


TWIN OAKS

COUNTRY CLUB

CATERING MENU

Twin Oaks County Club
along with Executive Chef John Scritchfield, C.E.C.
offer a wonderful array of menu choices designed
to fulfill the needs of each and every member.
From our full breakfast service to elegant receptions,
you are sure to find a menu to fit your needs.

RACHEL ANDERSON
Dining and Catering Director
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POLICIES & INFORMATION

Welcome to Twin Oaks Country Club and thank you for allowing us to help you plan your special event.

Twin Oaks Country Club is a private, member-owned facility. All events must be arranged through our Catering department. To host an event at our facilities you must be a member or have a member *sponsor* your event. If payment arrangements are not made prior to the event, the member sponsor must be made aware that ***all charges related to the event*** will be billed on their account.

BILLING

All payment details must be arranged at the time of scheduling the event. Twin Oaks Country Club will accept credit cards, cash or check, but prefer billing member accounts. Credit Cards accepted include: Visa, MasterCard and Discover. The club does not accept American Express.

Parties of 15 people or more ***must be on one ticket***.

Any event exceeding 100 guests will be required to provide security at a rate of \$20.00 per hour.

If your event runs over four hours long, you will be charged an additional \$15.00 per hour per server.

GUARANTEE AGREEMENT

A contract between the club and the host will be provided detailing all aspects of the club's and the host's responsibilities. This contract will include food and beverage to be provided, set-up fees, rental expenses to be paid by the host as well as time and date information. At least one week prior to any event the host ***must*** provide an accurate count of the number of guests expected to attend. This number will represent the minimum number of guests charged.

Any guests attending in excess of the pre-event count will be subject to additional fees. The club will provide this contract to the host prior to the event date. The host must agree to all aspects of the contract, sign and return the contract prior to the event. An electronic (email, scan, fax) signature will be accepted as binding the contract.

FOOD AND BEVERAGE

All food and beverage provided for a hosted event is subject to an 18% automatic gratuity. Events will be subject to a set-up charge based on the room size as well as the amount of set-up needed. Please refer to the schedule of room charges for the base amount of the fee.

Food & Beverage **may not** be brought to the club in any form without prior permission.

DECORATIONS

We do not allow any pins or punctures to our walls or woodwork to hang decorations. Please check with the Catering and Dining Director if you have questions about decorating options.

White table linens and white napkins will be provided for your event by the club. If you would like colored table linens or colored napkins, please see the "additional catering fees" section on the next page.

The use of confetti, glitter, etc is not permitted on club grounds. The use of such decorations may result in an Excessive Cleanup Fee which will be determined at the discretion of the manager.

Our catering menu will allow you to choose between various options to make your menu truly unique. Please remember these are guidelines and we will make every attempt to accommodate your requests.

Thank you for choosing Twin Oaks Country Club.

CATERING ROOMS AVAILABLE

Maximum number of people may be less depending on your catering needs.

ENTIRE CLUBHOUSE

Excludes Mulligans and the Men's Grille

\$1000.00

ENTIRE OAK ROOM

Maximum 160 people without a dance floor

Maximum 130 people with a dance floor

\$300.00

OAK ROOM A

Includes the Atrium

Maximum 70 people

\$150.00

OAK ROOM B

Maximum 90 people

\$150.00

UPPER AND LOWER PATIO

\$200.00

(Upper or Lower Patio \$100 each)

MULLIGAN ROOM

Maximum 60 people

\$100.00

LADIES LOUNGE

Maximum 20 people

\$50.00

THE POOL PARTY PATIO

\$25.00

ADDITIONAL CATERING FEES

PROJECTOR

\$25.00

We encourage you to bring your own audio visual equipment; we do not have a service technician on staff and can not guarantee compatibility.

SCREEN

\$25.00

BAR SET UP

\$50.00

(See last page of this catering menu for bar options.)

DANCE FLOOR

\$50.00

COLORED NAPKINS

\$.20 each

Available Colors:

Red, Burgundy, Rust, Yellow, Maize, Gold, Forest Green, Kelly Green, Seafoam, Royal Blue, Navy, Purple, Pink, Ivory/Champagne, Sandalwood, Black, Brown
Quantities may be limited with certain colors.

COLORED TABLECLOTHS

\$3.00 each

Available Colors:

Burgundy, Forest Green, Ivory/Champagne, Sandalwood, Black, Gold, Navy
Quantities may be limited with certain colors.

