

BREAKFAST

Minimum of 30 people for breakfast selections

Refreshments [3]

Chilled juices, herbal teas, and coffee

Quick Start [6]

A selection of homemade doughnuts and assorted mini-Danish, coffee

Breakfast Sandwiches [7]

An assortment of sandwiches with bacon, egg & cheese; ham, egg & cheese; and spinach, egg & cheese, each wrapped with a warm tortilla. Coffee.

Breakfast Burritos [7]

An assortment of burritos filled with egg, sausage & cheese and egg, peppers, onions & cheese each wrapped with a warm tortilla. Coffee.

Short Putt Breakfast [13]

Scrambled eggs, coffee cakes and muffins, yogurt, fruit display, chilled juices, and coffee.

Early Birdie [18]

Scrambled eggs with cheese, steel-cut oatmeal, smoked bacon, sausage links, assorted Danish, seasoned potato medley, and tropical fruit display with chilled assorted juices, tea, and coffee.

Combination Bloody Mary / Mimosa Bar

1 hour: 8/person **2 hours:** 12/person **3 hours:** 14/person **4 hours:** 15/person

All food and beverage are subject to 21% service charge and 7.75% tax

GRAB & GO FOR GOLFERS

Premium Box Lunch [16] Assorted variety of the following sandwiches:

Turkey Basil Wrap – Roasted turkey, basil vinaigrette, provolone cheese, bacon, tomato, and mixed greens

Blackened Chicken Wrap – Blackened chicken, iceberg lettuce, mixed cheeses, tomato, and chipotle mayo

Italian Sub – Salami, prosciutto pepperoni, roast beef, shredded lettuce, tomato, provolone cheese on a hoagie roll

All served with chips, a freshly baked cookie, and 20oz bottled soda or Gatorade

Box Lunch [15]

Your choice of smoked ham, roasted turkey, or roast beef on pretzel bread with cheddar cheese, lettuce and tomato, chips, freshly baked cookie and 20oz bottle soda or Gatorade

Hoagie Handheld [12]

Choice of ham, turkey, or beef, wrapped in a pretzel hoagie with lettuce, tomato, onion. Kettle chips and bottled water

Lunch Ticket [11]

Grab a hotdog or bratwurst, bag of chips and 20oz Soda or Gatorade at The Dock

Italian Cookout [17]

Grilled Italian sausage & Italian beef, Caesar salad, peppers, giardiniera, rolls, kettle chips

Pre-Golf Grilled Lunch Buffet [18]

Grilled chicken sandwiches, hamburgers, and pulled pork served with condiments, chips, freshly made cookies, and a 20oz bottled soda or Gatorade

Taco & Burrito Bar [18]

Ground beef or chicken, flour tortillas, corn tortillas, peppers and onions, Spanish rice, salsa, Pico de Gallo, shredded lettuce, cilantro, jalapeños, diced tomatoes, shredded cheese, sour cream

All food and beverage are subject to 21% service charge and 7.75% tax

BUFFETS

*Minimum of 30 Guests, 90-minute meal service
Lemonade, Iced Tea and Coffee stations included*

LUNCHEON BUFFETS

Broadway Deli [25]

Oven roasted turkey, smoked ham, roast beef and tuna salad, your choice of (2) salads.

Banana peppers, pepperoncini, marinated tomatoes, and sliced red onion. Mustard, mayonnaise, horseradish cream. Dill pickles, marinated olives. Sliced Swiss, Muenster, and Provolone cheese. Homemade chips, Artisan Deli breads & rolls. Fresh baked cookies

Salads: Coleslaw, Caesar, Garden, Artichoke, Italian Pasta or Loaded Potato

American Cookout (On outdoor grill) [26]

Your choice of (2) entrées and (2) sides with a relish tray, condiments & spreads, sliced cheeses, homemade chips, bakery fresh breads & rolls, fresh baked cookies

Entrées: Certified 1/3 lb. Angus Burgers, Grilled Barbeque Chicken, Italian or Polish Sausage, Beer Brats or Slow Roasted Mustard Style Barbeque Pork

Sides: Caesar Salad, Garden Salad, Coleslaw, Fresh Fruit or Baked Beans

Baja Buffet [28]

Build your own chicken or beef fajitas with peppers and onions, Spanish rice, refried beans, taco salad, fire roasted salsa, Pico de Gallo, flour tortillas, corn tortillas, shredded lettuce, sour cream, guacamole, black olives, sliced jalapeños, diced tomatoes, shredded Monterey and cheddar cheeses, and homemade cookies

