



Golfers BBQ Luncheon

Choices Include

Grilled Cheeseburgers
Marinated Chicken Breasts
Bratwursts
Italian Sausages

Condiments: Sliced Beefsteak Tomatoes, Iceberg Lettuce, Sliced Bermuda Onions
Mayonnaise, Mustard, Ketchup, Pickle Relish, Pickled Jalapenos, Sauerkraut

Sliced Fresh Fruit and Greens Salad Bar
Dressings include Ranch, Sesame Ginger and Italian

Assorted Chips, Whole Fruit
Fresh Baked Cookies and Brownies plus Lemonade and Iced Tea

Awards Dinner Buffet

Salads - Select One

Classic Caesar with Shredded Parmesan, Seasoned Croutons & Crisp Romaine
Baby Spinach with Radicchio, Sliced Apples, Candied Walnuts & Raspberry Vinaigrette
Hearts of Romaine with Gorgonzola, Crispy Bacon & Balsamic Vinaigrette

Side Dishes - Select One

Roasted Garlic Smashed Potatoes
Wild Brown rice with Fresh Parsley and Toasted Pecans
Fingerling Potatoes Sautéed with Parsley and Sweet Butter
Buttermilk Mashed Potatoes Garnished with Crispy Onions

Vegetables - Select One

Chef's Seasonal Grilled Vegetable Assortment
Broccoli with Lemon & Garlic
Sautéed Whole Baby Carrots with Herbs
Tuscan Green Beans

Entrees - Select Two

Rosemary Garlic Chicken with Lemon Burre Blanc
Blackened Tilapia with Fire Roasted Artichoke Puttanesca
BBQ Rubbed Pork Loin with Tropical Mango Chutney
Roasted Hanger Steak with Port Demi & Shitake Corn Salsa
Chicken Picatta with Lemon Caper Wine Sauce
Herb Crusted Pan Seared Salmon with Saffron Artichoke Broth
Beef Bourguignon with Pearl Onions & Crimini Mushrooms in a Rich Red Wine Sauce
Herb Tri-Tip with Arugula and Boursin Cream Sauce

Continental Breakfast

The Healthy Start

Includes Slow-cooked Irish Oatmeal, fresh Granola and Yogurt
With traditional toppings including
Brown Sugar, Dried Fruit, Seasonal Fresh fruit (No Melon),
Buttermilk, Sweet Butter, Crème Fraiche and honey

This option also includes assorted chef-made breakfast pastries, coffee and juice

The New Yorker

Includes a sumptuous selection of fresh baked bagels
With sweet butter, fruit preserves and your choice of chef-made cream cheeses
Including chive, vegetable, whipped Neuchatel, garlic and herb, smoked salmon and strawberry

This option also includes fresh fruit platter, assorted chef-made breakfast pastries, coffee and juice

Service charge and state sales tax included