

# Event Menu



# SPENCER T. OLIN GOLF COURSE 4701 COLLEGE AVENUE ALTON, ILLINOIS 62002 618.465.3111

DINING ROOM- SEATS UP TO 75 PEOPLE 1<sup>ST</sup> HOUR- \$100 EVERY ADDITIONAL HOUR- \$50 (MINIMUM OF 2 HOURS) OUTSIDE PAVILLION- SEATS UP TO 150 PEOPLE, ADDITIONAL TABLES/CHAIRS/TENTS CAN BE RENTED 1<sup>ST</sup> HOUR- \$150 EVERY ADDITIONAL HOUR- \$75.00 \*\* IF FOOD PURCHASED, RENTAL FEE IS WAIVED\*\*

# ROLLING HILLS GOLF COURSE 5801 PIERCE LANE GODFREY, ILLINOIS 62035 618.466.8363

DINING ROOM- SEATS UP TO 150 PEOPLE FULL ROOM- \$300 (MINIMUM OF 2 HOURS) HALF ROOM- \$150 (MINIMUM OF 2 HOURS) 1 HOUR ROOM RATE- \$100 (MEETINGS) \*\* 1 BARTENDER INCLUDED IN PRICING; \$50 FLAT FEE PER ADDITIONAL BARTENDER\*\*

> PLEASE CONTACT: ANNA YATES, EVENT COORDINATOR SPENCER T. OLIN GOLF COURSE 618. 465. 3111 EXT. 227 618. 792. 3046 ABLEVENS@SPENCERTOLINGOLF.COM

ALL BUFFET STYLE MEALS INCLUDE SET UP, CLEAN UP, TABLE COVERINGS, PLATES, UTENSILS, NAPKINS, ETC. TAX AND GRATUITY ADDED TO INVOICE.

PLEASE ASK IF THERE IS ANYTHING ON THE MENU THAT IS NOT LISTED. WE CAN ACCOMODATE YOUR PARTY NEEDS.

# **APPETIZERS**

VEGETABLE TRAY- SEASONAL VEGETABLES WITH A RANCH DIPPING SAUCE (APPROXIMATELY 35 PEOPLE)- **\$45 PER TRAY, \$65 REFILLABLE TRAY** 

CHEESE TRAY- SWISS, CHEDDAR, AND PEPPER JACK CHEESE CUBES, GRAPES, AND AN ASSORTMENT OF CRACKERS (APPROXIMATELY 35 PEOPLE)- **\$65 PER TRAY, \$85 REFILLABLE TRAY** 

FRUIT TRAY- FRESH SEASONAL FRUIT IN A WATERMELON BASKET (APPROXIMATELY 35 PEOPLE)- **\$65 PER** TRAY, **\$85 REFILLABLE TRAY** 

TOASTED RAVIOLI- ST. LOUIS STYLE RAVIOLI, SERVED WITH MARINARA SAUCE AND PARMESEAN CHEESE (50 PIECES) -**\$60 PER TRAY** 

MEATBALLS OR COCKTAIL FRANKS- SERVED IN A MARINARA, BBQ, OR SWEET 'N' SOUR SAUCE (50 PIECES) -**\$60 PER TRAY** 

BREADED CHICKEN WINGS OR TENDERS- SERVED PLAIN WITH HOT DIPPING SAUCE AND RANCH ON THE SIDE (50 PIECES)- **\$80 PER TRAY** 

ASSORTED SLIDER SANDWICHES- VARIETY OF TURKEY, HAM, ROASTBEEF, CHICKEN SALAD, TUNA SALAD, OR PULLED PORK, CHOICE OF 3 (50 PIECES) -**\$60 PER TRAY** 

MEXICAN FIESTA- MIXTURE OF MINI BURRITOS AND MINI TACOS SERVED WITH SALSA AND SOUR CREAM (50 PIECES) -**\$60 PER TRAY** 

JUMBO SHRIMP- SERVED CHILLED WITH COCKTAIL SAUCE (50 PIECES) -MARKET PRICE

COCONUT SHRIMP- SERVED WITH HABERNO PINEAPPLE SAUCE (50 PIECES) -MARKET PRICE

TERIYAKI CHICKEN SKEWERS- SERVED PLAIN OR GLAZED- \$1.25 PER SKEWER

PORTBELLO MUSHROOM STICKS- SERVED WITH HORSERADISH & CHIVE DIPPING SAUCE (50 PIECES) -\$65 PER TRAY

PRETZEL STICKS- SERVED WITH CHOICE OF CHEESE DIP OR MUSTRAD DIP (50 PIECES) -\$60 PER TRAY

# LUNCHEON ENTREES (PRICE PER PRSON)

AMERICAN BUFFET- **\$10.95** 

1 MEAT- HAMBURGER, GRILLED CHICKEN, PULLED PORK, ITALIAN BEEF 1 SALAD- TOSSED SALAD, CAESAR SALAD, ITALIAN PASTA SALAD, CREAMY COLESLAW, POTATO SALAD 1 SIDE- POTATO CHIPS, BAKED BEANS, GREEN BEANS, CORN, SCALLOPED POTATOES, ROASTED ROSEMARYS, MACARONI AND CHEESE

