

Golf Club of Dublin

At Dublin Manor at Golf Club of Dublin, you'll find a warm and gracious reception awaiting you. Whether it's an intimate gathering for 50 or a party of up to 200, we can accommodate your guests at our facility. Offering the utmost in hospitality, we promise you and your guests will have a memorable experience, as we treat our guests with traditional Irish warmth & cheer.

For special events that leave a lasting impression, Dublin Manor has a unique allure. From quaint to grand-scale celebrations, we bring every event a dedicated focus and unbridled enthusiasm.

At Golf Club of Dublin, we are committed to providing you with a wonderful experience from start to finish...Our talented Chefs will create the perfect menu for you and delight your guests with their culinary expertise. We pride ourselves with our dedication to the Irish Heritage and its fine tradition of hospitality.

dublin

Hors D' Oeuvres

Priced Per person

Cold

Mediterranean Display-5

Assortment of Sushi-4

Smoked Salmon Platter-4

Import and Domestic Cheese display with crackers-4

Shrimp Cocktail-4

Salsa Bar-3

Fresh Fruit display-3

Bruschetta on toast points-3

Vegetable Crudité with dip-3

Tri Colored Stuffed Peppers-3

Jalapeno Bites 2.5

Hot

Lamb Lollipops-8

Crab Cakes with a tomato ginger jam-4 Seared

Scallops with a fire roasted corn salsa-4

Boneless Wings (BBQ, Thai Chili, Buffalo, Naked)-3.5

Beef Tenderloin Crostini-3

Risotto Bites-2.5

Mini BLT Sandwiches-2.5

Chicken Salad Croissants-2.5

Root Vegetable Cakes-2.5

Pulled Pork Sliders-2.5

Stuffed Mushrooms-2.5

Hot Spinach Artichoke Dip-2.5

Seafood Dip-3.5

Brunch

Choice of one Salad

The Manor Salad served with a strawberry poppy seed dressing

Chopped BLT Salad served with bacon vinaigrette

Traditional Caesar Salad

Wedge Salad

Choice of one Display

Seasonal Fresh Fruit

Vegetable crudité with chipotle ranch

Import and Domestic Cheese and crackers

Choice of 2 Entrees

Scrambled Eggs with either Sausage or Bacon

Warm Waffles with Maple Syrup

French toast with Syrup and Powdered Sugar

Smoked Salmon Display (cold)

Carved Virginia ham with a pineapple chutney

Lemon and Garlic rosemary grilled chicken

Brunch Includes:

Chilled Juices

Assorted Breakfast Pastries

Vegetable Du Jour

Chefs Choice of Potato

Assortment of Desserts

\$22 per person

dublin

Outing and Banquet Options

Continental Breakfast

Scones

Cinnamon Rolls

Muffins

Whole Fruit

Chilled Juices

Coffee and Tea

9

Sunrise Buffet

Scrambled Eggs

Pepper and Onion Potatoes

Bacon

Sausage

Fresh Fruit

Assorted Pastries

Chilled Juices

Coffee & Tea

14

Omelet Station Add-on

Build your own omelet with a chef attended station: Choose from a variety of fillings

6

Box Lunches

Smoked Turkey or Honey Ham- Wrap

Whole Fruit

Bag of Chips

Candy Bar

11

Deli Buffet

Smoked Turkey, Honey Ham and Tuna Salad

Cheese Tray and condiments

Assorted Breads

Broccoli Salad

Coleslaw

Dill pickle Spears

Assortment of cookies

Iced Tea and Water

13

Off the Grill

Grilled Hamburgers

Grilled Brats with Peppers and Onions

Mixed Greens Salad

Pasta Salad

Baked Beans

Buns and Condiments

Potato Chips

Assorted Cookies

Iced Tea and Water

14

Add Grilled Chicken

3.5

Taste of the South

Pulled Pork

Grilled Chicken Breast

Creamy Mac & Cheese

Mixed Vegetables

Mixed Greens Salad

Soft Rolls w butter

Pecan Pie

17

Mexican Fiesta

Fajita Beef and Chicken

Sautéed Onions and Peppers

Refried Beans

Spanish rice

Pico De Gallo, sour Cream, mixed cheese

Lettuce, tomatoes, salsa, Flour Tortillas

Chocolate Cake

18

Taste of Italy

Chicken in Alfredo

Red Sauce with Meatballs smothered in Mozzarella Cheese

Penne Pasta tossed in garlic butter

Roasted Vegetable medley

Traditional Cesar Salad

Garlic Bread

Cannoli's

23

Silver Buffet

Served with house rolls, butter and Iced Tea

Salad (Select One)

Mixed Greens Salad

Chopped BLT Salad

Traditional Caesar Salad

Starch (Select one)

Garlic Red Skin Parmesan Mashed Potatoes

Chive and Roasted Garlic Whipped Potatoes

Confetti Rice Pilaf

Garlic and Rosemary Roasted Red Skinned Potatoes

Orzo Pasta Salad

Creamy Mac & Cheese

Vegetable (Select One)

Green Bean Amandine

Oven Roasted Vegetables

Maple Glazed Baby Carrots

Root Vegetable Medley

Entrees (Select One, Two or Three)

House-made Lasagna

Ohio Roasted Apple Cider Pork Loin

Rosemary and Garlic Roasted Lemon Chicken

Chicken or Eggplant Parmesan

Shepherd's Pie

Root Vegetable Cake

Roasted Portabella Mushroom

Chicken with a creamy Dijon sauce

One entrée Selection

18

Two Entrée Selections

21

Three Entrée Selections

24

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Gold Buffet

Served with house rolls, butter and Iced Tea

Salad (Select One)

Mixed Greens Salad

Chopped BLT Salad

Traditional Caesar Salad

Starch (Select one)

Garlic Red Skin Parmesan Mashed Potatoes

Chive and Roasted Garlic Whipped Potatoes

Confetti Rice Pilaf

Garlic and Rosemary Roasted Red Skinned Potatoes

Orzo Pasta Salad

Creamy Mac & Cheese

Vegetable (Select One)

Green Bean Amandine

Oven Roasted Vegetables

Maple Glazed Baby Carrots

Root Vegetable Medley

Entrees (Select One, Two or Three)

House-made Lasagna

Ohio Roasted Apple Cider Pork Loin

Rosemary and Garlic Roasted Lemon Chicken

Chicken or Eggplant Parmesan

Shepherd's Pie

Root Vegetable Cake

Roasted Portabella Mushroom

Chicken with a creamy Dijon sauce

Lobster and Corn Filled Ravioli's

Chicken Prosciutto

Flank Steak Pin Wheel

Oven Roasted Asian Glazed Salmon (additional 4pp)

Herb Crusted Filet (additional 4pp)

One entrée Selection

22

Two Entrée Selections

25

Three Entrée Selections

28

Action and Carving Stations
Minimum of 25 Guest

