



# *Food & Beverage Guide*

RIVER OAKS GOLF COURSE & EVENT CENTER  
(651) 438-2121 | [riveroaksmunigolf.com](http://riveroaksmunigolf.com)

# Hot Hors d'Oeuvres

Prices reflect service for 50 pieces

\$200

## Mini Crab Cakes

Served with tarter sauce

\$140

## Petite Meatballs

Choose from: BBQ or Marinara

\$150

## Boneless Chicken Wings

Tossed with your choice of:  
Cajun dry rub, hot sauce or BBQ,  
Served with ranch dressing

\$130

## Quesadilla Wedges

Cheese Only (V)  
Grilled flour tortilla, cheese and pico de gallo

\$160

## Quesadilla Wedges

With Chicken  
Grilled flour tortilla, cheese and pico de gallo

\$160

## Chicken Skewers (GF)

Marinated grilled chicken skewers,  
Served with honey mustard

\$160

## Spinach & Artichoke Dip (V)

A creamy blend of chopped spinach,  
tender artichoke hearts, chopped chestnuts  
and parmesan cheese – topped with mozzarella  
cheese, served with fried tortilla chips

\$185

## Coconut Chicken

Served with sweet & sour orange sauce

\$160

## Spinach Stuffed Mushrooms (V)

Jumbo mushroom caps filled with our spinach  
stuffing mix, then baked with cheese

\$300

## Mini Beef Wellingtons

Served with mushroom duxelles

\$180

## Fried Spring Eggrolls

Choose from: Pork or Vegetable (V)  
Served with sweet & sour sauce

\$190

## Beef & Cheddar Sliders

Mini soft buns, sliced beef & melted cheddar  
cheese, served with creamy horseradish sauce

\$175

## Beef Satays

Served with spicy peanut sauce

\$250

## Bacon Wrapped Scallops

Jumbo scallops tossed with house seasoning,  
wrapped with smoked bacon

(GF) Gluten Friendly | (V) Vegetarian Friendly

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and any applicable county taxes. Chef reserves right to make substitutions.

# Cold Hors d'Oeuvres

Prices reflect service for 50 pieces

\$130

## Bruschetta (V)

Diced tomatoes, fresh garlic, basil and olive oil on toasted crostini, drizzled with balsamic glaze

\$150

## Roasted Pork Crostini

Pork tenderloin on toasted french bread with mascarpone cheese, Lingonberry jam and chive batons

\$200

## Chardonnay Poached Shrimp

Vodka cocktail sauce

\$175

## Short Rib Crostini

Horseradish cream, caramelized onions and bleu cheese crumbles

\$150

## Chicken Salad Choux Puffs

Baked and filled with chicken salad

## Platters

### Whole Baked Brie (V)

Whole brie wrapped in puff pastry, topped with honey and pecans, served with crackers

Serves 25 people.....\$100

Serves 50 people.....\$200

### Fresh Seasonal Fruit (GF, V)

Serves 25 people.....\$100

Serves 50 people.....\$200

### Fresh Seasonal Vegetables (V)

Served with creamy ranch dip

Serves 25 people .....\$75

Serves 50 people.....\$150

### Hummus and Chip Platter (V)

Traditional hummus with fried pita chips

Serves 25 people .....\$50

Serves 50 people.....\$100

### Sliced Meat and Cheese

Sliced ham, turkey, roast beef, cheddar and Swiss, assorted condiments and soft rolls

Serves 25 people ..... \$130

Serves 50 people ..... \$250

### Domestic Cubed Cheese & Assorted Crackers (V)

Serves 25 people ..... \$100

Serves 50 people ..... \$200

### Baked Potato Bar (GF, V)

Baked potato with shredded cheese, bacon, sour cream and green onions

\$7 per person

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\$23/person

# Custom Dinner Service Options

Dinner service prices are per person: one entrée, salad, vegetable, starch and warm dinner rolls and butter

\*Minimum 25 people to customize buffet

\*Add a second Oaks entrée selection for an extra \$5/person.