## DELI STYLE BUFFET- \$9.95

CHOICE OF 3 MEATS- TURKEY, HAM, ROAST BEEF, CHICKEN SALAD, TUNA SALAD 1 SALAD/SOUP- TOSSED SALAD, CAESAR SALAD, ITALIAN PASTA, CREAMY COLESLAW, POTATO SALAD, CHILI, CHICKEN NOODLE, FRENCH ONION, BROCCOLI CHEDDAR, BAKED POTATO, VEGETABLE POTATO CHIPS SERVED WITH WHITE, WHEAT, AND MARBLE RYE BREAD

## PASTA BUFFET- **\$8.95**

1 PASTA- LASAGNA PENNE, SPAGHETTI, TORTELLINI IN AN ALFREDO OR MARINARA SAUCE
1 SALAD- TOSSED SALAD, CAESAR SALAD
1 SIDE- GREEN BEANS, CORN, MIXED VEGETABLE, SCALLOPED POTATOES, ROASTED ROSEMARY, BAKED POTATO

GARLIC BREAD

PICNIC BUFFET- \$6.95

1 CHOICE OF MEAT- HOTDOG OR BRATWURST 1 SALAD- TOSSED SALAD, ITALIAN PASTA, CREAMY COLESLAW, POTATO SALAD 1 SIDE- POTATO CHIPS, BAKED BEANS

## MEXICAN BUFFET- \$12.95

1 CHOICE OF MEAT- SEASONED BEEF OR FAJITA CHICKEN (SERVED WITH SAUTEED PEPPER & ONIONS) SPANISH RICE TORTILLA CHIPS- SERVED WITH CHEESE SAUCE SOFT OR HARD TACO SHELLS VARIETY OF TOPPINGS- DICED TOMATO, DICED ONION, JALPENO, SALSA, SOUR CREAM, SHREDDED CHEESE, SHREDDED LETTUCE, BLACK OLIVES

## DINNER ENTREES (PRICE PER PRSON)

## BUFFET OPTION 1- \$15.95

1 SALAD 1 VEGETABLE 1 POTATO/ PASTA 1 MEAT DINNER ROLL, ICED TEA, LEMONADE, AND DESSERT

#### BUFFET OPTION 2- \$18.95

1 SALAD 1 VEGETABLE 1 POTATO/ PASTA 2MEATS DINNER ROLL, ICED TEA, LEMONADE, AND DESSERT

#### **MEATS:**

GRILLED OR BAKED CHICKEN BREAST- SERVED WITH PEPPER AND ONIONS IN A CHICKEN BROTH OR SMOTHERED IN BARBEQUE SAUCE CHICKEN MARSALA- SERVED IN A MUSHROOM MARSLA WINE SAUCE BEEF BURGUNDY- SLOW ROASTED ROUND OF BEED SERVED IN AU JUS WITH ONIONS AND MUSHROOMS PRIME RIB- SLOW ROASTED IN A RED WINE BROTH (\$3.00 EXTRA PER PERSON) BARBEQUED PORK STEAKS- GRILLED AND SIMMERED IN A SWEET BARBEQUE SAUCE BAKED HAM- SERVED WITH A BROWN SUGAR GLAZE PORK TENDERLOIN- SERVED IN A RED WINE BROTH RIBEYE STEAK OR NY STRIP STEAK (ADDITIONAL BASED ON MARKET PRICE)

#### **VEGETABLES/POTATO/PASTA:**

GREEN BEANS SUGAR GLAZED CARROTS CORN OR CORN ON THE COB FRESH SEASONAL VEGETABLES BAKED POTATO MASHED POTATO ROASTED ROSEMARY SCALLOPED POTATO PENNE PASTA (ALFREDO OR MARINARA) BAKED BEANS

#### SALADS:

TOSSED SALAD WITH TWO DRESSINGS CAESAR SALAD SPINACH STRAWBERRY SALAD ITALIAN PASTA SALAD