



BANQUET MENUS

2018

502/339-0215 x100
bmiller@glenoakscountryclub.com
10601 Worthington Lane, Prospect, KY 40059

Event Spaces

Rooms can be used alone or in combination to accommodate your event.

Main Dining Room

(seats up to 110 with dance floor, 130 without)

Elegantly accented with a hearth stone fireplace and country style decor, providing a warm and charming accommodation for your next event. Equipped with an HDMI Television for slideshows or presentations.

Room Rental

Member Pricing: \$100.00

Non-Member Pricing: \$250.00

Oak Room

(meetings seat up to 15, small parties up to 30 & maximum seating up to 50)

Quaint and intimate, this cozy room is perfect for a business meeting, smaller private events or as an add-on space to the Main Dining Room for your larger events.

Equipped with an HDMI Television for slideshows or presentations.

Room Rental

Member Pricing \$25.00

Non-Member Pricing \$75.00

Pub & Bar

(seats up to 30)

With breathtaking views of the 9th green, seasonal wooded hillside & meandering stream, this is the main hub for happy hours and festive get togethers.

This space is always included with the Main Dining Room Rental.

Room Rental

Member Pricing \$25.00

Non-Member Pricing \$75.00

Set Up Fee: \$50.00 per Room

Dance Floor: \$75.00

Wedding Ceremony Set Up Fee: \$250.00

Rooms are rented for a 4 hour timeframe, each additional hour @ \$150/hour.

Breakfast at GlenOaks

Continental Breakfast Buffet

*Assorted Breakfast Pastries, Seasonal Fresh Fruit, Freshly Squeezed
Orange Juice, Coffee & Tea
\$7.95 per person*

Bagel Breakfast Buffet

*Assorted Bagels & Cream Cheese, Seasonal Fresh Fruit, Freshly Squeezed
Orange Juice, Coffee & Tea
\$8.95 per person*

GlenOaks Breakfast Sandwich

*Breakfast Sandwich (Ham & Cheese, Bacon & Cheese, Egg & Cheese), Seasonal Fresh Fruit,
Bottled Orange Juice, Coffee & Tea
\$9.95 per person*

The Classic Breakfast Buffet

*Select One
Scrambled Eggs with Cheddar Cheese & Chives
~ or ~
Buttermilk Pancakes with Maple Syrup
~ or ~
House-made Belgian Waffles*

*All served with Hickory Smoked Bacon and Sausage
Roasted Breakfast Potatoes, Biscuits and Seasonal Fresh Fruit
Freshly Squeezed Orange Juice, Coffee & Tea*

*\$13.95 per person for one option
\$15.95 per person for two options*

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

The GlenOaks Reception

Hors D'oeuvres Display

Selection of Cheese Cubes, Assorted Crackers, Fresh Seasonal Fruit and Crisp
Seasonal Vegetables served with House-made Ranch Dressing

GlenOaks Carving Station

Roast Beef Tenderloin

Horseradish Cream Sauce & Au Jus

Herb Roasted Turkey Breast

Cranberry-Orange Sauce

Served with small dinner rolls

Assorted Finger Foods

Select Three

Chicken Skewers

Spicy Thai Chili Sauce

Meatballs

BBQ Sweet Chili

Fried Egg Rolls (Pork or Vegetable)

Sweet Chili Dipping Sauce

Stuffed Mushrooms

Sausage and Henry Bain Sauce

\$21.95 per person for Turkey Carving Station

\$23.95 per person for Beef Tenderloin Carving Station

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

GlenOaks Appetizers

Each serves approximately 50 pieces

Chicken Wings

House-made Zesty Sauce

\$105.00

Fried Egg Rolls (Pork or Vegetable)

