

Brookside
Golf & Country Club
1927

Catering & Events Menu



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All prices subject to 22% service charge and current Sales Tax. Menu Prices subject to change.

Brookside Golf & Country Club | 2770 W. Dublin-Granville Rd | Columbus, OH 43235 | www.brooksidegcc.com



Lunch Buffet Options

Each buffet includes freshly brewed coffee & tea.

All buffets are offered for 90 minutes and require a minimum of 25 guests.

All items priced per person.

Brookside Lunch Buffet

Rolls & Butter

Choice of 1 Green Salad

Choice of 2 Sides

Choice of Entrée(s)

Fresh Baked Cookies or Ghirardelli Brownies

1 Entrée \$26

2 Entrées \$30

Substitute Plated Dessert Upgrade \$6

*see Dessert choices with **Plated Lunches**



Brookside Salad Buffet

Pick Two:

Mixed Greens, Baby Spinach,
Iceberg Lettuce, Romaine Lettuce

Warm Rolls and Butter

Grilled Amish Chicken Breast

Toppings:

Grape Tomatoes, Cucumbers, Carrots, Red
Onions, Banana Peppers, Eggs,
Dried Cranberries, Bacon Bits,
Sunflower Seeds, Croutons, Parmesan,
Cheddar, Blue Cheese Crumbles

Dressings:

Sweet Cracked Peppercorn Vinaigrette,
Ranch, Honey Mustard, Balsamic Vinaigrette

\$18

Brookside Cook-Out Buffet

Grilled Hamburgers, Hot Dogs, and
Amish Chicken Breasts

Buns & Condiments

Sliced Cheese Tray

Relish Tray (Lettuce, Tomato, Pickle, Onion)

Kettle Chips

Brookside House Salad



Baked Beans, Macaroni Salad, or Potato Salad

Fresh Baked Cookies or Ghirardelli Brownies

\$28

Brookside Deli Buffet

Assorted Sliced Deli Meats (Roast Beef, Ham, Turkey)

Sliced Cheese Tray

Assorted Sliced Bread, Buns & Condiments

Relish Tray (Lettuce, Tomato, Pickle, Onion)

Kettle Chips

Brookside House Salad, Macaroni Salad, or Potato Salad

Fresh Baked Cookies or Ghirardelli Brownies

\$22

Salad, Side, and Entrée options on next page.

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Buffet Selections

Salads

Brookside House Salad Mixed Greens, Carrots, Cucumbers, Tomatoes, Sweet Cracked Peppercorn Vinaigrette & Ranch Dressings

Caesar Salad Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Chopped Wedge Salad Iceberg Lettuce, Tomatoes, Bacon Bits, Eggs, Blue Cheese Crumbles, Ranch Dressing



Sides

Seasonal Vegetable Medley
Brookside Whipped Potatoes
Herb Roasted Red Skin Potatoes

Macaroni Pasta Salad
Rotini Pasta Salad
Zucchini and Yellow Squash Medley

Buttered Broccoli
Traditional Potato Salad
Rice Pilaf



Entrees

Chicken Marsala-Mushroom & Marsala Wine Cream Sauce

Teriyaki Grilled Chicken Breast-Pineapple and Roasted Red Pepper Relish

Balsamic Grilled Chicken Breast-Tomato & Fresh Mozzarella Relish

Chicken Parmesan-Club Made Marinara & Provolone Cheese

Basil & Dijon Crusted Chicken Breast -Whole Grain Mustard Cream Sauce

Eggplant Parmesan-Club Made Marinara & Provolone Cheese

Braised Beef Tips-Roasted Mushrooms, Spinach, Brie Cheese

Herb Roasted Pork Cutlets-Roasted Garlic & Herb Cream Sauce

Roasted 60-South Salmon Fillet-Lemon & Herb Butter Sauce



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Plated Entrée Salads

Each entree includes freshly brewed coffee & tea service, rolls with butter.

All items priced per person.

Add a dessert for \$8

Choice of Soup

Tomato Basil Bisque

Lemon Chicken and Rice

Vegetable Minestrone



Entrée Salad Selections

(Choose one)

Chicken or Tuna Salad Plate

Served on Mixed Greens with Fresh Fruit

\$20

Brookside's House Specialty

Nut Crusted Chicken Salad

Mixed Greens, Candied Walnuts, Peppered Bacon, Smoked Gouda Cheese,
Diced Tomatoes, Tossed in Honey Mustard Dressing

\$24

Grilled Amish Chicken Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Tossed in Club Made Caesar Dressing

\$22

Grilled 60-South Salmon Spinach Salad

Baby Spinach, Fresh Strawberries, Toasted Almonds, Blue Cheese Crumbles, Red Onion Vinaigrette

\$25



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Displayed Hors D'oeuvres

All items priced per person.

