2021 EVENT CENTER BANQUET MENU

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 our event center, 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 Event Center provides all the amenities needed for hosting a variety of events, such as: Anniversaries, Bar Mitzvahs, Birthdays, Graduations, Rehearsal Dinners, Retirements, Baby and Bridal Showers, Holiday Get-togethers, Weddings, and more! We also offer Eagles Bar & Grill, which is open every Friday and Saturday along with being open throughout the golf season... perfect for before or after a round of golf!

If you want an event that one will remember forever, River Oaks is your choice! I look forward to working with you. You may call me anytime with questions at 651-438-3627 ext. 2. I also can be reached by email at 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. 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 Seasame
$130

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
Honey mustard sauce on the side
$160

Wild Rice Stuffed Mushroom (V)
Jumbo mushroom caps filled with 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 bend of chopped spinach, tender artichoke hearts, chopped chesnuts and parmesan cheese
Topped with mozzarella cheese then baked
Served with fried tortilla chips
$150

COLD HORS D'OEUVRES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Prices reflect service for 50 guests

(GF) Signifies Gluten Friendly
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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
$140

Roast Beef Crostini
Topped with herb cream cheese
Med-rare chilled roast beef
Horseradish sauce
Chives
$170

PLATTERS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Three dozen minimum per item

(GF) Signifies Gluten Friendly
(V) Vegetarian Friendly

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 and Chip Platter (V)

Traditional hummus with fried pita chips

Serves 25 people----------$50
Serves 50 people ---------- $100

Sliced Meat and 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

SNACKS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

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

Tater Tot Station

Fried tater tots
Bacon
Cheese sauce
Jalapeños
Ranch dressing
Ketchup

$7/person

Walking Taco Station

Small bags of Nacho Cheese Doritos
Lettuce
Cheese
Tomato
Salsa
Sour cream
Seasoned ground beef

$7/person

GOLF COURSE • EVENT CENTER
RIVER OAKS
EAGLES BAR & GRILL

BREAKFAST SERVICE

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 25 people

The Continental

Seasonal Fresh Fruit
Bagels with Cream Cheese
Mini Muffins
Chilled Juice
Coffee and Hot Tea
$8/person

Breakfast Taco Station

Build your own breakfast taco
Seasonal Fresh Fruit
6" Floured Tortillas
Scrambled Eggs
Ground Sausage
Diced Ham
Shredded Mixed Cheese
Salsa, Sour Cream and Diced Tomato
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea
$14/person

Breakfast Sandwich Station

Build your own sandwich
Seasonal Fresh Fruit
Fried Egg and Sausage Patties
Sliced Bacon
Cheddar Cheese
English Muffins
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea
$13/person

Full Breakfast Service

Seasonal Fresh Fruit
Assortment of Danishes
Scrambled Eggs
Choice of one:
French Toast, Pancakes or Waffles
Bacon and Sausage
Whipped Cream
Maple Syrup
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea
$15/person

ALA CARTE

Assorted Danish Rolls

$24/dozen

Assorted Large Muffins

$30/dozen

Assorted Bagel with Cream Cheese

$30/dozen

Premium Roasted Regular or Decaf Coffee

$30/gallon

THEME LUNCH/DINNER SERVICE

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 25 people

Buffet includes fountain soda, premium roasted coffee and ice water.

The Stadium

Choose ONE meat:

1/3rd pound Hamburger, Jumbo Hot Dog or Beer Brat

Potato Salad , Kettle Potato Chips
Cheddar Cheese
Tomatoes, Pickles, Lettuce, Onions
Mayo, Ketchup, Mustard
Toasted Brioche Buns

$13/person

Add another meat for $3/person

Italian Feast

Penne Noodles
Alfredo and Marinara Sauces
Garden Salad or Caesar Salad
Parmesan Cheese
Freshly Baked Bread Sticks

$10/person

Choose one of the following meats:

Grilled Chicken (add $3)

Baked Italian Meatballs (add $3)

