



# ***2020 Banquet Menu***

Phone (907) 522-3324      Fax (907) 522-3326  
[www.omalleysonthegreen.com](http://www.omalleysonthegreen.com)



# ***Breakfast Menus***

*Breakfast Buffets available for minimum of groups of 25 or larger*

## ***Caddy Shack Breakfast Buffet***

Selection of Chilled Juices  
Fresh Fruit Salad  
Assorted Bagels and Cream Cheese  
Hash Brown Potatoes  
Breakfast Sandwiches (croissant with ham or sausage with scrambled eggs and cheese) -  
or  
Breakfast Burrito with meat, cheese, and scrambled eggs  
Coffee Cake  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$25 per person

## ***O'Malley's Breakfast Buffet***

Selection of Chilled Juices  
Fresh Fruit Salad  
Assorted Muffins and Bagels  
Sweet Butter, Fruit Preserves  
Scrambled Eggs  
Bacon, Sausage Links  
Hash Brown Potatoes  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$24.00 per person

## ***Continental Breakfast Buffet***

Selection of Chilled Juices  
Fresh Fruit Salad  
Assorted Muffins and Bagels  
Sweet Butter & Fruit Preserves  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$15.00 per person

## ***Healthy Breakfast Buffet***

Selection of Chilled Juices  
Fresh Fruit Salad  
Granola with Fruit and Nuts  
Assorted Muffins and Bagels  
Assorted Fruit Yogurt  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$19.00 per person

*All prices will have 20% service fees added.*

*Lunch Buffets only available until 3pm*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# *Lunch Menus*

*Lunch Buffets are available for groups with a minimum of 25 guests or larger  
Price includes 1 entrée' choice*

## *Cajun Buffet*

Pea Salad with bacon, cheese and pearl onions  
Green Salad with Choice of Dressing  
Cajun Red Beans  
Steamed Rice  
Mashed Sweet Potatoes with Pecans  
Jambalaya -or- Gumbo  
-or-  
Cajun Chicken with Creole Hollandaise  
Cornbread with Honey Butter  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$28.00 per person for one entrée choice/\$32.00 with second entrée  
Minimum of 25 guests

## *Mexican Lunch Buffet*

Roasted Corn and Tomatillo Salad  
Chicken - or - Beef Fajitas with Flour Tortillas  
with Sour Cream, Guacamole, Mild Fresh Salsa, Fresh Jalapenos  
-or-  
Tamales ( Beef or Pork )  
Refried Beans  
Mexican Style Rice  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$26.50 per person for one entree choice/\$33.00 with second entree

## *Tuscan Lunch Buffet*

Caesar Salad  
Seasonal Vegetables  
Tri-color Cheese Tortellini with Marinara or Pesto Cream Sauce  
Italian Sausage with Peppers, Onions and Fennel  
-or-  
Chicken Piccata  
Garlic Focaccia  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$25.50 per person for one entree choice/\$32.00 with second entrée

*All prices will have 20% service fees added.  
Lunch Buffets only available until 3pm*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# ***Lunch Menus***

*Lunch Buffets available for groups of 25 or larger  
Price includes 1 entrée choice*

## ***Hawaiian Luau Buffet***

Fruit Salad w/Toasted Coconut  
Macaroni Salad  
Fried Rice  
Vegetable Stir Fry  
Teriyaki Chicken  
Baked Hawaiian Rolls & Butter  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$26.50 per person/\$32.00 with second entrée

## ***Deli Lunch Buffet***

Mixed Green Salad  
Southern Potato Salad  
Fruit Salad with toasted Coconut, Soup of the Day  
Sliced Smoked Turkey, Ham, Roast Beef  
Assorted Sliced Cheeses  
Crisp Lettuce, Tomatoes, Pickles  
Assorted Sliced Fresh White, Wheat and Rye Breads & Croissants  
Fresh Baked Cookies & Brownies  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$25.00

## ***Burger Bar***

Cole Slaw  
Southern Potato Salad  
Sliced Fruit  
BBQ Hamburgers  
Grilled Bratwurst Sausage & Sauerkraut  
Fresh Rolls & Traditional Accompaniments  
Potato Chips  
Fresh Baked Cookies & Brownies  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
\$27 per person