ADDITIONAL LABOR PER SERVER AFTER 4 HOURS

\$15.00/Hour

BREAKFAST

*Breakfast prices are per person.
All breakfast buffets include fresh brewed coffee
For juice options, see beverage menu*

BUFFET

THE CONTINENTAL

Assorted danishes and pastries, fresh seasonal fruit

\$6.95

THE EARLY RISER

Farm fresh scrambled eggs, potatoes o' brian, hickory smoked bacon, link sausage and seasonal fruit
Your choice of biscuits and gravy or fresh baked muffins

\$9.95

A LA CARTE

A la carte items may be added to breakfast buffet or purchased to create personalized buffet.

Scrambled Eggs - \$2.00	Pancakes - \$2.49	Bacon - \$2.69
Hard Boiled Egg - \$1.50	Grits - \$2.25	Sausage - \$2.69
Biscuits with Gravy - \$2.50	Oatmeal - \$2.95	Hash Browns - \$1.95
English Muffin - \$1.69	Toast - \$1.69	Seasonal Fresh Fruit - \$2.95

Your choice of nine grain, rye, wheat or white

BREAKFAST BAKERY

PETITE CINNAMON ROLLS

Petite pastry swirled with cinnamon and sugar, topped with vanilla icing

\$8.95 per dozen

MUFFINS

morning glory, honey oat bran, chocolate, blueberry, cinnamon streusel

\$11.95 per dozen

MINI PASTRIES

Assorted European pastries

\$15.00 per dozen

MINI QUICHE

Assorted mini quiche

\$10.00 per dozen

LUNCH

Lunch options are available for dinner at \$2.00 per person more.

PLATED

SEASONAL FRUIT SALAD

Your choice of seasonal chicken salad or tuna salad accompanied with fresh seasonal fruits and poppy seed bread

\$9.95

CASHEW CHICKEN SALAD

Mixed greens combined with crisp vegetables, citrus fruits, all white meat chicken, chow mien noodles and toasted cashews
Served with sesame ginger dressing

\$9.95

STEAK AND BLUE CHEESE SALAD

Crisp romaine combined with garden vegetables, crumbled bleu cheese, grilled steak tips and crispy potato curls

\$9.95

CALIFORNIA OPEN FACE SANDWICH

Toasted english muffin layered with oven roast turkey, bacon, tomato, sour cream, guacamole, sliced provolone and bleu cheese crumbles

Served with seasonal fresh fruit

\$9.00

CHICKEN SALAD SANDWICH

Spring/Summer Option: chicken salad mixed with pineapple, pecans and grapes

Fall/Winter Option: chicken salad mixed with diced apples, plump raisins and toasted pecans

Served on seasonal bread with a side of fruit

\$9.95

QUICHE

Made from scratch cream cheese crust filled with your choice of mushrooms, spinach, ham, bacon, sausage, or peppers
Accompanied with fresh fruit or a garden salad

Served with seasonal bread

(minimum of eight people)

\$11.95

BUFFET

All buffets must have a minimum of 25 people.

SOUP AND SALAD

Choice of: Chicken neapolitan, steak and potato or minestrone

Served with an assortment of salads and fresh baked bread

Your choice of: cookies, brownies or lemon raspberry bars

\$8.95

SOUP AND SANDWICH

Choice of: Chicken neapolitan, steak and potato or minestrone

Choice of: Turkey, ham or top sirloin

Served with all the trimmings

\$10.95

A TASTE OF ITALY

Lasagna and chicken alfredo, served with sautéed vegetables in basil butter, garlic bread and assorted salads

\$12.95

BBQ BRISKET

Thinly sliced smoked brisket in our Kansas City BBQ sauce

Served with cheddar mashed potatoes, buttered corn, rolls and assorted salads

\$15.95

CASHEW CHICKEN

Tender white meat tossed in seasoned breading,

then smothered in our original cashew sauce,

topped with crunchy cashews and chopped green onions

Served with fried rice, vegetable medley, rolls and assorted salads

\$12.95

Add egg rolls for \$1.49 per person

FIESTA MIXER

Beef and chicken fajitas along with a seven layer casserole

Served with mexican rice, refried beans, chips and salsa

\$12.95

DESSERTS

Chocolate Tiger Cake

Coconut Cream Pie

Tiramisu

Chef's Choice of Dessert

Chocolate Cream Pie

Cherry Pie

New York Cheesecake

Banana Cream Pie

Key Lime Cream Pie

HORS D'OEUVRES

Hot items are figured at four pieces per person. Prices are per person.
25 person minimum

Small 10 to 25 people ~ Medium 25 to 50 people ~ Large 50 to 75 people

CHICKEN DRUMMETTES

Crispy golden brown
Served with sour cream dip

\$5.95

COCONUT SHRIMP

Gulf shrimp coated in fresh
grated coconut and fried to a golden brown
Served with orange marmalade dip

