



EVANSVILLE
GOLF CLUB

Banquet Menu



EVANSVILLE GOLF CLUB

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General Information

CONTACT INFORMATION

Please refer to your event contract for specific details to the items listed below

P.O.Box 445, Evansville WI 53536

Email: evansvillegolf@sbcglobal.net

Website: www.evansvillegolf@sbcglobal.net

Phone: 608.882.6524

TIMELINE

Please contact us several weeks prior, contact your event coordinator or General Manager to schedule your final plans. One week prior to your event, guaranteed meal counts are due. Increases may be given up until 48 hours prior. Week of event, verify your event order and invoice are accurate & your minimum has been satisfied. You may decorate the day before your event **IF** we do not have another event scheduled. Prior to conclusion of event, gather all items you wish to keep and remove them from the facility.

SERVICE CHARGE AND SALES TAX

Evansville Golf Club will add the customary 18% service charge and 5.5% state and local taxes on all services, food and beverages. Groups requesting a tax exemption must submit a Wisconsin tax exemption form with the tax exempt number prior to the scheduled function. State law requires that the service fee being charged is subject to Wisconsin sales taxes.

BEVERAGE SERVICE

Complete beverage services are available. Under Wisconsin state law, Evansville Golf Club is the only authorized licensee able to sell or dispense alcoholic beverages on the premises. All beverages which are not sold by the facility will pay a corking fee and must be listed on your event order.

FOOD SERVICE AND ALLERGY ALERT

No food or beverage of any kind is permitted in banquet, meeting, or locker rooms unless provided by Evansville Golf Club. Wisconsin health code states that no food or beverage items, which remain uneaten after the event, may be removed from the facility by the customer or its attendees, with the exception of your wedding cake. Evansville Golf Club cannot guarantee any allergy, we will however take any and all precautions when handling allergies. We cannot guarantee that food bought will not be processed in a facility that has nuts or nut products.

FOOD SERVICE

Evansville Golf Club is pleased to offer the attached options created by our in-house chef. If you have any special requests, we would be happy to work with you in creating a menu designed specifically for your event. Evansville Golf Club will make every effort to accommodate special dietary and religious preferences. Remaining food may not be taken from the premises. Menu prices are only guaranteed 60 days prior to the event, and the current menu is always posted online.

AUDIO / VISUAL

6x6 Tripod Screen \$25.00 8x8 Ceiling Screen (Crystal Commons Only) \$25.00 LCD Projector \$100.00

Complimentary Items: Indoor wireless microphone and SiriusXM music on demand.

PLEASE LET YOUR EVENT COORDINATOR KNOW OF ANY AND ALL DIETARY NEEDS (GF = Gluten free, V= Vegan, N= Item CONTAINS nuts, D= Item CONTAINS dairy) *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Hors d'oeuvres

Deviled Eggs – Real mayonnaise, dill relish and a touch of Dijon mustard

\$45 / tray of 60

Veggie Tray – Assorted veggies.

\$60 / tray

Chips and Salsa

\$40 for large bowl of chips and salsa add guacamole for \$30

Cheese Tray – Assorted cheeses in two sizes

\$70 for small and \$110 for large

Sliders – Cheeseburger sliders with 100% angus beef.

\$70 per pan of 30 / \$130 for 60

Shrimp Cocktail – Just as it sounds, a classic served with cocktail sauce.

\$65 per tray.

Ham & Cheese cold sandwiches

\$50 for pan of 30 / \$90 for pan of 60

Meatballs – beef and pork meatballs served Swedish, BBQ or gravy.

10lbs (approx. 150 meatballs) / pan for \$100

Chicken Wings – Fried or baked wings with your choice of sauce: BBQ, teriyaki, or buffalo.

Served with blue cheese or ranch dressing.

10lb (approx. 85 wings) / pan for \$95

Steak or Chicken skewers – Both served with vegetables and onion on skewers with dipping sauce.

Approx 30 skewers \$90 for chicken and \$130 for steak.

Crab Cakes – 2 oz crab cakes served with house made aioli.

