



Banquet Menus



38-995 Desert Willow Drive | Palm Desert, CA | 92260 | www.desertwillow.com | (760) 346-7060



Thank you for considering Desert Willow Golf Resort as the host site for your next event!

Desert Willow Golf Resort boasts over 33,000 square feet of flexible indoor and outdoor event space with scenic views of emerald greens and majestic mountains, making the perfect backdrop for your event. Rivaling the ambience of a private club, Desert Willow is sought after for banquets, private parties, business meetings, conferences, special events, celebrations of life, and much more. Elegant, yet subtly appointed, our banquet rooms can easily be transformed to accommodate any theme or configured for any unique event.

The mile-long Desert Willow Drive sets us apart with views of manicured fairways and serene desert landscapes. If you are searching for something different from the standard event venue, the Desert Willow is the place to be.

Our talented culinary team has assembled complete banquet packages, varying from casual to elaborate. If you do not find exactly what you have in mind, we are happy to design a menu that suites your needs. Our experienced catering team is waiting to provide you with assistance to create an event that will be remembered.



Breakfast Buffets

Continental Breakfast

\$21 per person

Muffins, Croissants, Danish
Fresh Fruit Display

Executive Continental

\$25 per person

Coffee Cake, Muffins
Croissants, Danish
Bagels with Cream Cheese
Assorted Fruit Yogurts
Fresh Fruit Display

Breakfast Buffet

\$28 per person

Coffee Cake, Muffins
Croissants, Danish
Bagels with Cream Cheese
and Fruit Preserves
Assorted Fruit Yogurts
Fresh Fruit Display
Fluffy Scrambled Eggs
Bacon Strips
Grilled Sausage Links
Roasted Breakfast Potatoes

Beverage Station

included in all breakfast buffets

Assortment of Juices
Regular and Decaf Coffee
Selection of Hot Teas

Enhancements

Assorted Granola Bars
granola, energy, and breakfast bars
\$4 each

Assorted Cold Cereals
with regular and skim milk
\$4 per person

Oatmeal
with regular and skim milk
\$4 per person

Crepe Brulee French Toast
vanilla sauce, fresh berries
\$6 per person

Eggs Benedict
poached eggs with canadian bacon
and hollandaise sauce
\$12 per person

Smoked Salmon
bagels, cream cheese, red onion,
capers, tomatoes
\$12 per person

Omelet Station
organic eggs, ham, bacon, sausage,
onions, cheese, mushrooms, spinach
tomatoes, peppers
\$14 per person, plus \$125 chef fee

Bloody Mary Bar
organic eggs, ham, bacon, sausage,
onions, cheese, mushrooms, spinach
tomatoes, peppers
\$12 per person, plus \$125 bartender fee

Desert
Willow
Golf Resort



Breakfast buffets require a
minimum of 20 guests

Brunch Buffets

Brunch Buffet

\$45 per person

Salads

Caesar Salad
Caprese Salad

Entrees

Fluffy Scrambled Eggs
Classic Eggs Benedict
Chicken Piccata
chicken medallions, linguini tossed in a white wine lemon caper sauce

Sides

Fresh Fruit Display
Bacon and Sausage Links
Roasted Breakfast Potatoes
Seasonal Vegetable Medley

Desserts

Chocolate Decadence Cake
Assorted Fruit Tarts
New York Cheesecake
drizzled with strawberry sauce

Enhancements

Gravlox

bagels, cream cheese, red onion, capers, sliced tomato

\$12 per person

Cook-to-Order Omelet Station

organic eggs, ham, bacon, sausage, cheese, onions, mushrooms, tomatoes, spinach, peppers

\$14 per person, plus \$125 chef fee

Ribeye Carving Station *(serves 50)*

dry rubbed, au jus, creamy horseradish

\$595 per order, plus \$125 chef fee

Ultimate Brunch

\$68 per person

Salads and Displays

Shrimp Cocktail
Boston Lettuce Salad
shaved carrots, cucumber, tomato, served with an herb vinaigrette

