



## Catering Menu

### Buffets

Buffets include rolls, coffee service, lemonade or iced tea, 3 sides and 1 dessert. Buffet service is limited to 1 hour. For plated meals of 0-50 guests a \$4 fee will be added to each buffet price. For plated meals of 51-100 guests an \$8 fee will be added to each buffet price. We do not plate meals for parties with over 100 guests. Additional sides or desserts are \$2 each.

### Buffet Entrée Selections

#### **The Masters**

Prime rib, Porter braised brisket  
Lobster ravioli with crab sauce  
Wine braised beef short ribs  
Salmon in lemon dill sauce  
Ginger glazed mahi mahi  
Single entrée \$44 pp / Double entrée \$51 pp

#### **US Open**

Slow smoked brisket  
Bourbon BBQ St. Louis ribs  
Roasted baron of beef  
Chicken marsala  
Chicken piccata with lemon beurre blanc and capers  
Seafood jambalaya  
Shrimp fettuccine alfredo  
Marinated portabella mushroom  
Almond crusted chicken breast  
Roasted turkey breast  
Single entrée \$36 pp / Double entrée \$40 pp

#### **Ryder Cup**

Roasted pork loin with apple chutney glaze  
3 cheese ravioli, Meatball and Italian sausage with red sauce and pasta  
Chicken enchilada  
Teriyaki chicken and rice  
Orange marmalade glazed ham  
Wild mushroom ravioli  
Rigatoni and fennel sausage  
Smoked shredded beef enchilada  
Black bean and farro enchilada  
Single entrée \$29 pp / Double entrée \$35 pp

22% gratuity will be added to the final bill.



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### Buffet Side Selections

#### Vegetables

Fresh steamed vegetables in lemon zest and butter sauce  
Green beans almondine  
Honey roasted butternut squash  
Steamed asparagus in lemon sauce  
Seasonal vegetable medley roasted in olive oil and herbs  
Orange glazed carrots and stir fried sesame vegetables

#### Starches

Rosemary roasted red potatoes  
Whipped mashed potatoes  
Scalloped potatoes  
BBQ baked beans  
White bean and feta puree  
Macaroni and cheese  
Rice pilaf  
Creamy parmesan polenta  
Spanish rice  
White rice  
Roasted sweet potato in a maple glaze  
Cornbread stuffing

#### Salads

Garden salad  
Potato salad  
Asian vegetable noodle salad  
Red pepper pasta salad  
Spring greens with feta and fruit  
Caesar salad  
Traditional coleslaw  
Southwest coleslaw  
Macaroni salad

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### Buffet Dessert Selections

Strawberries and whipped cream over golden butter cake

Baked apple crumble

Nutty spice cake with rum butter glaze

Brownies à la mode with raspberry sauce

Ice cream with fried cinnamon chips

Lemon cheesecake parfait

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## Catering Menu

### Buffet Packages

*Buffet packages include coffee service, lemonade or iced tea. Buffet service is limited to 1 hour. For plated meals of 0-50 guests a \$4 fee will be added to each buffet price. For plated meals of 51-100 guests an \$8 fee will be added to each buffet price. We do not plate meals for parties with over 100 guests.*

#### South of the Border

Build your own tacos: beef, chicken, black beans, refried beans, Spanish rice, cheese, sour cream, guacamole, hot peppers, olives, lettuce, pico, southwestern coleslaw, homemade tortilla chips and salsa  
Ice cream with cinnamon chips  
\$25

#### Deli Sandwich Bar

Deli sliced turkey  
Ham and roast beef  
White, sourdough and whole wheat bread  
Lettuce, tomato, onion and cheese selection  
Baked beans and potato salad  
Fresh deep fried Yukon Gold potato chips  
Chocolate chocolate chip brownies  
\$18

#### Gourmet Deli Sandwich Bar

Deli sliced turkey, ham and roast beef  
Assorted artisan breads  
Lettuce, tomato, onion and cheese  
Mediterranean vegetable tray  
Spring greens salad  
Homemade soup of the day  
Hearty Mt. View mountain cookies  
\$28

