

The Highlands Room

St. Andrews Golf Club



Banquet Menu

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St. ANDREWS

GOLF CLUB

St. Andrews Golf Club ♦ 11099 W. 135th Street ♦ Overland Park, KS 66221

The Highlands Room

St. Andrews Golf Club

PRICING GUIDE

Room Rental Fee: \$ _____

This is the required fee for renting the Highlands Room, which is good for five hours. Fee includes tables, chairs, linen tablecloths, linen napkins, centerpiece options, glassware, silverware, projector, projector screen, (3) 50" TVs, microphone, sound system, uplighting, etc. *Dance floor will be included in this price if requested.*

Dance floor: ___yes ___no

Food Pricing: \$ _____

Our menu items vary, and we are flexible with what we can do. Our buffet options are priced between \$20.95-33.95. We also have appetizer options in butlered style, buffet style, or served with your meal. We offer tastings at no additional charge. We are happy to cater to your needs.

Bar Pricing: \$ _____

Our bar options allow you to set a price-point and we will work within that range. Our bartending fee is \$25 per hour, per bartender. We require two bartenders for events over 75 people.

Subtotal: \$ _____

*Tax not included. A service fee of 21% will be charged to the subtotal.

Fee goes toward the wages of the staff involved in your event: set-up, tear-down, servers, dishwashers, Executive Chef and Wedding Coordinator. The service fee is not a gratuity.

Notes:



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HORS D'OEUVRES



Caprese Kebabs

Tomato, mozzarella, basil,
balsamic glaze drizzle
50 pieces for \$100

Antipasto Skewers

Salami, tomato, mozzarella,
Kalamata olives, cheese tortellini
50 pieces for \$100

Chicken Satay Skewers

Thai marinated chicken, Thai peanut drizzle
50 pieces for \$100

Grilled Steak Kebab

Steak, peppers, onions,
horseradish cream drizzle
50 pieces for \$150

Shrimp Skewer

Cajun rub shrimp, chipotle aioli drizzle
50 pieces for \$150

Tomato Soup Shooter

Tomato soup, mini grilled cheese
50 pieces for \$100

Shrimp Cocktail Cups

Shrimp, cocktail sauce
50 pieces for \$150



Bacon & Blue Cheese Stuffed Mushrooms

Bacon, blue cheese, mushroom cap
50 pieces for \$100

Goat Cheese Bruschetta

Tomato, onion, goat cheese, crostini,
balsamic glaze drizzle
50 pieces for \$100



Steak Crostini

Crostini, goat cheese, horseradish drizzle
50 pieces for \$150

Smoked Salmon Crostini

Smoked salmon, goat cheese, capers
50 pieces for \$150

Assorted Mini Quiche

50 pieces for \$100

Seared Ahi Tuna Crostini

Ahi tuna, wasabi crème fraîche
50 pieces for \$150

Asian Pork Wings

Pork hot wings, Asian bourbon drizzle
50 pieces for \$175

*Prices subject to change.

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HORS D'OEUVRES



Mini Crab Cakes

Chipotle aioli drizzle
50 pieces for \$150

Sausage Cornucopia

Sausage, goat cheese
50 pieces for \$100

Santa Fe Eggrolls

Chipotle aioli drizzle
50 pieces for \$100

Pork Egg Rolls

Sweet and sour drizzle
50 pieces for \$100

Spinach & Feta Blossom

Spinach, feta, wonton cup
50 pieces for \$100

Swedish Meatball Lollipops

Italian meatball, Swedish cream sauce
50 pieces for \$100

BBQ Meatball Lollipops

Italian meatball, BBQ sauce
50 pieces for \$100



Pork Sliders

BBQ smoked pork, pickle
50 pieces for \$125

Bacon-Wrapped Stuffed Jalapenos

Cream cheese, green chiles, cheddar cheese,
bacon, jalapeno
50 pieces for \$150

Goat Cheese Stuffed Peppadew Peppers

Goat cheese, peppadew pepper
50 pieces for \$100



Classic Deviled Egg

Mayonaisse, eggs
50 pieces for \$100

Spinach & Artichoke Phyllo Cups

Spinach, artichoke, mozzarella, phyllo cups
50 pieces for \$100

Prosciutto Wrapped Asparagus

Prosciutto, asparagus
50 pieces for \$125

Bacon-Wrapped Scallop Lollipops

Bacon, scallops
50 pieces for \$175

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HORS D'OEUVRES PLATTERS

serves 50 people

Seasonal Fruit Platter

\$150

Vegetable Platter

\$115

Hummus & Pita Platter

\$115



Spinach Artichoke Dip

with tortilla chips

\$100

Shrimp Cocktail Platter

\$200

HORS D'OEUVRES DISPLAYS

minimum 100 people

Imported & Domestic Cheese and Meat Display

\$6 per person

Olives
Nuts
Assorted Cheeses
Assorted Meats
Crackers
Crostinis
Fruits
Jams
Baked Brie

