



2020 Banquet Menu



Please contact the Club's Food and Beverage Director, Jim Tieck, if you have any questions or concerns.

jtieck@dakotadunescountryclub.com
605-232-3000

All china, glassware, silverware and linens are included in our menu pricing.

We reserve the right to relocate your event to another club room or location if your guest count mandates this change.

All menu details and selections are requested three weeks prior to the event.

Your final guarantee number of guests in attendance must be submitted seven (7) business days in advance of your Event.

Once the Guarantee is submitted it cannot be reduced.

Dakota Dunes Country Club will prepare additional food in the amount of 5% over your guaranteed number.

20% Gratuity and 4.5% tax are added to all food and beverage menu pricing.

Any leftover food and beverage products upon the conclusion of your event remain the property of Dakota Dunes Country Club and cannot be removed from our property.

Hors d'oeuvres

Small serves 50 guests / Large serves 100 guests

Imported & Domestic Cheese Tray \$130/\$240++

Finest of imported and domestic cheeses served with gourmet crackers

Cheese and Meat Display \$200/\$300++

Assorted Cheeses accompanied with Ham, Turkey and Salami served with gourmet crackers

Fresh Fruit \$125/\$225++

Exotic and domestic seasonal fresh fruit

Fruit and Cheese Display \$135/\$240++

Imported and domestic cheeses displayed with seasonal fresh fruit and gourmet crackers

Antipasto Platter \$130/\$225++

Assorted sliced Italian meats and cheeses, roasted, red peppers, grilled asparagus, artichoke hearts, Kalamata olives, fresh herbs, crackers & crostinis

Vegetable Crudites \$110/\$200++

Assorted market fresh vegetables and dipping sauce

Chilled Shrimp Cocktail \$150/\$275++

Spiced Jumbo Shrimp served with Cocktail Sauce and Lemons

Dakota Dunes Country Club

960 S. Dakota Dunes Blvd, Dakota Dunes, SD 57049
(605-232-3000) (www.dakotadunescountryclub.com)

Current Banquet Prices. ++ will add Service Charge and Applicable Tax



Hot & Cold Hors d'oeuvres

Ask about special recipes you want us to follow
or for additional Hor d'oeuvres options.

***Indicates Dakota Dunes Country Club Favorites**

Casual Options

All hors d'oeuvres are priced at 50/100 pieces

*Tomato and Basil Bruschetta	\$75/\$140++
*BBQ Meatballs	\$85/\$150++
*Swedish Meatballs	\$85/\$150++
Mini BBQ Cocktail Franks	\$85/\$150++
Chicken Tenders	\$110/\$200++
Egg Rolls w/ Dipping Sauce	\$95/\$170++
Deviled Eggs	\$60/\$110++

Light Snacks

Pretzels	\$10++ per pound
Cajun Party Mix	\$13++ per pound
Mixed Nuts	\$22++ per pound
Popcorn	\$1++ per person
Tortilla Chips & Salsa	\$3.50++ per person
Chips, Salsa & Guacamole	\$5.50++ per person

More than a bite

*Assorted Bruschetta	\$75/\$140++
*Spinach Artichoke Dip	\$110/\$200++
*Mini Maryland Crab Cakes <i>with Spicy Remoulade</i>	\$160/\$300++
*Mini Lasagna Bites	\$100/\$180++
Chicken Drumsticks	\$100/\$185++
Mini Beef Wellington	\$200/\$400++

Some of Our Favorites!

*Bacon Wrapped Scallops	\$145/\$290++
*Chicken Quesadillas	\$125/\$250++
*Mini Cheeseburger Sliders	\$160/\$300++
*Bacon Wrapped Chestnuts	\$125/\$240++
Antipasto Skewers <i>w/ Mozzarella Cheese</i>	\$180/350++



Lunch Time

25 or More Guests Required for Buffet. Coffee and iced tea station included

Lunch Buffets

All American Buffet \$16++

- Hamburgers
- Bratwursts

Served with assorted condiments and cheeses, buns, classic mustard potato salad, baked beans, kettle chips, assorted cookies and bars

Italian Market (Pick 2) \$18++

- Penne Marinara w/ Meatballs
- Meat Lasagna
- Penne Pasta Chicken Alfredo

Served with Caesar Salad, Italian Zucchini & squash, and garlic parmesan breadsticks

