

## Breakfast Buffets

- Continental \$13.95  
*Danish, muffins, fresh sliced fruit, coffee & juice*
- Deluxe \$18.95  
*Scrambled eggs, French toast, bacon, biscuits & gravy, hash browns, coffee, juice. Add fresh fruit for \$1.00 per person*

## Lunch Buffets

- Cold Cut Deli \$14.95  
*Thinly sliced ham & turkey with assorted cheese, breads & condiments. Served w. potato chips & your choice of garden salad, potato salad or pasta salad.*
- Picnic Basket \$16.95  
*1/3 lb. hamburgers and 1/4 lb. hotdogs accompanied by baked beans, potato chips, and your choice of garden salad, potato salad, pasta salad, or coleslaw.*
- Fried Chicken \$16.95  
*Our golden fried chicken, garden salad with your choice of 1 side: corn, green beans, California medley, red potatoes or macaroni & cheese*
- BBQ Pork \$16.95  
*Pork loin smothered in BBQ sauce, garden salad and your choice of 1 side: corn, green beans, California medley, red potatoes or macaroni & cheese.*

## Plated Luncheons

### Marinated Chicken \$16.95

*6 oz. charbroiled chicken breast marinated in our house Italian sauce. Served with your choice of garlic mashed potatoes, wild rice pilaf, and mixed vegetables.*

- Mostaccioli  
*Served with garden salad & rolls*
- With marinara \$14.95
- With meat sauce \$16.95
- Soup, Salad & Sandwich \$14.95  
*Club sandwich w. chips, garden salad & cup of soup. Choose from: chicken noodle, chicken & rice, chili, broccoli cheese or potato*



## Contact Us

We would love to speak with you regarding your upcoming event. To book your next function, call us at (812) 299-5353 ext. 3

Jean Ann Alumbaugh  
Manager



# Golf Course & Banquet Center

## Catering Menu

5353 Eldridge Road  
Terre Haute, IN 47802

(812) 299-5353 ext. 3  
(812) 299-8098 Fax

All prices are subject to change without notice. For current pricing, call the banquet office at (812) 299-5353 ext. 3.

All prices are subject to a 18% service charge for gratuity and 8% Indiana

## Cold Appetizers – Serves 50

<b>Petite Sandwiches</b>	\$175
<i>Variety of ham salad, tuna salad &amp; chicken salad on a croissant</i>	
<b>Fresh Fruit Display</b>	\$160
<i>Assorted fruits in season</i>	
<b>Vegetables &amp; Dip</b>	\$140
<i>Fresh Broccoli, Cauliflower, Celery &amp; Carrots w. dip</i>	
<b>3 Cheese Display</b>	\$130
<i>Swiss, cheddar &amp; pepper jack, paired w. a variety of crackers</i>	
<b>Olives &amp; Cheese Cubes</b>	\$140
<i>Our 3 cheese display w. a variety of gourmet olives</i>	
<b>Meat Tray</b>	\$280
<i>Turkey &amp; ham w. assorted cheeses, breads &amp; condiments</i>	
<b>Shrimp Cocktail</b>	Mkt
<i>Large tiger shrimp served ice cold w. our house cocktail sauce</i>	
<b>Party Snack Trio</b>	\$45
<i>Chex mix, pretzels &amp; Ruffles potato chips w. dip</i>	
<b>Italian Pasta Salad</b>	\$130
<i>Tortellini, black olives, cherry tomatoes, pepperoni, fresh oregano, parsley, Italian dressing, basil &amp; bell peppers</i>	
<b>Herb &amp; Cheese Log</b>	\$130
<i>With pecans &amp; blackberry jam</i>	

