

Oak Creek Golf Club®

Event Space

The Heritage Room

Our beautifully appointed banquet space can accommodate large or small groups up to 200 guests for social gatherings, business meetings and weddings. The authentic Spanish detailing and abundant, natural light contribute to the warmth of this versatile space.

The Event Lawn

Situated at the center of the Club, the Lawn offers lush outdoor space overlooking the beautiful greens. This area is ideal for luncheons and auctions or a spectacular wedding reception, up to 350 guests.

The Front Courtyard

Ideal for group luncheons, an intimate dinner, or outdoor lounge.

A stately olive tree and rustic brick pavers add to the ambience of this intimate space.

The Terrace Patio

Warm and inviting, easily accessible outdoor space adjacent to The Heritage Room.

A nice area for a cocktail reception before your dinner begins. Mature trees frame your view of the lushly landscaped grounds surrounding the spacious terrace.

Food and beverage minimums apply. Special consideration is given to groups hosting a golf event. Please speak with our Catering Manager for more information.

Rooms	Approx. Size	Classroom	Theatre	Cocktails	Banquet Rounds
Heritage Room	47' x 54'	140	240	250	200*
Event Lawn	30' x 150'	–	–	400	350
Front Courtyard	36' x 36'	–	–	150	60
Terrace Patio	49' x 42'	–	–	150	100
Fazio Foyer (Pergola)	50' x 100'	–	300	–	–

**Decreases with the addition of a dance floor.*

Effective January 1, 2019

Prices and options subject to change.

Oak Creek Golf Club®

Event Guidelines

Rental Fees

The private event setup and room rental fees are seasonal. Please inquire with the Catering Sales Manager. Room set-up, house table linens, in-ceiling PA system and water station are included.

Weddings and Social Events

Pricing for The Heritage Room, The Event Lawn, The Front Courtyard and The Terrace Patio are seasonal and follow an approximate event time of up to six (6) hours. Your wedding/social event package includes:

- Sign-in table, gift table, cake table
- Ceremony table if needed for sand, unity candle, etc.
- Fruitwood folding chairs for ceremony
- Decorative easels
- Sweetheart or head table
- 72" round dining tables and banquet chairs
- Cocktail tables
- House floor length white table linens and napkins (*upgraded linen options are available*)
- Bridal changing room
- Dance floor

Ceremony Fee

A set-up fee of **\$1,495** will be charged which includes a fruitwood padded folding chair at various locations to select from. Chiavari chair upgrade is available. Our wedding pergola includes sheer white drapes and a wrought iron chandelier (with power).

Audio Visual

The Heritage Room is equipped with a built-in PA system which is included in the rental fee. Projector rental, screen and portable sound system available at an additional cost.

Deliveries

All boxes are required to have the name of the group and the event's date clearly written on the outside of each box. Appropriate paperwork must accompany all deliveries. Deliveries made without appropriate paperwork will not be accepted. A Master Inventory list of all items must be provided to Oak Creek® at least 2 days prior to your event.

Oak Creek Golf Club®

Food and Beverage

All food and beverages must be purchased through Oak Creek®. Final guarantees must be provided 10 business days prior to your event.

All health codes, alcohol and tobacco laws must be adhered to. Please note that all listed beverage prices are subject to service charge and tax.

Catered events have food and beverage minimums, and food and beverages must be purchased through the facility or pre-arranged and approved by the Salesperson and Executive Management. Please speak with your catering representative for current Corkage Fees & other applicable changes.

Beverage Selections

Well Brands.....	\$9	Sparkling Wines.....	\$9
Select Brands.....	\$11	Domestic & Imported Beer.....	\$6-\$8
Premium Brands.....	\$13	Soft Drinks.....	\$3.50
House Wine.....	\$10	Mineral Waters.....	\$4
Premium Wine.....	\$15		

Liquor Selections

Premium Brands:

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Chivas Regal, Captain Morgan Rum, Hornitos Tequila, Courvoisier Cognac

Select Brands:

Tito's Vodka, Tanqueray Gin, Jack Daniels, Dewar's Scotch, Bacardi Silver Rum, Sauza Gold Tequila, Presidente Brandy

Well Brands:

Seagram's Vodka, Seagram's Extra Dry Gin, Jim Beam "8 Star" Bourbon, House of Stewart Scotch, Barton's Light Rum, Montezuma Tequila, Korbel Brandy

Beer Brands:

Coors Light, Bud Light, Corona, Modelo, Blue Moon, Heineken, Stella Artois.
Additional brands available. Please inquire.

