

Welcome to Lakewood Oaks Golf Club

Private Events Menu

Business Meetings, Seminars, Member Functions, Rehearsal Dinners, Celebration of Life, Anniversary's, Graduations, Birthday Celebrations, Golf Outings and Class Reunions.

Included with all events:

- ◆ Professional banquet staff
- ◆ Our Food & Beverage Management Staff will oversee your function
- ◆ Linens in your choice of colors
- ◆ Table centerpieces
- ◆ Coffee, tea & water

Special Information:

- ◆ A guaranteed minimum of guests is required no less than 4 days in advance of your event
- ◆ Our consultant can recommend quality entertainment, florists & bakeries
- ◆ Audio/Visual equipment available
- ◆ Our facility accommodates up to 200 people
- ◆ Custom menus created by Chef Leslie Jones are available upon request
- ◆ If you have any questions please contact Kris Cantrell @ 478-1281 ext. 12 or kcantrell@logc.org

Room Rental Fee \$50.00 Per Hour Per Room

(Room Rental Fee non-refundable)

(All dining events are held indoors)

(The room rental fee includes setup, breakdown, & linens. This is a separate cost from all other charges.)

Price & Hours

- ◆ The Room Rental Reception Fee is due upon booking. This fee is non-refundable if the event is cancelled.
- ◆ The rooms are rented on a 4-hour basis beginning with the arrival of the first guests.
(Please coordinate your entertainment to the length of your event at Lakewood Oaks.)
- ◆ Functions exceeding 4-hours will be charged at \$50.00 per 1/2 hour.

Decorations available at no additional charge

Square mirror 12-inch x 12-inch tiles

Clear glass votive cups

12-inch clear hurricane globe

Brass oil hurricane lamps

Votive candles in white or ivory

Taper candles in white or ivory \$.25

Prices are subject to change and do not include tax and gratuity

Breakfast Selections

All Breakfast selections include coffee, tea and water.

Continental Breakfast

A Selection of Sliced Fresh Seasonal Fruit
Assorted Bakery Fresh Breakfast Breads & Pastries
Applicable Condiments & Butter
Chilled Orange Juice
\$6.95 per person
Add Chef's Specialty Quiche +\$3.00 per person

Country Club Breakfast

A Selection of Sliced Fresh Seasonal Fruit
Assorted Bakery Fresh Breakfast Breads & Pastries
Applicable Condiments & Butter
Fluffy Scrambled Eggs
Crisp Bacon or Sausage Links
Roasted Breakfast Potatoes or Shredded Hash Browns
Traditional Buttermilk Pancakes or Biscuits and Gravy
Served with Warm Maple Syrup & Butter
Chilled Orange Juice
\$12.95 per person

Country Brunch

A Selection of Sliced Fresh Seasonal Fruit
Assorted Bakery Fresh Breakfast Breads & Pastries
Applicable Condiments & Butter
Chef's Breakfast Strata or Scrambled Eggs and Hashbrowns
Your Choice of Crisp Bacon or Country Sausage Links
Your Choice of House Chopped Salad or Classic Caesar Salad w/Homemade Croutons
Your Choice of Entrée
Chicken Cordon Bleu, Champagne Chicken,
Grilled Salmon with Herb Dill Sauce,
Tortellini Primavera,
Sliced Roast Beef Au Jus
Chef's Selection of Seasonal Vegetable and Starch
Assorted Cookies and Brownies
Add Choice Cobbler (Apple, Peach or Cherry) +\$2.95 per person
One Entrée: \$19.95 per person
Two Entrées: \$22.95 per person

Prices are subject to change and do not include tax and gratuity

Break Out Options

Coffee Break

Coffee, Decaffeinated Coffee and Assorted Herbal Teas
Assorted House Baked Cookies
\$3.95 per person

Snacker's Delight

Assorted Candy Bars
Soft Drinks & Bottled Water
\$3.95 per person

Chips 'N Nuts

Variety of Chips and Nuts
Mini Pretzels & Popcorn
Assorted Sodas and Bottled Water
\$4.95 per person

Afternoon Break

Bowls of Chips and Baskets of Popcorn
Variety of Pinwheel Sandwiches
Assorted Whole Fresh Fruit
Assorted Sodas and Bottled Water
Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$7.95 per person

*Assorted canned soft drinks available \$1.50 each

Prices are subject to change and do not include tax and gratuity

Plated Luncheon Salads and Entrées

All Salad and Entrées include coffee, tea and water.

