



RESERVE
— 22 —
RESTAURANT BAR EVENTS

GOLF OUTING MENU



RESERVE
22

GOLF OUTING GRAB & GO

CONTINENTAL BREAKFAST | \$12

Assorted Bagels Served with a Trio of Cream Cheeses
Seasonal Fresh Fruit Display **gf**
Freshly Brewed Coffee Bar

ADD-ONS:

(Priced Per Person)

Fresh Muffins and Danishes | \$3
Applewood Bacon, Sausage, or Ham **gf** | \$3
Scrambled Eggs **gf** | \$5
Assorted Fruit Juices | \$3

HOT DOG & BRAT LUNCH | \$15

Includes:

Kosher All-Beef Franks, Brats, Chips, Granola Bar, and
Bottled Water, Gatorade or Soda

BOXED LUNCH | \$18

Deli Sandwich

1/2 Turkey and 1/2 Ham

Includes:

Chips, Cookie, Fruit, and Bottled Water, Gatorade or Soda

ADDITIONAL DRINK ADD-ONS:

Margarita or Bloody Mary Hole | \$8 Per Drink
\$75 *Bartender Fee Required*
Freshly Brewed Coffee Bar | \$2 Per Person
Soft Drink Station | \$2 Per Person

GOLF OUTING BUFFETS

Buffet Packages Include Coffee, Tea, and Soft Drinks

DELI BUFFET

\$26 Lunch ♦ \$29 Dinner

Served with:

Assorted Breads

Turkey, Ham, Roast Beef, and Salami

Swiss, Cheddar, and American

Assorted Cookies and Brownies

Choice of Two:

Mixed Greens Salad with Ranch and Italian Dressings **gf**, Italian Pasta Salad, Caesar Salad, Homemade Redskin Dill Potato Salad **gf**, Homemade Creamy Coleslaw **gf**, or Homemade Potato Chips

AMERICAN GRILL

\$28 Lunch ♦ \$31 Dinner

Choice of Two:

Char-Grilled Burgers **gf**, Beer Brats with Onions **gf**,

Marinated Grilled Chicken Breast **gf**, or Tangy BBQ Pulled Pork

Choice of Two:

Homemade Potato Chips, Homemade Creamy Coleslaw **gf**,

Homemade Redskin Dill Potato Salad **gf**, Tater Tots, or

Mixed Greens Salad with Ranch & Italian Dressings **gf**

Served with:

Assorted Cookies and Brownies

SOUTHWEST TACO BAR

\$28 Lunch ♦ \$31 Dinner

Choice of Two:

Carnitas, Chicken, Ground Beef,

Shrimp (Add \$2 Per Person), or Carne Asada (Add \$2 Per Person)

Served with:

Mexican Rice **gf**, Refried Beans **gf**, Tortilla Chips, Flour Tortillas, Corn Tortillas **gf**, Shredded Cheese, Lettuce, Tomatoes, Sour Cream, Green Onions, Homemade Salsa and Guacamole **gf**, and Dessert Tacos



GOLF OUTING BUFFETS

Buffet Packages Include Coffee, Tea, and Soft Drinks

LITTLE ITALY

\$30 Lunch ♦ \$33 Dinner

Served with:

Char-Grilled Italian Sausage with Roasted Red Peppers **gf**

Chicken Piccata with Lemon Butter Caper Sauce **gf**

Green Beans with Red Peppers **gf**

Freshly Baked Bread

Chocolate Cake

Penne Pasta with

Choice of Sauce:

Marinara Sauce

Alfredo Sauce

Tomato Vodka Sauce

Choice of Two:

Mixed Greens Salad with Ranch and Italian Dressings **gf**

Italian Pasta Salad

Antipasto Salad **gf**

Caesar Salad

SWINGIN SET

\$31 Lunch \$34 Dinner

Served with:

Lemon Pepper Chicken in Fresh Lemon Juice and Cream Reduction **gf**

Atlantic Salmon with Lemon Dill Sauce **gf**

Penne Pasta with Asiago Cheese Sauce and Sun-Dried Tomatoes

Baby Kale Salad with Warm Bacon Vinaigrette, Sun-Dried Tomatoes,

Hard Boiled Eggs, Red Onions, and Croutons

Spring Spinach Salad with

Strawberries, Feta, and Raspberry Vinaigrette **gf**

Fresh Fruit Cocktail

Freshly Baked Bread

Chocolate Cake

GOLF OUTING BUFFETS

All Buffet Options Include Coffee, Tea, and Soft Drinks

THE DANBY

\$32 Lunch ♦ \$35 Dinner

Served with:

Sliced Peppercorn Sirloin of Beef with Port Wine Reduction Sauce **gf**

Pretzel Crusted Chicken Breast with Honey Mustard Glaze **gf**

Macaroni and Cheese

Tomato and Cucumber Salad with Onions, Feta Cheese, and

Artichoke Hearts Tossed in Balsamic Vinaigrette **gf**

Freshly Baked Bread

Chocolate Cake

Choice of:

Charred Broccoli **gf**

Green Beans with Red Peppers **gf**

SOUTHERN BACKYARD BBQ

\$35 Lunch ♦ \$38 Dinner

Choice of Two:

Reserve 22 BBQ Ribs **gf**

Southern BBQ Chicken **gf**

Tangy BBQ Brisket

Choice of Two:

Homemade Creamy Coleslaw **gf**

Homemade Redskin Dill Potato Salad **gf**

Mixed Greens Salad with Ranch and Italian Dressings **gf**

Caesar Salad

Freshly Sliced Watermelon **gf**

Served with:

Baked Beans **gf**

Tator Tots

Skillet Cornbread

Assorted Cookies & Brownies

GOLF OUTING BUFFETS

All Buffet Options Include Coffee, Tea, and Soft Drinks

AT THE GLEN

\$36 Lunch ♦ \$39 Dinner

Choice of:

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

Roast Loin of Pork with Peach Bourbon Glaze **gf**

Choice of:

Roast Sirloin of Beef with a Demi-Glace

Herb Panko Crusted Atlantic Salmon with Honey Mustard Sauce

Served with:

Haricot Verts Green Beans **gf**, Mashed Potatoes, Mixed Greens Salad with
Ranch and Italian Dressings, Freshly Baked Bread, and
Chocolate Cake

PIG ROAST ON THE PATIO

\$40 Lunch ♦ \$43 Dinner

Served with:

Brioche Buns, Grilled Onions **gf**, Pickles, BBQ Sauce,

Mixed Greens Salad with Ranch and Italian Dressings **gf**,

Homemade Creamy Coleslaw **gf**, Homemade Redskin Dill Potato Salad **gf**,

Baked Beans **gf**, Skillet Corn Bread **gf**, and

Assorted Cookies and Brownies

THE WINCHELL

\$55 LUNCH ♦ \$61 DINNER

Choice of:

Carved Prime Rib of Beef with Au Jus and Horseradish Sauce **gf**

Carved Beef Tenderloin with Cabernet Demi-Glace **gf**

Choice of:

Chicken Oscar - Roasted Chicken Topped with

Lump Crab Meat, Asparagus, and Hollandaise Sauce **gf**

Roasted Atlantic Salmon with Lemon Dill Sauce **gf**

Served with:

Mashed Potatoes, Charred Broccoli **gf**, Mixed Greens Salad with
Ranch and Italian Dressings **gf**, Freshly Baked Bread, and Chocolate Cake

****\$50 Carving Station Fee Required****

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GOLF OUTING COCKTAIL PARTY

*Party Begins with an Appetizer Station which will Last 90 Minutes
A Half Hour into your Event, Hors D'oeuvres will be Passed for One Hour*

\$46 Per Person

APPETIZER STATION

Choice of Two:

- Fresh Vegetable Crudité Display **gf**
- Domestic & Imported Cheese Display **gf**
- Chips with Homemade Salsa and Guacamole **gf**
- Mediterranean Hummus Display
- Bruschetta Trio
- Fresh Fruit Display **gf**

HOT HORS D'OEUVRES

Choice of Two:

- Cocktail Meatballs, Coconut Shrimp, Stuffed Mushroom Caps
- Chicken Skewers **gf**, Beef Skewers **gf**,
- Buffalo Chicken Crostini, Arancini Balls, Assorted Flatbreads,
- Asparagus Wrapped in Phyllo, or Bacon Wrapped Scallops **gf**

COLD HORS D'OEUVRES

Choice of Two:

- Caprese Skewers **gf**, Traditional Bruschetta,
- Asparagus Wrapped in Prosciutto,
- Reserve 22 Honey and Mascarpone on Mini Crostini,
- Tuna Poke on Asian Tasting Spoons **gf**, Mini Avocado Toast,
- Crab Salad Belgium Endive **gf**, or Assorted Deli Pinwheels

STANDARD BEER, WINE, AND SOFT DRINK STATION

Three-Hour Unlimited Self-Serve Beer, Wine, and Soft Drinks

Beers Included:

Miller Lite, Bud Light, Coors Light, Budweiser, and One IPA

House Wines Included:

Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot

Coffee Available Upon Request

LIQUOR PACKAGE UPGRADE

Upgrade to Include Call Liquor | \$6 per person

Upgrade to Include Premium Liquor | \$8 per person

\$100 Bartender Fee Required for Call and Premium Liquor Package Upgrades

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GOLF OUTING HORS D'OEUVRES

One-Hour Unlimited | \$21 Per Person
Two-Hour Unlimited | \$29 Per Person
Three-Hour Unlimited | \$33 Per Person

Choice of Three of the Following:

HOT HORS D'OEUVRES

Vegetable Spring Rolls
Cocktail Meatballs
Arancini Balls
Bacon Wrapped Scallops *gf*
Coconut Shrimp
Mini Crab Cakes
Buffalo Chicken Wings *gf*
Buffalo Chicken Bites
BBQ Chicken Flatbread
Margherita Flatbread
Asparagus Wrapped in Phyllo
Stuffed Mushroom Caps
Chicken Skewers *gf*
Beef Skewers *gf*

COLD HORS D'OEUVRES

Bruschetta
Watermelon, Basil, and Feta Skewers
Caprese Skewers *gf*
Reserve 22 Honey Mascarpone Crostini
Asian Napa Chicken on Mini Wontons
Tuna Poke on Asian Tasting Spoons *gf*
Mini Avocado Toast
Crab Salad on Belgium Endives *gf*
Assorted Deli Pinwheels:
Smoked Salmon with Dill, Cream Cheese, Capers, and Red Onions
Southwestern with Cream Cheese, Cilantro, Green Onions, and Tomatoes
Turkey with Bacon, Tomatoes, Lettuce, and Truffle Mayonnaise

GOLF OUTING UPGRADES

One Hour Unlimited Additions

(Priced Per Person)

DISPLAYS

(Displays are an Addition to Enhance your Lunch or Dinner)

- Fresh Vegetable Crudité Display **gf** | \$5
- Domestic and Imported Cheese Display with Crackers **gf** | \$8
- Mediterranean Hummus Platter **gf** | \$9
- Chilled Gulf Shrimp Display **gf** | \$10
- Charcuterie Board | \$8
- Fresh Fruit Display **gf** | \$5
- Assorted Flatbreads | \$7
- Chips with Homemade Salsa and Guacamole **gf** | \$5
- Traditional Bruschetta | \$4
- Bruschetta Trio with Traditional, Wild Mushroom, and Artichoke | \$5

STATIONS

*(Stations are an Addition to Enhance your Lunch or Dinner.
Must have Minimum of Three Choices if Offered Separately)*

SALAD BAR | \$8

- Spring Spinach Salad with Strawberries, Feta, and Raspberry Vinaigrette **gf**
- Links Salad with Mixed Greens, Tomatoes, Cucumbers, and Balsamic Vinaigrette **gf**
- Classic Caesar Salad

PASTA BAR | \$10

- Penne Pasta with Italian Sausage, Asiago Cheese Sauce, Spinach, and Bell Peppers
- Penne Pasta with Classic Marinara Sauce and Meatballs
- Penne Pasta with Pesto Sauce and Sun-Dried Tomatoes
- Garlic Bread

LOADED MASHED POTATO BAR | \$10

- Smashed Red Potatoes Served with Sour Cream, Whipped Butter, Chives, Diced Bacon, Shredded Cheddar Cheese, Caramelized Onions, Diced Tomatoes, Truffle Butter, and Cabernet Demi-Glace

MACARONI & CHEESE BAR | \$10

- Classic Macaroni and Cheese
- Pepper Jack Macaroni and Cheese with Andouille Sausage
- Smoked Mozzarella Macaroni and Cheese with Bacon

SLIDER BAR | \$12

Choice of Two:

- Reserve 22 Links Sliders, Pulled Pork Sliders, or Buffalo Chicken Sliders

NACHO BAR | \$11

- Tortilla Chips with Hot Queso, Spiced Beef, Refried Beans, Lettuce, Tomatoes, Onions, Jalapeños, Sour Cream, and Homemade Salsa and Guacamole