Specialty Bars: Martini, Margarita, Bloody Mary, Mimosa & Mojito

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Oak Creek Golf Club®

Hosted Liquor Beverage Package *(priced per person)*

Mixed drinks, imported and domestic beers, house wines, soft drinks, mineral waters, selected brands, mixers and garnishes.

Duration	Well	Select	Premium
1 Hour	\$17	\$19	\$28
2 Hours	\$22	\$24	\$33
3 Hours	\$27	\$29	\$38
4 Hours	\$32	\$34	\$43
Additional Hour	\$5	\$5	\$5

Hosted Soft Beverage Package *(priced per person)*

Imported and domestic beers, house wines, soft drinks and mineral waters

Add \$5/pp to upgrade to premium soft bar which includes all imported/craft beer & premium wines

Duration	House	Soda Bar
1 Hour	\$13	\$6
2 Hours	\$18	\$6
3 Hours	\$23	\$8
4 Hours	\$28	\$8

Beverages Tray Passed During Reception

House Champagne	\$9 per glass
House Red and White Wines	\$10 per glass
Sparkling Mineral Water with Fresh Lime	\$4 per glass

Wine Service with Dinner

Included in 4 hour *(or more)* Beverage Package.

Wines are priced per bottle.

SPARKLING WINES AND CHAMPAGNES

Mionetto Prosecco, California	\$42
Domaine Chandon, Brut Classic, N.V.	\$54
Roederer Estate, Brut Anderson Valley, N.V.	\$56
Schramsberg Blanc de Blancs	\$80
Veuve Clicquot, Brut, Yellow Label, N.V.	\$94
Roederer Estate L'Ermitage Brut	\$99
Dom Perignon, Brut Premier, N.V.	\$265

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Oak Creek Golf Club®

WHITE WINES

Fume Blanc, Ferrari Carano	\$44
Pinot Grigio, Cupcake, California	\$30
Pinot Grigio, Santa Margherita, Italy	\$58
Sauvignon Blanc, Villa Maria, Marlborough New Zealand	\$40
Chardonnay, Pepperwood Grove, California	\$32
Chardonnay, 14 Hands, Washington	\$36
Chardonnay, Stag's Leap "Hands of Time", California	\$48
Chardonnay, Chateau Ste. Michelle "Mimi", Washington	\$40

RED WINES

Pinot Noir, Estancia, California	\$36
Pinot Noir, Saintsbury, Carneros	\$41
Merlot, Sterling, Napa Valley	\$38
Merlot, Trefethen, Napa Valley	\$62
Merlot, Stags Leap, Napa Valley	\$68
Cabernet Sauvignon, Francis Coppola, Ivory Label	\$40
Cabernet Sauvignon, Pepperwood Grove, California	\$32
Cabernet Sauvignon, 14 Hands, Washington State	\$36
Cabernet Sauvignon, Hess "Allomi", Napa Valley	\$65
Cabernet Sauvignon, Rodney Strong, California	\$52

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Oak Creek Golf Club®

Breakfast Buffet Selections (priced per person)

- A Cup of Joe to Get You Going**.....\$3
- Oak Creek Blend of Regular and Decaffeinated Coffee.....\$80 per urn
- Each urn serves approximately 30 people*

- “Quick Fix” Breakfast - to get you on the course faster**.....\$14
- Freshly Squeezed Orange and Cranberry Juice
 - Assorted Fresh Breakfast Pastries and Muffins
 - Freshly Brewed Regular and Decaffeinated Coffee

- Irvine Ranch Continental Breakfast**.....\$20
- Freshly Squeezed Orange and Cranberry Juice
 - Assorted Breakfast Pastries, Muffins and Bagels with Sweet Butter, Fruit Preserves, & Cream Cheese
 - Fresh Sliced Seasonal Fruit
 - Assorted Cereals with Milk
 - Assorted Fruit, Plain, and Vanilla Yogurt
 - Freshly Brewed Regular and Decaffeinated Coffee

