



GOLF OUTINGS

GRAB & GO

CONTINENTAL BREAKFAST \$12

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

Add

Assorted Danish and Muffins \$3pp
Bacon or Sausage \$2.5pp *gf*
Scrambled Eggs \$3pp *gf*
Fresh Fruit Juices \$3pp

HOT DOG LUNCH \$15

Includes:

Kosher All Beef Franks, Chips, Cookie and Water

BOXED LUNCH \$18

Deli Sandwich

1/2 Turkey and 1/2 Ham

Includes:

Chips, Cookie, Fruit and Water

MARGARITA OR BLOODY MARY HOLE
\$8 PER DRINK (\$75 BARTENDER FEE)

FRESHLY BREWED COFFEE BAR \$2
SOFT DRINK STATION \$2

GOLF OUTINGS

LUNCH AND DINNER BUFFETS

All Buffet Options include Coffee, Tea and Soft Drinks

DELI BUFFET

\$24 LUNCH - \$27 DINNER

MEATS

Turkey - Ham - Roast Beef - Salami

CHEESES

Swiss - Cheddar - American

ACCOMPANIMENTS

(choose two)

Mixed Green Salad *(gf)* - Caesar Salad - Italian Pasta Salad - Homemade Dill Potato Salad *(gf)*
Homemade Coleslaw *(gf)* - Homemade Potato Chips

DESSERTS

Cookies & Brownies

AMERICAN GRILL

\$26 LUNCH - \$29 DINNER

MEATS

(choose two)

Char-Grilled Burgers - Beer Brats with Onions - Marinated Grilled Chicken Breast
BBQ Pulled Pork

ACCOMPANIMENTS

(choose two)

Reserve 22 Potato Chips - Reserve 22 Coleslaw *(gf)* - Reserve 22 Dill Potato Salad *(gf)*
Mixed Green Salad *(gf)* - Tater Tots

DESSERTS

Cookies & Brownies

LITTLE ITALY

\$27 LUNCH - \$30 DINNER

MEATS

Char-Grilled Italian Sausage with Roasted Red Peppers *(gf)*
Chicken Piccata with Lemon Butter Caper Sauce *(gf)*

ACCOMPANIMENTS

Penne Pasta with *Choice of one Sauce*

(Marinara, Basil Pesto, Alfredo or Tomato Vodka)

Green Beans with Red Peppers *(gf)* - Freshly Baked Rolls

SALAD

(choose two)

Mixed Green Salad *(gf)* - Caesar Salad - Italian Pasta Salad - Antipasto Salad *(gf)*

DESSERTS

Chocolate Cake

Packaged bar options are available in conjunction with buffet options.

Applicable sales tax and 20% service fee additional, Prices subject to change

GOLF OUTINGS

LUNCH AND DINNER BUFFETS

All Buffet Options include Coffee, Tea and Soft Drinks

SOUTHWEST TACO BAR

\$26 LUNCH - \$29 DINNER

MEATS

(choose two)

Carnitas - Chicken - Ground Beef - Shrimp (add \$2pp) - Carne Asada (add \$2pp) - Skirt Steak (add \$2pp)

GARNISHMENTS

Flour & Corn Tortillas *(gf)* - Shredded Cheese - Lettuce - Tomato

Sour Cream - Onion - Reserve 22 Guacamole & Salsa *(gf)*

ACCOMPANIMENTS

Mexican Rice *(gf)* - Refried Beans *(gf)* - Tortilla Chips

DESSERT

Dessert Tacos

PIG ROAST AND BUFFET

\$31 LUNCH - \$34 DINNER

ENTIRE PIG ROASTED ON PATIO OR AT HALFWAY HOUSE

ACCOMPANIMENTS

served with Split-Top Buns, Grilled Onions, Pickles, BBQ Sauce, Mixed Green Salad *(gf)*, Cole slaw *(gf)*, Potato Salad *(gf)*,

Baked Beans *(gf)*

and Corn Bread

DESSERT

Cookies and Brownies

add Marinated Grilled Chicken Breast \$3pp

SOUTHERN BACKYARD BBQ

\$32 LUNCH - \$35 DINNER

MEATS

(choose two)

Reserve 22 BBQ Ribs *(gf)* - Southern BBQ Chicken *(gf)* - Tangy BBQ Brisket

ACCOMPANIMENTS

Baked Beans *(gf)* - Fresh Corn on the Cob *(gf)* - Skillet Cornbread

SALADS

(choose two)

Reserve 22 Coleslaw *(gf)* - Reserve 22 Dill Potato Salad *(gf)* - Mixed Green Salad *(gf)*

Caesar Salad - Sliced Watermelon

DESSERTS

Cookies & Brownies

AT THE GLEN

\$33 LUNCH - \$36 DINNER

Choice of:

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

Roast Loin of Pork with a Peach Bourbon Glaze *(gf)*

and Choice of:

Roast Sirloin of Beef with a Demi Glaze **or**

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

served with Haricot Verts Green Beans, Mashed Potatoes, Mixed Green Salad, Freshly Baked Bread and Chocolate Cake

Applicable sales tax and 20% service fee additional, Prices subject to change

GOLF OUTINGS

LUNCH AND DINNER BUFFETS

All Buffet Options include Coffee, Tea and Soft Drinks

SWINGIN' SET

\$28 LUNCH - \$31 DINNER

Lemon Pepper Chicken In a Fresh Lemon Juice and Cream Reduction *(gf)*
Atlantic Salmon with a Dill Lemon Sauce *(gf)*
Penne Pasta with with Asiago and Sun-Dried Tomatoes
Baby Kale Salad with Quinoa, Broccoli, Snow Peas, Macadamia Nuts and a
Sesame Ginger Soy Vinaigrette
Spring Spinach Salad with Strawberries and Feta *(gf)*
Fresh Fruit Cocktail, Freshly Baked Bread and
Chocolate Cake

THE WINCHELL

\$46 LUNCH - \$51 DINNER

Choice of:

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

or

Carved Beef Tenderloin with a Cabernet Sauce *(gf)*

and Choice of:

Chicken Oscar - Roasted Chicken topped with Lump Crab Meat, Asparagus and Hollandaise *(gf)*

or

Roasted Atlantic Salmon with a Dill Lemon Sauce *(gf)*

Served with Mashed Potatoes, Roasted Broccoli *(gf)* Mixed Green Salad *(gf)*, Freshly Baked
Bread
and Chocolate Cake

THE DANBY

\$29 LUNCH - \$32 DINNER

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

Pretzel Crusted Chicken Breast with a Honey Mustard Glaze *(gf)*

Macaroni and Cheese,

Tomato and Cucumber Salad with Onions Feta Cheese, Artichoke Hearts and a Balsamic
Vinaigrette *(gf)*

Charred Broccoli *(gf)* **or** Corn on the Cob *(gf)*

Freshly Baked Bread
and Chocolate Cake

Packaged bar options are available in conjunction with buffet options.

Applicable sales tax and 20% service fee additional, Prices subject to change

GOLF OUTINGS

HORS D'OEUVRES

SELECT THREE

ONE HOUR UNLIMITED - \$18 PER GUEST

TWO HOUR UNLIMITED - \$25 PER GUEST

THREE HOUR UNLIMITED - \$28 PER GUEST

All options can be purchased based on 50 piece increments ask for pricing

HOT

Vegetable Spring Rolls

Cocktail Meatballs

Arancini Balls

Bacon Wrapped Scallops *(gf)*

Coconut Shrimp

Mini Crab Cakes

Buffalo Chicken Wings *(gf)*

BBQ Chicken Flatbread

Margherita Flatbread

Buffalo Chicken Crostini

Asparagus Wrapped in Phyllo

Stuffed Mushroom Caps

Mini Sandwich Grinders

Beef Skewers *(gf)*

Chicken Skewers with Peanut Sauce *(gf)*

Chicken Quesadilla

COLD

Bruschetta

Caprese Skewers *(gf)*

Reserve 22 Honey Mascarpone Crostini

Asian Napa Chicken on Mini Wontons

Tuna Poke on Endive *(gf)*

Mini Avocado Toast

Assorted Deli Pinwheels

(Smoked Salmon Wrap with Dill, Cream Cheese Capers and Red Onions on a Spinach Tortilla.

Southwestern Wrap with Cream Cheese, Cilantro, Green Onions, Tomatoes, on a Tomato Tortilla.

Turkey Wrap with Bacon, Tomatoes, Lettuce Truffle Mayonnaise on a Flour Tortilla.

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

Applicable sales tax and 20% service fee additional, Prices subject to change

GOLF OUTINGS

UPGRADES

DISPLAYS

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

Fresh Vegetable Crudite Display (*gf*)- **\$5 per guest**

Domestic & Imported Cheese Display (*gf*) - **\$8 per guest**

Mediterranean Hummus Platter - **\$4 per guest**

Chilled Gulf Shrimp Display (*gf*) - **\$10 per guest**

Charcuterie Board - **\$10 per guest**

Fresh Fruit Display (*gf*) - **\$3 per guest**

Assorted Flatbreads - **\$6 per guest**

Chips, Reserve 22 Salsa (*gf*) and Fresh Guacamole Display(*gf*) - **\$4 per guest**

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

Bruschetta Trio w/Traditional, Wild Mushroom & Artichoke - **\$5 per guest**

STATIONS

(Stations are an addition to enhance your lunch or dinner. If offered alone must have minimum of choices)