Sweet Chili Dipping Sauce

\$80.00

Stuffed Potato Skins

Jack & Cheddar Cheeses, Scallion, Bacon & Sour Cream

\$80.00

Chicken Tenders

BBQ Sauce

\$85.00

Shrimp Cocktail

House-made Cocktail Sauce, Lemon Wedges

\$175.00

Stuffed Mushrooms

Sausage and Henry Bain Sauce

\$80.00

Meatballs

BBQ & Sweet Chili

\$75.00

Fried Mac-n-Cheese Balls

Seven Cheese Macaroni and Seasoned Bread Crumbs

\$70.00

Tomato & Basil Bruschetta

Chopped fresh tomatoes with garlic, basil, olive oil and balsamic vinegar, served on toasted bread slices

\$85.00

Chicken Skewers

Teriyaki Sauce

\$90.00

Tomato, Mozzarella, Basil Skewers

Drizzled with Balsamic Glaze

\$80.00

Mini Sandwich Platter

Turkey, Ham, Roast Beef with Assorted Cheese on slider buns

\$115.00

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Party Trays

Each Tray serves approximately 50 guests

Corn Tortilla Chips

with Queso

\$85

Kettle Potato Chips

with House-made Ranch Dip

\$55

Cheese & Cracker Display

Assortment of Domestic Cubed Cheese and Crackers

\$175

Seasonal Vegetable Crudités

Broccoli, Cauliflower, Carrots, Celery, Zucchini & Yellow Squash

with House-made Ranch Dip

\$125

Seasonal Berry & Fruit Platter

Honey Dew, Berries, Pineapple, Grapes & Canteloupe

\$150

Mac-n-Cheese

Creamy Seven Cheese Blend with Penne Pasta

\$75

Potato Salad/ Pasta Salad

Grandma's Old Fashioned Potato Salad / Vegetarian Pasta Salad

\$75

Cole Slaw

Vinegar or Mayonnaise based

\$65

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Plated Luncheons

Order from the Grille Menu a la carte (up to 25 guests)

Acorn Plated Luncheon (Minimum of 10 guests, maximum of 50 guests)

Entrees

Preselect One

Pre-counts due 7 days prior to event.

It is the host's responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest.

Chicken Salad Sandwich

Classic chicken salad with a twist. Featuring fresh chicken breast, mayonnaise, salt and pepper, garlic, celery and grapes served on Honeyberry Wheat dressed with lettuce, tomato and onion & served with kettle chips.

White Fish Sandwich

*Golden fried 6oz. white fish on Marble Rye Bread with lettuce, tomato and onion.
Served with house made tartar sauce and hand cut french fries.*

Oaks Burger

*8oz Black Angus ground chuck served on Brioche Bun with lettuce, tomato, onion and American Cheese.
Served with hand cut french fries.*

Asian Chicken Salad

*Fresh Spinach and iceberg lettuce topped with teriyaki glazed chicken. mandarin oranges and feta cheese.
Served with House vinaigrette.*

Grilled Chicken or Vegetable Wrap

*Tomato Basil tortilla filled with seasoned grilled chicken or Vegetables with lettuce, onion and mixed shredded cheese.
Served with salsa, queso and hand cut tortilla chips.*

Dessert

Preselect One

New York Cheesecake

Carrot Cake

Chocolate Cake

Beverages

Coffee, Tea, Soda, Juices

\$13.95 per person

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Plated Luncheons continued

Oak Tree Plated Luncheon

(Minimum of 10 guests, maximum of 50 guests)

Entrees

Preselect One

Pre-counts due 7 days prior to event.

It is the host's responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest.