Crudités of Seasonal Vegetables
with Ranch & Pesto Dips
\$6

Spinach & Artichoke Dip
with Warm Pita Chips
\$8

Hummus Display
Garbanzo Bean & Roasted Red Pepper
with Warm Pita and Fresh Vegetables
\$6

Fresh Fruit Display
Seasonal Variety
\$7



Grilled Asparagus & Marinated Mushroom Platter
Balsamic Reduction & Truffle Oil
\$10

Imported & Domestic Cheese Display
with Dried Fruit & Crackers
\$9

Grilled Vegetable Display
Red Pepper Coulis
\$8

Antipasto Display
Assorted Cheeses & Cured Meats
Pickled Vegetables, Olives, Dried Fruit
\$12

Gourmet Tapas Display

Displayed & Prepared for **50 or more** guests.

Prosciutto Wrapped Asparagus,
Assorted Imported & Domestic Cheeses,
Pistachio Crusted Boursin Cheese, Marinated Olives
Vegetable Crudités to Include: Carrots, Pepper Strips,
Cucumbers, Broccoli, Cauliflower, Grape Tomatoes
Roasted Garlic Hummus, Red Pepper Hummus,
Olive Tapenade, Sun Dried Tomato Pesto,
Pita Chips, Crostini Brushed with Roasted Garlic & Olive Oil
Fresh Grapes

\$14



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Hot Hors D'oeuvres

Sausage Stuffed Mushrooms

Sweet Italian Sausage,
Boursin Cheese

\$2.95 per piece

Grilled Chicken & Roasted Garlic Crostini

Sun-dried Tomatoes & Fresh Basil

Mini Eggplant Parmesan

Fresh Mozzarella, Marinara Sauce

Crab Rangoon

Sweet & Sour Sauce

Cocktail Meatballs

Choice of Sauce: Barbeque, Marinara, or Teriyaki

\$3.95 per piece

\$5.50 per piece

Phyllo Wrapped Asparagus

Asiago Cheese, Balsamic Reduction

Coconut Shrimp

Orange Chili Sauce

Cocktail Bacon Wrapped Filet Mignon

House-made Steak Sauce

Sesame Breaded Chicken Tenders

Ginger Soy Sauce

Crab Stuffed Mushrooms

Lemon Aioli

Roasted Baby Lamb Chops

Balsamic Reduction

Pecan Breaded Chicken Tenders

Maple-Mustard Dipping Sauce

Crispy BBQ Pork Belly

Swiss Cheese, BBQ Sauce,
Red Onion Relish

Mini Crab Cake

Remoulade Sauce



Cold Hors D'oeuvres

Brie Filled Strawberries

Poppy Seeds

\$2.95 per piece

Boursin and Cream Cheese Mousse

Cucumber Round, Tomato Garnish

Bruschetta

Fresh Basil, Tomato &
Fresh Mozzarella on a Toasted Baguette

Port Wine Poached Pear

on a Puff Pastry Round with Gorgonzola &
Candied Walnuts

Candied Bacon Crisps

\$3.95 per piece

Prosciutto Wrapped Asparagus

\$5.50 per piece

Spicy Tuna Cucumber Rolls

Soy Sauce, Pickled Ginger & Wasabi



Pepper Crusted Tuna

Pickled Ginger-Cucumber Relish
on a Wonton Crisp

Jumbo Shrimp Cocktail

Fresh Lemons & Cocktail Sauce

Beef & Blue Cheese Bruschetta

Port Wine Shallots

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Dinner Buffet Options

Each buffet includes freshly brewed coffee and tea.

All buffets will be offered for 90 minutes and require a minimum of 25 guests.

All items priced per person.

