

Wedding MENU

WEDDING PARTY SPREAD

BEVERAGES

MIMOSA BAR \$80

Includes two 750ml bottles of Champagne served with orange juice. Substitute grapefruit or cranberry juice.

Additional Champagne \$25/bottle.

BEER BUFFET \$140

A variety of 20 domestic beers of your choice.

CLAW/CRAFT BEER BUFFET \$150

A variety of 20 White Claws (mango, black cherry and raspberry) or craft beer mix.


LUNCH

TRADITIONAL LUNCH \$11.95

Your choice of ham or turkey sandwich, bag of chips, apple and a cookie. Served buffet style.

Roast beef additional \$2. 

HEGGIES PIZZA \$19/pizza

Choices of four cheese, pepperoni or deluxe. 

BREAKFAST & APPS

MUFFINS \$40

Ten large fresh blueberry muffins. 

FRUIT TRAY \$85

For 15 guests.    

MEAT AND CHEESE TRAY \$95





For 15 guests.  

CAESAR WRAP \$14.95

Romaine lettuce topped with Caesar dressing, tomatoes, Parmesan cheese and croutons.

Served with chips.   **Add grilled chicken for \$2.**

VEGGIE WRAP \$14.95

Mixed greens, grilled zucchini, tomatoes, cucumber, herbs and olives with hummus.    



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Oak Glen Golf Course & Event Center

1599 McKusick Road N., Stillwater MN 55082

Pricing does not include tax and gratuity.

 GLUTEN FREE

 DAIRY FREE

 VEGETARIAN

 NUT FREE

HORS D'OEUVRE DISPLAYS

Pricing per 100 people attending

CHARCUTERIE \$375

Shaved meats, domestic cheeses, mustard, olives, seasoned nuts, dried fruits. Served with crackers.

FRESH FRUIT \$295

Seasonal fruit and yogurt dip. **GF**

FRESH VEGGIE \$295

Green goddess dip or garlic hummus. **GF DF**

PASSED HORS D'OEUVRES

Pricing per 100 pieces

COCONUT SHRIMP \$229.95

Coconut battered shrimp deep fried with orange chili dipping sauce. **NF**

SHRIMP COCKTAIL \$219.95

Shrimp with cocktail sauce. **GF DF NF**

BRUSCHETTA CROSTINI \$195

Crostini French bread topped with bruschetta tomato salad, fresh basil, feta and reduced balsamic vinegar. **V NF**

THAI PEANUT CHICKEN SKEWERS \$225

Chicken satay skewers topped with Thai peanut sauce. **GF**

POTSTICKERS \$195

Pork and vegetable potstickers served with dipping sauce. **DF NF**

MEATBALLS \$195

Large 1-1/2" meatballs served with your choice of Swedish, Parmesan garlic, Korean, buffalo or honey BBQ sauce. **NF**

MINNESOTA SUSHI \$195

Dill pickles rolled up with cream cheese and ham. **NF**

BACON WRAPPED DATES \$195

Dates wrapped in maple bacon. **GF DF NF**

FRIED WON-TONS \$175

Traditional cream cheese won-tons served with sweet & sour sauce. **V NF**

MINI SAMMIES \$4/each

Minimum of 50 sammies per variety.

- Roast beef, cheddar & horseradish mayo
- Turkey, provolone & Sriracha mayo
- Ham, Swiss & dijonaise
- Roma tomato, fresh mozzarella & basil with balsamic glaze **V**

Pricing does not include tax and gratuity.

