

APPETIZERS

PRICED PER 25 PEOPLE

Fresh Salsa Trio Garden Fresh and Black Bean/Corn served with Tortilla Chips \$45

Southwest Queso served with Tortilla Chips \$65

Chicken & Chorizo Dip served with Tortilla Chips \$75

Spinach & Artichoke Dip served with Tortilla Chips \$60

Roasted Red Pepper Hummus served with Pita Chips \$45

Baked Brie En Croute with choice of Raspberry Coulis, Orange Marmalade, or Honey served with Crackers \$75

Baked Crab Dip served with Tortilla Chips and Pita Points \$125

Seven Layered Dip Chips, Beans, Cheese, Pico, Onion, Jalapenos, Sour Cream and Black Olives \$75

Fresh Vegetable Crudités served with Herbed Ranch & French Onion Dip \$50

Fresh Fruit Platter \$57

Domestic Cheese Tray garnished with Fresh Fruit and served with Crackers. \$100

Tuscan Antipasto Tray \$100

Roasted Farmstand Vegetable drizzled with Balsamic \$75



APPETIZERS DISPLAYS

PRICED PER 25 PEOPLE

International Cheese Tray served with Fruit, Nuts & Crackers (serves 25) \$155 *Add Cured Charcuterie Meats for Additional \$3.50 per person

Trout & Shrimp Display (serves 50) \$220

Whole Salmon Display (serves 50) \$200

HORS D' OEUVRES

Fire Cracker Shrimp 100 pieces \$65

Bacon Wrapped Shrimp with Sweet Soy Dipping Sauce 25 pieces \$80

BBQ Beef Meatballs 100 pieces \$75

Swedish Cocktail Meatballs 100 pieces \$100

Lobster Bouche 25 pieces \$50

Black Bean Pinwheels 25 pieces \$30

Assorted Finger Sandwiches 25 pieces \$45

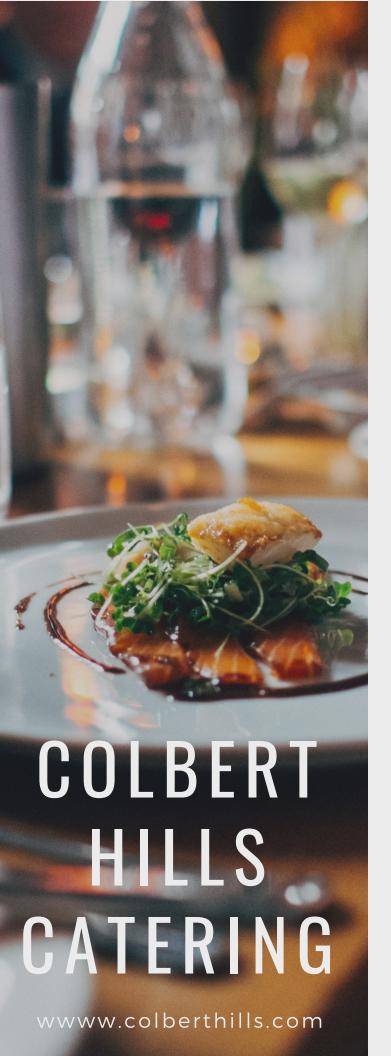
Beef Tenderloin Crostini topped with Bruschetta 25 pieces \$125

Smoked Chicken and Chive Mousse Tarts 25 pieces \$30



Golf Dine Meet Celebrate

5200 Colbert Hills Drive Grand Mere | Manhattan KS 785,776,6475 Ext 214



HORS D'OEUVRES CONTINUED

Italian Sausage Stuffed Mushrooms with Housemade Marinara 50 pieces \$100

Classic Bruschetta Crostini with Goat Cheese 25 pieces \$75

Mini Crab Cakes with Lemon Dill Aioli 25 pieces \$80

Carvery Options: Priced per loin/ Limit 2 meats per event. Served with Dollar Rolls

