

# The Orchards Golf Club

## Par Buffet

Sweet Italian Salad, Mostaccioli, Chicken Alfredo, Vegetable Medley, Buttered Corn, Parsley Potatoes, Spicy Apple Sauce, Rolls & Butter

Cost \$19.95 per person

## Par Buffet II

Classic Caesar Salad, Brown Sugar Glazed Ham, Sliced Turkey, Mashed Potatoes with Gravy, Green Beans, Buttered Corn, Spicy Apple Sauce, Rolls & Butter

Cost \$20.95 per person

## Birdie Buffet I

Classic Caesar Salad, Tender Smoked Beef Brisket, Bourbon Pork Loin, Butter Parsley Potatoes, Buttered Corn, Green Beans with Bacon, Spicy Apple Sauce, Rolls & Butter

Cost \$20.95 per person

## Birdie Buffet II

House Salad, Tender Smoked Beef Brisket, Lemon Pepper Chicken, Red Garlic Mashed Potatoes, Steamed Vegetable Medley, Buttered Corn, Relish Tray, Spicy Apple Sauce, Rolls & Butter

Cost \$21.95 per person

## Eagle Buffet I

Sweet Italian Salad, Brown Sugar Glazed Ham, Marinated Chicken Breast, Bourbon Pork Loin, Au Gratin Potatoes, Steamed Vegetable Medley, Buttered Corn, Relish Tray, Spicy Apple Sauce, Rolls & Butter

Cost \$24.95 per person

## Eagle Buffet II

House Salad with Champaign Dressing, Beef Sirloin with Red Wine Reduction, Chicken Marsala, Baked Potato with Butter & Sour Cream, Green Beans Almandine, Steamed Vegetable Medley, Relish Tray, Spicy Apple Sauce, Rolls & Butter (minimum of 25 guests for this buffet)

Cost \$30.95

*Above prices include labor, materials & supplies necessary to serve a buffet style meal, including clear*

*Plastic ware for food. Children 6 and under no charge.*

*A 19% service charge and sales tax to be added to all the above prices*

## Customize Buffet Menu

(Minimum 25 guests)

\$21.85 per person

### SALADS

(Choice of one)

Tossed Green with Variety of Dressing  
Classic Caesar Salad  
Sweet Italian Salad  
House Salad with Champaign Dressing

### VEGETABLE & STARCHES

(Choice of Three)

Green Beans with Bacon  
Green Beans Almandine  
Buttered Corn  
California Vegetable Medley  
Tuscan Vegetable Medley  
Brown Sugar Glazed Carrots

Butter Parsley Potatoes  
Cheesy Au Gratin Potatoes  
Red Garlic Mashed Potatoes  
Apple Wood Roasted Potatoes  
Long Grain Rice & Wild Rice Pilaf  
Penne Pommodora

### ENTREES

(Choice of Two)

Grilled Chicken Pieces  
Creamy Chicken Alfredo  
Lemon Pepper Chicken Breast  
Chicken Parmesan  
Golden Roasted Turkey with Gravy

Tender Smoked Beef Brisket  
Italian Beef with Butter Noodles  
Brown Sugar Glazed Ham  
Pork Loin with Bourbon Glaze  
Mostaccioli

### BUFFETS INCLUDE

Spicy Apple Sauce  
Relish Tray  
Rolls & Butter

*Above prices include labor, materials & supplies necessary to serve a buffet style meal, clear plastic ware for food. Children 6 and under no charge.  
A 19% service charge and sales tax to be added to all the above prices.*

## Hors D'oeuvres Menu

*Cheese and Sausage Sampler Tray \$2.75 per person*

*Fresh Garden Vegetable Tray with Dip \$2.25 per person*

*Assorted Fruit Tray with Dip 2.75 per person*

*5-6 lbs Beef Tenderloin \$16.25 per lb.*

*100 Assorted Petite Quiche \$135.00*

*100 Mini Chicago Deep Dish Pizzas \$144.00*

*50 Crispy Asparagus with Asiago \$78.00*

*50 Stuffed Mushroom Caps \$72.00*

*50 Smoked Chicken Quesadilla \$72.00*

*50 Bacon Wrapped Scallops \$98.00*

*5lb Toasted Ravioli with Red Sauce \$68.00*

*5lbs Spinach Artichoke Ravioli \$68.00*

*10lbs Toasted Portabella Mushroom & Cheese Ravioli \$98.00*

*5lbs Spicy Sausage and Risotto Bites \$68.00*

*5lbs Italian Cheese Risotto Bites \$68.00*

*12 pounds Traditional Hot Wings OR Honey BBQ Wings \$96.00*

*10 Pounds Boneless Hot Wings OR Boneless Honey BBQ Wings \$86.00*

*2lbs (approx. 30-35 per lb. of peeled, tail on) Shrimp Cocktail with Cocktail Sauce \$48.00*

*Silver Dollar Sandwiches \$18.00 per dozen*

*Mini Croissant Sandwiches \$20.00 per dozen (choice of Tunas salad, Chicken salad or Ham salad)*

*6 pound Sweet n Sour Meatballs \$46.00 OR 6 pound Italian Meatballs \$46.00*

*5 pounds Boneless Chicken Wing Dip \$48.00*

*50 Bacon Wrapped Potato's \$68.00*

*\$20.00 per hour (minimum 1 server required for Hors D'oeuvres menu only) \*\*3-hour minimum on all serve staff*

- A 19% gratuity & tax will be pre added to all above orders*
- Price includes all, labor materials and supplies necessary to serve a buffet style meal. Price also includes room set up and clean up, real linens on the buffet line and clear plastic plates.*

### Add a Dessert:

12 Assorted Cookies Cost \$10.00

12 Brownies Cost \$10.00

Hot Cobbler (serves 15) Cost \$30.00

50 Assorted Miniature Desserts \$80.00

NY Style Cheese Cake (12pcs.) Cost \$24.50

Baked Pies (10 pcs.) Cost \$20.00

Half Sheet Cake Cost \$45.00

Full Sheet Cake Cost \$65.00

Carrot Half Sheet Cake \$85.00

Tuxedo Truffle Mousse Half Sheet Cake \$85.00

Strawberry Shortcake Half sheet cake Cost \$85.00

### Room Rental Charges:

- Banquet Room \$350.00 plus tax - \*seats up to 125 people
- Outside Wedding Space \$300.00 plus tax

*\*Room rental includes room set up and clean up following the event, white linen table clothes for the guest tables and bartender service.*

### Beverage Options (Prices are Per Drink):

- Rail Brand - \$5.75
- Premium Brand - \$6.75
- Wine - \$5.00
- Bottle Beer - \$3.00 & up
- Soda \$2.00
- Coffee \$1.50

*\*Contact Dale David to book your event, set up an appointment to view our facility or with any additional questions (618)233-8921 or [dale@orchardsgolfclub.com](mailto:dale@orchardsgolfclub.com).*