

# GLEN ERIN

G O L F

C L U B



## Banquet Menu

Katy Cook, Event Coordinator & Marketing Manager  
608-750-1506 | [kcook@gleneringolf.com](mailto:kcook@gleneringolf.com)

1417 W. Airport Road, Janesville, WI 53546 | 608-741-1100 | [gleneringolf.com](http://gleneringolf.com)



# The Celtic House Breakfast Buffet Menu

## **The Continental**

Assorted danish, fresh baked muffins, bagels and cream cheese, sliced fruit with seasonal berries

Assorted juices, coffee, tea and soft drinks.

## **The Celtic Breakfast Buffet**

Farm fresh scrambled eggs and cheese

Smoked bacon and sausage links

Breakfast potatoes and pastries

Sliced seasonal fruit tray

Assorted juices, coffee, tea and soft drinks

## **The Trinity Breakfast Buffet**

Farm fresh scrambled eggs and cheese

Smoked bacon, sausage links or ham (choose 2)

Breakfast potatoes and Pastries

Cinnamon French toast with maple syrup

Sliced seasonal fruit tray

Assorted juices, coffee, tea and soft drinks

## Breaks

### SWEET AND SALTY SNACKS

**Cookie Tray**

**Chocolate Brownies**

**Candy Bars**

**Granola Bars**

**Roasted Peanuts**

**Pretzels**

**Trail Mix**

### **Boxed Lunch**

Smoked turkey and Swiss, ham and American or roast beef and cheddar with lettuce and tomato. **Box lunch** includes condiments, fruit, potato chips and cookie.

### DIPS

#### **Choose one option**

Warm corn tortilla chips included

- Guacamole and salsa
- Bacon Ranch
- French Onion
- Roasted red pepper hummus
- Spinach and Artichoke



## BEVERAGE STATION

- Refreshed for 3 hrs
- Regular and decaffeinated coffee and soda

## Hors d'oeuvres

### Butler Service

Four pieces per person on average  
(based on one hour of service)

- Choose any four items hot or cold

### HOT

Asparagus and Goat Cheese Phyllo  
Assorted Mini Deep-Dish Pizzas  
Thai Vegetable Spring Rolls  
Stuffed Mushrooms Sausage or Vegetable Florentine  
Assorted Mini Quiche  
Spanakopita  
Parmesan or BBQ Meatballs  
Hibachi Beef Skewers  
Thai Chicken Sate  
Water Chestnut Wrapped in Bacon

### COLD

Wisconsin Assorted Cheese Cubes and Sausage  
Tomato Basil Bruschetta  
Antipasto Caprese Skewer  
Prosciutto and Melon

### UPGRADED

Maple Glazed Bacon Wrapped Chicken  
Scallops Wrapped in Bacon  
Mini Maryland Crab Cakes  
Smoked Salmon with Dill Cream

## RECEPTION HORS D'OEUVRE DISPLAYS

Appetizers include 4 pieces per person. A perfect option for a light cocktail reception after a day on the links.

### Chicken Wings

**Cheese and Sausage Tray** served with crackers

### Fresh Shrimp Cocktail

**Smoked Salmon Platter** sliced smoked salmon,  
with chopped hard-boiled egg, red onion, capers,  
and cocktail rye bread

**Raw Bar** gulf shrimp, snow crab claws, oysters on  
half shell, cocktail sauce, tabasco, lemon and saltines

**Market price available ask coordinator for pricing**

**Fresh Vegetables** asparagus, broccoli, cauliflower,  
celery, carrots, grape tomatoes and mushrooms with  
sour cream dip

**Sliced Fresh Fruit Tray** honeydew, watermelon,  
pineapple, red and green grapes, garnished with seasonal  
assorted berries. Served with yogurt poppy seed dressing

**Roasted Vegetable Platter** with red pepper pesto dip  
zucchini, summer squash, asparagus, red and yellow bell  
peppers, portobello mushrooms and eggplant

**Baked Artichoke Dip** served with warm parmesan  
crusted pita triangles

**Local Cheese Tray** a plentiful variety of domestic dine  
cheeses, served with crackers



# Celtic House Light Lunch Buffet Menu

*Served until 3pm*

## The Deli Buffet

### Choose 3 options

- Sliced Smoked Turkey
- Roast Beef
- Chicken
- Honey Ham
- Tuna
- Egg Salad

Buffet served with assorted cheeses, sliced tomato, onion, lettuce, mayonnaise and mustard.

