

Lakewood Oaks Golf Club

Bridal or Baby Shower Package

Only \$17 Per Person*
\$50.00 Per Hour Room Fee

Price includes

Room setup & clean up (guest seating, memory table, cake table)

Tables, chairs, china, glassware, place settings

Your choice of linen colors

Your choice of Champagne, Mimosas or Sparkling Cider upon arrival

Non-Alcoholic Beverages (coffee, iced tea & lemonade)

Buffet (see below)

Shower Buffet

Seasonal Fresh Fruit Display

Domestic & Imported Cheese Presentation

Assorted Crackers

Variety of House Baked Scones & Petite Muffins

Whipped butter & assorted jams

Your Choice of

Mini Turkey & Ham Sub Sandwiches

or

Assorted Pinwheel Sandwiches

For more information, contact Kris Cantrell at Lakewood Oaks Golf Club

816.373.2505 ext 12 www.logc.org

**Advertised price does not include applicable room rental fees, sales tax or service charges
Restrictions may apply – other banquet packages available to meet most budgets*

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

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

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