#### Pulled Pork Pig Out

Barbecued pulled pork on a brioche bun  
Baked beans, coleslaw and potato salad  
Freshly deep fried Yukon Gold potato chips and chocolate chocolate chip brownies  
\$19

#### Angus Beef Burgers

Homemade angus beef burgers on a brioche bun  
Lettuce, tomato, onion and cheese  
Baked beans and potato salad  
Fresh deep fried Yukon Gold potato chips and chocolate chocolate chip brownies  
\$19

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## **Catering Menu**

### **A La Carte**

#### **Appetizers**

##### **Vegetable Tray**

Assortment of fresh vegetables Ranch dip  
Approximately 75 pieces  
\$50

##### **Fruit Tray**

Assortment of fresh seasonal fruit  
Approximately 75 pieces  
\$50

##### **Deli Tray**

Assortment of turkey/cheddar, ham/swiss and roast beef/horseradish cream cheese  
on sliced sub buns  
36 slices  
\$63

##### **Meat & Cheese Tray**

Ham, turkey, salami  
Cheddar, swiss, pepper jack  
Assorted crackers  
Approximately 75 pieces  
\$56

##### **Meatballs**

Choice of sauce: Au jus, BBQ, Marinara, Teriyaki  
160 / 1/2 oz meatballs per order  
\$76

##### **Sausage Bites**

Ground mustard dip  
80 / 1 oz bites per chaffer  
\$76

##### **Hot Wings**

Boneless or bone-in, BBQ or spicy buffalo sauce 23 with celery and blue cheese dip  
40 per chaffer  
\$68

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**Catering Menu**

**A La Carte**

**Appetizers**

**St. Louis Style BBQ Ribs**

36 per order  
\$100

**BBQ Pulled Pork Sliders**

36 sliders per order  
\$63

**Charcuterie Board**

Assorted Cured Meats & Cheeses  
Fresh & Dried Fruit  
Nuts, Olives, Pickled Vegetables  
Assorted Sweet & Savory Mustards  
Jam & Spread with Bread & Crackers  
Serves 20-25  
\$200

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## **Catering Menu**

### **A La Carte**

#### **Salads**

##### **Sweet Pepper Pasta**

Tricolor pasta with sweet peppers, zucchini, kalamata olives and feta cheese  
Serves 15-20  
\$51

##### **Potato Salad**

Serves 20-25  
\$46

##### **Coleslaw**

Serves 20-25  
\$46

##### **Garden Salad**

Romaine lettuce blend with black olives, tomatoes, green onions and shredded cheddar  
Serves 12-15  
\$51

##### **Spring Greens and Fruit**

Assorted spring greens with candied nuts, feta cheese and seasoned fruit  
Serves 12-15  
\$57

##### **Caesar Salad**

Romaine lettuce, shredded parmesan cheese, croutons and Caesar dressing  
Serves 15-20  
\$63

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**Catering Menu**

**A La Carte**

**Desserts**

**Apple Crumble and Cream**

Serves 24  
\$85

**Cookie Tray**

1 dozen with choice of flavors by the dozen  
\$31

**Nutty Spice Cake with Rum Butter Glaze**

Serves 24  
\$85

**Lemon Cheese Cake Parfait**

1 Dozen  
\$42

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## **Catering Menu**

### **Beverages**

*Private bar fee waived with the purchase of a keg.*

#### **Wine**

\$18 per bottle

#### **Domestic Beer**

\$360 per keg / \$215 per pony keg

#### **Micro Beer**

\$470 per keg / \$280 per pony keg

#### **Coffee**

\$14 per carafe

#### **Lemonade, Iced Tea or Arnold Palmer**

\$58 per dispenser / \$12 per pitcher

#### **Drink Tickets**

Can be used for any beer, wine, cider, well drink or non alcoholic beverage

\$7 per ticket

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