

CATERING MENU



OSKEE'S SPORTS PUB

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ATKINSGOLFCLUB.COM/OSKEES-SPORTS-PUB/

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BREAKFAST

CONTINENTAL

per person: 1 cinnamon roll | 1 bagel | whipped cream cheese
| 4oz fresh fruit salad | 4oz yogurt | 2oz granola | coffee **10/person**

COFFEE AND MUFFINS OR DOUGHNUTS

choice of two dozen glazed doughnuts or one dozen blueberry muffins | one gallon of coffee
40/batch

BREAKFAST SANDWICH

choice of sausage or bacon | croissant | fried egg | American cheese **5/each**
Add hashbrown patty for **2/each**

BREAKFAST SANDWICH BUFFET

bacon-egg-cheese croissants | sausage-egg-cheese croissants |
hashbrown patties | apples | oranges | coffee **10/person**
(One sandwich, one hashbrown, and one piece of fruit per guest. Please provide ratio
of bacon to sausage croissants. Egg-cheese croissants available upon request.)

INDIVIDUAL BOTTLES OF ORANGE JUICE 5/EACH

GALLON OF ORANGE JUICE 33/GALLON

COFFEE 15/PER GALLON OR 3.50/PERSON

STANDARD BREAKFAST BUFFET

6oz scrambled eggs | 2 bacon | 1 sausage
patty | 5oz home fries with peppers and on-
ions | 2 French toast | syrup | butter |
coffee **15/person** (25 person minimum)

FARMER'S BREAKFAST BUFFET

6oz scrambled eggs | 1 country fried chicken
breast | 1 waffle | 5oz home fries with pep-
pers and onions | 1 biscuit | 4oz sausage
gravy | butter | syrup | coffee **20/person**

BRUNCH BUFFET

4oz fresh fruit salad | 4oz yogurt | 2oz granola | 1 cinnamon roll | 4oz cranberry-almond
chicken salad | 1 croissant | 4oz greens salad with grape tomatoes, cucumbers, cheddar, homey
mustard, and ranch | 6oz veggie-cheese frittata | 5oz home fries with peppers and onions |
1 large chocolate chip cookie | coffee **24/person** (25 person minimum)

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Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne
illness.*



LUNCH ON THE COURSE

BAGGED LUNCH I

choice of turkey or ham | cheddar cheese | lettuce | tomatoes | potato bun |
assorted bagged chips | apple | chocolate chip cookie | mustard and mayonnaise packets
13/lunch

BAGGED LUNCH II

choice of Club Wrap (ham, turkey, bacon, cheddar, lettuce, tomato) or grilled and chilled chicken Caesar
wrap | assorted bagged chips | Planter's snack mix | brownie
16/lunch

HOT DOG AND CHIPS

¼ lb. all-beef hot dog | Ms. Vicki's potato chips
7.50/lunch

BURGER AND CHIPS

Double quarter-pound American Wagyu burger | American cheese | assorted bagged chips
15/lunch

**PLEASE SEE THE BUFFET SECTION FOR ADDITIONAL
CLUBHOUSE AND DINING ROOM LUNCH OPTIONS**

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HEAVY APPETIZERS

Hot Appetizer Selections

Spanakopita (veg)

spinach-feta phyllo pastries (100pc) 250

Tempura Brussels Sprouts (veg)

honey mustard sauce (10lbs) 200

Nacho Bar

5lbs tortilla chips | 64oz queso sauce | 5lbs seasoned taco beef | 64oz salsa | 32oz sour cream | 32oz guacamole | 16oz pickled jalapeno slices (serves about 25) 175

Korean BBQ Beef Spring Rolls

sweet chili sauce (72pc) 125

Pork Potstickers

sweet chili sauce (50pc) 60

Bavarian Soft Pretzel Sticks and Queso

50 soft pretzels and three-quarters of queso 140

Mini Burger Sliders

2oz American Wagyu beef patty | Hawaiian roll | American cheese | burger sauce (24pc) 90