\$50 per Chef Fee Applies

Prime Rib with Horseradish Sauce & Steak Sauce feeds approximately 30 \$350

Baron of Beef with Au jus and Horesradish Sauce feeds approximately 20 \$225

Roasted Pork Loin with Apple Chutney & Herbed Aioli feeds approximately 20 \$125

Roasted Turkey Breast with Whole Grain Mustard & Herbed Aioli feeds approximately 20 \$60

Ham served with Spicy Mustard feeds approximately 20 \$90



BREAKFAST BUFFETS

Breakfast Buffets include Water, Coffee & OJ

Additional Carafe of Juice \$12 (Cranberry, Apple, Tomato)

Carafe of Milk \$14 (Whole, Skim, Chocolate)

CONTINENTAL \$8.50 per person Assorted Danish and Pastries Fresh Fruit Platter Donut Holes

THE LIGHTER SIDE \$12 per person Greek Yogurt Parfait with Berry Compote Fresh Fruit Platter Bagels with Cream Cheese & Assorted Jams Turkey Bacon California Egg Florentine Scramble with Mushrooms, Spinach & Tomatoes

STARTER BUFFET \$14 per person Bacon Sausage Links Scrambled Eggs with Cheese & Salsa Home Fries Fresh Fruit Platter Biscuits & Gravy

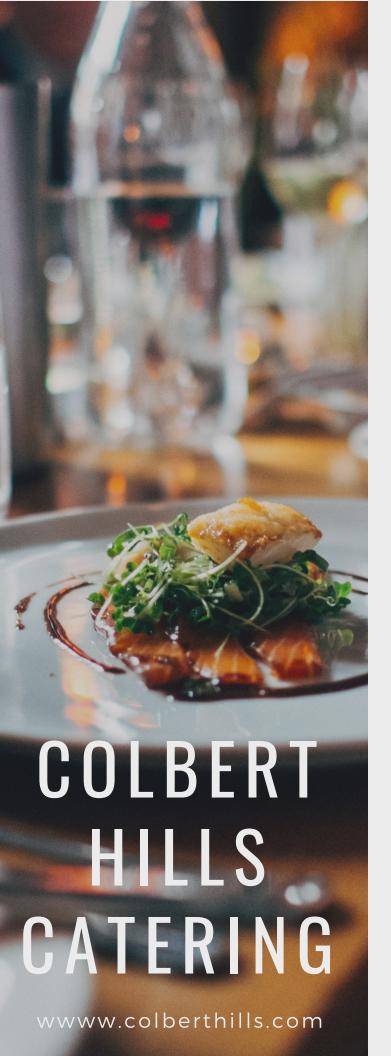
EXECUTIVE BUFFET \$17 per person Eggs Benedict or Irish Benedict Egg Casserole Sausage Links Pancakes with Syrup and Whipped Butter Home Fries Biscuits & Gravy Fresh Fruit Platter

Additions: \$2 per person

Biscuits & Gravy Denver Scramble Pancakes with Whipped Butter and Syrup Waffles with Whipped Butter and Syrup

> Additional Toppings: \$1.50 per person Fresh Strawberries, Sliced Bananas, Chocolate Chips, Peanut Butter, Whipped Topping

Cake or Yeast Donuts. \$24 per dozen Assorted Breakfast Pastries \$24 per dozen Layered Yogurt Parfaits \$2.50 each Assorted Breakfast Packaged Bars. \$2 each



LUNCH BUFFETS

Iced Tea, Water & Coffee Included.

THE BACK 9 DELI BUFFET
\$16 per person
Shaved Turkey
Shaved Ham
Shaved Roast Beef
Assorted Sliced Cheeses
Lettuce, Tomato, Onion and Pickle Spears
Wheatberry & White Bread
Mayonnaise, Yellow Mustard, Dijon Mustard
and Horseradish Sauce
Potato Chips
Fresh Baked Cookies

ALL AMERICAN BUFFET
\$16 per person
Hamburgers
Hot Dogs
Kaiser Buns
Hot Dog Buns
Lettuce, tomato, Onion, and Pickle Display
Mayonnaise, Mustard, Ketchup & Sweet Relish
Seasoned Ballpark Fries
Fresh Fruit Platter
Fresh Baked Cookies

