

Classic

White Glove Service

Floor Length Linen in Ivory or White with overlay

Fresh Floral Arrangements for All Dinner Tables

Complimentary Food Tasting

Lavish Display of Imported & Domestic Cheese

Assorted Fresh Fruit with Crackers

And

Garden Fresh Vegetable Crudité

With Chef's Selection of Two Dipping Sauces

Choice of Four Types of Butler Passed Hot Hors d'Oeuvres

Champagne Toast

A Sumptuous Five-Course Dinner

Traditionally Tiered Wedding Cake

A Personal Wedding Specialist

Chauffeured Eight Passenger Limousine Service for Bride and Groom

Dance the night away with Music Man DJ

Our Wedding Packages are designed for a minimum of 100 guests

Elegant

White Glove Service

Floor Length Linen in Ivory or White with overlay

Fresh Floral Arrangements for All Dinner Tables

Complimentary Food Tasting

Lavish Display of Imported & Domestic Cheeses

Assorted Fresh Fruit with Crackers

And

Garden Fresh Vegetable Crudit 

With Chef's Selection of Two Dipping Sauces

Choice of Four Types of Butler Passed Hot Hors d'Oeuvres

Champagne Toast

Wine Service During Dinner

A Sumptuous Five-Course Dinner

Traditionally Tiered Wedding Cake

A Personal Wedding Specialist

*Chauffeured Sixteen Passenger Limousine Service for Bride, Groom and
Wedding Party*

Dance the night away with Music Man DJ

*Golf for Groomsmen before the Wedding
(Tee Times Required)*

Use of Golf Course for Wedding Pictures

Our Wedding Packages are designed for a minimum of 100 guests

Premier

White Glove Service

Floor Length Linen in Ivory or White with overlay

Fresh Floral Arrangements for All Dinner Tables

Complimentary Food Tasting

One Hour Premium Open Bar

Lavish Display of Imported & Domestic Cheeses

Assorted Fresh Fruit with Crackers

And

Garden Fresh Vegetable Crudité

With Chef's Selection of Two Dipping Sauces

Choice of Four Types of Butler Passed Hot Hors d'Oeuvres

Champagne Toast

Wine Service during Dinner

A Sumptuous Five-Course Dinner

Traditionally Tiered Wedding Cake

Duchess Dessert Display

A Personal Wedding Specialist

*Chauffeured Eight and Sixteen Passenger Limousine Service for Bride,
Groom and Wedding Party, Parents and Grandparents*

Dance the night away with Music Man DJ

*Golf for the Groomsmen before the Wedding
(Tee Times Required)*

Use of Golf Course for Wedding Pictures

Our Wedding Packages are designed for a minimum of 100 guests

Reception Offerings

Included in all Wedding Packages

- ~ Display of International Cheeses and Assorted Crackers
Garnished with Fresh Fruit*
- ~ Garden Fresh Vegetable Crudite with Chef's Selection of
Dipping Sauces*

Butler Passed Hors d'Oeuvres

Select Four from the Following

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|---|----------------------------------|
| <i>Scallops Wrapped in Bacon</i> | <i>Bacon Wrapped Sirloin</i> |
| <i>Spinach & Feta wrapped in Filo Pastry</i> | <i>Pigs in the Blanket</i> |
| <i>Coconut Shrimp</i> | <i>Tortilla Roll Ups</i> |
| <i>Candied Bacon</i> | <i>Beef Teriyaki Sate</i> |
| <i>Sesame Chicken with Sweet & Sour Sauce</i> | <i>Mini Beef Wellington</i> |
| <i>Bacon Wrapped Garlic Chicken</i> | <i>Coconut Chicken Tenders</i> |
| <i>Vegetable Wontons with Teriyaki Glaze</i> | <i>Mini Chicken Wellington</i> |
| <i>Crabmeat Stuffed Mushroom Caps</i> | <i>Vegetable Spring Rolls</i> |
| <i>Cucumbers with Salmon Mousse</i> | <i>Maryland Style Crab Cakes</i> |

