dipping sauces, carrot and celery sticks	\$22/dozen
Cookies & Milk - freshly baked assorted cookies and ice cold milk.....	\$24/dozen
S'mores - platter of marshmallows, chocolate, graham crackers and roasting sticks	\$4/person
Bonfire rental for S'mores.....	\$80

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Dinner Buffets & Children's Entrées

Served with rolls & butter, choice of side salad and choice of accompaniments. Add table coffee service for \$1 per person.

DINNER BUFFETS

Minimum of 30 people. Choose one entrée at the listed price. Choose a second entrée and add \$6 to highest priced entrée. Choose a second and third entrée and add \$10 to the highest priced item.

Φ Prime Rib - sea salt herb crust, red wine jus, horseradish cream	\$32
Chef carving	\$80
Φ Roasted Sirloin - pinot noir gravy, horseradish cream.....	\$26
Chef carving	\$80
Φ Rosemary Pork Loin - port wine reduction, sweet onion pear chutney	\$25
Chef carving	\$80
Chicken Bruschetta - Parmesan crusted chicken, roasted tomato basil cream topped with tomato relish.....	\$23
Φ Skuna Bay Salmon - lemon caper beurre blanc	\$26
Pecan Walleye - pecan crust, orange candied ginger butter	\$26
Lasagna (meat) - fresh layered pasta, sauce Bolognese, whipped ricotta, smoked provolone (no potato choice).....	\$21
Lasagna (vegetable) - fresh pasta layered with vegetables, herb cream & four cheeses (no potato choice)	\$20
Italian buffet - penne, tortellini, Pomodoro & Alfredo sauce, meatballs, grilled herb chicken, simple salad, bread sticks (no potato choice).....	\$27

Buffet side salad selections:

Φ Simple Salad - organic mixed greens, crisp vegetables, croutons, shaved Parmesan, green goddess vinaigrette	
Caesar Salad - sourdough croutons, romaine lettuce, shaved Parmesan, classic Caesar dressing	
Φ Mediterranean - romaine, red onion, Kalamata olives, tomatoes, pepperoncini, croutons, feta cheese, white balsamic vinaigrette.....	add \$2 per person
Φ*Berry - mixed organic greens, seasonal berries, candied pecans, local bleu cheese, berry vinaigrette	add \$2 per person

Buffet accompaniments:

Φ caramelized onion mashed potato, Φ roasted heirloom fingerling potatoes, Φ polenta cake, Φ white cheddar rosemary grits, Φ celery root purée, Φ Minnesota wild rice risotto	
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CHILDREN'S ENTRÉES

One entrée choice for all children. All entrées include tossed salad with ranch dressing.

Chicken or Fish Fingers and Fries.....	\$12
Personal Size Cheese Pizza	\$12
Fettuccini Alfredo and Broccoli	\$12
Φ Grilled Chicken Breast and Broccoli	\$12

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Plated Dinner Entrées

Served with rolls & butter, choice of side salad and choice of accompaniments. Add table coffee service for \$1 per person.

ENTRÉES

Add \$1 per person for choice of two entrées and \$3 per person for three entrée choices with a limit of 3 per group.

Φ Roasted Sliced Tenderloin - sauce Robert.....	\$42
Φ New York Strip - twelve ounce, red wine shallot maître d'hôtel butter	\$36
Φ 1881 Filet Mignon - six ounce, sauce béarnaise	\$40
Φ Sirloin - eight ounce, pinot noir demi glace	\$28
Φ Pot Roast - heirloom carrots, potato purée, red wine jus	\$28
Φ Bacon Wrapped Pork Tenderloin - dry honey, rosemary, cherry walnut chutney	\$32
Φ Chicken - herb roasted, herb pan jus	\$26
Smoked Gouda Stuffed Chicken - topped with chicken demi glaze, artichoke, herbs and sun dried tomato.....	\$24
Φ Roasted ½ Duckling - lingonberry papaya glaze	\$34
Φ Skuna Bay Salmon - lemon caper beurre blanc	\$30
Φ Sea Bass - piquillo pepper, lobster butter.....	\$39
Φ*Halibut - smoked tomato butter	\$32
Φ Scallops - saffron vanilla reduction	\$30
Φ Eggplant Napoleon - baby spinach, portabella mushroom, burrata cheese, roasted pepper tomato ragout (no potato choice)	\$22
Φ Ratatouille of Seasonal Vegetable - pappardelle pasta, American grana	\$20

PLATED DUETS

Suggested Sauces: Béarnaise, Demi Glaze, Lemon Thyme Beurre Blanc, Dill Cream Sauce

Six Ounce Sirloin & Choice of: Chicken Breast or Salmon Filet	\$34
Six Ounce Sirloin & Jumbo Shrimp	\$36
Six Ounce Sirloin & Lobster Tail	\$42

Plated side salad selections:

Φ The Wedge - iceberg lettuce, local bleu cheese, pickled red onion, grape tomatoes, buttermilk chive dressing	
Φ Simple Salad - organic mixed greens, crisp vegetables, croutons, shaved Parmesan, green goddess vinaigrette	
Φ Mediterranean - romaine, red onion, Kalamata olives, tomatoes, pepperoncini, croutons, feta cheese, white balsamic vinaigrette.....	add \$2 per person
Φ*Berry - mixed organic greens, seasonal berries, candied pecans, local bleu cheese, berry vinaigrette	add \$2 per person

Plated accompaniments:

Φ caramelized onion mashed potato, Φ roasted heirloom fingerling potatoes, Φ mascarpone polenta cake, Φ white cheddar rosemary grits, Φ celery root purée, Φ Minnesota wild rice risotto	
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Beverage Arrangements

An extensive wine list featuring many popular vineyards is available upon request.

WINE SELECTIONS

North Oaks Golf Club House Wine	
Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel	\$24
North Oaks House Champagne	\$24

KEG BEER

Keg of Domestic Beer - 16 Gallon/170-12oz. Glasses.....	\$325
(specialty keg beer & pricing available upon request)	

NON-ALCOHOLIC BEVERAGES: 1 gallon=32 half cup servings

Fruit Punch	\$20/gal
Apple Cider	\$24/gal
Sparkling Apple Cider (750ml btl)	\$17/bottle
Lemonade	\$20/gal
Ice Tea	\$20/gal
Coffee.....	\$28/gal
North Oaks Special Blend Fair Trade Coffee	\$30/gal
Orange Juice.....	\$11/carafe
Gourmet Coffee Station – shaved chocolate, orange peel, peppermint, whipped cream cinnamon, nutmeg and flavored creamers	\$5.25/person

Bar on Patio for Social Hour	\$200
Every Additional Hour (until dusk)	\$50
Portable Bar Minimum	\$300

INDIVIDUAL DRINK PRICES-CASH BAR PRICING (service charge and tax included in pricing below)

Wine	\$7
Beer:	
Non-Specialty 12 oz. btl	\$5
Imported/Specialty 12 oz. btl	\$7
Mixed Drinks:	
Rail	\$6
Call	\$8
Premium	\$9
Extra Premium.....	\$11
Super Premium	\$14
Non-Alcoholic:	
Soda	\$3
Mineral Water	\$4
Bottled Water	\$3
Juice.....	\$3
Coffee.....	\$3

All prices subject to 20% service charge and applicable sales tax. *Seasonal item, subject to availability. Φ Wheat free option available.

Δ Consuming raw or undercooked animal proteins may increase your risk of foodborne illness, especially if you have certain medical conditions.