Buffalo Chicken Sliders

fried chicken tossed in Buffalo sauce | Hawaiian roll | ranch dressing (24pc) 60

BBQ PULLED PORK SLIDERS

smoked pork shoulder | BBQ sauce | Hawaiian roll (24pc) 75

MEATBALL SLIDERS

2oz beef/pork meatball | marinara | Hawaiian roll | parmesan (24pc) 75

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HEAVY APPETIZERS

Hot Appetizer Selections (continued)

CHICKEN WINGS

jumbo wings | choice of Buffalo or BBQ | side of ranch dressing (50pc) 90

Sweet & Sour Meatballs

2oz beef & pork meatballs | sweet & sour sauce (5lbs/40pc) 70

Fried Cheese Curds

garlic cheese curds | ranch (5lbs) 100

Cold Appetizer Selections

Shrimp Cocktail

Poached shrimp | cocktail sauce | lemon wedges (6lbs, about 100pc) 135

Caprese Skewers (gf, veg)

*fresh mozzarella, cherry tomatoes,
basil oil, balsamic syrup (30pc) 90*

Cheese Tray (veg)

*2lbs. Cheddar, 2lbs. Swiss, 2lbs. Pepper Jack
Assorted Crackers 145*

Meat and Cheese Tray

*1lb. Cheddar, 1lb. Swiss, 1lb. Pepper Jack
1lb. Genoa Salami, 1lb. Pepperoni
Assorted Crackers, Gherkin Pickles, Whole Grain Mustard 145*

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LUNCH/DINNER BUFFETS

Buffet Packages

PICNIC BUFFET

PER PERSON: 1 ¼ LB. AMERICAN WAGYU BURGER | 1 ¼ LB. ALL-BEEF HOT DOG | BUNS | AMERICAN AND PEPPER JACK CHEESES | LETTUCE, TOMATO, RED ONION, PICKLES | CONDIMENTS | 4OZ POTATO SALAD | 4OZ BACON BAKED BEANS | 2OZ RANCH DUSTED HOUSE POTATO CHIPS | 4OZ COLESLAW
20/PERSON

DELI BUFFET

PER PERSON: 2OZ SLICED HAM | 2OZ SLICED TURKEY | PEPPER JACK CHEESE | CHEDDAR CHEESE | 3OZ CRANBERRY-ALMOND CHICKEN SALAD | ASSORTED BREADS AND ROLLS | LETTUCE | TOMATO | ONION | PICKLES | CONDIMENTS | 2OZ FRESH-FRIED POTATO CHIPS | 8OZ SOUP OF THE DAY | 4OZ GARDEN SALAD | HONEY MUSTARD | RANCH DRESSING
22/PERSON

BBQ BUFFET

PER PERSON: 4OZ PULLED PORK | 3 BBQ CHICKEN WINGS | 4OZ ROASTED REDSKIN POTATOES | 4OZ BACON BAKED BEANS | 4OZ COLESLAW | 1 HAWAIIAN ROLL | BUTTER | BBQ SAUCE
18/PERSON

WINDSOR DINNER BUFFET

HOUSE SALAD (ON BUFFET) | HAWAIIAN ROLL AND BUTTER | BEEF TIPS ATKINS | OSKEE'S CHICKEN | ROASTED REDSKIN POTATOES | GREEN BEANS
25/PERSON

STONE CREEK DINNER BUFFET

CAESAR SALAD (ON BUFFET) | HAWAIIAN ROLL AND BUTTER | COCA COLA BRAISED BEEF BRISKET | CHICKEN MARSALA | ROASTED CARROTS | GARLIC-CREAM CHEESE MASHED POTATOES
28/PERSON

COUNTRY BUFFET

CREAMY COLESLAW | HAWAIIAN ROLLS AND BUTTER | COUNTRY FRIED CHICKEN BREAST WITH WHITE COUNTRY GRAVY | ROASTED PORK LOIN | MASHED POTATOES | ROASTED CORN
20/PERSON



