



## 2020 WEDDING BANQUET GUIDE



11099 South Highway 61  
Cottage Grove, Minnesota  
55016

651-438-3627 ext.2

Dear Bride & Groom,

I want to welcome you to River Oaks Golf Course and Event Center. At River Oaks, we want your wedding to not only be a special day, but a once in a lifetime event filled with cherished memories. This day can often be stressful, and at River Oaks, we strive to make this a relaxing time of celebrating your new lives together.

River Oaks offers to our brides & grooms so many amenities coupled with a beautiful, spacious, and elegant venue. Your guests can lounge in our banquet rooms amid comfortable furniture while they take in the sweeping views of the golf course with the Mississippi River Valley in the background. These picturesque views are great for your cherished wedding photos as well. Our friendly staff takes a hands-on approach and will be here to assist you in any way from our incredible chef and your food selection, to the room set up, to those small last-minute details to make your event perfect and unique.

If you want an event that you will remember forever, River Oaks is your choice! Just be prepared for everybody telling you how great the food was at your wedding! I look forward to working with you. Feel free to call me anytime with questions at 651-438-3627 ext. 2.

I also can be reached by email at [jmann@cottagegrovemn.gov](mailto:jmann@cottagegrovemn.gov)

Sincerely,

Jaime Mann  
Events & Grill Manager  
Office: 651-438-3627 ext. 2



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## HOT HORS D'OEUVRES

*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes.  
Prices valid for 2020 and subject to change for 2021. Chef reserves right to make substitutions*

*Prices reflect service for 50 guests*

**(GF)** Signifies Gluten Friendly

**(V)** Vegetarian Friendly

### Petite Meatballs

*Choose from: BBQ or Asian Sesame  
\$140*

### Boneless Chicken Wings

*Tossed with your choice of:  
Cajun dry rub, hot sauce or BBQ.  
Ranch dressing on the side  
\$140*

### Quesadilla Wedges

*Grilled flour tortilla, cheese, and pico de gallo.  
Choose from: Cheese: \$130 **(V)**  
Chicken: \$160*

### Chicken Skewers **(GF)**

*Marinated grilled chicken skewers  
Hickory BBQ sauce on the side.  
\$160*

### Chicken Wings **(GF)**

*Tossed with your choice of:  
Cajun dry rub, hot sauce or BBQ.  
Ranch dressing on the side  
\$180*

### Wild Rice Stuffed Mushrooms **(V)**

*Jumbo mushroom caps filled our wild rice stuffing mix  
then baked with cheese.  
\$160*

### Fried Spring Eggrolls

*Choose from: Pork or Vegetable **(V)**  
Sweet & sour sauce.  
\$180*

### Beef & Cheddar Sliders

*Mini soft buns, sliced beef & melted cheddar cheese.  
Creamy horseradish sauce on the side.  
\$190*

*Prices reflect service for 50 guests*

**Spinach & Artichoke Dip **(V)**** *A creamy blend of chopped spinach, tender artichoke hearts, chopped chestnuts, and parmesan cheese. Topped with mozzarella cheese then baked. Served with fried tortilla chips.....\$150*

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### Bruschetta (V)

*Diced tomato, balsamic, garlic, fresh basil,  
olive oil, seasoning, toasted crostini*

\$130

### Spinach Parmesan Crostini (V)

*Homemade creamy spinach dip, topped with parmesan,  
and diced tomato.*

\$140

### Bacon Deviled Eggs (GF)

*Topped with diced bacon*

\$140

### Mini Caprese Kabobs (GF) (V)

*Cherry tomato, fresh mozzarella,  
balsamic glaze & fresh basil*

\$160

### Roast Beef Crostini

*Topped with herb cream cheese, med-rare chilled  
roast beef, horseradish sauce, and chives.*

\$170



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*Three dozen minimum per item*

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### **Fresh Seasonal Fruit (GF) (V)**

*Serves 25 people.....\$75*

*Serves 50 people.....\$150*

### **Fresh Seasonal Vegetables (V)**

*With creamy ranch dip*

*Serves 25 people.....\$65*

*Serves 50 people.....\$130*

### **Hummus & Chip Platter (V)**

*Traditional hummus with fried pita chips*

*Serves 25 people.....\$50*

*Serves 50 people.....\$100*

### **Sliced Meat & Cheese**

*Sliced ham, turkey, roast beef, cheddar, and Swiss. Assorted condiments and soft rolls*

*Serves 25 people.....\$110*

*Serves 50 people.....\$220*

### **Domestic Cubed Cheese & Crackers (V)**

*with assorted crackers*

*Serves 25 people.....\$75*

*Serves 50 people.....\$150*

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*Minimum 50 people.*

*Enhance your hors d'oeuvres or enjoy some after buffet snacks*

*Served until 10:00pm*

### **Snack Bar**

*Chips, Chex Mix, Pretzels  
\$3/person*

### **Pizza Station– *Grab your own slice***

*16" Pizzas – Cheese or Pepperoni  
\$22/pizza each*

### **Tater Tot Station**

*Fried tater tots, bacon, cheese sauce, jalapenos,  
Ranch dressing and ketchup  
\$6/person*

### **Walking Taco Station**

*Small bags of nacho cheese Doritos, lettuce, cheese,  
tomato, salsa, sour cream and seasoned ground beef  
\$7/person*





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Minimum 50 people

Buffet prices are per person – One Oaks entrée, one salad, one vegetable, one starch, and unlimited soda & coffee

## River Oaks Buffet - \$20.00

Dinner buffets require a minimum of 50 guests.

Includes warm dinner rolls and butter,  
ice water, unlimited fountain soda  
and premium roasted coffee.