CHEF SALAD BUFFET
\$17 per person
Fresh Spring Mix
Chopped Romaine
Diced Ham
Diced Turkey
Grape Tomato
Sliced Cucumber
Shredded Cheese
Croutons
Black Olives
Mushrooms
Julienned Red Onions
Rolls and Butter

Add Soup \$4 per person Tomato Basil Chicken Noodle Beef Chili Beef Vegetable Broccoli and Cheese



LUNCH BUFFETS CONTINUED

Iced Tea, Water & Coffee Included

TACO BUFFET
\$18 per person
Seasoned Ground Beef
Diced Chicken
Mexican Rice
Black Beans
Diced Tomatoes
Shredded Lettuce
Diced Onions
Shredded Cheese
Black Olives
Sour Cream
Peanut Butter
Garden Fresh Salsa and Black Bean/Corn Salsa
Tortilla Chips
Flour Tortilla and Corn Shells

Additional Taco Bowls \$1 per person

Guacamole \$2 per person

Add Warm Queso \$2 per person

AMERICAN ROYAL KC BBQ BUFFET All choices served with KC and Memphis BBQ Sauces, Pickle & Onion Display, Buns, Fresh Baked Cookies and choice of 3 sides

Grilled Portobello Mushrooms \$15 per person BBQ Chicken \$16 per person Hot Links \$16 per person Pulled Pork \$18 per person Smoked Brisket \$18 per person **Add a Second Entree for \$3.50 per person

Sides:
Cole Slaw
Potato Chips
Baked Beans
Fresh Fruit Salad
Italian Pasta Salad
Homestyle Potato Salad
Fresh Green Salad served with Ranch and Italian



FORMAL LUNCH BUFFETS

All options are served with choice of Two Sides House Salad with Cucumbers, Tomatoes, Croutons, Cheese, Ranch and Italian Dressing. Warm Rolls and Whipped Butter

Iced Tea, Water & Coffee Included

Seared Chicken Breast with Sherry Basil Cream Sauce \$16 per person

Chicken Parmesan \$16 per person

Chicken a la King over Puff Pastry and Rice \$18 per person

Lemon Dill Baked Cod \$18 per person

Tilapia with Fruit Salsa \$18 per person

Roasted Baron of Beef with Au Jus and Horseradish \$19 per person

Sides:

Roasted Red Potato Wedges Garlic Mashed Potatoes Wild Rice Pilaf Fire Roasted Corn O'Brien Green Beans Vegetable Medley Sautéed Broccoli

COMBO PLATED LUNCHES

Half a Sandwich of your choice topped with Lettuce and Tomato. Lunches are served with your choice of one of the below sides. Iced Tea. Water & Coffee Included

Backyard BLT \$10 per person Chicken Salad \$11 per person Turkey Club \$12 per person

Side Garden Salad with Ranch Dressing Homemade Potato Salad Colbert's Slaw Kettle Chips Fresh Fruit Salad



DINNER BUFFETS

Limit to 2 entrees per event \$6 upcharge per person for second entrée

Dinner Buffet includes House Salad, Rolls & Butter, and choice of 3 Sides. (add dessert for an additional fee) Water, Ice Tea & Coffee Included.

Herb Roasted Chicken \$18 per person

Roasted Pork Loin with Sherry Sage Cream Sauce \$18 per person

Chicken Picatta \$19 per person

Chicken Alfredo *pasta counts as side \$19 per person

Smoked Pork Tenderloin with Apple Bourbon Chutney \$19 per person

Chicken Parmesan *pasta counts as side \$20 per person

Chicken with Champagne Pink Peppercorn Cream Sauce \$20 per person

Chicken Florentine \$20 per person

Sliced Top Sirloin of Beef with Burgundy Sauce \$20 per person

Italian Sausage Lasagna \$22 per person

Sliced Strip Loin of Beef with Au Jus and Horseradish Sauce \$22 per person

Sautéed Mussels in Saffron Tomato Ale Broth \$23 per person

Baked Salmon Filet with Caper and Red Onion Relish \$24 per person

**Recreate one of our Themed Lunch Buffets for Dinner for an additional \$5 per person



DINNER PLATED

Plated Meals include one Entree, one Starch and one Vegetable, served with Rolls & Butter, (Add salad and/or dessert for an additional fee) Water, Ice Tea & Coffee Included.

