



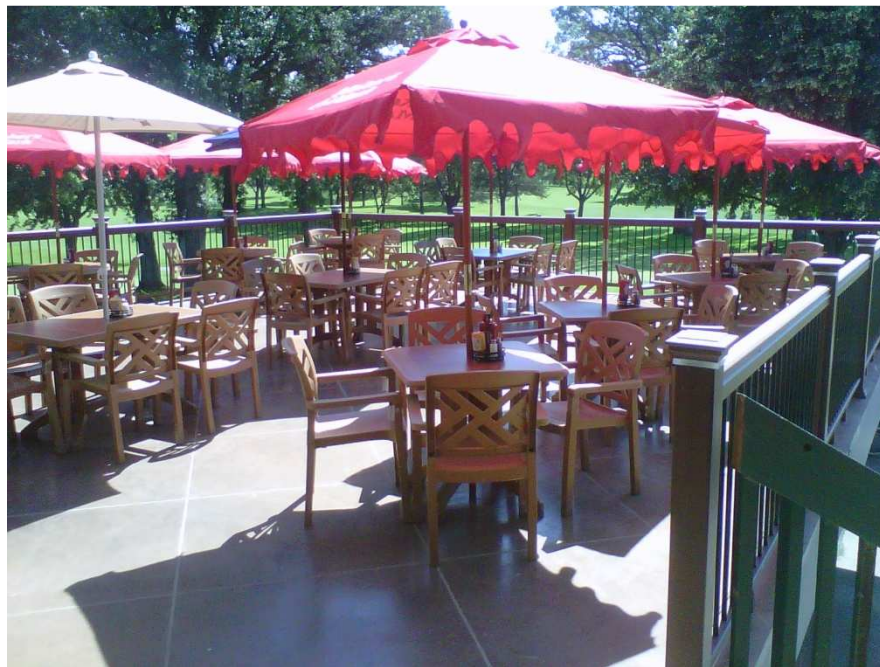
Banquet Menu

The Oaks Banquet Menu

The Oaks at Eagle Creek

The Oaks at Eagle Creek has the ideal location for a small meeting or a large reception. Surrounded by Willmar and Swan Lake, and overlooking the scenic Eagle Creek Golf Course, you just can't get a better view!

Along with our newly remodeled Event Center and Dining Room, we've added a brand new outdoor deck for public and private use. With seating for up to 60, or with cocktail tables and a full bar setup, our new deck is the perfect area to start the evening social hour.



All banquet food menu items are subject to a 7.375% sales tax and an 18% service charge

The Oaks Banquet Menu

Refreshments and Breakfast

Beverage Selections

Coffee – Pot.....	\$6
Coffee – One Gallon.....	\$17
Assorted Soda.....	\$1.75
Lemonade – Carafe.....	\$6
Fruit Punch – Carafe.....	\$6
Assorted Soda – Carafe.....	\$6
Milk – Carafe.....	\$6
Ice Tea – Carafe.....	\$6
Bottle Sparkling Pellegrino Water.....	\$5

*each Carafe serves approximately 5

Pastry and Snack Items (minimum 15 people)

Cinnamon Rolls.....	\$1.75
Caramel Rolls.....	\$2
Donuts.....	\$1
Assorted Muffins.....	\$1.75
Bagels and Cream Cheese.....	\$2
Fresh Baked Cookies.....	\$2
Breakfast Bars.....	\$2.25
Yogurt, Fruit and Granola Parfaits.....	\$3
Fruit – Apples, Oranges and Bananas.....	\$2

Continental Breakfast

Minimum 30 People

Continental

Fresh Made Cinnamon and Caramel Rolls
Coffee, Orange Juice and Water
\$4.95

Executive Continental

Fresh Made Cinnamon and Caramel Rolls
Fresh Fruit- Apples, Bananas, and Oranges
Coffee, Orange Juice and Water
\$6.49

The Oaks Banquet Menu

Breakfast Buffet

Minimum 30 People

The Oaks Deluxe Breakfast Buffet

\$8.95 per person

Choose one item from each category:

Egg

Scrambled Eggs with Cheese
Scrambled with Peppers and Onions
Spinach and Brie Egg Bake
Sausage, Cheese, Mushroom and Onion Egg Bake

Meat

Smoked Bacon
Sausage Links
Glazed Ham

Starch

Hash Browns
American Fries
Deluxe American Fries
(Red Peppers, Onions and Seasoning)

Side

Fresh Fruit
Popover and Honey Butter

Beverages Included;

Orange Juice
Lowfat Milk
Coffee
Hot Tea
Ice Water

The Oaks Banquet Menu

Hors d'oeuvres

Hot

	15-25 Guests	25-50
Guests		
Artichoke Spinach Dip	59	99
BBQ Meatballs	59	99
Bacon Wrapped Jalapenos	59	99
Stuffed Mushroom Caps	69	109
Ham & Cheese Wiches	49	89
Onion Rings	49	89
Chicken Drummies	59	99
Bone-in Wings (your choice of sauce)	59	99
Bacon Wrapped Jalapenos	59	99
Baked Brie Display & LaVosch Crackers	49	

Cold

Cheese & Crackers	69	125
Seasonal Fruit Display	65	115
Smoked Salmon & Lemon Dill Dip (min. 3 lbs.)	35/pound	
Oaks' Deviled Eggs	35	55
Spinach Dip & Artisan Bread	59	99
Southwestern Pinwheels	49	89
Shrimp Cocktail (min. 2 lbs.)	22/pound	
Fresh Vegetable Display	49	89
Fresh Tortilla Chips & Homemade Salsa	35	59
Fresh Tortilla Chips & Pico de Gallo	39	69
Side of Homemade Guacamole	19	29
Palm Sandwiches- Turkey, Ham, or Roast Beef	1.50 each	
Assorted Dessert Bars	3/guest	
Bruschetta Platter	3/guest	
Caprese Skewers	3/guest	
Prosciutto Wrapped Dates and Goat Cheese	3.50/guest	

The Oaks Banquet Menu

Luncheon Buffets

Minimum 30 people

The Oaks Salad Bar

\$6.95 per person

Salad Bar Includes;

Mixed greens salad with toppings and assorted dressings, cold pasta salad, garlic toast & liver pate

Soup, Salad & Sandwich Buffet

\$8.50 per person

The Oaks Salad Bar

Ham and Cheddar Cheese Sandwiches

Roasted Jennie-O Turkey and Swiss Sandwiches

Assorted Fresh Baked Cookies and Brownies

The Oaks Signature Fast Lane Buffet

\$9.50 per person

Three Entrée Meats

Mashed Potatoes and Gravy

Stuffing

Vegetable of the Day

Dinner Rolls or Garlic Toast

Salad Bar

Soup du Jour

Box Lunches

\$7.50 per person

Select any three sandwiches from the following list

Let us know how many of each sandwich you'd like us to prepare

Sandwich Selections

Ham and Cheddar

Jennie-O Turkey and Swiss

Roast Beef with Swiss

Albacore Tuna Salad with Lettuce and Tomato

Our Box Lunches Include

Bag of Chips and a Bottled Beverage

Add an Apple or a Fresh Baked Cookie - \$1

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Dinner Buffet Menu

Minimum 40 guests

1 Entrée \$13.95

2 Entrées \$14.95

3 Entrées \$15.95

Grilled Chicken with Roasted Garlic Cream Sauce

Oaks Creamy Chicken Parmesan

Oven Roasted Chicken – Try it with BBQ!

