



Hazeltine National Golf Club

Winter & Holiday Menu

2017-18

Displayed Hors D'oeuvres

Priced per person unless otherwise noted

Antipasto | \$8

Spicy capicola, genoa salami, black pepper crusted saucisson, artisanal cheese, marinated vegetables, crackers, toasted baguettes

Grilled Argentinian Shrimp | \$36/dozen

Chimichurri aioli

Artisanal Cheese | \$6

Seasonal fruit jam, crackers, toasted baguettes

Fig and Prosciutto Flatbread | \$4

Brie, arugula, aged balsamic

Crispy Fried Brussels Sprouts | \$3

Maple Vinaigrette, spiced butternut squash, almonds

Lamb Lollipops | \$44/dozen

Eggplant-chili conserva

Warm Spinach-Artichoke Dip | \$60

(serves appx. 25 people)

Crackers, baguettes

Add lobster for an additional \$40

Pastry Wrapped Brie | \$60

(serves appx. 25 people)

Honeycrisp apple jam, crackers, toasted baguettes

House Smoked Salmon | \$200

(serves appx. 50 people)

Capers, pumpernickel toast, dill cream cheese

Chef Carving Station

Salt Crusted Prime Rib | \$14

Au jus, horseradish cream

Smoked Beef Brisket | \$11

House bbq and pickles

Grilled Beef Tenderloin | \$16

Béarnaise, au jus

Passed Hors D'oeuvres

Choose two for \$8.00/person or three for \$11.50/person

Bison Meatballs

Spicy ketchup

Roasted Beet Crostini

Whipped goat cheese, orange

Corkscrew Shrimp

Spicy bang bang sauce

Lobster BLT

Preserved tomato, garlic mayo, arugula, prosciutto

Filet Mignon Skewer

Béarnaise sauce

Brie Curds

Raspberry gastrique

Wild Rice and Butternut Squash Fritters

Carrot ginger coulis

Cauliflower Fritters

Curry mayo

Three Mushroom Bruschetta

Truffle oil, mascarpone

Mini Turkey Burger Sliders

Pecan cream cheese spread, cranberry jam

Endive Canoe

Point Reyes bleu cheese mousse, candied bacon, walnuts

One Bit Ahi Nicoise

Kalamata olive, cherry tomato, sauce gribiche

Pre-Dinner Selections

SOUPS

Soups priced per person

Butternut Squash Bisque | \$7

King crab, brown butter

Minnesota Wild Rice | \$5

Wild mushrooms

Fall Harvest Root Vegetables and Ham | \$5

Great northern white beans

Carrot Ginger | \$5

Maple crème fraiche

SALADS

Salads included with dinner entrée, and are served with warm rolls and butter.

Baby Kale

Oranges, Napa cabbage, candied pecans, beet vinaigrette

Local Apple and Spinach

Puffed wild rice, prairie breeze cheddar, cider vinaigrette

House Salad

Field greens, cherry tomatoes, cucumber, red onion, croutons, tarragon vinaigrette

Hazeltine Caesar

Baby romaine, crouton crumble, shaved parmesan

Dinner Entrées

All dinner entrees are served with coffee and tea

VEGETARIAN

Pumpkin Ravioli | \$28

Bleu cheese cream, candied walnuts, pickled cranberries, kale

PORK

Cider Braised Local Pork Shoulder | \$29

Chipotle-sweet potato mash, shaved brussels sprouts, braising jus

Bone-In Local Pork Chop | \$31

Wild mushroom ragout, baby green beans, boursin whipped potatoes

LAMB

Slow Braised Lamb Shank | \$37

Cauliflower mash, charred carrots, lamb jus

Stuffed Leg of Lamb | \$35

Pine nut pesto, fingerling potatoes, baby green beans, blistered tomatoes

POULTRY

Pan Roasted Chicken Breast | \$29

Crispy prosciutto, parsnip puree, charred brussels sprouts

Minnesota Maple Chicken | \$30

Boursin wild rice, green beans, baby carrots, almond-cherry relish, sweet and sour maple sauce

Apple-Brie Stuff Chicken | \$30

Sage-onion whipped Yukon potatoes, white wine beurre blanc, prosciutto

Pan Roast Duck Breast | \$32

Fall harvest root vegetable hash, brussels sprouts, cider gastrique, parsnip chips

Herb Roasted Chicken Breast | \$29

Rosemary roasted grapes, whipped yukon potatoes, baby green beans, chicken demi

Dinner Entrées, continued

All dinner entrees are served with coffee and tea.