Vegetarian Stuffed Portabella Mushroom \$17 per person

Herb Roasted Chicken \$18 per person

Chicken Picatta \$19 per person

Chicken Alfredo \$19 per person

Chicken with Champagne Pink Peppercorn Cream Sauce \$20 per person

Chicken Florentine, Milano or Catetori \$20 per person

Roasted Pork Loin with Brown Sugar Demi \$20 per person

Smoked Pork Chops with Apple Jack Sauce \$20 per person

Baron of Beef with Burgundy Sauce \$20 per person

Baked Cod with Fresh Lemon & Olive Oil \$21 per person

Seared Salmon Filet with Lemon Dill Cream Sauce \$24 per person

Sesame Tuna with Jasmine Rice & Tempura Asparagus with Three Secret Sauces \$26 per person

Grilled 10oz KC Strip \$28 per person

6oz Filet Oscar with Béarnaise Sauce \$36 per person

Lobster Tail @ Market Price

**All Steaks are served at Medium

*Ask us About our Combo Plated Options!



DINNER BUFFET & PLATED SIDES

STARCH OPTIONS:

Roasted Red Potatoes
Roasted Garlic Mashed Potatoes
Wild Rice Pilaf
Bourbon Mashed Sweet Potatoes
Au Gratin Potatoes
Twice Baked Potatoes
Wild Mushroom Risotto
Roasted Vegetable Quinoa
Penne in Marinara

VEGETABLE OPTIONS:

Farmer Style Green Beans
Green Bean Amandine
Vegetable Medley
Sautéed Broccoli
Fire Roasted Corn O'Brien
Grilled Asparagus
Tuscan Squash with Pesto
Sautéed Baby Carrots in Dill Butter
Bacon Wrapped Asparagus
Add \$1 per person

SALAD OPTIONS

Caesar Salad @ \$3 per person House Salad @ \$3 per person Basil Berry Salad @ \$5 per person

KIDS MENU

Age 12 & Under

KIDS PLATED OPTIONS \$9 Includes choice of Fries or Fresh Fruit Salad

Mac-N-Cheese Chicken Tenders Hamburger

DISCOUNTED BUFFET FOR KIDS \$12.99



DESSERTS AND DESSERT BARS

Assorted Fresh Baked Cookies or Homemade Brownies \$24 per dozen

Sheet Cake: White, Chocolate, Carrot \$4 each

Bread Pudding \$5 each Covered with a bourbon pecan caramel sauce

Layered Cakes \$5 each Strawberry Italian Cream Carrot Chocolate Chocolate Mousse Cake

Mixed Berry & Cheesecake Parfait \$7

New York Style Cheesecake with Topping \$7

Smores Fun: Self-serve Smores Station with Roasting Bar \$4 per person

Bite Size Delights: Mini Assorted Cheesecake Cups, Brownie Mudslide Bites, Shortcake Shooters, Chocolate Strawberries. \$6.50

Call Hall Sundae Bar: Signature Purple Passion and Classic Vanilla Call Hall Ice Cream with Five Toppings to choose from. \$8.50 **\$25 Attendant Fee Applies

*Minimum of 25 Guest Guarantee

THEMED STATIONS

Summer Sunshine House Made Lemon Bars and Fudge Brownies, Assorted Ice Cream Bars & Pink Lemonade \$6 Per Person

A Day at the "K"
Fresh Popcorn, Mini Corndogs with Dipping Sauce,
Pretzel Bar & Fresh Spun Cotton Candy
\$7 per person

The Little Apple Fresh Apple Slices with Caramal Cream Cheese Dip, Apple/Strawberry Salsa with Corn Chips & Apple Tarts. \$8 per person

*Minimum of 25 Guest Guarantee



BEVERAGE MENU

Regular or Decaf Coffee with Setup \$28 per Gallon Hot Tea \$18 per Gallon Ice Tea \$18 per Gallon KSU Purple Celebration Punch \$28 per Gallon Pepsi Soda Bottles \$3.50 each Bottled Water. \$3 Speciality Sparkling Waters \$3 each Energy Drinks \$4 each

All Day Beverage Packages

Par Three: Ice Water, Iced Tea with Lemon Wedges, Coffees with Setup, Assorted Sodas \$6 per person

VIP Pass: The Par Three Package with the addition of Assorted Sparking Waters, Energe Drinks and VIP Setup to include Cut Citrus Fruits, Whiped Cream, Chocolate Shavings.

