



Catering Menus

Breakfast Buffets

Continental Breakfast

Assorted Freshly Baked Pastries
Assorted Mini Muffins
Seasonal Fruit Display
Coffee and Juice Station
\$7.00 per person

The Birdie

Scrambled Eggs
Sausage and Bacon
Waffles with Warm Maple Syrup
Home Fries
Seasonal Fresh Fruit Tray
Assorted Freshly Baked Pastries
Coffee and Juice Station
\$13.00 per person

Breakfast a la Carte

1 Dozen Assorted Bagels and Cream Cheese - \$24.00
1 Dozen Assorted Doughnuts - \$18.00
1 Dozen Assorted Muffins - \$20.00
1 Dozen Assorted Pastries - \$20.00
Coffee, Decaf and Hot Station - \$3.00 per person per hour
Assorted Juice Station - \$3.00 per person per hour

Take a Break

Little Bit of This and That

Individual Bags of Chips and Pretzels
Assorted Cookies and Brownies
Seasonal Fresh Fruit Tray
Iced Tea and Lemonade
\$7.00 per person per hour

Lunch Buffets

Please add 20% gratuity and 6% sales tax to all food pricing.

The Caddie

Tossed Greens Salad with assorted dressings
Coleslaw
Pasta Salad
Assorted Sandwiches and Wraps
Homemade Chips and Pretzels
Cookies and Brownies
Coffee, Iced Tea, and Lemonade
\$14.00 per person

The Mulligan

Traditional Caesar Salad
Warm Rolls and Butter
Chicken Breast Italiano
Slow Roasted Beef in Gravy
Roasted Red Potatoes
Chef's Seasonal Vegetable
Cookies and Brownies
Coffee, Iced Tea and Lemonade
\$18.00 per person

The 19th Hole

Mixed Green Salad with Assorted Dressings
Coleslaw
Assorted Pizzas
Boneless Buffalo Bites
Potato Skins with Cheese and Bacon
Pork BBQ Sliders
Cookies and Brownies
Coffee, Iced Tea and Lemonade
\$17.00 per person

Any lunch buffet can be served as a dinner for an additional \$3.00 per person
Buffet serve time is approximately one and one half hours
Lunch buffets require a minimum of 20 people

Dinner Buffets

The Molinari

Traditional Caesar Salad

Please add 20% gratuity and 6% sales tax to all food pricing.

Garlic Bread
Baked Ziti
Chicken Fettuccine Alfredo
Meatballs Marinara
Italian Vegetable Medley
Assorted Desserts
Coffee, Iced Tea and Lemonade
\$19.00 per person

Hole in One

Mixed Green Salad with Assorted Dressings
Warm Rolls and Butter
Sliced Ham with Pineapple Sauce
Baked Chicken Breasts over Bread Stuffing Coated in Gravy
Beef Pot Roast with Vegetables
Red Skin Mashed Potatoes
Seasonal Vegetable Medley
Assorted Desserts
Coffee, Iced Tea and Lemonade
\$21.00 per person

The Fairway

Mixed Green Salad with Assorted Dressings
Pasta Salad and Coleslaw
Warm Rolls and Butter
Baked Haddock in a Lemon Butter Sauce
Grilled Chicken Breast with White Wine Sauce
Sliced Prime Rib of Beef in Au Jus
Roasted Red Potatoes
Wild Rice
Seasonal Vegetable Medley
Assorted Desserts
Coffee, Iced Tea and Lemonade
\$29.00 per person

Buffet serve time is approximately one and one half hours
Dinner buffets require a minimum of 20 people

Hors D'ouerves Packages

The Starter

\$10.00 per Person

Please add 20% gratuity and 6% sales tax to all food pricing.