To Begin Your Meal

Select One of the Following

- ~ Tortellini Florentine and Alfredo with Shaved Parmesan Cheese*
 - ~ Roasted Wild Mushroom Ravioli with an Alfredo Sauce*
- ~ Smoked Mozzarella & Basil Ravioli in a Plum Tomato Compote*

Salads

Select One of the Following

- ~ Traditional Caesar Salad with Fresh Parmesan Cheese*
- ~ Garden Salad with Seasonal Greens, Tomatoes, Sliced Cucumbers &
Julienne Carrots Served with Two Types of Dressing on the Side*
- ~ Spinach with Mushrooms, Slivered Almonds, Topped with Strawberries and
Mandarin Oranges, Served with a Raspberry Vinaigrette*
- ~ Mesclun Greens with Sliced Pear, Gorgonzola, Dried Cranberries & Spiced
Walnuts in Zinfandel Vinaigrette*

Intermezzo

Raspberry Sorbet

Enhance Your Reception

*Chilled Jumbo Shrimp
With Traditional Cocktail Sauce and Lemon
\$250 per one hundred pieces*

*Whole Baked Brie
Wrapped in Puff Pastry, Served with Toasted Almonds, Sliced Granny Smith
Apples, Raspberry Sauce and Assorted Crackers
\$150 per wheel (1 wheel serves approximately 25 people)*

*Antipasto Display
Genoa Salami, Cappicola, and Spiced Ham, with
Provolone, Mozzarella, and Fontina Cheese,
Garnished with Queen Olives, Pepperocini, and Hearts of Palm
Served with Crostini Rounds and Lahvosh
\$7.50 per person*

*The Oxbow Dessert Display
The Duchess Sweet Table Features a Selection of the Following:
Deluxe Miniature Pastries, Gourmet Petit Fours, and Chocolate Dipped
Strawberries, Fresh Fruit & Biscotti
An Assortment of Signature Tortes to Include:
Chocolate Sacher Torte, New York Style Cheesecake,
Lemon Tart and Fresh Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
\$11.75 per person*

*The Oxbow Grand Dessert Display
Italian Dessert Display Featuring a Selection of the Following:
Assorted Cannolis, Tiramisu, Ricotta Cheesecake,
Cappuccino Torte, and Assorted Italian Pastry Cookies and Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
\$11.50 per person*

*Prices are subject to a 10% service charge, 6% Club Charge
And 6% North Dakota State Sales Tax. Prices are Subject to Change without Notice*

Entrees

Chicken Artichoke

A Mixture of Spinach, Artichokes, Cream Cheese, Fresh Parmesan Cheese and Herbs

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$68	\$82	\$92

Pork Prime Rib

Bone-in Pork Prime Rib, Seasoned and Slow Cooked..an Oxbow Favorite

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$68	\$82	\$92

Roasted Stuffed Chicken with Wild Rice, Sausage and Sage Stuffing

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$68	\$82	\$92

Chicken Oscar

Tender Chicken Breast Topped with King Crab Meat, Asparagus and Béarnaise Sauce

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$71	\$85	\$95

Grilled Salmon with Tropical Mango Salsa

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$73	\$87	\$97

Walleye Almondine

Oven Baked Fillet, Lightly Crusted with our Herbed Almond Breeding

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$73	\$87	\$97

Roasted Prime Rib with Peppercorn Au Jus

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$77	\$91	\$101

Filet Mignon with Roasted Shallot Glace de Viande

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$81	\$95	\$105

Petite Filet Mignon and Grilled Salmon with Tropical Mango Salsa

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$82	\$96	\$106

Petite Filet Mignon with Roasted Shallot Glace de Viande and Two Jumbo Shrimp Stuffed with King Crabmeat

<i>Classic</i>	<i>Elegant</i>	<i>Premier</i>
\$84	\$98	\$108

If Two Entrees are Selected, Please add \$2.00 per person

*All Dinners are accompanied by Warm Dinner Rolls and Fresh Creamy Butter,
Appropriate Starch and Fresh Seasonal Vegetables*

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And 6% North Dakota State Sales Tax. Prices are Subject to Change without Notice.*