Shrimp Cocktail & Smoked Salmon Station

\$7.50 per person

Jumbo Shrimp Cocktail
Smoked Salmon
Chopped Egg
Capers
Red Onion
Cucumbers
Toast Points



**Prices subject to change.*

The Highlands Room

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COMBINATION BUFFET DINNERS

Silver

One Entree, One Vegetable,
One Starch, One Salad,
Dinner Rolls
\$25.95 per person

Gold

Two Entrees, Two Vegetables,
Two Starches, One Salad,
Dinner Rolls
\$29.95 per person

Platinum

Three Entrees, Two Vegetables,
Two Starches, One Salad,
Dinner Rolls
\$33.95 per person



All packages include complimentary tea, coffee and water.
Soft drinks \$1.50 per person.

*Children's buffet pricing: Under age 5: \$4.00 / Ages 6-11: \$13.95
Children's meal available upon request.

ENTREES

**Allow our chef to create a custom dish for your guests with gluten free, vegetarian or other dietary requests.*

— Beef —

Grilled Marinated Steak

Bourbon-marinated steak, thinly sliced and served with choice of savory sauce:

Mushroom Merlot
Shallot Mustard Sauce
Chimichurri Sauce
Chipotle Cream Sauce
Horseradish Cream Sauce

Marinated Beef Tips

Bourbon-marinated beef tips, served in mushroom marsala sauce

Chef's Special! Braised Short Rib

Marinated and slow-cooked beef short rib, topped with a bourbon gravy

— Beef Carving Stations —

Menu items below are an additional \$5.00 per person:

Oven-Roasted Prime Rib

Horseradish Cream Sauce
Au jus

Roasted Tenderloin of Beef

Horseradish Cream Sauce
Mushroom Merlot Sauce

Roasted Baron of Beef

Horseradish Cream Sauce
Mushroom Merlot Sauce



**Prices subject to change.*

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ENTREES

— Poultry —

Chicken Cordon Bleu

Delicious French class, breaded chicken breast stuffed with ham and swiss cheese, topped with hollandaise sauce

Bruschetta Chicken

Roasted chicken breast, topped with tomato-basil and drizzled with balsamic reduction

Mediterranean Lemon Chicken

Marinated in lemon, garlic and basil brine and grilled to perfection

Chicken Parmesan

Panko and parmesan breaded chicken, lightly fried and topped with marinara, mozzarella cheese and basil

Chef's Special! Parmesan Crusted Chicken

Panko and parmesan breaded chicken, lightly fried and topped with sage butter sauce

Cream of Basil Chicken

Boneless chicken breast topped with basil cream sauce



Grilled Chicken Marsala

Grilled chicken breast topped with mushroom marsala wine sauce

Oven Fried Chicken

Traditional breaded chicken, lightly fried to perfection

Chicken Pot Pie

Chicken breast, carrots, peas and celery in a pie crust

Santa Fe Marinated Chicken

Santa Fe chili marinated chicken, grilled and topped with chipotle cream sauce

Honey Roasted Turkey

Roasted turkey served over a traditional stuffing and topped with cranberry sauce

Oven Roasted Turkey

Served with traditional brown gravy



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ENTREES



Bourbon Barbeque Pork Chop

Grilled pork chop topped with
bourbon barbeque glaze

Honey Baked Ham

Juicy and rich cured honey spiral ham,
topped with maple glaze

— Pork —

Roasted Pork Loin

Seasoned and roasted pork loin,
served with choice of savory sauce:

Apricot-Rosemary Sauce
Blackberry-Bourbon Sauce
Maple Dijon Sauce

****Baby Back Ribs**

\$5 additional per person
Seasoned and smoked to perfection

— Seafood —

Grilled Atlantic Salmon

Grilled and topped with choice of savory sauce:

Lemon Butter
Dill Butter Sauce
Mustard Wine Sauce
Soy Honey and Wasabi Sauce
Lemon Cream Sauce



Shrimp Scampi

Broiled, butterflied shrimp brushed with garlic
butter and white wine, topped with tomatoes
and capers and served over linguini pasta