Choose Two from the Following:

Seasonal Fresh Fruit Display with Yogurt Dip
Assorted Fresh Vegetables with Ranch Dip
Domestic Cheeses and Assorted Crackers with Mustard Dip

Choose Two from the Following:

Mini Meatballs in Marinara Sauce
Vegetable Spring Rolls with Thai Chili Dipping Sauce
Boneless Buffalo Chicken Bites with Blue Cheese for Dipping
Chicken Cordon Bleu Bites with Spicy Mustard Dipping Sauce
Tomato Bruschetta on Toasted French bread Round
Coconut Chicken Bites with Sweet and Sour Dipping Sauce
Assortment of Petite Quiche

The Celebration

\$12.00 per Person

Choose Three from the Following:

Seasonal Fresh Fruit Display with Yogurt Dip
Assorted Fresh Vegetables with Ranch Dip
Domestic Cheeses and Assorted Crackers with Mustard Dip
Garden Salad with Assorted Dressings
Traditional Caesar Salad
Italian Pasta Salad
House Made Potato Chips and Pretzels with French Onion Dip

Choose One from the Following:

Assorted Pinwheel Wraps (Turkey, Ham and Italian)
BBQ Pork or Chicken Sliders
Meatballs in Marinara Sauce
Boneless Chicken Bites in Your Choice of Sauce

Hors D'ouerves Packages are served for One Hour

Requires a Minimum of 20 People

Substitutions are Available but may result in an Up charge

Specialty Hors D'oeuvres

Price is per 50 pieces

BRUSCHETTA - \$75.00

Fresh tomatoes, red onions, basil, extra virgin olive oil, served with parmesan toasted baguettes.

SWEET THAI SKEWER - \$130.00

Please add 20% gratuity and 6% sales tax to all food pricing.

Grilled shrimp glazed with sweet Thai chili sauce

COCKTAIL SHRIMP - \$140.00

Served with horseradish cocktail sauce

MINI MEATBALLS - \$75.00

Homemade meatballs slow cooked in Marinara, Sweet and Sour, or Swedish sauces.

CRAB STUFFED MUSHROOMS - \$130.00

Button mushrooms stuffed with lump crab meat, topped with cheddar jack cheese baked to a golden brown.

BACON WRAPPED SCALLOPS - \$120.00

Bay scallops wrapped with apple wood smoked bacon then topped with a drizzle of brown butter.

MINI CRAB CAKES - \$150.00

Lump crab meat. No fillers, broiled to perfection

CAPRESE SKEWERS - \$75.00

Fresh mozzarella, grape tomatoes and fresh basil.

SAUSAGE PEPPERS SKEWER - \$85.00

Your choice of hot or sweet sausage, mixed bell peppers and onions, slow cooked in homemade marinara.

BONELESS BUFFALO BITES - \$75.00

Boneless chicken bites. Your choice of sauce. Served with ranch, blue cheese and celery.

CHICKEN CORDON BLEU POPPER - \$85.00

Chicken, ham and Swiss bites lightly breaded and flash fried to a golden brown. Served with honey mustard.

VEGETABLE SPRING ROLL - \$75.00

Served crispy with a sweet Thai chili sauce

Specialty Display Items

Each order is per 25 people per hour

FRESH FRUIT TRAY

Served with cream cheese, honey and marshmallow dip

\$95.00

ASSORTED DOMESTIC CHEESES

Served with assorted crackers and mustards

\$75.00

Please add 20% gratuity and 6% sales tax to all food pricing.

ARTICHOKE DIP

Artichokes mixed with a three cheese blend. Served with parmesan pita chips.

\$85.00

FRESH VEGGIE TRAY

A fresh selection of vegetables served with buttermilk ranch.

\$65.00

COOKIE AND BROWNIE TRAY

Assorted homemade cookies and brownies

\$60.00

PORK BBQ SLIDERS

In house smoked pork shoulder. Served with coleslaw, BBQ sauce and buns.

\$95.00

Carving Stations

Each item served with appropriate condiments and fresh rolls - Requires a \$25.00 chef attendant fee

ROASTED BREAST OF TURKEY

Serves 10-15 people for one hour

Market Price

SLOW ROASTED PRIME RIB OF BEEF

Serves 20-25 people for one hour

Market Price

WHOLE TENDERLOIN OF BEEF

Serves 20-25 people for one hour

Market Price

Seated Dinner Menu

Served with warm rolls and butter

Entrees served with Chef's choice starch and vegetable

SALAD OR SOUP

(Please choose one)

Garden Salad Served with Assorted Dressings

Traditional Caesar Salad

Southwest Salad with Chipotle Ranch Dressing

Soup Du Jour

ENTRÉE SELECTIONS

Please add 20% gratuity and 6% sales tax to all food pricing.

