



Oakwood Country Club
Wedding Menu Guide



Updated 6/15/19

Our Wedding Menu Guide allows our wedding clients to check out our menu options to see what Oakwood Country Club has to offer. Please feel free to inquire about the availability of any item(s) that you do not see listed. Our Director of Events and our Chefs love to work together to make sure that each menu is personalized for each bridal party.

Prices are subject to change with market value- please review our “Complete Wedding Guide” for more information as well.

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Non-Alcoholic Beverage Options

Traditionally, Oakwood Country Club places glasses with ice water at each place setting for your guests to enjoy at no charge to you. To accommodate their guests, many couples choose to include a beverage station available throughout all or part of their event. This is a perfect solution when considering about what your guests will be doing while you take those gorgeous photos after your ceremony!

All beverages are priced per person and do not include tax and service charge.

Coffee, Iced Tea, and Water (our most popular combination)	\$1.75
Iced Tea* (Sweet and/or Unsweetened)	\$1.00
Coffee** (Regular and Decaffeinated)	\$1.25
Lemonade*	\$1.00
Canned Sodas	\$1.25
Juice (Choices are up to you!)	\$1.50
Non-alcoholic punch or signature drink	\$1.75

**Some couples have included a signature flavored and/or colored syrup to add to these beverages to enhance their theme throughout their wedding.*

***Oakwood will provide hot tea available to any guests who request it.*



Appetizers

Choosing to have appetizers at your wedding will give your guests a taste of the delicious food that they can expect for their upcoming meal. Appetizers also provide an additional treat to satisfy your guests while you may be busy taking those beautiful newlywed photos.

To give you a better idea concerning how many food items each guest will be “allotted” per platter, most platters will provide for 2-3 items per guest.

All appetizers are priced per platter and do not include tax and service charge.

	50	100	150	200
<i>Assorted Trays:</i>				
Vegetable Platter**	\$95	\$165	\$210	\$250
Fruit Tray**	\$115	\$205	\$270	\$320
Artisan Cheese Platter**	\$100	\$175	\$225	\$265
Charcuterie Platter	\$130	\$235	\$315	\$370
Mixed Crostini Tray*	\$120	\$220	\$295	\$345
Ham Biscuits*	\$125	\$225	\$300	\$350
Assorted Mini Quiche*	\$105	\$185	\$240	\$270
<i>Poultry, Beef, & Pork:</i>				
Chicken Kabobs, with Dipping Sauce	\$140	\$255	\$345	\$410
Pan-Fried Chicken Pot Stickers	\$125	\$225	\$300	\$350
Meatballs (options include BBQ, Italian, Sweet & Sour, or Swedish)	\$95	\$165	\$210	\$250
Sliders (Burger, Chicken, or Cheesy)	\$150	\$275	\$375	\$450
<i>*Items are perfect for Oakwood servers to pass and serve to your guests</i>				
<i>**Combining 2-3 of these trays will cost \$20, rather than being charged individually</i>				



Appetizers, continued...



	50	100	150	200
<i>Seafood:</i>				
Mini Crab Cakes*	\$205	\$385	\$540	\$670
Hot Crab Dip	\$185	\$345	\$480	\$590
Fried Virginia Oysters, with lemon-pepper aioli	\$195	\$365	\$510	\$630
Oysters, on the half shell, with fresh lemon & cocktail sauce	\$185	\$345	\$480	\$590
Shrimp Cocktail Platter	\$205	\$385	\$540	\$670
Shrimp Skewers, with dipping sauce	\$210	\$395	\$555	\$690
Shrimp Spring Rolls	\$160	\$295	\$405	\$490
<i>Vegetarian:</i>				
Stuffed OR Fried Mushrooms*	\$90	\$160	\$205	\$240
Vegetable Spring Rolls	\$95	\$165	\$210	\$245
Artichoke Fritters, with lemon-pepper aioli	\$135	\$245	\$330	\$390
Hummus & Flatbread	\$85	\$185	\$260	\$310
Fried Green Tomatoes	\$120	\$240	\$335	\$405
Spinach & Artichoke Dip	\$145	\$265	\$360	\$430
Buffalo Battered Cauliflower	\$130	\$250	\$345	\$415
<i>*Items are perfect for Oakwood servers to pass and serve to your guests</i>				

Brunch Buffet

(not recommended as plated)

Who doesn't love brunch??? We have had weddings that chose to have breakfast for dinner, and they were quite well received! Brunch can be a great idea to consider, and they help when it comes to staying within a budget. Be sure to check out page 14 if you'd like to consider having a made-to-order omelet station for your event!