Italian Buffet [29]

Grilled Italian sausage or Chicago-style beef, Sicilian Chicken, roasted peppers, rigatoni with vodka sauce, Italian baked broccoli or green bean almandine, roasted or garlic mashed potatoes, Caesar and pasta salad, Provolone cheese, giardiniera, condiments & spreads, bakery fresh rolls, and homemade cookies

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DINNER BUFFETS

The Bridges Buffet [29]

Grilled Angus hamburgers, smoky mustard barbeque pulled pork and barbeque chicken breasts served with your choice of (2) salads and (2) sides accompanied with sliced assorted cheeses, relish and condiments platter, bakery fresh buns, and a plate of homemade cookies per table

Salads: Garden, Caesar, Pasta, Potato, Fruit Salad

Sides: Roasted potatoes, garlic mashed potatoes, fresh steamed vegetables, corn on the cob or wild rice

Home-Style Buffet [30]

Rosemary beer can chicken, herbed pork loin, and roasted sliced beef in a mushroom demi, buttered corn on the cob, mashed potatoes with gravy, choice of (1) salad, fresh baked dinner rolls, and plated homemade cookies on each guest table

Salads: Garden, Caesar, Italian Pasta, Fruit Salad

Eagle Buffet [32]

Your choice of (3) entrées and (2) side dishes accompanied by garden salad, dinner rolls & flavored butter, with plated assorted pastries on each guest table

Entrées: Chicken Vesuvius, Caribbean Chicken or Pork Loin, Grilled NY Strip Steaks, Tenderloin Tips, Baked Penne and Sausage, Vegetable Rotini Pesto

Sides: Roasted Redskin, Baked or Mashed Potato Bar, Rice Pilaf, Roasted Vegetables, Steamed Broccoli, Baked Beans

BBQ Buffet [32]

Guinness barbeque pork short ribs, barbeque turkey breast, and beef brisket served with your choice of (2) side dishes and (1) salad as well as fresh baked dinner rolls, and plated assorted pastries on each guest table

Sides: Penne Pasta in Marinara, Mashed or Baked Potato Bar, Fresh Roasted Vegetables, Baked Beans or Corn on the Cob

Salads: Garden, Caesar, Fruit or Pasta Salad

Masters Buffet [36]

Barbeque baby back ribs, roasted whole chicken, grilled NY strips and baked penne with sausage. Served with your choice of (2) side dishes and mixed greens salad, Italian pasta salad, jalapeño corn bread and plated assorted pastries on each guest table

Sides: Roasted Redskin, Baked or Mashed Potato Bar, Rice Pilaf, Roasted Vegetables, Steamed Broccoli, Baked Beans

Grand Masters Buffet [40]

4oz. USDA choice filet, stuffed chicken roulade, and lemon pepper grilled salmon. Served with your choice of (2) side dishes, (1) salad, fresh baked dinner rolls, and plated assorted pastries on each guest table

Sides: Roasted Redskin Potatoes, Baked Potato Bar, Herb Ricotta Whipped Potatoes, Bamboo Rice, Rice Pilaf, Roasted Vegetables, Steamed Broccoli or Baked Beans

Salads: Garden, Caesar, Coleslaw, or Italian Pasta Salad

GRAND APPETIZER BUFFET

Minimum of 40 Guests, 90-minute meal service

Additional service time: 3/person/30-minute increments

Your choice of (1) carved meat, (2) hot displayed appetizers and (2) cold appetizer trays

Lemonade, Iced Tea and Coffee station included

\$75 chef fee included in person price – Butter Passed Appetizers for \$3/person

Carving Station (GF/DF)

Italian Seasoned Beef Roast [26]

Sage Cranberry or BBQ Turkey Breast [26]

Jerk Seasoned Pork Loin [27]

Steamship Pork Roast [28]

Beef Tenderloin [37]

Hot Appetizers

Barbeque Meatball, Buffalo Chicken Tenders, Tequila Lime Shrimp Skewer, Chicken Sate, Bacon Wrapped Scallops, Chicken Quesadilla, Coconut Chicken or Shrimp, Stuffed Mushrooms, Vegetable Spring Roll, Beef Wellington

Cold Appetizers

Tomato & Fresh Garlic Bruschetta, Spinach & Artichoke Pita Chip, Roasted Vegetables, Fresh Fruit Crudités, Caprese Skewer, Chicken Caesar Wrap, Fruit Tray