NY STRIP STEAK 12oz

Marinated and grilled to perfection.

\$24.95

FILET 6oz.

Tender and grilled to perfection

\$28.95

PRIME RIB 10oz.

Slow roasted and served with a horseradish cream

\$24.95

JAMACIAN PORK TENDERLOIN

Served with a pineapple salsa.

\$21.00

CRAB CAKES

Chesapeake style crab cakes

\$24.95

STUFFED FLOUNDER

Broiled flounder stuffed with lump crab meat topped with Chesapeake cream sauce.

\$20.95

HONEY SALMON

Grilled salmon topped with honey glaze

\$24.95

ITALIANO CHICKEN

Marinated and grilled chicken breast topped with bruschetta.

\$17.95

CHICKEN CHEASAPEAKE

Grilled chicken breast topped with crab and a light lemon old bay cream sauce.

\$20.95

STUFFED CHICKEN CORDON BLEU

Tender baked chicken breast with Swiss cheese and honey ham

\$18.95

BAKED ZITI WITH MEATBALLS

Ziti pasta baked with meatballs. Topped with a three cheese blend baked to a golden brown.

\$15.95

Please add 20% gratuity and 6% sales tax to all food pricing.

VEGATABLE PASTA NEST

Traditional fettuccini noodles topped with fresh roasted vegetables.
\$14.95

DESSERT SELECTIONS

(Please choose one)

Carrot Cake with Cream Cheese Frosting

NY Style Cheesecake

Triple Chocolate Cream Cake

Warm Apple Pie

Served Dinners Require a Minimum of 20 Guests

You may choose up to two entrée selections to offer your guests. Those selections must be made prior to arrival and a total count for each selection must be given when your final count is due.

Every guest will receive the same salad/soup and dessert.

Alcoholic and Non- Alcoholic Beverages

A la Carte Beverages

¼ Keg Domestic Beer - \$95.00

½ Keg Domestic Beer - \$175.00

Domestic Bottled Beer - \$3.00 per bottle

Bottle of House Wine (750ml) - \$25.00 per bottle

Well Liquor (Single Shot) - \$4.00 each

Well Liquor (Martini or Multi Shot) - \$6.00 each

Call Liquor (Single Shot) - \$5.00 each

Call Liquor (Martini or Multi Shot) - \$8.00 each

Gallon of Iced Tea or Lemonade - \$10.00 each

Assorted Sodas - \$2.00 each

Bottled Water - \$1.00 each

Open Bar Per Person Beverage Packages

Domestic Bottled Beer, House Wine and Soda - \$9.00 per person per hour

Please add 20% gratuity and 6% sales tax to all food pricing.

Well Liquor, Domestic Bottled Beer, House Wine and Soda - \$13.00 per person per hour

Call Liquor, Domestic Bottled Beer, House Wine and Soda - \$16.00 per person per hour

Special Notes Regarding Alcoholic Beverage Service

You may choose to have a cash bar (guests pay for their own drinks), hosted bar based on consumption (you will pick up the 'tab' based on what is consumed), per person open bar package (See above for pricing - price is determined ahead of time regardless of what is consumed) or a combination of any of the above.

All alcoholic beverage service is required to have a bartender which is \$100.00.

The bartender fee covers the use of a bartender for up to 4 hours.

Maximum number of hours for private bar service is 4 hours.

No one under the age of 21 will be served - please remind guests to bring their ID.

If you do not see what you are looking for in the selections above we can custom create something for you

Room rental 4 Seasons up to 50 people \$75.00

Pavilion around 100 people \$100.00

Banquet hall up to 150 people \$250.00

3% convenience fee for credit card use. No charge for cash or check

Please add 20% gratuity and 6% sales tax to all food pricing.