Chicken Picatta

Served with Seasonal Vegetables and Roasted Red Potatoes

Chicken Marsala

Served with Seasonal Vegetables and Roasted Red Potatoes

Teriyaki Salmon

Served with Seasonal Vegetables and Rice Pilaf

Pork Tenderloin

Served with Seasonal Vegetables and Roasted Red Potatoes

Beef Medallions*

Served with Seasonal Vegetables and Roasted Red Potatoes

Seasonal Pasta (Vegetarian)

Chef's Choice of Pasta with Seasonal Roasted Vegetables

Dessert

Preselect One

New York Cheesecake

Carrot Cake

Chocolate Cake

Beverages

Coffee, Tea, Soda, Juices

\$18.95 per person

*Additional \$3.00 per person for the Beef Medallion

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Themed Buffets

Kentucky Deli

Turkey, Ham & Roast Beef
Assorted Cheeses
Cole Slaw
Potato Salad
Assorted Breads, Relish Tray
Freshly Brewed Iced Tea and Pink Lemonade
\$16.95 per person

Grilled Oaks Buffet

Grilled Chicken Breasts
Hamburgers
Hot Dogs
Assorted Cheeses
Cole Slaw
Potato Salad
Assorted Breads, Relish Tray
Freshly Brewed Iced Tea and Pink Lemonade
\$18.95 per person

Italian Buffet

Select three entrees:
Lasagna (Veggie or Beef)
Spaghetti & Meatballs
Vegetable Baked Pasta
Chicken Alfredo
Chicken Parmesan
served with: Caesar Salad
Garlic Bread
Freshly Brewed Iced Tea and Pink Lemonade
\$20.95 per person

Smoked Grille

BBQ Ribs, Herb Roast Chicken
Hamburgers OR Hot Dogs
Potato Salad
Baked Beans
Mac-n-Cheese
Dinner Rolls
Freshly Brewed Iced Tea and Pink Lemonade
\$22.95 per person

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Themed Buffets continued

Nacho/Taco Bar

*Tortilla Chips or Taco Shells
Ground Beef, Chicken
Lettuce, Tomato, Onion, Shredded Cheese
Refried Beans, Queso, Sour Cream
Freshly Brewed Iced Tea and Pink Lemonade
\$12.95 per person*

Pasta Bar

*Penne Pasta
Marinara & Alfredo Sauce
Grilled Chicken, Meatballs
House Salad, Rolls and Butter
Freshly Brewed Iced Tea and Pink Lemonade
\$15.00 per person*

Boxed Lunch

GlenOaks Box Lunch

*Premium Deli Style Sandwich
(Turkey & Cheese, Ham & Cheese, Roast Beef & Cheese or Veggie)*

*Sandwiches are served on a Roll & packaged with
Snack Chips, House Baked Cookie, Fresh Fruit & Bottled Water*

\$10.95 per person

GlenOaks Pizza

Regular Cheese Pizza

\$11.95

\$1.00 each additional topping

*Available Toppings: Ground Beef, Pepperoni, Sausage, Bacon, Onions, Green Peppers, Banana Peppers,
Black or Green Olives, Diced Tomatoes, Mushrooms*

Ultimate Oaks Pizza

\$18.95

All Pizza's are cut into 16 squares. Serves approximately 4-5 guests.

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Dinner Buffet Entrée Selections

Served with House Salad, Dinner Roll and Butter

Carved Prime Rib

Au jus and creamy horseradish

Sliced Roast Beef

Henry Bain Sauce

Herb Roasted Chicken

Special Blend of Herbs

Chicken Parmesan

House-made Marinara & Parmesan Cheese

Pork Tenderloin

White Wine Cranberry Sauce

Grilled Salmon

Teriyaki Sauce

Lasagna

Vegetarian or Beef

Shrimp or Grilled Vegetable Pasta

Seasonal Vegetables or Grilled Shrimp over Penne Pasta & White Wine Sauce

Buffet Side Selections

Select Two

Roasted New Red Potatoes

Mashed Potatoes

Au Gratin Potatoes

Rice Pilaf

Green Bean Almandine

Vegetable Medley

Steamed Broccoli & Baby Carrots

\$24.95 per person - Two Entree Choices

\$29.95 per person - Three Entree Choices

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Plated Dinner Entrée Selections

(Minimum of 10 guests, maximum of 50 guests)

Entrees

Preselect One

Pre-counts due 7 days prior to event.