LUNCH/DINNER BUFFETS

A La Carte Buffet Options

SALADS:

HOUSE SALAD

MIXED GREENS | GRAPE TOMATOES | RED ONION | CHEDDAR-JACK CHEESE | CUCUMBER |
CROUTONS | RANCH AND HONEY MUSTARD ON SIDE | SERVED ON BUFFET

5/PERSON

CAESAR SALAD

ROMAINE LETTUCE | PARMESAN CHEESE | CAESAR DRESSING | SERVED ON BUFFET

5/PERSON

STRAWBERRY SALAD

MIXED GREENS | SLICED STRAWBERRIES | CANDIED PECANS | BLUE CHEESE CRUMBLES |
RASPBERRY VINAIGRETTE | SERVED ON BUFFET

7/PERSON

VEGETABLES:

GREEN BEANS 4

ROASTED CARROTS 4

FRESH SEASONAL VEGETABLE MEDLEY 4

ROASTED CORN 4

BACON BAKED BEANS 4

STARCHES:

ROASTED REDSKIN POTATOES 3

GARLIC-CREAM CHEESE MASHED POTATOES 5

PASTA MARINARA 5

PASTA ALFREDO 5

RICE PILAF 4

PLATED DINNERS

PLATED OPTIONS ARE AVAILABLE UPON REQUEST. PLEASE ASK FOR DETAILS.

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LUNCH/DINNER BUFFETS

A La Carte Buffet Options

Meat:

BEEF TIPS ATKINS

SIRLOIN TIPS | RED WINE SAUCE | PEPPERS | ONIONS | TOMATOES 10/PERSON

BRAISED BEEF BRISKET

SLICED TENDER BEEF | CARAMELIZED ONION-COCA COLA JUS 11/PERSON

BEEF BOURGUIGNON

SIRLOIN TIPS | MUSHROOMS | RED WINE DEMI GLACE 11/PERSON

ROASTED PORK LOIN

WHITE WINE-MUSTARD BROWN SAUCE 9/PERSON

PULLED PORK

PORK SHOULDER | BBQ SAUCE ON THE SIDE 10/PERSON

POULTRY:

OSKEE'S CHICKEN

ROASTED CHICKEN BREASTS | CREAMY GARLIC THREE-CHEESE SAUCE 9/PERSON

CHICKEN PICATTA

FRESH CHICKEN TENDERLOINS | LEMON-CAPER-WHITE WINE SAUCE 9/PERSON

CHICKEN CACCIATORE

FRESH CHICKEN TENDERLOINS | MUSHROOMS | ONIONS | PEPPERS |
RED WINE-TOMATO SAUCE 9/PERSON

CHICKEN MARSALA

MARSALA SAUCE | MUSHROOMS 10/PERSON

CHICKEN PARMESAN

BREADED CHICKEN | MARINARA SAUCE | MOZZARELLA | PARMESAN 10/PERSON

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LUNCH/DINNER BUFFETS

Desserts

Lemon Bars

5/each

Large Chocolate Chip Cookies

3/each

Brownies

3/each

Apple-Caramel Blossom

6/each

Mini Cheesecakes

FIVE FLAVORS: CHOCOLATE, VANILLA, LEMON CREAM, STRAWBERRY, AND CARAMEL
HAZELNUT.

