



Burl Oaks Golf Club

Special Events Menu

Please note that we take pride in delivering what you want to the best of our abilities. If there is something you would like to have at your event but you don't see it on the menu-please ask!

Catering Minimums
Sunday, Tuesday-Thursday: \$1,500
Friday & Saturday: \$2,500

Please contact your Event Specialist if you or your guests have any special dietary needs or restrictions or if you don't see something on the menu. We will try to accommodate your request. All prices are subject to a service charge & sales tax and are not confirmed until 60 days prior to your event as market prices fluctuate.



Appetizers

Cold

\$20 per dozen (must order a minimum of three dozen)

Chevre Cheese Bruschetta
Deviled Eggs
Caprese Skewers
Large Shrimp Cocktail - \$24 per dozen
Whole Salmon en Bellevue - \$325 serves 75

Hot

\$24 per dozen (must order a minimum of three dozen)

Barbeque or Swedish Meatballs
Bacon-wrapped Water Chestnuts
Chicken Satays with Thai Peanut Sauce
Chicken Drumettes – Plain, Barbeque or Buffalo with Ranch and Bleu Cheese (Pick 1)
Egg Rolls with Chipotle Ranch Dressing
Spanakopita (crispy phyllo triangles) with Spinach and Feta
BBQ Pulled Pork Sliders

\$27 per dozen (must order a minimum of three dozen)

Bacon-wrapped Sea Scallops
Coconut-breaded Shrimp with House made Tartar & Cocktail Sauce
Creamy Brie Crostini + Spicy Jam
Miniature Crab Cakes with Creole Remoulade Sauce
Stuffed Mushroom Caps filled with Italian Sausage & Mozzarella Cheese

Trays

A small tray serves 15-20 guests, a medium tray serves 25-40 and a large tray serves 50-75

Cheese and Fruit Tray – Assorted domestic cheeses, crackers, fruit and berries
Small - \$95, Medium \$175, Large \$350
Fresh Fruit Tray – A variety of fresh berries and seasonal fruit
Small - \$75, Medium \$150, Large \$300
Garden Vegetable Tray – Variety of fresh-cut vegetables with roasted red pepper dip
Small - \$40, Medium \$80, Large \$190
Medium Hummus Tray-Homemade hummus served with pita chips
Medium \$70

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Snacks

Munchies

Chex Mix - \$18 per pound
Gardetto's Snack Mix - \$20 per pound
Corn Tortilla Chips with Homemade Pico de Gallo - \$55 per basket (serves 25 guests)
Popcorn
Kettle Corn

Late night

Macaroni & Cheese
Cavatappi Pasta with Gruyere and aged White Cheddar Mornay sauce

Tator Tots
Chicken Fingers
Beef Sliders
Pulled Pork Sliders

Breakfast Options

All breakfast options come with coffee and orange juice.

Continental Breakfast-assorted fruit and pastries \$11/person
Smoked Sides of Salmon, Mini Bagels and Cream Cheese - \$265, serves 50
Make your own Yogurt Parfait \$9/person
Premade Yogurt Parfaits \$5.95/person

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Lunch Buffets

The Corner Deli

\$18 per person

Assorted Cold Meat Platter – Roast Beef, Ham and Turkey
Assorted Cheese Platter – American, Swiss, Cheddar and Pepper Jack
Lettuce, Tomatoes, Onions, Pickles
Assorted Sliced Breads
Mayonnaise and Mustard
Potato Salad or Coleslaw (Pick 1)
Potato Chips
Assorted Cookies

Deck Barbeque

\$22 per person

Grilled Jumbo Hamburgers and Grilled Chicken Breasts
Assorted Cheese Platter - American, Swiss, Pepper Jack and Cheddar
Sliced tomatoes, Lettuce, Onions and Pickles
Condiments - Mayonnaise, Mustard, Ketchup and Barbeque Sauce
Assorted Buns
Potato Salad or Coleslaw (Pick 1)
Baked Beans
Watermelon Wedges
Assorted Cookies or Dessert Bars

Ciao Pasta

\$26 per person

Tossed Caesar Salad
Garlic Bread Sticks
Bowtie, Cheese Tortellini or Penne Pasta (Choose 2)
Basil Marinara, Classic Alfredo or Creamy Pesto (Choose 2)
Assorted vegetables
Parmesan Cheese
Beef and Chicken (Add Shrimp for \$4 more per person)

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Dinner Buffets

Includes a salad, fresh-baked bread, two accompaniments (one starch, one vegetable), entrée, and fresh-brewed coffee station.

