## 2019 Banquet Menu

## BREAKFAST

All breakfast options include coffee, tea and orange juice.

## Continental Buffet

Assorted Fresh Pastries
Assorted Home Baked Muffins
Mini Bagels with Cream Cheese
$\$ 8.95$ per person

Traditional American Buffet

(Groups of 20 or more only)
Seasonal Fresh Fruit Display
Scrambled Eggs or Egg Bake
Hash browns or Breakfast potatoes
Assorted Home Baked Muffins \& Pastries
Crisp Bacon and Sausage Links
$\$ 12.95$ per person Add
Baked Ham with Honey Glaze
French Toast or Pancakes
$\$ 15.95$ per person

## Classic Continental Buffet

Seasonal Fresh Fruit Display Assorted Fresh Pastries Assorted Home Baked Muffins Mini Bagels with Cream cheese $\$ 9.95$ per person

## French Toast

Classic French Toast, with your choice of Crisp Bacon, Smoked Ham or Sausage Links and Fresh Fruit Garnish
$\$ 9.95$ per person

## BAKED GOODS

> Assorted Fresh Pastries $\sim \$ 19.00 /$ dozen
> Assorted Fresh Muffins $\sim \$ 18.00 /$ dozen
> Mini Bagels (with cream cheese) $\sim \$ 18.00 /$ dozen
> Cinnamon Rolls $-\$ 20.00 /$ dozen

## DESSERTS

Warm Apple Crisp<br>Sliced apples baked with brown sugar and streusel topping, drizzled with caramel.<br>$\$ 4.50$

Turtle Brownie
Fudge brownie topped with vanilla ice cream, caramel, chocolate and nuts.
\$4.95

Ice Cream Sundae
Vanilla ice cream drizzled with chocolate sauce and topped with whipped cream.
$\$ 4.95$ each
Sundae bar option available
(Includes a variety of toppings)
$\$ 5.95$ per person

Assorted Dessert Bars ~ $\$ 25.00$ / dozen<br>Chocolate Brownies ~ $\$ 25.00$ / dozen<br>Assorted Freshly Baked Cookies ~ \$18.00 / dozen

## HORS d'OEUVRES

## Hot Selections (per 100)

Barbecue Meatballs ~ $\$ 150.00$
Bacon Wrapped Scallops ~ \$199.00
Egg Rolls with sweet and sour sauce $\sim \$ 150.00$
Stuffed Mushroom Caps stuffed with crabmeat or sausage $\sim \$ 175.00$
Barbecue Pork Baby Back Ribs ~ \$200.00
Jumbo Chicken Wings $\sim \$ 175.00$
Coconut Jumbo Shrimp with cocktail sauce $\sim \$ 275.00$
Mini Steak Sandwiches with crusted bleu cheese $\sim \$ 200.00$
Chicken Tenders with honey mustard sauce $\sim \$ 175.00$
Gorgonzola Canapés ~ \$150.00
Spinach Artichoke Dip with Melba toast ~ $\$ 100.00$
Smoked Cocktail Weiners with barbecue sauce $\sim \$ 125.00$
Homemade Thin Crust Pizza (one topping) ~ 12 inch \$12.95 / 16 inch \$15.95

## Chef Carved Meats (serves 75)

Includes chef carver, slider buns and condiments

## Roast Prime Rib of Beef

Served with horseradish sauce, Grey Poupon $\circledR$ and mayonnaise $\sim \$ 300.00$
Honey-Glazed Ham
Served with Grey Poupon ${ }^{\circledR}$ and mayonnaise $\sim \$ 250.00$

## Cold Selections (per 100)

Shrimp Cocktail with cocktail sauce $\sim \$ 250.00$
Mini Sandwiches - ham, turkey or roast beef and assorted cheeses on a slider bun.
Served with mustard and mayonnaise $\sim \$ 199.00$

## Displays (serves 50)

Fresh Vegetable with Ranch Dip ~ $\$ 80.00$
Fresh Seasonal Fruit and Cheese with Assorted Crackers ~ $\$ 150.00$
Fresh Seasonal Fruit, Cheese and Sausage with Assorted Crackers ~ \$200.00
Nacho Cheese Dip with Tortilla Chips ~\$100.00

## Snacks (by the pound)

Pretzels ~ \$15.00
Mixed Nuts $\sim \$ 25.00$
Gardettos ~ 20.00
Kettle Chips ~ 16.00
Tortilla Chips with Salsa $\sim \$ 20.00$

Available To Groups of 30 or More

## Entrees

Barbecue Chicken Breast
Spiced Rubbed Pork Loin
Roast Beef
Beef Penne Pasta with Marinara and Mozzarella
Lasagna with Marinara Sauce (vegetarian or meat)
Oven Baked Seasoned Chicken
Barbecue Pork Ribs
Baked Cod Loins topped with Buttered Bread Crumbs
Baked Ham with Pineapple Cherry Glaze
Slow Roasted Turkey breast
Grilled Bistro Steak (add \$2.00)
Grilled Glazed Salmon (add \$2.00)

Salads
Tossed Garden Salad
Caesar Salad
Rotini Pasta Salad
Seasonal Fresh Fruit
Creamy Cole Slaw
Old Fashioned Potato Salad

## Vegetables / Potatoes

Green Bean Almandine
Honey Glazed Baby Carrots Roasted Corn
Vegetable Medley
Baked Potato
Home-style Garlic Mashed Potatoes Parsley Buttered Red New Potatoes Three Cheese Au Gratin Potatoes Wild Rice Pilaf