Entrees

Fluffy Scrambled Eggs
Gravlox
bagel, cream cheese, red onion, capers, sliced tomato
Veggie Frittata
chicken medallions and linguini tossed in a white wine lemon caper sauce
Crab Cake Benedict
on an english muffin with lobster butter and hollandaise sauce
Dry Rub Top Sirloin Steak
cabernet demi-glaze, parsnip puree

Sides

O'Brien Potatoes
bell peppers and onions
Bacon and Sausage Links
Fresh Fruit Display

Desserts

Bread Pudding
Mini Cream Puffs
Chocolate Truffle Cake
Chocolate Strawberries

Beverage Station

included in brunch & ultimate brunch buffets

Assortment of Juices
Regular and Decaf Coffee
Hot and Iced Teas
Bottomless Mimosas *(ultimate brunch)*

Brunch buffets require a minimum of 20 guests

Plated Lunch

Fixed Price Menu

\$37 per person inclusive

includes bread and butter served to the tables, iced tea, water, coffee.
Select up to two Entrees OR select one Chef's Combos for all guests.
Entree count due one week prior to event.

Entrees

Chicken Salad Wrap

chef Francois' signature chicken salad, shredded iceberg, tomatoes, and a spinach ranch sauce in a flour tortilla served with a fruit cup

Pesto Chicken Sandwich

mediterranean style chicken, spinach, red onion, tomatoes, pesto sauce on focaccia bread, served with a fruit cup

Cranberry Avocado Wrap

roasted turkey breast, avocado, shredded iceberg, monterey jack cheese, and cranberry sauce in a flour tortilla served with a fruit cup

Grilled Chicken and Pear Salad

oven roasted chicken breast, red wine marinated pears, candied walnuts, bleu cheese crumbles, and field greens served with a walnut vinaigrette

Chicken Caesar Salad

grilled chicken breast, romaine lettuce, parmesan cheese, focaccia croutons tossed in a traditional caesar dressing

Enhancements

Soups

Tortilla Soup

French Onion Soup

Chefs Choice Seasonal Soup

add \$6 per person

Family Style Desserts

Assorted Miniature Desserts

add \$10 per person

Chef's Combos

Chicken Supreme

chicken supreme with choice of topping:
basil mozzarella bruschetta
poblano and corn
feta and spinach

Mountain View Combo

roasted chicken supreme served with a greek salad tossed in confit lemon dressing

Lakeview Combo

quiche lorraine served with a caprese salad atop a petite house green salad

Individual Desserts

Chocolate Decadence Cake

whipped cream, raspberry sauce drizzle
add \$12 per person

Date Toffee Cake

vanilla ice cream, brown sugar drizzle
add \$10 per person

Ice Cream or Sorbet

fresh berries in an almond tuile cup
add \$10 per person



Lunch Buffets

Wellness Buffet \$47 per person inclusive

Starters (select two)

Spinach Salad
roasted red pepper vinaigrette
Kale and Quinoa Salad
with candied lemon dressing
Caprese Salad
Quinoa Salad
Tortilla Soup

Entrees (select two)

Chicken Brochette Skewers
roasted bell pepper spread
Miniature Bistro Steak
with roasted shallot sauce
Grilled Salmon
with tomato confit
Stuffed Eggplant
vegetarian friendly

Sides (select two)

Steamed Vegetables
Forbidden Rice Risotto
Roasted Rosemary Potatoes
Garlic Mashed Potatoes

Dessert

Assorted Fruit Pies

Deli Buffet \$42 per person inclusive

Prepared Sandwiches

Chicken Salad Sandwich
served on wheat bread
Roasted Vegetable Wrap
flour tortilla (vegetarian friendly)
Italian Baguette
ham, salami, provolone, pepperoncinis
Turkey Avocado Sub
cheddar jack cheese, brioche bun

Sides

Pasta Salad and Caprese Salad
Selection of Potato Chips
Fresh Fruit Display

Dessert

Italian Fruit Salad
Cookies and Brownies

Old World Buffet \$46 per person inclusive

Starters (select two)

