

Crystal Lake Golf Course ~ 2021 Cold Appetizer Menu

Minimum of 100 pieces per order unless otherwise specified.

Fresh Fruit Platter

Seasonal Berries and Melons with Vanilla Dip
\$3.00 per person

Fresh Vegetable Platter

Creamy Dill Dip
\$2.50 per person

Domestic Cheese Platter

Cracker Medley
\$2.50 per person

Shrimp Cocktail

Fresh Lemon and Traditional Cocktail Sauce
\$2.50 each

Caprese Skewer

Balsamic Glaze
\$2.00 each

Bruschetta

Served with Crostini
\$1.50 per person

Scallop Nacho

Black Bean Salsa and Cilantro Lime Cream
\$3.00 each

Spinach Dip

Pita Points
\$1.75 per person

Mexican Seven Layer Dip

Corn Tortilla Chips
\$2.50 per person

Blackened Shrimp

Cucumber and Avocado
\$2.25 each

Prosciutto Wrapped Asparagus

Balsamic Glaze
\$1.75 each

Fresh Fruit Skewers

Honeydew, Pineapple, Cantaloupe, Strawberry
\$2.50 each

Honey Smoked Salmon

Traditional Accompaniments
\$2.95 per person

Southwest Pinwheels

Tex-Mex Cheese Blend, Tomato-Basil Tortilla
\$1.50 each

Shrimp Ceviche

Served with Tortilla Chips
\$2.50 per person

Antipasto Skewer

Pepperoni, Olive, Marinated Tomato, Fresh Mozzarella
\$2.00 each

Buffalo Chicken Pinwheels

Wrapped in a Tomato-Basil Tortilla
\$1.75 each

Assorted Tapenades

Sun-Dried Tomato
Garden Vegetable
Pesto Hummus
Classic Olive
Choose 3 of the above varieties
\$2.50 per person

Smoked Salmon Canapes

Pumpernickel with Honey Mustard
\$2.00 each

Mixed Nuts

Traditional Cocktail Variety
\$15.00 per pound

Chex Mix

Original Flavor
\$1.00 per person

Pricing does not include appropriate taxes and service charges ~ Prices and item availability are subject to change

Crystal Lake Golf Course ~ 2021 Hot Appetizer Menu

Minimum of 100 pieces per order unless otherwise specified.

Meatballs

Barbeque or Swedish
\$0.75 each

Vegetarian Egg Rolls

Sweet and Sour Sauce
\$1.25 each

Stuffed Mushrooms

Italian Sausage or Spinach Artichoke
\$1.75 each

Blackened Tenderloin Skewers

Bearnaise Sauce
\$2.95 each

Chicken Satay

Toasted Sesame Glaze
\$3.00 each

Coconut Shrimp

Orange Horseradish Sauce
\$2.25 each

Bacon Wrapped Scallops

Sweet Rice Wine Soy Sauce
\$3.00 each

Spinach Artichoke Dip

Fresh Baked Crostini
\$1.50 per person

Mini Cordon Bleu Sandwiches

Garlic Aioli
\$2.00 each

Bacon Wrapped Potato Bites

Spicy Sour Cream
\$1.50 each

Pork Pot Stickers

Sesame Sweet and Sour
\$1.50 each

Gourmet Flatbread

BBQ Chicken, Bruschetta, Asian Shrimp
\$2.00 each

Bacon Wrapped Chicken

Sweet Thai Chili Sauce
\$2.00 each

Pork Egg Rolls

Sweet and Sour Sauce
\$1.25 each

Chicken Wings

Buffalo, BBQ, or Teriyaki
\$1.50 each

Walleye Dip

Served in a Phyllo Cup
\$2.00 each

Beef Satay

Toasted Sesame Glaze
\$3.50 each

Chili Con Queso

Served with Tortilla Chips
\$1.50 per person

Chicken Breast Tenders

Honey Mustard, BBQ, or Ranch
\$2.00 each

Mini Cheese or Chicken Quesadilla

Fresh Salsa and Sour Cream
\$1.50 each

Cheddar and Bacon Potato Skins

Sour Cream and Scallions
\$1.50 per person

Gluten Free Pizza

Cheese, Sausage or Pepperoni
\$16.00 each (serves 3-4)

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Crystal Lake Golf Course ~ 2021 Buffet Menu

Includes Fresh Baked Dinner Rolls and Garlic Bread Sticks, Coffee and Hot Tea Station
Choices of Salad, Starch and Vegetable