## One Entrée Buffet

Select One Entrée, One Salad and One Vegetable/Potato $\$ 21.00$ per person

## Two Entrée Buffet

Select Two Entrées, Two Salads
and Two Vegetables / Potatoes
$\$ 23.00$ per person

## Three Entrée Buffet

Select Three Entrées, Three Salads
and Three Vegetables / Potatoes
$\$ 25.00$ per person

## BUFFETS (continued)

Mexican Buffet<br>Tossed Garden Salad<br>Seasoned Beef or Chicken<br>Flour Tortilla or Hard Taco Shells<br>Spanish Rice and Refried Beans<br>Tortilla Chips, Salsa, Sour Cream, Shredded Cheese, Lettuce,<br>Jalapenos, Diced Onions and Tomatoes<br>$\$ 17.00$ per person<br>(for beef and chicken add \$2.00)

## Willingers Cold Deli Buffet

Wonderful cold sandwich buffet featuring sliced lean ham, turkey and roast beef with cheddar \& swiss cheeses. Includes fresh slider buns, potato chips and fresh baked cookies. Served with your choice of two (2) of the following side dishes:

Potato Salad
Pasta Salad
Fresh Fruit
Creamy Cole Slaw
$\$ 14.00$ per person
(add soup du jour \$2.00)

## Willingers Hot Deli Buffet

Pulled barbecue pork or sliced roast beef in au jus.
Served on fresh hoagie rolls with kettle chips and pasta salad.
$\$ 15.00$ per person

## Burger, Bratwurst, Hot Dog Buffet

Hamburgers, bratwursts, hot dogs, pasta salad, baked beans, kettle chips and condiments. Includes fresh baked cookies and a bottle of soda.
$\$ 15.00$ per person
Cold Sandwich Box Lunch
A delicious deli sandwich, your choice of ham, turkey, or roast beef with cheese.
Includes a bag of chips, a fresh baked cookie and bottle of soda.
$\$ 12.00$ per person
Grill Box Lunch
A grilled hamburger / cheeseburger, hotdog or bratwurst. Includes a bag of chips, a fresh baked cookie and bottle of soda.
$\$ 12.00$ per person

## SERVED ENTREES

All entrées include a tossed garden salad with house dressing and warm rolls with butter.

## Roast Prime Rib of Beef Au Jus

Served with horseradish cream sauce, mixed vegetables and a baked potato.
King Cut- 14oz. ~ $\$ 25.95$ per person
Queen Cut-12oz. $\sim \$ 23.95$ per person

## Angus Top Sirloin Steak

USDA Choice topped with sautéed mushrooms. Served with mixed vegetables and a baked potato.
$\$ 19.95$ per person

## Steak and Chicken

A grilled 4 oz . sirloin and a grilled 4 oz . breast of chicken in a Champagne cream sauce. Served with mixed vegetables and buttered new potatoes.
$\$ 22.95$ per person

## Barbecued Salmon

Salmon fillet baked with barbeque sauce and served over Fettuccini Alfredo. Topped with bacon bits and green onions.
$\$ 19.95$ per person

## Baked Cod Almandine

Cod loins baked in lemon herb butter and topped with toasted slivered almonds.
Served with wild rice medley and mixed vegetables.
$\$ 18.95$ per person

## 4 WILLINGERS <br> Golf Glub

## SERVED ENTREES (continued)

All entrées include a tossed garden salad with house dressing and warm rolls with butter.

## Champagne Chicken

Sautéed breast of chicken with an elegant Champagne cream sauce.
Served with a vegetable medley and wild rice blend.
$\$ 18.95$ per person

## Barbecue Chicken

Sautéed chicken breast with barbeque sauce served over Fettuccini Alfredo.
Topped with bacon bits and green onions.
$\$ 18.95$ per person

## Roast Loin of Pork

Lean slices of pork loin served over a delicious apple raisin dressing. Served with buttered new potatoes.
$\$ 18.95$ per person

## Pasta Primavera

Steamed fresh garden vegetables in a delicious Alfredo sauce.
Served over angel hair pasta with garlic bread sticks.
Chicken $\sim \$ 18.95$ per person
Shrimp $\sim \$ 18.95$ per person
Vegetarian $\sim \$ 15.95$ per person

## Spaghetti with Marinara Sauce

Homemade marinara sauce over tender spaghetti.
Served with delicious garlic bread sticks.
$\$ 15.95$ per person

## BEVERAGES

Rail Cocktails - \$5.50 Glass
Call- \$6.00 Glass

Premium - $\$ 6.50$ Glass
Top Shelf - \$7.00 Glass

Domestic Beer - $\$ 5.00$ 16oz tap or Can
Specialty Beer - \$6.00 16oz tap or Can
Half Barrel Domestic - \$375.00 (approx. 165 12oz glasses)
Half Barrel Specialty - \$475.00 (approx. 165 12oz glasses)
House Wine - \$6.00 Glass / \$24.00 Bottle

House Champagne - \$6.00 Glass / \$24.00 Bottle
Soda (Pepsi products) - \$2.50 Glass / \$3.00 Bottle
Freshly Brewed Colombian Coffee - $\$ 30.00$ Gallon

Assorted Teas - \$2.50 Cup<br>Chilled Fruit Juices - \$25.00 Gallon<br>Fruit Punch / Lemonade - \$25.00 Gallon

Milk - \$2.50 Glass
Bottled Water - \$2.50 Bottle