Greek Salad
with candied lemon dressing
Caesar Salad | Veggie Cobb
Tomato Bisque Soup

Entrees (select two)

Chicken Parmesan
with pasta and marinara sauce
Braised Short Rib
Shrimp Scampi Fettuccini
Vegetable Lasagna

Sides (select two)

Roasted Vegetables
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Sautéed Green Beans
with roasted almonds

Dessert

Black Forrest Cake

Lunch buffets require a
minimum of 20 guests

Dinner Buffets

Comfort Buffet

\$56 per person

Starters (select three)

Turkey Wild Rice Soup
French Onion Soup
Caesar Salad
Wedge Salad
Pesto Pasta Salad
vegetables and sundried tomatoes
Sliced Fresh Fruit Display

Entrees (select three)

Beef Stew
over egg noodles
Chicken Pot Pie
Seafood Newburg
bay shrimp, bay scallops, salmon
Top Sirloin
with green peppercorn sauce
Beer Can Chicken
Vegetable Primavera
vegetarian friendly

Sides (select three)

Yukon Gold Mashed Potatoes
Mac and Cheese
Potatoes Au Gratin
Vegetable Medley
Bacon Green Beans

Dessert

Apple Cobbler a la Mode
Pecan Pie
Warm Bread Pudding
with vanilla sauce

Wellness Buffet

\$56 per person

Starters (select three)

Tomato Bisque Soup
Mixed Green Salad
cucumber, tomato, lemon herb vinaigrette
Greek Salad
lemon dressing
Marinated Chilled Vegetables
Spinach Salad
Quinoa Salad

Entrees (select three)

Roasted Chicken
with rosemary sauce
Grilled Bistro Steak
roasted red pepper harissa
Grilled Salmon
with a lemongrass sauce
Chicken Skewers
chicken thighs, onion tajine
Butternut Squash Ravioli
with creamy chestnut sauce

Sides (select three)

Broccoli Stuffed Portobello
Steamed Asparagus
Chilled Roasted Tomatoes
Roasted Red Potatoes
with rosemary and garlic
Saffron Risotto
with parmesan cheese

Dessert

Seasonal Fruit Tarts
Flourless Chocolate Cake
Yuzu Lemon Creme Cup

Dinner buffets require a
minimum of 20 guests

Dinner Buffets

Southwest Buffet

\$59 per person

Starters *(select three)*

Tortilla Soup
South of the Border Ceasar
Ceviche
Baja Cole Slaw
Roasted Veggie Wrap
with chipotle sauce
Calamari Salad

Entrees *(select three)*

Carne Asada
Chicken Enchiladas
Pork Carnitas
Spicy Grilled Chicken Thighs
Shrimp Fajitas
Al Pastor Tacos

Sides *(select three)*

Mexican Rice
Refried Beans
Calabacitas
Vegetable Medley

Dessert

White Chocolate Coconut Cream
with cactus pear gelee
Vanilla Caramel Flan
Tres Leches Cake

Old World Buffet

\$58 per person

Starters *(select three)*

Caprese Salad
Caesar Salad
Nicoise Salad
Panzanella Salad
Butter Lettuce Salad
with dijon dressing
Chicken Veloute Cream

Entrees *(select three)*

Beef Bourguignon
Beef Bolognaise
over fresh tagliatelle
Veal Weinerschnitzle
Top Round Steak
Parmesan Chicken
Roasted Chicken Minestrone
Wild Mushroom Cheese Ravioli
Crab Crusted Salmon
with parsley sauce

Sides *(select three)*

Cast Iron Bacon Potatoes
Seasonal Vegetable Medley
Roasted Fingerling Potatoes
Carrot Kaffir Lime Mash
Tomato Provencal
Chicken Stew
with a red wine bacon sauce
Cauliflower Au Gratin