Assorted breads and your choice of 2 sides.

## Festival Italiano

### Choose 2 pasta options

- Baked Ziti
- Penne Rigate Bolonese
- Fettuccini Alfredo
- Five Cheese Macaroni and Cheese

Buffet includes garlic bread and Caesar salad.

## BBQ Buffet

### Choose 2 options

- Pulled BBQ Pork
- Pulled BBQ Chicken
- Chicken Breast

Buffet includes gourmet bun, assorted BBQ sauces and your choice of 2 sides.

One of each sandwich per person.

## The Tailgater

Grilled Hamburgers and Johnsonville Brats served with buns, sliced onion, lettuce, tomato, mayonnaise, ketchup, mustard and your choice of 2 sides.

One burger and one brat per person.

## Mexican Fiesta

### Choose 1 option

- **Tacos** mix of hard and soft shell
- **Fajitas** chicken or steak
- **Quesadillas** chicken or ground beef

Served with sour cream, Pico de Gallo, guacamole, lettuce, tomato, shredded cheese, onion, jalapeños, rice and beans. Salsa and chips included.

## SIDES

A choice of 2 sides come with all buffet and grill items

- Homemade Pub Chips
- Garlic Mashed Potatoes
- Fresh Summer Pasta Salad
- French Fries
- 5 Cheese Mac and Cheese
- Steamed California Vegetables
- Cheesy Potato Bake
- Country Style Baked Beans
- Garden Salad
- Baked Potato
- Homemade Potato Salad
- Seasonal Fresh Fruit

*All buffets are served with assorted fresh baked cookies.*



# The Celtic House Buffet Menu

## ENTRÉES

Choose Two Options

Choose Three Options

8oz Prime Top Sirloin finished with garlic and herb hotel butter

Sautéed Chicken Picatta creamy lemon butter sauce with caper

Oven Roasted Chicken Marsala wild mushroom sauce

Oven Roasted Tilapia chardonnay chive butter sauce

Tri Colored Tortellini pesto and steamed vegetables

## SIDE DISHES *(choose two of the following)*

Yukon Mashed Potato

Wild Rice Pilaf

Rosemary Fingerling Potatoes

Seasonal Vegetable Blend

Green Beans Almandine

## SOUP

Cream of Mushroom

OR

Italian Minestrone

## SALAD

**The Celtic** mixed greens, baby kale, tomato, cucumber, carrot, crouton and feta with a choice of balsamic vinaigrette or ranch dressing

OR

**Caesar Style** chopped romaine, creamy Caesar dressing, parmesan cheese and herbed croutons

*Buffet include warm rolls and butter, your choice of entrées, two sides, soup or salad,  
brewed coffee, decaffeinated coffee, and tea*



# Plated Meals

Choice of two entrées and one vegetarian meal. All entrées include dinner rolls and butter, choice of salad or soup, vegetable, starch and coffee or tea.

## SOUP

**Cream of Mushroom**  
**Italian Minestrone**

**Mediterranean Tomato Pesto**  
**Red Pepper Rosemary**

**Wisconsin Beer Cheese**  
**Roasted Butternut Squash**

## SALADS

**The Celtic** mixed greens, baby kale, tomato, cucumber, carrot, crouton and feta with a choice of balsamic vinaigrette or ranch dressing

**Caesar Style** chopped romaine, creamy Caesar dressing, parmesan cheese and herbed croutons

### Upgraded Salad Options

**Citrus Salad** mixed medley of baby greens topped with mandarin oranges, grapefruit Supremes, toasted pecans, crumbled goat cheese and raspberry dressing

