



NORTHFIELD GOLF CLUB
BANQUET OPTIONS & PRICING

BREAKFAST BUFFETS

All Breakfast Buffets are priced per person and must have a minimum of 25 people.

- LONGEST PUTT** \$10
 Assorted Pasties, Orange Juice, Coffee and various Teas
- OUT OF BOUNDS**\$16
 Scrambled eggs or Egg bake, Bacon, Sausage or Ham, Breakfast potatoes,
 Orange Juice, Coffee and various Teas
- BISCUITS & GRAVY**\$8
 Two Biscuits served with Sausage Gravy and a side of Fresh Fruit

ALA CARTE

(Can be added to any Buffet)

- Seasonal Fresh Fruit Platter (serves 25).....\$65
- Assorted Pasties\$32 Dozen
- Cinnamon Rolls\$24 Dozen
- Bagels\$24 Dozen
- Assorted Muffins\$30 Dozen

BEVERAGES

- Orange Juice (Approximately 25 cups)\$34 Gallon
- Bottled Water \$2.00 Each
- Iced Tea or Lemonade (Approx. 25 cups) \$27 Gallon
- Bottled Soft Drinks\$3.00 Each
- Coffee \$12 Pot

SNACKS

- Cookies.....\$24 Dozen
- Brownies..... \$24 Dozen
- Assorted Bars..... \$24 Dozen
- Candy Bars\$3.00 Each
- Snack Mix\$15 Pound



LUNCH BUFFETS

All Lunch Buffets are priced per person and must have a minimum of 25 people.

CADDY'S GRILL\$17

Hamburgers, Hot Dogs or Brats with a Salad, Chips, and Fixings

- Substitute Grilled Chicken Breast for Hot Dogs or Brats **Add \$2**

19TH HOLE\$15

Build your own Turkey, Ham or Beef Sandwich with a Salad, Chips and Fixings

THE FAIRWAY\$15

Build your own Pulled Pork Sandwich with a Salad, Chips and Fixings

- Substitute Pulled Chicken or Brisket **Add \$2**

Salad Options: Caesar Salad, Garden Salad, Pasta Salad, Potato Salad, or Cole Slaw

TACO BAR\$17

Beef or Chicken, Hard or Soft Shells, with all the Fixings

FRONT 9\$16

Chicken Salad, Tuna Salad or Egg Salad (Choose 2)

Breads- Croissant, Wheat, White, Marble Rye (Choose 2)

----- Served with Chips, and Fixings -----

BOX LUNCH\$10

A Ham Sandwich & A Turkey Sandwich, Bag of Chips and a Cookie

PASTA BUFFET\$22

Same as Dinner Buffet

ALA CARTE (Can be added to any Buffet)

Soup du Jour **\$3 Person**

Salads **\$3 Person**

Baked Beans..... **\$3 Person**

Season Fresh Fruit Platter (serves 25)..... **\$69**

SANDWICHES

Sandwiches & Wraps served with Kettle Chips Sub French Fries, Tator Tots, Soup or Salad **\$2**

Sub Sweet Potato Fries or Onion Rings **\$3** Add Cheese **\$1** Add Bacon **\$2.50**

HAMBURGER\$13

BLT SANDWICH\$13

RUBEN OR RACHEL CHICKEN\$14

CHIPOLTE WRAP\$15

SOUP AND 1/2 SANDWICH\$12



SALADS

All Salad are priced per person and include a Fresh Baked Roll and Butter

CHEF SALAD \$13

Hard Boiled Egg, Tomatoes, Bacon, Cheddar Cheese, Turkey, and Ham on Romaine

GRILLED SALMON SALAD \$17

Spring Mix Lettuce with Grilled Salmon, Scallions, Tomatoes, Avocado,
Toasted Sesame Seeds and Homemade Vinaigrette

CAESAR SALAD \$11

Romaine Lettuce topped with Croutons, Parmesan Cheese and tossed in Caesar Dressing

• Add Grilled Chicken \$3

APPETIZERS

All priced per 25 pieces

Pork or Vegetable Pot Stickers	\$70
Vegetable Spring Rolls	\$70
Buffalo or Teriyaki Chicken Wings	\$90
Boneless Chicken Wings	\$90
Barbeque, Swedish or Marinara Meatballs	\$70
Shrimp Cocktail	\$95
Firecracker Shrimp	\$95
Smoked Salmon Display	\$135
Seasame Crusted Tuna with Giner Wasabi Aioli	\$80
Cheese and Cracker Tray	\$70
Seasonal Fresh Vegetable Tray	\$70
Seasonal Fresh Fruit Platter	\$70
Italian Bruschetta Tray	\$70
Spinach and Artichoke Dip	\$70