Dessert

Tiramisu
Chocolate Tart
Strawberry Cream Puffs



Dinner buffets require a
minimum of 20 guests

Plated Dinner

Starters *select one soup OR one salad*

Soups

French Onion Chef's Seasonal

Lobster Bisque *add \$8*

Salads

Caesar Salad

romaine, focaccia croutons, parmesan cheese, parmesan crisp, cesar dressing

Iceberg Wedge Salad

bacon crumbles, tomatoes, bleu cheese

Boston Bibb Salad

boston lettuce, shaved carrots, cucumber, tomato, herb vinaigrette

Caprese Salad

buffalo mozzarella, tomatoes, basil, olive oil, balsamic reduction drizzle

Walnut Pear Salad *add \$6*

mixed greens, candied walnuts, pears, gorgonzola cheese, walnut vinaigrette

Coachella Valley Salad *add \$6*

mixed greens, orange supremes, dates, raspberries, jicama, passion fruit dressing

Beet Goat Cheese Salad *add \$6*

roasted beets, mixed greens, goat cheese, scallions, garlic crumbles, balsamic reduction

Entrees *select up to two*

Entrees *(count due one week prior)*

Pesto Portobello Pasta *\$45 per person*
sundried tomatoes, spinach linguine, pesto

Chicken Piccata *\$50 per person*
linguini, white wine lemon caper sauce

Chicken Supreme *\$50 per person*
roasted airline chicken, balsamic au jus, mashed potatoes, vegetable medley

Braised Short Ribs *\$57 per person*
red wine reduction, garlic mashed potatoes, seasonal vegetable medley

Bone-In Pork Chop *\$53 per person*
bacon beer demi-glaze, cast iron potatoes, glazed carrots

Scottish Salmon *\$57 per person*
pan seared salmon, cream of parsley sauce, forbidden rice, sauteed green beans, almonds

Angus Filet Mignon *\$68 per person*
6oz filet with bordelaise sauce, red onion jam, scalloped potatoes, sauteed asparagus

Chilean Seabass *\$72 per person*
lemon beurre blanc, fennel salad, parsnip puree, steamed asparagus

Chicken + Prawns *\$58 per person*
mild chili and paprika, butter, potato mushroom risotto, english pea ragout

Filet Mignon +

Crab Cakes *\$68 per person*
4oz filet with peppercorn sauce, crab cakes with romesco sauce, chateau potatoes, roasted tomatoes, asparagus

Desserts *select one*

Tiramisu

espresso sauce, chocolate crisp

Fruit Tart

vanilla custard, sweet crust, fresh fruit

NY Style Cheesecake

fresh berries, whipped cream

Chocolate Decadence Cake

raspberry sauce drizzle, whipped cream

Grand Marnier Chocolate Cup

white + dark chocolate cup with berries, grand marnier sabayon

Mango Sorbet *add \$4*

roasted pineapple, vanilla sauce, almond tuile

Vanilla Pistachio Creme Brulee *add \$4*

Molten Chocolate Cake *add \$4*

with dulce de leche ice cream



Hors d'oeuvres

Displays

serves 50 per order

International Cheese Display
assorted cocktail breads, crackers
\$650

Chilled Seafood Display
shrimp, oyster on the half shell, cocktail sauce, tabasco sauce, lemon wedges
\$975

Sushi Display
california roll, tuna roll, salmon roll, veggie roll, pickled ginger, wasabi, soy sauce
\$950

Roasted Vegetable Antipasto
(served chilled) marinated olives, peppers, lime marinated jicama, ginger infused carrots, balsamic marinated mushrooms, yellow and green zucchini, roasted roma tomatoes, roasted garlic bulbs, bread sticks
\$450

Antipasti Display
italian salami, mortadella, parmesan prosciutto, spanish picante chorizo, smoked duck prosciutto with orange cranberry sauce, artichokes, marinated olives and tomatoes
\$675

Local Favorites Display
date crostini with prosciutto and warm onion date dip, bacon wrapped dates, olives, meyer lemon date tapenade with pita bread, warm brie crostini with date chutney
\$495

Chips and Dips Display
handcrafted potato chips, ranch dip, chipotle dip, pita chips, warm spinach artichoke dip
\$350