- The Oak Creek Breakfast Buffet**.....\$25
- Freshly Squeezed Orange and Cranberry Juice
 - Assorted Breakfast Pastries, Muffins and Bagel with Sweet Butter and Fruit Preserves
 - Fresh Sliced Seasonal Fruit
 - Scrambled Eggs with Chive Garnish
 - Apple Smoked Bacon and Savory Pork Sausage **-OR-** Savory Grilled Vegetable Breakfast Bake
 - Crispy Herb Roasted Red Potatoes
 - Freshly Brewed Regular and Decaffeinated Coffee

- South of the Border Breakfast Buffet**.....\$27
- Freshly Squeezed Orange and Cranberry Juice
 - Sliced Fresh Seasonal Fruit
 - Traditional Chilaquiles Verde with Roasted Chicken, Tomatillos and Queso Fresco
 - Huevos a la Mexicana - Scrambled Eggs with Chorizo and Onions
 - Border Potatoes - Sliced Red Potatoes Sautéed with Peppers, Onions and Paprika
 - Warm Flour and Corn Tortillas
 - Pico de Gallo
 - Freshly Brewed Regular and Decaffeinated Coffee

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Oak Creek Golf Club®

Oak Creek Brunch Buffet.....\$36

From the Cold Table

- Chilled Freshly Squeezed Orange, Grapefruit and Cranberry Juice
- Seasonal Sliced Fresh Fruit and Berries
- Fresh Heirloom Tomato Salad with Mozzarella, Basil and Olive Oil
- Penne Pasta Salad with Seasonal Grilled Vegetables, Oven Dried Tomatoes and Crumbled Goat Cheese in a Creamy Herb Vinaigrette

From the Hot Table

- Scrambled Eggs with Bacon, Cheddar and Chives **-OR-** Plain Scrambled Eggs w/ Sliced Smoked Bacon and Sausage Links on the Side
- Roasted Red Potatoes with Garlic and Herbs
- Chicken Breast with Creamy Pesto Sauce
- Baked Salmon in a Capers Dill Sauce

Sweets and More

- Selection of Breakfast Pastries and Muffins
- Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Tea

Breakfast Buffet Enhancements (*priced per person*)

Select from any of the options below to enhance your breakfast dining options:

- Assorted Bagels with Cream Cheese.....\$2
- Fresh Seasonal Sliced Fruit.....\$3
- Assorted Fruit, Plain and Vanilla Yogurt.....\$3
- Assorted Cold Cereal.....\$3
- Applewood Smoked Bacon or Ham or Pork Sausage Links.....\$3
- Roasted Mushroom and Bell Pepper Quiche with Swiss Cheese.....\$4
- Ham and Spinach Quiche with Swiss Cheese.....\$4

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Oak Creek Golf Club®

Luncheon Buffet Options

(priced per person, available as dinner option - price adjustment may apply)

The Oak Creek Duo (Choice of (1) Soup & (1) Salad OR (2) Salads & (2) Sandwiches).....\$19

The Oak Creek Trio (Choice of (1) Soup, (2) Salads & (2) Sandwiches).....\$23

Soups

- Tortilla Soup with Roasted Chicken and Corn
- Roasted Tomato and Basil Soup
- Butternut Squash Soup with Sweet and Spicy Bacon Garnish
- Spicy Chicken Chili Verde with Roasted Corn

Salads

- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Garden Greens and Romaine with Fresh Tomatoes, Carrots and Cucumbers w/ Choice of Dressing (Ranch, Blue Cheese, Chipotle Ranch, or Balsamic Vinaigrette)
- Chopped Salad with Chicken, Salami, Mozzarella in Creamy Herb Dressing
- Asian Chicken Salad with Ginger Soy Dressing
- Vegetable Chopped Salad with Feta and Creamy Herb Dressing
- Mixed Field Greens with Blue Cheese Crumbles, Candied Nuts and Julienne Apples with a Balsamic Vinaigrette
- Quinoa Salad w/ Feta, Sliced Grapes and Arugula in a refreshing Lemon Vinaigrette

