



# Badlands Golf Course Menu

## *Buffets*

**Sunrise Breakfast** (served all day)- scrambled eggs, biscuits and sausage gravy, seasonal fruit, & French toast **\$14.95**

**Slow Roasted Pork & Turkey** – slow braised pork and turkey, potatoes, gravy, vegetable, bread tray, & salad **\$18.95**

**Homemade Spaghetti** – homemade red sauce with fresh ground beef and spices, cheese, garlic bread, & salad **\$16.95**

**Deli Sandwiches** – homemade roll, ham, salami, lettuce, tomatoes, onions, secret sauce, chips, & handmade pasta salad **\$13.95**

## *Plated Entrees*

(Minimum of 40 Guests ~ Choose 2 Options)

**8 Ounce Flame Grilled Sirloin** – braised mushrooms, potatoes, sweetcorn, bread tray, & fresh salad with house dressing **\$19.95**


**Marinated Grilled Chicken Breast** – mushroom risotto, bread tray, sweetcorn, & fresh salad with house dressing **\$16.95**

**Homemade Spaghetti** – homemade red sauce with fresh ground beef and spices, cheese, garlic bread, & fresh salad with house dressing **\$14.95**

**Vegetarian Pasta** – homemade red sauce with spices, cheese, garlic bread, & fresh salad with house dressing **\$13.95**

**Vegetarian Savory Butternut Squash Soup** – homemade tomato and basil bruschetta & fresh salad with house dressing **\$12.95**

**Main-Course Vegetarian Salad** – fresh seasonal vegetables, bread tray, & house garlic vinaigrette dressing **\$12.95**





## *Hors D'oeuvres*

(Serves Approximately 40 Guests)

**Charcuterie Board Tower** – gourmet meats, variety of cheeses, seasonal fruit, vegetables, spreads, assortment of breads, crackers, and pickles **\$95.00**

**Authentic Pico De Gallo & Chips** – freshly chopped tomatoes, red onion, sweet peppers, cilantro, garlic, and a variation of spices **\$60.00**

**Deli Sandwiches** (100 sandwiches) – homemade rolls, ham, salami, fresh lettuce, tomatoes, onions, & secret sauce **\$260.00**

**Variety of Picnic Salads** – choose from Italian Tortellini Salad, Asian Ramen Salad, or feel free to request something specific **\$80.00**

**Honey BBQ Meatball** – smothered in homemade BBQ sauce and served with fresh Italian bruschetta **\$95.00**

## *Desserts*

(Serves Approximately 40 Guests)

**Strawberry Party Cake** – moist white cake with raspberry glaze topped with whipped cream topping **\$50.00**

**Devil's Chocolate Brownies** – a rich platter of bars drizzled with caramel and chocolate topping **\$50.00**

## *Beverage Options*

(Serves Approximately 40 Guests)

**Tropical Fruit Punch** – a variety of fruit juices, carbonated sodas, and chilled with frozen sorbet **\$60.00**

**Open Bar** – staffed beverage services with open tab, fixed tab amount, etc.

**Drink Tickets** – each ticket valued at \$4 with optional upcharge to purchase top shelf beverages

**Should you request a special menu, our chef is flexible to accommodate your desires (please specify) -** \_\_\_\_\_

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- Room Charge of \$5 per person is applicable for room set up, cleaning services, etc.
- Confirmation of menu desires and guest count must be made 1 week in advance
- Meal costs listed above do not include tax, room charge, or 20% gratuity which will be added to the final bill
- Food Allergy Notice- Be advised that all menu items prepared may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish, fish, etc.

**Please contact Tyler Perry at 715-749-4150 to book your reservation**