Vegetable Crudite Display
assorted dips
\$325
\$325

Passed Hors d'oeuvres

serves 75 per order

Served Cold

- Ahi Tuna Poke \$350
with yuzu flakes on a crispy wonton
- Tomato Basil Bruschetta \$295
on a petite baguette
- Goat Cheese Nougat \$325
pistachio walnut goat cheese on a cracker, red wine reduction drizzle
- California Roll \$295
crab, avocado, wasabi cream, soy sauce
- Chicken Salad \$295
stuffed in a cucumber
- Gazpacho Shooter \$285
with basil ice cubes
- Chilled Shrimp \$350
with avocado espuma
- New York Steak Crostini \$325
tomato and lemon spread

Served Hot

- Miniature Crab Cake \$325
with creme fraiche
- Chicken Satay \$275
honey herb mustard
- Kobe Beef Brie Sliders \$325
open-faced, with an onion pear puree
- Cheese Puff Baguette \$250
- Coconut Shrimp \$300
papaya salsa
- Mushroom Caps \$275
spinach stuffing
- Mini Beef Wellington \$350
- Bacon Wrapped Dates \$300
bleu cheese sauce

Reception Stations



Carving Stations

serves 50 per order

Beef Wellington

flet of tenderloin and mushroom duxelle in a puff pastry crust, red wine demi glaze

\$750, plus \$125 chef fee

Whole Glazed Virginia Ham

pineapple and maple brown sugar glaze served with creamy horseradish and silver dollar brioche rolls

\$365, plus \$125 chef fee

Turkey Breast with Gravy

cranberry sauce, sliced country bread

\$350, plus \$125 chef fee

Herb Rubbed Rib Eye of Beef

au jus and creamy horseradish

\$750, plus \$125 chef fee

Dry Rubbed Tri Tip

served with bearnaise sauce

\$425, plus \$125 chef fee

Action Stations

Pasta Station

choose two pastas

Penne, Spinach, Tortellini, Farfalle, Tri-Color Rotini

sauteed to order with creamy alfredo or pomodoro sauce, yellow and green zucchini, mushrooms, garden fresh herbs, tomatoes, parmesan cheese

\$25 per person, plus \$125 chef fee

add chicken add \$6

add shrimp scampi add \$8

Street Taco Station

southwest marinated chicken and marinated flank steak tossed with grilled onions and bell peppers, flour tortillas, guacamole, blackened tomato salsa, salsa verde, sour cream

\$25 per person, plus \$125 chef fee

Risotto Station

sauteed to order with asparagus tips, mushrooms, roma tomatoes, garden fresh herbs, parmesan cheese

\$25 per person, plus \$125 chef fee

add shrimp add \$6

Mac and Cheese Station

elbow pasta, blended cheese, choice of chicken, bacon, truffle mushrooms, chives, tomatoes

\$25 per person, plus \$125 chef fee

Seafood Station

crabcakes, scallops, shrimp skewers with cioppino sauce, garlic bread

\$37 per person, plus \$125 chef fee



Desserts

Chocolate Tart
\$10 per person

Strawberry Cream Puff
\$10 per person

Vanilla Caramel Flan
\$10 per person

Tres Leches Cake
\$10 per person

Tiramisu
espresso sauce, caramel crisp
\$10 per person

Grand Marnier Chocolate Cup
white and dark chocolate cup filled with
fresh berries, grand marnier sabayon
\$12 per person

New York Style Cheesecake
fresh berries, whipped cream
\$12 per person

Chocolate Decadence Cake
drizzled in raspberry sauce, topped
with whipped cream
\$12 per person

Fruit Tart
vanilla custard served in a sweet crust
topped with fresh seasonal fruit
\$10 per person

Mango Sorbet (vegan friendly)
roasted pineapple with vanilla sauce
and an almond tuile
\$10 per person

Vanilla Pistachio Creme Brulee
(up to 50 guests)
\$12 per person

Molten Chocolate Cake
served with hand crafted dulce de
leche ice cream
\$12 per person