All items are priced per person and do not include tax and service charge.

Oakwood Brunch Buffet

\$12.00

Includes scrambled eggs, biscuits, one starch, and one meat. You are more than welcome to add additional starches, meats, and other items!

<i>Starch Options:</i>	<i>Meat Options:</i>
Shredded hash browns	Bacon or Canadian ham
Home-fried potatoes	Sausage links or patties
Assorted varieties of toast	Country or Honey-roasted ham slices
Grits <i>(cheese option- \$0.50)</i>	Steak <i>(add \$4.00)</i>
<i>To add more than one, add \$1.00</i>	<i>To add more than one, add \$2.00</i>

Additional Items {these may be added to the buffet or requested separately}:

Yogurt	\$1.75	Fresh fruit	\$2.00
Bagels with spreads	\$2.00	Country ham biscuits	\$3.00
Cinnamon buns	\$2.50	Assorted muffins	\$2.00
Danishes and pastries	\$2.75	Scones	\$2.75
Shrimp & Grits	\$6.00	Biscuits & Gravy	\$4.00
*Chicken Crepes	\$4.50	Seafood Crepes	\$6.00
Waffles, pancakes, or French Toast			\$3.00
Eggs Benedict <i>(poached eggs served on English muffins with Canadian-style bacon and homemade Hollandaise sauce)</i>			\$4.50
*Homemade Quiche <i>(your choice between Quiche Lorraine, Spinach, Four Cheese, and "Farmer's Market" Quiche)</i>			\$4.00

**Chef Recommended*

Hot Lunches

Available for receptions between 11 am and 3 pm

Plated Hot Lunch

Starting at \$14/person

Pre-Plated Salad, Bread*, one Entrée, and a Starch** OR a Vegetable***

Buffet Hot Lunch

Starting at \$16/person

Salad, Bread*, one Entree, one Starch**, and one vegetable***

- For additional entrées, add \$4/person per entrée.
- Additional sides are \$2/person per side.

**Additional details are on pages 8 and 9 **Available options are on page 13*

Some of our most popular hot lunch buffet options:

- The Italian \$16/person
 - Caesar Salad, Garlic Bread, vegetable choice, and choice of two entrée options: Baked Spaghetti, Meat Lasagna, Chicken Parmesan, Vegetable Lasagna, Pasta Primavera, or Choice of Pasta with Alfredo or Marinara sauce
- Mexican Feast \$16/person
 - Choice of seasoned ground beef or shredded Southwest chicken, hard and soft taco shells, refried beans, Spanish rice, and taco fixings, including shredded lettuce, sour cream, diced tomatoes, shredded cheese, onions, salsa, and jalapenos.
- Southern-Style Buffet \$18/person
 - Cornbread (muffins), Mashed Potatoes or Baked Macaroni & Cheese, Southern-style green beans (with bacon), Homemade Meatloaf, and Fried Chicken or Fish
- Slider Bar \$16/person
 - Slider Buns, Pulled Pork, Burger (or Chicken) Slider Patties, Baked Beans, Coleslaw, and Dressings

A Tier Options {plated} \$14, {buffet} \$16 One Entrée, \$18 Two Entrées

Found on page 10

B Tier Options {plated} \$20, {buffet} \$22 One Entrée, \$24 Two Entrées

Found on page 11

C Tier Options \$26 D Tier Options \$32

Both are plated only and can be found on Page 12

Dinner Entrée Options

All items are priced per person and do not include tax and service charge.

Plated Dinners Starting at \$22*/person

*Pre-Plated Salad, Bread, One Entrée, Starch, and Vegetable***

Buffet Dinners Starting at \$26*/person

*Salad, Bread, Two Entrees, One Starch and One Vegetable***

**Pricing details can be found throughout the next few pages*

***You're welcome to add an additional starch or vegetable for \$2/person*

Choice of One Salad:

- House Salad *{Mixed greens topped with cherry tomatoes, cucumbers, and shredded cheese}*
- Caesar Salad *{Romaine lettuce topped with fresh parmesan cheese and croutons}*

We suggest choosing two dressings for your guests:

Homemade Ranch, Paris (our tangy House dressing), Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Sesame Ginger, or Raspberry Vinaigrette

Additional Suggestions:

- Add a protein to the *(plated)* salads:
 - Chicken \$3.00
 - Shrimp \$4.00
 - Salmon \$7.00
- If you would prefer a more elegant salad, full of items like apples, feta cheese, oranges, etc., we can accommodate you for an additional \$2.25/person.
- We offer pre-plated Caprese for \$2.50 per person.



