



<u>Event Date:</u>	.
<u>Event Name:</u>	.
<u>Event Contact:</u>	.
<u>Contact Information:</u>	.
<u>Guest Counts:</u>	.
<u>Time:</u>	.

Type of service requested – Buffet, Plated, Family Style, Themed Dinner –
(Please see our Catering/Banquet Menu for Selections of your type of service)

Specialty Food and Wine Paired Dinner –
This is a guided food and wine event

Meal Service – Appetizers, Full Dinner, Combo

Dessert Service – Y/N

Beverage Service – Cash Bar, Drink Tickets, Open Bar, Limited Open Bar
Non Alcoholic Pack, Custom Bar

Linen Service – Black Tablecloths, White, Red, Black, or Green Napkins

AV Equipment – Y/N

Total Budget – Including food, beverage, tax, gratuity, services

Return form to RayCook.Vardon@gmail.com

Menu Selections are Listed Below.....



Vardon Party Menus

Vardon Traditional Appetizers

Vardon Meatballs (Thai Chile, Honey Garlic, BBQ)
Pot Stickers with Teriyaki Dipping Sauce
Spicy Cheese Curds with Poblano Ranch Dipping Sauce
Grilled Chicken Skewers (3 flavor offerings)
Double Fried Wings (3 flavor offerings)
Fresh Hand Breaded Chicken Tenderloins
Pulled Pork Sliders
Burger Sliders
Slider Topping Bar w/ Bacon Jam
Potato Bar – French Fry, Mashed, or Baked
Fresh Pasta Salad
Poutine Bar
Fresh Fruit Tray
Domestic Meat, Cheese, Cracker Tray

Vardon Signature Appetizers

Whole Flatbreads (Greek Chicken, Thai Chile, Sicilian)
Garlic and Butter Mussels
Caprese Skewers Salad Tray
Grilled Vegetable, Queso Dip and Grilled Pita Tray
Shrimp Cocktail (Large) 16-20 cnt
Shrimp Cocktail (Jumbo) 13-15 cnt
Bacon Wrapped Prawns 8-12 cnt
Imported Meat, Cheese and Cracker Tray
Prosciutto Wrapped Asparagus Bundles
Grilled Pork Tenderloin Sliders
Beef Tenderloin Sliders with Horseradish Pepper Cream

Vardon Classic Dips

Creamy Queso, Salsa and Fresh Tortilla Chips
Spinach and Artichoke Dip w/ Grilled Pita Chips
Buffalo Chicken Dip w/ Fresh Fried Tortilla Chips

Buffet Style Menus

- 1** Two protein buffet includes a fresh mixed green salad, rice option or pasta salad, fresh bread, and vegetable side choice.
- 2** Three protein buffet includes a fresh mixed green or Caesar salad, rice option or pasta salad, fresh bread, two vegetable side choices.

Protein Options:

Roast beef, turkey, roasted ham, roasted pork

Rice Options:

Wild grain and mushroom or garlic and herb

Vegetable Options:

Baked potato, mashed potatoes, herb-roasted potatoes, grilled asparagus, grilled mixed vegetable medley.

Add on Options:

Garlic and butter shrimp, breaded scallops or glazed salmon.

Dessert Options

Lemon, Raspberry, Amaretto, and Baileys Coffee Bar Assortment
Outside desserts are permitted on special occasions.

Specialty Buffet Packages

Mexican Buffets:

- 1** Taco bar with seasoned ground beef, Spanish rice, pico, diced red onions lettuce, shredded cheese, sour cream, chips, salsa, soft shell tortillas and creamy queso.
- 2** Steak and chicken fajita, rice, beans, pico, guacamole, queso, chips, salsa, lettuce, cheese, sour cream, and tortillas.
- 3** Nacho Bar with Shredded Beef or Pulled Siracha Pork, Corn Tortilla Chips, Pico, and Queso.

Italian Buffets:

- 1** Penne pasta, Italian style chicken, fresh tomato basil and Parmigiano cream sauce, with garlic bread and Caesar salad.
- 2** Grilled chicken caprese, Italian sausage with grilled peppers and onions, penne pasta with fresh tomato basil, Caesar salad.
- 3** House made Lasagna, Ceasar salad, garlic bread.

Seafood Buffet:

Garlic and butter shrimp, breaded scallops or glazed salmon, vegetable choice, rice choice and salad choice.

Mediterranean Buffet:

Greek style grilled chicken, traditional Gyro beef/lamb with mint, basil and saffron rice with pine nuts, fresh grilled vegetables, grilled flatbreads, with house made tzatziki sauce and lemon-garlic and parsley pesto, tomato, oregano and basil salad.

Gourmet Deli Buffet:

Herb infused hoagie roll, provolone cheese, lettuce, tomato, red onion, pickles, hot pepper mix, salami, pepperoni, roasted turkey breast, smoked ham, and prosciutto.

Served with fresh pasta salad and kettle chips

Prime Rib Buffet:

Herb roasted prime rib, vegetable choice, rice choice and salad choice.

Vardon Golf Club Member Favorite Buffets

- 1** Herb rubbed and grilled chicken, simmered in our Mediterranean cream sauce with roasted tomatoes, sautéed garlic and fresh spinach, with our roasted garlic potatoes and Caesar Salad.
- 2** Grilled ginger and soy pork tenderloin, garlic mashed potatoes, grilled asparagus, and mushroom blend.
Served with a mixed green and honey mustard vinaigrette salad.
- 3** Honey garlic glazed salmon, lemon and herb rice, with roasted broccoli and tomatoes. Served with fresh strawberry, spinach and poppy seed dressing salad.
- 4** Backyard BBQ Buffet, with smoked baby back ribs, BBQ chicken thighs and smoked sausage. Coleslaw, potato salad, sweet corn on the cob and cornbread muffins completes this BBQ dinner.

All Club Favorite Buffets are served with Grilled Naan Flatbread

Kids Meals

- 1 Breaded chicken tenderloins and fries or grilled vegetable
- 2 Creamy shells and cheese (mac n cheese)
- 3 Mini burger and fries
- 4 Chicken and cheese quesadilla
- 5 Grilled Cheese and fries

Plated Dinners - Includes salad type and grilled bread or rolls

- 1 Mediterranean Grilled Chicken and Vegetable Bowl with Quinoa
- 2 Certified Angus Hanger Steak, Potato, Grilled Asparagus (6 oz)
- 3 Lemon & Garlic Grilled Prawns and Vegetable Bowl with Quinoa
- 4 Grilled Salmon and Roasted Tomato Vegetable Bowl with Quinoa
- 5 Lemon Herb or Blackened Walleye, Baked Potato, Grilled Asparagus
- 6 Butterflied and Breaded Shrimp, Potato, Grilled Asparagus
- 7 NY Strip Steak, Baked Potato, Asparagus (12 oz)
- 8 Certified Angus Ribeye, Potato, Grilled Asparagus (14 oz)
- 9 USDA Prime Tenderloin, Potato, Grilled Asparagus
- 10 Surf and Turf with Prime Tenderloin and Prawns or Breaded Shrimp
With 5oz Lobster Tail
- 11 Customized Plated options available upon request

Gratuities - All Vardon private parties will be charged a 20% service fee applied pre tax on all food and beverage sales.

Guest Checks - All food sales will be charged on one check and must be finalized at the end of the event. (Bar tabs can be individual)

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