EDGEWOOD

Golf Course, Event Center, Pool, Restaurant & Pub

Where Strangers become Friends.

And Friends become Family

Banquet L



Events

Menu

519 Golf Club Rd

Anderson In 46011

Phone 765-642-4979

Fax 765-643-3860

www.theedgeexperiences.com



STYLES OF FOOD & SERVICE

Buffet: One or two food locations will be set up with all menu items

Guests will plate for themselves.

Plated: Each guest will be served courses while seated at tables

Stations: Several food areas offering groups of menu items for guests to plate

themselves

STYLES OF BEVERAGE SERVICE

Non-Alcoholic: All non-alcoholic beverages are included in our menu prices

Cash Bar: A full bar of Alcohol Beverages set up for guests to purchase.

Open Bar: You decide which beverage package you would like available for your

quests at the pre-paid, per person price. (Unlimited)

*All food and beverages are subject to 8% sales tax and a 20% service charge.

**\$250. Bartender, set up/breakdown fee is for both Cash bar and Open Bar this provides your own private bar and bartender for only your guests. **

HORS D'OEUVRES

Hot Hors d' oeuvres

100 pieces per order Half order available upon request Spinach artichoke dip with tortilla chips \$250 Meatballs with your choice of sauce \$125 Chicken Tenders with dipping sauces \$150 Stuffed Mushrooms \$120 Chicken Wings your choice of sauce \$155 Crab Stuffed Mushrooms \$325 Bacon Wrapped Scallops \$500

Chicken Quesadilla

Classic Potato Skins

Crabcakes

Cold Hors d' oeuvres	
100 pieces per order Half order available upon request	
Pinwheels	\$175
Sliders- Turkey, Ham	\$200
Chicken Salad Croissant	\$250
Bruschetta	\$150
Homemade Chips & Salsa	\$150
Homemade Pita Chips & Dip	\$125
Buffalo Chicken Dip w/Chips	\$200

Display all Three in ONE!

\$225

\$200

\$350

\$7.75 per person

Cheese Display

Assorted Cheeses with crackers

Fresh Fruit Display

Assorted Fruit with Dip

Vegetable Display

Assorted fresh vegetables with Ranch dressing for dipping

Non-Alcoholic Beverage Station

\$2.00 per Person

Includes:

Water Tea Lemonade Coffee

Coke Diet Coke Sprite

BUFFET MENU

All Entrées are served with <u>one</u> starch, <u>one</u> vegetable, Your choice of salad with dressings, dinner rolls & butter Non-alcoholic beverages included are: Coffee, Tea, Lemonade and Water <u>Pricing is per person.</u>

One Entrée \$22.95 Two Entrée \$26.95 Three Entrée \$29.95

Pasta Buffet

\$19.95

Per Person

Garden Green Salad

2 Dressings of your Choice

2 Types of Pasta of your choice

Marinara Sauce with Meatballs

Alfredo Sauce

Grilled Sliced Chicken Breast

Broccoli Florets

Rolls

Butter

Non-Alcoholic Beverages:

> Coffee Tea Lemonade Water

Meats

Roasted Pork Loin
Chicken Albert
Broasted Chicken
Herb Crusted Salmon
Tilapia
Baked Ham
Center cut Pork Chops
Country Fried Steak
Teriyaki Chicken
Swiss Steak
Beef Tips
Prime Rib
(\$6 per person up charge for Prime Rib)

<u>Starches</u>

Baked Potato Mashed potato L Gravy Red Bliss potatoes Wild Rice Parmesan Crusted Au gratin potatoes Gourmet Macaroni and Cheese

<u>Salads</u>

Heritage Blend Salad Garden Green Salad Rotini Pasta Salad Caesar Salad Macaroni Salad

Vegetables

Country Style Green Beans Roasted Broccoli California Blend Buttered Corn Honey Glazed Carrots

Buffet Enhancers

Carving Stations

(Available with 2+ entrees)

\$125.00

Prime Rib Ham Pork Loin

Dessert Options:

\$3.95 per person
Fruit Cobbler Chocolate Cake
Seasonal Fruit Pie, Sugar Crème Pie
Brownies
Assorted Cookies \$1.25 each

Additional side Items: \$4.00 per person

Cake Cutting Fee \$75.00

Please note there are other selections and vegetarian options available upon request.

PLATED MENU

*Entrées are served with one starch, one vegetable, your choice of either a house or Caesar salad,

Dinner rolls & butter Pricing is per person.