Choice of One Bread:

Bread will be provided in an elegant bowl or basket at the end of a buffet line. For a plated dinner, we will place a basket of bread (along with butter if needed) on each table when the salad or soup is served.

- Dinner Rolls
- *Homemade Yeast Rolls
- Assorted Bread & Rolls
 - *Garlic Bread
 - Cheddar Biscuits



An Additional Idea: Soup!

Many couples and their guests love soup, regardless of the season. As many soup prices begin at \$4.00 per person and do well to satisfy most pre-dinner hunger “pangs”, you may want to consider adding soup to your buffet or as a plated item prior to the entrée course.

- Butternut Squash
 - She Crab
 - *Tomato Basil
 - French Onion
 - Homestyle Chili
 - Potato & Leek
- *Loaded Potato Soup

**Chef Recommended*

Entrée Options

A Tier Options \$22 {plated}, \$26 {buffet}

Poultry

*Chicken Marsala (*topped with mushrooms in a Marsala cream sauce*)

Chicken Piccata (*in a lemon sauce and topped with capers*)

Chicken Pomodoro (*with grape tomatoes and scallions in a white wine sauce*)

Fried Chicken (*Southern-style breaded and fried*)

Roasted Chicken (*chicken marinated in spices and broth and then slow-roasted*)

Chicken **OR Eggplant** Parmesan (*Panko-crusted chicken or eggplant topped with marinara and melted mozzarella cheese*)

*Chicken Florentine (*stuffed with creamed spinach, grilled artichokes, and topped with mozzarella cheese*)

Grilled Chicken Caprese (*topped with fresh tomatoes, fresh mozzarella cheese and basil, and balsamic glaze*)

Grilled Teriyaki Chicken **OR Salmon** (*glazed with teriyaki sauce and topped with grilled pineapple*)

*Hawaiian Ham (*made with pineapple and cherries- a colorful and tropical treat!*)

Seafood

*Baked Salmon Filet (*with the option to add Cajun butter, pesto, or honey*)

Whole Poached Salmon (*buffet only*)

Southern-Fried Catfish

Other Items

Sliced Roast Beef, Pork
Tenderloin, OR Roasted Turkey

Homemade (Mini) Meatloaf

Seasoned and Par-Grilled Pork
Chops

*Chef Recommended



B Tier Options \$28 {plated}, \$32 {buffet}

Poultry

*Cajun Seared Chicken (*topped with jumbo shrimp and Cajun Beurre Blanc*)

Stuffed Chicken (*with prosciutto, cheese, & herbs*)

Chicken Cordon Bleu (*stuffed with ham and Swiss cheese, fried, and topped with velouté sauce*)

Seafood

Fish of Choice/Availability and cooked to preference: Grilled, Seared, Fried, Poached, or Baked (*think Swordfish, Rockfish, Parrot Fish, Tuna, and more!*)

Homemade Crab Cakes

Chargrilled Mahi-Mahi

Beef, Lamb, & Pork

Chargrilled Bone-In Pork Chops (*with roasted apples*)

Grilled Bacon-Wrapped Pork Tenderloin

Beef Burgundy

*Grilled Beef Tenderloin with Jack Daniels glaze

*Dijon Lamb Chops

Smoked Short Ribs

**Chef Recommended*



C Tier Options \$34 {plated only}

Beef & Pork

Filet of Beef**

Prime Rib**

*Ribeye**

Center-cut NY Strip Steak (*served with compound butter and a russet potato hay stack*)**

Boursin Strip Steak (*14 oz. strip steak chargrilled and served on a bed of Boursin cheese*)**

Seafood

Roasted Grouper OR Flounder



*D Tier Options \$40
{plated only}*

Sea Bass OR Halibut
(*seasoned and seared*)

Filet Mignon (*Barrel cut filet mignon
seasoned and chargrilled*)**

*Surf & Turf (*Barrel cut filet paired with a
steamed cold-water lobster tail*)**

Seafood Trio (*Steamed cold-water lobster
tail, chargrilled shrimp, and crab cake*)

**Chef Recommended*

***Cooked to your preferred temperature*

Keep in mind that the Chefs will need the specific temperatures for each individual guest when requesting beef, and we will need to decide how to “label” each guest, such as with a place card.