~ Entrée Salads ~

Served with assorted crackers

Classic Caesar Salad

Chopped Romaine Hearts, Homemade Croutons and Creamy Caesar Dressing

Grilled Chicken \$9.95

Blackened Chicken \$9.95

Grilled Sirloin \$11.95

Southwest Chicken Salad

Seasoned Grilled Chicken Breast, Tomato, Black Beans, Corn, Cheddar Cheese

Atop Mixed Greens Drizzled with Southwest Ranch Dressing

\$9.95

Soup ~ Salad

Soup: Broccoli Cheese, Chicken Tortilla or Tomato Basil

Salad: House Green Salad or Classic Caesar

\$7.95

~ Luncheon Entrées ~

Luncheon Entrees include your choice of House Salad, Caesar Salad or Soup

Served with Chef's Selection of Starch and Vegetable

Chicken Cordon Bleu

Lightly breaded Chicken Breast Stuffed with Ham and Swiss Cheese

\$12.95 per person

Chicken As You Like It

A 6-ounce Chicken Breast with your choice of Marsala, Picatta or Parmesan

\$12.95 per person

Grilled Salmon with Herb Dill Sauce

\$15.95 per person

Apple Marinated Roasted Pork Loin

Served with Cinnamon Apples

\$14.95 per person

Prices are subject to change and do not include tax and gratuity

Luncheon Buffets

All Luncheon Buffets are served with coffee, tea and water

Executive Deli Buffet

Homemade Potato Salad
Pasta Salad & Garden Vegetables Tossed in Herb Vinaigrette
Sliced Roast Beef, Turkey Breast, Imported Ham
Assortment of Imported and Domestic Sliced Cheeses
Condiment & Relish Tray
White and Wheat Bread
\$9.95 per person

Soup ~ Salad & Sandwich Buffet

Pot of Chef's Soup with Assorted Crackers
Choice of Mixed Green Salad or Classic Caesar Salad
Sliced Roast Beef, Turkey Breast, Imported Ham
Assortment of Imported and Domestic Sliced Cheeses
Condiment & Relish Tray
White and Wheat Bread
\$11.95

You may Substitute Sandwich Platter for Baked Potato Bar – no charge
Add Baked Potato Bar to Buffet + \$2 per person

All-American Grille

House Green Salad with Ranch and Raspberry Vinaigrette
Cole Slaw and Homemade Potato Salad
Grilled Hamburgers and All Beef Hot Dogs
Slow Cooked Baked Beans ~ Corn on the Cob
Condiment & Relish Trays
Fresh Corn Bread
\$12.95 per person

Italian Buffet

Caesar Salad with Homemade Croutons
Chicken Parmesan
Penne Pasta Marinara
With Meatballs or Italian Sausage Coins
Tri-Color Tortellini
With Traditional Alfredo Sauce
Warm Garlic Breadsticks
\$14.95 per person

On the Border Buffet

Sautéed Peppers & Onions
Seasoned Ground Beef, and Grilled Chicken
Lettuce, Tomatoes, Cheddar Cheese,
Salsa, Guacamole, Sour Cream,
Flour Tortillas & Crisp Taco Shells
Black Beans or Refried Pinto Beans and
Spanish Rice
\$14.95 per person

Prices are subject to change and do not include tax and gratuity

Create your own Luncheon Buffet \$15.95

Luncheon Buffet includes Green Garden Salad with your choice of dressing, rolls, coffee, tea and water.
Your choice of (1) one entrée, (1) one vegetable, and (1) one starch

Chicken

Chicken Cordon Bleu

Grilled Chicken with your choice of sauce
(Teriyaki, Piccata, Honey Dijon, Parmesan, Marsala, Florentine)

Seafood

Salmon Filet with your choice of sauce
(Agnes, Pineapple, Spicy Citrus, Lemon Dill)

Lemon Dill Stuffed Flounder

Pork

Roasted Pork Loin with Cinnamon Apples

Fried Pork Tenderloin with Country Gravy

Grilled Ham Steak with Pineapple Sauce

Beef

Sliced Roast Beef with Au Jus and Horseradish cream sauce

Vegetable Selections

Buttered Cut Corn
Green Beans Amandine
Squash, Zucchini & Peppers
Fresh Broccoli Florets
Fresh Vegetable Medley
Asparagus
Glazed Baby Carrots
Corn of the Cob
Green Beans with Onion & Bacon

Starch Selections

Au Gratin Potatoes
Roasted Yukon Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Baked Potatoes
Rice Pilaf
Wild Rice Pilaf
Mashed Sweet Potatoes

Prices are subject to change and do not include tax and gratuity

Appetizer Selections

\$3.95 per item per person

Or

Choice of three (3) Chilled and three (3) Hot Selections - \$19.25 per person
(1) one Seafood Selection only included in package)

