## Breakfast

**Continental Breakfast**
- Assorted breakfast pastries
- Freshly brewed coffee and orange juice
  - $4 per person
- Add Seasonal fresh fruit mix for $2/person

**Hot Breakfast Buffet**
- Scrambled eggs with shredded cheese
- Sausage, fresh baked biscuits with sausage gravy
  - $9 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 per person
- Not available as a buffet

**Boxed Lunch**
- Ham or turkey sandwich with American cheese
- Potato chips, fresh piece of fruit and a cookie
  - $10 per person
- Add 16oz beer, 20oz bottled or fountain soft drink for $3.25 per person

## Buffet Selections

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

**On the Tee Buffet**
- Hamburgers, hot dogs, metts, brats with assorted buns
- Fresh relish tray
- Potato Chips
- Iced Tea & Lemonade
- Draught Beer
  - $10 per person – Minimum 72 people
  - One (1) hour buffet before round

**2015 Banquet Menu**

**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
  - $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, or Potato Chips
- 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 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'ed 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
  - $17 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'ed 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
  - $22 per person - Minimum 32 People
Cold Hors D’oeuvres
Cubed Cheese Tray $125
Fresh Seasonal Fruit Tray $125
Crisp Vegetable Tray with Ranch Dip $125
Tortilla Chips and Salsa $8/pound
Chips/Pretzels $8/pound

Hot Hors D’oeuvres
Meat Balls in BBQ or Marinara 100 Pieces $125
Italian Sausage in Marinara 100 Pieces $125
Chicken Wings OR Boneless Wings (Hot, BBQ, or Teriyaki) 10 Pounds $125
Chicken Taquitos 100 Pieces $125
Pigs in a Blanket 100 Pieces $125
Petite Quiche 100 Pieces $125
Egg Rolls – Vegetarian or Pork 100 Pieces $125

Ala Carte Pricing
Drink Ticket $3.25 (16oz Beer, 20oz Bottled Soft Drink/Sports Drink, Fountain Drink)
Draught/Tea/Lemonade Package $13 per player
Draft Beer $200 per ⅛ barrel Premium
$350 per ¼ barrel Premium
$275 per ½ barrel Off Premium
Bloody Mary Station (Glenview Only) $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 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.
- 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!