



*THE OAKS CLUB  
BANQUET  
FACILITY*

*DINING MENU*

*(PRICES GUARANTEED JANUARY 1 THRU DECEMBER 31, 2024)*

Enclosed you will find the Oaks Club banquet Facility menu choices and price list. The Oaks Club prices include linen napkins, linen tablecloths and china place settings. Our meals are prices for a buffet-style service. We do offer sit down services for an additional \$1.00 per person.

The gratuity is not automatically included in our billing and is left entirely up to you. If you feel the food and services provided met up to your expectations, a gratuity for the catering staff would be appreciated. We feel 10% of the total invoice is very adequate.

Thank you for giving THE OAKS CLUB the opportunity to service your banquet needs.

Shelby Oaks Golf Club  
The Oaks Club Banquet Facility

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**SOME MENU PRICING MAY CHANGE DUE TO MARKET CONDITIONS BEYOND OUR CONTROL...**

## ***DINNER ENTREES***

<b>** Filet of Beef Tenderloin served with Bordelaise Sause</b>	<b>\$23.95</b>
<b>Prime Rib</b>	<b>\$22.95</b>
<b>Prime Rib &amp; 4 oz. Boneless Chicken Breast</b>	<b>\$22.95</b>
<b>Baked Salmon Filet with Lemon Butter Wine Sauce</b>	<b>\$21.45</b>
<b>Combination Filet Mignon and 4 oz. Boneless Chicken Breast</b>	<b>\$23.95</b>
<b>Chicken Types (Cordon Bleu, Marinated, Greek Marinated, Monterey Jack Sauce, Sun Dried Tomato Basil Cream Sauce, Caper Sauce, Broccoli &amp; Cheese Sauce</b>	
<b>Sliced Pork Tenderloin with Pecans &amp; Apples</b>	<b>\$18.50</b>
<b>**Focaccia Chicken Breast</b>	<b>\$18.50</b>
<b>8 oz. Boneless Chicken Breast</b>	<b>\$18.50</b>
<b>Chicken Types (Cordon Bleu, Marinated, Greek Marinated, Monterey Jack Sauce, Sun Dried Tomato Basil Cream Sauce, Caper Sauce, Broccoli &amp; Cheese Sauce</b>	
<b>8 oz. Chicken Cordon Blue (Swiss Cheese and Ham Center)</b>	<b>\$18.50</b>
<b>Combination Roast Beef and 4 oz. Boneless Chicken Breast</b>	<b>\$18.95</b>
<b>Chicken Types (Cordon Bleu, Marinated, Greek Marinated, Monterey Jack Sauce, Sun Dried Tomato Basil Cream Sauce, Caper Sauce, Broccoli &amp; Cheese Sauce</b>	
<b>Carved, Glazed Ham / 4oz. Chicken Breast</b>	<b>\$17.95</b>
<b>Chicken Types (Cordon Bleu, Marinated, Greek Marinated, Monterey Jack Sauce, Sun Dried Tomato Basil Cream Sauce, Caper Sauce, Broccoli &amp; Cheese Sauce</b>	
<b>Chicken Lasagna</b>	<b>\$16.95</b>
<b>Meat Lasagna</b>	<b>\$16.95</b>
<b>Vegetable Lasagna</b>	<b>\$16.95</b>
<b>6 Cheese Lasagna</b>	<b>\$16.95</b>
<b>**Combination Pot Roast Beef and Baked Chicken</b>	<b>\$17.95</b>
<b>**Combination Pot Roast Beef and Glazed Ham</b>	<b>\$17.95</b>
<b>Combination Baked Chicken and Glazed Ham</b>	<b>\$17.95</b>
<b>Roast Beef with Gravey</b>	<b>\$17.95</b>
<b>Sliced Roast Beef au Jus</b>	<b>\$16.95</b>
<b>Oven Baked or BBQ Chicken</b>	<b>\$16.95</b>
<b>Glazed Slice Ham</b>	<b>\$16.95</b>
<b>** House Specialties**</b>	

**The above dinners include one potato choice, one vegetable choice,  
one salad choice, roll and butter. If you desire two choices  
of either potatoes, vegetables or salad, an additional charge of \$1.00 per guest will be charged  
for each additional choice.**

**All meal prices based on buffet style set -up.  
"Sit Down Serve" meals available for \$1.00 per guest.**

# HORS D'OEUVRES

\*Stuffed Mushrooms

Crab Stuffed Mushrooms

Finger Sandwiches

(Chicken Salad, Ham Salad, Cream Cheese)