*All prices will have 20% service fees added.  
Lunch Buffets only available until 3pm*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## *Break Service & Assorted Snacks*

Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas .....	\$22.00 per gallon
Assorted Chilled Juices – Apple, Orange, Tomato, Cranberry, V-8, Grapefruit .....	\$12.00 per quart
Milk – Whole, 2%, Skim .....	\$12.00 per quart
Assorted Bottled Sodas 20oz – Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Iced Tea .....	\$3.50 per bottle
Bottled Water .....	\$2.00 per bottle
Energy Drinks .....	\$4.00 per can
Assorted Bottled Sobe & Fruit Juice .....	\$3.50 each
Fresh Seasonal Fruit Tray - Minimum of 20 guests .....	\$6.50 per person
Assorted Whole Fruit.....	\$3.00 each
Yogurt...(add granola with fruit and nuts \$1.00) .....	\$4.00 per person
Cookies .....	\$28.00 per dozen
Brownies .....	\$28.00 per dozen
Assorted Muffins .....	\$28.00 per dozen
Assorted Danish .....	\$28.00 per dozen
Bagels with Cream Cheese.....	\$30.00 per dozen
Mixed Nuts.....	\$20.00 per pound
Breakfast Sandwich—Ham or Sausage with egg and cheese.....	\$54.00 per dozen
Assorted Energy Bars & Power Bars.....	\$3.50 each
Assorted Candy Bars.....	\$2.00 each
Cold Sandwiches.....	\$7.00 each
Wraps.....	\$7.00 each
Antipasto Platter .....	\$6.50 per person
Assorted Italian Meats, Cheeses, Olives & Peppers	

## *Carving Selections*

*Served with Mini Rolls & Traditional Condiments*

Baron of Beef, Horseradish, Dijon Mustard .....	\$800	Serves approx 85
Roasted Whole Turkey Breast, Peach Chutney .....	\$250.	Serves approx 30
Herb Crusted Prime Rib, Horseradish Sauce.....	\$475.	Serves approx 30
Smoked Ham with Honey Mustard Sauce .....	\$275.	Serves approx 40
Whole NY Strip Loin, Wild Mushroom Demi-glaze .....	\$400.	Serves approx 25
Pork Loin pepper crusted .....	\$300.	Serves approx 25
Buffalo Strip Loin with Wild Mushroom Demi-glaze.....	Market Price	Serves approx 25
Roasted Whole Pig .....	\$750	Server Approx 90
Smoked Brisket .....	\$240	Server Approx 25
Custom Smoked Meats.....	Market	