Ancho Chili Barbequed Grilled Shrimp

Ancho chili rubbed shrimp,
grilled and served over white rice

— Vegetarian Selections —

Mushroom Parmesan

Whole portabella caps baked and topped
with marinara sauce, mozzarella cheese
and parmesan cheese

Eggplant Parmesan

Baked eggplant sliced and topped
with marinara sauce, mozzarella cheese
and parmesan cheese



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SIDES

— Vegetable Selection —

- Sauteed Green Beans
- Steamed Vegetable Medley
- Steamed Broccoli with Parmesan Cheese Sauce
- Glazed Baby Carrots
- Grilled Asparagus
- Cilantro Corn
- Cheesy Corn
- Grilled Brussel Sprouts
- Roasted Root Vegetables

— Starch Selection —

- Rosemary Sweet Potato Mash
- Garlic and Chive Mashed Potatoes
- Roasted Red Potatoes
- Potatoes Au Gratin
- Wild Rice with Herbs
- Rice Pilaf with Sautéed Spinach
- Baked Potato
- Macaroni and Cheese
- Twice Baked Potato
- White Cheddar Mashed Potato

SALADS

Cranberry Almond Salad

Mixed spring greens tossed with almonds, feta and cranberries, served with red raspberry wine vinaigrette

Caesar Salad

Crunchy romaine lettuce topped with croutons and parmesan cheese

Spring Salad

Arugula salad with goat cheese, dried cranberries, cornbread croutons, shallots and a sherry Dijon vinaigrette

Garden Salad

Mixed greens and romaine lettuce, shredded carrots, croutons and cheese.
Served with two dressings of your choice: ranch, Italian, wild raspberry or honey Dijon

Strawberry Spinach Salad

Fresh baby spinach leaves topped with fresh strawberries, toasted pecans and feta cheese, served with red raspberry wine vinaigrette

Brussel Sprout & Kale Salad

Shaved brussel sprouts, chopped kale, sliced almonds, shredded parmesan cheese, dried cranberries with a balsamic mustard dressing



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BEVERAGE LIST

— Beer and Wine —

Bottled Beer

4.00
 Budweiser
 Bud Light
 Coors Light
 Miller Lite
 Michelob Ultra

Specialty Beer

5.00
 Corona
 Heineken
 Boulevard Wheat/Pale Ale
 Stella Artois
 Seasonal Beer

Beer Kegs

325.00 Domestic
 400.00 Import/Microbrew

Signature Drink

Pricing available upon request

House Wine

37.00 per bottle (1.5 l)
 5.00 by the glass
 Merlot
 Cabernet
 Chardonnay
 White Zinfandel
 Pinot Grigio

Specialty Wine

A variety of specialty wines
 can be ordered upon request.
 Please see our Banquet
 Coordinator for details.



Champagne

André Brut 30.00
 Martini & Rossi Asti
 Spumanti 50.00
 Chandon 65.00
 Dom Perignon 300.00

— Liquor By The Drink —

Silver

- Well -
 5.00 per drink

Gold

- Call -
 7.00 per drink

Platinum

- Premium -
 8.00 per drink

McCormick Vodka	Kentucky Gentleman	Smirnoff Vodka	Dewars	Titos Vodka	Bombay Sapphire
McCormick Gin	Juarez Tequila	Southern Comfort	Jose Cuervo	Grey Goose	Johnny Walker Black
McCormick Rum	Clan MacGregor	Seagrams 7	Malibu	Maker's Mark	Patron
McCormick Scotch	Amaretto	Seagrams VO	Captain Morgan	Crown Royal	Chivas Regal
E&J Brandy	UV Vodka	Jim Beam	Bacardi	Kahlua	
		Jack Daniels	Tanqueray		

— Hosted Bar Convenience Plan —

All plans include unlimited consumption of mixed drinks, beer, wine and soft drinks.

Pours are 1.25 oz. of liquor per drink. Bars are fully stocked including all mixers, bar fruits and soft drinks.

Requires one bartender for every 75 guests. Fee is 25.00 per hour, per bartender for a minimum of three hours.

Per Person	Silver	Gold	Platinum
1 Hour	13.00	15.00	17.00
2 Hours	17.00	19.00	21.00
3 Hours	19.00	21.00	23.00
4 Hours	21.00	23.00	25.00
5 Hours	23.00	25.00	27.00



*Prices subject to change.

