



## Glendarin Appetizer Menu

*Northeast Indiana's Premier Golf and Banquet Facility*

260-665-5073 [www.glendarinhills.com](http://www.glendarinhills.com)

## Contact Information

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*Thank You*

for choosing Glendarin Hills for your special event! Our banquet facilities have provided memorable moments for wedding receptions, company parties, golf outings, showers, reunions, graduations and much more!

Glendarin Hills offers a breathtaking setting for your special event along with the flavor of your ideal meal from Glendarin Bar & Grill

# Catering Charges

~ Banquet Room Rental .....	\$1650
<i>includes dance floor, banquet room and bar</i>	
~ Bar and Dance Floor Rental .....	\$500
~ Bridal Dressing Room Rental .....	\$250
~ Bartender Fee .....	\$15 / HR
<i>per bartender / per hour / add 1 hour for set up &amp; cleaning each per bartender</i>	
~ Deputy Charge .....	\$36 / HR
<i>minimum of 4 hours</i>	
~ Linen Fee .....	\$2 / Guest
<i>special orders additional fee's may apply</i>	
~ Domestic Keg .....	\$275
~ Import / Craft Keg .....	MKT
~ House Wine .....	\$20 / Bottle
~ Bottle Service .....	Varies
<i>prices range from call/house liquor / top shelf liquor / premium liquor / finest</i>	
~ Gratuity .....	20%
<i>alcohol &amp; non-alcohol beverages</i>	
~ Service Charge .....	20%
<i>all food items</i>	
~ Indiana Sales Tax .....	7%

# Appetizers

- ~ Crab Stuffed Mushrooms ..... \$3.99  
mushroom caps stuffed with a jumbo lump crab, herb cream cheese filling
- ~ Lobster Stuffed Mushrooms ..... \$4.99  
cream cheese lobster with dill, lemon zest and seasoning, stuffed in portobello mushrooms
- ~ Crab Egg Rolls ..... \$4.99  
jumbo crab meat wrapped in wonton's with citrus slaw and fried crispy, served with a spicy remoulade, asian ginger, and sweet soy
- ~ Old Bay Crab Cakes ..... \$4.99  
jumbo lump crab cakes in a buttery cracker coating, sautéed golden brown served with lemon wedges and a creole remoulade
- ~ Old Bay Salmon Cakes ..... \$4.99  
sockeye salmon cakes in a buttery cracker coating, sautéed golden brown served with lemon wedges and a creole remoulade
- ~ Sea Scallops ..... \$4.99  
seared sea scallops on toast points served with a vanilla-bacon aioli
- ~ Seafood "Coctel" Shooters ..... \$4.99  
dill-blackened chilled shrimp and sea scallops served in a spicy homemade bloody mary cocktail mix in rice pilaf, capers and cilantro
- ~ Shrimp Cocktail (2 ways) ..... \$4.99  
classic lemon dill shrimp with a spicy horseradish cocktail sauce and chipotle lime shrimp with a honey ginger cocktail sauce
- ~ Panko Fantail Shrimp ..... \$4.99  
hand breaded jumbo fantail shrimp served with a zesty bloody mary cocktail sauce and lemon wedges

- ~ Cod Nuggets ..... \$3.49  
beer battered cod fried crispy golden brown and served with dill tarter and jalapeno tarter
- ~ Tuna Cucumber Planks ..... \$2.99  
seared tuna with sesame and soy on cucumber planks with a ginger slaw
- ~ Walleye Fingers ..... \$4.99  
crispy panko fried walleye served with dill tarter and jalapeno tarter
- ~ Shrimp and Scallop Cups ..... \$6.99  
seared shrimp and sea scallops with bok choy, ginger and green onion, served in baby lettuce cups
- ~ Tomato Bisque Grilled Cheese Shooters ..... \$3.49  
tomato bisque soup with mini smoked cheddar grilled cheese toastie's
- ~ Meat, Cheese, Crackers and Olive Tray ..... \$3.49  
blend of different cheeses, salami, pepperoni, green olives, kalamata olives and crackers
- ~ Bacon Wrapped Chestnuts ..... \$2.99  
crispy chestnuts wrapped in applewood bacon and baked in a brown sugar glaze
- ~ Meatball Marinara ..... \$2.99  
homemade meatballs smothered in a scratch marinara and topped with parmesan
- ~ Baked Potato Skins ..... \$2.99  
baked potato skins fried golden brown topped with a creamy cheese sauce, pico de gallo, crispy  
bacon and served with sour cream and salsa
- ~ Bruschetta w/ Toast Points ..... \$2.99  
ciabatta points brushed in olive oil, salt and fresh black pepper, toasted golden brown and drizzled  
with balsamic glaze served, with a fresh basil, tomato, mozzarella bruschetta

