

GOLF OUTING CATERING PACKAGES

Custom tailor your golf outing to your liking. Choose either just one meal package, or a brunch and dinner package. Upgrade your outing with any of our enhancements.

BUFFET BRUNCH PACKAGES

All packages include freshly brewed coffee & tea, orange, cranberry, & apple juice

<u>PAR 3 PACKAGE</u> Continental Brunch	<u>PAR 4 PACKAGE</u> Par Brunch	<u>PAR 5 PACKAGE</u> Premium Brunch
Assorted Bagels with Cream Cheese, Butter & Jams Assorted Baked Muffins	Scrambled Eggs French Toast Bacon & Sausage Breakfast Potatoes Assorted Bread & Butter	Made-to Order Omelet Station with Variety of Fillings French Toast Bacon & Sausage Breakfast Potatoes Assorted Bread & Butter Pancakes or Waffles Smoked Salmon Platter Seasonal Fruit Platter Assorted Yogurts

BRUNCH ENHANCEMENTS

Bloody Mary's and Mimosas for Two Hours
Open Bar for Two Hours
Consumption and Cash bar Options Available

MID-ROUND LUNCH ENHANCEMENTS

Basic Barbeque at the Turn

Outdoor grill station with burgers, hotdogs, toppings, chips, and choice of 1 salad (creamy or German style potato salad, coleslaw, or house garden salad)

Premium Barbeque at the Turn

Outdoor grill station with burgers, hotdogs, grilled chicken, sausage and peppers, toppings, chips, and choice of 2 salads

BUFFET DINNER PACKAGES

PAR DINNER PACKAGE

2 Par Hors d'oeuvres Selections
1 Salad Selection
1 Pasta Selection
1 Seafood Selection
1 Poultry Selection
2 Side Selections
Bread & Butter

PREMIUM DINNER PACKAGE

2 Par Hors d'oeuvres Selections
1 Premium Hors d'oeuvres Selection
1 Salad Selection
1 Pasta Selection
1 Seafood Selection
1 Poultry Selection
1 Meat Selection
2 Side Selections
Bread & Butter

BEVERAGE ENHANCEMENTS

Non-Alcoholic

Soda, Iced Tea, Lemonade, Coffee, Tea

Mimosa, Bellini & Bloody Mary

Beer & Wine

House Selections

Beer & Premium Wine

Premium selections of wine

Full Alcohol, Beer & Wine for Three Hours

Premium Open Bar for Three Hours

Consumption and Cash Bar Options Available

BUTLER STYLE PASSED HORS D'OEUVRES

Par

Pigs in the Blanket
Spanakopita
Mini Quiche
Crispy Dumplings
Spring Rolls
Crisp Cheese Ravioli
Kung Pao Chicken Skewers
Risotto Croquette
Caprese Skewers

Premium

Beef Wellington
Filet Kabob
Smoked Salmon Canapé
Tuna Tostada
Crab Stuffed Mushroom
Lobster Taco
Baby Lamb Chops
Nashville Chicken Slider

SALADS

Mixed Green Salad

Feta, cucumber, pine nuts, tomato, truffle vinaigrette

Steakhouse Iceberg Wedge Salad

Crumbled Blue cheese, bacon, tomato, red onion blue cheese dressing

Endive Salad

Candied walnuts, apple, roasted beets, blackberry vinaigrette

Baby Romaine Caesar

Chopped Vegetable Salad

Baby romaine, carrot, red pepper, cucumber, tomato, sherry vinaigrette

Greek Tomato Salad

Red and green peppers, Bermuda onion, feta, dill, red wine vinaigrette

Arugula & Fennel Salad

Shaved parmesan, orange segment, sliced almonds, lemon vinaigrette

Tri Color Salad

Poached pears, candied walnuts, blue cheese, white balsamic vinaigrette

PASTA

Strozzapretti Bolognese

Linguine with Clam Sauce (red or white)