Add a 2<sup>nd</sup> Oaks entrée selection for an extra \$5.00 per person



### Oaks Entrees – Select One

Baked Seasoned Cod with lemon butter  
Sliced Roast Beef with beef Au jus and horseradish sauce  
Baked Seasoned Chicken with parmesan cream sauce  
Chicken Marsala with Marsala mushroom cream sauce  
Bruschetta Chicken topped with tomato, garlic, olive oil,  
fresh basil, and drizzled with balsamic glaze  
Sliced Oven Baked Ham with maple glaze  
Sliced Roasted Turkey Breast with pan gravy  
Sliced Roasted Pork Loin with cherry glaze

### Premium Entrees – Priced Per Selection

Baked Salmon with teriyaki sauce  
add an extra \$12 per person  
Carved Roasted Prime Rib with creamy horseradish  
add an extra \$13 per person  
Carved Roasted Beef Tenderloin with creamy horseradish  
add an extra \$14 per person

### Salad

#### Select One

Add an extra salad for:  
\$3.00 per person

Garden Salad  
Tossed Caesar Salad  
Broccoli Sunflower & Bacon Salad  
Italian Pepperoni Pasta Salad  
Creamy Bowtie Pasta

### Vegetable

#### Select One

Add an extra vegetable for:  
\$2.00 per person

Green Bean Almondine  
Glazed Baby Carrots  
Vegetable Medley  
(corn, green bean, carrot)  
Buttered Corn  
Steamed Broccoli

### Starch

#### Select One

Add an extra starch for:  
\$3.00 per person

Buttered Mashed Potatoes  
Yellow Rice Pilaf  
Herb Roasted Red Potatoes  
Au Gratin Potatoes  
Cheesy Hash Browns  
Mac & Cheese

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**All plated dinners include:** House salad with Italian dressing, chef vegetable du jour, ice water, unlimited fountain soda and premium roasted coffee.

## Entrées

*(Maximum of two entrée selections) – Vegetarian entrée available upon request*



### **Rosemary Chicken | \$25 per person**

*Sautéed chicken breasts accented with fresh rosemary and lemon. Served on a bed of saffron basmati rice pilaf.*

### **Pan Seared Salmon | \$27 per person**

*Tender and juicy wild salmon, lightly seasoned and pan-fried. Served with red skin mashed potatoes.*

### **Shrimp Scampi | \$29 per person**

*8 large shrimps baked in a bed of herb garlic butter. Served on a bed of saffron basmati rice pilaf.*

### **The Center Cut | \$30 per person**

*6oz. Tender-grilled USDA Choice sirloin topped with garlic herb butter. Served with red skin mashed potatoes and one onion ring.*

### **Minnesota Walleye | \$32 per person**

*Lightly coated with our special Cajun seasoned flour and pan-fried in butter. Served on a bed of saffron basmati rice pilaf.*

### **Beef Tenderloin | \$34 per person**

*6oz tender-grilled USDA Choice beef tenderloin topped with garlic herb butter and served with cheddar red skin mashed potatoes.*

### **Grilled Ribeye | \$34 per person**

*10oz tender-grilled USDA Choice strip topped with peppercorn beef glaze and served with red skin mashed potatoes.*

### **Surf and Turf | \$40 per person**

*6oz filet with garlic herb butter, pan-seared salmon with lemon butter sauce served with red skin mashed potatoes.*



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**All plated dinners include:** House salad with Italian dressing, ice water, unlimited fountain soda and premium roasted coffee.

### **Baked Chicken Breast (GF)**

*Grilled chicken breast seasoned with lemon.*

*Served with sautéed green beans and mashed potatoes.*

*\$19/per person*

### **Grilled 6 oz. Center Cut (GF)**

*6oz. USDA Choice center cut seasoned sirloin.*

*Topped with garlic herb butter.*

*Served with sautéed green beans and mashed potatoes.*

*\$26/per person*

### **Stir fry with Noodles (V)**

*Mixed variety of vegetables sautéed with sliced water chestnuts, teriyaki sauce and noodles.*

*Sprinkled with toasted sesame seeds*

*\$16/per person*



## KIDS MEALS *Choice of one (kids meal) for all children. (Ages 3 -10)*

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**10 years old and younger.**

### **Buttered Noodles**

*Fettuccine noodles tossed with butter. Served with fries.*

**\$8/per person**

### **Chicken Strips**

*Served with ranch dressing and fries.*

**\$10/per person**

### **Hamburger**

*All-beef 1/4 -pound grilled patty, topped with sliced pickles. Served on a buttered bun. Served with fries.*

**\$10/per person**



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*Two dozen minimum per item*

### **Assorted Bars**

*Freshly baked and displayed on a tray*  
\$30/dozen

### **Assorted Cookies**

*Freshly baked and displayed on a tray*  
\$24/dozen

### **Assorted Mini Muffins**

*Freshly baked and displayed on a tray*  
\$18/dozen



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*River Oaks reserves right to make substitutions based on availability.*

## Mixed Drinks

- House \$5.00
- Call \$6.00
- Premium \$7.00
- Top Shelf \$8.00+

## Beer

- Domestic \$5.00
- Craft \$7.00
- Domestic 16 gallon keg \$325.00
- Specialty 16 gallon keg \$475.00

## Wine

- House \$6.00
- House wine \$21.00 per bottle
- House champagne \$21.00 per bottle

## Non-Alcoholic

- Soda \$2.50 per glass
- Unlimited soda \$2.00 per guest
- Sparkling cider \$15.00 per bottle
- Coffee \$30.00 per gallon
- Hot tea \$2.00 per bag
- Milk or juice \$10 per carafe

Please ask for a quote on any brands or beverages that you would like to compliment your event.

