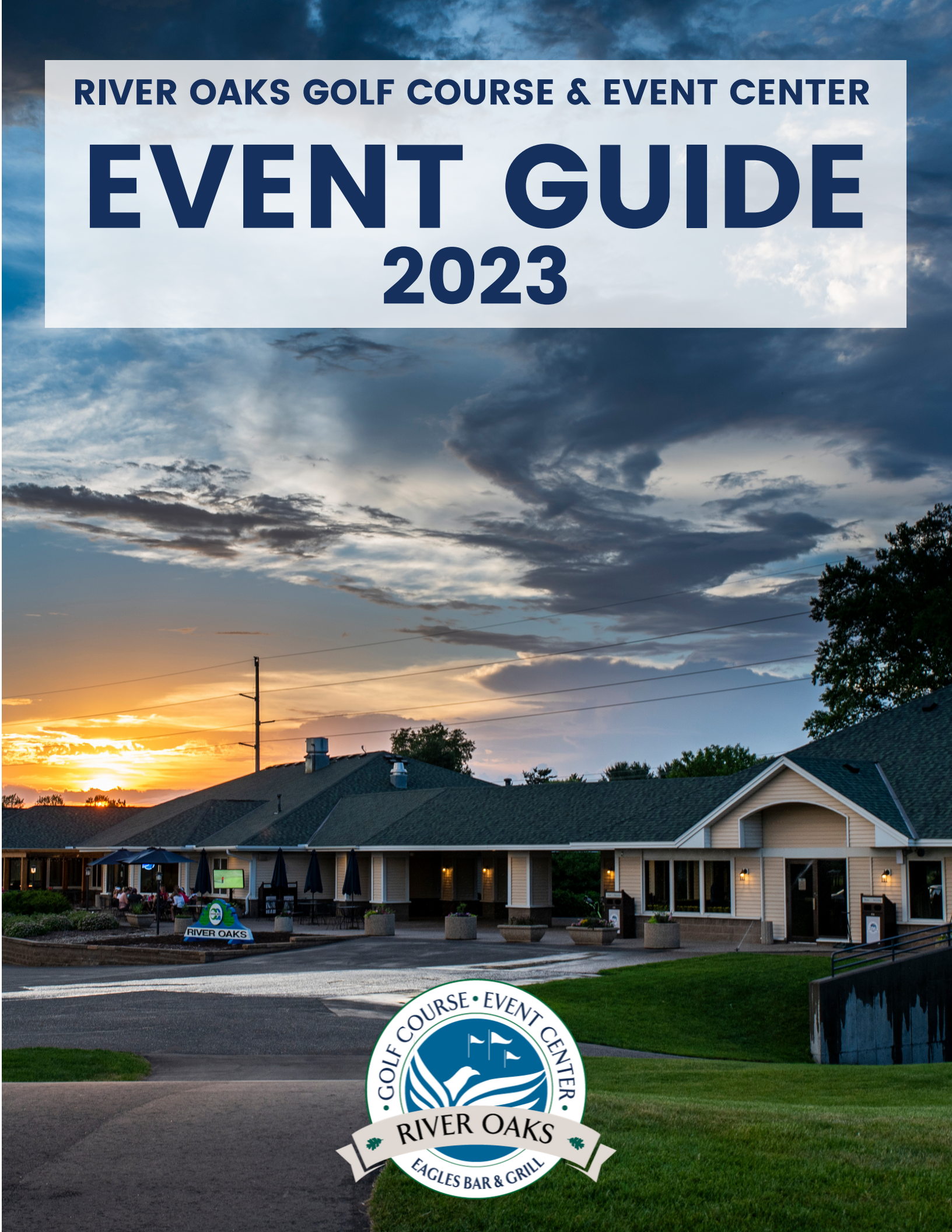
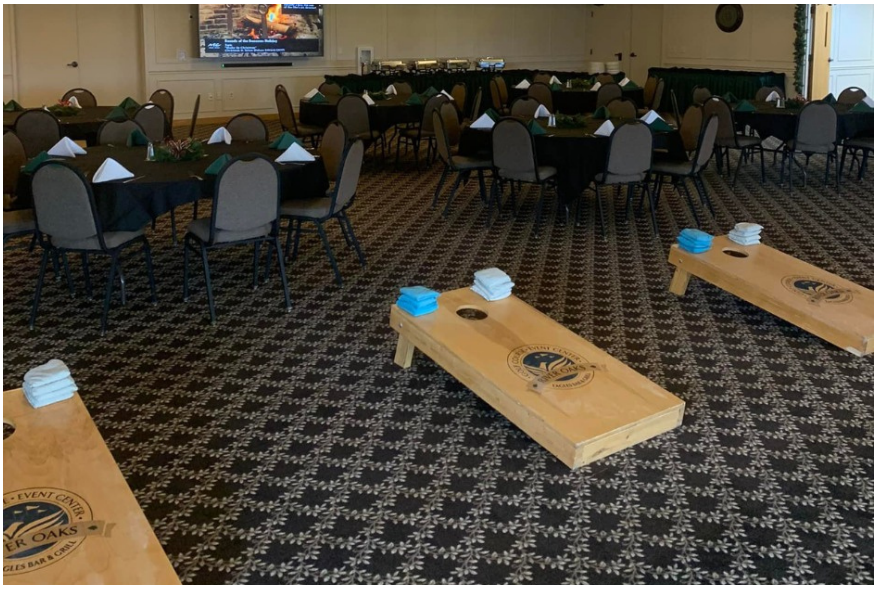
RIVER OAKS GOLF COURSE & EVENT CENTER