Texas BBQ (Pick 2) \$20++

- Smoked Beef Brisket
- Smoked Pork Loin
- Smoked Chicken

Served with classic potato salad, creamy coleslaw, baked beans, buttered corn, rolls and butter

Salad

Cranberry, Apple & Walnut Salad w/Chicken \$15++

Grilled chicken atop Romaine lettuce with dried cranberries, red onion, candied walnuts, Granny Smith Apples and Maytag bleu cheese & house dressing

Plated Sandwiches

All plated sandwiches are served with your choice of french fries, sweet potato fries, coleslaw, potato chips, fresh fruit or house salad

Dunes Burger \$15++

Prime Rib Sandwich w/Au Jus \$15++

Bottled Water and Soda, add \$1.50

Boxed Lunch

Traditional Boxed Lunch \$12++

Selection of Sandwich on a Hoagie Roll:

- Turkey and Swiss Cheese
- Roast Beef and Cheddar Cheese
- Salami and Swiss Cheese
- Ham and Swiss Cheese

Served with potato chips, cookie, and apple

Bistro Boxed Lunch \$12++

Selection of Sandwich:

- Roasted Turkey BLT on a Croissant
- Roast Beef w/ Swiss and Garlic Aioli on a Baguette
- Salami, Ham and Turkey w/ Swiss and Basil Pesto Aioli on a Hoagie Rolle

Served with pasta salad, potato chips and cookie

Vegetarian Boxed Lunch \$12++

Grilled Vegetable Sandwich Wrap

Bottled Water or Soda, add \$1.50



Buffet Dinners

Includes choice of Tossed Caesar or Mixed Green Salad, freshly baked Dinner Rolls and Butter, choice of vegetable, and coffee and iced tea station. (Substitute Garlic Breadsticks for \$1 per person)

One Entrée Main Buffet \$21++

Two Entrée Main Buffet \$24++

Choose from your items below:

Chicken Marsala
Beef Medallions w/ Bordelaise Sauce
Pasta & Vegetables
Monterrey Chicken
Apple Brandy Pork Loin
Sweet Thai Chili Glazed Salmon
Rosemary Crusted Chicken

Showcase Buffet "Hole in One"

Chef Carved Certified Angus Beef Prime Rib

served with au jus and horseradish \$28++

One Additional Entrée \$34++

Two Additional Entrée \$38++

Traditional Plated Kid's Meal \$10++

Chicken Tenders and Mac & Cheese, served with
Fresh Fruit and Children's Cup of Milk.
Ages 10 & Under

Choices:

One Salad

Mixed Green Salad: with Tomatoes, Carrots, Cucumbers and Croutons, served with your choice of two dressing (Ranch, French Italian, 1,000 Italian, Raspberry Vinaigrette, House Vinaigrette, Bleu Cheese)

Caesar Salad: with crisp Romaine Lettuce tossed in Caesar Dressing, topped with fresh shredded Parmesan Cheese and Croutons

One Starch

- Twice Baked Potatoes (add \$1 per person)
- Buttermilk Mashed Potatoes
- Herbed Roasted New Potatoes
- Wild Rice Pilaf

One Vegetable

- Green Beans with Bacon and Shallots
- Steamed Green Asparagus (add \$2 per person)
- Corn O'Brien
- Fresh Vegetable Medley
- Whiskey Glazed Baby Carrots

One Deli Salad (add \$2 per person)

- Broccoli Salad
- Classic Mustard Potato Salad
- Italian Salad
- Fresh Fruit Bowl



Plated Dinners

Includes choice of tossed Caesar or mixed Green Salad, freshly baked Dinner Rolls and Butter, choice of starch, and vegetable, and coffee and iced tea station. (Substitute Garlic Breadsticks for \$1 per person)

Roast Tenderloin of Beef \$34++

Served with Brandied Peppercorn demi-glaze, Roasted Garlic and Herbed Mashed Potatoes, Roasted Asparagus and Baby Carrots

Tender Beef Medallions \$23++

Certified Angus Beef with Ruby Port demi-glaze, Herb Roasted New Potatoes, Fresh Green Beans with Pimento and Garlic Basil butter and crisp Onions, served with Broccoli and Baby Carrots

