

Golfer's Breakfast

25 guest minimum

CONTINENTAL

\$9.75 per person Assorted Juices, Freshly Brewed Coffee, Decaf, Hot Tea Danish, Muffins, & Croissants Fresh Fruit Display

D E L U X E C O N T I N E N T A L

\$17.75 per person Continental Package Plus Scrambled Eggs, Bacon, Sausage French Toast and Home fries





\$18.95 per person

SOUP AND SALAD

Garden Salad Choice of Soup Fresh Fruit Display

ASSORTED SANDWICHES

Build your own - Turkey, Ham, Roast Beef, Tuna Salad, Chicken Salad. Bread, Rolls & Condiments

DESSERT

Assorted Cookies

DRINKS

coffee, iced tea, soft drinks



Golf Grill Lunch

\$19.95 per person

FROM THE GRILL

Hot Dogs Hamburgers Chicken Cheesesteak Sandwiches

Condiment platter, lettuce, tomato, onion, pickle spears, mustard, ketchup

SIDES

Potato Salad Pasta Salad Coleslaw or Garden Salad

DESSERTS

Assorted cookies

DRINKS

coffee, iced tea, soft drinks

20% service charge and 6% sales tax will be added to final bill Preliminary headcount is due 1 week prior to tournament and updated final count 2 days before.



Golfer's Reception Buffet

\$24.75 per person (min guests 25)

Includes: Rolls and Butter, Vegetable du jour, coffee, Iced tea and Soft Drinks

SALAD

Garden Salad with Two Dressings

ENTREES (2)

Maple Roasted Turkey with Pan Gravy
Herb Crusted Pork Loin with Natural Au Jus
Broiled Haddock with Lemon Chive Butter Sauce
Rotisserie Baked Chicken
Virginia Baked Ham
Chicken Calabrese with Peppers, Onions and
Potatoes

STARCH(1)

Mashed Potatoes Oven Roasted Red Potatoes Rice Pilaf Au Gratin Potatoes Penne Pasta with Marinara, Alfredo, or Vodka Cream Sauce

DESSERT - OPTIONAL

add \$2.75 per person choose two or bring your own - \$1.50 per person handling fee

Chocolate Cake, Carrot Cake, Cheesecake, Vanilla Cake

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