



Sam Snead's Tavern Banquet Menu

Bar Services

Tier 1

Select Draft Beers 4

Featured Wines 6

Snead's Specialty Cocktails

Stolichnaya, Don Q, Old Forester, Jose Cuervo 1800 6

Tier 2

All Draft Beers 5.50

Front Nine Wines Varied

Premium Cocktails

Absolut, Bacardi, Crown Royal, Milagro, Tanqueray 8

Tier 3

Bottled and Draft Beers 6

Back Nine Wines Varied

Super Premium Cocktails

Grey Goose, Bacardi, Jameson, Woodford Reserve, Patron, Bombay Sapphire 9

All final bar totals are based on actual consumption.



Sam Snead's Tavern Banquet Menu

Hors D'Oeuvre Trays

Yellow Fin Tuna

Oak Seared Rare served with Wasabi, Pickled Ginger,
Soy Horseradish Sauce
\$10 per Guest

Large Baked Brie in Filo Dough with Fresh Fruit

Hot Flaky Bread served with Spicy English Mustard
\$95 per Kilo

Fresh Antipasto Display

Cured Italian Meats, Imported and Domestic Cheeses,
Gourmet Olives, and Grilled Vegetables served with
Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil
\$8 per Guest

Imported and Domestic Cheese Board

Gourmet Cheeses with Assorted Gourmet Crackers
served with Seasonal Fruit
\$5 per Guest

Filet of Fresh Smoked Salmon

Served with Chopped Egg, Red Onions, Capers,
Sour Cream, and Assorted Gourmet Crackers
\$120



Sam Snead's Tavern Banquet Menu

Specialty Hors D'Oeuvres

Custom Priced Based on Guest Count and Selection

Niblicks

Oak-Smoked Chicken, Mild Peppers, and Jack and Cream Cheeses wrapped in a Crispy Wonton and Deep Fried

Mini Crab Cakes

Made with Lump Blue Crab Meat and served with Homemade Remoulade Sauce

Bruschetta

Vine-Ripened Tomatoes, Feta Cheese, Fresh Garlic and Herbs served with Oak Grilled Crostini

Jumbo Shrimp Cocktail

Served with Sam Snead's Signature Cocktail Sauce

Pinwheels

Roasted Turkey, Emmenthaler Swiss Cheese, Seasoned Cream Cheese, and Fresh Spinach

Slow Smoked Baby Back Pork Ribs

Smoked In-House and Falling off the Bone served with Homemade Barbeque Sauce

Oak Grilled Chicken Tenderloin Skewers

Marinated in our Signature Citrus Soy Glaze



Sam Snead's Tavern Banquet Menu

Specialty Hors D'Oeuvres (Continued)

Sam's Cheeseburger Bites

Sam's Tillamook Cheddar Cheeseburger Fully Dressed and Quartered

Pot Stickers

Seasoned Pork inside a Crispy Fried Wonton served with Sweet Chili Sauce

Chicken Wings

Lightly Breaded and Tossed in Sea Salt served with
Buffalo Sauce and Homemade Blue Cheese

Oak Fired Chicken Flatbread

Oak Grilled Chicken, Mozzarella and Goat Cheeses,
Roasted Red Peppers, and Balsamic Glaze

Baked Stuffed Mushroom Caps

Filled with Spinach and Feta Cheese

Swedish Meatballs

Our Classic Recipe



Sam Snead's Tavern Banquet Menu

Plated Dinner

Oak Grilled Chicken Breast

Choice of Pesto, Chardonnay Cream, Marsala, or Madeira Sauce

\$27

Fresh Atlantic Salmon

Oak Grilled and Basted with Citrus Soy Glaze

\$30

Oak Grilled Mahi-Mahi

Served with Cilantro Lime Butter

\$34

Fresh Florida Black Grouper

Oak Grilled served with Thai Chili Butter

\$38

Sliced Sirloin

Chairman's Reserve Angus Beef served in a Burgundy Wine
and Mushroom Demi-Glace

\$38

Slow Roasted Prime Rib

Herb-Crusted and Oven Roasted served with
Creamy Horseradish Sauce

\$42



Sam Snead's Tavern Banquet Menu

Plated Dinner (Continued)