Roast Prime Rib \$28++

Certified Angus Beef Prime Rib, Au Jus and Horseradish sauce, served with Idaho Baked Potato and Fresh Green Beans with Bacon and Shallots

Apple Brandy Pork Loin \$19++

Roasted Pork Loin, glazed with Fuji Apple Brandy Sauce, w/ Au Gratin Potatoes and Corn O'Brien

Cappatavi Pasta & Vegetables \$16++

Roasted Medley of Vegetables tossed in Alfredo or Pesto Sauce, tossed with Parmesan Cheese

Chicken Marsala \$20++

Pan Seared Chicken Breast with mushrooms, Marsala Wine and Cream reduction, Parsley Buttered New Potatoes and Fresh Green Bean Almondine

Cold Water Lobster Tail Market Price ++

Broiled to perfection with White Wine Lemon Butter and served with Wild Rice Pilaf, Asparagus and Baby Carrots

Chicken Monterey \$20++

Pan Seared Chicken Breast with Pecan Smoked Bacon and Swiss Cheese Mornay Sauce, Diced Tomatoes, Scallions and Parsley served with Yukon Gold Potatoes and Vegetable Medley

Twice Baked Salmon \$23++

Fresh Atlantic Salmon topped with Mozzarella, Sour Cream, Horseradish and Herbed Breadcrumbs served with Yukon Gold Potatoes and Vegetable Medley

Tuscan Grilled Chicken \$23++

Pan Seared Chicken Breast with Sundried Tomatoes and Basil in Garlic Oil served with Rice Pilaf, Broccoli and Carrots

Shrimp Scampi \$20++

Fresh Gulf Shrimp sautéed in butter with White Wine and Fresh Garlic Herbs, served with Jasmine Rice and Grilled Asparagus

Surf & Turf \$30++

Grilled Beef Medallions and Grilled Gulf Shrimp served with Parsley Buttered New Red Potatoes and Fresh Green Beans



Beverages & Sweets

Cash Bar

Mixed Drinks	\$6.50 ++ each
Domestic Beer	\$4.00++ each
Imported Beer	\$5.00++ each
House Wine	\$7.00++ each
Soda	\$2.00++ each

Hosted Bar

Domestic Beer	\$325++ per keg
Imported Beer	Market price++ per keg
Drink Tickets	\$6.00++ each
House Champagne	\$26.00++ per bottle
House Wine	\$26.00++ per bottle
Non-Alcoholic Sparkling Wine	\$18.00++ per bottle
Lemonade	\$18.00++ per gallon
Fruit Punch	\$18.00++ per gallon
Orange Juice	\$18.00++ per gallon
Iced Tea	\$16.00++ per gallon
Coffee	\$16.00++ per gallon
Bottled Water	\$2.00++ per bottle

Unlimited Beverage Package

(Soda and Lemonade)

Combined with Cash/Hosted Bar	\$325++
Stand Alone Soda Bar Only	\$3.50++ per person

Additional Wine List Available

Snacks

Assorted Cookies	\$18.00++ per dozen
Rich Chocolate Brownies	\$22.00++ per dozen
Cookie and Brownie Combo	\$20.00++ per dozen
Muffins	\$24.00++ per dozen
Cinnamon or Caramel Rolls	\$24.00++ per dozen
Assorted Danish Rolls	\$18.00++ per dozen
Bagels and Cream Cheese	\$25.00++ per dozen
Chocolate Covered Strawberries	\$3.00++ each
Cheesecake Stuffed Strawberries	\$3.00++ each
Assorted Petit Fours	\$3.00++ each
Fresh Fruit Skewers	\$2.50++ each
Mini Assorted Cheesecakes	2.50++ each
Mini Brownie Bites	\$1.50++ each

Desserts

Double Chocolate Cake	\$6.00++ per slice
New York Cheesecake	\$6.00++ per slice
Carrot Cake	\$6.00++ per slice
Red Velvet Cake	\$6.00++ per slice
Apple or Cherry Pie	\$6.00++ per slice
Chocolate Mousse Parfait	\$6.00++ per glass

Breakfast

Yogurt Granola Parfait	\$3.00++ per person
AM Continental Express	\$9.00++ per person
<i>Includes Coffee, Juice, Danish, Muffin and Fruit</i>	
Dunes Breakfast Buffet	\$15.00+ per person
<i>Includes Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Breakfast Bread and Fruit</i>	