Chilled Selections

Smoked Salmon display

Shrimp Cocktail - Market Price

Cheese display with Fruit & Cracker garnish

Assorted canapés

Seasonal Fresh Fruit Display

Tortilla Chips & Salsa

Vegetable crudités with Ranch Sauce

Hot Selections

Fried Chicken Strips

Toasted Ravioli with Sauce

Tortilla Chips with Spinach Dip

Mini Egg Rolls with Sweet & Sour Sauce

Coconut Shrimp

Crab Rangoon

Mini Quiche

Mini Beef Wellington

Bacon Wrapped Chestnuts

Potstickers

Drummies

Fried Green Beans

Spanakopita

BBQ Meatballs

Swedish Meatballs

Italian Meatballs

Prices are subject to change and do not include tax and gratuity

Create Your Own Dinner Buffet \$23.95

Includes garden green salad, rolls, coffee & tea.
Your choice of (2) two entrée selections, (2) two vegetables and (1) one starch

Chicken

Chicken Florentine
BBQ Chicken
Chicken Cordon Bleu
Roasted Turkey & Gravy
Chicken Picatta
Chicken Parmesan
Chicken Marsala

Seafood

Pineapple Salmon
Lemon Dill Salmon
Spicy Citrus Salmon
Salmon Anges
Lemon Dill Flounder

Pork

Roasted Pork Loin
Pulled and/or BBQ Pork
Fried Pork Tenderloin & Country Gravy

Beef

BBQ Brisket
Sliced Roast Beef
Braised Beef
Boneless Short Ribs

Turkey

Oven Roasted Turkey

Vegetable Selections

Buttered Cut Corn
Green Beans Amandine
Squash, Zucchini & Peppers
Fresh Broccoli Florets
Fresh Vegetable Medley
Asparagus
Glazed Baby Carrots
Corn of the Cob
Green Beans with Onion & Bacon

Starch Selections

Au Gratin Potatoes
Roasted Yukon Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Baked Potatoes
Rice Pilaf
Wild Rice Pilaf
Mashed Sweet Potatoes

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Dinner Buffets

All Dinner Buffets include warm rolls and butter, coffee, tea and water

The Hole-in-One Dinner Buffet

Soup Du Jour or House Green Salad

The Carving Station

(Choice of one Carved Item)

Carved Herb Roasted Turkey or Tender Garlic Rosemary Roast Beef

Choice of one of the following:

Atlantic Salmon with Herb Dill Sauce

or

Chicken Marsala, Chicken Picatta or Chicken Parmesan

Chef's Selection of Starch and Vegetables

\$21.95 per person

Traditional Kansas City Barbeque Buffet

House Green Salad

Choice of two (2) Salad Dressings

Creamy Cole Slaw

Potato Salad

Baked Beans

Choice of Two BBQ Meats:

Sliced Brisket ~ Pulled Pork ~ Grilled Chicken Breasts ~ BBQ Brisket

House Baked Cornbread Muffins and Biscuits

Served with Whipped Honey Butter

Two Meats \$20.95 pp

Three Meats \$24.95 pp

On the Border Buffet

Ground Beef Crumbles, Grilled Chicken

Sautéed Peppers & Onions

Shredded lettuce, diced tomatoes, Salsa,

Guacamole, Sour Cream

Cheddar Cheese

Flour Tortillas & Crisp Taco Shells

Black Beans or Refried Beans

Spanish Rice

\$19.95 per person

Classic Italian Buffet

Caesar Salad with Homemade Croutons

Warm Garlic Breadsticks

Your Choice of Two

Chicken Parmesan

Chicken Fettuccine Alfredo

Pasta Primavera with Marinara

Spaghetti and Meatballs

Baked Ziti with Italian Sausage Coins

\$19.95 per person

Prices are subject to change and do not include tax and gratuity

Carving Stations

\$75.00 Chef Attendant Fee

A 4oz portion served with silver dollar rolls & condiments, carved to order by our culinary staff.

Roast Prime Rib with Au Jus Sauce

Served with Horseradish Crème

\$8.95 per person

Peppercorn Encrusted Beef Tenderloin

Cabernet Demi Glace

\$10.95 per person

Top Round of Beef

Horseradish Sauce

\$4.95 per person

Roasted Turkey Breast

Rich Homemade Gravy

\$4.95 per person

Apple Marinated Pork Loin

Spiced Cinnamon Apples

\$5.95 per person

Maple Glazed Ham

Dijon Mustard & Mayonnaise

\$4.95 per person

Prices are subject to change and do not include tax and gratuity

Plated Dinner Selections

Entrees are priced per person and include Green Garden Salad, rolls, coffee and tea.
Your choice of (1) one entrée, vegetables and a starch.