# *Hors d'Oeuvres*

Minimum of 2 Dozen Per Item

Jumbo Shrimp – Lemon Wedges, Lime Cocktail Sauce .....	\$38.00 per dozen
O'Malley's Deviled Eggs – .....	\$19.00 per dozen
Meatballs – choice of BBQ or Swedish.....	\$25.00 per dozen
Wings – sweet & sour, BBQ or buffalo sauce .....	\$24.00 per dozen
Served with Celery, Carrot Sticks & bleu cheese dressing	
Reindeer Sausage – Peppers & Onions .....	\$20.00 per dozen
Breaded Calamari Strips, spicy garlic aioli .....	\$11.00 per person
Fried Ravioli – Served with Marinara Sauce.....	\$19.00 per dozen
Prime Rib Crostini—Served with Shredded Horseradish.....	\$25.00 per dozen
Chicken or Pork Pot Stickers – with sweet chili or soy sauce .....	\$24.00 per dozen
Panko Crusted Halibut – tartar sauce, Lemon .....	\$37.00 per dozen
Dungeness Crab Cakes – Cilantro-Lime Aioli .....	\$43.00 per dozen
Stuffed Mushrooms (Crab, Andouille Sausage or Cajun Chicken).....	\$33.00 per dozen
Polenta Squares with Prosciutto and Parmesan Cheese (marinara or pesto sauce).....	\$36.00 per dozen
Beef Skewers –Teriyaki.....	\$40.00 per dozen
Chicken Skewers –Teriyaki.....	\$35.00 per dozen
Vegetable Skewers .....	\$30.00 per dozen
Shrimp Skewers.....	\$72.00 per dozen
Andouille Sausage Skewers.....	\$34.00 per dozen
Crab Rangoon's.....	\$24.00 per dozen
Coconut Shrimp (Sweet Chili Sauce).....	\$30.00 per dozen
Bacon Wrapped Scallops or Shrimp – citrus Beurre blanc.....	Market price
*Oysters on the Half Shell – mignonette, cocktail sauce & fresh Lemon .....	*Market Price
Fresh Seasonal Vegetable Crudités - Minimum of 20 guests .....	\$6.50 per person
Assortment of Fresh Market Vegetables, served with ranch dressing	
Fresh Seasonal Fruit Tray - Minimum of 25 guests .....	\$7.50 per person
Sliced fresh Melons, Pineapple, Grapes & Berries	
Imported Cheese Tray .....	\$10.00 per person
Featuring imported cheeses, berries and grapes. Served with assorted Gourmet Crackers	
Domestic Cheese Tray.....	\$7.50 per person
Featuring assorted cheeses, berries and grapes. Served with assorted Gourmet Crackers	
Baked Brie En Croûte - Minimum of 20 guests .....	\$100.00
Baked Brie in Puff Pastry with Strawberry Coulis & Toasted Pecans, served with sliced French Baguette	
Hummus with Cucumber, Black Olive, Feta, Tomato and Pita.....	\$50.00 serves 20
Antipasto Platter - Assorted Italian Meats, Cheeses, Olives & Peppers..... Minimum of 20 guests .....	\$6.50 per person
Bruschetta....Toasted with Roma Tomatoes, Italian Spices and Feta Cheese.....	24.00 per Dozen
Sliders, Chicken or Pork.....	37.00 per Dozen
Sliders Beef.....	40.00 per Dozen
Smoked Salmon Mousse – sliced French Baguette.....	\$70.00 serves 25
Artichoke Dip – sliced French Baguette .....	\$40.00 serves 20
Artichoke & Crab Dip – sliced French Baguette Minimum 2.....	\$70.00 serves 40
Chocolate Dipped Strawberries .....	\$32.00 per dozen
Assorted Petit Fours .....	\$25.00 per dozen

All prices will have 20% service fees added.

Lunch Buffets only available until 3pm

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Rev 06/2020

# ***Dinner Menus***

***Dinner Buffets available for groups of 30 or larger—minimum charge for 30 applies  
Price includes two entrée choices***

## ***Mexican Buffet***

Roasted Corn and Tomatillo Salad OR Black Bean Salad  
Choice of Pork - or - Beef Tamales  
Chili Verde, Diced Pork Green Chili Sauce  
Refried Beans  
Mexican Style Rice  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
  
\$34.00 per person

## ***Hawaiian Luau***

Hawaiian Macaroni Salad  
Fresh Fruit Salad w/Toasted Coconut  
Sweet Potatoes  
Fried Rice  
Steamed Vegetables  
Teriyaki Chicken  
Kalua Pork  
Baked Hawaiian Rolls & Butter  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
  
\$40.00 per person

## ***Southern Barbecue Buffet***

Mixed Green Salad, Southern Potato Salad  
Cole Slaw  
BBQ Chicken  
BBQ Ribs or Smoked Brisket  
Baked Beans  
Creamed Corn  
Corn Bread  
Fresh Baked Cookies & Brownies  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
  
\$41.00 per person

## ***Tuscan Dinner Buffet***

Caesar Salad, Garlic Focaccia Bread  
Caprese Salad  
Fresh Seasonal Vegetables  
Chicken Piccata  
Grilled Italian Sausage with Peppers and Onions  
Tri-colored Cheese Tortellini with Pesto or Marinara  
Chefs Selection of desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
  
\$38.00 per person

*All prices will have 20% service fees added.  
Lunch Buffets only available until 3pm*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# ***Dinner Menus***

***Dinner Buffets available for groups of 30 or larger minimum charge for 30 applies  
Price includes two entrée choices***

