



2019 EVENT CENTER SCHOOL BANQUET MENU



11099 South Highway 61
Cottage Grove, Minnesota
55016

651-438-3627 ext.2

Dear Special Event Planner,

I want to welcome you to River Oaks Golf Course and Event Center. Our goal for every event is to make your experience unforgettable.

With more than 25 years of experience and the capacity to accommodate up to 225 guests in one room, River Oaks Golf Course and Event Center's Food and Beverage team will customize your party to meet any needs, while offering the professional and personalized service necessary to guarantee the success of your day.

Our per person prices include your buffet choice, unlimited soda for each guest, sales tax, tip, room setup and clean up, linens, napkins to match your school colors, centerpieces, and ceiling lighting to match your school colors. We also include one team dinner that you can pick up on a Friday or Saturday between 3-9pm.

Contact us to get your date on the calendar!

THEMED BUFFET OPTIONS

Full Breakfast Buffet

Seasonal Fresh Fruit
Assortment of Danishes
Scrambled Eggs

Choice of one:

French Toast, Pancakes or Waffles

Bacon and Sausage
Whipped Cream
Maple Syrup
Fresh Croissants
Breakfast Potatoes O'Brien
Chilled Orange Juice
Coffee, Tea and Milk
\$22 per person

Italian Feast

Penne Noodles
Alfredo Sauce
Marinara Sauce
Garden Salad or Caesar Salad
Ranch & Italian Dressings
Grated Parmesan Cheese
Freshly Baked Bread Sticks

Choose two of the following meats:

Italian Sausage & Peppers
Grilled Chicken
Baked Italian Meatballs
\$22 per person

Taco Bar

Flour Tortillas
Taco Beef
Taco Chicken
Shredded Lettuce, Diced Onions
Shredded Cheese, Sour Cream,
Jalapenos, Salsa
Refried Beans, Spanish Rice
Fried Tortilla Chips
\$22 per person

CUSTOM DINNER BUFFETS

\$26 Per person – Includes two entrées, one salad, one starch, one vegetable, and warm dinner rolls and butter

Entrée Options *(Choose two)*

Baked Haddock with Lemon Dill Cream Sauce
Baked Salmon with Teriyaki Ginger Glaze
or Lemon Dill Cream Sauce
Carved Seasoned Roast Beef with Italian Beef Au Jus
and Horseradish Sauce
Baked Herb Chicken Breast with Parmesan
Cream Sauce
Oven Baked Ham with Pineapple Glaze
Roasted Turkey Breast with Pan Gravy
Roasted Pork with Apple Gravy

Salad Options *(Choose one)*

Add an extra salad for \$3.00 per person
Garden Salad with Ranch & Italian Dressings
Tossed Caesar Salad
Broccoli Sunflower & Bacon Salad
Italian Pepperoni Pasta Salad
Creamy Bowtie Pasta
Potato Salad
Creamy Coleslaw

Starch Options *(Choose one)*

Add an extra starch for \$3.00 per person
Mashed Potatoes
Sweet Potato Mash
Saffron Rice Pilaf
Herb Roasted Red Potatoes
Au Gratin Potatoes
Cheesy Hash browns
Mac & Cheese
Parsley Buttered Baby Potatoes

Vegetable Options *(Choose one)*

Add an extra vegetable for \$3.00 per person
Green Bean Almondine
Honey Glazed Carrots
Green Bean Casserole with French Fried Onions
Steamed Broccoli
Buttered Corn

GLUTEN / VEGETARIAN ENTREES *Choice of one (GF) and one (V) for all guests*

(GF) Signifies Gluten Friendly (V) Vegetarian Friendly

All entrees below are served with a side house salad *with Italian Dressing.*

★ Grilled Rosemary Chicken (GF)

Grilled chicken breast, accented with fresh rosemary and lemon. Served with the seasonal sautéed veggies.

\$24/per person

Pan Seared Salmon (GF)

We lightly season our filet of salmon and pan-sear it to perfection. Served with the seasonal sautéed veggies.

\$25/per person

Grilled Sirloin (GF)

6oz. USDA Choice center cut seasoned sirloin. Served with the seasonal sautéed veggies.

\$25/per person



Pasta Primavera (V)

Fettuccine pasta blended with fresh seasonal vegetables and our creamy alfredo sauce.

\$23/per person

Penne from Heaven (V)

Penne pasta blended with shaved garlic, fresh basil, crushed Roma tomatoes, fresh cracked black pepper, kosher salt and grated parmesan cheese.

\$23/per person