One entrée - \$27, Two entrées - \$29, Three entrées - \$32

Salad

House Salad – Mixed greens with tomatoes, cucumbers, red onions and Ranch or French dressing
Spinach and Strawberry Salad (add \$2 to entrée price)
Tossed Caesar Salad (add \$2 to entrée price)

Accompaniments

Starch

Linguini Pasta
Roasted Garlic Whipped Potatoes
Roasted Red Potatoes
Sour Cream and Chive Whipped Potatoes
White and Wild Rice Blend

Vegetables

All vegetables are prepared from fresh produce.
Green Beans Almandine
Glazed Carrots
Lemon and Garlic Green Beans and Carrots
Asparagus and Carrot Bundles (add \$2 to buffet price)
Grilled or Steamed Asparagus

Entrées

Atlantic Salmon with Teriyaki Glaze
Braised Beef Tips in Burgundy Sauce
Citrus-glazed Chicken Breast
Jamaican Jerk-rubbed Pork Loin with Mango Coulis
Parmesan-crusted Walleye with House made Tartar Sauce
Vegetarian Lasagna

Carving Stations

A Club Chef is required for action stations at an additional fee of \$35 per hour (one hour minimum).

Prime Rib with Au Jus and Horseradish Sour Cream (add \$8 to entrée price)
Roast Beef Tenderloin with Au Jus and Horseradish Sour Cream (add \$8 to entrée price)
Roasted Pork Lyonnaise (add \$8 to entrée price)
Roasted Turkey Breast with Turkey Gravy & Cranberries (add \$6 to entrée price)

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Served Meals

*Includes a salad, assorted rolls, two accompaniments, entrée, and fresh-brewed coffee station.
If you choose to have more than one entrée, add \$2 per plate for the 2nd entrée and \$3 for a 3rd.*

Salad

House Salad – Mixed greens with tomatoes, cucumbers, red onions and Ranch or French dressing
Spinach and Strawberry Salad (add \$2 to entrée price)
Tossed Caesar Salad (add \$2 to entrée price)

Accompaniments

Choose two accompaniments, one starch and one vegetable.

Starch

Mashed Potatoes (regular or garlic)
Roasted Red Potatoes
Baked Potato
Rice Pilaf
Basmati Rice
Creamy Risotto

Vegetables

All vegetables are prepared from fresh produce.

Honey Glazed Carrots
Vegetable Medley
Steamed Broccoli
Sautéed Green Beans
Grilled or Steamed Asparagus (add \$1 to entrée price)



Entrées

Grilled Pork Chop

Served with a side of apple chutney \$25

Chicken Marsala

Pan seared chicken served with a Marsala wine mushroom sauce \$26

Grilled Filet Mignon

Served on a bed of wild mushrooms topped with herbed compound butter \$32

Jamaican Jerk Pork Loin

Served with a tangy pineapple salsa \$26

Chicken Béarnaise

Grilled chicken topped with a savory onion and herb sauce \$26

Grilled Salmon Filet

Topped with a creamy dill sauce \$27

Chicken Piccata

An Italian classic of chicken breast made with fresh lemon, butter and capers \$26

Parmesan Crusted Walleye Filet

Served with our special house made tartar sauce \$29

Mango Chutney Chicken

Baked chicken breast, topped with mango chutney \$26

Chilean Sea Bass

Seared to perfection served with a tomato Kalamata relish \$32

Surf N Turf

Filet Mignon accompanied by jumbo shrimp infused with white wine, lemon and butter \$37

Neapolitan Stacker (Gluten Free, Vegan)

Grilled Portobello mushroom, eggplant, zucchini, bell peppers and mushrooms served with a balsamic reduction over a bed of lentils \$22

Tuscan Pesto Pasta (Vegetarian-can be Vegan)

Penne Pasta with sun dried tomatoes and Kalamata olives mixed in a fresh pesto sauce \$21

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Kid's Meals

Generally, we suggest a Kid's Meal for those who are 12 years old and under, which is based on the amount of food they receive with this meal. For events with less than 20 children, we provide a served meal and for events with over 20 children, we can do either a served meal or buffet. Please be advised this meal does not include a salad.

Chicken Tenders

Two breaded chicken tenders served with French fries or fruit \$10

Macaroni and Cheese

A bowl of freshly prepared pasta covered in our cheese sauce, served with French fries or fruit \$10

Corn Dog

Served with French fries and fruit \$10

Desserts

If you choose to bring in your own dessert, it must be from a licensed vendor and we charge \$1.25 per person for Dessert Service fee for use of plates, forks, napkins, and service.

Prices are per dessert, unless otherwise noted.

Assorted Cookies - \$15 per dozen

Assorted Dessert Bars - \$23 per dozen

Cheesecake-\$6/person

Chocolate Mousse- \$4/person

Key Lime Pie-\$6/person

Flourless Chocolate Torte-\$6/person

Ice Cream Buffet \$5/person

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Drinks

Non-Alcoholic

Juices: \$2/person

Coffee Station: \$2/person

Southern Refresher Station: \$75
lemonade, iced tea, cucumber flavored water

Unlimited soda \$3.00/person

Fruit Punch: \$25/gallon

Alcohol

Domestic Beer: \$6

Imported Beer: \$7

Domestic Keg: \$350

Import Keg: \$425

Craft Keg: TBD

Champagne Punch \$45/gallon

Call Liquor: \$7.50

Premium Liquor: \$7.50 and up

Wine: \$7.50 and up

Wine

Tier I \$22/bottle

Tier II \$26-28/bottle

Tier III \$32/bottle

Wine Corkage Fee: \$15/750mL
bottle

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