## ***Prime Rib & Alaskan Seafood Buffet***

Mixed Green Salad  
Antipasto Pasta Salad  
Fresh Vegetable Medley  
Choice of Baked, Garlic Mashed, Red Roasted, or Scalloped Potato  
Baked Halibut Olympia -or- Blackened Halibut in Cajun Hollandaise Sauce  
-or-  
Grilled Salmon Santa Fé -or- Herb Grilled Salmon  
Chef Carved Roast Prime Rib, Horseradish, Au Jus  
Baked Rolls  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
  
\$57.00 per person

## ***Prime Rib Buffet***

Mixed Green Salad  
Antipasto Pasta Salad  
Sautéed Fresh Vegetable Medley  
Choice of Baked, Garlic Mashed, Red Roasted, or Scalloped Potato  
Chef Carved Roast Prime Rib, Fresh Horseradish, Au Jus  
Baked Rolls & Butter  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
  
\$47.00 per person

## ***Cajun Buffet***

**Minimum of 30 guests**  
Green Pea Salad  
Baby Greens with Choice of Dressing  
Steamed Rice  
Mashed Sweet Potatoes with Pecans  
Chicken Lafayette  
Cajun Red Beans  
Cajun Cornbread with Honey Butter  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
  
\$40.00 per person

## ***Chicken & Seafood Buffet***

Mixed Green Salad, Southern Potato Salad  
Fresh Vegetable Medley  
Rice Pilaf  
Champagne Chicken or Chicken Piccata  
Baked Halibut Olympia -or- Blackened Halibut in a Cajun Hollandaise Sauce  
-or-  
Grilled Salmon Santa Fé -or- Herb Grilled Salmon  
Baked Rolls & Butter  
Chef's Selection of Desserts  
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas  
  
\$48.00 per person (choose two entrees)



# **Spirits & Beverages**

## **Premium Wells**

Bacardi Light, Bacardi Limon, Beefeater Gin, Jim Beam, Seagram's 7, Dewar's Scotch, J&B, Famous Grouse 8 yr.,  
CB Brandy, Lunazul Tequila, Malibu, Jose Cuervo, Seagram's Sweet Tea, Fireball Cinnamon Whisky,  
Jameson Irish, Sailor Jerry Rum, Captain Morgan Rum, Pearl Vodka

## **Super Premium**

Jack Daniels, Makers Mark, Makers Mark 46, Tanqueray, Van Gogh Gin, Grey Goose, Kettle One, Johnnie Walker Red and  
Black, Crown Royal, Chivas Regal, Blanton's Bourbon, Glenfiddich 12 yr., Glenlivet, Patron, Knob Creek,  
Herradura Tequila, Macallan 10 yr., Macallan 12yr.

## **LIQUEURS AND CORDIALS**

Grand Marnier, Midori, Amaretto Di Saronno, Chambord, Kahlua, Peppermint Schnapps, Peach Schnapps, Cinnamon  
Schnapps, Jagermeister, Carolan's Irish Cream, Tres Leches

## **Bottled Beer**

Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Heineken, Mike's Hard Lemonade, Black Butte Porter

## **Tap Beer Options**

Alaskan Brewing Company, Glacier Brewhouse, Denali Brewing, Stella, King Street, Miller Lite, Budweiser, Bud Light,  
Coors Light

**Kegs are available in different sizes and price ranges.**

## **Banquet House Wine List**

Chardonnay, Pinot Gris, Sav Blanc, Merlot, Cabernet, Malbec, Pinot Noir, Sparkling  
**\$40 per bottle**

## **Banquet Premium Wine List**

Rodney Strong Chardonnay \$45  
Sonoma-Cutrer Chardonnay \$50  
Rombauer Chardonnay \$80

Kim Crawford Savigon Blanc 45  
Left Coast Cellars Pinot Gris \$50  
Kings Ridge Pinot Gris \$40

CSM Indian Wells Merlot \$42  
Emmolo Merlot \$65

Rodney Strong Cabernet \$45  
Alexander Valley Cabernet \$49  
Freak Show Cabernet \$45

Meomi Sonoma Pinot Noir \$45  
Rodney Strong Russian River Pinot Noir \$50  
Z Alexander Brown Pinot \$40

Rodney Strong Knotty Vines Zinfandel \$50

## **Non Alcoholic Beverages**

Sparkling Cider \$15  
NA Punch – per gallon \$20

***Additional Selections Are Available Upon Request. Current Selection Subject to Change.***