Plated Entrees - Chicken

Broasted Chicken \$23.95

Grilled Chicken w/Lemon sauce \$22.95

Chicken Parmesan w/pasta \$26.95

<u>Plated Entrees – Beef</u>

Certified Angus Filet 8oz \$49.95

Certified Angus NY Strip 12oz \$49.95

Certified Angus Rib eye 12oz \$44.95

Plated Entrees – Seafood

Tilapia filets \$23.95

Grilled Salmon \$24.95

Plated Entrees - Pork

Roasted Pork Loin \$24.95

Center Cut Pork Chops \$24.95

Pulled Pork \$23.95

<u>Plated Entrees – Pasta</u>

Fettuccini Alfredo \$22.95

Cheese Ravioli \$22.95

Gourmet Mac & Cheese \$20.95

Spaghetti & Meatballs \$20.95

*All Pastas Served with Salad and Bread

Dessert Options:

\$3.95 per person
Fruit Cobbler Chocolate Cake
Seasonal Fruit Pie Sugar Crème Pie
Brownies
Assorted Cookies \$1.25

Salad Dressing Options

Ranch Bleu Cheese French
Caesar Thousand Island
Raspberry Vinaigrette
Poppy seed Honey Mustard

*All food and beverages are subject to 8% sales tax and a 20% service charge.

BAR PACKAGES

Standard Bar Package

\$14.95 per Guest

Bottled Beer

Choose up to 2 types

Bud Light, Coors Light, Miller Lite, Budweiser

Premium Bottled Beer \$1.25 upcharge per person

Corona, Michelob Ultra, Ying Ling, Blue Moon, Heineken, Summer Shandy, Angry Orchard, Octoberfest

House wine

Choose up to 2 types

Merlot, Chardonnay, Pinot Noir, Moscato, Sauvignon Blanch

Full Open House & Domestic bar Package

\$19.95 per Guest

Bottled Beer

Choose up to 2 types

Bud Light, Coors Light, Miller Lite, Budweiser,

Premium Bottled Beer \$1.25 upcharge per person

Corona, Michelob Ultra, Ying Ling, Blue Moon, Heineken, Summer Shandy, Angry Orchard, Octoberfest

House wine

Choose up to 2 types

Merlot, Chardonnay, Pinot Noir, Moscato, Sauvignon Blanch

Liquor

(House selections)

Bourbon, Scotch, Amaretto, Gin, Vodka, Rum, Tequila, Triple sec, Sweet & Dry Vermouth, Assorted Mixers and Garnishes

Full Open Premium Bar Service

\$22.95 per Guest

Bottled Beer

Choose up to 2 types

Bud Light, Coors Light, Miller Lite, Budweiser,

Premium Bottled Beer \$1.25 upcharge per person

Corona, Michelob Ultra, Ying Ling, Blue Moon, Heineken, Summer Shandy, Angry Orchard, Octoberfest

House wine

Merlot, Chardonnay, Pinot Noir, Moscato, Sauvignon Blanch

Liquor

Crown Royal, Jonnie Walker Red, Makers Mark, Jack Daniels, Assortment of Absolut Vodkas, Cpt Morgan, Beefeaters, Tanqueray, Sweet & Dry Vermouth, Assorted Mixers and Garnishes

Other selections available upon request

Add On's

Kegs \$300.00 for Domestic Bud Light, Coors Light, Miller Lite, L Budweiser/ \$375.00 for Premium Kegs Seltzers \$4.00 per can (White Claw, Truly) Champagne Toast \$5.25 per person

All Bar Packages are subject to the \$250.00 Bar Fee set up/break down and private Bartender

Total is based on guest count

BREAKFAST BUFFET OPTIONS

Prices are per person

Minimum of 50 people

Continental \$10.95

Muffins or Danish
Bagels with cream cheese and strawberry jam
Fresh Fruit
Coffee and Hot Tea
Juice Choice

All American \$13.95

Scrambled Eggs, Egg Bake or Western Scramble
Sausage and Bacon
Hash Browns
Muffins or Danish
Coffee and Hot Tea
Juice Choice

Presidential \$17.95

Scrambled, Eggs, Egg Bake or Western Scramble
Sausage and Bacon
Biscuits & Gravy
Fresh Fruit
Muffins or Danish
Bagels with cream cheese and strawberry jam
Coffee and Hot Tea
Juice Choice

Breakfast Buffet Enhancers

French Toast \$2.50 per person

Assorted Quiche Minis \$2.95 per person