



Build Your Own Lunch Buffet

Each build your own lunch buffet starts at \$19.95 per guest with upgrade options available. All lunch buffets include a coffee station, iced tea, and lemonade. All food and beverage ordered is subject to 19 % service charge and applicable to sales tax.

Choice of Salad: Choose One - All salads served with warm rolls and butter

- **Garden Salad:** Mixed greens, red onions, tomato, & cucumber served with choice of 2 dressings
- **Caesar Salad:** Crisp romaine lettuce, croutons, shaved Parmesan cheese, creamy Caesar dressing
- **Spinach Salad:** Spinach, seasonal berry, hard-boiled egg, red onion (\$2.00 upgrade)

Main Entrée: Choose One

- **Pesto Chicken:** Marinated chicken breast, grilled, and brushed with pesto & topped with roasted red peppers
- **Chicken Milanese:** Lightly breaded chicken breast topped with a parmesan and basil cream sauce – customer favorite
- **Chicken Paprikash:** Light and dark meat chicken, sautéed with onions, butter, paprika, and sour cream, served over spaetzle dumplings
- **Sliced Top Round:** Thinly sliced beef top round, rolled and topped with a grilled onion gravy (\$2.00 upgrade)

Side Dishes: Choose Two

- **Mashed Potatoes:** Hand mashed with milk, butter and extra virgin olive oil
- **Baby Potatoes:** Mini round potatoes roasted with garlic, herbs and extra virgin olive oil
- **Potato Salad:** Red potatoes tossed in a creamy dressing
- **Pasta Salad:** Penne pasta tossed with assorted vegetables and vinaigrette
- **Penne Pasta:** Penne pasta tossed with homemade marinara sauce
- **Glazed Carrots:** Steamed baby carrots tossed with cinnamon, brown sugar and butter
- **Green Beans Almandine:** Steamed and topped with toasted almonds and butter
- **Vegetable Medley:** Steamed yellow and orange carrots, broccoli, and cauliflower topped with butter



Pre-Built Lunch Selections

All lunch buffets include a coffee station, iced tea, and lemonade. All food and beverage ordered is subject to 19% service charge and applicable to sales tax. Add \$2.95 per person for garden or caesar salad.

- **Salad & Sandwich:** *Gourmet style sandwiches and/or wraps served with your choice of garden or Caesar salad. Sandwich selections can be customized but would include offerings such as roast beef with garlic aioli and chicken Caesar wrap. (\$16.95 per person)*
- **Soup & Build your own Salad:** *Mixed greens accompanied by up to 6 different salad topping options and a bowl of homemade soup. Soup options include but are not limited to: Seafood Bisque, Italian Wedding Soup, Loaded Baked Potato Soup, or Chicken Noodle. (\$16.95 per person)*
- **BBQ Lunch:** *A summer favorite! Grilled barbeque chicken breasts, cole slaw, potato salad, and watermelon slices. (\$16.95 per person)*
- **Italian Lunch:** *Chicken Marsala, mashed potatoes, green beans almandine, and warm rolls with butter. (\$16.95 per person)*
- **Pasta & Meatballs Lunch:** *Penne pasta with marinara sauce, meatballs, vegetable medley, and warm rolls with butter. (\$14.95 per person)*

Brunch Selections

All brunch buffets include a coffee station, iced tea, and lemonade. All food and beverage ordered is subject to 19% service charge and applicable to sales tax. Add \$1.50 per person for orange juice and/or cranberry juice.

- **Continental Breakfast:** *Assorted danishes and muffins, scrambled eggs, shredded breakfast potatoes, fresh fruit, and your choice of either bacon or sausage links. (\$14.95 per person, add \$2.00 to have both meat options)*
- **French Toast Brunch:** *French toast bake topped with powdered sugar and served with maple syrup, scrambled eggs, redskin breakfast potatoes, fresh fruit, and your choice of either bacon or sausage links. (\$15.95 per person, add \$2.00 to have both meat options)*
- **Light Luncheon Brunch:** *Bagel display with strawberry cream cheese, scrambled eggs, redskin breakfast potatoes, fresh fruit, your choice of chicken paprikash or beef stroganoff. (\$18.95 per person)*
- **Full Luncheon Brunch:** *French toast bake topped with powdered sugar and served with maple syrup, scrambled eggs, redskin breakfast potatoes, fresh fruit, your choice of sausage links or bacon, and your choice of chicken paprikash or beef stroganoff. (\$19.95 per person)*

Desserts

Desserts can be added on to any luncheon buffet. All food and beverage ordered is subject to 19% service charge and applicable to sales tax.

- **Assorted Cookies:** *Chocolate chip, white chocolate macadamia, and/or oatmeal raisin (\$2.00 per person)*
- **Brownies:** *Traditional style with chocolate frosting (\$2.00 per person)*

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- **Assorted Combination:** Assortment of cookies, brownies, and assorted dessert bars ranging from lemon, coconut, and chocolate – ideal for banquets (\$3.00 per person)
- **Off-site Dessert Policy:** Desserts can be brought in from off-site at no charge if desired. Please coordinate with the sales manager for approval.

Alcohol Options

We have an Wisconsin State liquor license and can serve beer, wine, and liquor with no restrictions. Absolutely no alcohol can be brought in from off-site. All food and beverage ordered is subject to 19 % service charge and applicable to sales tax. We do NOT require additional security for events.

- **Mimosa Station:** Grapefruit juice, orange juice, and house champagne – \$3.50 per person. When having a mimosa station, there is a bartender fee of \$75.00 (\$25.00 per hour for 3 hours).
- **Cash Bar:** Full service bar (wine, liquor, beer) available to guests on a modified tab or cash basis. When having a cash bar, there is a bartender fee of \$75.00 (\$25.00 per hour for 3 hours).
- **Open Bar:** Full service bar (wine, liquor, beer) available to guests from our middle level selections – \$9.95 per person. When having an open bar, the bartender fee is waived. Please inquire for selection options.
- **Alcohol Rules:** We have an Ohio State liquor license and can serve beer, wine, and liquor with no restrictions. Absolutely no alcohol can be brought in from off-site. We do NOT require additional security for events.

Room Rental Fee

- **Room Rental:** The room rental price will be based upon seasonal demand. Please communicate with the manager to determine the price of the room rental at that time.
- **Minimum party dollar amount:** \$1,000. Should your catering price plus service charge plus room rental (without tax) not reach this minimum dollar amount, the party total required will be \$1,000. Most parties exceeding 35 guests will not encounter this issue. Alcohol does not count towards the party minimum.

Additional Services

The below services are included in your price and/or are complimentary!

- Linen for dining tables and up to 4 extra for 8 foot tables for dessert, opening gifts, etc.
- Linen napkin for each guest – available in 12 tablecloth colors & 24 napkins colors.

Frequently Asked Questions

- **Deposit & Payments:** *The deposit is \$500.00 to officially secure your date. The deposit can be made via cash, check, or credit card (no fee). Final payment is due on the day of the event, with a final count due 7 days out. Final payment can be made via cash, check, or credit card (3% surcharge for final payments made with a credit card).*
- **Gratuity:** *Gratuity is not included in the price and is optional and at your discretion.*
- **Time frames:** *Typical times for luncheon parties are between 10A-4P for three consecutive hours. All times are flexible and are approved based on additional events scheduled that day. Host (not including guests) can arrive up to 1 hour prior to event with no additional charge to room rental.*
- **Decoration Fees:** *We are happy to help with decorating for your special event! At times, decoration service fees will be charged when set-up requires more staff or additional time for set-up. Examples include: ceiling lantern hanging (\$100).*