DINNER BUFFET

All Dinner Buffets are priced per person and must have a minimum of 25 people

- **ONE ENTREE \$23**
- **TWO ENTREES \$26**
- **THREE ENTREES \$28**

All Dinner Buffets include Potato, Vegetable, Salad and Dinner Roll

ENTREE OPTIONS:

- CHICKEN BEURRE BLANCE
- CHICKEN MARSALA
- 1/4 FRIED CHICKEN
- PORK CHOPS
- BEEF TIPS WITH GRAVY
- COD
- CHICKEN WITH ARTICHOKE CREAM SAUCE
- CAPRESE CHICKEN
- ROSEMARY ROASTED PORK LOIN
- BAKED HAM
- ROASTED SALMON WITH DILL CREAM SAUCE
- WALLEYE

ADDITIONAL ENTREES AT MARKET PRICE:

- PRIME RIB
- BEEF TENDERLOIN
- NEW YORK STRIP STEAK

POTATO OPTIONS:

- MASHED POTATOES
- GARLIC MASHED POTATOES
- AU GRATIN
- BAKED POTATO
- BABY RED POTATOES
- WILD RICE

VEGETABLE OPTIONS:

- CHEF'S CHOICE MEDLEY
- BUTTERED CORN GLAZED
- CARROTS
- CALIFORNIA MEDLEY
- GREEN BEAN ALMANDINE

SALAD OPTIONS:

- CAESAR
- GARDEN
- PASTA
- POTATO
- COLE SLAW

PASTA BAR BUFFET \$22

All Pasta Buffets are priced per person and include a choice of Salad, seasonal Fresh Vegetable and choice of Garlic Bread or Breadsticks

MEATS

- Grilled Chicken
- Meatballs
- Andouille Sausage
- Shrimp (Add \$5)

SAUCES

- Marinara
- Alfredo
- Jambalaya
- Pesto Cream

PASTAS

- Rotini
- Penne
- Fettuccine
- Spaghetti

Price includes 2 choices of each category above



PLATED DINNER ENTREES

All Dinner Entrees are priced per person

All Dinner Entrees include choice of Salad, Vegetable, Potato and Dinner Roll

SIRLOIN & CHICKEN	\$27
6 oz. Sirloin and Choice of Chicken	
SIRLOIN & WALLEYE	\$29
6 oz. Sirloin and 4 oz. Seared Walleye	
CAPRESE CHICKEN	\$24
6 oz. Grilled Chicken Breast topped with Basil Pesto, Sliced Tomatoes, Melted Mozzarella and Balsamic Reduction	
CHICKEN BEURRE BLANC	\$24
6 oz. Grilled Chicken Breast topped in a Creamy Lemon Butter Sauce	
CHICKEN MARSALA	\$24
6 oz. Grilled Chicken Breast topped with Marsala Sauce and Fresh Mushrooms	
FRIED CHICKEN	\$22
1/4 Fried Chicken in our house-made breading	
SIRLOIN STEAK	\$25
6 oz. Sirloin topped with Maître Hotel Butter	
PRIME RIB	\$29
10 oz. cut of tender Prime Rib served Medium Rare with Au Jus and Creamy Horseradish	
PAN-SEARED WALLEYE	\$26
8 oz. Pan-Seared Walleye with a Parmesan sauce	
GRILLED SALMON	\$26
8 oz. Grilled Salmon served with a Lemon-Thyme Beurre Blanc	
VEGETARIAN SEASONAL PASTA PRIMAVERA	\$21
Chef's choice blend of Seasonal Vegetables served with White Wine, Olive Oil and Herbs over home-made Spaghetti	
KID'S MEALS (Age 10 & Under)	\$12
Chicken Tender or Cheeseburger or Mini Corndogs with French Fries	

ALCOHOLIC BEVERAGES

HALF BARREL DOMESTIC BEER	\$395
HALF BARREL CRAFT BEER	\$445
DOMESTIC BOTTLE BEER	\$4.75
CRAFT BOTTLE BEER	\$5.50
DOMESTIC DRAFT BEER	\$5.00
CRAFT DRAFT BEER	\$6.50
HOUSE WINE	\$6.75/\$23 BOTTLE
HOUSE CHAMPAGNE	VARIES BASED ON BRAND
RAIL COCKTAILS	\$6.00

SPECIAL REQUESTS

- ❖ Do you want a themed Menu?
- ❖ Do you have a guest with a Food Allergy?
- ❖ Have a specific Budget or item in mind?

We will work hard to meet your event needs.