SOLD BY THE 105 PIECE BATCH. 300/105 PIECE BATCH

THE BAR

BAR PACKAGES

WHITE BAR PACKAGE

(DOMESTIC BEER AND WINE ONLY)

- FOR OPEN BAR: 12 FOR FIRST HOUR, 6 FOR EACH ADDITIONAL HOUR. INCLUDES ITEMS BELOW (FLAT FEE).
- FOR BAR CHARGED ON CONSUMPTION, SELECTIONS AND PRICES BELOW:
12OZ CANNED BEER: BUD LIGHT, BUDWEISER, BUSCH LIGHT, MILLER LITE, COORS LIGHT, MICHELOB ULTRA-3.50/EACH
WINE: TRINITY OAKS WINES: PINOT GRIGIO, CHARDONNAY, MOSCATO, PINOT NOIR, CABERNET— 8/GLASS


BLUE BAR PACKAGE

- FOR OPEN BAR: 15 FOR FIRST HOUR, 7 FOR EACH ADDITIONAL HOUR. INCLUDES ITEMS BELOW (FLAT FEE).
- FOR BAR CHARGED ON CONSUMPTION, SELECTIONS AND PRICES BELOW:
12OZ CANNED BEER: BUD LIGHT, BUDWEISER, BUSCH LIGHT, MILLER LITE, COORS LIGHT, MICHELOB ULTRA-3.50/EACH
WINE: TRINITY OAKS WINES: PINOT GRIGIO, CHARDONNAY, MOSCATO, PINOT NOIR, CABERNET— 8/GLASS
WELL LIQUOR: NEW AMSTERDAM GIN, NEW AMSTERDAM VODKA, JOSE CUERVO ESPECIAL SILVER TEQUILA, JIM BEAM BOURBON, SEAGRAMS 7 CANADIAN WHISKY, CRUZAN LIGHT RUM, DEKUYPER AMARETTO, DEKUYPER PEACH SCHNAPPS, DEKUYPER TRIPLE SEC— 6/EACH (JUICES, DOUBLES, ROCKS POURS, MARTINIS, AND CERTAIN MIXERS WILL BE EXTRA)
SOFT DRINKS | MIXERS AND GARNISH

Orange Bar Package

- FOR OPEN BAR: 18 FOR FIRST HOUR, 9 FOR EACH ADDITIONAL HOUR. INCLUDES ITEMS BELOW (FLAT FEE).
- FOR BAR CHARGED ON CONSUMPTION, SELECTIONS AND PRICES BELOW:
12OZ CANNED BEER: BUD LIGHT, BUDWEISER, BUSCH LIGHT, MILLER LITE, COORS LIGHT, MICHELOB ULTRA-3.50/EACH. MODELO/5 EACH. RIGGS & DESTIHL CRAFT BEERS 16OZ/ 7 EACH
WINE: TRINITY OAKS WINES: PINOT GRIGIO, CHARDONNAY, MOSCATO, PINOT NOIR, CABERNET— 8/GLASS
CALL LIQUOR: BOMBAY GIN, TITO'S VODKA, JOSE CUERVO ESPECIAL GOLD TEQUILA, JIM BEAM BOURBON, SEAGRAMS VO CANADIAN WHISKY, CAPTAIN MORGAN SPICED RUM, DEKUYPER AMARETTO, DEKUYPER PEACH SCHNAPPS, DEKUYPER TRIPLE SEC— 7/EACH (JUICES, DOUBLES, ROCKS POURS, MARTINIS, AND CERTAIN MIXERS WILL BE EXTRA)
SOFT DRINKS | MIXERS AND GARNISH

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THE BAR

BAR PACKAGES CONT.

Drink Tickets

Standard drink tickets are available for __. They can be redeemed in the snack bar or the beverage cart for any \$_ or \$_ beer, hard seltzer, or soft drink. They can also be redeemed in the Oskee's bar for any glass of house wine, bottled domestic (Bud, Busch, Coors, Miller) beer, any single-shot well cocktail, or any soft drink. Expanded selection drink tickets are available for an additional fee.

Special Request Liquor and Wine Bottles

We will do our best to accommodate any and all requests for special bottles of liquor or wine for events. These will be priced by the bottle, and the host must agree to purchase the number of bottles requested before the event. Please note that leftover alcohol cannot be taken home or off premises (i.e. we will not send you home with leftover alcohol).