- ~ Wild Mushroom Crostini's ..... \$2.99  
toasted baguettes topped with garlic ricotta and wild mushrooms
- ~ Antipasto Platter ..... \$4.99  
marinated mushrooms with a mix of fresh mozzarella, artichoke hearts, spanish olives, kalamata olives, pepperoni, salami, grape tomatoes, fresh basil, cheese tortellini and mushrooms
- ~ Chicken Wings (6 ways) ..... \$5.99  
applewood smoked bleu cheese buffalo / pineapple teriyaki / chipotle peach / kentucky bourbon / asian ginger / dry rubbed, choose 3 or less
- ~ Southwest Egg Rolls ..... \$3.49  
egg rolls fried crispy with spinach, black beans, corn, chicken and spices, served with buttermilk ranch and avocado ranch
- ~ Baby Back Ribs ..... \$3.99  
special seasoned rubbed back loin, seared crisp, then slow smoked until falling off the bone and basted with tangy citrus bbq sauce
- ~ Horseradish Cheese Ball ..... \$3.99  
blend of cream cheese, sour cream, horseradish and dried beef chips, served with an assortment of crackers
- ~ Sharp Cheddar Cheese Ball Lollipops ..... \$3.99  
sharp cheddar cheese balls rolled in crushed walnuts on lollipop sticks, served with crackers
- ~ Bacon Ranch Cheddar Dip ..... \$3.99  
crispy peppered bacon in a cheddar ranch/onion dill dip served with crispy pub chips
- ~ Buffalo Chicken Dip ..... \$4.99  
buffalo sauce, sour cream, cream cheese, smoked bleu cheese and cheddar melted together with chicken breast and green onion and served with fresh tortilla chips



- ~ *Pizza Dip* ..... \$3.99  
*blend of mozzarella, parmesan and cream cheese, shredded pepperoni and diced black olives in a homemade pizza sauce topped with pepperoni, served with mini baguettes*
- ~ *Spinach Artichoke Dip* ..... \$4.99  
*creamy warm spinach dip, mixed with parmesan cheese, served with sour cream, tortilla chips and hawaiian bread bites*
- ~ *Hand Cut Garlic Butter Fries* ..... \$2.49  
*hand cut baker's fried crispy golden, mixed in a garlic butter seasoning and served with mini ketchup bottles*
- ~ *Beef Wellington* ..... \$5.99  
*mini tenderloin wrapped in puff pastry with mushroom duxelle, parma ham, cooked rare-medium rare*
- ~ *Pizza Sliders* ..... \$3.99  
*classic cured pepperoni with pizza sauce, mozzarella on crispy flat french bread*
- ~ *Jalapeno Steak Cheddar Bombs* ..... \$4.99  
*seared strip steak with roasted jalapeno's, cheddar-jack, sweet onion and roasted tomatoes wrapped in a wheat tortilla, grilled over an open flame and served with a sharp cheddar sauce*
- ~ *Pistachio Olive Bruschetta* ..... \$3.99  
*crispy golden baguettes topped with pistachios, spanish olives and kalamata olives mixed with parmesan*
- ~ *Arancini Balls* ..... \$4.99  
*stuffed creamy risotto with fresh mozzarella, breaded and fried golden, served with a spicy marinara*

# Sliders

- ~ B.L.T. Chicken Sliders ..... \$5.99  
crispy chicken topped with pepper crusted bacon, cheddar, lettuce and tomato, served with mayo, buttermilk ranch, roasted garlic mayo, served on crsipy wheat-berry bread
- ~ Chicken Salad Sliders ..... \$4.99  
dill-mayo base chicken salad on mini buttered crossaints
- ~ Buffalo Chicken Sliders ..... \$4.99  
applewood smoked bleu cheese mixed with buffalo sauce and shredded chicken topped with bleu cheese slaw, served on mini brioche buns
- ~ BBQ Shredded Pork Sliders ..... \$5.99  
shredded bbq pork topped with a sweet slaw on mini brioche buns
- ~ Chicken Cordon Bleu Sliders ..... \$5.99  
breaded chicken breast fried golden brown and topped with smoked ham and swiss cheese, served on ciabattawith dijon honey mustard, lettuce tommatoo
- ~ Chicken Pesto Sliders ..... \$5.99  
breaded chicken breast topped with roma tomato, fresh mozzarella and basil pesto, served on ciabatta
- ~ Chipotle Peach Chicken Sliders ..... \$5.99  
breaded chicken breast with mozzarella, roma tomato, lettuce and topped with a chipotle peach glaze, served on ciabatta
- ~ Chicken Cutlet Sliders ..... \$4.99  
crispy panko fried cutlets with shredded lettuce, pickle chips and a lemon garlic aioli