Salad Bar

*Spring Spinach Salad with Strawberries and Feta (*gf*) *Links Salad with Mixed Greens, Tomatoes, Cucumbers *gf*
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 -- **\$10 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 -- **\$10 per guest**

Mac & Cheese Bar

*Classic Mac and Cheese *Pepper Jack Mac and Andouille Sausage

*Smoked Mozzarella Mac with Bacon -- **\$10 per guest**

Slider Bar (choose two)

Reserve 22 Links Sliders,

Pulled Pork Sliders, Buffalo Chicken Sliders -- **\$11 per guest**

Nacho Bar

Hot Queso, Spiced Beef, Chili, Black Olives, Lettuce, Tomatoes, Salsa,

Guacamole, Jalapeno, Sour Cream -- **\$10 per guest**

Applicable sales tax and 20% service fee additional, Prices subject to change

GOLF OUTINGS

DRINK OPTIONS

ON COURSE DRINK TICKETS

Domestic Beers, Sports Drinks, Seltzers & Soda **\$5 each**

Titos, Captain Morgan and Jack Daniels, Domestic Beer, Sports Drinks, Seltzer & Soda **\$8 each**

ON COURSE OPEN TAB \$30 PER PERSON

Service will start 30 minutes before the scheduled starting time of the event and will continue for five hours, from halfway house and beverage cart only.

Unlimited Domestic Beer, Seltzers, Sports Drinks, Soda and Water

Include select liquors: Tito's, Jack Daniels & Captain Morgan for an additional \$15 per person

MARGARITA OR BLOODY MARY HOLE
\$8 PER DRINK(\$75 BARTENDER FEE)

AFTER GOLF DRINK PACKAGES

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

2 Hour Self Serve Beer, Wine & Soft Drink Open Bar

Each Additional Hour \$5

Includes: Budweiser, Bud Light, Coors Light, Miller Lite & one IPA

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon & Merlot

DELUXE MIXED DRINK OPEN BAR PACKAGE
\$23 PER PERSON

2 Hour Call Liquor Open Bar

Each Additional Hour \$6

Includes Beer, and Wine Listed Above in Addition to Call Liquors to include: Tito's, Tanqueray,

Bacardi, Captain Morgan, Tres Agaves, Jack Daniels, Jim Beam, Seagram's 7, Jameson,

Dewar's White Label, Disaronno Amaretto, Southern Comfort.

Two Additional House Wines to include: House Riesling and Pinot Noir

PREMIUM MIXED DRINK OPEN BAR PACKAGE
\$28 PER PERSON

2 Hour Premium Liquor Open Bar

Each Additional Hour \$8

Includes Deluxe Mixed Drink Package in Addition to the following Premium Liquors:

Kettle One, Grey Goose, Bombay Sapphire, Patron, Makers Mark, Crown Royal,

Knob Creek, Glenlivet, Baileys

Cash bar and tabbed bar options are also available.

Applicable sales tax and 20% service fee additional, Prices subject to change,
All liquor subject to substitutions.

GOLF OUTINGS COCKTAIL PARTY

Cocktail Party is up to 3 hours in length

Party begins with an appetizer station which will last 90 minutes. An half hour into your event Hors D'oeuvres will be passed for one hour. Cookies and Brownies on display . Coffee available upon request.

\$41 PER PERSON

APPETIZER STATION

(Choice of Two)

Fresh Vegetable Crudite Display (gf) - Domestic and Imported Cheese Display (gf) - Chips, Homemade Salsa (gf) and Fresh Guacamole (gf) Display -

Bruschetta Trio with Traditional, Wild Mushroom and Artichoke - Mediterranean Hummus Display - Fresh Fruit Display (gf)

HORS D'OEUVRES

(Choice of four)

HOT

Cocktail Meatballs - Coconut Shrimp - Stuffed Mushroom Caps - Beef Skewers (gf) - Buffalo Chicken on Mini Crostini - Arancini Balls - Assorted Flatbreads - Phyllo Wrapped Asparagus - Bacon Wrapped Scallops (gf) - Chicken Skewers with Peanut Sauce (gf)

COLD

Caprese Skewers (gf) - Traditional Bruschetta - Asparagus Wrapped Prosciutto (gf) - Reserve 22 Honey & Mascarpone on Mini Crostini - Tuna Poke on Wonton Chips (gf)- Mini Avocado Toast - Crab Salad Belgium Endive (gf), Assorted Deli Pinwheels

INCLUDED

3 Hour Self Serve Beer, Wine & Soft Drink Open Bar
Includes: Budweiser, Bud Light, Coors Light, Miller Lite & one IPA
House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon & Merlot

*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, Prices subject to change