

2015 Banquet Menu

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)
 **Add pitchers of iced tea and/or lemonade to any Buffet
 for \$2 per person*

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

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'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
\$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'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
\$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 ¼ barrel Premium \$350 per ½ 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!