~ Philly Cheese Steak Sliders ..... \$6.99  
seared shaved rib-eye topped with grilled onions and mushrooms, roasted peppers, mini brioche buns with a smoked provolone cheese sauce

~ Prime Rib Sliders ..... \$6.99  
shaved rib-eye in au jus with sautéed mushrooms and red onion, natural swiss cheese, mini brioche buns and creamy horseradish sauce

~ Angus Burger Sliders ..... \$5.99  
angus beef patties on rolls with smoked cheddar, lettuce, roma tomato, red onion, pickle chips, served with condiments

~ Kobe Beef Sliders ..... \$6.99  
seared medium rare-medium wagyu beef with baby lettuce, crispy prosciutto, gruyere and fig jam

~ Hawaiian Brat Sliders ..... \$5.99  
sweet brat patties with grilled pineapple, sautéed red onion, cheddar and tangy bbq on mini hawaiian buns

~ Ham and Swiss Sliders ..... \$4.99  
shaved deli ham topped with a dijon mayo, swiss cheese on a poppy seed hawaiian bun

~ Cuban Sliders ..... \$4.99  
roasted pork, smoked ham, dijon mayo, pickles and natural swiss cheese on glazed hawaiian rolls

~ Italian Sausage Sliders ..... \$4.99  
seared italian sausage with roasted red peppers, red onions, served with sauerkraut, spicy ale mustard, homemade marinara and mozzarella cheese

~ Coney Dog Sliders ..... \$3.99  
angus beef franks in mini hot dog buns topped with homemade coney sauce, red onion and cheddar, served with condiments

# Fiesta Bars

- ~ Baja Fish Taco Bar ..... \$19  
sockeye salmon, mahi mahi and shrimp, fresh cilantro, citrus slaw, lettuce, pico de gallo, baja tarter sauce, sour cream, guacamole, lemon, lime wedges, and charred flour tortillas
  
- ~ Barbacoa Carne Tacos ..... \$14  
spicy seasoned beef roasted and shredded, served with charred flour tortillas, fresh cilantro and topped with an avocado black bean/corn salsa
  
- ~ Beef / Chicken Taco ..... \$15  
seasoned taco beef, green chile chicken, cheddar, pico de gallo, lettuce, sour cream, taco sauce, cilantro, black beans, corn, guacamole, salsa, southwest ranch, served with crispy tortilla chips, hard taco shells and warm flour tortillas
  
- ~ Carne / Pollo / Cameron Fajita ..... \$21  
seasoned chicken, flank steak and shrimp with fajita sauce, cheddar cheese, sautéed onions, roasted bell peppers, tomatoes, lettuce, guacamole, sour cream, salsa, lime wedges and warm flour tortillas
  
- ~ Choriqueso ..... \$4  
Spicy queso white cheese dip with chorizo sausage served with tortilla chips and salsa
  
- ~ Spicy Beef Tamales ..... \$8  
spicy beef in corn husks
  
- ~ add on taco bar items ..... \$2  
spanish rice / cilantro lime rice / refried beans / jicama slaw

# Glendarin Catering Policies / Procedures

## ~ Room Rental

The room rental fee is due at the time of booking. The rental fee includes use of the room for the entire day of the event beginning at 9:00a.m., with premises to be vacated by 1:00a.m., room rental includes china, flatware, crystal ware, setup and cleanup. The room rental fee is non-refundable unless an event of similar size is booked for the same date in the canceled room. All cancellations MUST be submitted in writing. If your reservation is canceled 30 to 60 days prior to the event, the deposit is forfeited. Glendarin Hills Golf Club is not responsible for setting or removing table runners/overlays, chair covers, centerpieces, party favors, place cards or other decorations supplied or rented by host and/or outside vendors

## ~ Banquet Room Setting, Cleaning and Decorating

Setup of the hall is included in the room rental. Tables and chairs will be setup with dressed tables. Cleaning fees apply only to excessive cleaning of flower petals, graffiti, glitter, etc. at a rate of \$20.00 per hour and no more than 4 hours which will be agreed upon before customer sets up and decorates. Glendarin Hills wants your event to be special. We encourage any and all decorating to make your night special and memorable. We only ask that there is no damage to walls, floors and ceilings. The following is not allowed: holes in walls (tacks, nails, paint chips) and any open flames must be guarded. Floating or votive candles are only allowed, no candle wax drippings.