Vegetable Options

Buttered Broccoli (*with red peppers*)

Sugar Snap Peas

Fresh Vegetable Medley (*request them julienned for an extra surprise!*)

Green Beans (*optional: add garlic, almonds, or make it Southern with bacon*)

(Lemon) Grilled Asparagus*

Sautéed Mixed Colorful Cauliflower

Roasted Brussels Sprouts

Baked Ratatouille*

Sautéed Garlic Spinach



Starch Options

Cheesy Polenta or Grits

Creamy Risotto*, Rice Pilaf, Saffron Rice*, OR Wild Rice

Scalloped Potatoes

Linguine, Penne, or Fusilli Pasta (*with a light sauce*)

(Sweet Potato) Wedges

Oven-Roasted Red Potatoes

Fingerling Potatoes with Sage or Rosemary

Chargrilled Corn (*Casserole*)

Baked Potato (*with sour cream & butter*)

Flame-Roasted Fuji Apples

Mashed Yukon Gold Potatoes or Sweet Potatoes

Five-Cheese Macaroni & Cheese*

Honey-Roasted Baby Carrots

**items are an additional \$1.00/person*

Food Bars

Some couples prefer a more casual feel to their wedding and/or they simply love food bars! The following are options that Oakwood has set up and served in the past.

All items are priced per person and do not include tax and service charge.

Baked OR Mashed Potato Bar \$6.00/person

Mashed Yukon Gold potatoes or Russet baked potatoes with many options for toppings, including shredded cheese, bacon, sour cream, chives, butter, gravy, and more. If you would prefer to have the mashed potatoes served via martini glasses, it would certainly add an elegant twist!



Nacho Bar \$7.00/person

Fresh fried tortilla chips with many topic options, such as taco beef crumbles, shredded lettuce, diced tomatoes, nacho cheese, black olives, shredded cheese, onions, jalapenos, salsa, sour cream, and guacamole.

Tapas Bar *{price varies depending on food selections}*

Each of the chosen food items are served from different stations, served as an appetizer size. You are welcome to choose almost anything on this menu, as well as options that you don't see. Please ask our Director of Events about how to make this option work for you!

Food Stations

If you would like your guests to have some interaction with our wonderful chefs and to add a more personalized plate per guest, consider having food stations during your Big Day.

(There is a \$50 service/carving fee.)

All items are priced per person and do not include tax and service charge.

Made-to-Order Pasta Station \$12.00/person

Includes three different pastas, three sauces, assorted vegetables, and cheese

To add some protein, consider chicken (\$3.50/person), meatballs (\$3.00/person), sausage (\$4.00/person), or/and shrimp (\$5.50/person)

*We highly suggest adding bread and salad with dressing options for an additional \$4.00/person.

Carving Station

Includes sliced freshly baked rolls, condiments, and sauces

Roast Beef, Top Round Beef, Pork Loin, Ham, and/or Turkey is \$7.00/person. Consider Bacon-Wrapped Pork Loin or Beef Tenderloin Filet for \$8.50/person!

Made-to-Order Omelet Station \$10.00/person

Treat your guests to personalized eggs for their main meal on your wedding day. They can choose to have our chefs cook them anything from cheesy scrambled eggs to homemade omelets full of ham, spinach, tomatoes, peppers, onions, mushrooms, and cheese.

Dessert Options

Wedding Cakes

Our amazing chefs can create a one-of-a-kind wedding cake personalized just for you and your bridal guests. All cakes are custom made, and the pricing is based on size, filling, frosting, decoration, etc. Many options are listed below, but you are more than welcome to suggest almost any flavor imaginable and we will find a way to make it happen!

Base Pricing: \$4.00/person

❖ Size and Shape

Cakes can range from 6” to 14.” Our most popular specialty cakes are round, rectangular, or square, and whether you have tiers will depend entirely on your guest count and your preference.

❖ Cake Flavor Options

Yellow, White, Chocolate, Red Velvet, Lemon, Coconut, Carrot, Marble

If you choose to different flavors for the different tiers, there will be an additional charge; however, think of the possibilities of mixing and matching!

❖ Icing Options

Buttercream, Cream Cheese, Chocolate, Fondant

❖ Filling Options *(additional charges apply)*

Raspberry, Apricot, or Strawberry Jam, Chocolate Ganache, Fresh Strawberries & Buttercream, Lemon Curd



Other Dessert Options

Some brides and Grooms decide to do a little something out of the ordinary when it comes to serving sweets to their guests. Below are a few ideas that you may want to consider:

All items are priced per person and do not include tax and service charge.

