

# WOODBINE BEND



GOLF COURSE & RESTAURANT

## Banquet Menu

### Choice of Two Entrees

Baked Ham, Fried or Baked Chicken, Sautéed Garlic Buttered Chicken, Sirloin Steak, Pollock, Lasagna, Mostaccioli.

Buffet \$25 Plated \$27

Bacon Wrapped Pork Loin, Stuffed Chicken Breast, Baby Back Ribs, Roast Beef (thinly sliced prime rib), Walleye, Salmon.

Buffet \$28 Plated \$30

Prime Rib, Filet Mignon, Chicken Cordon Blue, Beef Wellington, Lamb Chops, Shrimp & Scallop Skewers, Seafood Lasagna.

Buffet \$35 Plated \$37

Surf and Turf – 6 oz. Canadian Lobster Tail & 6 oz. Filet Mignon.

Plated Only \$50

### Choice of One Starch

Baked Potato, Twice Baked Potato, Baby Reds, Mashed Potatoes & Gravy, Loaded Mashed Potatoes, Rice Pilaf.

### Choice of One Vegetable

Green Bean Almandine, Vegetable Medley, Honey Glazed Carrots, Asparagus, Peas, Corn.

**All dinners include salad & bread**

**A \$1 up charge per person for any additional Starch or Vegetable**

### Additional Charges

\$4 Linen & Set up fee per person

Tax & Gratuity

**\*Prices are subject to change**

## Domestic Kegs

Bud, Bud Light, Coors Light, Miller Lite, Busch Light, etc.

1/6 keg (55 – 12oz. glasses)

\$165.00 plus gratuity - \$33

**Total: \$198.00**

¼ keg (83 – 12 oz. glasses)

\$250.00 plus gratuity - \$50

**Total: \$300.00**

½ keg (165 - 12 oz. glasses)

\$480.00 plus gratuity - \$96

**Total: \$578.00**

We have Imported beers also – We would be happy to price that out for you!

## House Wines

Cabernet, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel

**By the Bottle - \$20.00**

Case - \$240.00 plus \$48 gratuity

**Total: \$288.00**

We have many other wines to choose from, we would be happy to price them out for you!