10lb (approx. 80 cakes) / pan for \$240

Bacon Wrapped Water Chestnuts (GF) - Just as is sounds, a classic.

approx. 100 for \$125

STATIONARY

Serves approximately 50 guests

Smoked Salmon Display (GF, D)

(Serves approx. 100 guests)

\$270

Jumbo Shrimp Cocktail Display (GF)

Served with cocktail sauce and fresh

lemons. Price per 50 pieces

\$190

Vegetable Relish Display (D)

\$170

Seasonal Fresh Fruit Display (GF, D, N)

Served with Amaretto infused yogurt

\$170

Wisconsin Cheese & Sausage Display

(D) Served with assorted crackers

\$160

Wisconsin Cheese Display (D) Served

with assorted crackers

\$110

STATIONS

(Serves approximately 50 guests)

A minimum 50 guests are required to offer hors d' stations. A minimum of three stations are required when a dinner entree or buffet is not offered.

All stations are for one hour and a half serving time.

Pasta Italiano Station

Choice of fettuccini or penne pasta. Choice of tomato marina-
ra or Roasted Red Pepper Alfredo. Served with sides of red
onions, artichoke hearts, fresh mushrooms, grilled chicken,
and Italian sausage. Served with a warm garlic bread stick and
fresh Parmesan cheese.

\$17 per Guest

Mashed Potato Martini Station

Roasted garlic mashed potatoes and whipped sweet potatoes
served with an assortment of toppings, Shredded Cheddar
cheese, fresh scallions, crumbled smoked bacon, diced toma-
toes, sour cream, salsa, whipped butter, candied pecans,
brown sugar, and mini marshmallows

\$12 per Guest

Evansville Salad Bar

6 Dressings, Cole Slaw, Cottage Cheese, Shredded Cheese,
Croutons, Bacon Bits, Broccoli, Cauliflower,
Carrots, Onions, Eggs, Radishes, Sprouts, Pickled beets, Mush-
rooms, peaches, Pears, Applesauce, Craisens, Sunflower
Seeds, Bleu Cheese Crumbles, Spinach, Iceberg lettuce with
arcadice Blend and Pudding

\$5 per Guest

Silver Dollar Station

Choice of one: Slow roasted sirloin of beef, Rosemary roasted
turkey, Bourbon glazed pork loin, Served with assorted silver
dollar rolls and specialty condiments

\$14 per Guest

Fajita Station

Warm flour tortillas, Chipotle lime grilled chicken, sautéed
onions and peppers, Spanish rice, shredded cheddar cheese,
shredded lettuce, sliced black olives, diced onions, fresh jala-
penos, diced tomatoes, salsa, and sour cream

\$15 per Guest

Golf Club Snacks

Dry Snacks

Deluxe Mixed Nuts (1 pound bowl)

\$40

Pretzels with Stone Ground Mustard

\$20

Gardettos

\$25

Kettle Chips with French Onion Dip

\$45

Tortilla chips with salsa

\$40 add guacamole for \$30

Display Trays

Silver Dollar Deli Sandwiches

\$30 per dozen

Assorted Deli Pinwheels

\$60 per 25 pieces

Honey Ham, Cream Cheese, & Dill Pickle Rolls

\$45 per 25 pieces

Vegetables Relish Display

\$80.00

Seasonal Fresh Fruit Display

\$55.00

Wisconsin Cheese & Sausage Display Served

with assorted crackers

\$70 small / \$110 large

Sweet Treats

Chocolate brownies

\$25/ dozen

Assorted dessert bars

\$28/dozen

Jumbo fresh baked assorted cookies

\$25/dozen

Mini cheesecakes, cream puffs, or éclairs

\$35/dozen

Chocolate covered strawberries

\$25/dozen

Platted Entrees

Planning Guidelines

Please limit your selections to two meat entrees, one vegetarian selection, and one children's meal. (There is an additional fee of \$2.50 per person to add additional entrees.) When choosing more than one entrée, please select the same salad, potato, and vegetable for all entrees. When choosing more than one entrée you must have a place card for each guest including their meal choice. Meal choices can be shown by using different colored paper, different colors of ink, ribbons, stickers, stamps, etc. Helpful Hint: When designing your name cards do not use similar colors or gems as they are hard to see in dim lighting and will slow down table service.

All beef entrees are served at a medium temperature, provided they are served at the scheduled time. Prime Rib is served Medium Rare. We hope that our menu offers entrees that are to your liking. However, if you desire an item not listed, please let us know. Our Chef would be happy to prepare any meal to your specifications.