## Oaks Entrées: Select One

### Baked Seasoned Cod

with lemon butter

### Sliced Roast Beef

with beef Au jus and horseradish sauce

### Baked Seasoned Chicken

with parmesan cream sauce

### Baked Chicken Marsala

with marsala cream sauce

### Bruschetta Chicken

topped with tomato, garlic, olive oil, fresh basil and drizzled with balsamic glaze

### Sliced Oven Baked Ham

with maple glaze

### Sliced Roasted Turkey Breast

with pan gravy

### Sliced Herb Roasted Pork Loin

with pan gravy

### Herb Roasted Pork

with apple chutney

### Burgundy Beef Tips

with mushrooms and onions

### Petite Sirloin

with peppercorn demi

### Bacon Wrapped Pork Loin

with cinnamon chipotle cream sauce

## Premium Entrées

### Baked Salmon

with teriyaki sauce, add an extra \$13/person

### Carved Roasted Prime Rib

with creamy horseradish sauce, add an extra \$14/person

### Carved Roasted Beef Tenderloin

with creamy horseradish sauce, add an extra \$15/person

## Sides

### Salad

Select One:

Mixed Green Salad  
Caesar Salad Greek Salad  
Anti-Pasta Salad  
Pasta Salad Potato Salad Coleslaw

Add an extra salad for \$3/person

### Vegetables

Select One:

Green Bean Almondine  
Glazed Baby Carrots  
Vegetable Medley  
Buttered Corn Steamed Broccoli

Add an extra vegetable for \$3/person

### Starch

Select One:

Buttered Mashed Potatoes  
Cornbread Stuffing Yellow Rice Pilaf  
Herb Roasted Red Potatoes  
Au Gratin Potatoes  
Cheesy Hash Browns  
Mac & Cheese

Add an extra starch for \$3/person

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# *Plated Entrées*

All plated entrées include Chef's choice of vegetable and starch,  
Maximum of two entrée selections, vegetarian entrée available upon request

**\$26/person**

## **Rosemary Chicken**

Sautéed chicken breast accented with  
fresh rosemary and lemon

**\$28/person**

## **Pan Seared Salmon**

Tender and juicy wild salmon,  
lightly seasoned and pan-fried

**\$32/person**

## **The Center Cut**

6 oz. tender grilled USDA Choice sirloin  
topped with garlic herb butter

**\$34/person**

## **Walleye**

Lightly coated with seasoned flour  
and pan-fried in butter

**\$36/person**

## **Beef Tenderloin**

6 oz. tender grilled USDA Choice beef tenderloin  
topped with garlic herb butter

**\$42/person**

## **Surf and Turf**

6 oz. filet with garlic herb butter, pan-seared  
salmon with lemon butter sauce

**\$25/person**

## **Baked Chicken Breast (GF)**

Grilled chicken breast seasoned with lemon,  
served with sautéed green beans and mashed potatoes

**\$25/person**

## **Pasta Primavera**

Sautéed vegetables with garlic lemon  
butter sauce over linguine

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# ***Breakfast Service***

Minimum 25 people: served with chilled juice, coffee and hot tea

**\$12/person**

## **The Continental**

Seasonal fresh fruit, assorted breakfast pastries, danish and muffins

**\$18/person**

## **All American**

Seasonal fresh fruit, scrambled eggs with cheese, glazed french toast, smoked bacon, sausage patty and breakfast potatoes

**\$14/person**

## **Bagel Breakfast**

Seasonal fresh fruit, assorted cream cheese, hard boiled egg

**\$16/person**

## **South of the Border**

Seasonal fresh fruit, scrambled eggs, peppers and onions, chorizo, shredded mixed cheese, flour tortillas, salsa and sour cream, side of breakfast potatoes

## ***Breakfast À La Carte***

**\$24/dozen**

### **Assorted Danish Rolls**

**\$30/dozen**

### **Assorted Muffins**

**\$30/dozen**

### **Assorted Bagels with Cream Cheese**

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# Lunch & Dinner Buffets

Minimum 25 people: \$3/person charge for unlimited soda and coffee

**\$16/person**

## The Stadium

*Choose ONE meat:*

1/3rd lb. hamburger, jumbo hot dog or beer brat, topped with cheddar cheese, tomatoes, pickles, lettuce, onions, mayo, ketchup and mustard, served with buns, potato salad and chips