Sandwiches

- Oak Creek Club w/ Oven Roasted Turkey, Bacon, Lettuce, Tomato, Avocado & Chive Mayo
- Chipotle Chicken Salad Wrap
- Oven Roasted Turkey with Sliced Tomato and Lettuce on Ciabatta
- House Vegetarian Sandwich with Grilled Vegetables, Goat Cheese, Pesto Mayo and Balsamic
- Housemade Tuna Salad w/ Cucumbers and Lettuce on Whole Wheat
- Roast Beef and Cheddar Cheese on Whole Wheat or Sourdough

The Deli Table.....\$21

Please choose two (2) of the following salads:

- Roasted Red Potato Salad with Smoked Bacon and Chives
- Oak Creek Coleslaw
- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Seasonal Fresh Fruit Salad
- Quinoa Salad w/ Feta, Sliced Grapes and Arugula in a refreshing Lemon Vinaigrette

Served with:

- A Selection of Black Forest Ham, Roast Beef and Oven Roasted Turkey Breast
- Selection of Pepper jack, Swiss & Cheddar Cheese
- Dijon Mustard, Yellow Mustard, Mayonnaise and Horseradish Cream
- Lettuce, Tomato, Kosher Pickle and Red Onions
- French Baguette and Assorted Sliced Breads
- Assortment of Fresh Baked Cookies

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Oak Creek Golf Club®

The Pasta Connection.....\$24

- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Cheesy Garlic Bread

Please choose two (2) of the following pastas:

- Penne Pasta Traditional Beef Bolognese Sauce
- Bowtie Pasta in a Basil Pesto White Wine Sauce **-OR-** Creamy Basil Pesto Sauce
- Mushroom Ravioli with Asiago Cheese Sauce
- Penne Pasta with Fresh Herbs, Mushrooms and Oven Dried Tomatoes
- Bowtie Pasta with Charred Vegetables in Alfredo Sauce
- Add Sliced Grilled Chicken to One (1) Pasta.....\$3

The American Barbecue.....\$25

- Roasted Red Potato Salad with Smoked Bacon and Chives
- Oak Creek Style Coleslaw
- Grilled Quarter Pound Angus Beef Burgers and All Beef Dogs
- Traditional Warm Baked Beans
- Add Garlic and Herb Grilled Chicken Breast.....\$3

Oak Creek Grill.....\$29

- Mixed Baby Greens with Tomatoes and Cucumbers and Lemon Basil House Dressing
- Penne Pasta Salad with Charred Vegetables in Creamy Herb Dressing
- Garlic and Herb Grilled Chicken Breast
- Grilled Brats with Peppers and Onions **-OR-** Pan Seared White Fish with Citrus Dill Sauce
- Sweet Corn Off the Cob **-OR-** Esquites (Corn Casserole)
- Fresh Fruit Cobbler Bars

South of The Border Lunch.....\$29

- Tortilla Chips with Salsa and Guacamole
- Southwestern Caesar Salad with Pepitas and Cotija Cheese
- Cheese Quesadillas **-OR-** Cheese Enchiladas (Cheddar or Spicy Jack)
- Chicken or Beef Fajitas with Peppers & Onions **-OR-** Carne Asada **-OR-** Chicken Tacos
- Refried Beans and Spanish Rice
- Warm Corn and Flour Tortillas
- Condiments (chopped onions, cilantro, salsa etc.)

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Oak Creek Golf Club®

The Oak Creek Buffet\$35

Please choose two (2) of the following salads:

- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Garden Greens and Romaine with Fresh Tomatoes, Carrots and Cucumbers w/ Choice of Dressing (Ranch, Blue Cheese, Honey Mustard, Chipotle Ranch, Creamy Herb)
- Vegetable Chopped Salad with Feta and Creamy Herb Dressing
- Chopped Salad with Chicken, Salami, Mozzarella in Creamy Herb Dressing
- Asian Chicken Salad with Ginger Soy Dressing
- Mixed Greens with Blue Cheese Crumbles, Candied Nuts and Julienne Apples with a Balsamic Vinaigrette
- Quinoa Salad w/ Feta, Sliced Grapes and Arugula in a refreshing Lemon Vinaigrette

Served with:

- Braised Short Ribs (with or without mushrooms) in a Red Wine Reduction
- Pan Roasted Salmon with Lemon and Fried Capers **-OR-** Grilled Lemon Chicken
- Creamy Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Your choice of Garlic Bread **-OR-** Assorted Rolls and Butter