Cucumber Canapés

Cheese Cubes

Pineapple Spears on a Tree

\*Fresh Relish Tray with Dill Dip

\*Fresh Fruit

\*Kielbasa

\*Chicken Drumettes

Buffalo Wings

Chicken Kabob

Quesadilla w/Chicken & Cheese

Antipasta Tray

Antipasta Skewer

Assorted Deli Spirals

Assorted Puff Pastries

\*Meatballs (Swedish or Sweet & Sour or Greek)

Cocktail Sausages Wrapped in Bacon

Pastry Wrapped Cocktail Sausages

Baby Back Ribs

Spanikopita

Mini-Quiche-Assorted

Artichoke Dip

Spinach Dip in Rye Bread

\*Dried Beef Roll-Ups

Crabmeat Dip

Hot Pecan Dip

Hot Seafood Dip

Tuscan Vegetable Dip

Deep Dish Mini-Pizza

4 Different kinds .....\$11.95

6 Different kinds .....\$13.90

8 Different kinds .....\$15.75

-For each item selected there will be 3 per person provided-

-ITEMS AVAILABLE FOR ADDITIONAL PRICE-

Potato Chips/Nuts/Pretzels

\$ .95 per person

Jumbo Shrimp Cocktail

\$ 1.45 per shrimp

Bacon Wrapped Scallops

\$2.25 each

Mini Sandwiches (Cold)

\$2.95 per person

Turkey, Ham, Roast Beef on mini-buns

Phyllo Wrapped Brie with Raspberry

\$2.25 each

Beef Tenderloin Carving Station

\$5.95 per person

Cheeseballs (Cheddar or Dried Beef)

\$12.50 each

Carving Station

Ham, Turkey and Roast Beef

\$4.45 per person

POTATO/STARCH  
CHOICES

\*Delmonico  
Twice baked  
Baked  
Parslied Redskins  
Oven Roasted Redskins  
Parmesan Cheese Redskins  
Au Gratin  
Mashed Plain  
Mashed with Bacon and  
Cream Cheese  
Garlic Mashed Potatoes  
Sweet Potato Casserole  
Hash Brown Casserole  
Garden Blend Wild Rice  
Rice Pilaf  
Noodles

SALAD  
CHOICES

Tossed with Assorted Dressings  
\*Seven-Layer  
\*Spinach  
Spring Mix w/Red Wine Vinaigrette  
Greek Salad  
\*Fruited Green Salad  
Spinach Salad with Cashews  
Caesar Salad  
Fresh Vegetable Tray with Dill Dip  
Cole Slaw  
Potato salad  
Pasta Salad  
Fresh Fruit Bowl

VEGETABLE  
CHOICES

\*Buttered Corn  
Scalloped Corn  
Buttered Green Beans  
\*Green Beans  
with Almonds  
with Bacon or Mushrooms or Both.  
Country Style Green Beans  
(Sautéed ham and onions added)  
Green Bean Casserole  
BBQ Green Beans  
Greek Style Green Beans

\*California Blend  
(Broccoli, Cauliflower, Carrots)  
Steamed Broccoli  
Broccoli Au Gratin  
Baked Asparagus and Mushrooms  
Peas with pearl Onions  
Glazed Carrots  
Capri Blend Vegetables  
(Green Beans, Carrots,  
Squash, Zucchini)

## DESSERT LIST

Fresh Baked Spot Pie—Apple, Cherry, Pecan, Peach, Old Fashion Cream, Raspberry, Custard, Pumpkin (when in season).....	\$2.25
Fresh Strawberry Pie.....	\$2.85
*Buffet Cake Assortment- Carrot, Chocolate, Apple Spice, Lemon Poppyseed.....	\$2.65
*Buffet Cheese Cake Assortment- Vanilla, Raspberry Swirl, Chocolate Chip, Vanilla Chocolate Layer.....	\$2.65
Fresh Fruit Cup.....	\$1.75
Vanilla New York Style Cheesecake Plain with Cherry, Raspberry or Strawberry Topping .....	\$3.50
Turtle Cheesecake.....	\$4.25
Carrot Cake With Cream Cheese Icing.....	\$3.50
Raspberry Swirl Cheesecake.....	\$3.50
Ultimate Chocolate Cake.....	\$3.95
Black Forest Cake.....	\$3.95

## Hot or Cold Sandwiches

Buffet Style

Upon Request

Email for quote: [robfridley@gmail.com](mailto:robfridley@gmail.com)