(Non-“Wedding”) Cakes \$4.25

Lemon Cake with Glaze, Carrot Cake, Homemade *(Assorted)* Cheesecake, Pineapple Upside-Down Cake, Cupcakes, Chocolate Ganache Cake

(Mini) Pies & Cobblers \$4.50

Key Lime Pie, Strawberry Crumble, Chocolate Pie, Blackberry Cobbler, *(Chocolate Chip)* Pecan Pie, Granny Smith Apple Pie, Boston Cream Pie, Peach & Pear Cobbler, Sweet Potato Pie, Coston Cream Pie

Chocolate Mousse or Chocolate Pot de Crème \$3.50

Apple Crisp, served with vanilla ice cream \$4.50

Homemade Crème Brûlée \$4.00

Ice Cream Sundae Station \$5.00

{1-3 ice cream choices with a variety of toppings including chocolate sauce, wet nuts, whipped cream, cherries, etc., based on your preference}



Other Dessert Options

While we would love to be honored to provide the dessert for your wedding, Oakwood Country Club does allow for outside catering if you would prefer to do so. Below are a few ideas that previous brides have used to treat their guests that you may find appealing:



Alcoholic Beverages

All beverages are priced per person and do not include tax and service charge.

We offer both the traditional Open and Cash bars, as well as various combinations of the two options. With an Open bar, the total will be billed based on consumption after your event, though you will be required to pay the estimated bar tab prior to your event. If you would prefer a Cash bar, your guests will appreciate the fact that Oakwood accepts cash, credit card, and even Oakwood member charge.

Wine Options

From your personal collection \$11.00/bottle

While Oakwood has a variety of wines to choose from below, you are more than welcome to bring in your own bottles of wine. There will be a corking fee for every bottle opened, and only Oakwood staff are allowed to open all bottles.

House Wine* \$6.00/glass or \$22.00/bottle

Oakwood offers a variety of wines exclusively from Proverb Winery, in addition to two additional wines (Moscato and White Zinfandel) from Canyon Road. Our white and blush options include Pinot Grigio, Sauvignon Blanc, Chardonnay, and Rosé. Red options include Cabernet Sauvignon, Pinot Noir, and Merlot.

Premium Wine* \$8.00/glass or \$32.00/bottle

<i>Brand</i>	<i>Type</i>	<i>Color</i>	<i>Location</i>
La Crema	Chardonnay	White	California
Ca'Lunghetta	Pinot Grigio	White	Italy
Ponga	Sauvignon Blanc	White	New Zealand
Mimi en Provence	Rosé	Blush	France
Sivas-Sonoma	Cabernet Sauvignon	Red	California
Château Souverain	Merlot	Red	California
Leese-Fitch	Pinot Noir	Red	California
Alamos	Malbec	Red	Argentina

Champagne Punch OR Sangria \$45.00/gallon (serves 20)

Mimosa (*prosecco and orange juice*) \$6.00/glass

Prosecco Toast (*with customizable, Tiffany Blue label*) \$30.00/bottle

**We do suggest choosing 2-3 types of both red and white wine to accommodate your guests.*

Beer Options

Bottled Beer

❖ Domestic Beer \$4.00

Budweiser, Bud Lite, Michelob Ultra, Michelob Lite, Miller Lite, Coors Lite, Yeungling, Sam Adams, Angry Orchard Cider, O'Doul's (*non-alcoholic*)

❖ Import and Premium Beer \$5.00

Heineken, Corona, Corona Lite, Amstel Lite, Guinness, Devil's Backbone Vienna Lager & 8 Point IPA, Blue Mountain Brewery Selections

Draft Beer

This option is only available with open bars. Please know that different beers come in certain barrel sizes, while others may not be available in draft.

Size of Barrel	# of 12 oz. beers	Domestic Price	Import/Premium Price
1/6 Barrel	55	\$110.00	\$165.00
1/4 Barrel	82	\$164.00	\$246.00
1/2 Barrel	165	\$330.00	\$495.00

Liquor Options

House Liquor \$6.00/beverage

Bowman's Vodka, Rum, and Gin, Early Times Bourbon, Clan MacGregor Scotch, and Montezuma Tequila

Call Liquor \$7.00/beverage

Absolut Vodka, Bacardi Silver Rum, Tanqueray Gin, Jack Daniel's Bourbon, Dewars Scotch, and Jose Cuervo Tequila

Premium Liquor \$8.00/beverage

Grey Goose Vodka, Myers Dark Rum, Bombay Sapphire Gin, Maker's Mark Bourbon, Chivas Regal Scotch, and Patron Tequila

Many Brides and Grooms love to offer a signature drink to their guests, so be sure to inquire about possibilities!

This wedding menu guide is to be used as a template when considering what you would like concerning the food and beverage for you and your wedding guests on your Big Day. If you have other ideas, please don't hesitate to contact us so that we can work with you to offer you the menu (and price point) that you have always visualized for your Wedding Day.

We greatly appreciate your interest in Oakwood Country Club and look forward to working with you in the future!



Contact Us!

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