\$9 per person

BAR BEVERAGE MENU

BEER
Domestic Bottles \$4
Bud Light and Budweiser
Coors Light
Miller Light
Michelob Ultra

Import Bottles \$5 Boulevard Wheat Stella Corona Heineken Angry Orchard Blue Moon

Draft Beers: Seasonal Domestic \$5 Imports \$6

Kegs: Seasonal Domestic \$335

Speciality Half: \$260 Full: \$395

SIGNATURE DRINKS

Summer Beer \$5 Strawberry Bellini \$6 Red Sangria \$6 Classic Crown and Coke \$7 Purple Cat Martini \$7.50

*Minimum of 25 Guest Guarantee



BAR BEVERAGE MENU

HOUSE WINE BY THE GLASS \$6

House Red: Frontera Cabernet

House White: Frontera Chardonnay

House Sweet: Liberty Moscato

WINE BY THE BOTTLE

Red Wine:

Barra Cabernet \$36
Araucano Cabernet \$30
Jordan Cabernet \$90
Silver Oak Cabernet \$125
Rock Horse Ranch Cabernet \$50
Montes Merlot \$32
Clos du Roy Fronca Merlot \$50
Parker Station Pinot Noir \$36
Silhouette Pinot Noir \$50
La Puerta Malbec \$30
Black Ink Red Blend \$32
Sean Minor Red Blend \$50

White Wine:

Camp Chardonnay \$36 Novellum Chardonnay \$32 Rombauer Chardonnay \$50 Barra Chardonnay \$50 Savino Pinot Grigio \$30 Mokoroa Sauvignon Blanc \$36 Kim Crawford Sauvignon Blanc \$50

Sweet/Bubbly Wines:

Elvio Tintero Moscato \$32 Savino Prosecco \$34 Ballatore Champagne \$25

Bartenders:

Bartender Fee \$75 per person Satellite Bar Setup \$50 each



EVENT DETAILS

A Signed Contract and Deposit will secure your event Date and Space Your Final Food Counts and Payment is Due Seven Days Prior to your Event Date

Room Rental & Capacity: Founders Room: 40 Guests \$150 Semi Private Clubhouse: 100 Guests \$250 Patio: 70 Guests \$250 Full Clubhouse: 200 Guests \$1800 Par Three Ceremony Site: Flexible \$500

Rentals include Tables, Chairs, China. Setup and Teardown of these Items. Service Staff for your Event is Included.

Napkin \$0.25 (Black, White, Ivory, Gold, Navy, Royal Blue, Purple Burgundy & Rust) Lap Length Linens are \$3.50 each (Black, White, Ivory, Purple, Red & Burgundy) Floor Length Linens are \$13 each (Ask your Coordinator about Color Options) Speciality Linens start at \$27 each (Sequence, Rosette etc) Basic 9 Foot Runners \$6 each Designer 9 Foot Runners \$12 each

Wedding Day Information: You will have access to the space beginning at 8am on the day of the wedding. Removal of all items by One Hour Event Timeframe is for Seven Hours. Each Additional Hour is \$250

You may use the Vendor/s of your Choice. You may bring in a Celebration Cake. If you would like us to cut it there will be a \$25 per staff fee

We are an Exclusive Food and Beverage Provider to Colbert Hills. No outside Food or Beverage is allowed.

Ceremony Chair Fee: \$3 each Free Standing Patio Heaters \$25 each

Audio Visual

Founders Room Projection \$25

ClubHouse: Overhead Screen/Projector \$75 Inhouse Cordless Mic \$25 each InHouse TV \$25 Podium or Easels \$10