## Hot Appetizers – Serves 50

<b>Smoked Cocktail Wieners</b>	\$150
<i>Simmered in our signature sauce</i>	
<b>Mini Cordon Bleu</b>	\$170
<i>Ham &amp; cheese stuffed chicken bites</i>	
<b>Chicken Drumsticks</b>	\$175
<i>Choice of 2 Sauces: Hot, Mild, BBQ, Ranch or Bleu cheese</i>	
<b>Baked Potato Bar</b>	\$150
<i>Bakers w. sour cream, butter, chives, bacon &amp; cheese.</i>	
<b>Breaded Mushrooms</b>	\$85
<i>Everybody's favorite cracker breaded mushrooms. Crisp &amp; Juicy</i>	
<b>Mini BBQ Sandwiches</b>	\$175
<i>our choice of pork or beef served on Parker House rolls</i>	
<b>Italian Style Meatballs</b>	\$175
<i>Tossed in your choice of sauce: Swedish, Teriyaki BBQ or S&amp;S</i>	
<b>Filet Mignon Bites</b>	Mkt
<i>100 pieces charbroiled to perfection</i>	

## Plated Dinners

<b>Ribeye</b>	Mkt
<i>8 oz. and up. You choose the size</i>	
<b>New York Strip</b>	Mkt
<i>8 oz. and up. You choose the size</i>	
<b>Filet Mignon</b>	Mkt
<i>8 oz. and up. You choose the size</i>	
<b>Filet Medallions</b>	Mkt
<b>Slow Roasted Prime Rib</b>	Mkt
<i>8 oz. and up. You choose the size</i>	
<b>Pork Filet</b>	\$24.95
<i>Filet mignon of pork! Tender, juicy and cooked just right. Served with a choice of béarnaise or apple chutney.</i>	
<b>Marinated Chicken</b>	\$23.95
<i>6 oz. chicken breasts marinated in our house Italian sauce and charbroiled to enhance your enjoyment.</i>	
<b>Honey Garlic Salmon</b>	\$24.95
<i>Fresh filet of salmon seasoned and seared in olive oil, then smothered in our delicious honey garlic sauce .</i>	
<b>Vegetarian</b>	\$22.95
<i>Choose on of the following: Fettuccini Alfredo, eggplant parmesan, mostaccioli or sautéed vegetables over rice.</i>	
<b>Chicken Cordon Bleu</b>	\$25.95
<i>Lightly breaded, stuffed with ham &amp; swiss cheese</i>	

### Accompaniment Options:

Baked potato, red parsley potatoes, wild rice pilaf, garlic mashed potatoes, scalloped potatoes, corn, California blend, carrots, glazed carrots, cauliflower.

## Pasta Buffets \$18.95

Choice of any 2 sauces: Meat Sauce, Marinara or Alfredo. Buffet comes with a Salad & Bread Sticks

## Kid's Buffets \$15.95

*Minimum of 12 guests, ages 3 to 12 years*  
Chicken tenders, apple sauce, choice of macaroni & cheese or French fries, & cookie.

## Dinner Buffets

One meat, two sides	\$22.95
Two Meat, three sides	\$24.95
Three Meat, three sides	\$26.95

### Entree Choices:

**Slow Roasted Roast Beef** “Country Style or Pepper corned” “Country Style” well seasoned and topped homemade beef gravy.  
“Pepper corned” roasted in a blend of House seasonings, Garlic and crushed peppercorns and served in Anju’

**Chicken Breast** “Marinated Italian or Bourbon 6 oz. breasts prepared in any style you choose

### Fried Chicken

*Crispy on the outside, tender and juicy inside*

### Chicken Parmesan

*Crispy Italian breading smothered in layered with homemade tomato sauce and Mozzarella Cheese Blend*

### Honey Glazed Baked Ham

*Baked in it's own juices and coated with a homemade sweet honey glaze*

### Baked Mostaccioli

*“Penne Pasta” Made with or without meat in marinara sauce, Topped with mozzarella cheese blend and baked till golden brown*

### Pork Loin “Country Style or Fire Braised”

*“Country style” oven roasted and topped with a homemade pork gravy.*

*“Fire Braised” Seasoned in a herb-garlic rub then oven roasted served in it's own Anju*

### Choice sides:

Baked potato	Sweet Corn
Scalloped potato	Homestyle Green Beans
Red Parsley potato	Garden Style Green Beans
Mashed potato	Honey Glazed Carrots
California Blend	Rice Pilaf

\*Macaroni & Cheese

(additional \$1.00 per plate)

**\*Our Dinner Buffets include: Salad & dinner Rolls**

**We customize! If there is something special you have in mind for your event and do not see it on our menu, call us for a price!**