Fresh Chilean Sea Bass

Oak Grilled served over Wilted Spinach topped with

Lemon Beurre Blanc

\$40

Filet Mignon

Oak Grilled Chairman's Reserve Angus Beef (7 ounces)

\$42

Sam's Surf and Turf

Oak Grilled Chairman's Reserve Angus Beef with a

Jumbo Lump Blue Crab Cake

\$48

Filet and King Crab Legs

Classic Surf and Turf

\$MKT

Hand Cut Ribeye Steak

Oak Grilled Chairman's Reserve Angus Beef (14 ounces)

\$46



Sam Snead's Tavern Banquet Menu

Plated Dinner Salads

Mixed Field Greens

House-made Caesar Salad

Iceberg Wedge

Plated Dinner Starches

Homemade Basil Redskin Mashed Potatoes

Indian Saffron Yellow Rice

Oven Roasted Rosemary Garlic Potatoes

Idaho Baked Potato

Penne Pasta with Garlic Cream Sauce

Vegetables

Sautéed Broccoli or Broccolini

Roasted Mixed Vegetables

Sautéed Spinach

Griddled Asparagus

Green Beans Almandine

Sweet Corn and Red Peppers

Asian Medley



Sam Snead's Tavern Banquet Menu

Entrée Salad Selections

All Salads are served with Gourmet Crackers, Brownie, Soft Drink or Bottled Water

Oak Grilled Chicken Caesar

\$13

Oak Grilled Chicken Caprese

\$14

Classic Cobb

\$14

Thinly Sliced Chicken, Cheese and Nut

\$15

Gourmet Sandwich Selections

All Sandwiched are served with Chips, Brownie, Soft Drink or Bottled Water

Sam's Turkey Sandwich

Oven-roasted Turkey and Swiss Cheese on Multigrain Bread

\$12

Homemade Chicken Salad Sandwich

Sam Snead's Classic Recipe on Multigrain Bread

\$12

Oak Grilled Chicken Caesar Wrap

Classic Chicken Caesar wrapped in a Flour Tortilla

\$14

Roasted Turkey Wrap

Oven-roasted Turkey, Fresh Spinach, and Seasoned Cream Cheese

\$13



Sam Snead's Tavern Banquet Menu

Homemade Desserts

Plated Desserts

Key Lime Pie

\$5

Coconut Cream Pie

\$6

Ghirardelli Chocolate Cake

\$8

Bread Pudding

\$7

Miniature Desserts

Priced According to Selection

Chocolate Dipped Strawberries

Baklava

Chocolate Truffles

Petit Fours

Assorted Cheesecakes



Sam Snead's Tavern Banquet Menu

Breakfast Buffets

Executive Continental

Muffins, Bagels, and Assorted Pastries

Cream Cheese, Sweet Cream Butter, and Preserves

Fresh Sliced Seasonal Fruit Display

Assorted Fresh Juices

Fresh Brewed Coffee and Assorted Herbal Teas

\$18 per Person

Sam Snead's Champions Breakfast

Scrambled Eggs with Jack and Cheddar Cheeses and Chives

Demerara Brown Sugar Bacon and Maple Sausage

Muffins, Bagels, and Assorted Pastries

Cream Cheese, Sweet Cream Butter, and Preserves

Fresh Sliced Seasonal Fruit Display

Assorted Fresh Juices

Fresh Brewed Coffee and Assorted Herbal Teas

\$23 per Person



Sam Snead's Tavern Banquet Menu

Luncheon Buffets

Cold Cut Deli Buffet

Baked Ham, Oven Roasted Turkey, Corned Beef, Roast Beef

Provolone, Cheddar, Swiss, and American Cheeses

Fresh array of Vegetables and Sandwich Toppings

Assorted Rolls and Breads

Coleslaw, Red Bliss Potato Salad, or Garden Pasta Salad

Brownies and Cookies

\$19 per guest

Executive Luncheon Buffet

Baked Ham, Oven Roasted Turkey, Roast Beef, Corned Beef, and
Homemade Chicken Salad or Tuna Salad

Provolone, Cheddar, Swiss, and American Cheeses

Fresh array of Vegetables and Sandwich Toppings

Assorted Rolls, Breads, and Croissants

Red Bliss Potato Salad and Garden Pasta Salad

Sun Chips and Pretzels

Chef's Assorted Mini Dessert Selections

\$26 per guest