



## **Breakfast Menu**

### **The Continental**

Sliced Fresh Seasonal Fruit, Assorted Muffins with Fruit Preserves,  
Bagels and Cream Cheese, Coffee and Hot Tea

**\$10**

### **The Eagle Breakfast**

Fresh Chilled Orange Juice, Fluffy Scrambled Eggs, Bacon, Potatoes O'Brien,  
Assorted Muffins with Butter and Fruit Preserves, Coffee & Hot Tea

**\$15**

### **Bonnie Brook Brunch Buffet**

Assorted Muffins with Fruit Preserve

Bagels & Cream Cheese

French Toast with Maple Syrup

Scrambled Eggs

Potatoes O'Brien with Peppers and Onions

Fresh Seasonal Fruit Tray

Sausage Links –OR- Bacon

Fresh Chilled Orange Juice, Coffee & Hot Tea

**\$23**

**Omelet Station - \$6 per person**

**Attendant Fee for Omelet Station - \$50**



## **Banquet Hors d'oeuvres**

### **Miniature Meatballs**

Tomato Basil & Parmesan Cheese – OR- Swedish Style

**\$15**

### **Stuffed Mushrooms**

Sautéed Spinach & Parmesan –OR- Fennel Sausage & Parmesan

**\$12**

### **Chorizo Empanadas**

Flaky Deep Fried Crust stuffed with Chorizo, Potato & Cheese

**\$15**

### **Bruschetta & Feta Cheese Crostini**

Fresh Tomatoes, Basil, Feta Cheese on a Toasted Crostini

**\$14**

### **Chicken Satay with Peanut Sauce**

Skewered Marinated Chicken with House Made Peanut Sauce

**\$18**

### **Blue Cheese Steak Crostini**

Med Rare Strip Steak, on top of Fondue Blue Cheese with a Balsamic Reduction Drizzle

**\$20**

### **Baked Artichoke Crostini**

Whipped Cream Cheese, Parmesan Cheese, Artichoke and Toasted Crostini

**\$12**

**\*All hors d'oeuvres are sold by the dozen.**

**\*Hors d'oeuvres are passed unless otherwise specified.**



## **Banquet Displays**

### **Vegetable Crudités**

Assorted Seasonal Garden Vegetables and Ranch Dip

**\$7 per person**

### **Domestic Cheese Tray**

Assorted Domestic Cheese Accompanied with Assorted Breads, Crackers and Fresh Fruit

**\$10 per person**

### **Fruit Tray**

Sliced Seasonal Fruit

**\$7 per person**

### **Hummus Platter**

House Made Hummus with Assorted Vegetables & Grilled Pita Bread

**\$8 per person**

### **Shrimp Cocktail Platter**

Fresh Shrimp Served over Ice with Lemon Wedges and Cocktail Sauce

**\$15 per person**

### **Antipasto Platter**

Assorted Italian Meat and Cheese, Fruit, Olives, Roasted Vegetables Focaccia Bread & Crostini

**\$12 per person**



## **Lunch Menu**

\*Entrees includes soup or salad, Rolls & Butter, Dessert, and Coffee & Iced Tea.

\*Host must choose soup or salad on behalf of all guests.