Honey Baked Ham in Pineapple Glaze

Jennie-O Smoked Turkey Breast with Fresh Pan Gravy

Pork Prime Rib

Oaks Roast Beef and Gravy

Tenderloin Tips in Signature Oaks Sauce

Chef Carved Prime Rib (additional \$3)

Fried Shrimp with Spicy Cocktail Sauce

Chicken and Broccoli Alfredo with Penne Pasta

Baked Lasagna- Choice of Italian Sausage or Vegetable

Chicken Primavera Pasta with Peppers and Mushrooms

Swedish Meatballs

BBQ Ribs

The Oaks Banquet Menu

Dinner Buffet Menu

Minimum 40 People

Southwest Fajita Buffet

\$13.95 per person

Grilled Seasoned Chicken and Beef

Sautéed Peppers and Onions

Shaved Lettuce, Diced Tomatoes and Chopped Onions

Spanish Rice, Salsa, Homemade Guacamole and Sour Cream

Shredded Cheddar Cheese, Fresh Tortilla Chips and Flour Tortillas

BBQ Buffet

\$8.95 per person

BBQ Pork, fresh buns, baked beans, coleslaw,
potato chips & fresh fruit.

Burger Buffet

\$8.95 per person

½ lb. Burger, fresh buns, sliced tomato, lettuce,
sautéed onions and mushrooms,
cheese, potato chips and dip,
potato salad or coleslaw, and fresh fruit.

Pizza Buffet

\$10.95 per person

Assortment of 1-topping pizza and Caesar salad.

Upgrade to Specialty Pizzas for \$.50 per person

Add Bone-In Wings for \$2.00 per person

The Oaks Banquet Menu

Served Entrées

Beef Selections

Ten Ounce Choice Sirloin Steak
prepared Medium Rare or Medium
\$16/guest

Tender Pot Roast
with Savory Pan Gravy
\$14/guest

Tenderloin Tips
in Signature Oaks Sauce
\$15/guest

Roasted Prime Rib of Beef
with Au Jus
\$21/guest

Six Ounce Filet Mignon
Prepared Medium Rare
\$20/guest

Fish & Seafood Selections

Broiled Canadian Walleye Fillet
\$16/guest

Jumbo Broiled Shrimp
\$17/guest

Salmon with Sweet Chili Glaze
\$18/guest

Almond Encrusted Tilapia
\$14/guest

Seared Sea Scallops
With Tomato Buerre Blanc
\$18/guest

Roasted Halibut with Walnut Crust
\$19

Kids Meals (12 & under)

Chicken Strips with French Fries
\$6.95/guest

Cheeseburger with French Fries
\$6.95/guest

Noodles & Butter
\$4.95/guest

Pasta Selections (no sides)

Broccoli Linguini Alfredo
\$11/guest Add Chicken \$2

Italian Sausage Tortellini
\$13/guest

Baked Lasagna
Italian Sausage or Vegetable
\$13/guest

Butternut Squash Ravioli
\$14/guest

Pasta Primavera
Chicken, Peppers, Mushrooms
\$14

Oaks' Specialty
Chicken & Beef Skewers
With Peppers & Onions
\$17

Poultry Selections

Chicken Kiev
on a Blend of Wild Rice (no potato choice)
\$14/guest

Chicken Divan
\$15/guest

Grilled Chicken Breast
With Roasted Red Pepper Cream Sauce
\$15/guest

Chicken Romano
on a Blend of Wild Rice (no potato choice)
\$15/guest

Turkey & Pork Selections

Bacon Wrapped Turkey Tenderloin
\$15/guest

Jennie-O Turkey Breast
With Fresh Pan Gravy
\$13/guest

BBQ Pork Ribs
\$15/guest

Rosemary & Mustard Pork Loin
\$18/guest

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Entrée Duos

Jennie-O Turkey with Gravy & Roast Beef
\$18

Roast Beef & Chicken Parmesan
\$19

Glazed Ham & Jennie-O Turkey with Gravy
\$18

Surf & Turf
Top Sirloin & 3 Jumbo Broiled Shrimp
\$22

Surf & Turf Regale
Filet Mignon & 3 Bacon Wrapped Shrimp
\$27

Beef Medallions & Seared Ahi Tuna
\$24

Sweet Chili Glazed Salmon & Roasted Lamb Shanks
\$35

The Oaks Banquet Menu

Entrée Side Selections

Bread

Fresh Baked Dinner Rolls with Butter
Fresh Hot Popover and Honey Butter (add \$.99 per person)

Salad

House Salad- Mixed Greens, Tomato, Onion, and Cucumber with Zinfandel Vinaigrette

