



RUFFLED FEATHERS GOLF CLUB

Ruffed Feathers Luncheon Selections Include the Following

Full length White Linens & Overlays

*Your Choice of Napkin Color
(24 Napkin Selection)*

Bouquet of Fresh White Flowers & Votive Candles

All Guest Plates Garnished with a Fresh Orchid

*Complimentary Fresh Bruschetta or
Vegetable Spring Rolls as Appetizers*

*Choice of House Made Soup
or Fresh Mixed Greens Salad*

*Entree's accompanied with your choice of
Fresh Vegetable & Starch*

Rolls & Butter

Choice of Dessert

Iced Tea, Lemonade, & Coffee

*In the middle of life,
love enters and makes
it a fairy tale...*



RUFFLED FEATHERS
GOLF CLUB

Entree Selection



Chicken Dijon

Chicken Breast Brushed with Dijon and topped with Herb Bread Crumbs and a Grain Mustard Sauce,

22.95

Bruschetta Chicken

*Boneless Breast of Topped with Tomato, Fresh Basil
Fresh Parmesan Reggiano*

22.95

Chicken Vesuvio

*Boneless Breast of Chicken in a
Garlic White Wine Sauce*

22.95

Tuscany Chicken

Red Roasted Peppers, Mozzarella Cheese w/ Light Alfredo Sauce

22.95

Lemon Piccata Chicken

*Lightly Floured Sauteed Chicken Break Topped with
Lemon Caper Beurre Blanc Sauce*

22.95

Cantaloupe Bowl

*Filled with Baby Greens,, Strawberries, Pineapple, Mango, Dried Cranberries,
and Bleu Cheese Topped with Grilled Shrimp in a Malibu Pineapple Vinaigrette*

22.95

Prime Rib of Beef Au Jus

Slowly Cooked to Perfection

27

New York Strip Steak

27

Filet Mignon

36.95

Duet:

5 oz. Filet Mignon Paired with Your Choice of 4 oz. Chicken

34.95

Sesame Seared Salmon

Pan Seared Salmon with Mango BBQ Sauce,

24

Gluten Free Options Available



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*Entrees Accompanied With:
Your Choice of House Made Soup
Or Fresh Mixed Greens Salad
Choice of Starch and Vegetable*



Starches

*Garlic Mashed Potato
Red Herb Roasted Potatoes
Wild Rice
Angel Hair Pasta*

Soup Selections

*Cream of Chicken with Wild Rice
Roasted Garlic Sun Dried Tomato
Broccoli with Cheddar
Wisconsin Beer Cheddar
Butternut Squash
Loaded Cream of Potato*

Vegetables

*Grilled Asparagus
Green Beans
Maple Glazed Carrots*

Salad Selections

*Ruffed Feathers House Salad - Mixed Greens, Dried Cranberries, Crumbled Bleu Cheese,
Pecans with Dijon Vinaigrette*

*Mimosa Salad - Assorted Baby Greens, Mandarin Oranges and Cherry Tomatoes
Served with Honey Poppy Seed Dressing*

Fresh Strawberry Salad - Mixed Greens, Fresh Strawberries, Almonds w/ Raspberry Vinaigrette

Mediterranean Salad - Romaine Lettuce with Cucumbers, Tomatoes, Onions, Kalamata Olives & Feta Cheese

Caesar Salad - Romaine, Parmesan Cheese, Garlic Croutons, with Creamy Caesar Dressing



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Appetizers



Fresh Guacamole Served in Pastry Shell

Coconut Shrimp

Artichoke Beignets

Coconut Chicken

Cheddar Cheese Puffs

Asparagus & Asiago Cheese in Phyllo Pastry

BBQ Meatballs

Chicken, Green Pepper and Pineapple Kabob

Beef Sate

Brie w/ Raspberry in a Pastry Puff

Spanakopita



Your Choice Of Three Appetizers

\$5.99 per person



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Dessert Selection



*Choice of
Rainbow Sorbet
Vanilla Ice Cream with Chocolate Drizzle or
Coffee Ice Cream with Toasted Coconut and Chocolate Drizzle*



Additional Dessert Selection

Plated Dessert:

*Flourless Chocolate Cake
3 per person*

*Cheesecake with Strawberries
Carrot Cake
3 per person*

*Chocolate Cake
3 per person*

Sweet and Fruit Table:

*Display of Fancy Miniature Pastries, Cookies, and
Fresh Seasonal Fruit
Includes Coffee and Tea Station
5 per person*



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Beverage Options



*Mimosa Punch - Champagne and Orange Juice
(Serves approximately 40-50)*

Unlimited \$150 (Four Hours) Parties 51-100

\$3 per person

Bubbly Mimosa Bar

*Unlimited Bottles of Champagne Displayed & Served with Assorted Juices,
(Orange Juice, Cranberry Juice, Pineapple Juice)*

Fresh Diced Fruit

\$4 per person

Red or White Sangria with Fresh Fruits (Serves approximately 40-50)

Unlimited @ \$185 for groups up to 75 Guests (Four Hours) [Parties of 51-100 @ \$4 per person]

Wine List

House Wine: Merlot, Chardonnay, White Zinfandel, Pinot Grigio and Cabernet

\$25 per Bottle

*Brut Sparkling Wine \$25.00 per Bottle
Also Available Blue and Pink Champagne
Served Butler Passed
(Cute for Baby Showers)*

Tropical Rum Punch

*White Rum, Pineapple Juice, Orange Juice, Cranberry Juice, Pina Colada Mix
(Serves 40-50)*

Unlimited \$185 (Four Hours)

Tab Bar (consumption tab) OR Open Bar

Prices Subject to 20% Service Charge and Tax.

For details call Kathy 630-257-1000 ext 221 or email kpauley@arcisgolf.com