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

NF NUT FREE

ENTREES

Price of each entree includes salad, side and vegetable

CHICKEN

PARMESAN CRUSTED CHICKEN \$34.95

Panko and Parmesan cheese crusted chicken breast topped with tomato basil sauce. **NF**

OG CHICKEN \$34.95

Chicken breast stuffed with breading, topped with white wine mushroom sauce. **NF**

BRUSCHETTA CHICKEN \$34.95

Baked chicken breast topped with bruschetta and melted provolone cheese. **GF NF**

LE CORDON BLEU \$34.95

Chicken breast stuffed with ham and Swiss cheese, topped with Parmesan cheese and Dijon mustard sauce. **GF NF**

BEEF

BEEF TENDERLOIN \$40/\$48

6 oz. or 8 oz. beef tenderloin topped with Burgundy mushroom sauce. **NF**

HOUSE SIRLOIN STEAK \$32/\$36

6 oz. or 8 oz. sirloin topped with a garlic butter medallion. **GF NF**

BRAISED BEEF \$36.95

Tender, slow braised beef rib served with crispy onions topped with red wine reduction. **NF**
Horseradish sauce add-on available \$1/person.

BEEF TIPS \$36.95

Topped with crispy onions. **NF**

HANGER STEAK \$33/\$37

6 oz. or 8 oz. tender cut of beef topped with chimichurri sauce. **GF DF NF**

PRIME RIB *market price*

12 oz. pepper crusted prime rib, slow roasted, served with house made au jus. **GF NF**
(Cooked to medium rare.)
Horseradish sauce add-on available \$1/person.

PORK

TENNESSEE WHISKEY PORK CHOP \$36.95

12 oz. thick-cut, bone-in pork chop topped with a Tennessee whiskey glaze. **GF DF NF**

APPLE BUTTER PORK CHOP \$36.95

12 oz. thick-cut, bone-in pork chop topped with a sweet apple chutney glaze. **GF DF NF**

PORK RIBEYE \$36

8 oz. pork steak with pineapple salsa. **GF DF NF**

PORK TENDERLOIN \$32/\$36

6 oz. or 8 oz. center cut pork tenderloin topped with cherry wine sauce. **GF DF NF**

FISH

ROASTED WALLEYE \$39.95

Locally-sourced walleye, breaded in panko and roasted to perfection. **NF**

BLACKENED SALMON \$39.95

Cajun seasoned salmon, broiled and topped with lemon butter. **GF NF**

VEGETARIAN

FOUR CHEESE TORTELLINI \$29.95

Tossed with tomato basil sauce, garnished with Parmesan cheese. **V NF**

PASTA FLORENTINE \$29.95

Rigatoni with a creamy white sauce of tomatoes, spinach, garlic and mushrooms. **V NF**

CAULIFLOWER STEAK \$26.95

Served with tomato basil sauce. **GF DF V NF**

CHILDREN'S MENU

CHICKEN TENDERS & FRIES \$16.95 **NF**

MINI CORN DOGS & FRIES 16.95 **NF**

MACARONI & CHEESE 17.95 **NF**

Pricing does not include tax and gratuity.

SALADS

Served family style. Choose one.

CAESAR

Romaine lettuce with Caesar dressing, Parmesan cheese and house-made croutons. **V** **NF**

MIXED GREENS

Romaine lettuce, bacon bits, blueberries, candied pecans and goat cheese with sweet onion vinaigrette. **GF**

ITALIAN CHOP

Iceberg lettuce, Roma tomatoes, pepperonccini, red onion, black olives, Parmesan cheese and croutons with Italian dressing. **V** **NF**

SPINACH APPLE

Spinach and romaine lettuce, pumpkin seeds, apple slices and manchego cheese topped with raspberry vinaigrette. **GF** **V** **NF**

GREEK SALAD

Iceberg lettuce, cucumber, tomatoes, red onion, feta and olives with red wine vinaigrette. **GF** **V** **NF**

SIDES

Choose one.

AU GRATIN POTATOES

Tender sliced potatoes baked in garlic and creamy cheese sauce. **GF** **V** **NF**

HERB-ROASTED RED POTATOES

Baby red potatoes tossed in olive oil and seasoned to perfection. **V** **NF**

GARLIC MASHED POTATOES

Make it loaded: add \$1/person
Loaded toppings: cheddar cheese, chive & onion seasoned sour cream, bacon bits. **GF** **NF**

SEASONED WILD RICE

With carrots, celery and onion. **GF** **DF** **V** **NF**

VEGETABLES

Choose one.

