

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, Sweet Capicola, Sliced Proscuitto and Julienne Provolone
Accompanied by Balsamic Portabella Mushrooms, Roasted Garlic, Kalamata Olives,
Marinated Artichokes, Grilled Eggplant with Roasted 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
Raspberry Almond Baked Brie
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

\$19.95 per person

Boursin Filled Chicken Breast Topped With Au Fine Herb Cream Sauce

\$19.95 per person

Pan Seared Sesame Crusted Tuna with a Wasabi Drizzle

\$25.95 per person

Pecan Crusted Salmon

\$22.95 per person

Walleye Almondine

\$23.95 per person

Rotisserie Chicken

\$22.95 per person

Garlic Infused Roasted Prime Rib Au Jus

\$23.95 per person

Roasted Duck with an Orange Pecan Glaze

\$24.95 per person

Baseball Cut Top Sirloin

\$19.95 per person

Center Cut Filet Mignon with Port Shallot Sauce

\$27.95 per person

King Crab Stuffed Filet Mignon with Béarnaise Sauce

\$32.95 per person

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Dessert

~Select One of the Following~

Chocolate Truffle Cake Served with Fresh Berry Coulis

New York Style Cheesecake with Strawberry Sauce

Tiramisu

Oreo Cheesecake

Individual Apple Purses

Add \$5 per person

Prices are subject to a 10% 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)*

~ Choice of ~

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

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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 Tilapia 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
Choice of: Green Beans Almondine, 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 \$24.95 per person

3 Entrees \$29.95 per person

Prices are subject to a 10% 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

Pasta Station

Served with Warm Garlic Bread, Assorted Bastones

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 (\$2.00 Per person) ~ Add Shrimp (\$3.00 Per Person)

Dessert Display

Assorted Mini Pastries to Include Cannolis, 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

\$24.95 per person

**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
\$6.95 per person

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Carving Stations

Baked Virginia Ham Served with Apple Sauce, Pineapple and Raisin Chutney, Dijon Mustard, and Fresh Baked Rolls
\$125.00 each (Serves approximately 30 people)

Boneless Roast Breast of Turkey Served with a Cranberry Relish, Natural Giblet Gravy and Fresh Baked Rolls
\$90.00 (Serves approximately 20 people)

Roasted Round of Beef Served with Three Peppercorn Sauce and Fresh Baked Rolls
\$250.00 (Serves approximately 50 people)

Garlic Rubbed Rosemary Leg of Lamb Served with Mint Jelly, and Fresh Baked Rolls
\$175.00 (Serves approximately 30 people)

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Pasta Station

Served with Warm Garlic Bread, Assorted Bastones
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 (\$2.00 per person) ~ Add Shrimp (\$3.00 per person)
\$8.95 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
\$10.95 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
\$9.95 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 10% 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	\$5.00
Premium Brands & Cordials	\$6.00
House Wine (glass)	\$5.50
Domestic Beers	\$4.25
Imported Beers	\$4.75

Beverages by the Gallon

Non-Alcoholic Fruit Punch	\$20.00 per gallon
White Wine Fruit Punch	\$50.00 per gallon

Hosted Bar Drink Tickets - \$5.00 per ticket

There is a Bar Fee of \$95.00 for Each Bar. The Bar Fee will be Waived if the Bar Revenue Reaches a Minimum of \$500.00 per Bar.

*Host Bar Prices Are Subject To A 10% Service Charge, 6% club charge
And 6% North Dakota State Sales Tax.*

International Coffee Station

Three International Coffees, Topped with Whipped Cream, Orange Zest
Shaved Chocolate and Cinnamon Sticks

\$5.00 per person

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