Chicken

Chicken Cordon Bleu	16.50
Grilled Chicken with your choice of sauce (Teriyaki, Piccata, Honey Dijon, Parmesan, Marsala, Florentine)	16.50

Seafood

Salmon Filet with your choice of sauce (Agnes, Pineapple, Spicy Citrus, Lemon Dill)	18.95
Lemon Dill Stuffed Flounder	19.95

Pork

Roasted Pork Loin with Cinnamon Apples	16.95
Fried Pork Tenderloin with Country Gravy	16.95
Grilled Ham Steak with Pineapple Sauce	15.75

Beef

KC Strip - 12-ounce - Prepared Medium	
Prime Rib - 12-ounce - Prepared Medium	
Beef Tenderloin - 6-ounce or 8-ounce - Prepared Medium	
Market Price	

The Best of Both Worlds

5-ounce Filet Mignon & 6-ounce Chicken Breast with your choice of sauce (Teriyaki, Piccata, Honey Dijon, Parmesan, Marsala, Florentine)	25.95
or	
5-ounce Filet Mignon & 4-ounce Salmon with your choice of sauce (Agnes, Pineapple, Spicy Citrus, Lemon Dill)	28.95

Vegetable Selections

Buttered Cut Corn
Green Beans Amandine
Squash, Zucchini & Peppers
Fresh Broccoli Florets
Fresh Vegetable Medley
Asparagus
Glazed Baby Carrots
Corn of the Cob
Green Beans with Onion & Bacon

Starch Selections

Au Gratin Potatoes
Roasted Yukon Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Baked Potatoes
Rice Pilaf
Wild Rice Pilaf
Mashed Sweet Potatoes

Prices are subject to change and do not include tax and gratuity

Dessert Selections

Scoop of Ice Cream or Rainbow Sherbet with a Cookie

\$2.95 person

Chocolate Covered Strawberries

\$1.95 each

New York Style Cheesecake

\$3.95 per person

With Fresh Berries add \$1 per person

Carrot Layer Cake

\$4.95 per person

Key Lime Pie

\$4.95 per person

Caramel Granny Apple Pie

\$4.95 per person

Kahlua Tiramisu Torte

\$5.95 per person

Assorted House Baked Cookies

(Peanut Butter, Chocolate Chunk, White Chocolate Macadamia and/or Snicker Doodle)

\$1.25 per person

Chocolate Mousse

\$2.95 per person

Crème Brulee

\$4.95 per person

Chocolate Decadence

\$3.95 per person

Assorted Dessert Shooters

\$1.95 per person

Dessert Stations

\$75.00 Attendant Fee on all stations

Create Your Own Dessert Buffet

Choose any 3 items from above for \$4.95 per person

Chocolate Fondue Station

Melted Milk Chocolate with an assortment cookies, cakes and fruits for dipping

\$9.95 per person

Banana's Foster

\$7.95 per person

Prices are subject to change and do not include tax and gratuity

Create Your Own Beverage Service

Cash Bar

Set up Fee plus Bartender Fee \$75
(Fee will be waived with \$250 in total liquor sales)

Liquor

You can choose from our large assortment of liquors

By the Glass

House Brands \$5 Call Brands \$6 Premium Brands \$7 Super Premium \$8

Wine

Sycamore Lane is our Signature House Brand
White Zinfandel, Chardonnay, Merlot & Cabernet Sauvignon
Glass \$6.00 Bottle (1.5L) \$26
Please ask your Coordinator to see our current wine list for other selections

Champagne

House Brand Cooks
(7-10 glasses per bottle for toast)
\$19 per bottle
Tosti Asti Spumante \$23 per bottle

Beer

Keg: Bud Light \$260 Boulevard Wheat \$300
Domestic Bottle \$3.50 Import Bottle \$4.50

Consumption Bar

Hosted Bar Options Available
Bartender fee is \$50
(Fee will be waived with \$250 in total liquor sales)

Non-Alcoholic Beverages

Soft Drinks by the 20-oz Bottle \$2.50
Bottled Water \$2 each Sparkling Water \$4 each
Regular / Decaffeinated Coffee, Hot Tea \$2 per person / \$5 per pot
Lemonade / Iced Tea \$2 per person / \$4 per pitcher
Non-Alcoholic Specialty Punch \$25.00 (2-gallons)

Prices are subject to change and do not include tax and gratuity