Banquets BY PRAIRIE BLUFF

Prairie Bluff
Plated Dinner Menu

Plated meal includes Coffee, Water and your choice of Lemonade or Iced Tea on table.

$50 per person

Banquet Package includes: Garden Salad - Warm Rolls and Butter- Starch Choice - Vegetable Choice - 2 Entree Choices - Sweets Table

Dressing Choices:
Ranch - Italian - Thousand Island - Creamy Garlic - Bleu Cheese - French - Caesar - Balsamic

Starch Choice:

Roasted Garlic Mash
Herb Roasted Red Potatoes
Mashed Sweet Potato
Cilantro Lime Orzo
White & Wild Rice Pilaf
Baked Potato

Vegetable Choice:

Oven Roasted Vegetables
Honey Glazed Baby Carrots
Vegetable Medley
Bacon Braised Brussel Sprouts
Green Beans with Bacon & Toasted Almonds

Entree Choices:

Chicken Breast - Herb Roasted, Picatta or Marsala
Slow Roasted Roast Beef with Mushroom Demi
Chicken Parmesan with Tomato Bruschetta Relish
Blackened Mahi with Pineapple Citrus Salsa
Apple Walnut Stuffed Pork Loin with Apple Brandy Glaze
Tenderloin Medallions ($60 per person)
Slow Roasted Italian Beef with Rolls
Bourbon Glazed Pork Loin
Smoked Pulled Pork
Baked Mostaccioli
Prairie Bluff Pot Roast
Soy Glazed Salmon ($60 per person)

Assorted Sweets Table

Assortment of Cookies - Brownies - Mini Cheesecakes - Sweet Bars

Add a Bartender for $25 an hour

Add a Dance Floor for $250

All events are subject to 10% sales tax and 18% service charge. Final menu selections and guest count due 10 days prior to event. Deposit is required to confirm event date. All pricing includes table and chair set up and tear down - white table linens and white linen napkins. Final payment due at conclusion of event and can be made with credit card, cash or check.
Gratuity Not Included

PRAIRIE BLUFF PUBLIC GOLF CLUB