Date Toffee Cake
served with vanilla ice cream and
a brown sugar drizzle
\$10 per person

Mini Dessert Plate
\$10 per person

Bar Packages



Hosted Bar Packages

prices are per person, per hour,
plus \$175 bartender fee

Super Premium Hosted Bar
super premium liquors (shots not included)
house wines, sparkling wine, beer,
non-alcoholic beverages
one hour **\$33 per person**
additional hours **\$14 per person**

Premium Hosted Bar
premium liquors (shots not included)
house wines, sparkling wine, beer,
non-alcoholic beverages
one hour **\$30 per person**
additional hours **\$13 per person**

Well Hosted Bar
well liquors (shots not included)
house wines, sparkling wine, beer,
non-alcoholic beverages
one hour **\$25 per person**
additional hours **\$11 per person**

Soft Hosted Bar
house wines, sparkling wine, beer,
non-alcoholic beverages
one hour **\$18 per person**
additional hours **\$9 per person**

Non-Alcoholic Beverages
soft drinks, fruit juices, mineral water
\$10 per person

Hosted on Consumption

prices are per beverage consumed

Super Premium Drinks **\$14**

Premium Drinks **\$13**

Well Drinks **\$11**

House Wine
(by the glass) **\$9**

House Sparkling Wine
(by the glass) **\$9**

Beer **\$8**

Non-Alcoholic Beverages **\$5**
soft drinks, fruit juices,
bottled water, mineral water



Golf Outing Breakfast

Continental Breakfast

\$19 inclusive per person

Freshly Baked Muffins
Whole Fresh Fruit
Orange Juice
Regular and Decaf Coffee

Grab n' Go Breakfast

\$21 inclusive per person

Coffee Station
includes to-go cups
Breakfast Burrito
scrambled eggs, sausage, bacon, cheese,
onions, peppers in a flour tortilla
with a side of roasted salsa

OR

Breakfast Sandwich
fried egg, ham and cheese on a croissant

Breakfast Buffet

\$29 inclusive per person

Fresh Fruit Display
Breakfast Pastries
Bagels with Cream Cheese
Scrambled Eggs
OR Huevos Rancheros
Bacon Strips
Grilled Sausage Links
Roasted Breakfast Potatoes
OR Hash Browns
Orange and Cranberry Juices
Regular and Decaf Coffee

Enhancements

price inclusive per person

Water Bottles
to-go or staged on golf carts
\$5 each

Blood Mary Station
\$12 per person, plus
\$125 bartender fee

Assorted Bars
granola, energy, breakfast bars
\$4 per person

Cold Cereals
with regular and skim milk
\$3 per person

French Toast
with maple syrup
\$4 per person

Eggs Benedict
poached eggs, canadian bacon, english
muffin, hollandaise sauce
\$11 per person

Omelet Action Station
fresh eggs, ham, bacon, sausage,
cheese, onions, mushrooms, tomatoes,
spinach, peppers
\$13 per person, plus \$125 chef fee

Golf outing breakfast
buffets require a
minimum of 20 guests

Golf Outing Boxed Lunch



Boxed Lunch

\$22 inclusive per person
TWO OPTIONS *add \$3*
TWO+ OPTIONS *add \$5*

Selections

select one for all golfers

Smoked Turkey

sliced turkey, monterey jack cheese, lettuce, tomato, wheat bread roll

Ham

smoked ham, swiss cheese, vinaigrette coleslaw, deli bread roll

Roast Beef

roast beef, cheddar cheese, lettuce, tomato, horseradish, baguette

Italian Vegetable Wrap

buffalo mozzarella, tomatoes, roasted zucchini, shredded lettuce, pesto aioli

Sides

Freshly Baked Cookie

Bag of Chips

Whole Apple or Orange

Beverages

Water Bottle *add \$5 each*

Sports Drink *add \$5 each*

Premium Boxed Lunch

\$26 inclusive per person
TWO OPTIONS *add \$3*
TWO+ OPTIONS *add \$5*

Selections

select one for all golfers

Grilled Chicken Breast

grilled chicken breast, monterey jack cheese, lettuce, tomato, brioche roll

Muffuletta

chopped salami, provolone cheese, mortadella, tomatoes, olives, lettuce, pepperoncini, bell peppers, onion, ciabatta roll

