



BANQUET MENU

8515 Hudson Boulevard N #8702 | Lake Elmo, MN 55042

BREAKFAST BUFFET

Continental Breakfast | \$14 per person

Refreshments include coffee, hot tea, orange juice, and apple juice.

Fresh fruit, assorted pastries, and yogurt

Add Ons | \$5 per person per item

- Bacon, Sausage, and Scrambled eggs
- Breakfast Burrito with Sausage, Egg, Cheese, and Peppers
- Sourdough Breakfast Sandwiches:
 - Bacon, Egg, and Cheese
 - Sausage, Egg, and Cheese

BREAKS

SWEET | \$10 per person

Cake Pops
Chocolate Dipped Pretzels
Assorted Cookies
and Brownies

SALTY | \$10 per person

House Chips
Warm Pretzels with Cheese
Snack Mix

HEALTHY | \$10 per person

Whole Fruit
Assorted Yogurts
Fresh-Cut Vegetables
and Dip

THE FAIRWAY PACKAGE

\$50 per person

Pricing is per person with a minimum of 25 guests. A \$75 fee applies for smaller groups. Refreshments include coffee and hot tea for the duration of the meeting. Gluten-free, vegetarian, and vegan options are available.

Morning

- Orange and Apple Juice
- Fresh Cut Fruit
- Assorted Pastries
- Assorted Yogurts

Add Ons | \$5 per person per item

- Bacon, Sausage, and Scrambled Eggs
- Breakfast Burrito with Sausage, Egg, Cheese, and Peppers
- Breakfast Sandwiches

Lunch

Select one of the following lunch buffet options (Descriptions on page 3):
Includes lemonade and iced tea.

- The Front Nine
- The Clubhouse Turn
- Bunker BBQ

Break | Choose one

- Sweet
- Salty
- Healthy

LUNCH BUFFETS

Pricing is per person. A fee of \$75 will be applied to groups with fewer than 25 guests.

*All lunch selections include lemonade and iced tea.
Gluten-free, vegetarian, and vegan options are available.*

The Front Nine | \$25 per person

- House Salad
- Fresh Cut Fruit
- Seasonal Fresh Vegetables
- Mashed Potatoes
- Grilled Chicken Breast & Cherry Tomato Sauce
- Sesame Ginger Salmon

Bunker BBQ | \$32 per person

- Barbeque Pork
- Dry-Rubbed BBQ Chicken
- Creamy Coleslaw
- Potato Salad
- Mac and Cheese
- Roasted Vegetables
- Freshly Baked Cookies

The Clubhouse Turn | \$29 per person

- Clubhouse Classic
- Chicken Bacon Ranch Wrap
- Turkey Avocado
- Vegetable Wrap
- House Salad
- Pasta Salad
- House Chips
- Freshly Baked Cookies

PLATTERS

*All packages are priced per person with a minimum of 25 guests.
A \$75 fee applies for smaller groups.*

Vegetable Crudité | \$6 per person

Fresh garden vegetables served with naan bread, gourmet crackers, and our house-made vegetable dip.

Sandwich and Wraps | \$12 per person

Select up to three types of our sandwiches or wraps, sliced in half and artfully arranged.

Domestic and Imported Cheese | \$14 per person

Chef's selection of artisanal cheeses, fruits, grapes, and assorted gourmet crackers.

Fruit Display | \$10 per person

Seasonal fruit and berries.

Charcuterie Board | \$18 per person

Chefs' selection of salted and cured meats, specialty olives, and baguettes.

Dessert Board | \$15 per person

Assorted cookies and bars.