It is the host's responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest.

Beef Medallions

Demi Glaze with Roasted New Red Potatoes

\$23.95

Prime Rib

Au Jus with Roasted New Red Potatoes

\$23.95

Pork Tenderloin

Slow cooked Medallions topped with White Wine Cranberry Sauce & Roasted New Red Potatoes

\$20.95

Herb Roasted Chicken

A special blend of seasonal herbs with Roasted New Red Potatoes

\$19.95

Grilled Salmon

Teriyaki Glaze Sauce with Rice Pilaf

\$21.95

Chicken Parmesan

Lightly breaded topped with house-made marinara and Parmesan Cheese

\$18.95

Risotto (Vegetarian)

Chef's Seasonal Choice

\$17.95

All Entrees served with House Salad, Chef's Selection of Seasonal Vegetable,
Dinner Rolls and Butter

Beverages

Coffee, Tea, Soda, Juices

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Dessert Selections

Cheesecakes

New York *Rich and smooth cream-cheese filling, flaky graham cracker crust*
Chocolate Swirl *Creamy cheesecake, topped by swirls of chocolate ganache and cream cheese*
Raspberry Swirl *Creamy cheesecake, topped by swirls of raspberry marmalade and cream cheese*

\$3.95 per piece / \$56.00 for whole cake (16 pieces)

Cakes

Carrot *Freshly grated carrots, toasted pecans & walnuts, raisins and spices*
Chocolate Decadence *Four layers of dark chocolate cake with chocolate butter cream frosting*

\$3.00 per piece / \$35.00 for whole cake (14 pieces)

Pies

Pumpkin *Spiced pumpkin based custard, flaky buttery crust*
GlenOaks Chocolate Pecan *Our version of a Kentucky Classic- chocolate and pecan tart, pastry dough crust*

\$3.00 per piece / \$20.00 for whole pie (8 pieces)

Cookies

Assortment of House-made Cookies *Chocolate Chip, Oatmeal, Peanut Butter or Buckeyes*

\$2.00 per person

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage

Bar Service Options

Hosted Bar – Based on Consumption

All beverages (or those selected to be hosted) served at the bar are billed based on consumption and added to the master bill. Individual beverage pricing is as follows:

Liquors (\$8.00), Premium Brand Liquors (\$9.00), Canned Beer (\$4.00), Craft Beer (\$6.00), House Wine (\$6.00), Soft Drinks & Juices (\$2.00), Bottled Water (\$2.00)

Upon request, the host can set a dollar limit for the bar tab.
Guests are charged cash for their beverage once the limit has been reached.

Domestic Kegs: 1/4 Barrell \$180 (serves approximately 60 drinks)

1/2 Barrell \$350.00 (serves approximately 124 drinks)

Hosted Tickets Bar

Host provides tickets to guests, which are valid for one beverage from bar.
The appropriate fee is then charged to the master bill for each ticket used.
Guests are charged cash for their beverage if they do not have a ticket.

No Host or Cash Bar

Guests pay cash/credit card for all drinks ordered at the bar(s).

Special Events Wine List

House Wines

Coastal Vines California \$6/22

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir

Sparkling

Wycliffe Brut California \$7.50/25

By Bottle Only

Whites

Murphy Goode Sauvignon Blanc Sonoma, Ca \$26

Noble Vines Chardonnay Monterey, Ca \$28

Kendall Jackson Chardonnay California \$30

Jekel Reisling Monterey, Ca \$26

Bonterra Viognier Mendocino, Ca \$38

Reds

Noble Vines Pinot Noir Monterey, Ca \$28

Meiomi Pinot Noir Sonoma, Ca \$38

Ghost Pines Cabernet Sauvignon Napa, Ca \$42

Wine corkage for a 750ml bottle is \$15 per bottle (750ml).

A 6% Sales Tax and 20% Service Charge will be applied to all food and beverage