### **Soup**

Cream of Broccoli

Chicken Noodle

**-OR-**

### **Salad**

**House Salad**

Mixed Greens & Garden Vegetables with choice of Dressing

**-OR-**

**Caesar Salad**

Romaine Lettuce, Aged Parmesan Cheese, Garlic Croutons, Caesar Dressing

### **Luncheon Entrees**

**Pesto Pasta Primavera**

House Made Pesto Sauce, Multi Colored Peppers, Plum Tomatoes

Served over Linguini Pasta

**\$16**



**Chicken Marsala**

Lightly coated chicken breasts braised with Marsala wine and mushrooms

Served over Angel Hair Pasta

**\$17**

**Roasted Red Pepper Chicken**

Red Pepper Sauce Served over Oven Roasted Chicken Breast & Roasted Red Potatoes

Topped with Fresh Goat Cheese & Green Beans

**\$17**

**Garlic Butter Herb Roasted Salmon**

Garlic, Butter, Herbs and Lemon Sauced Roasted Salmon Filet

Served with a Baked Potato & Seasonal Vegetables

**\$18**

**Almond Crusted Whitefish**

Almond Crusted Whitefish, Lemon Butter Sauce

Garlic Whipped Mashed Potatoes & Sautéed Spinach

**\$18**

**Center Cut Filet**

6oz Center Cut Filet, Sautéed Baby Portobello Mushrooms, Whipped Mashed Potatoes

And Green Beans

**\$21**

**Dessert**

Vanilla Ice Cream

-OR-

Chocolate Mousse



## **Luncheon Entrée Salads**

### **Cobb Salad**

Mixed Greens, Grilled Chicken, Avocado, Fresh Egg, Tomato, Bacon,  
Crumbled Blue Cheese, with Ranch Dressing

**\$16**

### **Bonnie Brook Summer Salad**

Strawberries, Blueberries, Grilled Chicken, Served over Mixed Greens  
With Raspberry Vinaigrette

**\$15**

### **Almond Mandarin Salad**

Mixed Greens, Grilled Salmon, Mandarin Oranges, Red Onion, Almonds, Bacon, Green Onion  
With Mustard Seed Vinaigrette

**\$15**

### **Golf Visions Salad**

Ham, Turkey, Hard Boiled Egg, Tomato, Cucumber, Served over a Fresh Bed of Greens  
With Green Goddess Dressing

**\$15**

### **Tuna, Chicken OR Egg Salad**

House made Tuna, Chicken or Egg Salad Served over a Fresh Bed of Greens

**\$14**

\*All Salads Served with Rolls & Butter, Coffee & Iced Tea.



## **Luncheon/Dinner Buffets**

### **The Tee Box**

Choice Of 6 inch Sub: Ham & Turkey, Shaved Roast Beef or Genoa Salami, American, Swiss, Cheddar

Or Provolone Cheese, Fresh Fruit, Cookie & Bag of Chips

**\$10**

### **The Pro Golfer's Buffet**

Garden Tossed Salad with Ranch and Balsamic Dressing, Sliced Yankee Pot Roast with Gravy,

Herb Roasted Chicken Breast, White Cheddar Mac and Cheese, Corn on the Cob

Rolls & Butter, Coffee & Iced Tea

**\$25**

### **The Bonnie Brook BBQ Buffet**

Garden Tossed Salad with Ranch and Balsamic Dressing, Potato Salad,

Coleslaw, BBQ Beef, BBQ Pulled Chicken, White Cheddar Mac and Cheese, Corn on the Cob

Fresh Rolls, Coffee & Iced Tea

**\$26**

### **The Italian Buffet**

Tossed Caesar Salad, Chicken Vesuvio, Baked Italian Sausage with Peppers & Onions,

Roasted Red Potatoes, Fettuccine Alfredo, Garlic Bread and Green Beans

Rolls & Butter, Coffee & Iced Tea

**\$26**

### **The Fiesta Buffet**

Chili Con Queso with Tortilla Chips, Choice of Steak or Chicken Fajitas, Fresh Salsa,

