



GOLF OUTINGS

GRAB & GO

CONTINENTAL BREAKFAST \$14

Assorted Danish & Muffins
Bagels Served with a Trio of Cream Cheeses
Seasonal Fresh Fruit
Assorted Fruit Juices
Freshly Brewed Coffee Bar

BREAKFAST WRAP EYE-OPENER \$16

Assorted Breakfast Wraps
Tater Tots
Fruit Platter
Freshly Brewed Coffee

HOT DOG & BEER BRATS \$12

Includes:

Kosher All Beef Franks and Johnsonville Beer Brats, Chips and Soft Drink or Water

Upgrade to add domestic beer \$4

Upgrade to add craft beer \$6

BOXED LUNCH \$15

Choice of:

Turkey - Ham - Tuna - Vegetarian

Includes:

Chips, Cookie, Apple, Soft Drink or Water

BUILD YOUR OWN BLOODY MARY BAR \$12

FRESHLY BREWED COFFEE BAR \$1.5

SOFT DRINK STATION \$2

Applicable sales tax and 20% service fee additional

GOLF OUTINGS

LUNCH AND DINNER BUFFETS

All Buffet Options include Coffee, Tea and Soft Drinks

DELI BUFFET

\$21 LUNCH - \$24 DINNER

MEATS

Turkey - Ham - Roast Beef - Salami

CHEESES

Swiss - Cheddar - American

ACCOMPANIMENTS

(choose two)

Mixed Green Salad - Caesar Salad - Homemade Dill Potato Salad

Homemade Coleslaw - Homemade Potato Chips

DESSERTS

Cookies & Brownies

AMERICAN GRILL

\$22 LUNCH - \$25 DINNER

MEATS

(choose two)

Char-Grilled Burgers - Beer Brats with Onions - Marinated Grilled Breast of Chicken

BBQ Pulled Pork

ACCOMPANIMENTS

(choose two)

Reserve 22 Potato Chips - Reserve 22 Coleslaw - Reserve 22 Dill Potato Salad

Mixed Green Salad - Tater Tots

DESSERTS

Cookies & Brownies

LITTLE ITALY

\$25 LUNCH - \$28 DINNER

MEATS

Char-Grilled Italian Sausage with Roasted Red Peppers - Chicken Piccata with Lemon Butter Capers Sauce

ACCOMPANIMENTS

Penne Pasta with *Choice of Sauce*

(Marinara, Basil Pesto, Alfredo or Tomato Vodka)

Seasonal Grilled Italian Style Vegetables - Freshly Baked Rolls

SALAD

(choose two)

Mixed Green Salad - Caesar Salad - Italian Pasta Salad - Antipasto Salad

DESSERTS

Chocolate Cake

Packaged bar options are available in conjunction with buffet options.

Applicable sales tax and 20% service fee additional

GOLF OUTINGS

LUNCH AND DINNER BUFFETS

All Buffet Options include Coffee, Tea and Soft Drinks

SOUTHWEST TACO BAR

\$24 LUNCH - \$27 DINNER

MEATS

(choose two)

Carnitas - Chicken - Ground Beef - Shrimp (add \$2)- Carna Asada (add \$2)

GARNISHMENTS

Flour & Corn Tortillas - Shredded Cheese - Lettuce - Tomato - Limes

Sour Cream - Onion - Cilantro - Reserve 22 Guacamole & Salsa

ACCOMPANIMENTS

(choose two)

Mexican Rice - Refried Beans - Black Beans

DESSERT

Dessert Tacos

PIG ROAST AND BUFFET

\$27 LUNCH - \$30 DINNER

ENTIRE PIG ROASTED ON PATIO OR AT HALFWAY HOUSE

ACCOMPANIMENTS

Mixed Green Salad, Cole Slaw, Potato Salad, Baked Beans and Corn Bread

DESSERT

Cookies and Brownies

SOUTHERN BACKYARD BBQ

\$28 LUNCH - \$31 DINNER

MEATS

(choose two)

Reserve 22 BBQ Ribs - Southern BBQ Chicken - Tangy BBQ Brisket

ACCOMPANIMENTS

Baked Beans - Fresh Corn on the Cob - Buttermilk Biscuits or Skillet Cornbread

SALADS

(choose two)

Reserve 22 Coleslaw - Reserve 22 Dill Potato Salad - Mixed Green Salad

Caesar Salad - Sliced Watermelon

DESSERTS

Cookies & Brownies

AT THE GLEN

\$25 LUNCH - \$30 DINNER

Choice of:

Roasted Grecian Chicken with Kalamata Olives, Mushrooms, Marinated Tomatoes and Feta Cheese **or**

Roast Loin of Pork with a Peach Bourbon Glaze or Roast Loin of Pork with a Peach Bourbon Glaze

and Choice of:

Grilled Breast of Chicken with a Lemon Pepper Aioli **or**

Herb Panko Crusted Crispy Farm Raised Tilapia with a Honey Mustard Sauce

served with Haricot Verts Green Beans, Mashed Potatoes, Mixed Green Salad and

Assorted Cookies and Brownies

Applicable sales tax and 20% service fee additional

GOLF OUTINGS

LUNCH AND DINNER BUFFETS

All Buffet Options include Coffee, Tea and Soft Drinks

SWINGIN' SET

\$25 LUNCH - \$28 DINNER

Chicken Marsala,
Atlantic Salmon with a Dill Lemon Sauce,
Penne Pasta with with Asiago and Sun-Dried Tomatoes
Quinoa Salad with Black Beans, Roasted Corn, Heirloom Tomatoes, Edamame and Grecian Dressing
Spring Spinach Salad with Strawberries and Feta,
Fresh Fruit Cocktail and
Chocolate Cake

THE WINCHELL

\$35 LUNCH - \$40 DINNER

Choice of:

Carved Prime Rib of Beef with Au Jus and Horseradish Creme **or**
Carved Beef Tenderloin with a Cabernet Sauce

and Choice of:

Braised Boneless Short Ribs with a Coffee Stout Reduction **or**
Maryland Crab Cakes with Remoulade Sauce and Corn Relish Side

Served with a Mashed Potato Bar, Roasted Broccoli or Bacon Brussel Sprouts and a Mixed Green Salad and Chocolate Cake

THE DANBY

\$25 LUNCH - \$30 DINNER

Sliced Peppercorn Sirloin of Beef with a Port Wine Reduction Sauce,
Pretzel Crusted Chicken Breast with a Honey Mustard Glaze,
Macaroni and Cheese,
Tomato and Cucumber Salad with Onions Feta Cheese, Artichoke Hearts and a Balsamic Vinaigrette,
Charred Broccoli or Corn on the Cob
and Chocolate Cake

Packaged bar options are available in conjunction with buffet options.

Applicable sales tax and 20% service fee additional

GOLF OUTINGS

HORS D'OEUVRES

SELECT THREE

ONE HOUR UNLIMITED - \$15 PER GUEST

TWO HOUR UNLIMITED - \$22 PER GUEST

THREE HOUR UNLIMITED - \$25 PER GUEST

All options can be purchased based on 50 piece increments

HOT

Vegetable Spring Rolls
Cocktail Meatballs
Arancini Balls
Bacon Wrapped Scallops
Coconut Shrimp
Mini Crab Cakes
Buffalo Chicken Wings
Hibachi Chicken or Beef Skewers
BBQ Chicken Flatbread
Margherita Flatbread
Buffalo Chicken Crostini
Phyllo Wrapped Asparagus
Mini Lorraine Pastry Bites
Mini Steak Pastry Bites
Mini Pizza Pastry Bites
Asparagus Wrapped in Phyllo
Crab Rangoon
Stuffed Mushroom Caps

COLD

Bruschetta
Caprese Skewers
Reserve 22 Honey Mascarpone Crostini
Asian Napa Chicken on Mini Wontons
Antipasto Skewers
Tuna Poke on Endive
Mini Avocado Toast

Packaged bar options are available in conjunction with hors d'oeuvres options

Applicable sales tax and 20% service fee additional

GOLF OUTINGS

UPGRADES

DISPLAYS

(Displays are an addition to enhance your lunch or dinner)

Fresh Vegetable Crudite Display - **\$3 per guest**

Domestic & Imported Cheese Display - **\$4 per guest**

Chilled Gulf Shrimp Display - **\$6 per guest**

Antipasto Platter - **\$5 per guest**

Fresh Fruit Display - **\$3 per guest**

Assorted Flatbreads - **\$5 per guest**

Chips, Reserve 22 Salsa and Fresh Guacamole Display - **\$3 per guest**

Traditional Bruschetta - **\$3 per guest**

Bruschetta Trio w/Traditional, Wild Mushroom & Artichoke - **\$4 per guest**

STATIONS

(Stations are an addition to enhance your lunch or dinner)