Assorted Flatbreads | \$18 per person

Choose Two:

- Hot Honey Pepperoni – Natural uncured pepperoni with red sauce, Calabrian hot honey, and five cheese blend.
- Smoke House – Sweet pecan rubbed BBQ pulled pork with PT Whiskey BBQ sauce, cilantro lime crema, red onion, five cheese blend, and jalapeños.
- Chicken Bacon Ranch – Grilled chicken with chopped bacon, a five-cheese blend, shredded cheddar cheese, and chives, topped with ranch dressing.
- Roasted Mushroom – Roasted cremini and shiitake mushrooms with demi-glace, goat cheese spread, fried garlic, and arugula.
- Margherita – Mozzarella, heirloom tomatoes, basil, and California extra virgin olive oil.
- Taco – Seasoned ground beef, white cheese sauce, pico de gallo, red salsa, cilantro-lime crema, and cheddar cheese.

HORS D'OEUVRES

*Build your own perfect reception from our gourmet selection.
All items are priced per piece. Must order a minimum of 25 pieces for each item.*

Pimento Cheese Dip and Pita Chips \$3.50
Marinated Tomato and Goat Cheese
Bruschetta \$3.00
Anti-Pasta Skewer \$3.50
Chicken Wings \$3.75
Chicken Bacon Ranch Egg Rolls \$4.00
Cheesy Fried Pickles \$4.00
Pimento Cheese Stuffed Deviled Eggs \$2.75

Homemade Pretzels \$3.75
Chicken Tenders Sliders \$6.00
French Dip Sliders \$6.00
Bacon Jam Minis \$5.50
BBQ pork Sliders \$5.00
Chips and Salsa \$3.00
Shrimp Cocktail \$4.00

DINNER BUFFETS

*Pricing is per person. A fee of \$75 will be applied to groups with fewer than 25 guests.
All dinner selections include house salad, bread, lemonade, tea, and coffee.*

“The Back Nine” | \$35 per person

Served with:

- Roasted Rosemary Potatoes
- Roasted Vegetables

Choice of Two:

- Ginger-Glazed Salmon
- Chicken Cordon Bleu
- Smothered Steak Tips

The Clubhouse Bar | \$50 per person

Choice of Two:

- Mashed Red Potatoes
- Wild Rice Pilaf
- Roasted Red Potatoes
- Bacon Brussels Sprouts
- Green Beans

Choice of Two:

- Whiskey Peppercorn Sirloin
- Ginger-Glazed Salmon
- Hot Honey Garlic Roasted Pork Loin
- Chicken Cordon Bleu

PLATED DINNERS

*All plated dinners include house salad and fresh baked bread.
Coffee, iced tea and lemonade are included.*

Sesame Ginger Salmon | \$34 per person

Salmon filet, Calabrian chili crunch, buckwheat soba noodles, baby bok choy, edamame, red bell peppers, and soy sesame ginger glaze.

Chicken Cordon Bleu | \$32 per person

Chicken breasts, Swiss cheese, black forest ham, Dijon cream sauce, and wild rice pilaf.

America's Cut Pork Chops | \$29 per person

8 oz. center-cut pork chop and garlic cream sauce.

Whiskey Peppercorn Sirloin | \$38 per person

9 oz. sirloin, whiskey peppercorn sauce, chives, and wild rice pilaf.

PTB Filet | \$52 per person

7 oz. beef filet, crispy red potatoes, bacon, Brussels sprout slaw, and demi-glaze.

TWOSOMES

Steak and Shrimp | \$44 per person

4 oz. filet, Dijon mustard, brandy sauce, four jumbo shrimp, mashed potatoes, and bacon Brussel sprouts.

Top Sirloin and Cordon Bleu | \$36 per person

5 oz. top sirloin, chicken cordon bleu, mashed potatoes, and green beans.

PLATED DESSERTS

*Pricing is per person. All desserts can be plated or displayed.
A \$2 per person fee applies for any dessert brought in.*

New York Cheesecake | \$9 per person

Classic cheesecake topped with seasonal fruit.

Chocolate Cake | \$9 per person

Molten chocolate center topped with chocolate sauce and whipped cream.

Tiramisu Cake | \$9 per person

Ladyfingers dipped in coffee and rum, layered with mascarpone, amaretto, and fresh whipped cream, all on a chocolate ganache pie crust with a dusting of cocoa.

Citrus Cake | \$9 per person

Citrus cake layered with fruit preserves and fresh berries.