

GOLF EVENT INQUIRY

EVENT NAME: _____ EVENT DATE: _____

CONTACT NAME: _____ NUMBER OF PLAYERS: _____

EMAIL ADDRESS: _____ NUMBER OF VOLUNTEERS: _____

PHONE NUMBER: _____ SHOTGUN TIME: _____

BREAKFAST SELECTIONS

Cost per person

- COFFEE STATION & FRESH OJ
Self-service station available to golfers before tee time 5
- BREAKFAST BURRITO, COFFEE, & OJ
Egg & cheese burritos with choice of bacon or sausage. Served with juice and coffee. 12

LUNCH SELECTIONS

Cost per person

- ALL-AMERICAN FARE BUFFET
Grilled hamburgers and hot dogs served with all the fixins, three assorted salads, potato chips, and a fresh cookie platter for dessert. Includes lemonade and iced tea station. 19
- THE BEST BOXED LUNCH
Choice of ham, roast turkey, or vegetarian sandwiches served with potato chips, fresh fruit, freshly baked cookie, and a choice of bottled water or soft drink. 18

DESSERT SELECTION

Cost per person

- COOKIES & BARS
Cookies, brownies, blondies, lemon & berry bars. Served family-style 4

DRINK OPTIONS

Cost per person

- CLASSIC DRINK TICKET
Valid for well liquor, domestic canned beer, draft beer, Gatorade, bottled soda, or bottled water. 8
- PREMIUM DRINK TICKET
Valid for domestic, craft, or draft beer, house wine, premium liquor, Gatorade, bottled soda, or bottled water. 11

All prices subject to 22% administrative fee and tax. Total spend minimums apply.

APPEALING APPETIZERS

CHILLED

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips	☿	<input type="radio"/>
Variety of Domestic & Imported Cheese with Crackers	☿	<input type="radio"/>
Rainbow Vegetable Platter with Pesto Hummus Dip	☿ ✂ 🌿	<input type="radio"/>
Fresh Mozzarella & Grape Tomato Caprese Skewers	☿ ✂	<input type="radio"/>
Ahi Tuna Sashimi Wontons with Wasabi Cream*	☆	<input type="radio"/>
Array of Fresh Sliced Fruit with Honey Yogurt	☿ ✂ 🌿	<input type="radio"/>
Roma Tomato & Fresh Basil Bruschetta	☿ 🌿	<input type="radio"/>
Balsamic & Strawberry Crostini	☿	<input type="radio"/>
Smoked Salmon Canapés	✂	<input type="radio"/>
Mini Shrimp Tostadas	✂	<input type="radio"/>

HOT

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce	☿ 🌿	<input type="radio"/>
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		<input type="radio"/>
Pulled Pork Canapés with Pineapple Salsa		<input type="radio"/>
Mini Crab Cakes with Spicy Remoulade		<input type="radio"/>
Chicken & Waffles with Bourbon Syrup		<input type="radio"/>
Spicy Jamaican Jerk Chicken Skewers	✂	<input type="radio"/>
Mac & Cheese Panko Croquettes	☿ ☆	<input type="radio"/>
Sweet & Tangy BBQ Meatballs		<input type="radio"/>
Bacon Wrapped Wild Scallops	✂ ☆	<input type="radio"/>
Brie & Apple Phyllo Kisses	☿	<input type="radio"/>
Pork Belly BLT Crostini		<input type="radio"/>



Gluten-Free



Vegan



Vegetarian



Favorite

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ENTICING ENTRÉES

SALADS		Plated	Buffet
Signature Vinaigrette	 	<input type="radio"/>	
Classic Caesar Salad	<small>UPGRADE</small>	<input type="radio"/>	
Raspberry Walnut	  <small>UPGRADE</small>	<input type="radio"/>	
Assorted Salads			<input type="radio"/>

ENTRÉES		Plated	Buffet
Rosemary Garlic Herb Chicken		<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata		<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce		<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream		<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala		<input type="radio"/>	<input type="radio"/>
Braised Beef Short Rib	 	<input type="radio"/>	
Center Cut Sirloin with Demi-Glace	 	<input type="radio"/>	
Alaskan Cod with Grape Tomato Vinaigrette		<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce	 	<input type="radio"/>	<input type="radio"/>
Harvest Grain Stuffed Bell Pepper	  	<input type="radio"/>	<input type="radio"/>
Five-Cheese Tortellini Pesto Parmesan		<input type="radio"/>	<input type="radio"/>

CARVING STATION OPTIONS		Buffet
Pit Ham with Pineapple Glaze		<input type="radio"/>
Oven-Roasted Turkey with Gravy		<input type="radio"/>
Herb-Crusted Beef Tenderloin Au Jus	 <small>UPGRADE</small>	<input type="radio"/>
Roast Beef Au Jus with Creamed Horseradish		<input type="radio"/>
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish	  <small>UPGRADE</small>	<input type="radio"/>

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All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.