Table Wine

Bottles of wine may be purchased from our menu wine list for display on tables. The host will be charged for opened bottles on consumption.

Cash Bar

A cash bar is available where all drinks are paid for by the guests. They may use cash or a credit card for payment. Unless additional bartenders are requested or satellite bars are involved, the host incurs no cost for a cash bar.

Open Bar Charged On Consumption

An open bar with or without limits is available where all drinks are tallied and charged to the host at the conclusion of the event.

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POLICIES

MENU SELECTIONS

To assure that your menu selections can be made available, please submit them at least four weeks in advance or as soon as possible. Custom menus should be discussed with your catering representative. Any menu changes must be submitted no later than noon seven-days prior to the event.

FOOD AND BEVERAGE SERVICE

It is against State Law and our Liquor License for liquor, beer, wine, or any other intoxicating beverages to be brought onto the property from outside sources. Additionally, the club does not allow food to be brought onto the property, whether home-made, purchased, or catered from outside sources. This includes additional desserts. The only exception to this rule is a custom cake and/or gift bags containing food or drinks that are meant to be consumed off premises.

ALCOHOL POLICIES

We reserve the right, under state law, to refuse alcohol service to anyone for any reason, including guests who cannot provide acceptable identification that shows their age or guests who are showing signs of intoxication. It is against state law to serve any individual under the age of 21 years or to serve any individual who shows signs of intoxication. If any of your guests are "cut off" from alcohol service, we would appreciate your help as the host to explain this to them. Our policy is to ID any patron who appears to be 40 years of age or younger. Please tell your attendees to bring proper identification if they wish to consume alcohol. No alcohol purchased for any event will be allowed off premises (i.e. leftovers will not be taken home). For open bar packages, all guests in attendance over the age of 21 years will be charged the open bar fee. This fee will include their soft drinks. Any attendee under 21 years of age will be charged the \$3.50 soft drink fee to cover unlimited non-alcoholic beverages including soda, coffee, and tea.

FOOD POLICIES

No food from any buffet will be removed from the premises and/or packaged and sent home with the host or any guest. This includes providing to-go boxes or other containers. Custom cakes are exempt from this policy.

DEPOSITS/CONTRACTS

Your deposit amount, if required, will be determined based on the specifics of your event. The deposit is non-refundable and will be due with your signed contract. Full payment of your total balance is due immediately after your event. Please be prepared to make full payment at the conclusion of your event. We accept cash, credit cards, or checks for larger events.

SERVICE CHARGE

A 20% service charge is added to all food and beverage charges.

SALES TAX

The total bill which includes Food and Beverage, Service Charge, Room Rental and Labor Fees are subject to % local tax. If your group is tax exempt, we must have a copy of your exemption form from the IRS.

GUARANTEE POLICY

A minimum attendance guarantee must be received before noon seven days prior to your event. The guarantee is the minimum number for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance.

CLUB AVAILABILITY

All dates and locations are subject to availability and management approval.

ROOM RENTAL FEE

Room Rental fees may vary depending on food and beverage expenditures. Any difference in expenditure below the required food and beverage minimum for an event will be charged as a room rental fee.

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ADDITIONAL FEES

STAFFING

Chef Attendant \$50 per station, necessary for action and carving stations.
Additional Bartender \$__ per hour, necessary for parties over 100 guests and
cash/per drink hosted bars or satellite bars.

AUDIO-VISUAL PACKAGE

The facilities are equipped with televisions and sound systems. Upon request, we can provide a mobile podium for presentations. We would be happy to provide background music of your choosing for your event space. There is no charge for using any of our AV resources.

PARTY TENTS

We can rent outdoor party tents, tables, and chairs. The rental fee will be billed to you on your invoice.

CHILDREN'S MEALS (12 YEARS AND UNDER)

You may order ahead of time for children 12 years and younger from our restaurant children's menu.
Please ask for a copy.

For buffets, children 4 years old or less will not be charged. We still need a headcount including these children for seating arrangements.

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