The Brookside Dinner Buffet

Warm Rolls and Butter

Choice of 1 Green Salad

Choice of 2 Sides

Choice of Entrees

Fresh Baked Cookies and Brownies

2 Entrée Selections \$40

3 Entrée Selections \$44

Substitute Plated Dessert Upgrade \$6

*see Dessert choices with "Plated Dinners"



Salads

Brookside House Salad Mixed Greens, Carrots, Cucumbers, Tomatoes, Sweet Cracked Peppercorn Vinaigrette and Ranch Dressing

Caesar Salad Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Spinach Salad Baby Spinach, Fresh Strawberries, Toasted Almonds, Blue Cheese Crumbles, Red Onion Vinaigrette

Chopped Wedge Salad Iceberg Lettuce, Tomatoes, Bacon Bits, Eggs, Blue Cheese Crumbles, Ranch Dressing



Brookside Whipped Potatoes

Garlic Whipped Potatoes

Parmesan and Herb Risotto

Herb Roasted Redskin Potatoes

Red Onion Smashed Redskin Potatoes

Sides

Rice Pilaf

Haricot Verts and Julienne Red Peppers

Zucchini and Yellow Squash Medley

Buttered Broccoli and Cauliflower

Roasted Brussels Sprouts



Entrees

Chicken Marsala Mushroom and Marsala Wine Cream Sauce

Chicken Parmesan Club-Made Marinara and Provolone Cheese

Braised Beef Tips Roasted Mushrooms, Spinach, Brie Cheese

Meat Lasagna Provolone and Ricotta Cheese, Club-Made Bolognese Sauce

Cajun Shrimp Penne Pasta Tasso Ham, Mushrooms, Parmesan Cream, Fresh Scallions

Balsamic Grilled Chicken Breast Tomato, Basil & Mozzarella Relish

Basil & Dijon Crusted Chicken Breast Whole Grain Mustard Cream Sauce

Roasted 60-South Salmon Fillet Lemon & Herb Butter Sauce

Cajun Roasted and Sliced Pork Loin Creole Tomato Sauce

Teriyaki Grilled Chicken Breast Pineapple and Roasted Red Pepper Relish



Buffet Add-On

Chef Attended Carving Stations

Priced per person plus \$75 Chef Fee

Whole Breast of Turkey with Cranberry – **Market Price**

Prime Rib of Beef with Horseradish Cream – **Market Price**

Herb Crusted Tenderloin of Beef with Horseradish Cream – **Market Price**

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Themed Buffets

Italian Buffet

- Warm Garlic Bread
- Italian Salad
- 2 Assorted Pastas – Bow Tie, Penne, or Rigatoni
- Alfredo & Marinara Sauce
- Meatballs
- Grilled Amish Chicken Breast
- Assorted Roasted Vegetables
- Miniature Cannoli



\$30

Mexican Buffet

- Chips and Salsa
- Southwest Salad
- Seasoned Ground Beef & Grilled Chicken
- Warm Flour Tortillas
- Spanish Rice & Black Beans
- Salsa, Sour Cream, Cheddar Cheese,
- Shredded Lettuce, Diced Tomatoes
- Cinnamon & Sugar Churros



\$30

Plated Dinners

Includes freshly brewed coffee & tea service.

Each plated dinner includes Warm Rolls and Butter, choice of Side Salad, and choice of Starch and Vegetable.

All items priced per person.

Side Salads

Brookside House Salad

- Mixed Greens, Carrots, Cucumbers, Tomatoes
- Sweet Cracked Peppercorn Vinaigrette

Spinach Salad

- Baby Spinach, Fresh Strawberries,
- Toasted Almonds, Blue Cheese Crumbles,
- Red Onion Vinaigrette

Caesar Salad

- Crisp Romaine Lettuce, Garlic Croutons,
- Parmesan Cheese and Caesar Dressing



Chopped Wedge Salad

- Iceberg Lettuce, Tomatoes, Bacon Bits, Eggs, Blue Cheese,
- Ranch Dressing

Entrees

Balsamic Grilled Chicken Breast

- Tomato, Basil & Mozzarella Relish
- \$30**

Grilled 10 oz. NY Strip Steak

- Veal Jus
- \$48**

Duet of Roasted Salmon & Grilled Chicken Breast

- Lemon Caper Beurre Blanc
- \$38**

Chicken Marsala

- Mushroom & Marsala Cream Sauce
- \$30**

Grilled 6 oz. Filet of Beef

- Veal Jus
- \$50**

Filet of Beef and Sautéed Shrimp Scampi

- Veal Jus
- \$44**

Chicken Florentine

- French Supreme of Chicken,
 - Spinach Cream Sauce
- \$36**

Duet of Beef Tenderloin & Grilled Chicken

- Wild Mushroom & Herb Jus
- \$40**

Roasted Salmon Fillet

- Lemon & Herb Butter Sauce
- \$38**

Herb Marinated and Grilled

- 6 oz. Pork Chop**
 - Sweet and Sour Peach Chutney
- \$34**



Duet of Beef Tenderloin & Roasted Salmon

- Veal Jus & Lemon Herb Butter Sauce
- \$44**

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Sides

Brookside Whipped Potatoes
Garlic Whipped Potatoes
Parmesan and Herb Risotto
Herb Roasted Redskin Potatoes
Red Onion Smashed Redskin Potatoes



