

# **BREAKFAST**

## **Continental Breakfast**

Coffee, Decaf and Assorted Juices (*including Cranberry, Orange, Grapefruit*)

\$2.25

Mini European Pastries \$14.95 per 2 Dozen

Assorted Fresh Bagels and Cream Cheese \$23.95 per Dozen

Fresh Seasonal Fruit Salad \$2.50 per person

## **Country Breakfast - \$9.50**

Freshly Scrambled Eggs

Apple Smoked Bacon

Maple Link Sausage

Country Homefried Potatoes

European Danishes

Sweet Muffins

Fresh Fruit

Toasted Breads

Butter and Various Flavored Jams & Jellies

Coffee, Decaf, and Assorted Juices (*including Cranberry, Orange, Grapefruit and Pineapple*)

## **Campfire Breakfast - \$11.75**

Freshly Scrambled Eggs

Mt. Gay Rum & Cinnamon Glazed French Toast

Grilled Ham

Apple Smoked Bacon

Maple Link Sausage

Country Homefried Potatoes

European Danishes

Sweet Muffins

Fresh Fruit

Toasted Breads

Butter and Various Flavored Jams & Jellies

Coffee, Decaf, and Assorted Juices (*including Cranberry, Orange, Grapefruit and Pineapple*)

**City Brunch - \$12.95**

Chicken Salad Almondine  
Tuna Fish Salad  
Garlic Potato Pancakes with Sour Cream  
New York Bagels and Cream Cheeses  
Sliced Tomatoes  
Red Onions  
Swiss and Cheddar Cheese  
Sweet Muffins  
Assorted Breads  
Danish Pastries  
Fresh Fruit  
Butter and Various Flavored Jams & Jellies

Coffee, Decaf, and Assorted Juices (*including Cranberry, Orange, Grapefruit and Pineapple*)

**State Brunch - \$17.50**

Freshly Scrambled Eggs  
Omelette Station with assorted fillings  
Apple Smoked Bacon  
Maple Link Sausage  
An Assortment of Miniature Quiches  
Chicken Salad  
Sweet Muffins  
Assorted Breads  
Danish Pastries  
Country Homefried Potatoes  
Fresh Fruit & Brie topped with a Kahlua Walnut Glaze  
Tossed Salad with Garden Vegetables & Choice of Dressings  
Butter and Various Flavored Jams & Jellies

Coffee, Decaf, and Assorted Juices (*including Cranberry, Orange, Grapefruit and Pineapple*)

**Additional Sides Available**

Omelette Station*	*There is a chef fee of \$25.00
-eggbeaters upon request	with the omelette station
Smoked Salmon	Market Price
Whitefish Salad	Market Price
Belgian Waffle Station with assorted fruited toppings and whip cream	

## **OUTING LUNCH**

Service begins 1 hour prior to tee time

### **The Ballpark- \$6.00**

All Beef Jumbo Hot Dogs with Various Fixins, Potato Chips & Kosher Pickles

Country Time Lemonade, Fresh Brewed Iced Tea and Assorted Sodas

### **The Cookout - \$8.00**

Grilled All Beef Hamburgers, All Beef Jumbo Hot Dogs, Various Toppings, Potato Chips & Kosher Pickles

Country Time Lemonade, Fresh Brewed Iced Tea and Assorted Sodas

### **The BBQ - \$8.50**

Tender Sliced BBQ Top Round with Kaiser Rolls, Creamy Coleslaw, Chunky Potato Salad, Fresh Watermelon

Country Time Lemonade, Fresh Brewed Iced Tea and Assorted Sodas

### **The Rodeo - \$8.95**

Bone-In Captain Morgan's Jumbo Chicken Breast or Herb Roasted Bone-In Chicken Breast, Creamy Cole Slaw, Roasted Red Bliss Potato Salad & Moist Corn Bread

Country Time Lemonade, Fresh Brewed Iced Tea and Assorted Sodas

### **The Deli - \$9.95**

5-Foot Subs Featuring Italian Cold Cuts, Tuna Salad Almondine, and Hickory Smoked Turkey with Swiss, Potato Chips & Kosher Pickles

Country Time Lemonade, Fresh Brewed Iced Tea and Assorted Sodas

### **The State Fair - \$9.95**

BBQ Pulled Pork, Soft Rolls, Condiments, Assorted Toppings, Potato Chips, Creamy Coleslaw & Kosher Pickles