Afternoon Snack - Lunch Buffet Addition (*priced per person*)

- Assorted Chips, Granola Bars, Whole Fresh Apples, Bananas & House Baked Chocolate Chip Cookies.....\$7
- Apple Cobbler Bars, Chewy Chocolate Brownies and Whole Fresh Fruit.....\$5
- Tortilla Chips with Roasted Tomato Salsa & Housemade Guacamole.....\$5

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Oak Creek Golf Club®

Hors d'Oeuvres

(priced per person - minimum order of 25 pieces per item)

Par: All Items.....\$3 each

- Classic Buffalo Wings with Buttermilk Ranch Dip (2 pieces)
- Meatball Skewer with Cabernet Sauce **-OR-** Teriyaki Sauce (2 pieces)
- Grilled Chicken Quesadillas with Sriracha Sour Cream Drizzle, Green Onions, and Tomatoes
- Crispy Chicken Tenders with BBQ Ranch or Maple Cholula Dipping Sauce
- Miniature Spanakopita- Spinach and Feta Cheese in Phyllo
- Stuffed Mushrooms with Spinach and Parmesan Cheese (with or without bacon) (2 pieces)
- Goat Cheese Crostini with your choice of Bacon Onion Jam **-OR-** Mushroom compote
- Grilled Chipotle Chicken and Spicy Avocado on Crostini
- Sea Salt French Fry Shots - Chipotle Ranch and Ketchup Dipping
- Sweet Potato French Fry Shots - Chipotle Ranch and Ketchup Dipping
- Tomato Caprese Skewers with Balsamic Drizzle
- Assorted Soup Shots w/ Garlic Cheese Toast Garnish
- Bruschetta Crostini with Asiago, Diced Tomatoes, Basil and Balsamic Drizzle

Birdie: All Items.....\$3.50 each

- Crostini with Olive Tapenade
- Brie Cheese Crostini with Apricot Compote
- Baked Brie Turnover with Pear Chutney
- Beef Satay with Sweet and Spicy Dipping Sauce
- Asian Chicken Satay with Spicy Peanut Dipping Sauce
- Creamy Parmesan Polenta Bite with Sweet & Spicy Bacon
- Smoked Chicken & Fontina Cheese Turnover

Eagle: All Items.....\$4 each

- Teriyaki Marinated Beef Skewer
- Grilled Steak Skewer with Chimichurri
- Miniature Crab Cakes with Chipotle **-OR-** Lemon Aioli **-OR-** Jalapeno Tartar
- Peppered Beef Tenderloin on Rosemary Sourdough with Horseradish Aioli
- Smoked Salmon Spread on Crostini
- Angus Beef Sliders with Goat Cheese, Bacon Onion Jam and Arugula

Upgraded Eagle: All Items.....\$4.50 each

- Crispy Shrimp Pot Sticker
- Coconut Shrimp with Spicy Mango Dipping Sauce
- Shrimp Cocktail Skewer
- Fresh Ahi Poke in Cucumber Cup
- Lobster Mac and Cheese Spoons (available without lobster \$3.50 each)
- Grilled Baby Lamb Chops with Mint Pesto

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Oak Creek Golf Club®

Specialty Stations

(priced per person - a minimum charge of 20 guests per station will apply)

Tortilla Chips with Roasted Tomato Salsa.....\$3

Fresh Garden Crudite\$5

- Garden Display of Mixed Vegetables
- Vegetable Dip **-OR-** Hummus and Chipotle Ranch
- Option: Add Seasonal Sliced Fruit.....\$2

Gourmet Cheese Display.....\$6

- Variety of Artisan and Domestic Cheeses with Fruit
- Served with Savory Crackers and Sliced Baguette
- Garnished with Nuts and Honey

Oak Creek "Croque Monsieur" Appetizer Display (serves approx 45 guests)....\$125

- Your choice of salami, ham or turkey, with dijon mustard and colby jack or swiss cheese baked in puff pastry
- Option: The Sweet Version - Peach Chutney with Goat Cheese

Sliders and More.....\$8

Served with Dijon Mustard, Grain Mustard and Ketchup

Choose two (2) of the following for your station:

- Pub Slider with Bacon Onion Jam, Goat Cheese and Arugula
- Ground Beef with Cheddar
- BBQ Pulled Pork (with or without Carolina Slaw)
- Chicken Salad with Candied Walnuts, Red Grapes & Celery **-OR-** Spicy Chipotle Chicken
- Grilled Cheese with Cheddar on Sourdough or Brioche

Mac 'n' Cheese.....\$12

Served with Cheesy Garlic Bread

Choose two (2) of the following options:

- Goat Cheese, Roasted Artichokes, Peppers and Herb Sauce
- Classic American Cheddar with Elbow Pasta
- Boursin Cheese with Roasted Mushroom and Asparagus
- Tomato Meat Sauce with Parmesan and Herbs

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Oak Creek Golf Club®

Dinner Buffet Options

The Customized Social / Wedding Buffet.....\$50

Served with Choice of Garlic Bread **-OR-** Assorted Dinner Rolls and Butter

Please choose two (2) of the following salads:

- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Garden Greens and Romaine with Fresh Tomatoes, Carrots and Cucumbers w/ Choice of Dressing (Ranch, Blue Cheese, Chipotle Ranch, or Balsamic Vinaigrette)
- Mixed Field Greens with Blue Cheese Crumbles, Candied Nuts and Julienne Apples with Balsamic Vinaigrette
- Chopped Vegetable Salad with Crumbled Feta and Creamy Herb Dressing
- Summer Salad – Mixed Field Greens and Romaine with Diced Apples, Golden Raisins, Pecans, and Gorgonzola with a Citrus Vinaigrette
- Strawberry Spinach Salad – Fresh Spinach, Sliced Strawberries, Feta, Sliced Red Onions, Toasted Almond Slivers with a Raspberry Vinaigrette

Please choose two (2) of the following entrees:

- Traditional Chicken Parmesan with Basil Marinara Sauce
- Savory Chicken with Creamy Herb Pesto Sauce
- Grilled Chicken with Pineapple Mango Salsa
- Miso-Ginger **-OR-** Ginger Mae-Ploy Glazed Salmon
- Pan Roasted Salmon with Lemon and Fried Capers or Creamy Dill Sauce
- Mahi Mahi with Pineapple Mango Salsa
- Braised Beef Short Ribs in a Red Wine Sauce (with or without mushrooms)
- Roasted Prime Rib with Horseradish Cream and Au Jus.....\$5**
- Grilled Beef Tenderloin.....\$7**

Please choose two (2) of the following sides:

- Bow Tie Pesto Pasta with Sundried Tomatoes
- Penne Savory Three Cheese Mac and Cheese
- Creamy Mashed Potatoes – Choice of Horseradish, Garlic or Plain
- Herb Roasted Red Potatoes
- Savory Au Gratin Potatoes
- Broccoli & Cauliflower Potatoes Au Gratin
- Fluffy White or Savory Pilaf Rice or Coconut Rice w/ Scallions & Edamame
- Grilled Vegetable Platter with Balsamic Drizzle (optional goat cheese crumble garnish)
- Honey Dill Glazed Carrots
- Red Pepper and Green Bean Sauté
- Sautéed **-OR-** Oven Roasted Seasonal Vegetable Medley
- Bacon Braised Brussels Sprouts

***Requires Chef Attendant Fee \$150.00*

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The Oak Creek Eagle.....\$47.50

Please choose two (2) of the following salads:

- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Garden Greens and Romaine with Fresh Tomatoes, Carrots and Cucumbers w/ Choice of Dressing (Ranch, Blue Cheese, Chipotle Ranch, or Balsamic Vinaigrette)
- Mixed Field Greens with Blue Cheese Crumbles, Candied Nuts, Julienne Apples with Balsamic Vinaigrette
- Chopped Vegetable Salad with Feta and Creamy Herb Dressing

Served with:

- Sautéed Seasonal Vegetable Medley
- Garlic Whipped Mashed Potatoes
- Savory Chicken with Creamy Herb Pesto Sauce
- Braised Short Ribs in a Red Wine Reduction
- Choice of Garlic Bread **-OR-** Assorted Dinner Rolls and Butter

The Oak Creek Grand Barbecue.....\$45

Please choose two (2) of the following salads:

- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Garden Greens and Romaine with Fresh Tomatoes, Carrots and Cucumbers w/ Choice of Dressing (Ranch, Blue Cheese, Chipotle Ranch, or Balsamic Vinaigrette)
- Mixed Field Greens with Blue Cheese Crumbles, Candied Nuts, Sliced Apples and

Balsamic Vinaigrette

- Fresh Heirloom Tomato Salad with Mozzarella, Basil and Olive Oil

Served with Your Choice of Two (2) Sides:

- Penne Pasta Salad with Grilled Vegetables and Goat Cheese in Balsamic Dressing
- Slow Baked Red Beans
- Sweet Corn Off the Cob **-OR-** Esquites (Corn Casserole)
- Oak Creek Coleslaw
- Garlic Whipped Potatoes
- House-made Cornbread with Honey Butter **-OR-** Cheesy Garlic Bread

Please choose two (2) of the following entrées:

- Breast of Chicken with Hickory BBQ Sauce
- Savory Pulled Pork
- Barbecued Pork Baby Back Ribs
- BBQ Beef Brisket **-OR-** Coffee Rubbed Tri-Tip
- Flank Steak with Housemade Chimichurri Sauce
- Option: Add another meat entrée.....**\$5 per person**

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Oak Creek Golf Club®

South of the Border Dinner.....\$37

- Tortilla Chips with Salsa and Guacamole
- Southwestern Caesar Salad with Pepitas and Cotija Cheese
- Roasted Corn and Tomato Salad with Cilantro and Lime

Please choose two (2) of the following entrées:

- Cheese Quesadillas **-OR-** Cheese Enchiladas (Cheddar or Spicy Jack)
- Chicken **-OR-** Beef Fajitas with Peppers and Onions
- Carne Asada **-OR-** Chicken Tacos
- Shredded Beef Enchiladas
- Chipotle Chicken with Creamy Chipotle Sauce

Included with:

- Spanish Rice
- Refried Beans
- Appropriate Condiments (chopped onions, cilantro, salsa etc.)
- Warm Corn and Flour Tortillas

The Italian Feast.....\$45

Please choose two (2) of the following salads:

- Traditional Caesar Salad with Garlic Croutons and Parmesan
- Garden Greens and Romaine with Fresh Tomatoes, Carrots and Cucumbers. Choice of dressing (Ranch, Blue Cheese, Balsamic, Honey Mustard, Chipotle Caesar)
- Fresh Heirloom Tomato Salad with Mozzarella, Basil and Olive Oil
- Antipasto Salad with Balsamic and Herbs

Please choose two (2) of the following entrees:

- Tangy Chicken Breast Piccata
- Traditional Chicken Parmesan with Basil Marinara Sauce
- Filet of Salmon with Tomatoes and Olives
- Italian Sausage with Peppers and Onions

Included with:

- Mushroom Ravioli in Asiago Cheese Sauce **-OR-** Penne Pasta with Fresh Herbs, Mushrooms and Oven Dried Tomatoes
- Cheesy Garlic Bread

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Oak Creek Golf Club®

The Pasta Connection.....\$35

- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Grilled Vegetable Platter with Balsamic Drizzle and Goat Cheese Garnish
- Cheesy Garlic Bread

Please choose two (2) of the following pastas: (Add Sliced Grilled Chicken to One Pasta)

- Bowtie Pasta in a Basil Pesto White Wine Sauce or Creamy Basil Pesto Sauce
- Penne Pasta with Fresh Herbs, Mushrooms and Oven Dried Tomatoes
- Bowtie Pasta with Charred Vegetables in Alfredo Sauce
- Penne Pasta Traditional Beef Bolognese Sauce
- Mushroom Ravioli in Asiago Cheese Sauce

From The Mediterranean.....\$46

- Tomato, Cucumbers, Feta and Olives in Lemon Pepper Vinaigrette
- Garlic and Herb Couscous with Peppers and Onions in Red Wine Vinaigrette
- Saffron Rice Pilaf
- Pita Chips **-OR-** Pita Bread with Hummus

Please choose two (2) of the following entrees:

- Marinated Grilled Chicken Kabobs
- Marinated Grilled Salmon with Roasted Garlic and Pepper Jus
- Seasoned Ground Sirloin Koobideh Kabobs
- Option: Filet Mignon Kabobs.....\$5 per person
- Garlic and Herb Roasted Chicken Breast with Lemon Pepper Jus
- Rack of Lamb with Mint Pesto

