



Breakfast

The Continental - \$8 per person

Assorted fresh-baked muffins, breakfast breads, warm cinnamon rolls, orange juice, coffee & tea

Birdie Breakfast Sandwiches- \$8 per person

An assortment of breakfast sandwiches with sausage, ham or bacon prepared with fresh egg and served with cheese on a jumbo english muffin, includes coffee & tea

Add On

Homemade hash browns \$2 per person

Whole fresh fruit \$2 per person

Coffee & tea station \$3 per person

Lunch

Bagged Lunches - \$13 per person

All sandwiches served in wraps. Lunches include bottled water, chips & cookies

Golfer's Club of smoked turkey, baked ham, applewood smoked bacon, lettuce & tomato

Grilled Chicken wrap with lettuce & tomato

Roast Beef wrap with horseradish sauce, lettuce & tomato

White meat chicken salad with lettuce & tomato

Grill on the Turn - \$14 per person

Includes bottled water & chips

Grilled Hamburgers on a bun, Sausage & Peppers in a roll & Hot Dogs in a roll

Served with assorted cheeses & condiment tray

Add On

Individual pasta salad - \$2 per person

Candy bar - \$2 per person

Soda or Powerade - \$ 3 per person

Buffet Choices

All buffets served with your choice of 2 salads:

Garden, Caesar, Potato, Pasta, Tomato & Mozzarella Salad or Cole Slaw

Mixed Grill - \$20 per person

Choice of 3: Grilled Hamburgers, Marinated Grilled Chicken Breast, Sausage & Peppers, BBQ Pulled Pork, or Hot Dogs

Served with both Bulkie & Hoagie Rolls, Assorted Cheeses & Condiment Tray and Sliced Watermelon

Casual Grill - \$26 per person

Grilled Steak Tips with Peppers & Onions, Herb Roasted Quartered Chicken, Oven Roasted Potatoes, Chef Selected Seasonal Vegetable & Warm Dinner Rolls with Butter

Dessert Add-Ons

All desserts include coffee & tea

Cookies & Brownies - \$4 per person

Cannolis & Éclairs - \$5 per person

Dessert Bars - \$5 per person

Hors D'oeuvres

STATIONED

International Cheese Display – \$7 per person

Garden Vegetable Crudit  with Onion Dip – \$6 per person

Antipasto Display – \$9 per person

*Assorted Italian Meats & Cheeses, Roasted Red Peppers, Marinated Mushrooms, Grilled Balsamic
Glazed Vegetables, Assorted Breads*

Fresh Fruit Tray – \$7 per person

Baked Brie – \$ 8 per person

Served with Fresh Raspberries, Candied Walnuts, Brandy Orange Glaze with Breads & Crackers

Cold Seafood Bar – Market Price

Oysters on Half Shell, Cherrystones on Half Shell, Jonah Crab Claws & Shrimp Cocktail

PASSED:

Priced per 100 pieces

Asparagus with Prosciutto Ham - \$225.00

Pork Tenderloin Canape with Ancho Cilantro Spread - \$200.00

Bruschetta - \$175.00

Crab with Pickled Ginger on Cucumber Round - \$275.00

Cream Cheese, Apple & Walnut on Crostini - \$200.00

Chilled Gazpacho Shooter - \$200.00

Caprese Skewer - \$225.00

Crab Stuffed Mushrooms (vegetarian available) - \$225.00

Scallops in Bacon - \$275.00

Coconut Shrimp with Pineapple Chutney - \$250.00

Parmesan Breaded Artichokes - \$225.00

Spanikopita - \$200.00

Crab Cake with Tartar Sauce - \$275.00

Black & Blue Crostini - \$250.00

Chile Lime Salmon Kabobs - \$275.00

Thai Vegetable Spring Roll - \$225.00

Chicken Satay with Spicy Peanut Sauce - \$200.00

Caramelized Onion & Apple in Phyllo Tart - \$200.00

All pricing subject to 7% admin/15% gratuity fees + 7% meals tax
Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of
food borne illness; especially if you have certain medical conditions.
Before placing your order, please inform your server if anyone in your party has a food allergy.
All vegetarian options must be ordered ahead of time