Country Time Lemonade, Fresh Brewed Iced Tea and Assorted Sodas

### **The Picnic - \$9.25**

Grilled Marinated Chicken Breast, Kaiser Rolls, Condiments and Assorted Toppings, Pasta Primavera Salad, Homestyle Cookies and Brownies

Country Time Lemonade, Fresh Brewed Iced Tea and Assorted Sodas

### **The Griller - \$9.50**

Grilled All Beef Hamburgers, Grilled Marinated Chicken Breasts, All Beef Jumbo Hot Dogs, Various Topping, Potato Chips & Kosher Pickles

Country Time Lemonade, Fresh Brewed Iced Tea and Assorted Sodas

### **Jumbo House Baked Cookies - .95**

Double Chocolate Chip

Snickerdoodles

Sugar

Chocolate Chip

### **Fresh Fruit Basket - \$1.25 pp**

Seasonal may include Bananas, Apples, Pears, Peaches, Plums, Nectarines

## **AFTER TEE TIME**

### **Southern Combo – \$12.95**

Captain Morgans Jumbo Bone-In Chicken Breasts, Chunky Red Bliss Potato Salad, Creamy Cole Slaw, Moist Cornbread, Marinated Tomatoes, Mozzarella, Fresh Basil & Red Onion Salad, Homemade Peach Cobbler

### **Texas Spread – \$14.95**

Herb Roasted Bone-In Chicken Breast, Succulent BBQ Spare Ribs, Hearty Texas Baked Beans, Seasonal Fresh or Red Bliss Potato Salad, Creamy Coleslaw, Sweet Cornbread, Warm Apple Crisp

### **The Cookout – \$12.95**

Grilled All Beef Hamburgers, Grilled Marinated Chicken Breast Soft Rolls, Hearty Baked Beans, Seasonal Fresh Corn on the Cob or Red Bliss Potato Salad, Creamy Coleslaw, Assorted Cheeses and Condiments and Home Style Cookies and Brownies

### **Gourmet BBQ - \$15.95**

Honey Bourbon glazed Pork Loin carved, Mustard Pepper Bone-In Chicken Breasts over Confetti Rice, Smoked Tomato Penne Pasta Primavera, Tossed Caesar Salad, French Bread Butter, House Made Chocolate Bread Pudding with Warm Vanilla Cinnamon Cream Sauce

### **Italian Grill - \$14.95**

Grilled Italian Sausage Marinated with a Medley of Roasted Peppers and Onions topped with House Made Marinara, Lemon Garlic Chicken served over Penne Pasta, Tossed Caesar Salad, Grilled Chilled Balsamic Vegetables, French Bread and Butter and Homemade Tiramisu

### **Maryland Picnic - \$15.95**

BBQ Pulled Pork with soft rolls and toppings, Super Fried Chicken, Oven Baked Parmesan Potato Wedges, Creamy Coleslaw, Tossed Mixed Green Salad and Home Style Cookies and Brownies

### **New York Steak Dinner - \$28.50**

Premium Select 14 oz. New York Strip Steak, Cabernet Demi-Glaze, One Pound Idaho Bakers and Toppings, Tossed House Salad, Fresh Seasonal Vegetable, French Bread and Butter and Creamy Cheesecake with Fruited Toppings

### **Atlantic Dinner - \$16.95**

Basil Lemon Atlantic Salmon Display with Cool Lime Dill Sauce, Stuffed Chicken with Fresh Mozzarella and Basil topped with Homemade Marinara Sauce, Tossed Caesar Salad, Roasted Red Bliss Potatoes with Rosemary and Thyme, Seasonal Vegetable du Jour, French Bread and Butter, Warm Apple Crisp with Caramel Sauce

### **The Uptown - \$19.95**

Chicken Rustica with Creamy Parmesan Risotto, Tender Beef Tips with a Port Wine Demi-Glaze, Tossed Mixed Green Salad, Seasonal Vegetable, Fresh Mozzarella Tomato Basil and Red Onion Salad, French Bread and Butter, Chocolate, Lemon and Raspberry Mousse

## **LUNCHEON ON THE GREEN**

### **19<sup>th</sup> Hole - \$11.75**

Lemon Garlic Chicken Breasts over Confetti Rice, Spicy Italian Sausage with Homemade Marinara and Sauteed Peppers and Onions, Roasted Red Potatoes tossed in Olive Oil and Thyme, Seasonal Vegetable du Jour, Tossed Caesar Salad with Croutons, Warm Garlic Bread with Fresh Parmesan Cheese and Seasonal Fruit

