

PLATED DINNER ENTREES

Includes fresh baked bread, choice of salad, vegetable and starch

POULTRY

Pheasant	<i>Market price</i>
Half bird sautéed with bacon and butter, braised with sherry Chablis topped with wild mushroom cream sauce	
Caraway Onion Roasted Duck	<i>Market price</i>
Three berry au jus and wild rice bread stuffing	
Chicken Chardonnay	29
Pan fried chicken breast topped with smoked ham, swiss cheese, chardonnay cream sauce	
Tuscan Chicken	32
Airline chicken breast, thyme rosemary and garlic marinate, with tomato and black olive feta cheese salsa	
Chicken Marsala	32
Chicken breast sautéed with mushroom, tomatoes, shallots green onion and chicken au jus	
Chicken Florentine	33
Airline chicken breast, stuffed with sautéed caramelized onion, wilted spinach, roasted tomato, topped with béarnaise sauce	
Chicken Bruschetta	34
Parmesan panko crusted chicken breast, mozzarella, topped with basil balsamic bruschetta salsa	

BEEF

Sliced Beef Tenderloin	45
Charbroiled USDA choice angus beef with steak butter and herbs; choice of one sauce: béarnaise or mushroom cabernet demi-glace	
Prime Rib	48
Slow roasted choice angus beef cooked medium rare to medium, served with au jus and creamy horseradish sauce	
New York Strip	56
Charbroiled USDA choice angus beef with seasoned steak butter and herbs	
Filet Mignon	60
Charbroiled USDA choice angus beef, basted with house steak butter; Choice of one sauce: béarnaise or mushroom cabernet demi-glace	

SEAFOOD

Minnesota Walleye	34
Pan fried, potato and parmesan crusted filet with maple remoulade	
Atlantic King Salmon	35
Grilled filet with key lime ginger butter, topped with fresh mango, papaya and cilantro salsa -OR- Grilled filet with paprika lemon vermouth butter, topped with fresh strawberry cilantro salsa	
Alaskan Halibut	55
Pan fried almond panko crusted, toasted coconut beurre blanc	
Florida Swordfish	56
Tamari soy marinate and grilled with avocado maître de butter	
Canadian Cold Water Lobster	<i>Market price</i>
Oven broiled with orange zest lemon butter	

PORK

Boneless Pork Chop	32
Sautéed dried porcini wild mushroom and black pepper seasoning, red currant Dijon au jus	

When selecting two entrée choices, \$1 is added per entrée; when selecting three entrée choices, \$2 is added per entrée

SALAD SELECTIONS

Classic Caesar	Anchovy dressing, parmesan basil croutons
Row Salad (<i>add \$3</i>)	Mixed greens, jicama, tomatoes, egg, olives, bacon
Spinach Mixed Greens	Pears and melon, white balsamic vinaigrette
Strawberry Romaine	Onions, toasted almonds, creamy poppy seed dressing
Traditional Garden Salad	Croutons and buttermilk dill dressing

STARCH SELECTIONS

Choice of one:

Cheddar hash brown
Creamy spinach and wild mushroom risotto
Fingerling potatoes (<i>add \$2</i>)
Parmesan potatoes
Red skin mashed potatoes
Rice pilaf
Roasted garlic and chive mashed
Roasted new potatoes
Scalloped potatoes
White cheddar mashed
Wild rice blend

VEGETABLE ACCOMPANIMENT

All entrees served with two kinds of chef's choice vegetables:

Glazed green-top carrots and green beans
-OR-
Asparagus with roasted red peppers

Other vegetable selections available upon request.

For multiple entrée selections the same starch and vegetables will be served for all entrées.

SPECIAL REQUESTS

Olympic Hills is able to accommodate requests for special meals and dietary restrictions your guests may require.

Many of the menu items can be prepared gluten free.

Additional charges may apply.

VEGETARIAN

Vegetarian Meal

Fettuccini Alfredo with chef's choice seasonal vegetables (*no minimum order required*) 28

Vegetarian Lasagna

Four cheeses, spinach and mushroom (*minimum order of 6 people*) 28

Vegetarian Risotto

Fire grilled, tomato sauce with roasted vegetables pecorino romano (*minimum order of 6 people*) 28

VEGAN

Dijon Herb Fried Tofu

Portabella mushroom, grilled vegetables with roasted tomato sauce (*minimum order of 4 people*) 28

KIDS

Kid's Meal

Chicken strips, French fries, fresh fruit 13

An additional plate charge of \$1 will be added for kids, vegan, or vegetarian meals when the count of any of these selections exceeds 10% of the guaranteed order.

DINNER BUFFETS

*All buffets are served with fresh baked bread. Buffet price includes coffee, hot tea and milk.
\$125 chef attendant fee applies to all of the below listed buffets. All buffets require a minimum of 50 guests.
Substitutions to buffets can be made and are subject to price changes.*

Homestyle

Tossed Garden salad with buttermilk dill dressing served on buffet
Carved beef sirloin
Baked chicken
Vegetable penne pasta alfredo
Mashed potatoes served with chicken and beef gravy
Chef's vegetables

35

Hole 19

Choice of Caesar or Strawberry Romaine salad served at each table setting
Carved New York
Charbroiled USDA choice angus beef, sautéed with seasoned steak butter and herbs
served with horseradish and béarnaise sauce
Chicken Dijon
Basil parmesan panko crusted with Dijon mustard mayonnaise
Alaskan Cod
Parmesan crusted with basil balsamic bruschetta
Roasted new potatoes
White cheddar cheese spinach penne pasta
Chef's vegetables

40

Olympic Hills Grand Buffet

Choice of Caesar or Strawberry Romaine salad served at each table setting
Carved Prime Rib
Slow roasted with kosher salt and au jus, with creamy horseradish sauce on the side
Chicken Marsala
Ricotta cheese stuffed ravioli
King Salmon
Grilled key lime ginger grilled fruit salsa
White cheddar mashed potatoes
Roasted spinach tomato pasta with mushroom cream
Chef's vegetables

48

All food prices are subject to 20% service charge and 7.275% state sales tax

Taco

Taco shells, seasoned beef and chicken, shredded lettuce, shredded cheese, diced tomato, olives, salsa, and sour cream, served with Spanish rice, refried beans and fresh fruit

18

Picnic

Hamburgers, brats, hotdogs and grilled chicken breast with sliced cheese, lettuce, tomato and onion, served with fresh fruit, potato salad, baked beans, and potato chips
Cooked on the grill as requested (Add \$125)

25

Pasta & Pizza

Caesar or Tossed Garden salad, served with pasta noodles, marinara sauce with meat, Alfredo sauce, breadsticks, pepperoni and cheese pizza

28



OLYMPIC HILLS
GOLF CLUB