Taco Bar

6" Flour Tortillas

Choose ONE meat:

Taco Beef or Taco Chicken
Shredded Lettuce, Pico de Gallo
Shredded Cheese, Sour Cream
Jalapeños, Salsa, Spanish Rice
Tortilla Chips

$13/person

Add a second meat for $3/person

All American Fried Chicken

Garden Salad or Caesar Salad
Split Top Buns with Butter
Fried Chicken
Buttered Corn
Mashed Potatoes with Gravy

$14/person

Add pulled pork for $3/person

BBQ Dinner

Pulled Pork
BBQ Sauce
Split Top Buns
Fresh Cut Fruit
Creamy Coleslaw
Kettle Potato Chips

$12/person

ALA CARTE

Large Chocolate Chip Cookie

$24 /dozen

Brownies

$24/dozen

CUSTOM DINNER SERVICE OPTIONS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2021 and subject to change for 2022. Chef reserves right to make substitutions.

Dinner service prices are per person-One entrée, one salad, one vegetable, one starch and unlimited soda & coffee

Minimum 50 people to customize buffet

RIVER OAKS DINNER SERVICE

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

$20/person

Add a 2nd Oaks entrée selection for an extra $5/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*
Baked Chicken Marsala *with Marsala 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 Herb Roasted Pork Loin *with pan gravy*

Premium Entrees – Priced Per Selection

Baked Salmon *with teriyaki sauce*
Add an extra $12/person
Carved Roasted Prime Rib *with creamy horseradish*
Add an extra $13/person
Carved Roasted Beef Tenderloin *with creamy horseradish*
Add an extra $14/person

Salad

Select One
Garden Salad
Tossed Caesar Salad
Broccoli Sunflower & Bacon Salad
Italian Pepperoni Pasta Salad
Add an extra salad for:$3/person

Vegetables

Select One
Green Bean Almondine
Glazed Baby Carrots
Vegetable Medley
Buttered Corn
Steamed Broccoli
Add an extra vegetable for:$2/person

Starch

Select One
Buttered Mashed Potatoes
Cornbread Stuffing
Yellow Rice Pilaf
Herb Roasted Red Potatoes
Au Gratin Potatoes
Cheesy Hash Browns
Mac & Cheese
Add an extra startch for:$3/person

GLUTEN FREE / VEGETARIAN PLATED ENTREES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

(GF) Signifies Gluten Friendly
(V) Vegetarian Friendly

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

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Baked Chicken Breast (GF)
Grilled chicken breast seasoned with lemon
Served with sautéed green beans and mashed potatoes
$19/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/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/person

GOLF COURSE • EVENT CENTER
RIVER OAKS
EAGLES BAR & GRILL

KIDS MEALS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

10 years old and younger

Choice of one kids meal option for all children

Buttered Noodles
Fettuccine noodles tossed with butter
Served with fries
$8/person

Chicken Strips
Served with ranch dressing and fries
$10/person

Hamburger
All-beef 1/4 -pound grilled patty,
topped with sliced pickles
Served on a buttered bun
Served with fries
$10/person

DESSERTS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Two dozen minimum per item

Assorted Bars
Freshly baked and displayed on a tray
$32/dozen

Assorted Cookies
Freshly baked and displayed on a tray
$24/dozen

Assorted Muffins
Freshly baked and displayed on a tray
$30/dozen

BEVERAGES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions. Prices valid for 2021 and subject to change for 2022.
River Oaks reserves right to make substitutions based on availability.

Mixed Drinks

House $5
Call $6
Premium $7
Top Shelf $8+

Beer

Domestic $5
Craft $7
Domestic 16 gallon keg $375
Specialty 16 gallon keg $475

Wine

House $6
House wine $21/bottle
House champagne $21/ bottle

Non-Alcoholic

Soda $2.50/glass
Unlimited soda $2/guest
Sparkling cider $15/ bottle
Coffee $30/gallon
Hot tea $2/bag
Milk or juice $10/carafe

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