

Breakfast

Continental Breakfast

Assorted breakfast pastries
 Freshly brewed coffee and orange juice
\$5 per person

Add Seasonal fresh fruit mix with yogurt and granola for \$3/person

Hot Breakfast Buffet

Scrambled eggs with shredded cheese or breakfast sandwiches
 Sausage, crisp bacon, fresh baked biscuits with sausage gravy, and hashbrowns

\$10 per person – Minimum 32 People

Add Fresh Brewed Coffee & Orange Juice for \$2/person

Lunch Selections

Lunch Ticket

Choice of Hamburger/Brat/Mett/Hot Dog
 Bagged snack
 16oz beer, 20oz bottled or fountain soft drink
\$8.25 per person

Not available as a buffet

Boxed Lunch

Ham, Turkey or Chicken Salad Sandwich with American Cheese
 Potato Chips, Dill Pickle and a Cookie
\$10 per person

Add 16oz beer, 20oz soft drink for \$3.25 per person

Buffet Selections

**Add pitchers of iced tea & lemonade to any Buffet for \$2 per person
 **Vegetarian and Gluten Free options available upon request*

On the Tee Buffet

Choice of Two: Hamburgers, Pulled Pork, Metts, Brats, Hot Dogs
 Fresh relish tray w/Potato Chips
 Iced Tea & Lemonade
 Draught Beer

\$10 per person – Minimum 72 people

Deli Buffet

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

Beans, Coleslaw, or Potato Chips/Pretzels
 Fresh Baked Cookies

\$12 per person - Minimum 16 People

2019 Banquet Menu

A Taste of Mexico

Hard & Soft Taco Shells with Ground Beef, Shredded Chicken, Lettuce, Tomato, Onion, Shredded Cheese, Guacamole, and Sour Cream
 Refried Beans, Rice, Tortilla Chips/Salsa
 Assorted Desserts

\$11 per person - Minimum 24 People

A Taste of Italy

Choice of Two Entrees: Creamy Chicken Alfredo, Spaghetti & Meatballs, Lasagna, Baked Rigatoni
 Fresh Tossed Garden Salad with assorted dressings
 Dinner Rolls and Assorted Desserts

\$11 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, Coleslaw, or Potato Chips/Pretzels
 Fresh Baked Cookies

\$12 per person – Minimum 16 People

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

Southern Barbeque Buffet

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

\$13 per person - Minimum 24 people

Birdie Buffet

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

Choice of Two Sides: Garlic Mashed Potato, Roasted Redskin Potato, Seasoned Green Beans, Buttered Corn, Vegetable Medley, or Macaroni & Cheese

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

\$19 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 Grilled Chicken Breast, or Seafood Selection (*Market Price*)

Choice of Two Sides: Garlic Mashed Potato, Scalloped Potatoes, Rice Pilaf, Roasted Redskin Potato, Seasoned Green Beans, Buttered Corn, Vegetable Medley, or Macaroni & Cheese

Choice of one: Fresh Tossed Garden Salad with assorted dressings or Caesar Salad

Dinner Rolls and Assorted Desserts
\$26 per person - Minimum 32 People

Cold Hors D'oeuvres

Cubed Cheese Tray	\$125	Bruschetta	\$125
Fresh Seasonal Fruit Tray	\$150	Deviled Eggs	\$75
Crisp Vegetable Tray with Ranch Dip	\$125	Hummus with Bread/Vegetable	\$125
Spinach Dip with Breads and Crackers	\$100	Smoked Salmon Crostini	\$175
California Sushi Rolls	\$150	Tortilla Chips & Salsa	\$8/pound
Caprese Skewers	\$150	Chips/Pretzels	\$8/pound
Shrimp Cocktail	\$200		

Hot Hors D'oeuvres

Meat Balls in BBQ or Marinara	\$125	Santa Fe Chicken Egg Rolls	\$150
Italian Sausage in Marinara	\$125	Macaroni & Cheese Wedges	\$150
Chicken Wings	\$125	Pork Pot Sticker	\$200
Boneless Chicken Wings	\$200	Jalapeno Poppers	\$200
Assorted Puff Pastries	\$125	Spinach & Cheese Blossoms	\$125
Petite Quiche	\$225	Bacon Wrapped Water Chestnuts	\$225
Chicken Parmesan Sliders	\$200	Stuffed Mushrooms	\$150

Ala Carte Pricing

Drink Ticket	\$3.25 (16oz Beer, 20oz Bottled Soft Drink/Sports Drink, Fountain Drink) \$4.25 to include Premium/Craft beer option \$4.75 to include Single Mixed Drink/Wine option (Glenview ONLY)
Draught/Tea/Lemonade Package	\$13 per player
Draft Beer	\$200 per ¼ barrel Premium \$350 per ½ barrel Premium \$275 per ½ barrel Off Premium <i>Craft & Import Barrels available upon request</i>
Special Event Drink Packages (4 HOURS)	\$14 Domestic Beer, House Wine, Soft Drinks \$18 Premium & Domestic Beer, House Wine, Soft Drinks \$22 Liquor, Premium & Domestic Beer, House Wine, Soft Drinks <i>Hourly Options also available upon request</i>
Bloody Mary or Mimosa Bar (Glenview Only)	\$250 (approximately 50 drinks)
House Wines	\$22/bottle
Coffee	\$12/gallon

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, clean-up, and table linens.

Bring in Breakfast - \$1.50 per person

Bring in Lunch - \$2.50 per person

Bring in Dinner - \$5.00 per person

- Rental Fees vary based on size/date of event. Rentals are for Four (4) hour period.
- **Additional menus can be created. Please ask for details.**
- A standard 18% service charge and 7% 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.
- Bartender charge is \$20/hour (No Charge if purchasing a Drink Package)
- Only CGM staff are permitted to drive beverage carts and serve alcohol at the facility; a dedicated driver for your exclusive event service may be reserved at least one week in advance at \$50/cart.
- **NO OUTSIDE ALCOHOL MAY BE BROUGHT ONTO COURSE OR BANQUET FACILITY. Any outside alcohol brought onto CRC property will be confiscated by staff.**
- 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!