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GOLF OUTING HORS D'OEUVRES

All Options are Based on 50 Piece Increments

HOT HORS D'OEUVRES

- Vegetable Spring Rolls | \$120
- Hand Crafted Meatballs | \$110
- Arancini Balls | \$120
- Bacon Wrapped Scallops **gf** | \$180
- Coconut Shrimp | \$135
- Mini Crab Cakes | \$180
- Buffalo Chicken Wings **gf** | \$120
- Buffalo Chicken Bites | \$110
- BBQ Chicken Flatbread | \$110
- Margherita Flatbread | \$110
- Asparagus Wrapped in Phyllo | \$110
- Stuffed Mushroom Caps | \$120
- Steak Sliders | \$300
- Links Sliders | \$180
- Beef Skewers **gf** | \$150
- Chicken Skewers **gf** | \$110

COLD HORS D'OEUVRES

- Bruschetta | \$90
- Caprese Skewers **gf** | \$100
- Reserve 22 Honey Mascarpone Crostini | \$90
- Asian Napa Chicken on Mini Wontons | \$100
- Crab Salad on Belgium Endives **gf** | \$140
- Tuna Poke on Asian Tasting Spoons **gf** | \$125
- Mini Avocado Toast | \$100
- Assorted Deli Pinwheels | \$75
- Smoked Salmon with Dill, Cream Cheese, Capers, and Red Onions
- Southwestern with Cream Cheese, Cilantro, Green Onions, and Tomatoes
- Turkey with Bacon, Tomatoes, Lettuce, and Truffle Mayonnaise

GOLF OUTING DRINK PACKAGES

ON COURSE DRINK TICKETS

Non-Alcoholic Drinks | \$3

Domestic Beer, Sports Drinks, Soda, and Water | \$6

Domestic, Import, and Craft Beer, Sports Drinks, and Water | \$7
Tito's, Captain Morgan, Jack Daniels, Domestic, Import, and Craft Beer,
Seltzers, Sports Drinks, Soda and Water | \$8

MARGARITA OR BLOODY MARY HOLE | \$10 PER DRINK

\$100 Bartender Fee Required

AFTER GOLF DRINK PACKAGES

STANDARD BEER, WINE, & DRINK PACKAGE | \$20 PER PESON

Two-Hour Unlimited Self-Serve Beer, Wine, and Soft Drink Open Bar

Each Additional Hour | \$6

Beers Included: Miller Lite, Bud Light, Coors Light, Budweiser, and One IPA
House Wines Included: Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot
Soft Drinks and Coffee Available Upon Request

DELUXE DRINK OPEN BAR PACKAGE | \$25 PER PERSON

Two-Hour Call Liquor Open Bar

Each Additional Hour | \$7

Includes Beer and Wine Listed Above

Call Liquors Included: Tito's, Tanqueray, Bacardi, Captain Morgan,
Tres Agaves, Jack Daniels, Jim Beam, Seagram's 7, Jameson,
Dewar's White Label, Disaronno Amaretto, and Southern Comfort

Additional House Wines Included: Riesling and Pinot Noir

PREMIUM DRINK OPEN BAR PACKAGE | \$29 PER PERSON

Two-Hour Premium Liquor Open Bar

Each Additional Hour | \$8

Includes Beer, Wine, and Call Liquors Listed Above

Premium Liquors Included: Kettle One, Grey Goose, Bombay Sapphire,
Patron, Makers Mark, Crown Royal, Knob Creek, Glenlivet, Baileys, and Kahlua

GOLF OUTING MINIMUMS

*Reserve 22 does not have Room Fees,
Only the Food and Beverage Minimums Listed*

BLUE HERON ROOM

Full Room Holds 120 Seated and 200 for Cocktails

Monday - Thursday

Lunch \$1200/ Dinner \$2000

Friday, Saturday, and Sunday

Lunch \$2200/ Dinner \$3500

BLUE HERON NORTH ROOM OR BLUE HERON SOUTH ROOM

Space Holds Up to 60 Seated and 72 for Cocktails

Monday - Friday

Lunch \$800/ Dinner \$1600

Saturday & Sunday

Lunch \$1200/ Dinner \$1600

BLUE HERON SOUTH ROOM PLUS PRIVATE PATIO

Indoor Space Holds 60 Seated and 72 for Cocktails

Outdoor Space Holds an Additional 60 Seated and 75 for Cocktails

Monday - Sunday

Add an Additional \$300 to Standard Room Minimum

BOARDROOM - PRIVATE MEETING SPACE

Seats Up to 24 People

\$600

Outside food and beverage prohibited. Charitable Organizations may contact the Director of Food and Beverage to request an exception, but will be subject to a \$7.50 per person corkage fee.

Absolutely no outside alcohol allowed.