

Devou Golf and Event Center Menus

Shotgun Breakfast

Assortment of Fresh Pastries including Doughnuts, Scones and Bagels with Cream Cheese

\$7.00 per guest

AM Scramble

Biscuit with Egg, Sausage and Cheese

Assorted Doughnuts

\$9.00 per guest

Additional Items

Egg Strata (Choice of Vegetarian or Meat)	3.50 per guest
Creamy Fruit Yogurt Cups	1.50 per cup
Yogurt Bar with Fresh Fruit and Granola	2.50 per guest
Whole Fruit	1.75 per piece

A minimum of 50 guests is required.
Includes disposable plates, napkins and flatware.
Includes one attendant to maintain buffet for two hours.
Additional staff available upon request.
All charges are subject to a 6% sales tax.
Gratuuity is at the host's discretion.

Devou Golf and Event Center Menus

Shotgun Boxed Lunch

Shaved Turkey Breast, Baked Ham and Cheese served on Gourmet Bread
Garnished with Lettuce and Tomato

Or

Assorted Garden Fresh Vegetables and Cheese served on Gourmet Bread

Chips, Apple and Homemade Chocolate Chip Cookie

\$9.00 per guest

Lunch on the Turn

Grilled Hamburger, Brats and Mett's served on Fresh Baked Buns
Garnished with American Cheese, Lettuce, Pickles and Tomato

Assorted Chips and Pretzels

Add Baked Beans and Potato Salad for \$1.50 per guest

\$9.00 per guest

Birdie Special

Marinated Breast of Chicken served on a Gourmet Bun
Garnished with Lettuce and Tomato

Fresh Spring Mix Lettuce, Cucumbers, Tomatoes, Onions and Feta Cheese
Served with a Balsamic Vinaigrette Dressing

Tri-colored Pasta, Fresh Vegetables Marinated in Italian Dressing and Parmesan Cheese

\$10.00 per guest

A minimum of 50 guests is required.
Includes disposable plates, napkins and flatware.
Includes one attendant to maintain buffet for two hours.
Additional staff available upon request.
All charges are subject to a 6% sales tax.
Gratuity is at the host's discretion.

Awards Dinner Packages at Devou Golf and Event Center

Each package includes the following

A Two Hour Event

Complete set-up and clean-up of the room

McHale's trained staff of dedicated servers, chefs, banquet managers and hall managers to coordinate the details of your event while anticipating your guests' needs

A beautiful display of fresh fruit and assorted cheeses, smoked meats and crackers as the guest arrive

Pre-set iced water

A minimum of 80 guests is required.

All charges are subject to a 6% sales tax.

Gratuuity is at the host's discretion.

Par Five Buffet Event

Choice of one salad served with dinner rolls and butter

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese with a basil-balsamic vinaigrette

Marquise House Salad

Fresh mixed greens, cucumbers, tomatoes, onions, cheese, croutons and a ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing

Select one of the following entrées

Hand Carved Choice Prime Rib of Beef served with Au Jus and fresh Horseradish

Grilled 6 ounce New York Strip Steak or Ribeye Steak

Tender Smoked Baby Back Ribs

Grilled Atlantic Salmon Filet served with a Citrus Honey Butter

Select one of the following entrées

Panko Encrusted Tilapia pan seared with Garlic Aioli

Spinach and Gruyere Stuffed Chicken Breast

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Select three items from the suggested accompaniments

Sunday thru Friday	30.75 per person
Saturday	33.75 per person

Please note that we are always able to customize a menu just for you.



Par Four Buffet Event

Choice of one salad served with dinner rolls and butter

Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and a Caesar dressing

Marquise House Salad

Fresh mixed greens, cucumbers, tomatoes, onions, cheese, croutons and a ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing

Select two of the following entrées

Hand Carved Choice Top Round of Beef served with Au Jus and fresh Horseradish

Hand Carved Apple Glazed Pork Loin Roast

Marinated Ribeye Steak Sandwich

Pulled Pork BBQ Sandwich

Panko Encrusted Tilapia pan seared with Garlic Aioli

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Select three items from the suggested accompaniments

Sunday thru Friday

25.00 per person

Saturday

28.00 per person

Please note that we are always able to customize a menu just for you.

Suggested Accompaniments

(If you have a favorite accompaniment that is not on our list, just ask.)

Italian Mostaccioli

Baked pasta smothered in an herbed marinara sauce and topped with a blend of three cheeses

Vegetable Rotini

Tri-color rotini pasta with mixed vegetables including yellow squash, zucchini, red peppers and red onion in a rich alfredo sauce and baked with feta and parmesan cheeses

Wild Rice Blend with Butter and Herbs

Steamed long grain wild and white rice infused with a blend of aromatic spices

Roasted Garlic Mashed Potatoes

Whipped potatoes with a blend of garlic and butter

Rosemary Quartered Potatoes

New red and Yukon gold potatoes seasoned with a hint of rosemary and other herbs

Sour Cream Potatoes

Sliced white potatoes baked in a creamy cheddar, sour cream and onion sauce

Country Style Seasoned Green Beans

Fresh green beans seasoned with diced ham and onions

Green Bean Casserole

Fresh green beans mixed with a creamy mushroom sauce and french fried onions

Glazed Baby Carrots

Belgian baby carrots glazed with a sweet orange butter

Steamed Vegetable Medley

A blend of fresh cauliflower, baby carrots and broccoli florets tossed in a seasoned butter

Pan Seared Garden Vegetables

Fresh zucchini, yellow squash, red onion, red bell pepper and carrots seasoned with butter, garlic and fresh herbs

Steamed Broccoli

Fresh broccoli florets steamed to perfection and tossed with a seasoned butter
(with or without cheddar cheese topping)