Steak Wrap

chopped steak, pepper jack cheese, corn, shredded lettuce, roasted peppers, cilantro, tortilla wrap

Italian Sub

salami, roast beef, chorizo, mozzarella, lettuce, tomato, roasted bell peppers, submarine bread roll

Sides

Brownie

Bag of Chips

Whole Apple or Orange

Beverages

Water Bottle *add \$5 each*

Sports Drink *add \$5 each*

Golf outing boxed lunches
require a minimum
of 20 guests

Golf Outing Lunch Buffets

Deli Buffet

\$30 inclusive per person

Deli Meats

Sliced Smoked Turkey
Country Ham
Roast Beef

Toppings

Cheddar and Swiss Cheese
Sliced Tomatoes
Onions
Lettuce
Pickle Spears
Mustard and Mayonnaise
Assorted Bread and Rolls

Sides

Caesar Salad
Coleslaw
Pasta Salad
with fresh vegetables
Assorted Chips

Desserts

Freshly Baked Cookies
Brownies

Beverage Station

Iced Tea
Lemonade
Water

Off the Grill Buffet

\$32 inclusive per person

Salads

Coleslaw
Potato Salad

Meats

Hamburgers
Jumbo Hot Dogs

Toppings

Sliced Cheeses
Sliced Tomatoes
Onions
Lettuce
Pickle Relish
Sauerkraut
Mustard, Ketchup, Mayonnaise
Assorted Rolls and Buns

Sides

Assorted Chips

Desserts

Freshly Baked Cookies
Brownies

Beverage Station

Iced Tea
Lemonade
Water

Golf outing lunch buffets
require a minimum
of 20 guests

Golf Outing Lunch Buffets



Taco Bar

\$38 inclusive per person

Salads

Caesar Salad

south of the border style

Entrees

Carne Asada and Chicken

southwest marinated carne asada and chicken, onion cilantro salsa

Sides

Flour Tortillas

Spanish Rice

Beans

Tortilla Chips

salsa, guacamole, sour cream

Desserts

Churros

Tres Leches Cake

Arroz Con Leche

Beverages

Soft Drinks *add \$5 each*

BBQ Buffet

\$44 inclusive per person

Starters

Caesar Salad

Coleslaw

Potato Salad

Meats

Dry Rubbed Tri Tip

Texas Style BBQ Pork Ribs

Country BBQ Chicken

Sides

Corn on the Cob

Chili

Country Style Corn Bread

Desserts

Freshly Baked Pies

apple, cherry, peach

Beverage Station

Iced Tea

Lemonade

Water

Soft Drinks *add \$5 each*

Golf outing lunch buffets
require a minimum
of 20 guests

Coffee + Snack Breaks

Executive Coffee Break

Assorted Coffee Cakes
Cookies and Brownies
Fresh Fruit Display
Regular + Decaffeinated Coffee
Assorted Teas

\$18 per person

Fruit Veggie Break

Celery Sticks
Whipped Herb Cream Cheese
Peanut Butter
Hummus
Pita Chips
Fresh + Dried Fruit Kabobs
Iced Tea

\$15 per person

Sweet Coffee Break

Regular + Decaffeinated Coffee
Chocolate Swizzle Sticks
Assorted Mini Biscotti
Chocolate Whipped Cream
Vanilla Whipped Cream
Cinnamon + Nutmeg Garnish

\$19 per person

Savory Snack Break

Soft Pretzel
Mustard
Pigs in a Blanket
Housemade Cottage Chips
Ranch Dip

\$16 per person

The Chocolate Break

Chocolate Toffee
Chocolate Mousse Shots
Chocolate Covered Strawberries
Assorted Chocolate Cake

\$18 per person