### **Eagle - \$11.50**

Hickory Smoked Turkey, Honey Glazed Ham, Tuna Salad Almondine, Imported Swiss and Cheddar Cheeses, Classic Caesar Salad with Croutons, Pesto Potato Salad, Dijon Mustard and Assorted Condiments, Various Breads and Rolls and Fresh Seasonal Fruit

### **Birdie - \$12.75**

Tender Sliced Top Round of Beef served with Horseradish Mayonnaise, Chicken Salad Deluxe with Red Grapes and Walnuts, Pasta Prima Vera Salad, Marinated Mozzarella and Tomatoes in Olive Oil and Basil, Eggs Dijonaise with Monterey Jack and Bacon, Fresh Forest Greens with Raspberry Vinaigrette, Seasonal Fruit and French Bread and Butter

### **Par - \$13.00**

Three Cheese Classic Lasagna (Meat or Veggie), Chicken Rustica with Pepperoni, Romas, and Red Onion over Pasta, Vegetarian Antipasto with Peppercinis, Provolone, Tomatoes, Olives, and Balsamic Marinated Mushrooms, Tossed Caesar Salad with Garlic Croutons, Warm Garlic Bread and Fresh Seasonal Fruit

### **Bogey - \$13.50**

Greek Grilled Chicken Salad with Feta Cheese, Kalamata Olives, Cucumbers and Red Onion, Herbed Cheese Stuffed Tortellini with Roasted Red Peppers, Marinated Mushrooms and Cherry Tomatoes with Basil and Garlic, Fresh Spinach Salad with Apple Smoked Bacon, Chopped Eggs and Red Onions, Seasonal Fruit and French Bread and Butter

### **Double Bogey - \$15.25**

Herb Roasted Chicken Breasts over Basmati Rice, Basil-Lemon Display with Red Onions, Capers, and Cool Lime Dill Sauce, Parmesan Potato Wedges, Seasonal Vegetable du Jour, Mixed Greens Salad with Fresh Vegetables and Assorted Dressings, Seasonal Fruit, and French Bread and Butter

### **Triple Bogey - \$15.75**

Seasonal Fish with Vidalias, Lemon and Herbs, Grilled and Marinated London Broil with Mushroom au jus and Rice Pilaf, Roasted Red Bliss Potatoes tossed with Rosemary and Thyme, Seasonal Vegetables, Classic Caesar Salad with Garlic Croutons, Fresh Seasonal Fruit, and French Bread with Butter

## **Dinner**

### **El Bistro - \$13.50**

Chicken Rustica with Pepperoni, Romas and Red Onion over Pasta  
Italian Sausage with Homemade Marinara  
Sauteed Peppers and Onions  
Crisp Green Beens with Balsamic Vinegar and Fresh Basil  
Parmesan Potato Wedges  
Classic Caesar Salad with Garlic Croutons  
Fresh Cantaloupe  
French Bread with Butter

### **The Wok - \$15.50**

Five Spices Marinated London Broil with Basmati Rice  
Oriental Chicken Stir Fry  
Chilled Sesame Noodles  
Sauteed Snow Peas With Carrots  
Balsamic Marinated Mushrooms  
Tossed Salad with Green Leaf & Romaine Lettuce  
French Bread with Butter

### **The Islands - \$17.00**

Basil Lemon-Garlic Chicken over Confetti Rice  
Baked Salmon Display with Cool Lime Dill Capers and Onions  
Roasted Red Bliss Potatoes tossed with Rosemary and Thyme  
Roasted Eggplant Parmesan  
Fresh Mozzarella and Tomatoes Marinated in Olive Oil and Basil  
Greek Salad with Feta, Kalamata Olives and Red Onions  
Toasted Garlic Bread

### **The Cabaret - \$18.00**

Maryland Rockfish with Sauteed Red Onion, Shallots, & Pecans over Confetti Rice  
Tender Marinated Beef Tips in a Mushroom Burgundy Sauce over Buttery Egg Noodles  
Crisp Green Bean Almondine  
Marinated Cucumber, Tomato & Dill Salad  
Mixed Green Salad with Fresh Vegetables  
French Bread and Butter