Shredded Lettuce, Tomatoes, Onions, Cheddar Cheese, Sour Cream, Jalapenos,

Guacamole, Flour Tortillas, Spicy Pinto Beans, Spanish rice, Coffee & Iced Tea

**\$22**



## **Choose You Own Buffet**

### **Choice of (1) Salad:**

\*Served with Ranch Dressing or Balsamic Vinaigrette

Vegetable Platter with Ranch

House Salad

Caesar Salad

### **Choice of (2) Starches:**

White Cheddar Mac N Cheese

Garlic Whipped Mashed Potatoes

Twice-Baked Potatoes

Pesto Pasta Primavera

Roasted Red Potatoes

### **Choice of (1) Entrée:**

Chicken Marsala

Roasted Red Pepper Chicken

Almond Crusted Whitefish

Yankee Pot Roast

Roasted Pork Loin

Sliced Prime Rib with Beef Au Jus

### **Choice of (1) Vegetable:**

Corn on the Cob

Green Beans

Cilantro Jalapeno Lime Coleslaw

Spicy Pinto Beans

Roasted Garlic Parmesan Broccoli

**\$26**

**\*No "to go" containers provided for Buffet items.**





## **Dinner Menu**

\*Entrees includes soup or salad, Rolls & Butter, Dessert, and Coffee & Iced Tea.

\*Host must choose soup or salad on behalf of all guests.

### **Soup**

Clam Chowder

French Onion

**-OR-**

### **Salad**

**House Salad**

Mixed Greens & Garden Vegetables with choice of Dressing

**-OR-**

**Caesar Salad**

Romaine Lettuce, Aged Parmesan Cheese, Garlic Croutons, Caesar Dressing

## **Dinner Entrees**

**Pesto Pasta Primavera**

House Made Pesto Sauce, Multi Colored Peppers, Plum Tomatoes

Served over Linguini Pasta

**\$24**



### **Chicken Marsala**

Lightly coated chicken breasts braised with Marsala wine and mushrooms

Served over Angel Hair Pasta

**\$25**

### **Roasted Red Pepper Chicken**

Red Pepper Sauce Served over Oven Roasted Chicken Breast & Roasted Red Potatoes

Topped with Fresh Goat Cheese & Green Beans

**\$26**

### **Garlic Butter Herb Roasted Salmon**

Garlic, Butter, Herbs and Lemon Sauced Roasted Salmon Filet

Served with a Baked Potato & Seasonal Vegetables

**\$26**

### **Almond Crusted Whitefish**

Almond Crusted Whitefish, Lemon Butter Sauce

Garlic Whipped Mashed Potatoes & Sautéed Spinach

**\$26**

### **Center Cut Filet**

8oz Center Cut Filet, Sautéed Baby Portobello Mushrooms, Twice Baked Potato

And Green Beans

**\$28**

### **Dessert**

Chocolate Mousse Served with Fresh Seasonal Berries

**-OR-**

Vanilla Ice Cream with Chocolate Sauce, Fresh Whipped Cream, Cherry



### **Mimosa Bar**

Includes: Table Set Up with white Linen, Champagne Flutes  
House Champagne, Orange Juice, Cranberry Juice, Lemonade  
Fresh Strawberries, Blueberries, Raspberries, Table Attendant

**\$14.00 per person**

### **Open Bar Service**

#### **HOUSE BRANDS**

Domestic Beer, House Wine (Champagne, Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Noir),  
Vodka, Gin, Rum, Tequila, Triple Sec, Whiskey, Bourbon, Amaretto, Scotch & Mixers

#### **SELECT BRANDS**

House Brands, Seagram's Seven Crown, Bombay Gin, Seagram's VO, Canadian Club, Smirnoff Vodka,  
Bacardi Rum, J&B Scotch, Jim Beam Whiskey, J Bavet, Southern Comfort

#### **PREMIUM BRANDS**

Includes House and Select Brands, Absolute Vodka, Tanqueray Gin, Dewar's Scotch, Crown Royal,  
Baily's Irish Cream, Captain Morgan, DiSaronno Amaretto, Kahlua, Jack Daniels

<b><u>Beverage Service</u></b>	<b><u>House</u></b>	<b><u>Select</u></b>	<b><u>Premium</u></b>
<b>One Hour</b>	<b>\$14</b>	<b>\$17</b>	<b>\$20</b>
<b>Two Hours</b>	<b>\$16</b>	<b>\$19</b>	<b>\$22</b>
<b>Three Hours</b>	<b>\$18</b>	<b>\$21</b>	<b>\$24</b>

**All Bars Requiring Bartender Service \$50**

**\*Cash Bar on Consumption Only.**

**\*Shots are not available during Banquets.**