



## **Golf Tournament Dining 2010**

### **Breakfast**

#### **Tee Off Breakfast**

A selection of freshly baked muffins, regular and decaffeinated coffee, traditional and herbal teas.  
\$4.00

#### **Continental Breakfast Buffet**

Assorted chilled juices, coffee and herbal teas, freshly baked muffins, danish, bagels and assorted breakfast breads served with butter, fruit preserves and cream cheese  
\$8.00

#### **Hot Breakfast Buffet**

Scrambled eggs, bacon, breakfast sausage, country home fries and multigrain pancakes with syrup. Assorted freshly baked muffins, toast, bagels with butter and preserves. Assorted juices, regular and decaffeinated coffee, traditional and herbal teas. (Minimum 25 people)  
\$13.00

### **Lunch**

#### **Grill Lunch**

A barbeque lunch is available for your guests from our Halfway House Grill on a tab basis or prepaid tickets

#1 - 5oz. Hamburger or Sausage or Hot Dog and Soft Drink	\$7.75
#2 - 5oz. Hamburger or Sausage or Hot Dog and a Domestic or Import Beer	\$10.50

#### **Delicatessen Lunch Buffet**

Fresh artisan loafs, sandwich rolls and whole grain breads, a selection of sliced deli meats and fillings, swiss and aged cheddar cheese. Tossed spring salad, potato salad, sandwich accompaniments and condiments.  
\$13.50

Above prices are subject to applicable sales taxes and 15% Gratuity  
All prices are subject to change without notice





## **Light Lunch Buffets**

### Option #1

Freshly baked artisan breads and rolls

Potato salad

Garden salad with assorted dressings

Grilled vegetable pasta salad

6oz. sirloin steak

Fresh baked apple crisp with vanilla ice cream

\$17 -

(plus applicable taxes and gratuity)

### Option #2

Freshly baked artisan breads and rolls

Garden salad with assorted dressings

Spanish rice salad

Potato salad

Grilled nine cut chicken

Apple pie and ice cream

\$14 -

(plus applicable taxes and gratuity)

# 2010 After-Golf Tournament Dining

## Buffets

(40 person minimum)

Freshly baked artisan breads and rolls  
Tossed spring greens salad with carrots, english cucumbers, ripe tomatoes, with a selection of dressings  
Roasted garlic caesar salad with parmesan cheese  
Potato salad  
Grilled vegetable pasta salad  
Coleslaw

### Potato Options

(select one)

Roast herbed new potatoes  
Yukon gold mashed with roasted garlic  
Baked potato (with sour cream & chives)

Chef's selection seasonal vegetables

### Combinations

Roast inside round au jus & grilled marinated chicken	\$29-
Prime rib with dijon crust au jus & roast chicken	\$33-
Roast chicken & pan seared salmon fillet with creole crust	\$29-

### Beef

Roast inside round au jus	\$25-
Striploin with four peppercorn sauce	\$27-
Prime rib au jus	\$29-

### Poultry

Barbequed chicken	\$25-
Caribbean jerk chicken	\$26-

### Steak

N.Y. 8oz. with sautéed mushrooms	\$29-
N.Y. 10oz. with sautéed mushrooms	\$33-
Rib Eye 10oz. with sautéed mushrooms	\$33-

### Pork

Pork loin filled with apple and apricot	\$24-
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### Fish

Salmon fillet pan seared with tequila mango salsa	\$28-
Pan fried rainbow trout with garlic butter sauce	\$29-

### Pasta

Add Penne tossed with fresh tomato sauce and baby spinach	\$3-
Grilled vegetable lasagna	\$5-

### Dessert

Freshly baked pies with vanilla ice cream

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# 2010 Tournament Menus

## Plated

Dinner selection includes freshly baked artisan breads and rolls, chef's selection of seasonal vegetables, your choice of salad, potato and dessert. Regular and decaffeinated coffee along with a selection of regular and herbal teas.

### Salads

Roasted garlic caesar salad with fresh parmigiano-reggiano cheese  
Spring green salad with fresh carrots, english cucumber, roma tomatoes and red onion in honey dijon or a balsamic vinaigrette

### Potatoes

Oven roast herbed new potatoes  
Roasted garlic yukon mash  
Parmesan potatoes  
Wild rice pilaf

### Beef

7oz. Beef tenderloin, bacon wrapped with merlot wild mushrooms	\$41-
N.Y. Striploin 8oz. portabella mushrooms	\$29-
N.Y. Striploin 10oz portabella mushrooms	\$33-
N.Y. Striploin 12oz portabella mushrooms	\$37-
10oz Rib eye	\$33-
Roast prime rib	\$32-

### Poultry

Barbequed half chicken	\$25-
Roasted chicken supreme	\$28-

### Seafood

Pan seared salmon, white wine dill sauce	\$28-
Grilled swordfish with island salsa and kafir scented rice	\$31-

### Vegetarian

Options available please inquiry.

### Desserts

Fresh apple strudel with french vanilla ice cream  
Strawberry shortcake  
Chocolate almond brownie with ice cream

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