### **El Café - \$18.75**

Roast Pork Loin with Mustard Sage Sauce Over Wild Rice  
Basil- Lemon Salmon Display with Cool Lime Dill Sauce  
Tri-Colored Tortellini Salad with Roasted Red Peppers and Sundried Tomatoes  
Squash & Zucchini Medley  
Roasted Red Bliss Potatoes tossed in Fresh Parmesan  
Classic Caesar Salad with Garlic Croutons  
French Bread with Butter

### **The Pro - \$23.95**

Slow Roasted Prime Rib with Au Jus, Atlantic Salmon Display with Cool Lime Dill Sauce, Vegetable Lasagna with our Homemade Marinara Sauce, Roasted Red Bliss Potatoes with Rosemary and Thyme, Fresh Mozzarella and Tomatoes Marinated in Olive

Oil and Basil, Tossed Caesar Salad with Croutons, Seasonal Vegetables and French Bread with Butter

**Entrees Available For Substitution – Prices Vary**

Bone-In Herb Roasted Chicken (all breast or assorted parts), Bone-In BBQ Chicken, Rigatoni Pasta Prima Vera, Lasagna (meat or vegetable), Pulled Pork, Italian Sausage with Housemade Marinara and Peppers and Onions, Maryland Fried Chicken, Top Round-Chef Carved with Horseradish Mayo\*, Chicken Rustica with Banana Peppers, Pepperoni, and Smoked Tomatoes, Marinated London Broil with Fettucini or Rice and Burgundy Mushrooms, Lemon Garlic Chicken Over Confetti Rice, Greek Chicken Saute with Feta, Kalamata Olives, Red Onions and Tomatoes, Tri-Mushroom Pasta with Cremini, Portabella, and Shitake, Seasonal Fish, Salmon-Display with Fresh Basil, and Cool Lime Dill Sauce, Pork Loin Medallions in a Mustard Sage Sauce, Maryland Rockfish, Prime Rib with Tiger Sauce- Chef Carved\*

\*Carving Fee \$25.00

*All prices are per person. In addition there is a \$50.00 non-refundable room fee for all events plus 5% sales tax and a 17% gratuity. There may be additional fees for services. 50% prepayment may be required. A hospitality table of iced tea, lemonade and soft drinks will be included with all the menus. Coffee Service with dessert selection - \$3.75 pp to \$5.50 pp. Coffee service with provided dessert is \$1.50 pp.*

## Appetizer Options

Assorted Cheese and Fresh Fruit with Crackers  
Vegetable Crudite with Hidden Valley Ranch Dip  
Spinach and Artichoke Dip with Southwestern Pita Chips  
Spicy Shrimp Dip with French Bread  
Warm Crab Dip with Old Bay Seasoned Pita Chips  
Coconut Curry Chicken Satay with Spicy Peanut Sauce  
Tri-Colored Tortilla Chips with Spicy Housemade Vegetable Salsa  
Salmon Roll-ups with Cool Lime Dill Sauce  
Hickory Smoked Turkey Roll-ups with Sweet Honey Mustard Sauce  
Honey Baked Ham and Cheddar Cheese Roll-ups  
French Bread Pizzettes (Pepperoni, Pesto, Cheese, Chicken & White Bean, Chili, White)  
Fiery Buffalo Wings with Creamy Bleu Cheese  
Fried Chicken Tenders with BBQ Sauce and Sweet Honey Mustard  
Carved Top Round on Parmesan Garlic Toast\*  
Warm Spinach-Cheese Dip in Flaky Bread Boule  
All Jumbo Lump Crab Balls with Tartar Sauce (butlered)  
Stuffed Mushroom Caps with Crab Imperial (butlered)  
Peel & Eat Jumbo Shrimp with Cocktail Sauce (butlered)  
Jumbo Shrimp Cocktail (butlered)  
Italian Antipasto Crudite  
Fresh Mozzarella and Tomatoes Marinated in Olive Oil and Basil  
Seven Layer Spicy Mexican Dip with Tri-Colored Homemade Tortilla Chips  
Chilled Thai Spiced Chicken Over Peanut Noodles  
Stuffed Mushroom Caps (Spinach, Veggies, Pesto, Cheese & Bacon, Chicken & Cheese)  
Italian Sausage Links with Peppers & Onions in Homemade Marinara  
Sliced Hickory Smoked Turkey on Dill Onion Rolls\*  
Sliced Honey Baked Ham on Pumpernickel Rolls\*  
Cheddar Cheese Potato Wedges Sprinkled with Bacon  
Focaccia Bread Drizzled with Olive Oil and Basil

\*Carving Fee \$25.00