ROASTED GREEN BEANS

Tossed in garlic butter and seasoning. **GF** **V** **NF**

MINNESOTA BLEND

Roasted broccoli, red pepper and cauliflower. **GF** **DF**
V **NF**

BUTTERED CORN **V**

BACON BRUSSELS SPROUTS

Available June – September. **GF** **NF**

MAPLE BOURBON CARROTS

Glazed with brown sugar and Jim Beam reduction.
V **NF**

BROCCOLINI **GF** **V** **NF**

LATE NIGHT BITES

CHARCUTERIE PRESENTATION \$375 (per 100 people)

Shaved meats, domestic cheeses, mustard, olives, seasoned nuts, dried fruits. **GF**

FRUIT AND CHEESE PLATTER \$375 (per 100 people)

Seasonal fruit and domestic cheeses. **GF**

HEGGIES PIZZA \$19.95/pizza

Choices of four cheese, pepperoni or deluxe. **NF**

MAC N' CHEESE BAR \$3/person (minimum of 50)

Creamy macaroni & cheese with bacon bits and bread crumbs.

MINI HAM & TURKEY SAMMIES \$3/each (minimum of 50)

Ham and Swiss or turkey and cheddar on a Hawaiian bun.

Add chips \$2/bag. **NF**

POTATO BAR \$6.95/person (minimum of 50)

Choose one: baked potato, French fries, Tater Tots or mashed potatoes.

Served with toppings: nacho cheese sauce, bacon bits, chives,
sour cream, salsa, jalapeños. **V NF**

CHICKEN AND FRIES BAR \$7.95/person (minimum of 50)

Choose one type of chicken and one type of fries.

Popcorn chicken or chicken fingers.

French fries or waffle fries. **NF**

BEVERAGES

WINE

HOUSE WINE \$45/1.5L bottle
Chardonnay, Pinot Grigio, Moscato,
Cabernet, Merlot

J Lohr \$30/750ml bottle
Sauvignon Blanc, White Riesling,
Chardonnay, Pinot Noir, Valdigué

HOUSE CHAMPAGNE \$25/750ml bottle
Dry or sweet.

DRAFT

Each keg contains about 120 16oz. glasses

DOMESTIC BEER \$350/keg
Changes seasonally.

CRAFT BEER \$450/keg
Changes seasonally.

SELTZER \$450/keg
Truly wild berry.

NON-ALCOHOLIC

COFFEE STATION \$150
Two 3-gallon pots of regular and decaf. Includes tea bags
(with hot water) cream, sugar and sweetener.

UNLIMITED N/A \$325
Soda, juice and water.

LEMONADE STATION \$85
3 gallons of pink lemonade.

MIXED COCKTAILS

*You simply pay for what you drink. You set a limit
and what you would like to include, and we take
care of the rest.*

RAIL \$7/pour
Sea Ice Vodka, Cruzan Rum, Greathouse Gin,
Windsor Whiskey, Anza Tequila, Christian
Brothers Brandy.

CALL \$8/pour
Tito's, Jeremiah Weed, Jose Cuervo, Bacardi,
Bacardi Limón, Captain Morgan, Dewar's,
Malibu, Bombay Dry, Southern Comfort,
Jack Daniel's, Jim Beam, E&J Brandy, Korbel,
Midori, Fireball, Rumchata, Bailey's, Kahlua,
Jagermeister.

TOP SHELF \$9/pour
Absolut, Absolut Citron, Absolut Peppar,
Grey Goose, Jameson, Hendrick's,
Crown Royal, Crown Royal Apple, Glenfiddich,
Bombay Sapphire, Patron, Disaronno,
Maker's Mark, Johnny Walker Red Label.

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