EVENT GUIDE 2023





Dear Event Planner,

Thank you for considering River Oaks Golf Course and Event Center for your event! Our goal is to make your experience unforgettable.

With more than 25 years of expertise and the capacity to accommodate up to 225 guests, 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 event.

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, quinceañeras and more! 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 would like a day that you will remember forever, River Oaks is your choice! We look forward to supporting you in planning a successful event. Please do not hesitate to contact us with any questions you might have,

Sincerely,
The River Oaks Golf Course Events Team
(651) 438-2121
https://riveroaksmunigolf.com/

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HOT HORS D'OEUVRES

All food and beverage are subject to 20% 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

Mini Crab Cakes
Served with Tartar Sauce
$200

Bacon Wrapped Scallops
$250

Petite Meatballs
Choose from: BBQ or Asian Seasame
$140

Boneless Chicken Wings
Tossed with your choice of:
Cajun dry rub, hot sauce or BBQ
Ranch dressing on the side
$150

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

Coconut Chicken
Served with Sweet & Sour Orange Sauce
$185

Spinach Stuffed Mushroom (V)
Jumbo mushroom caps filled with our spinach stuffing mix then baked with cheese
$160

Mini Beef Wellingtons
Served with mushroom duxelles
$300

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

Beef Satays
Served with spicy peanut sauce
$175

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
$160

COLD HORS D'OEUVRES

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Prices reflect service for 50 guests

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

Bruschetta (V)
Diced tomatoes, fresh garlic, basil and olive oil on toasted crostini, drizzled with balsamic glaze
$130

Chardonnay Poached Shrimp
Vodka Cocktail Sauce
$200

Roasted Pork Crostini
Pork tenderloin on toasted french bread with mascarpone cheese, Lingonberry jam and chive batons
$150

Short Rib Crostini
Horseradish cream, caramelized onions and bleu cheese crumbles
$175

Chicken Salad Choux Puffs
Baked and filled with chicken salad
$150

PLATTERS

All food and beverage are subject to 20% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

(GF) Signifies Gluten Friendly
(V) Vegetarian Friendly

Whole Baked Brie (V)

Whole Brie wrapped in puff pastry, topped with honey and pecans
Served with crackers

Serves 25 people----------$100
Serves 50 people ---------- $200

Fresh Seasonal Fruit (GF) (V)

Serves 25 people---------- $100
Serves 50 people ---------- $200

Fresh Seasonal Vegetables (V)

With creamy ranch dip

Serves 25 people----------$75
Serves 50 people ---------- $150

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---------- $130
Serves 50 people ---------- $250

Domestic Cubed Cheese & Crackers (V)

With assorted crackers

Serves 25 people----------$100
Serves 50 people ---------- $200

Baked Potato Bar (GF) (V)

Baked potato with shredded cheese, bacon, sour cream and green onions

$7/person

SNACKS

All food and beverage are subject to 20% 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
$5/person

Pizza Station

Grab your own slice
16" Pizzas – Cheese or Pepperoni
$23/pizza

Walking Taco Station

Small bags of Nacho Cheese Doritos
Lettuce
Cheese
Tomato
Salsa
Sour cream
Seasoned ground beef
$9/person

Finger Sandwiches

$7/person

Chips and Salsa

$5/person

GOLF COURSE • EVENT CENTER
RIVER OAKS
EAGLES BAR & GRILL

BREAKFAST SERVICE

All food and beverage are subject to 20% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 25 people

The Continental

Seasonal Fresh Fruit
Assorted Breakfast Pastries
Danish and Muffins
Chilled Juice
Coffee and Hot Tea

$11/person

South of the Border

Seasonal Fresh Fruit
Scrambled Eggs
Peppers
Onions
Chorizo
Shredded Mixed Cheese
Flour Tortillas
Salsa
Sour Cream
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea

$15/person

Bagel Breakfast

Seasonal Fresh Fruit
Assorted Cream Cheese
Hard Boiled Egg
Chilled Juice
Coffee and Hot Tea

$13/person

All American

Seasonal Fresh Fruit
Scrambled Eggs with Cheese
Glazed French Toast
Smoked Bacon
Sausage Patty
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea

$17/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

$40/gallon

THEME LUNCH/DINNER SERVICE

All food and beverage are subject to 20% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 25 people

$2/person charge for unlimited fountain soda & coffee

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

$15/person

Add another meat for $3/person

Italian Feast

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

$14/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

$15/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

$16/person

Add pulled pork for $3/person

Soup Salad Sandwich

Choose ONE meat:

Ham, Turkey, Roast Beef or Egg Salad
Lettuce, Tomatoes, Onions, Cheese
Soup
Garden Salad

$17/person

Backyard BBQ

Pulled Pork
Grilled Chicken Breast
Buns
Baked Beans
Potato Salad

$18/person

ALA CARTE

Large Chocolate Chip Cookie

$24 /dozen

Brownies

$24/dozen

CUSTOM DINNER SERVICE OPTIONS

All food and beverage are subject to 20% service charge, MN state taxes and any applicable county taxes. Prices valid for 2023 and subject to change for 2024. Chef reserves right to make substitutions.

Dinner service prices are per person-One entrée, one salad, one vegetable and one starch

$2/person charge for unlimited fountain soda & coffee

Minimum 25 people to customize buffet

RIVER OAKS DINNER SERVICE

Includes warm dinner rolls and butter

$22/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*
Herb Roasted Pork *with apple chutney*
Burgundy Beef Tips *with mushrooms and onions*
Petite Sirloin *with peppercorn demi*
Bacon Wrapped Pork Loin *with cinnamon chipotle cream sauce*

Premium Entrees – Priced Per Selection

Baked Salmon *with teriyaki sauce*
Add an extra $13/person
Carved Roasted Prime Rib *with creamy horseradish*
Add an extra $14/person
Carved Roasted Beef Tenderloin *with creamy horseradish*
Add an extra $15/person

Salad

Select One
Mixed Green Salad
Caesar Salad
Greek Salad
Anti-Pasta Salad
Pasta Salad
Potato Salad
Coleslaw
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:$3/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

PLATED ENTRÉES

All food and beverage are subject to 20% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

All plated dinners include Chef's choice of a vegetable and a starch.

$2/person charge for unlimited fountain soda

Entrées

Maximum of two entrée selections- Vegetarian entrée available upon request

Rosemary Chicken
Sautéed chicken breast accented with fresh rosemary and lemon
$26/person

Pan Seared Salmon
Tender and juicy wild salmon, lightly seasoned and pan-fried
$28/person

The Center Cut
6 oz. tender grilled USDA Choice sirloin topped with garlic herb butter
$32/person

Minnesota Walleye
Lightly coated with our special Cajun seasoned flour and pan-fried in butter
$34/person

Beef Tenderloin
6 oz. tender grilled USDA Choice beef tenderloin topped with garlic herb butter
$36/person

Surf and Turf
6 oz. filet with garlic herb butter
Pan-seared salmon with lemon butter sauce
$42/person

Baked Chicken Breast (GF)
Grilled chicken breast seasoned with lemon
Served with sautéed green beans and mashed potatoes
$25/person

Pasta Primavera(V)
Sautéed vegetables with garlic lemon butter sauce over Linguine
$17/person

KIDS MEALS

All food and beverage are subject to 20% 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
$9/person

Chicken Strips
Served with ranch dressing and fries
$12/person

Hamburger
All-beef 1/4 -pound grilled patty,
topped with sliced pickles
Served on a buttered bun
Served with fries
$11/person

DESSERTS

All food and beverage are subject to 20% 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 20% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions. Prices valid for 2023 and subject to change for 2024. River Oaks reserves right to make substitutions based on availability.

$250 bar minimum (Cash bar does not apply towards minimum)

Mixed Drinks

House $6

Call $7

Premium $8

Top Shelf $9+

Beer

Domestic $5

Craft $7

Domestic 16 gallon keg $400

Specialty 16 gallon keg $475

Kegs fill approximately 130 16 oz. glasses

Wine

House $6

Premium Wine $8

House wine $24/bottle

Premium Wine $40/bottle

House champagne $26/ bottle

Non-Alcoholic

Non-alcoholic champagne $18/bottle

Soda $2.50/glass

Unlimited soda $2/guest

Bottled water $2

Coffee (with creamer) $35/gallon

Hot tea $2/bag

Milk or juice $2/person or $15/carafe

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

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