



## ***Golf Event***

### **Food and Beverage Menu**

*We have breakfast, lunch, and dinner options available at a price per guest. Each menu item is subject to 19% service charge and 5.5% tax. If your group is tax exempt, a tax exemption form must be received before your event to receive the tax exemption status. Lunch items are served from our grille room before the start of play or at the turn. All dinner selections are meant to be served after the conclusion play, regardless of time of day. Should you have additional requests beyond these traditional time frames, please inquire for pricing and information.*

#### **BREAKFAST MENU** (Per Person)

***Coffee & Juice Breakfast (\$2.95)*** This package includes two selections of juices (cranberry and orange) and fresh brewed coffee along with all of the accouterments.

*\*Add coffee only to a golf outing with either a donated breakfast or no breakfast for \$1.00 per person.*

***Coffee & Pastry Breakfast (\$4.95)*** This package includes fresh brewed coffee, assorted bagels with cream cheese, and mini muffins.

*\*Substitute fresh baked raspberry and apple pastries for \$1.00 per person instead of mini muffins.*

***On the go hot breakfast (\$5.95)*** This package includes hot oatmeal served with toppings (brown sugar, seasonal berry, sliced almonds), fresh baked raspberry and apple pastries, and fresh brewed coffee. Oatmeal is served buffet style to build your own in a to-go cup for easy access prior to tee off.

*Add-on options to any of these breakfast items*

*\*Add two selections of juices (cranberry and orange) for \$2.00*

*\*Add fresh fruit including strawberries, grapes, and seasonal items for \$2.50 per person*

*\*For any hot continental breakfasts for meetings prior to tee off, inquire with sales manager directly.*

#### **LUNCH MENU** (Per Person)

*Lunch is served at the turn or prior to the start of play depending on the start time of your event. Golfers pick up the lunch in our grille room using a ticket we provide to the tournament directors.*

##### ***The Griller Lunch***

*All griller lunch options are served with a bag of chips and a 16 oz. fountain drink. All condiments are served on the side for guest choosing.*

***Hot Dog (\$4.95)*** 1/4 lb. all beef hot dog – customer favorite!

***Bratwurst (\$5.25), Italian Sausage (\$5.25)*** – served on a traditional bun

***Hamburger (\$6.95)*** –with a bun & serve yourself platter of lettuce, tomato, onion, and cheese

***Grilled Chicken (\$7.95)*** –with a bun & serve yourself platter of lettuce, tomato, and onion

***Pulled Pork (\$7.95)*** – with a bun & serve yourself platter of cole slaw & condiments

**The Bag Lunch (\$11.95)** This package includes our deli sandwich with a choice of turkey or roast beef, topped with cheese, lettuce, and tomato, a bag of chips, and a 16 oz. fountain drink. This item is traditionally picked up at the grille room, but can be delivered to the carts before the start of play for \$1.00 per guest.

\*Add-on options available: Apple (\$1.00), Fresh baked cookie (\$1.00), Granola Bar (\$2.00)

## **DINNER MENU** (Per Person)

Dinner menu is intended for after the conclusion of play and isn't dictated by time of day. Should you prefer to serve a dinner item at lunch time, the price would remain the same. If you wanted a buffet lunch prior to tee off, please inquire with the sales manager directly. All dinners are priced to be buffet style. Salad, when listed, is served on the buffet as well. For additional dinner service options, please inquire with the sales manager directly. An upcharge may apply.

### **ALL DINNERS include the following:**

Unlimited fountain drinks served from the bar

Water at each table served in a pitcher

Coffee station served within the banquet room

Assorted desserts including cookies, brownies, and dessert bars

**Build your own Fajita Bar (\$16.95)** This package includes seasoned ground beef, sliced spicy seasoned grilled chicken, 10" soft flour tortillas, tortilla chips, grilled peppers, grilled onions, tomato salsa, cilantro rice, cheddar cheese black olives, sour cream, and jalapenos.

**Cookout Buffet (\$16.95)** This package includes your choice of (2) meat sandwich options and (3) sides. Meat options: grilled chicken, grilled hamburger, pulled pork. All meat options served with kaiser rolls and serve yourself condiments including lettuce, tomato, onion, cheese, cole slaw, ketchup, mustard, and bbq (depending on selection).

Side options: bbq baked beans, cole slaw, potato salad, pasta salad, collard greens with bacon & onion, succotash vegetables, and vegetable medley.

**Italian Feast Buffet (\$18.95)** This package includes penne pasta topped with olive oil, both marinara and alfredo sauce, meatballs, italian sausage, and garlic bread. Guests can build their own pasta dish by choosing a sauce and meat of their choice on the buffet. Garden Salad served on the buffet with two dressing choices.

\*Add-on options available: Substitute cheese filled tortellini for penne (\$1.00), substitute chicken for one meat option (\$3.00).

**BBQ Buffet Dinner** This package has several customizable options at different prices. Each option includes your choice of (3) sides and cornbread.

\*St. Louis Pork Spare Ribs (\$22.95) 6-7 bones per person

\*BBQ Grilled Chicken (\$19.95) 7 oz. boneless chicken breast per person

\*BBQ Chicken & Rib combo (\$24.95) 5 oz. boneless chicken breast & 3-4 bones per person

\*BBQ Chicken & Pulled Pork Combo (\$22.95) 5 oz. boneless chicken breast & build your own pulled pork sandwich – cole slaw automatically added on menu as sandwich topper in this option

Side options: bbq baked beans, cole slaw, potato salad, pasta salad, collard greens with bacon & onion, succotash vegetables, and vegetable medley.

## **DINNER MENU *continued***

**French cut Pork chop Dinner (\$27.95)** This package includes a grilled thick-cut 10 oz. french cut pork chop, herb roasted potatoes, and vegetable medley. Garden Salad served on the buffet with two dressing options and warm rolls.

\*Add-on options available: Add penne pasta as a third side (\$1.50), pre-plated salad (\$1.00), substitute mashed potatoes or baked potato for herb roasted potatoes at no charge.

**MGC Dinner Buffet (\$29.95)** This package includes slow roasted top round of beef served in a grilled onion gravy, lightly breaded chicken topped with a basil cream sauce, herb roasted potatoes, and vegetable medley. Garden Salad served on the buffet with two dressing options and warm rolls.

\*Add-on options available: Add penne pasta as a third side (\$1.50), pre-plated salad (\$1.00), substitute chef-carved prime rib instead of top round (\$5.00), substitute chicken only (-\$5.00)

**Top Sirloin Dinner (\$29.95)** This package includes a grilled thick-cut 10 oz. top beef sirloin steak, baked potato served with butter and sour cream (on the side), and vegetable medley. Garden Salad served on the buffet with two dressing options and warm rolls.

\*Add-on options available: Add penne pasta as a third side (\$1.50), pre-plated salad (\$1.00), substitute mashed potatoes or herb roasted potatoes at no charge in place of baked potato.

**Strip Steak Dinner (\$34.95)** This package includes a grilled thick-cut 10 oz. beef strip steak, baked potato served with butter and sour cream (on the side), and vegetable medley. Garden Salad served on the buffet with two dressing options and warm rolls.

\*Add-on options available: Add penne pasta as a third side (\$1.50), pre-plated salad (\$1.00), substitute mashed potatoes or herb roasted potatoes at no charge in place of baked potato. If you would like the traditional 12 oz. strip steak, please add \$3.00.

## **Golf**

*Greens fees and cart included*

16-60 players  
60 + players

18 Holes \$45  
18 Holes \$40

9 Holes \$30  
9 Holes \$27