## ~ Food & Beverage

All food and beverage must be purchased through Glendarin Hills. No outside beverages are allowed. All beverages are purchased through Glendarin Hills. Food items may not be removed from Glendarin Hills. Wedding Cakes are permitted to be served by an outside vendor and removed after event. Cake tables may not be moved to other locations in the room after cake has been displayed. Glendarin Hills Golf Club does not have refrigeration space available for items (cake, desserts, favors, etc) supplied by host or outside vendor

## ~ Prices

All menu prices are subject to change without notice unless otherwise agreed upon in a signed contract. Menu prices are guaranteed 90 days prior to the event. All prices are subject to Indiana sales tax and 20% service charge and/or gratuity.

### ~ Alcohol Policy

Glendarin Hills Golf Club are licensed facilities and in accordance with the laws of the State of Indiana, all beer, wine and liquor MUST be purchased and served by Glendarin Hills Golf Club. Any alcoholic beverage not purchased from and dispensed by Glendarin Hills Golf Club will be immediately confiscated and discarded. No persons under the age of 21 will be served. Should their age be in question, proper identification will be required. Glendarin Hills Golf Club reserves the right to discontinue service of alcoholic beverages to any group or individuals. This may require closing the bar despite prior arrangements. Last call is at 11:00 p.m. Alcohol will not be served after 12:00a.m.

### ~ Carding Policy

Glendarin Bar and Grill follows Indiana State Laws and asks for proper approved state or government ID during your event of anyone consuming alcoholic beverages. NO ID NO DRINK. If anyone is suspected or caught drinking without proper ID or underage we will confiscate the beverage and ask them to leave. Underage drinking can or will result in function being shut down with no fees or deposit in return, without holding Glendarin Hills Golf Club liable

### ~ Bartender Policy

Glendarin Hills Golf Club bartenders will have a tip jar in full view at all "semi-open" or "cash" bars. Any request for bartenders to remove their tip jar will result in additional bar fees to the host. The quantity of bar staff allotted to an event is at the discretion of Glendarin Hills Golf Club.

### ~ Storage

Glendarin Hills Golf Club does not have space available to store personal property, equipment or supplies belonging to or rented by the host before or after scheduled events. Glendarin Hills Golf Club may not be held responsible for the damage or loss of any merchandise or personal articles left on the premises prior to or following the event.

### ~ Liability

Glendarin Hills Golf Club shall be not be liable to Customer, and the Customer hereby waives all claims against Glendarin Hills Golf Club, for injury or damage to persons or property sustained by Customer or made against Customer, resulting from any cause, including but not limited to: (1) any accident in or about the banquet facility, including the parking area; or (2) any personal injury or property damage resulting directly or indirectly from an act of negligence of the Customer, Customer's guests, Customer's employees, Customer's agents, or Customer's invitees.

~ Accidents

Customer shall indemnify and hold harmless Glendarin Hills Golf Club against all liability, costs and attorney fees arising out of the Customer's use of the banquet facility, that arises from personal injury or property damage caused wholly or in part by any act or omission of the Customer's, Customer's guests, Customer's employees, Customer's agents or Customer's invitees. Any claim for damage against Glendarin Hills Golf Club for any reason by Customer, Customer's guests, Customer's employees, Customer's agents, or Customer's invitees, will be limited to the amount of the rental fee paid by Customer as set forth in the Banquet Agreement.

## Contract Terms:

~ Payment Options

Type of Payment: VISA / Master Card / Discover / American Express / Cash / Check Checks payable to Glendarin Hills Golf Club, Glendarin Hills, Glendarin or Glendarin Bar and Grill. Any returned checks will result in a return check fee of \$50.00, if a second return check fee happens the same fee of \$50.00 will apply and any remainder of any contract or bill will result in all fees paid in cash. All remaining fees, tabs, bills or monies owed to Glendarin Hills on the day of the event are due in full by the end of day of said event.

~ Contract Terms

Thank you for choosing Glendarin Hills Golf Club for your special occasion! By signing this contract, the Customer agrees to all of the preceding terms and conditions. This agreement is made between the undersigned customer ("Customer") and GHGC Business Corp., which is referred to in this agreement as Glendarin Hills Golf Club, Glendarin, Glendarin Hills or Glendarin Bar and Grill. The below terms are made part of the Banquet Agreement/Policies. The undersigned customer has read, understands and agrees with the terms below and by signing this agreement, the customer agrees to all terms contained herein as part of the Banquet Policy Agreement.

Customer \_\_\_\_\_

Glendarin Representative \_\_\_\_\_