\$6.95

MEATBALLS

Served in your choice of barbecue, sweet and sour
or tuscan sauce

\$4.95

TUSCAN BRUSCHETTA

Fresh Roma tomatoes blended with roasted garlic, fresh basil,
tender artichoke, bermuda onion, parmesan cheese
Served on a toasted baguette

\$3.95

SPINACH AND ARTICHOKE DIP

Served with our "house made" tortilla chips
Small - \$35.00 Medium - \$60.00 Large - \$85.00

CHIPS AND SALSA

Served with our "house made" chips and fire roasted salsa
Small - \$24.00 Medium - \$35.00 Large - \$50.00

CHEESE AND CRACKERS

Assorted import and domestic cheese
Served with café crackers

Small - \$55.00 Medium - \$95.00 Large - \$150.00

COCKTAIL SHRIMP

Plump gulf white shrimp
Served with classic cocktail sauce

20 shrimp - \$39.00 35 shrimp - \$57.00 50 shrimp - \$96.00

FRUIT DISPLAY

Fresh seasonal fruit with honey yogurt dip
Small - \$45.00 Medium - \$85.00 Large - \$150.00

VEGETABLE ARRANGEMENT

Seasonal vegetables
Served cold with vidalia onion dip
(hot, grilled vegetables available upon request)

Small - \$40.00 Medium - \$75.00 Large - \$125.00

HORS D'OEUVRES BUFFETS

OPTION 1: The Birdie

Served for parties of 50 or more
\$15.00 per person

Buffet includes the following:

Domestic & Imported Cheese Display

Fresh Seasonal Fruit Platter

Choice of Carved Oven Roast Turkey or Hickory Smoked Ham (served with appropriate breads and condiments)

Choose 2 hot hors d'oeuvres at three per person

Barbequed Meatballs

Sesame Chicken Strips

Sausage Filled Mushrooms

Toasted Cheese Ravioli

Tuscan Meatballs

Pork and Vegetable Egg Roll

Chicken Drumsticks

Smoked Chicken Quesadilla

HORS D'OEUVRES BUFFETS

OPTION 2: The Eagle

Served for parties of 50 or more
\$20.00 per person

Buffet includes the following:

Domestic & Imported Cheese Display

Fresh Seasonal Fruit Platter

Choice of Carved Oven Roast Turkey Breast, Hickory Smoked Ham, Roast Pork Loin or Top Sirloin of Beef
(served with appropriate breads and condiments)

Choose 3 hot hors d'oeuvres at three per person

Barbequed Meatballs

Sesame Chicken Strips

Sausage Filled Mushrooms

Toasted Cheese Ravioli

Tuscan Meatballs

Vegetable Spring Roll

Chicken Drumsticks

Smoked Chicken Quesadilla

Choose 2 platters

“House made” Tortilla Chips and Fire Roasted Salsa

Deviled Eggs

Assorted Petite Desserts

Chocolate Dipped Strawberries

Spinach Artichoke Dip with Toasted Pita and Tortilla Chips

OPTION 3: The Albatross

Served for parties of 50 or more
\$25.00 per person

Buffet includes the following:

Domestic & Imported Cheese Display

Fresh Seasonal Fruit Platter

Choice of Carved Oven Roast Turkey Breast, Hickory Smoked Ham, Roast Pork Loin, Top Sirloin of Beef or Kansas City Strip Loin
(served with appropriate breads and condiments)

Choose 3 hot hors d'oeuvres at three per person

Barbequed Meatballs

Sesame Chicken Strips

Sausage Stuffed Meatballs

Toasted Cheese Ravioli

Tuscan Meatballs

Vegetable Spring Roll

Chicken Drumsticks

Pork and Vegetable Egg Roll

Smoked Chicken Quesadilla

Crab Stuffed Mushrooms

Coconut Crusted Shrimp

Choose 2 platters

“House made” Tortilla Chips and Fire Roasted Salsa

Deviled Eggs

Assorted Petite Desserts

Chocolate Dipped Strawberries

“House made” Chips and Dip

Smoked Salmon and Shrimp Canapes

Spinach Artichoke Dip with Toasted Pita and Tortilla Chips

PLATED DINNERS

*Includes your choice of house or Caesar salad and dessert
Some entrees under the buffet selection may also be chosen as a plated meal.
Includes tea, water and coffee*

CHAMPAGNE CHICKEN

Sautéed chicken breast smothered in a champagne cream sauce
Served with rice pilaf and sautéed vegetables du jour

\$16.00

TILAPIA CAPONATA

Grilled tilapia filet topped with a blend of tomato, fresh herbs, olives, artichokes and parmesan cheese
Served over wild rice pilaf

