

The Jewel Golf Club

Bluffside Grill & Bar

2022 Banquet Menu





Lunch & Dinner Selections

Box Lunch

Ham or Turkey, Lettuce, Tomato,
Mayonnaise, Cheddar, Mustard, M&M Cookie,
Bag of Chips, Bottle of Soda
\$13.95 per person

Buffet Selections

All lunch and dinner buffets served with Iced Tea and Lemonade



Fairway Fill-Up

1/3lb Hamburgers, 1/4lb Chicken Breasts,
Old Fashioned Potato Salad, Pasta Salad,
Baked Beans, Kettle Chips, M&M Cookies,
Also Includes: Lettuce, Tomatoes, Onions, Cheese,
Pickles and Condiments, Iced Tea and Lemonade
*\$18.00 per person**

**If more Hamburgers or Chicken Breasts are needed than the number of guests, there will be a charge of \$6 per Hamburger/Chicken Breast.*

Spanish Buffet

Ground Taco Meat, Fajita Chicken, Spanish Rice,
Borracho Pinto Beans, Flour and Corn Tortillas,
Shredded Lettuce, Tomatoes, Onions, Shredded Cheddar,
Black Olives, Salsa, Sour Cream, Guacamole,
M&M Cookies, Iced Tea and Lemonade
\$20.00 per person



Lunch & Dinner Selections

Pasta Buffet

Classic Caesar Salad, Creamy Chicken Alfredo,
Spaghetti Marinara, Italian Meatballs,
Texas Garlic Rounds, Shredded Parmesan,
M&M Cookies, Iced Tea and Lemonade
\$23.95 per person

BBQ Ribs & Chicken Buffet

Classic Caesar Salad, Beer BBQ Pork Ribs, Fried Chicken Thighs,
Old Fashioned Potato Salad, Creamy Coleslaw,
Jalapeno Cornbread, M&M Cookies,
Iced Tea and Lemonade
\$35.00 per person





Hors D'oeuvres Selections

*All Hors D 'Oeuvres are priced per piece
30-piece minimum on all selections*

Street Corn Stuffed Phyllo Cups - \$3.00

Artichoke Dip with Pita Triangles - \$3.50

Pork & Vegetable - \$4.00

Swedish or BBQ Meatballs - \$1.50

Whole Bone-In Wings (with Choice of Sauces) - \$3.00

Boneless Wings (with Choice of Sauces) - \$3.00

Cream Cheese & Cheddar Stuffed Mushrooms - \$3.00

Tomato Basil Bruschetta - \$2.50

Blackened Tenderloin Bruschetta - \$6.00

Salami, Cheese & Crackers - \$4.00

Crudit  with Ranch - \$4.00

Fresh Fruit - \$4.00

Poached Shrimp with Cocktail Sauce - \$2.75





Plated Dinner Selections

Minimum 40 guests. Select one salad starter, two protein options, and one dessert.

Salad Selection

Classic Caesar Salad
with Crisp Romaine, Creamy Dressing, Shredded Parmesan and Garlic Croutons

Mixed Green Salad
with Tomato, Red Onion, Cucumber, Croutons and Choice of Dressing

Tomato Caprese Salad
with Beefsteak Tomato, Fresh Mozzarella, Julienne Basil, EVOO, Balsamic Drizzle

Entrée Selection

New York Strip (12oz.)
with Creamy Gorgonzola Topping Mashed Potatoes & Green Bean Almondine
\$59.95 per person

Petite Filet (6oz.)
Cedar Planked with Béarnaise Sauce. Roasted red potato & balsamic glazed carrots
\$64.95 per person

Chicken Marsala (8oz.)
with Mix of Wild Mushrooms. Au Gratin potato & Chef's blended vegetables
\$35.95 per person

Grilled Halibut (7oz.)
with Wasabi Cream & Soy Reduction. Quinoa & couscous blend, garlic herbed asparagus.
\$64.95 per person

Grilled Scottish Salmon (8oz.)
with Chablis Mustard Butter & Panko. Kansas rice medley & Garlic herbed asparagus
\$46.95 per person

Panko Breaded Walleye (8oz.)
with Lemon Aioli. Wild rice blend & Chef's blended vegetables
\$44.95 per person

Boneless Pork Loin Chops (2 4oz. Chops)
with Chardonnay Dijon Cream. Macaroni & Cheese & Buttered corn & Peppers
\$32.95 per person

Grilled Chicken (8oz.)
with Sundried Tomato Cream & Asiago Shards. Mashed potatoes & Chef's blended vegetables
\$35.95 per person

Vegan Option
Quinoa folded with Baby Spinach & Diced Sweet Potato, topped with Grilled Portabella and Roasted Shallot Vinaigrette
\$32.95 per person

Dessert Selection

Choose one of the following:

Strawberries & Anglaise Custard

Salted Caramel Apple Pie

Raspberry White Chocolate Layer Cake

N.Y. Cheesecake
(Cherry, Strawberry, Hot Fudge, Chocolate & Caramel)



Facility & Room Rental Selections

The Jewel Golf Club offers 3 distinct spaces equipped to accommodate your next rehearsal dinner, groom's dinner, birthday party, anniversary party, high school reunion, family reunion, celebration of life, business meetings or private gathering.

Room Rental Rates

Room capacities do not take into consideration: dance floors, head tables, registration tables, etc.

Hale Irwin Room – \$200 rental fee / \$1,500 Food & Beverage Minimum

Seating Capacity of 40 guests offering a private space closed off from the general public



Patio Terrace - \$300 rental fee / \$1,500 Food & Beverage Minimum

Seating Capacity of 40 guests offering outdoor seating & beautiful panoramic views of the golf course



Main Dining Room - \$400 rental fee / \$5,000 Food & Beverage Minimum

Seating Capacity of 80 guests offering a full-service bar and beautiful window views of the golf course

