



*Lexington Oaks Golf  
Club  
Event Information*



*Wedding Ceremony*

*\$600 includes setup and break down of  
chairs & arbor*

# Cold Hors D' Oeuvres

*\*\*Priced Per Platter\*\**

**\*\*Each Platter Serves 25 People\*\***

**\*\*For exclusive Hors D' Oeuvres events with platters adding up to \$500 or more, the room rental fee will be waived\*\***

**Chips and Salsa**

**\$23**

**Seasonal Fruit Platter**

**\$75**

**Vegetable Platter**

**\$75**

**Deviled Eggs**

**\$30**

# Hot Hors D' Oeuvres

*\*\*Priced Per 25 Pieces\*\**

**Pigs in Blankets.....\$38**

**Coconut Shrimp w/Sweet Chili Sauce.....\$40**

**BBQ Meatballs.....\$25**

**Jalapeño Shrimp Poppers.....\$55**

**Swedish Meatballs.....\$25**

**Mozzarella Sticks w/Marinara.....\$25**

**Buffalo Chicken Wings.....\$36**

**Quesadillas (Chicken or Beef).....\$38**

**Pot Stickers w/Sweet Chili Sauce.....\$40**

**Mini Chicken Cordon Bleu Balls.....\$35**

**Chicken Fingers w/Honey Mustard.....\$49**

**Vegetable Spring Rolls.....\$30**

**Macaroni and Cheese Bites.....\$30**

**Southwest Chicken Eggrolls.....\$30**

**All Menu items are subject to a 20% Service Charge and 7% Sales Tax. Prices are subjected to change.**

# **Picnic Basket**

**Sliced Turkey & Ham**

**Homemade Chicken Salad and Tuna Salad**

**Assorted Cheese Slices**

**Assorted Rolls**

**Lettuce, Tomatoes & Onions**

**Creamy Coleslaw**

**Fresh Baked Cookies**

**Ice Tea & Lemonade**

**\$ 13.95 per person**

# Old Glory

## **Fresh Garden Salad Bar**

Crisp mixed greens, diced tomatoes, cucumber, shredded cheeses, sliced mushrooms and bacon bits with assorted salad dressings

## **“Build Your Own” Baked Potato Bar**

Oversized Baked Idaho Potatoes waiting to be topped with cheese, sour cream, bacon bits, chives and butter


## **Steamed Vegetable Medley**

## **Carving Station**

Your choice of a “Steamship of Beef” or a Roasted Pork Tenderloin, accompanied with homemade horseradish sauce and silver dollar rolls  
Carved by our Chefs

## **Iced Tea and Fountain Drinks Included**

**\$20.25 per person**



Home Style Buffet

Brown Sugar Glazed Ham

Green Beans

Garlic Mashed Potatoes

Dinner Rolls

Tea, Fountain Soda and Coffee Included

\$19.75 per person

# Taste of Italy

Taste your way through our delightful array of Italian dishes starting with our Traditional Caesar Salad accompanied with Homemade Bruschetta with fresh Buffalo Mozzarella

Select:

Grilled Italian Sausage with Sautéed Onions & Peppers

~or~

Lightly Breaded Chicken Parmesan

Served with oversized Italian Meatballs, Farfalle Bowtie Pasta along with Homemade Alfredo & Marinara Sauce

Freshly grated Parmesan Cheese and warm toasted garlic bread

Coffee, Tea and Fountain Sodas Included

**\$21.25 per person**

# Lexington Oaks Buffet Dinner

## Select Two of the Following:

Garden House Salad  
Greek Salad  
Caesar Salad  
Italian Potato Salad  
Garden Rotini Salad  
Creamy Cole Slaw  
Beefsteak Tomato Salad

## Select Two of the Following:

Chicken Piccata  
Chicken Marsala  
Oriental Stir Fried Chicken  
Seared Salmon with Tarragon Beurre Blanc  
Sautéed Shrimp and Chicken with Roasted Pepper Beurre Blanc  
Chicken Cordon Bleu  
Stuffed Grilled Chicken with Prosciutto Ham, Provolone Cheese and a  
Parmesan White Wine Sauce

## Select Two of the Following:

Steamed Broccoli and Baby Carrots  
Rice Pilaf  
Vegetable Medley  
Garlic Mashed Potatoes  
Roasted Herb Potatoes  
Baked Potato

**\$28.95 per person**

\*All menu items are subject to a 20% Service Charge and 7% Sales Tax; prices are subject to change

# Champions Reception

## Cocktail Hour Includes

Assorted Domestic & Imported Cheeses  
Assorted Gourmet Cracker Tray  
Fountain Soda, Tea and Coffee

## Select One Cold Salad:

Mixed Garden Greens with Vine-Ripe Tomatoes, Cucumbers & Choice of Dressing  
Marinated Tomato, Cucumber, Onion Salad in Balsamic Vinaigrette  
Traditional Caesar Salad with Seasoned Croutons

## Select One Entrée:

Baked Seasoned Chicken Breast with Fresh Herbs  
Parmesan Herb Crusted Chicken  
Chicken Parmesan in Homemade Tomato Basil Sauce  
Marinated Breast of Chicken with Dijon Mushroom Cream Sauce  
Sliced Roast Beef in Mushroom Gravy  
Mahi Mahi with Lemon Butter Sauce

## Select One Starch:

Rosemary Roasted Potatoes  
Whipped Roasted Garlic Mashed Potatoes  
Rice Pilaf

## Select One Vegetable:

Green Bean Almondine  
Steamed Broccoli & Sweet Baby Carrots  
Chef's Choice of Hot Vegetable Medley

Dinner Served with Dinner Rolls & Butter  
\$34.95 per person