\$19.00

PORK TENDERLOIN MEDALLIONS

Whole roasted pork tenderloin topped with our rosemary apple glaze
Served with horseradish mashed potato and oven roast carrot

\$20.00

6 OZ. FILET MIGNON

Certified angus beef flame grilled to perfection
Served with bleu cheese mashed potato
and sautéed vegetables du jour

\$26.00

BLACK AND BLUE

Peppercorn crusted 6 oz. filet
topped with a bleu cheese butter sauce
Served with sautéed vegetables and duchess potatoes

\$27.00

DESSERTS

Chocolate Tiger Cake

Coconut Cream Pie

Tiramisu

Chef's Choice of Dessert

Chocolate Cream Pie

Cherry Pie

New York Cheesecake

Banana Cream Pie

Key Lime Cream Pie

DINNER BUFFETS

*All buffets must have a minimum of 25 people.
All buffets are served with a small salad bar, bread and butter.
Includes tea, water and coffee*

CASHEW CHICKEN

Tender white meat tossed in seasoned breading, then smothered in our oyster sauce, topped with crunchy cashews and chopped green onions

\$14.95

CHAMPAGNE CHICKEN

Sautéed chicken breast smothered in a champagne cream sauce

\$17.00

BEEF TUSCANY

Medallions of tender aged beef

Served in a red wine sauce with a blend of crimini mushrooms, capers, roasted peppers and fresh herbs

\$24.00

STEAK DIANE

Certified angus beef, seared and topped with sautéed mushrooms, caramelized shallots, dijon mustard, red wine demi glace and a splash of cream

\$24.00

**to add a second entrée; choose the highest priced item and for a chicken entrée add \$6.00, for a beef or fish entrée add \$8.00*

SIDES

*Each entrée comes with your choice of two sides.
Additional sides are available at \$1.00 per person.*

Country Green Beans

Wild Rice Pilaf

Whipped Potatoes

Steamed Vegetables in Basil Butter

Scalloped Potatoes

Buttered Corn

Green Bean Almandine

Cheddar Mashed Potatoes

DESSERTS

Chocolate Tiger Cake

Coconut Cream Pie

Tiramisu

Chef's Choice of Dessert

Chocolate Cream Pie

Cherry Pie

New York Cheesecake

Banana Cream Pie

Key Lime Cream Pie

CARVED MEAT

Can be served as a plated meal or buffet. If you would like a carver for your buffet a \$50.00 carving fee will apply.

HAM

Hickory smoked pit ham
with a citrus glaze

\$20.00

PRIME RIB

Prime rib seasoned with herbs and spices,
then slow roasted

\$29.00

SMOKED TURKEY BREAST

Whole turkey breast hickory-smoked
to perfection

\$18.00

FROM THE BAKERY

Cakes, pies, cookies and muffins are available in a wide variety of flavors. Please ask if you do not see a flavor that suits your palate.

PETITE CINNAMON ROLLS

Petite pastry swirled with cinnamon and sugar,
topped with vanilla icing

\$8.95 per dozen

MUFFINS

morning glory, honey oat bran, chocolate, blueberry, cinnamon streusel

\$11.95 per dozen

HOMEMADE COOKIES

oatmeal raisin, chocolate chunk, white chocolate macadamia, peanut butter

One dozen

\$12.95 per dozen

SPECIALTY SUGAR COOKIES

Seasonal custom shaped cookies

\$18.00 per baker's dozen (13)

TURTLE BROWNIES

Encased with ribbons of caramel and toasted pecans

Two dozen minimum

\$19.95 per dozen

LEMON RASPBERRY BARS

Baked on a shortbread crust

Two dozen minimum

\$19.95 per dozen

BRIOCHE

French sweet bread

\$8.00 per dozen

MINI PASTRIES

Assorted European pastries

\$15.00 per dozen

HOUSE MADE PIES

Serves 8-10

CREAM PIE

*banana, chocolate,
coconut, peanut butter*

\$12.00

FRUIT PIE

*apple, cherry,
peach*

\$15.00

STRAWBERRIES AND CHOCOLATE

Fresh strawberries

Dipped in your choice of white or dark chocolate
or

Accompanied by club-made chocolate fondue

\$1.25 each

CAKES

Icing (*French buttercream*): Double Chocolate or French Vanilla
Cake flavors: chocolate, vanilla, red velvet, lemon, carrot

SIZES

Round

(three layers)

8 inch - serves 12

10 inch - serves 16-20

12 inch - serves 24-30

Sheet Cake

(three layers)

1/4 sheet cake - serves 24-30

1/2 sheet cake - serves 48

\$2.50 per serving

Fondant: \$1.00 per person

Fruit Filling: \$.50 per serving

****Custom flavors and design available at additional cost.**

CUPCAKES

Icing (*French buttercream*): Double Chocolate or French Vanilla
Cake flavors: chocolate, vanilla, red velvet, lemon, carrot

\$12.00 per dozen

****Custom flavors and design available at additional cost.**

WEDDING CAKES

Twin Oaks prides itself in providing custom cakes and desserts.