Salad Selection

Vegetarian entrees and children's meals do not receive a potato or vegetable selection

Garden Salad (GF,V)

Mixed greens topped with red onion and tomato with cucumbers and your choice of one dressing

Caesar Salad

Crisp romaine lettuce, red onion, croutons, and fresh Parmesan cheese, served with a creamy Caesar dressing

Classic Bleu Cheese Wedge

Salad Evansville Golf Club's take on the classic wedge salad. Served with bleu cheese crumbles, buttermilk ranch dressing, diced tomato, diced onion and bacon (additional \$1.00 per guest)

Potato Selection

Roasted Garlic Mashed Potatoes (GF,D)

Parsley Buttered Baby Red Potatoes

Whipped Potatoes (GF,D)

Hash Browns (GF,D)

Cheesy Hash Browns (GF,D)

Mashed Sweet Potatoes (GF,D)

Rice Pilaf

Baked Potatoes (GF,V)

Vegetable Selection

Green Beans (V, N ,D)

Yellow Squash with Baby Zucchini (GF,V)

Sautéed Asparagus (GF,V)

Fresh Broccoli with Lemon Butter (GF,D)

Sugar Snap Peas (GF,V)

Entrees also include*

Assorted warm bread and whipped butter.

Freshly brewed regular & decaffeinated coffee station

Poultry Entrees

Champagne Chicken (D)

Boneless, skinless chicken breast, lightly floured and sautéed. Topped with a champagne infused cream sauce with halved red grapes

\$19

Chicken Marsala (D)

Boneless skinless chicken breast, lightly floured and sautéed. Finished with a Marsala wine infused mushroom cream sauce

\$21

Mushroom Herb Chicken (D)

Boneless skinless chicken breast, finished with Creamy Herb Mushroom Sauce

\$21

Bruschetta Chicken (GF, D)

Boneless skinless grilled Italian marinated chicken breast. Topped with a tomato, onion and basil. Finished with shredded Parmesan

\$21

Beef Entrees

Filet Mignon*

Hand - cut grilled Black Angus Filet Mignon atop a Burgundy mushroom demi - glaze

8oz \$54

6oz \$43

Prime Rib of Beef* (GF)

Hand - cut Black Angus prime rib, accented with Rosemary and garlic, slow roasted to medium rare. Served with a creamy horseradish sauce

10oz \$29

Top Sirloin* (GF)

Hand - cut grilled Black Angus Top Sirloin rubbed with house seasoning

8oz \$35

New York Strip (GF)*

America's most popular steak expertly crafted cut, rubbed with house seasoning

6oz \$27

Strip Steak (GF)*

Hand - cut grilled choice strip steak rubbed with house seasoning

6oz \$25

Pork Entrees

Jack Daniels French Cut Pork Chop (GF)

Grilled Jack Daniels marinated 12oz center - cut pork chop finished with a whiskey peppercorn glaze

\$24

Apple-Cider Stuffed Pork Chop 12oz center cut pork chop stuffed with a home - style Sage stuffing and finished with an apple cider bourbon glaze

\$22

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(GF = Gluten free, V= Vegan, N= Item CONTAINS nuts, D= Item CONTAINS dairy)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Seafood/Fish Entrees

Salmon Filet* (GF, D)

Grilled salmon filet finished with a lemon dill infused cream sauce.

\$22

Broiled Cod Served with lemons and tarter cooked in white wine, salt and pepper

\$18

Vegetarian/Vegan Entrees

Tri Colored Cheese Tortellini with Marinara (V)

Tri Colored Cheese Tortellini served with our house Marinara \$22

Roasted Red Pepper (V)

Roasted Fresh Red Pepper stuffed with a rice pilaf and a mixture of vegetables served over marinara sauce.

\$22

Vegetable Primavera (D)

Sautéed vegetable medley served over a bed of spinach fettuccine and finished with a creamy Red Pepper Alfredo sauce or Marinara sauce.

\$22

Children Entrees

(for children age 10 and under) All children's entrees served with dinner salad and warm breadsticks Anyone over the age of 10 will be charged \$19)

Chicken Strips & French Fries

\$10

Original Cheeseburger & French Fries (D)

\$10

9" Cheese Pizza (D)

\$9

Evansville Dinner Buffet

Dinner buffets include one choice of potato, one choice of vegetable, one salad, one chilled option and choice of either one, two, or three entrees.

All selections include bread & whipped butter, and fresh brewed coffee station.

All Buffets are one trip per person

Salad Dressing Caddies on the tables are an extra \$.85 per person, includes 3 types of dressings: Buttermilk Ranch, French, Italian, Honey Mustard, Caesar, and Balsamic Vinaigrette

Salad Selection

Self-serve Salad Bar

6 Dressings, Spinach, Iceberg lettuce with arcadice Blend. Shredded Cheese, Croutons, Bacon Bits, Broccoli, Cauliflower, Carrots, Onions, Eggs, Radishes, Sprouts, Mushrooms, Sunflower Seeds, Cucumber, Mushrooms.

