

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 fraîche, 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

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.

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
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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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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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/170-120z. 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

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