**Wedge Salad** crisp iceberg wedge topped with crumbled blue cheese, bacon and tomato, blue cheese dressing

## ENTRÉES

**10 oz N.Y Strip Au Poivre** cognac peppercorn sauce

**Celtic Classic 8oz Filet Mignon** Bordelaise or Bearnaise sauce

**Celtic Classic 6oz Filet Mignon** Bordelaise or Bearnaise sauce

**8oz Prime Top Sirloin** finished with garlic and herb hotel butter

**Roasted 10oz Bone in Pork Chop** mushroom marsala sauce

**The Celtic Chicken Signature** spinach, boursin cheese artichoke and mushrooms with parmesan cream sauce

**Sautéed Chicken Picatta** creamy lemon butter sauce with caper

**Oven Roasted Chicken Marsala** wild mushroom sauce

**Herb Roasted Chicken Breast** herbed garlic butter sauce

**Citrus Rubbed Atlantic Salmon** fresh dill sauce

**Parmesan Crusted Lake Trout** baked to a golden brown

**Oven Roasted Tilapia** chardonnay chive butter sauce



## COMBINATION PLATES

**Medallion of Beef Tenderloin & Grilled Atlantic Salmon** with lemon dill sauce

**Medallion of Beef Tenderloin & Grilled Jumbo Shrimp** with white wine sauce

**Medallion of Beef Tenderloin & Herb Roasted Chicken Breast** finished with herb garlic butter sauce

## VEGETARIAN ENTRÉES

**Tri Colored Tortellini** pesto and steamed vegetables

**Herb Parmesan Risotto** grilled seasonal vegetable medley (*gluten free*)

**Stir-Fry Vegetables** sesame oil, almonds and jasmine rice (*vegan*)

## CHILDREN'S ENTRÉES (age 10 and under)

Children's package includes fruit and soft drink

**Chicken Tenders, with fries**

**Cheese Pizza**

**Cheese Burger with fries**

**Buttered Noodles**

**Macaroni and Cheese**

## STARCHES

Rosemary Fingerling Potatoes

Wild Rice Pilaf

Double Baked Potato

Mashed Sweet Potatoes

Yukon Mashed Potato

Parmesan Risotto

## VEGETABLES

Seasonal Vegetable Blend

Bourbon Glazed Carrots

Green Beans Almandine

Sautéed Broccolini and Pepper

Grilled Asparagus

## Desserts

**Mini Dessert** display

**New York Style Cheesecake** with Strawberry Sauce

**Tiramisu**

**Chocolate Decadent Cake**



# Bar

## DRINK PACKAGES

**Build Your Own Bar** All prices are for  
five hours of bar service

**Rail Liquor Service**

**Premium Liquor Service**

**Domestic Beer Service**

**Premium Beer Service**

**House Wine**

**Soda and Coffee**

### Rail Liquors

Boston's Vodka, Boston's Rum, Boston's Gin,  
Boston's Amaretto, Old Thompson Whiskey,  
Christian Brothers Brandy, Boston's Peach Schnapps,  
Boston's Peppermint Schnapps

### Premium Liquors

Tito's Vodka, UV Raspberry Vodka, Tanqueray Gin,  
Captain Morgan Rum, Malibu Rum, Bacardi Rum,  
Bacardi Limon Rum, Southern Comfort,  
Korbel Brandy, Jose Cuervo Silver Tequila,  
Seagram's Seven Whiskey, Jack Daniels

### Top Shelf Liquors

Grey Goose Vodka, Bombay Sapphire Gin,  
Jim Bean Whiskey, Crown Royal Whiskey,  
Glen Levitt Scotch, Jameson Irish Whiskey,  
Bailey's Irish Cream, Kahlua Coffee Liquor

## CASH BAR PRICING

**Domestic Beers**

**Premium Beers**

**Ciders | Malternatives**

**Rail Liquors**

**Premium Liquors**

**Top Shelf Liquors**

**Glass of Wine**

**Glass of Champagne**

**Non-Alcoholic Beverages**

### Domestic Beers

Miller Lite, Miller 64, Miller Genuine Draft,  
Miller High Life, Bud Light, Budweiser,  
Michelob Ultra, Coors Light, Busch Light

### Premium Beers

Capital Amber, Spotted Cow, Moon Man,  
Gray's Busted Knuckle, Blue Moon

### Ciders|Malternatives

Angry Orchard, Mike's Hard Lemonade, White Claw

### Wine|Champagne

White Blend 2016

Sparkling 2016

Red Blend 2016

### Non-Alcoholic Beverages

Coffee, Decaf Coffee

Pepsi, Diet Pepsi, Mountain Dew,

Sierra Mist, Tea, Lemonade

*Please note that a 22% service charge and 5.5% sales tax will be applied to all food and beverage events.*

*The service charge is taxable.*