



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 a \$2 fee will be added to each buffet price. 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 \$42 pp / Double entrée \$48 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 \$34 pp / Double entrée \$38 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 \$27 pp / Double entrée \$33 pp

22% gratuity will be added to the final bill.



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 a \$2 fee will be added to each buffet price. Additional sides or desserts are \$2 each.

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

22% gratuity will be added to the final bill.



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 a \$2 fee will be added to each buffet price. Additional sides or desserts are \$2 each.

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

22% gratuity will be added to the final bill.



Catering Menu

Buffet Packages

Buffet packages include coffee service, lemonade or iced tea. Buffet service is limited to 1 hour. For plated meals a \$2 fee will be added to each buffet price.

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
\$24

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
\$17

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
\$27

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
\$18

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
\$18

22% gratuity will be added to the final bill.

Catering Menu

A La Carte

Appetizers

Vegetable Tray

Assortment of fresh vegetables Ranch dip
Approximately 75 pieces
\$48

Fruit Tray

Assortment of fresh seasonal fruit
Approximately 75 pieces
\$48

Deli Tray

Assortment of turkey/cheddar, ham/swiss and roast beef/horseradish cream cheese
on sliced sub buns
36 slices
\$60

Meat & Cheese Tray

Ham, turkey, salami
Cheddar, swiss, pepper jack
Assorted crackers
Approximately 75 pieces
\$53

Meatballs

Choice of sauce: Au jus, BBQ, Marinara, Teriyaki
160 / 1/2 oz meatballs per order
\$72

Sausage Bites

Ground mustard dip
80 / 1 oz bites per chaffer
\$72

Hot Wings

Boneless or bone-in, BBQ or spicy buffalo sauce 23 with celery and blue cheese dip
40 per chaffer
\$65

22% gratuity will be added to the final bill.



Catering Menu

A La Carte

Appetizers

St. Louis Style BBQ Ribs

36 per order
\$95

BBQ Pulled Pork Sliders

36 sliders per order
\$60

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
\$180

22% gratuity will be added to the final bill.



Catering Menu

A La Carte

Salads

Sweet Pepper Pasta

Tricolor pasta with sweet peppers, zucchini, kalamata olives and feta cheese
Serves 15-20
\$49

Potato Salad

Serves 20-25
\$44

Coleslaw

Serves 20-25
\$44

Garden Salad

Romaine lettuce blend with black olives, tomatoes, green onions and shredded cheddar
Serves 12-15
\$49

Spring Greens and Fruit

Assorted spring greens with candied nuts, feta cheese and seasoned fruit
Serves 12-15
\$54

Caesar Salad

Romaine lettuce, shredded parmesan cheese, croutons and Caesar dressing
Serves 15-20
\$60

22% gratuity will be added to the final bill.



Catering Menu

A La Carte

Desserts

Apple Crumble and Cream

Serves 24
\$81

Cookie Tray

1 dozen with choice of flavors by the dozen
\$30

Nutty Spice Cake with Rum Butter Glaze

Serves 24
\$81

Lemon Cheese Cake Parfait

1 Dozen
\$39

22% gratuity will be added to the final bill.



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

\$13 per carafe

Lemonade, Iced Tea or Arnold Palmer

\$54 per dispenser / \$11 per pitcher

Drink Tickets

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

\$6 per ticket

22% gratuity will be added to the final bill.