

Event Buffet Menu

ALL ENTREES SERVED WITH ROLLS & MIXED GREENS
SALAD WITH DRESSING

Sliced Roasted Beef with Red Wine Mushroom Sauce and Herb Baked Chicken	\$35
Rosemary Dijon Pork Loin and Herb Baked Chicken	\$32
Brown Sugar, Honey Roasted Ham and Herb Baked Chicken	\$32
Lemon & Thyme Baked Cod and Herb Baked Chicken	\$33
Seared Chicken Breast with Lemon Cream Sauce or Mushroom Chardonnay Sauce	\$30
Herb Baked Chicken	\$28
Rosemary Dijon Pork Loin	\$28
Beef Pot Roast with Mirepoix Sauce	\$32
Pasta Buffet with choice of 2- Marinara, Alfredo or Creamy Pesto Sauce	\$22
Add Chicken or Meatballs	\$3

CHOICE OF ONE STARCH

Roasted Red Potatoes	Buttermilk Smashed Red Potatoes
Local Wild Rice	Scalloped Potatoes
Aged Cheddar Au Gratin Potatoes	Steamed Red Potatoes with Parsley
Baked Potato	Mashed Potatoes
Roasted Garlic Mashed Potatoes	Horseradish Potatoes

CHOICE OF ONE VEGETABLE

Green Beans & Carrots
Broccoli, Cauliflower, Carrot Medley
Sweet Kernel Corn
Seasonal Vegetables

Prices subject to change due to availability and market pricing



Please note an 18% gratuity will be charged on all events.

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