Penne a la Vodka

Fettuccini with Shrimp or Chicken Carbonara

PASTA CONTINUED

Orecchiette with Broccoli Rabe, Sausage, Garlic & Oil

Bucatini Pomodoro

Macaroni & Cheese

Mushroom Risotto

Seasonal Vegetable Risotto or Pasta

Rigatoni with Sautéed Chicken, Escarole, Lemon Garlic Sauce

Traditional Meat Lasagna

VEGETARIAN ENTREE

Eggplant Rollatini with Marinara

Eggplant Parmesan

Coconut Basmati Rice/ Macadamia Nuts, Pineapple, Kimchee Zucchini

Porcini Mushroom Braised Lentils/ Roasted Cauliflower, Crispy Onions

Exotic Mushroom Strudel/ Spinach, Parsnip, Squash

POULTRY

Herb Roast Chicken with Chardonnay

Sautéed Chicken Saltimbocca

Chicken Francese, Marsala, Piccata, or Parmesan

Chicken Cordon Bleu

Chicken Scarpariello

Coq au Vin

Southern Fried Chicken

Stuffed Chicken with Broccoli Rabe, Fontina, Sundried Tomatoes

Sautéed Chicken with Artichokes, Prosciutto, Spinach

SEAFOOD

Cajun Seared Shrimp/ Mango & Pepper Salsa

Shrimp Scampi /Garlic & Herb Butter Sauce

Blackened Mahi Mahi/ Creole Sauce

Grilled Scottish Salmon/ Caponata

Horseradish Crusted Salmon/ Grain Mustard Sauce

Sesame Crusted Salmon/ Sweet Chili Sauce

Poached Salmon/ Béarnaise

Grilled Marinated Swordfish/ Chimichurri

Miso Marinated Sea Bass/Shiitake Mushrooms

Crab Stuffed Sole/ Lemon Caper Sauce

Steamed Mussels or Clams/ Bianco, Fra Diavolo, or Thai Style

Crispy Fried Calamari/ Trio of Sauces

Pan Roasted Monk Fish/ Lobster Butter & Sage

MEATS

Braised Short Ribs/ Red Wine & Mushrooms

BBQ Baby Back Ribs

Grilled Pork Chop

Pork Tenderloin/ Maple Bacon Glaze

Grilled Marinated Skirt Steak

Grilled NY Strip Steak

Grilled Filet Mignon

CARVING STATION

Turkey Breast, Beef Sirloin, Pork Loin, Spiral Ham

Leg of Lamb, Corned Beef

Beef Tenderloin, Duck Breast

Rack of Lamb

VEGETABLE SIDE DISHES

Broccoli Rabe, Sautéed Escarole, Grilled Assorted Vegetables, Grilled Asparagus,

French Green Beans, Roasted Brussel Sprouts, Roasted Cauliflower,

Cheesy Broccoli Casserole, Ratatouille, Sautéed Mushrooms & Onions,

Creamed Spinach, Corn on the Cobb, Sautéed Spinach & Shiitake Mushrooms

STARCH SIDE DISHES

Herb Roasted Potatoes, Yukon Gold Mashed Potatoes, Mashed Sweet Potatoes,

Baked Potato, Creamy Polenta, French Fries, Potato Gratin, Rice Pilaf,

Braised Lentils, Quinoa, Jasmine Fried Rice

DESSERT TABLE

Assorted Cookies, Mini Pastries, Cannoli, Brownie, Biscotti, Crème Brule,

Chocolate Cake, Apple Tart, Tiramisu, Mascarpone Cheesecake, Fresh Fruit

DISPLAYS

Assorted Pizza

Burrata & Fresh Mozzarella

Heirloom tomatoes, basil, arugula, balsamic, olive oil, pesto, grilled ciabatta

Artisan Cheese

Selection of five, fresh fruit, nuts, olives, crackers, toast points

Crudité

Fresh cut seasonal vegetables, spinach and artichoke dip

Antipasto Platter

Italian cured meats, roasted peppers, olives, pepperoncini, artichoke hearts, marinated mushrooms, mozzarella, provolone

Mediterranean Dips

Hummus, feta & roasted pepper, tzatziki sauce, olives, stuffed grape leaves, grilled pita

Shrimp Cocktail

Classic cocktail sauce, lemon wedges

Chilled Seafood Display

Split lobster, jumbo lump crab, shrimp cocktail, clams & oysters on the half shell, cocktail sauce, lemon, mignonette

BARBEQUE DINNER PACKAGE

2 Salad Selections
1 Pasta Selection
1 Seafood Selection
1 Poultry Selection
1 Meat Selection
2 Side Selections
Bread & Butter

SALADS

Classic Creamy Potato Salad
German Style Potato Salad
Classic Creamy Cole Slaw
Shredded Vegetable Slaw (No Mayo)
Classic Caesar
Arugula & Fennel Salad/Citrus Vinaigrette
Tri Color Salad/ White Balsamic Vinaigrette
Baby Spinach & Bacon Salad/Red Wine Vinaigrette
Quinoa & Kale Salad/Grapefruit Vinaigrette
Mediterranean Pasta Salad
Caprese Salad/Balsamic & Olive Oil
Greek Salad/Red Wine Vinaigrette
Chopped Vegetable Salad/Sherry Vinaigrette

SIDE DISHES

Grilled Assorted Vegetables
Sweet Buttered Corn on the Cobb
French Green Beans
Southern Style Baked Beans
Macaroni & Cheese
Roasted Bliss Potatoes
Baked Idaho Potato with Fixings

SIDE DISHES CONTINUED

Corn Bread

Buttermilk Biscuits

THE STANDARDS

Hebrew National Hot Dogs with Toppings

Burgers or Sliders with Toppings

MEATS

Sausage & Peppers

Steak/Chicken/Shrimp Skewers

Grilled Skirt Steak

Marinated Flank Steak

Hanger Steak

BBQ Baby Back Ribs

Grilled Angus NY Strip

Grilled Filet Mignon

POULTRY

BBQ Chicken

Grilled Lemon Herb Chicken Breast

Ginger Soy Chicken Breast

Grilled Chicken Wings

SEAFOOD

Bacon Wrapped Shrimp

Cajun Shrimp

Grilled Mahi Mahi

Grilled Swordfish

Grilled Salmon

Lobster Rolls

New England Clam Bake