



## **GOLF OUTINGS**

### **GRAB & GO**

#### **CONTINENTAL BREAKFAST \$12**

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 \$14**

Assorted Breakfast Wraps  
Tater Tots  
Fruit Platter  
Freshly Brewed Coffee

#### **HOT DOG & BEER BRATS \$10**

**Includes:**

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

*Upgrade to add domestic beer \$3*

*Upgrade to add imported beer \$4*

*Upgrade to add craft beer \$5*

#### **BOXED LUNCH \$14**

**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**

**\$20 LUNCH - \$23 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**

**\$21 LUNCH - \$24 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**

**\$22 LUNCH - \$25 DINNER**

#### **MEATS**

Char-Grilled Italian Sausage with Roasted Red Peppers - Chicken Piccata with Lemon Butter Caper 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**

Assorted Dessert Bars

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

\$22 LUNCH - \$25 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

Tres Leches Cake

### PIG ROAST AND BUFFET

\$26 LUNCH - \$29 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

\$26 LUNCH - \$29 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

\$23 LUNCH - \$26 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

**\$22 LUNCH - \$25 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  
Assorted Pastries

### THE WINCHELL

**\$26 LUNCH - \$29 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 Assorted Cookies and Brownies

### THE DANBY

**\$22 LUNCH - \$26 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 Assorted Cookies and Brownies

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 - \$12 PER GUEST**

**TWO HOUR UNLIMITED - \$19 PER GUEST**

**THREE HOUR UNLIMITED - \$21 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  
Cherry Tomatoes Stuffed with Pesto

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 - Romaine, Spring Mix and Spinach Salads, with Three Dressings,  
Hard Boiled Eggs, Bacon, Chicken, Tomatoes, Cucumbers, Onions, Carrots,  
Peppers, Cheese, Sunflower Seeds and Olives -- **\$6 per guest**

Pasta Bar- Penne and Elbow Pastas with Marinara, Alfredo & Pesto, Parmesan Cheese,  
Onions, Mushrooms, Broccoli, Red Peppers, Spinach, Tomatoes,  
Meatballs and Italian Sausage -- **\$7 per guest**

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 -- **\$7 per guest**

Mac & Cheese Bar - Chicken, Bacon, Sausage, Jalapeno, Caramelized Onions,  
Mushrooms, Tomato, Parmesan Cheese and Blue Cheese Crumbles -- **\$7 per guest**

Slider Bar (choose two) - Reserve 22 Links Sliders, Beer Battered Cod Sliders,  
Pulled Pork Sliders, Buffalo Chicken Sliders -- **\$7 per guest**

Nacho Bar - Hot Queso, Spiced Beef, Chili, Black Olives, Lettuce, Tomatoes, Salsa,  
Guacamole, Jalapeno, Sour Cream -- **\$7 per guest**

Applicable sales tax and 20% service fee additional

# **GOLF OUTINGS**

## **DRINK OPTIONS**

### **ON COURSE DRINK TICKETS**

Domestic Beers, House Wines & Soft Drinks **\$4.50 each**

Titos, Captain Morgan and Jack Daniels, Domestic Beer, House Wines & Soft Drinks **\$7.50 each**

### **ON COURSE OPEN TAB \$25 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 \$14 PER PERSON**

2 Hour self-serve Beer, Wine and Soft Drink Open Bar

each additional hour \$3

**Includes:** Budweiser, Bud Light, Coors Light, Miller Lite & 312  
Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon & Merlot

### **DELUXE MIXED DRINK OPEN BAR PACKAGE \$17 PER PERSON**

2 Hour Call Liquor Open Bar

Each Additional Hour \$4

**Includes:** Beer, Wine, Soft Drinks and Call Liquors

### **PREMIUM MIXED DRINK OPEN BAR PACKAGE \$20 PER PERSON**

2 Hour Premium Liquor Open Bar

Each Additional Hour \$5

Includes Beer, Wine, Soft Drinks and Premium Liquors

**KEG ON COURSE (MILLER LITE OF COORS LIGHT) \$350**  
**BUILD YOUR OWN BLOODY MARY BAR \$12**  
**FRESHLY BREWED COFFEE BAR \$1.5**  
**SOFT DRINK STATION \$2**

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 Crostinis - 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 Crostinis  
- Tuna Poke Endive Boats - Cherry Tomatoes Stuffed with Pesto - Mini Avocado  
Toast**

## **INCLUDED**

### **Standard Beer Station**

Miller Lite - Bud Light - Coors Light - 312 - Budweiser

House Wine Station

Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot

Soft Drinks Upon Request

*Upgrade party package to include call liquor for an additional \$4 per guest  
or premium liquor for \$6 guest*

*\$100 bartender fee required for call and premium packages*

Applicable sales tax and 20% service fee additional