*Add a second meat for \$3/person*

**\$16/person**

## Taco Bar

*6" flour tortillas, choose ONE meat:*

Taco beef or taco chicken, with shredded lettuce, pico de gallo, shredded cheese, sour cream, jalapeños, salsa, spanish rice, served with tortilla chips

*Add a second meat for \$3/person*

**\$18/person**

## Soup, Salad & Sandwich

Choice of ham, turkey, roast beef or egg salad, toppings include: lettuce, tomatoes, onions and/or cheese, served with soup and garden salad

**\$15/person**

## Boxed Lunch

Choice of ham, turkey or roast beef, served with a cookie, chips and water bottle

**\$15/person**

## Italian Feast

Penne noodles, alfredo and marinara sauces, garden or caesar salad, with parmesan cheese, served with freshly baked breadsticks

*Add meat for \$3/person:*

*Grilled chicken or baked italian meatballs*

**\$17/person**

## All American Fried Chicken

*6" flour tortillas, choose ONE meat:*

Garden salad or caesar salad, split top buns with butter, fried chicken, buttered corn and mashed potatoes with gravy

*Add pulled pork for \$3/person*

**\$18/person**

## All American Breakfast

Seasonal fresh fruit, scrambled eggs with cheese, glazed french toast, smoked bacon, sausage patty and breakfast potatoes

**\$19/person**

## Backyard BBQ

Choice of pulled pork or grilled chicken breast, served with buns, baked beans and potato salad

**\$25/person**

## Deluxe Italian Buffet

Breaded chicken parmesan, spicy Italian sausage in tomato sauce with peppers and onions, creamy pasta primavera, garden or Caesar salad, served with freshly baked breadsticks

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# *Kids Meals*

\$12/child, 10 years old and younger

## **Buttered Noodles**

Fettuccine noodles tossed with butter,  
served with french fries

## **Chicken Strips**

Served with ranch dressing  
and french fries

## **Hamburger**

All-beef 1/4 lb. grilled patty, topped with sliced pickles  
on a buttered bun, served with french fries

# *Snacks*

Enhance your hors d'oeuvres or enjoy some after-dinner snacks  
Served until 10:00 p.m.

\$5/person

## **Snack Bar**

Includes chips, chex mix and pretzels

\$23/pizza

## **Pizza Station**

16" pizzas, cheese or pepperoni

\$9/person

## **Walking Taco Station**

Bag of Nacho Cheese Doritos®, seasoned ground beef,  
Toppings include: lettuce, shredded cheese, tomatoes,  
salsa and sour cream

\$5/person

## **Chips & Salsa**

# *Desserts*

Two dozen minimum per item

\$24/dozen

## **Chocolate Brownies**

\$32/dozen

## **Assorted Bars**

Freshly baked and  
displayed on a tray

\$24/dozen

## **Assorted Cookies**

Freshly baked and  
displayed on a tray

\$24/dozen

## **Large Chocolate Chip Cookies**

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# ***Beverage Service***

## **Unlimited Soda and Coffee Package** *\$3 per guaranteed guest count*

Coffee and Hot Tea, Coke, Diet Coke, Sprite,  
Lemonade, Ginger Ale and Root Beer

## **Mixed Drink & Beer Service Packages**

Rail brands and domestic beers ..... **\$6/ticket or drink**  
Call brands and micros/imports/seltzers..... **\$8/ticket or drink**  
Premium brands and all beers ..... **\$10/ticket or drink**

## **Keg-Domestic Beers** **\$400**

## **Keg-Micro or Import Beers** **\$550**

**\$26/Bottle**

### **House Wine**

Merlot, Chardonnay, Pinot Grigio,  
Cabernet Sauvignon | Proverb Wines

**\$30/Bottle**

### **Sparkling Wine**

Prosecco | Josh

A larger selection of wines and sparkling are available upon request.  
Prices may vary, inquire with your event coordinator.

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