Salad Bar

*Spring Spinach Salad with Strawberries and Feta *Links Salad with Mixed Greens, Tomatoes, Cucumbers, Croutons *Classic Caesar Salad -- **\$8 per guest**

Pasta Bar

*Penne Pasta with Italian Sausage, Asiago Cheese Sauce, Spinach, Bell Peppers and Garlic Bread
*Penne Pasta with Classic Marinara and Meatballs
*Penne Pesto with Sundried Tomatoes -- **\$8 per guest**

Loaded Mashed Potato Bar

Loaded Mashed Potato Bar - Mashed Yukon Gold Potatoes, Sour Cream, Whipped Butter, Chives, Diced Bacon, Shredded Cheddar Cheese, Caramelized Onions, Diced Tomatoes, Truffle Butter and a Cabernet Demi Glace -- **\$8 per guest**

Mac & Cheese Bar

- Chicken, Bacon, Sausage, Jalapeno, Caramelized Onions, Mushrooms, Tomato, Parmesan Cheese and Blue Cheese Crumbles -- **\$8 per guest**

Slider Bar (choose two)

Reserve 22 Links Sliders, Beer Battered Cod Sliders, Pulled Pork Sliders, Buffalo Chicken Sliders -- **\$8 per guest**

Nacho Bar

Hot Queso, Spiced Beef, Chili, Black Olives, Lettuce, Tomatoes, Salsa, Guacamole, Jalapeno, Sour Cream -- **\$8 per guest**

Applicable sales tax and 20% service fee additional

GOLF OUTINGS

DRINK OPTIONS

ON COURSE DRINK TICKETS

Domestic Beers, House Wines & Soft Drinks **\$4.5 each**

Titos, Captain Morgan and Jack Daniels, Domestic Beer, House Wines & Soft Drinks **\$7.5 each**

ON COURSE OPEN TAB \$30 PER PERSON

Unlimited Domestic Beer and Non-Alcoholic Drinks
from the halfway house and beverage cart

Include select liquors for an additional \$10 per person

STANDARD BEER, WINE & SOFT DRINK PACKAGE \$16 PER PERSON

2 Hour self-serve Beer, Wine and Soft Drink Open Bar
each additional hour \$5

Includes: Budweiser, Bud Light, Coors Light, Miller Lite & one IPA
Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon & Merlot

DELUXE MIXED DRINK OPEN BAR PACKAGE \$18 PER PERSON

2 Hour Call Liquor Open Bar
Each Additional Hour \$6

Includes: Beer, Wine, Soft Drinks and Call Liquors

PREMIUM MIXED DRINK OPEN BAR PACKAGE \$22 PER PERSON

2 Hour Premium Liquor Open Bar
Each Additional Hour \$8

Includes Beer, Wine, Soft Drinks and Premium Liquors

Open bar and tabbed bar options are also available.

Applicable sales tax and 20% service fee additional

GOLF OUTINGS COCKTAIL PARTY

Cocktail Party is up to 3 hours in length

\$39 PER PERSON

APPETIZER STATION

(Choice of Two)

**Fresh Vegetable Crudite Display - Domestic & Imported Cheese Display
Chips, Homemade Salsa and Fresh Guacamole Display
Bruschetta Trio with Traditional, Wild Mushroom and Artichoke**

HORS D'OEUVRES

(Choice of four)

HOT

**Cocktail Meatballs - Coconut Shrimp - Mini Pizza Pastry Bites -
Mini Lorraine Pastry Bites - Buffalo Chicken on Mini Crostini's - Arancini Balls -
Assorted Flatbreads - Phyllo Wrapped Asparagus - Bacon Wrapped Scallops -
Crab Rangoon**

COLD

**Antipasto Spears - Caprese Skewers - Traditional Bruschetta -
Asparagus Wrapped Prosciutto - Reserve 22 Honey & Mascarpone on Mini Crostini's
Tuna Poke Endive Boats - Mini Avocado Toast**

INCLUDED

Standard Beer Station

Miller Lite - Bud Light - Coors Light - Budweiser - One IPA

House Wine Station

Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot

Soft Drinks Upon Request

*Upgrade party package to include call liquor for an additional \$6 per guest
or premium liquor for \$8 guest*

\$100 bartender fee required for call and premium packages

Applicable sales tax and 20% service fee additional