

2021 WEDDING BANQUET GUIDE



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 and grooms so many amenities coupled with a beautiful, spacious, and elegant venue. Your guests can lounge in our banquet rooms 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

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

11099 South Highway 61 Cottage Grove, Minnesota 55016





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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 Sesame
\$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 blend 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

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Prices reflect service for 50 guests

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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

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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



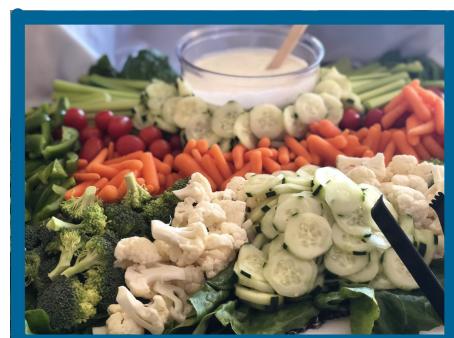
Hummus and Chip Platter (V)

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

LATE NIGHT 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
Cex Mix
Pretzels
\$3/person*



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*



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 dinner service

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



Salad

Select One

Garden Salad

Tossed Caesar Salad

Broccoli Sunflower & Bacon Salad

Italian Pepperoni Pasta Salad

Add an extra salad for:\$3/person Add an extra vegetable for:\$2/person

Vegetables

Select One

Green Bean Almondine

Glazed Baby Carrots

Vegetable Medley

Buttered Corn

Steamed Broccoli

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 starch for:\$3/person

PLATED ENTRÉES

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.

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

*Sautéed chicken breasts accented with fresh rosemary and lemon
Served on a bed of saffron basmati rice pilaf*
\$25/person

Pan Seared Salmon

*Tender and juicy wild salmon, lightly seasoned and pan-fried
Served with red skin mashed potatoes*
\$27/person

Shrimp Scampi

*Eight large shrimps baked in a bed of herb garlic butter
Served on a bed of saffron basmati rice pilaf*
\$29/person

The Center Cut

*6oz. Tender-grilled USDA Choice sirloin topped with garlic herb butter
Served with red skin mashed potatoes and one onion ring*
\$30/person

Minnesota Walleye

*Lightly coated with our special Cajun seasoned flour and pan-fried in butter
Served on a bed of saffron basmati rice pilaf*
\$32/person

Beef Tenderloin

*6oz tender-grilled USDA Choice beef tenderloin topped with garlic herb butter
Served with cheddar red skin mashed potatoes*
\$34/person

Grilled Ribeye

*10oz tender-grilled USDA Choice strip topped with peppercorn beef glaze
Served with red skin mashed potatoes*
\$34/person

Surf and Turf

*6oz filet with garlic herb butter
Pan-seared salmon with lemon butter sauce
Served with red skin mashed potatoes*
\$40/person

GLUTEN FREE / VEGETARIAN PLATED ENTREES

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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/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*



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.

Choice of one kids meal option for all children

Ages 3-10

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.