One Entrée \$19.95 | Two Entrée \$23.95 | Three Entrée \$26.95

Parmesan Herb Crusted Chicken Breast

Signature Dijon Cream Sauce OR Marinara Sauce

Sliced Roast Beef

Mushroom Demiglace

Roasted Pork Loin

Cranberry Apple Compote ~ Gluten Free

Grilled Chicken Breast

Lemon Butter Sauce OR Teriyaki Glaze ~ Gluten Free

Broiled Atlantic Cod Loin

Lemon Tarragon Cream ~ Gluten Free

Roasted Turkey Breast

Traditional Stuffing and Turkey Gravy

Glazed Pit Ham

Honey Orange Glaze

Crispy Asian Chicken

Toasted Sesame Glaze

Burgundy Beef Tips

Red Wine Reduction and Beef Gravy

Penne Pasta

Chicken Alfredo OR Meatball Marinara

Baked Ziti

Bolognese Sauce

Vegetables

Fresh Vegetable Medley
Honey Glazed or Dill Buttered Baby Carrots
Balsamic Brussels Sprouts
Sesame Teriyaki Green Beans
Asparagus Spears (Add \$1/person)
Bacon Bleu Cheese Brussels Sprouts (Add \$1/person)

Starches

Smoked Gouda Mashed Potatoes
Garlic Mashed Potatoes
Rosemary Roasted Baby Red Potatoes
Rice Pilaf
Wild Rice Stuffing

Salads

Garden Salad with Parmesan Ranch Dressing
Caesar Salad with House Croutons
Strawberry Salad (Add \$2/person)
*Mixed Field Greens, Gorgonzola Crumbles, Sliced Strawberries,
Candied Pecans, Raspberry Vinaigrette*
Spinach Salad (Add \$2/person)
*Sliced Hard Boiled Egg, Applewood Smoked Bacon,
Shaved Red Onion, Warm Bacon Vinaigrette*

Children's Meal

Chicken Tenders with French Fries
Applesauce and Ketchup
\$9.95

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Crystal Lake Golf Course ~ 2021 Plated Menu

Includes Fresh Baked Dinner Rolls and Garlic Bread Sticks, Coffee and Hot Tea Station
Choices of Salad, Starch and Vegetable

Parmesan Herb Crusted Chicken Breast	\$22.95
Signature Dijon Cream Sauce OR Marinara Sauce	
Pork Tenderloin Medallions	\$22.95
Cranberry Apple Compote ~ Gluten Free	
London Broil	\$26.95
Beef Demiglace ~ Gluten Free	
Breaded Cheddar Chicken Breast	\$23.95
Smoked Gouda Mornay Sauce	
Broiled Salmon Fillet	\$26.95
Fresh Pineapple Salsa OR Pesto Cream Sauce ~ Gluten Free	
6oz Grilled Top Sirloin Steak	\$29.95
Roasted Shallot Butter OR Tennessee Whiskey Glaze ~ Gluten Free	
Walleye Fillet	Market Price
Broiled (Gluten Free) OR Breaded, Lemon Herb Cream Sauce	
Chicken Cordon Bleu	\$22.95
Hickory Smoked Ham, Swiss Cheese, Mornay Sauce ~ Gluten Free	
Garlic Pepper Shrimp	\$26.95
Scampi Butter	
Wild Rice Stuffed Chicken Breast	\$24.95
Mushroom Cabernet Sauce	
10oz Prime Rib Au Jus	\$29.95
Horseradish Cream ~ Gluten Free	
Roasted Turkey Breast	\$23.95
Traditional Stuffing, Turkey Gravy, Cranberry Relish	
6oz Grilled Beef Tenderloin	\$34.95
Garlic Herb Butter and Cabernet Demiglace ~ Gluten Free	
Bruschetta Grilled Chicken	\$22.95
Mozzarella and Parmesan Cheese, Fresh Tomato, Onion, Garlic and Basil ~ Gluten Free	
Vegetarian Ravioli	\$22.95
Roasted Red Pepper Cream Sauce	

Vegetables

Fresh Vegetable Medley
Honey Glazed or Dill Buttered Baby Carrots
Balsamic Brussels Sprouts
Sesame Teriyaki Green Beans
Asparagus Spears (Add \$1/person)
Bacon Bleu Cheese Brussels Sprouts (Add \$1/person)

Starches

Smoked Gouda Mashed Potatoes
Garlic Mashed Potatoes
Rosemary Roasted Baby Red Potatoes
Rice Pilaf
Wild Rice Stuffing

Salads

Garden Salad with Parmesan Ranch Dressing
Caesar Salad with House Croutons
Strawberry Salad (Add \$2/person)
*Mixed Field Greens, Gorgonzola Crumbles, Sliced Strawberries,
Candied Pecans, Raspberry Vinaigrette*
Spinach Salad (Add \$2/person)
*Sliced Hard Boiled Egg, Applewood Smoked Bacon,
Shaved Red Onion, Warm Bacon Vinaigrette*

Children's Meal

Chicken Tenders with French Fries
Applesauce and Ketchup
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