Oak Creek Golf Club®

Plated Dinner Options

Includes your choice of salad and entrée

(priced per person)

Salads

- Rocket Arugula, Beets, Goat Cheese and Pine Nuts w/ Pomegranate Vinaigrette
- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Wedge Salad with Blue Cheese Crumbles, Tomatoes, Onions, and Bacon with Blue Cheese Dressing
- Mixed Field Greens with Roasted Pine Nuts and Tomatoes in Creamy Herb Vinaigrette
- Mixed Field Greens with Blue Cheese Crumbles, Candied Nuts and Julienned Apples with a Balsamic Vinaigrette

Main Selections

- Grilled Vegetable Napoleon on Savory Parmesan Polenta Cake with Balsamic Drizzle and Tomato Coulis. Garnished with Goat Cheese Crumbles.....\$65
- Chicken Breast Stuffed with Ricotta, Artichoke Hearts, Sundried Tomatoes, and Spinach served with an Herb Parmesan Garlic Risotto and Chef's Selection of Vegetables.....\$65
- Herb Crusted Chicken Breast in a Tomato, Artichoke, and Basil Veloute Sauce served with Pesto Mashed Potatoes.....\$65
- Macadamia Crusted Sea Bass with Hawaiian Couscous, Tri-Colored Cauliflower, and a Roasted Garlic Citrus Cream Sauce.....\$67
- Oven Roasted Salmon with an Herb Rice Pilaf, Broccolini, and Mushroom Ragout.....\$67
- Mahi-Mahi with Pineapple Mango Salsa with Edamame Coconut Rice and Vegetable Stir Fry.....\$70
- Braised Beef Short Rib in a Red Wine Reduction with Mushrooms, Garlic Mashed Potatoes, and Chef's Selection of Vegetables.....\$74
- Filet of Beef in a Port Wine Demi Glace with Roasted Bacon and Bleu Cheese Fingerling Potatoes and grilled asparagus.....\$79

Duet Entrees

- Petit Filet with Cabernet Demi Glace and Herb Chicken Breast in Mushroom Marsala Sauce With Herb Roasted Fingerling Potatoes, and chef's selection of vegetables.....\$82
- Petit Filet of Beef in Red Wine Demi Glace and Seared Salmon in Lemon Dill Cream Sauce with Creamy Herb Risotto, and Chef's Selection of Vegetables.....\$83
- Petit Filet with Port Demi Glace and Jumbo Prawns with Roasted Garlic Whipped Potatoes and Chef's Selection of Vegetables.....\$88

Please inquire for additional duet combinations available.

Effective January 1, 2019

Prices and options subject to change.

Oak Creek Golf Club®

Desserts *(priced per person)*

▪ Sliced Seasonal Fresh Fruit.....	\$4
▪ Warm Churros with Chocolate Dipping Sauce.....	\$3
▪ Vanilla Cream Puffs with Fresh Berries and Chocolate Sauce.....	\$4
▪ Chocolate Chip Cookies.....	\$3
▪ Chewy Chocolate Brownies.....	\$4
▪ Assorted Fruit Bars.....	\$4
▪ Cheesecake Squares with Berry Garnish.....	\$5
▪ Creamy Chocolate Mousse Cake Squares.....	\$5
▪ Red Velvet Cake Squares with Cream Cheese Frosting.....	\$5
▪ Black and White Mousse Cake Squares.....	\$5
▪ Tiramisu Squares.....	\$5
▪ Black Forest Cake Squares.....	\$5
▪ Carrot Cake Squares.....	\$5

Individual Plated Desserts.....\$6

- Fresh Fruit Tart
- New York Style Cheesecake with Raspberry Sauce
- Chocolate Ganache Cake with Salted Caramel Sauce
- Tiramisu
- Banana Chocolate Caramel Cake
- Carrot Cake
- Key Lime Tart
- Creme Brulee Tart

Assortment of Miniature Desserts Display.....\$8

Includes:

- Fresh Fruit Tart
- Chocolate Dome
- Lemon Tart
- Apple Tart
- Traditional Cheesecake

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