



# Glen Oak Golf Packages

Provided by Bacchus Wine Bar & Restaurant  
56 W. Chippewa St.  
Buffalo, N.Y. 14202  
(716) 854-9463  
[bacchusbuffalo.com](http://bacchusbuffalo.com)

## **Golf Packages**

These packages include 18 holes of golf with GPS equipped golf carts. Prices are Monday through Friday and weekend afternoons. Please inquire with the Pro Shop for weekend morning's golf rates.

### **OPTION #1**

18 Holes of Golf & Classic Glen Oak Station Package  
*\$70 per person*

18 Holes of Golf & 12 oz. N.Y. Strip Steak Dinner  
*\$75 per person*

### **OPTION #2**

18 Holes of Golf & Unlimited Driving Range  
Lunch at the Turn  
Choice of 2 displays for dinner from our stations package  
Choose one option:  
N.Y. Strip steak dinner with grilled shrimp  
Prime Rib Dinner  
*\$80 per person*

### **OPTION #3**

18 Holes of Golf & Unlimited Driving Range  
BBQ Lunch at the Turn  
Choice of 2 displays from our Dinner Stations Package  
One-Hour Open Bar before Diner  
Two passed Hours d'oeuvres before Dinner  
Choice of 3 entrées from our sit down Diner Package  
*\$110 per person*

## **DINNER STATIONS**

\$32 per person minimum 40 ppl

### **SALADS (choose one) additional selections \$2 per person**

Caesar w/ warm potato croutons

Fresh berry salad w/ Gorgonzola, spiced walnuts

BLT salad w/ iceberg lettuce, marinated tomatoes, bacon

Roasted Beet and orange w/ pickled onion and goat cheese

Caprese w/ vine ripe tomato, fresh mozz, basil, garlic chips

### **SIDES (choose two)**

Parmesan mashed potato

Herb and roasted garlic risotto

Mushroom ravioli

Gnocchi & bacon-scalloped potatoes

Zucchini lasagna

Grilled asparagus

Sugarfire baked beans

Corn on the Cob

### **MEAT & FISH (choose one) addt'l selections \$3 per person**

Sliced roast beef w/ porcini sauce

Herbed turkey breast

Roasted chicken

Sliced pork loin

Salmon w/lemon herb Buerre Blanc

Broiled haddock w/ lemon caper sauce

BBQ pork ribs

Meatballs w/ Sunday sauce

Italian sausage w/ peppers and onions

### **CARVING STATION additional \$5 per person**

Prime rib w/ porcini demi glace

Pork tenderloin w/ orange chili glaze

Turkey breast

Boneless leg of lamb

### **ENHANCEMENTS**

Fresh fruit and cheese display \$3 per person

Crudit  platter \$3 per person

Shrimp cocktail display \$2.50 per 100 pieces

Bruschetta display \$3 per person

## COCKTAILS & HORS D'OEUVRES

### **Passed** per 100 pieces

- Spicy tuna cones \$300
- Crab cakes w/ lemon herb aoli \$300
- Lobster corn fritters \$250
- Seasonal bruschetta \$120
- Chicken satay \$150
- Caprese spoons \$120

### **Hot hors d'oeuvres** per 100 pieces

- Kabobs & skewers w/ dipping sauces \$200
- Grilled flat bread w/ wild mushroom, prosciutto & truffle oil \$150
- Chicken wellington \$150
- Crispy asparagus rolls \$120
- Crab & shrimp won tons w/ sweet chili dipping sauce \$150
- Gorgonzola stuffed potatoes w/ crispy prosciutto, sour cream \$120

### **Cold hors D'oeuvres**

- Smoked salmon w/ capers, crème fraiche, \$150
- Shrimp cocktail display \$300
- Raw Bar w/ crab legs, oysters, sushi, shrimp (market price)
- Assorted finger sandwiches \$100
- Imported & domestic cheese display \$100
- Fresh fruit display \$75
- Caprese spoons w/ garlic chips \$100

## OPEN BAR PACKAGE

- |                       |                     |
|-----------------------|---------------------|
| Absolut Vodka         | Captain Morgan      |
| Jameson Irish Whiskey | Dewar's Scotch      |
| Southern Comfort      | Tanqueray Gin       |
| Bicardi Silver        | Jose Quervo Tequila |

Draft beer & house wine included

- 1 – Hour \$12**
- 2 – Hour \$16**
- 3 – Hour \$19**
- 4 – Hour \$22**
- 5 – Hour \$24**