

# *Oxbow Country Club*

## *Wedding Menus*

### **Displayed Hors d' Oeuvres**

~Select One of the Following~

#### **International & Domestic Cheese Display**

With Baked Brie Wheel- Dried Fruit & Nuts Wrapped In Pastry Served With Crackers  
Served with assorted Crackers and Lavish, Garnished with Fresh Fruit and Berries

#### **Baked Spinach & Artichoke Dip**

Baked Parmesan Spinach & Artichoke Dip, Served with Toasted tri-Colored Pita Chips

#### **Antipasto Station**

Genoa Salami, Sliced Prosciutto and Julienne Provolone  
Roasted Garlic, Kalamata Olives, Marinated Artichokes, Red Peppers

*Add \$5 per person*

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### **Butler Passed Hors d' Oeuvres**

~Select Three of the Following~

Crab Cakes with Remoulade Sauce  
Bacon Wrapped Garlic Chicken Bites  
Miniature Egg Rolls with Sweet Chili Dipping Sauce  
Pork Wantons with Gouda Cheese and Dijon dipping Sauce  
Beef Brochettes  
Sesame Chicken  
Coconut Chicken or Shrimp  
Antipasto Kabobs  
Beef or Chicken Kabobs  
Beef Satay  
Scallops wrapped in Bacon  
Vegetable Potstickers  
Spanikopita  
Assorted Mini Quiche  
Bruschetta

*Add \$8 per person*

# Plated Dinner Menu

## Entrée

*(All Entrees Served with Choice of Garlic Mashed Potatoes, Baked Potato or Wild Rice Pilaf, Seasonal Vegetables, Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Tea also Included)*

### Italian Stuffed Chicken

\$20 per person

### Boursin Filled Chicken Breast Topped With Au Fine Herb Cream Sauce

\$20 per person

### Pan Seared Sesame Crusted Tuna with a Wasabi Drizzle

\$26 per person

### Pecan Crusted Salmon

\$24 per person

### Walleye Amandine

\$23 per person

### Garlic Infused Roasted Prime Rib Au Jus

\$24 per person

### Roasted Duck with an Orange Pecan Glaze

\$25 per person

### Baseball Cut Top Sirloin

\$22 per person

### Center Cut Filet Mignon with Port Shallot Sauce

\$29 per person

### King Crab Stuffed Filet Mignon with Béarnaise Sauce

\$34 per person



## Dessert

~Select One of the Following~

Chocolate Truffle Cake Served with Fresh Berry Coulis

New York Style Cheesecake with Strawberry Sauce

Tiramisu

Oreo Cheesecake

*Add \$5 per person*

*Prices are subject to a 12% service charge, 6% club charge and 6% North Dakota state sales tax.*

# **Buffet Dinner Menu**

*(All Entrees Served with Rolls and Butter, Freshly Brewed Coffee,  
Decaffeinated Coffee and a Selection of Herbal Tea)*

## *~ Salad Selection ~*

**Mixed Green Salad with Assorted Dressings**  
**Three Apple Waldorf Salad with Spiced Walnuts**  
**Classic Caesar Salad with Fresh Parmesan Cheese**  
**Pear and Gorgonzola Salad with Spiced Walnuts Presented on Bed of Field Greens**  
**Served with Balsamic Vinaigrette**

## *~Entrée Selections~*

**Breast of Chicken Marsala with Woodland Mushroom**  
**Stuffed Chicken with Basil, Roma Tomatoes and Mozzarella**  
**Penne Pasta with Fire Roasted Seasonal Vegetables and Garlic Oil**  
**Four Cheese Ravioli with Red Pepper Gouda Sauce**  
**Seared Walleye with a Lemon Beurre Blanc**  
**Pecan Crusted Salmon finished with a Bourbon Glaze**  
**Flame Roasted Flank of Sirloin with Shallot Glaze**  
**Shaved Roast Beef with Hunter Gravy**  
**Sliced Sirloin with Brandy Peppercorn Sauce**

## *~Accompaniments~*

***Choice of:* Green Beans Amandine, Roasted Asparagus, or Seasonal Mixed Vegetables**  
***Choice of:* Roasted Fingerling Potatoes, Rosemary Infused Red Roasted Potatoes,  
Garlic Mashed Potatoes or Long Grain and Wild Rice Pilaf**

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Buffet Pricing  
2 Entrees \$26 per person  
3 Entrees \$30 per person

*Prices are subject to a 12% service charge, 6% club charge and 6% North Dakota state sales tax.*

