

Aston Oaks Banquet Center Qunch Menus

Lunch menus are available to parties ending by 5PM.

All Lunch menus include soft drinks, coffee, tea, and lemonade. Alcoholic beverages are priced separately. Items are priced per person with a 30 person minimum. All pricing includes gratuity and room set up fees but are subject to sales tax. Children 5 and under are Free, 6 to 10 \$9.95.

Deli Buffet

Lunch meat ham, turkey, and roast beef served with assorted cheeses and breads. Deli Buffet comes with your choice of two side items and freshly baked cookies.

\$14.95 per person

Soup and Salad Buffet

Chicken and tuna salad served with assorted cheeses and breads. Choice of one soup, one side item, and freshly baked cookies.

\$14.95 per person

Soup, Salad, and Sandwich Buffet

Choice of two soups, garden salad served with tomatoes, shredded cheddar cheese, cucumber, croutons, crumbled blue cheese, choice of three dressings, assorted mini silver dollar sandwiches with turkey, ham, roast beef, and condiment tray, served with freshly baked cookies for dessert.

\$15.95 per person

Chef's Healthy Choice Buffet

Marinated grilled chicken breast, lemon butter baked cod served with assorted breads, two side items, and sherbet.

\$16.95 per person

Baked Potato Bar

Baked Potato served with butter, sour cream, shredded cheese, bacon and chives. Choice of 2 side items and cookies for dessert.

\$15.95 per person

The Grilled Buffet

Marinated grilled chicken breast, freshly grilled hamburgers served with assorted buns and appropriate condiments, two side items, and freshly baked cookies for dessert. \$16.95 per person

Side item choices: garden salad, pasta salad, coleslaw, baked beans, potato salad, southern style green beans, mostaccioli, macaroni and cheese, and fresh fruit cocktail.

Qunch Menus

Create Your Own Lunch Buffet

Choose One

Tossed Salad ~iceberg lettuce, tomato, onion, cucumber Caesar Salad ~ romaine lettuce, parmesan, and croutons

Fancy Nancy Salad ~ Spring mix, caramelized walnuts, red onion, tomato and pear gorgonzola dressing Oak Leaf ~ Spring mix, red onion, fried apples, and brown sugar almonds

Choose Two Entrees

Shrimp and crab pasta

Pork loin in natural gravy

Chicken Pot Pie

Top round of beef in gravy

Beef Tips over Buttered Noodles

Brochette Chicken with Balsamic Glaze

Lasagna (meat or vegetarian)

Pecan Encrusted Tilapia

Chicken Supreme (cream sauce)

Crilled Marinated Chicken

Lasagna (meat or vegetarian)

Chicken and Four Cheese Pasta

Lemon Butter Baked Cod

Choose One Side

Southern style green beans
Vegetable medley
Steamed broccoli
Garlic Mashed Potatoes
Parsley New Potatoes

Choose One Dessert

Double chocolate cake Gourmet carrot cake Assorted cheesecake

Chicken Noodle

Chili

Tomato

\$19.95 per person

Sit Down Qunch Menu

Pick Two \$16.95 per person Pick Three \$18.95 per person

Sandwiches Soups

Ultimate Clubs Vegetable
Grilled Marinated Chicken Breast
Roasted Prime Rib Sandwich Cream of Broccoli

Salads Dessert

Caesar Double Chocolate Cake
Oak Leaf Carrot Cake
Fancy Nancy Amaretto Strawberry Shortcake

Aston Oaks Golf Club 1 Aston Oaks Dr. North Bend, OH 45052 For more information contact Lindsey Theissen at 513-467-0070 ext 5 or info@astonoaksgolfclub.com

Qunch Menus

Elegant Meals Individually Served

Design your own distinctive meal presentation with individual selections from our list. Satisfy all of your guests tastes with a mix of entrees, salad, and accompaniments for your platted meal. You may select three single entrée items to offer to your guests. All meals must be preordered. Your meal will include soft drinks, iced tea, coffee, lemonade, and dinner rolls with butter. Items are priced with a 30 person minimum. Choose one salad and two side dishes to compliment the entrée.

Entrees

Honey glazed ham
Pork Loin
Oven roasted turkey
Beef Tips Over Noodles
Chicken supreme
Chicken Florentine
Chicken parmesan
Parmesan encrusted tilapia
Lemon butter baked cod
Roasted top round of beef

Salad Selection

Caesar salad
Tossed salad
Oak Leaf salad ~ spring mix, red
onion, fried apples, and brown
sugar almonds
Fancy Nancy salad ~ spring mix,
caramelized walnuts, red onion,
tomato, and pear gorgonzola
dressing

Accompaniments

Southern style green beans
California vegetable medley
Steamed Broccoli with cheese
Garlic mashed potatoes
Oven roasted rosemary potatoes
Macaroni and cheese au gratin
Mostaccioli
Baked Potato
Parsley New Potatoes
Four Cheese Pasta

\$19.95 per person