Rice Pilaf
Haricot Verts and Julienne Red Peppers
Zucchini and Yellow Squash Medley
Buttered Broccoli and Cauliflower
Roasted Brussels Sprouts



Desserts \$8

Choose One

Pecan Ball

Vanilla Ice Cream Rolled in Chopped Pecans
Topped with Chocolate Sauce, Whipped Cream, Maraschino Cherry

Brownie Sundae

Ghirardelli Brownie, Vanilla Ice Cream
Topped with Hot Fudge, Whipped Cream, Maraschino Cherry

New York Cheesecake

Whipped Cream

Chocolate Mousse Parfait

Whipped Cream, Fresh Berries

Pound Cake

Whipped Cream, Macerated Strawberries

Mini Brown Butter Mini Cake

Whipped Cream, Macerated Strawberries



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Banquet Beverages

All beverage stations include cups, saucers, creamer, and sweeteners. Coffee and Hot Tea are included with purchase of plated or buffet meal.



Beverage Station

Regular & Decaffeinated Coffees– Crimson Cup
Hot Tea
Iced Tea & Lemonade
\$5 per person

Beverage Station Enhancements

Canned Soda– Pepsi, Diet Pepsi, Sierra Mist
\$3 per can

Gatorade– Assorted Flavors
\$3.50 per bottle

Fruit or Grape Punch
\$2.50 per person

Bottled Water
\$2 per bottle

Hot Chocolate
\$2.50 per person

Sparkling Water– Pellegrino
\$4 per bottle

Assorted Fruit Juices– Cranberry, Apple, Orange
\$2.50 per person

Bailey’s Irish Cream & Kahlua
\$6 per person

Champagne Mimosas
Wycliff Brut




& Bloody Mary’s
Club vodka and garnishes

\$10 per glass

Cash Bar
Choice of Liquor Level(s)
Domestic Beers
House
Wines
Soda

\$300 minimum (per bar)
Difference from guest spend
towards
minimum will be added to billing invoice
if the \$300 is not reached

Cash Bar Beverage Pricing
Superior Liquors \$14 per drink
Premium Liquors \$10 per drink
Club Liquors \$9 per drink
House Wines \$10 per glass
Domestic Beer \$6 per bottle
Soda & Juices \$3 per drink



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Banquet Beverages

All bars include glassware, mixers, and garnishes.

Brookside Golf & Country Club reserves the right to make an appropriate substitution if a specific brand is not available. The number of bartenders for each event will be determined by our experienced food and beverage management staff.

Additional bartenders available upon request for \$150 per bartender.

Premium Liquor Selections

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Jack Daniels Whiskey
Maker's Mark Bourbon
V.O. Whiskey
Dewar's Scotch
1800 Gold Tequila

\$10 per drink



House Wines

Silver Gate Winery Merlot,
Cabernet Sauvignon,
Chardonnay, Pinot Grigio,
White Zinfandel

\$10 per glass

Superior Liquor Selections

Grey Goose Vodka & Ketel One Vodka

Bombay Sapphire Gin
Captain Morgan Rum
Crown Royal Whiskey
Jack Daniels Whiskey
Maker's Mark Bourbon
Johnny Walker Black Scotch
Cazadores Silver Tequila

\$14 per drink

Domestic Beers

Budweiser
Bud Light
Yuengling Lager

\$6 per bottle

Club Liquor Selections

New Amsterdam Vodka
Seagram's Gin
Bacardi Rum
Evan Williams Bourbon
Grant's Scotch
Jose Cuervo Gold Tequila

\$9 per drink

Soda & Juices

Pepsi, Diet Pepsi, Sierra Mist
Cranberry, Orange,
Grapefruit, Pineapple
Tonic & Soda Water

\$3 per drink

Please inquire about additional beer and wine options.

Imported & Craft Beers

Allow up to 2 month's notice for product availability. Price will be determined at time of order. Seasonal or special brews may not be available. Purchased by the case at the amount specified by host. All product must be purchased whether or not it is consumed. No alcohol may be brought in or removed from the premises.

Additional Wines & Champagnes

Allow up to 2 month's notice for product availability. Price will be determined at time of order. Some wines may not be available through our vendors. All product must be purchased whether or not it is consumed. No alcohol may be brought in or removed from the premises.



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