Classic Bleu Cheese Wedge Salad (D)

Evansville's take on the classic wedge salad. Served with bleu cheese crumbles, buttermilk ranch dressing, diced tomato, diced onion, and bacon.
(Plated)

Caesar Salad (D)

Crisp romaine lettuce, red onion, croutons, and fresh Parmesan cheese, served with a creamy Caesar dressing (Platted)

Choose One Entrée..... \$30

Choose Two Entrées..... \$35

Choose Three Entrées..... \$40

Entrée Selection

Grilled Norwegian Salmon Filet* (GF)

White Wine Broiled cod

With fresh lemons (GF)

Sliced Black Angus Garlic Herb Beef Sirloin* (GF)
Served with burgundy mushroom au jus

Apple Cider Bourbon Glazed Roast Pork Loin
(GF)

Roasted herbed chicken (GF)

Bruschetta chicken (GF)

Mushroom Chicken (D)

Rosemary Roasted Turkey Breast (GF)

Jack Daniel's Glazed Ham (GF)

Tricolored Cheese Tortellini (D)
served with a roasted red pepper Alfredo sauce

POTATO SELECTION

(Select 1)

Roasted Garlic Mashed Potatoes (GF,D)

Parsley buttered Baby Red Potatoes (GF)

Whipped Potatoes (GF,D)

Mashed Sweet Potatoes (GF,D)

Rice Pilaf (V)

Cheesy Hash Browns

Hash Browns

Boston Browns

Baked potato (GF,V)

VEGETABLE SELECTION

((Select 1)

Green Beans Almondine (N,V)

Sautéed Yellow Squash with Baby Zucchini (GF,V)

Sautéed Sugar Snap Peas (GF, V)

Sautéed Asparagus (GF,V)

Fresh Broccoli with Lemon Butter (GF,V)

Caramelized Carrots with Brown Sugar Butter

CHILLED SELECTION

(Select 1)

Antipasto Pasta Salad

Mediterranean Pasta Salad

Assorted Vegetable Display with Buttermilk Ranch

Traditional Mustard Potato Salad

Tomato, Basil, Mozzarella Pasta Salad

Evansville Lunch/Outing Buffet

BREAKFAST

Continental Breakfast

(Donuts, Danish, Bagels Juice and Coffee station)

\$6.00 per person

BOX Lunch

Shaved Roast Turkey or Black Forest Ham
Sandwich, Lettuce, American Cheese on a Kaiser
Roll Bag of Chips and a Cookie

\$9.95

BBQ Lunch Buffet

Pick 2 of the following:

Grilled hot dogs, Polish dogs, Brats, Hamburgers.
sauerkraut and condiments.

Pick 2 of the following:

Smoked Baked Beans, Cole Slaw,
Potato Salad, and Potato Chips.

Cookies or Brownies

\$12.95

Deli Platter Station Buffet

Shaved Roast Turkey, Roast Beef and Black Forest
Ham Selection of Cheddar, American and Swiss
Cheeses Lettuce, Tomato, Onions, Pickles
Kaiser Rolls and Potato Chips

Choice of Potato Salad or Pasta Salad

Cookie Tray

\$12.95

Sundowners BBQ Lunch Buffet

Pick 2 of the following:

House made BBQ Pulled Pork & Pulled Chicken,
Grilled Hamburgers, Brats, Polish Dogs, Hot Dogs
Italian Sausage and peppers. Fresh Kaiser Rolls

Pick 2: Smoked Baked Beans, Cole Slaw,
Potato Salad, and Potato Chips.

Chef's Choice Dessert

\$17.95

The Evansville Buffet

Baked Chicken (choose BBQ or Italian Style)
Roasted Pork Loin with Gravy
Shaved Beef Round Served with Cabernet Roasted
House Made Barbecue Pulled Pork
Italian Style Meatballs
Italian Sausage and Peppers
Choose 3 of the following:
Seasonal Vegetable Medley
Roasted Potato Wedges
House Salad, Garlic Butter Whipped Potatoes
Seasonal Vegetable Medley

Chef's Choice Dessert

\$28.95

Buffet Menus

(Minimum 25 people)

Add a Seasonal Harvest Table of
Assorted Cheeses, Fruits and Vegetables with Chips,
Crackers and Dip
For an additional

\$6 / person

LATE NIGHT

Per 50 Pieces

Hors d'ouervres may not be served later than 9:30pm

HORS D'OEUVRES

Homemade 16" Pizza (D) Double Pepperoni or Double Italian Sausage, Wisconsin Cheese Lovers, Pepperoni and Italian Sausage Italian Sausage & Mushroom or Supreme.