Garden Salad- Mixed Greens, Tomato, Onion, and Cucumber with Ranch Dressing

Caesar Salad- Romaine Lettuce, Croutons, Shredded Parmesan, Red Onion, and Caesar

Strawberry Spinach Salad- Baby Spinach, Fresh Strawberries, Pecans and Red Onion, Strawberry Vinaigrette

Cranberry Walnut Salad- Baby Spinach, Dried Cranberries, Chopped Walnut, Red Onion, and Vinaigrette

Starch

Garlic Mashed Potato

Baked Potato

Baby Red Potatoes

Au Gratin

Vegetable

Buttered Corn

Steamed Fresh Asparagus

Monaco Blend- Steamed Green Beans, Carrots, Yellow Carrots, and Red Peppers

Monaco Blend- Steamed Carrots, Green Beans and Wax (Yellow) Beans

The Oaks Banquet Menu

Dessert Menu

Soft Serve Ice Cream Bar Strawberries, chocolate syrup, Oreo crumbles, and M&M pieces.	\$3.95
Warm Banana Bread Pudding Add Soft Serve Ice Cream - \$.99	\$3.95
Individual cups of Sherbet	\$2.25
Assorted Bars or Brownies	\$2.25
Fresh Baked Cookies	\$1.49
Seasonal Fruit and Yogurt Parfait	\$3.95
Homemade Cheesecake	\$3.95
Assorted Cheesecake Bites	\$1.95
Chocolate Mousse Parfait	\$4.95
Crème Brule *Only available for parties of 30 or less	\$4.95
Chocolate Volcano Cake	\$5.95

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Late Night Snacks

Thin Crust or Hand Tossed Pizza Pepperoni, Sausage, Cheese, Canadian Bacon (Specialty Pizzas available upon request)	12/each
Palm Sandwiches Turkey or Ham	1.50/each
Chex Mix Serves 50-75	60
Chips and Homemade Salsa with Queso Dip Serves 50-75	89
Turkey Rollups Serves 50-75	109

The Oaks Banquet Menu

Wine Cellar

Wine by the Bottle (serves 4)

House Wines by Forrest Ville

\$5 glass \$15 bottle

Merlot
Cabernet
White Zinfandel
Chardonnay
Pinot Grigio

White Wines

Cavit Pinot Grigio	22
Santa Rita Sauvignon Blanc	26
Burgains Albarino	18
Batasiolo Moscato d'Asti	24
Castle Rock Chardonnay	22

Red Wines

Castle Rock Pinot Noir	24
Wente 'Sandstone' Merlot	26
Barnard Griffin Cabernet-Merlot	24
Castle Rock Cabernet	22
Michael David Petite Petit	24
1221 Cabernet Cuvee	32
Rutherford Ranch Cabernet	29

Alcoholic beverages do not include Minnesota State and Federal Taxes, and are subject to an 18% gratuity.
Alcohol is not permitted to be brought on or off site. All alcohol must be purchased at The Oaks.

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Draft Beer

Guinness Draught
Blue Moon Belgian White
New Castle Dark
Summit Pale Ale
Leinenkugel's Honey Weiss
Michelob Amber Bock
Michelob Golden Draft Light
Bud Light
Coors Light

Bottled Beer

New Castle Dark
Fat Tire
Samuel Adams
Killian's Irish Red
Summit Pale Ale
Michelob Golden Draft Light
Michelob Ultra
Bud Light
Budweiser
Coors Light
Miller Lite
Grain Belt Premium
MGD
MGD 64
Mike's Hard Lemonade
Mike's Hard Cranberry
Mike's Hard Pomegranate-Lemonade

Call Liquor

Absolut Family
Stolichnaya
Grey Goose
Belvedere
Jack Daniels
Jameson
Johnny Walker Red
Johnny Walker Black
J & B
Cutty Sark
Tanqueray
Beefeater
Bombay
Bombay Sapphire
Jim Beam
Bacardi Family
E & J Brandy
Korbel
Christian Bros.
DiSaronno
Kahlua
Bailey's Irish Cream

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