Please contact Rachel Anderson to schedule a cake tasting
with our Pastry Chef.

-Current cake prices are listed above.

-All wedding cakes are two layers.

-We welcome pictures or sketches of the cake you have in
mind.

(If you don't have any, don't worry! We have plenty of ideas
and photos to share with you.)

-Twin Oaks will provide a 6 inch, fresh, one-year anniversary
cake for you and your significant other at no cost if you
purchase your wedding cake through the Club.

Please contact the Club one week in advance for anniversary cake.

BEVERAGES

COFFEE

Served by the pot Served in large urn
\$6.00 **\$22.00** (*holds four pots of coffee*)

ORANGE JUICE

Served by the pitcher Served in drink dispenser
\$6.00 **\$20.00** (*dispenser holds 3 gallons*)

TEA

Served by the pitcher Served in drink dispenser
\$6.00 **\$20.00** (*dispenser holds 3 gallons*)

PUNCH

Served by the pitcher Served in drink dispenser
\$6.00 **\$20.00** (*dispenser holds 3 gallons*)

LEMONADE

Served by the pitcher Served in drink dispenser
\$6.00 **\$20.00** (*dispenser holds 3 gallons*)

CAN SODA

Coke, Diet Coke, Diet Dr. Pepper, Diet Seven Up, Dr. Pepper, Seven Up, Sprite
\$2.25 per soda

BAR SERVICE

There will be a \$50.00 bar setup fee for all bars.

CHOICE OF HOSTED OR CASH

BEER

Domestic

\$4.00

Craft & Imports

\$5.00

LIQUOR

Absolut Vodka, Bacardi Light Rum, Bailey's, Bushmills,
Captain Morgan, Jose Cuervo, Seagrams 7, Tanqueray

\$6.00

Bombay Sapphire, Crown Royal, Dewars, Grey Goose,
Jack Daniels

\$7.00

On the rocks add \$1.00 ~ Double add \$3.00

Double on the rocks add \$4.00

HOUSE WINE

Chardonnay, White Zinfandel, Merlot, Pinot Grigio

\$6.00

**You may request bottled wine from our wine list
for an additional cost.*

MIXERS

Coke, Diet Coke, Diet Dr. Pepper, Diet Seven Up, Ginger Ale,
Seven Up, Club Soda, Tonic Water

Add \$1.00 per drink

Cranberry Juice, Grapefruit Juice, Pineapple Juice,
Orange Juice, Tomato Juice

Add 1.00 per drink

Bloody Mary Mix

Add \$2.00 per drink

HOSTED BAR ONLY

KEG BEER

Domestic

1/4 keg - \$125.00 ~ 1/2 keg - \$240.00

Craft

1/6 keg - \$155.00

**A 1/2 keg pours approximately 125 beers.*

WINE CARAFES

Chardonnay, Merlot, White Zinfandel

\$15.75 per carafe

**A carafe pours approximately 6 glasses.*

POOL & KID PARTIES

Lemonade and Water come with the Minnow, Flounder and Shark options. Add assorted sodas for \$2.25 per soda.

THE MINNOW

One Entrée and One Side

\$6.95 per person

THE FLOUNDER

Two Entrées and One Side

\$8.95 per person

THE SHARK

Two Entrées and Two Sides

\$11.95 per person

ENTREES

CHICKEN STRIPS

HAMBURGER

HOT DOG

MARINATED CHICKEN

MINI CORN DOGS

SIDES

To add an extra side, add \$1.00 per person.

BAKED BEANS

POTATO CHIPS

CURLY FRIES

FRUIT

POTATO SALAD

HOUSE SALAD

PIZZA

All pizzas are 14 inch, thin crust and cut into 24 squares.

CHEESE

\$10.00 per pizza

HAMBURGER

\$12.00 per pizza

PEPPERONI

\$12.00 per pizza

SPECIALTY PIZZA

Available in a wide variety of flavors

\$14.00 per pizza

CAKE & ICE CREAM

ICE CREAM CUPS

Available in vanilla or chocolate

\$1.50 per cup

BIRTHDAY CAKE

Custom cakes are available