\$25

Specialty Chicken Wings (D) Bone in chicken wings with your choice of buffalo, sesame, or old - fashioned sauce, Served with Bleu cheese or Ranch, and celery

\$195

Silver Dollar Deli Sandwiches (D, N) Choice of honey ham, oven roasted turkey, or slow - roasted beef, served on fresh rolls with green leaf lettuce, served with mayonnaise, mustard, and whipped butter on the side.

\$130

Assorted Deli Pinwheels (D) Rosemary roasted turkey with Cheddar and red pepper aioli / Honey glaze ham with Swiss and honey Dijon / Roast beef and Pepper jack with Chipotle aioli / Assorted vegetables and herb cream cheese.

\$130

DESSERT

Jumbo Fresh Baked Assorted Cookies (N, D)
\$20 Per Dozen

Mini Chocolate Eclairs (D)
\$180 Per 50 pieces

Assorted Dessert Bars (N, D)
\$37 Per Dozen

Specialty Cheesecake (N, D)
Please select your favorite flavors: Triple White Chocolate, Lemon Raspberry, New York Vanilla, Sea Salted Caramel, Carmel Apple, Red Velvet Swirl, Brownie.
\$6 Per Guest

Assorted Petit Fours (D)
\$150 per 50 pieces
These tiny layer cakes come in a colorful assortment coated in rich milk chocolate or buttercream.
Each is hand decorated for a festive presentation.

Double Layer Strawberry Shortcake (N, D)
Stunning layers of vanilla shortcake, whipped cream, and fresh strawberry preserves create this beautiful cake.
\$4 Per Guest

Chocolate Fudge Brownies (N, D)
\$25 Per Dozen

Chocolate Fudge Brownie Ala Mode (N, D)
\$4 Per Guest

Covered Strawberries (GF, D)
\$140 per 50 pieces

White Chocolate Raspberry Torte (D)
Layered cake with sweet buttercream, swirled with raspberry coulis..
\$8 Per Guest

Carrot Cake with Cream Cheese Frosting (N, D)
\$5 Per Guest

Tiramisu (N, D)
Italian style dessert created with lady fingers dipped in espresso coffee, layered with mascarpone cheese and fresh whipped cream finished with a dusting of Dutch cocoa.
\$7 Per Guest

Assorted Petite Cheesecakes (D, N)
Petite rich cheesecakes with various flavors and colors.
\$6 per guest

Double Fudge Layer Cake with Chocolate Butter Cream Frosting (D, N)
Delectable layers of rich chocolate cake with creamy chocolate icing
\$7 Per Guest

Specialty Pies (N, D)
Please select your favorite flavor: Dutch Apple, Boston Cream, Lemon Meringue, French Silk, Peanut Butter Chocolate, Cherry, Coconut Cream, Pumpkin, Pecan, Strawberry Rhubarb, Mixed Berry
\$5 per guest

Add vanilla ice cream to your pie for an additional \$1.00 per person
\$5 Per Guest Chocolate

BEVERAGES

NON-ALCHOLIC

Fountain Soda (RC, Diet RC, 7 - Up, Squirt, Lemonade, and Cranberry Juice) \$2 per glass or \$300 unlimited

Bottled Soda and Water \$3 each

Arnold Palmer \$26 a gallon

Hot Chocolate with Marshmallows and Whipped Cream \$33 a gallon

Hot Apple Cider \$33 a gallon

Champagne Punch \$73 a gallon

BEER

Half-Barrel of Domestic \$285.00 Your event coordinator would be happy to provide you with a price for specialty beer requests.

Barrel prices subject to change

Quarter-Barrel of Domestic \$200.00

Domestic \$4.25

PREMIUM \$5.25

LIQUOR & WINE

House Liquor \$6.00

Top Shelf Liquor \$7.00

Premium Liquor \$6.50

House Wine \$6.25 per glass \$24.70 per bottle

PACKAGE BAR

A package bar is a per person price for sponsored beverages over a contracted period of time. Includes unlimited consumption of cocktails, bottled beer wine, and fountain soda. You may select to sponsor the bar by drink instead of offering a package bar, ask your event coordinator for details