

2014 Banquet Menu

Breakfast

Continental Breakfast

Assorted breakfast pastries
 Freshly brewed coffee, and orange juice

\$3.95 per person

Add Seasonal fresh fruit mix for \$1.75 per person

Lunch Selections

Lunch Ticket

Choice of Hamburger/Brat/Mett/Hot Dog
 Bagged snack
 16 oz beer, 20 oz water, Fountain soft drink

\$7.95 per person

Not available as a buffet

On the Tee Buffet

Hamburgers, hot dogs, metts, brats with assorted buns
 Fresh relish tray
 Potato Chips
 Iced Tea & Lemonade
 Draught Beer

\$9.95 per person – Minimum 72 people

One (1) hour buffet before round

Boxed Lunch

Ham or turkey sandwich with American cheese
 Potato chips, fresh piece of fruit and a cookie

\$9.95 per person

*Add 16 oz beer, Bottled water, or Fountain drink for
 \$3.25 per person*

Buffet Selections

**All Buffets Two-Hour maximum (except On the Tee)*

***Add pitchers of iced tea and/or lemonade to any Buffet
 for \$1.95 per person*

Deli Buffet

Thinly sliced Ham and Turkey, with American cheese,
 and assorted breads
 Fresh relish tray
 Choice of two: Potato Salad, Pasta Salad, Oven Baked
 Beans, or Potato Chips
 Fresh Baked Cookies

\$10.95 per person - Minimum 16 People

Backyard Grillout Buffet

Hamburgers, hot dogs, metts, brats with assorted buns
 Fresh relish tray
Choice of two: Potato Salad, Pasta Salad, Oven Baked
 Beans, or Potato Chips
 Fresh Baked Cookies

\$11.95 per person – Minimum 16 People

(Add Grilled Chicken Breasts for \$3.00 per person)

On The Lighter Side

Choice of one: Fresh Tossed Garden Salad with
 assorted dressings or Caesar Salad
Choice of two: Homemade Chicken Salad, Tuna Salad,
 Pasta Salad, or Thinly sliced Turkey with assorted Bread

\$10.95 per person - Minimum 16 People

Southern Barbeque Buffet

Pulled Chicken and Pulled Pork BBQ
 Oven Baked Beans and Creamy Cole Slaw
 Fresh Corn Bread

\$12.95 per person - Minimum 32 people

Birdie Buffet

Choice of Two Entrees: Grilled Chicken Breasts, Hot
 Roast Beef Au Jus, Oven Baked Cod, Baked Ham,
 Roasted Turkey Breast, Slow-Roasted Pork Loin, Pulled
 Pork, or Lasagna

Choice of Two Sides: Garlic Mashed Potato, Saute'd
 New Potato, Green Beans, Vegetable Medley, or
 Macaroni & Cheese

Choice of one: Fresh Tossed Garden Salad with
 assorted dressings or Caesar Salad
 Dinner Rolls and Fresh Baked Cookies

\$16.95 per person - Minimum 32 People

Eagle Buffet

Choice of Two Entrees: Oven Roasted Prime Rib
 w/Horseradish Sauce, 8oz Strip Sirloin Steak, Hickory
 Smoked Barbeque Ribs, Marinated Chicken Breast,
 Salmon Fillet, or any selections from Birdie Buffet.

Choice of Two Sides: Garlic Mashed Potato, Saute'd
 New Potato, Green Beans, Vegetable Medley, or
 Macaroni & Cheese

Choice of one: Fresh Tossed Garden Salad with
 assorted dressings or Caesar Salad
 Dinner Rolls and Fresh Baked Cookies

\$21.95 per person - Minimum 32 People

Cold Hors D'oeuvres

Cubed Cheese Tray	\$100
Fresh Seasonal Fruit Tray	\$100
Crisp Vegetable Tray with Ranch Dip	\$100
Shrimp Cocktail <i>250 pieces</i>	\$250
Tortilla Chips and Salsa	\$6/pound
Chips/Pretzels	\$6/pound

Hot Hors D'oeuvres

Meat Balls in BBQ or Marinara <i>100 Pieces</i>	\$100
Italian Sausage in Marinara <i>100 Pieces</i>	\$100
Chicken Wings (Hot, BBQ, or Teriyaki) <i>10 Pounds</i>	\$125
Chicken Quesadilla <i>100 Pieces</i>	\$125
Chicken Fingers w/BBQ and Ranch <i>10 Pounds</i>	\$125
Pigs in a Blanket <i>100 Pieces</i>	\$125
Petite Quiche <i>100 Pieces</i>	\$125
Egg Rolls <i>100 Pieces</i>	\$125
Mini Crab Cakes <i>100 Pieces</i>	\$200

Ala Carte Pricing

Drink Ticket	\$3.25 (16oz beer, Bottled Water, Fountain Soft Drink or Sports Drink)
Draught/Tea/Lemonade Package	\$12.95 per player
Draft Beer	\$200 per ¼ barrel Premium
	\$350 per ½ barrel Premium
	\$275 per ½ barrel Off Premium
Bloody Mary Station	\$200 (approximately 50 drinks)
House Wines	\$15/bottle
20 oz. Bottle Water	\$2.25
Coffee	\$12/gallon

Room Rental Fees

Rental Fees vary based on size/date of event. Rentals are for Four (4) hour period.

Outside Catering Options

If your group decides to bring in a licensed outside caterer for your event, they must supply a certificate of insurance, along with all condiments/utensils/catering equipment and supplies. A per person plate fee will be charged for use of the facility, set-up, and clean-up.

Bring in Breakfast - \$1.50 per person

Bring in Lunch - \$2.50 per person

Bring in Dinner - \$5.00 per person

- **Additional menus can be created. Please ask for details.**
- A standard 18% service charge and 6.75% State of Ohio sales tax will be added to all food & beverage items.
- If you would like to upgrade to an outdoor grill and grill cook, a \$50 fee will be added.
- Only CGM staff are permitted to drive beverage carts and serve alcohol at the facility; a driver may be reserved (Thurs. week before outing) at \$50/cart.
- **NO OUTSIDE ALCOHOL MAY BE BROUGHT ONTO COURSE OR BANQUET FACILITY**
- We reserve the right to control alcohol consumption. **Please do not drink & drive!**

Please contact Paul Schildmeyer, Director of Sales, at 513.290.5937 to plan your menu!



OPERATED BY

BILLY CASPER GOLF