BEEF

Pan Roasted Bistro Filet | \$32

Three mushroom ragout, rosemary whipped potatoes, asparagus, red wine demi

Salt Crusted Prime Rib | \$35

Horseradish whipped potatoes, fall harvest root vegetables, aujus

Slow Roasted Beef Tenderloin | \$35

Onion jam, mashed Yukon potatoes, peppercorn demi, baby green beans

Prime Grade NY Strip Steak | \$42

Fried béarnaise, whipped potatoes, asparagus

SEAFOOD

Cedar Plank Roasted Salmon | \$30

Basil Chimichurri, red whipped potatoes, broccolini, beurre blanc

Almond Crusted Walleye | \$32

Creamy farro risotto, baby green beans, lemon-tarragon beurre blanc

Pan Roasted Seabass | \$40

Vegetable succotash, chorizo, eggplant conserva

Butter Braised Wild Pacific Shrimp | \$32

Lobster butter emulsion, whipped potatoes, asparagus

Artic Char | \$30

Tri colored fingerlings, lemon-caper pan sauce, baby green beans

DUO PLATES

Beef Tenderloin & Jumbo Scallop | \$43

Hollandaise sauce, skin on red whipped potatoes, broccolini

Beef Tenderloin & Butter Braised Shrimp | \$40

Lobster butter emulsion, whipped potatoes, asparagus

Beef Tenderloin & King Salmon | \$42

Horseradish whipped potatoes, baby green beans, beurre blanc, steak butter

Dinner Buffets

Minimum 30 people for all buffets. Priced per person. Includes warm rolls and butter.

BUFFET #1 | \$36

Roasted Beet Salad

Baby spinach, pecans, frisee, blood orange-balsamic vinaigrette

Red Wine Braised Short Ribs

Braising jus

Lemon-Herb Roasted Chicken Breast

Capers, beurre blanc, blistered tomatoes

Yukon Gold Whipped potatoes

Fall Harvest Roasted Root Vegetables

BUFFET #2 | \$38

Local Apple and Spinach

Puffed wild rice, prairie breeze cheddar, cider vinaigrette

Herb Roasted Chicken Breast

Rosemary roasted grapes, chicken demi

Grilled King Salmon

Orange-fennel relish, beurre blanc

Creamy Farro Risotto

Butternut squash, mascarpone

Rosemary-Garlic Roasted Red Potatoes

Chef Carved Add-ons

Salt Crusted Prime Rib | \$14

Au jus, horseradish cream

Smoked Beef Brisket | \$11

House bbq and pickles

Grilled Beef Tenderloin | \$16

Béarnaise, au jus

Desserts

Priced per person unless otherwise noted

PLATED

Sorbet sampler | \$5

Three petite scoop, berries, wafer cookie

Dark Chocolate Brownie Sundae | \$7

Vanilla bean ice cream, hot fudge, house caramel, whipped cream

Chocolate Pecan Pie | \$7

Bourbon whipped cream

Pumpkin Crème Brulee | \$8

Caramelized sugar, whipped cream

Salted Caramel Cheesecake | \$7

Chocolate shavings

Apple Crisp | \$7

Vanilla bean ice cream

DISPLAYED

Warm Cookies | \$1.5 each

Chocolate chip, oatmeal raisin, rocky road, sugar

Assorted Bars and Brownies | \$2 each

Mini Desserts | \$56 per dozen

Tarts, shooters, cheesecake bites

Suggested Party Menus

Choose a suggested menu, or let us help customize your menu.

CELEBRATE

4 Course Dinner

Hors d'oeuvres | Choose 2

Roasted Beet Crostini
Wild Rice and Butternut Squash Fritters
Lobster BLT
Filet Mignon Skewer

Salad | Choose 1

Baby Kale
Local Apple & Spinach
House
Hazeltine Caesar

Entrée | Choose 1

Roast Duck Breast
Stuffed Leg of Lamb
Pan Seared Sea Bass
Salt Crusted Prime Rib

Dessert | Choose 1

Flourless Chocolate Torte
Pumpkin Crème Brulee

BE FESTIVE

Hors d'oeuvres

Filet Mignon Skewers
Mini Turkey Burger Sliders
One Bite Ahi Nicoise
Cauliflower Fritters

Bison Meatballs
House Smoked Salmon
Warm Spinach-Artichoke Dip
Artisanal Cheese Display

MAKE MERRY

Buffet Dinner

Roasted Beet Salad Red
Wine Braised Short Ribs
Lemon-Herb Roasted Chicken Breast
Yukon Gold Whipped Potatoes

Fall Harvest Roasted Root Vegetables
Flourless Chocolate Torte or
Pumpkin Crème Brulee