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SIGNATURE DINNER PACKAGES

PACKAGE 1

\$30.95 per person

Passed Appetizers

Pork Egg Rolls with Sweet and Sour Sauce
Caprese Kebabs

Dinner

Cream Of Basil Chicken
Honey Baked Ham
Garlic and Chive Mashed Potatoes with White Gravy
Wild Rice with Herbs
Steamed Vegetable Medley
Glazed Baby Carrots
Strawberry Spinach Salad
Dinner Rolls



PACKAGE 2

\$35.95 per person

Passed Appetizers

Chicken Satay Skewers
Anti-Pasta Skewers
Goat Cheese Brushetta

Dinner

Mediterranean Lemon Chicken
Grilled Marinated Steak with Mushroom Merlot Sauce
Garlic and Chive Mashed Potatoes
Macaroni and Cheese
Steamed Broccoli with Parmesan Cheese Sauce
Grilled Asparagus
Garden Salad
Dinner Rolls

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SIGNATURE DINNER PACKAGES

PACKAGE 3

\$40.95 per person

Passed Appetizers

Shrimp Cocktail
Bacon and Blue Cheese Stuffed Mushrooms
Meatball Skewers

Dinner

Grilled Marinated Steak with Mushroom Merlot Sauce
Santa Fe Marinated Chicken
Honey Baked Ham
Sweet Potato Mash
Roasted Red Potatoes
Vegetable Medley
Sauteed Green Beans
Strawberry Spinach Salad
Dinner Rolls

Dessert

Chocolate Covered Strawberries
Mini Cheesecake Bites



PACKAGE 4

\$45.95 per person

Passed Appetizers

Mini Crab Cakes
Meatball Skewers
Bacon and Blue Cheese Stuffed Mushrooms
Caprese Kebabs

Dinner

Prime Rib Carving Station
Bruschetta Chicken
Grilled Atlantic Salmon with Soy Honey & Wasabi Sauce
Garlic and Chive Mashed Potatoes
Potatoes Au Gratin
Wild Rice with Herbs
Sauteed Green Beans
Steamed Broccoli with Parmesan Cheese Sauce
Strawberry Spinach Salad
Dinner Rolls

Dessert

Chocolate Covered Strawberries
Sundae Bar
Mini Cheese Cakes

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THEME DINNER BUFFET OPTIONS

Group minimum of 50

\$20.95 per person

BARBEQUE

Pulled Pork
BBQ Chicken
Baked Beans
Cheesy Corn
Cole Slaw
Dinner Rolls



ASIAN

Orange Chicken
Lo Mein
Chicken Fried Rice
Pork and Vegetable Egg Rolls



ITALIAN

Lasagna
Chicken Alfredo
Caesar Salad
Bread Sticks



MEXICAN

Fajita Chicken
Taco Beef
Fajita Veggies
Black Beans
Spanish Rice
Taco Shells/Flour Tortillas
Chips and Salsa

Toppings:

Sour Cream, Guacamole, Diced Tomatoes,
Shredded Cheese, Sliced Jalapenos,
Shredded Lettuce



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DESSERT



Assorted Cheesecake Bites

50 pieces for \$125

Chocolate Brownies

\$3 per person

Cookies

Assorted chocolate chip, chocolate-chocolate, sugar, oatmeal, M&M and white-chocolate macadamian nut

\$2 per cookie

Seasonal Fruit and Berries

\$5 per person

Seasonal Fruit & Berries Tray

\$100

New York Style Cheesecake

Choice of strawberry, cherry or caramel sauce

\$5 per person

Chocolate Covered Strawberries

Whole strawberries dipped in your choice of chocolate, optional nut coverings available

50 pieces for \$150

Chocolate Molten Lava Cake

Fudge filled chocolate cake served warm with whipped topping, chocolate and caramel sauce

\$7 per person

Blueberry Cobbler White

Chocolate Cheesecake

Chunks of vanilla bean cream cake, berry compote, white chocolate cheesecakes, white chocolate shavings

\$6 per person

Pomegranate Parfait Cheesecake

Pomegranate infused cheesecake with white chocolate drizzle and fresh pomegranate arils

\$6 per person

Caramel Brownie Bite Cheesecake

White chocolate cheesecake, salted dulce de leche caramel, chocolate brownie bites, topped with caramel fudge and brownie bites

\$6 per person

DESSERT DISPLAYS

Sundae Bar

Vanilla and chocolate ice cream with whipped cream, chocolate syrup, sprinkles, caramel drizzle, chocolate chips and cherries

\$5.00 per person



Chocolate Fountain Fondue with Fresh Fruit and Cake

\$7 per person

*Prices subject to change.