# An Elegant Cocktail Reception Menu

## Carving Station

Boneless Breast of Roasted Turkey  
Served with a Natural Giblet Gravy

Or

Baked Virginia Ham

Basket Display of Petite Rolls and Cranberry-Orange Chutney

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## Pasta Station

Served with Warm Garlic Bread, Fresh Diced Tomatoes, Scallions, Fresh Garlic, Mushrooms,  
Colorful Peppers, Onion

Choice of Two - Penne, Tortellini, Fusilli, Bowtie, Gnocchi

Choice of Two - Pesto, Marinara, Alfredo, Garlic Herb Olive Oil Sauce

Freshly Grated Parmesan Cheese

Add Grilled Sliced Chicken (\$2 per person) ~ Add Shrimp (\$3 per person)

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## Dessert Display

Assorted Mini Pastries to Include Éclairs, Fruit Tarts, Holiday Cookies and  
Chocolate Dipped Fruit

Hot Chocolate Station with Mini Marshmallows, Peppermint Stick Stirrers, Ground  
Cinnamon, Candied Orange Peel and Chocolate Shavings, Whipped Cream

Freshly Brewed Regular & Decaffeinated Coffees and a Selection of Herbal Teas

\$25 per person

*Prices are subject to a 12% service charge, 6% club charge and 6% North Dakota state sales tax.*

**May we suggest the following enhancements  
for any menu...**

**Indonesian Satay Bar**

Chicken, Beef, Shrimp and Asparagus  
Served With Peanut Sauce, Soy Sauce and Sweet Chili Sauce  
\$8 per person



**Carving Stations**

Baked Virginia Ham Served with Apple Sauce, Pineapple and Raisin Chutney, Dijon  
Mustard, and Fresh Baked Rolls  
\$130 each (Serves approximately 30 people)

Boneless Roast Breast of Turkey Served with a Cranberry Relish, Natural Giblet Gravy  
and Fresh Baked Rolls  
\$100 (Serves approximately 20 people)

Roasted Round of Beef Served with Three Peppercorn Sauce and Fresh Baked Rolls  
\$275 (Serves approximately 50 people)



**Pasta Station**

Served with Warm Garlic Bread, Fresh Diced Tomatoes, Scallions, Fresh Garlic, Mushrooms,  
Colorful Peppers, Onion  
Choice of Two - Penne, Tortellini, Fusilli, Bowtie, Gnocchi  
Choice of Two - Pesto, Marinara, Alfredo, Garlic Herb Olive Oil Sauce  
Freshly Grated Parmesan Cheese  
Add Grilled Sliced Chicken (\$2 per person) ~ Add Shrimp (\$3.00 per person)  
\$11 per person

**Seafood Sauté Station**

Gulf Shrimp Sauté with Garlic White Wine, Mushrooms and Bell Peppers  
Bay Scallops Sauté with Fresh Herbs, Lemon Zest, and Baby Spinach  
Penne and Linguini Pasta and Garlic Olive Oil Sauce Served with Grated Parmesan  
Cheese  
\$13 per person

**Mashed Potato Cocktail Bar**

Choice of Mashed Yukon, Red Bliss or Sweet Potatoes Served In a Martini Glass  
Topped with Choice of Shiitake Gravy, Tomato Fondue, Crumbled Blue Cheese and  
Crème Fraiche, Scallion & Bacon Bits  
\$10 per person

A Chef's Fee of \$95.00 is Required for all Food Stations. Station Pricing is based on 1 ½ Hours of Service

*Prices Are Subject To A 125% Service Charge, 6% club charge and 6% North Dakota State Sales Tax.  
Prices Are Subject To Change without Notice*

# ***Beverages***

## **Cash or Hosted Bar (per drink)**

|                           |              |
|---------------------------|--------------|
| Call Brands               | \$5          |
| Premium Brands & Cordials | \$6 and more |
| House Wine (glass)        | \$5.50       |
| Domestic Beers            | \$5          |
| Imported Beers            | \$4.50       |

## **Beverages by the Gallon**

|                                      |                 |
|--------------------------------------|-----------------|
| Non-Alcoholic Fruit Punch            | \$40 per gallon |
| White Wine Fruit Punch/<br>Champagne | \$70 per gallon |

## **Hosted Bar Drink Tickets - \$5 per ticket**

**There is a Bar Fee of \$95 for Each Bar. The Bar Fee will be Waived if the Bar Revenue Reaches a Minimum of \$500 per Bar.**

*Host Bar Prices Are subject To a 12% Service Charge, 6% club charge  
And 7% North Dakota State Sales Tax.*



## **International Coffee Station**

Three International Coffees, Topped with Whipped Cream, Orange Zest  
Shaved Chocolate and Cinnamon Sticks  
**\$5 per person**

**Add liquor to your coffee station Additional \$5 per person**