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HORS d'OEUVRES

Displayed Appetizer Platters

Each Platter Contains 50 Pieces

Hot Appetizers

Barbeque Meatballs	[110]
Buffalo Tenders	[120]
Mini Burgers	[150]
Mini Pulled Pork	[150]
Mini Ruben Slider	[150]
Tequila Lime Shrimp Skewers	[160]
Chicken & Cheese Quesadillas	[140]
Mini Crab Cakes	[175]
Bacon Wrapped Scallops	[150]
Coconut Shrimp	[140]
Fried Chicken Waffle	[150]
Short Rib Empanadas	[150]
Mini Beef Wellington	[150]
Vegetable Spring Rolls	[130]
Stuffed Mushrooms	[140]
Chicken Sate	[110]

Cold Appetizers

Tomato & Fresh Garlic Bruschetta	[100]
Shrimp Cocktail	[150]
Olive Tapenade Crostini	[100]
Spinach & Artichoke Pita Chips	[120]
Shrimp Ceviche Cucumber Chips	[120]
Smoked Salmon Plate Flatbread	[150]
Assorted Cheese Tray	[180]
Roasted Vegetables	[125]
Fresh Vegetable Display	[140]
Caprese Skewers	[120]
Antipasto Display	[200]
Caesar Salad Wraps	[150]
Fresh Fruit Tray	[140]
Mini Deli Sandwiches	[150]
Watermelon & Feta Bamboo Knot	[110]

Butler Passed

Each Hors d'Oeuvre to be butler passed with accompanying sauce **\$3 per piece**

Tomato & Fresh Garlic Bruschetta	Antipasto Skewer	Coconut Chicken
Short Rib Empanada	Southwest Beef Canapé	Coconut Shrimp
Chicken Sate with Peanut Sauce	Artichoke & Parmesan Beignet	Mini Ruben Slider
Bacon Wrapped Scallops	Veggie Spring Roll	Mini Beef Wellington
Spicy Barbeque Meatballs	Spinach Artichoke Pita Chips	Shrimp Cocktail
Smoked Salmon Cucumber Chip	Almond and Bacon Wrapped Date	Caprese Skewer

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FOOD STATIONS

Minimum of 40 Guests, 90-minute meal service

Caesar Salad Station [5]

Pre-tossed romaine lettuce, grape tomatoes, homemade croutons, parmesan cheese, and Caesar dressing

Nacho Station [10]

Seasoned ground beef mixed with melted Mexican cheeses. Served with blue corn tortilla chips, white corn tortilla chips, shredded lettuce, sour cream, Pico de Gallo, guacamole, green tomatillo sauce, and roasted jalapeño sauce

Chef Attended Carving Station (Chef Fee [75])

Sage Cranberry Turkey Breast [10]

Italian Seasoned Beef Roast [11]

Jerk Seasoned Pork Loin [11]

Steamship Pork Roast [11]

USDA Choice Beef Tenderloin [18]

Chef Attended Pasta Station (Chef Fee [75])

Pasta dishes made to order with ingredients including Marinara, Alfredo, Aglio e Olio, Vodka, Pesto and Clam sauces, onions, peppers, basil, sun-dried tomatoes, asparagus, broccoli florets, garlic, spinach, and parmesan cheese. Your choice of (3) pastas and (2) proteins.

Pasta: Tri-colored Cheese Tortellini, Fettuccini, Tri-colored Rotini, Linguini

Protein: Shrimp, Sausage, Herbed Chicken, Meatballs

Pasta Buffet Station

Your choice of (3) pasta displayed in chafing dishes. Garlic bread and assorted dinner rolls included

Pasta: Tortellini Alfredo, Baked Penne with Sausage, Lasagna with Sausage, Spaghetti and Meatballs, Chicken Cacciatore, Tri-colored Rotini Pesto, Fire-Roasted Shrimp Arrabiata Rigatoni

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BEVERAGE PACKAGES

Iced Tea, Water and Coffee 1 hour: 4/person 2 hours: 6/person 3 hours: 8/person 4 hours: 9/person

Punch Bowls Non-Spiked [70], Spiked [95]

Tropical Fruit: A fresh blend of pineapple, mango and orange fruit juices, ginger ale and fruit garnish

Champagne Mimosa: A classic favorite mixing fresh orange juice and Brut champagne

Rum Runner: A blend of dark and white rums, banana liqueur, OJ and grenadine garnished with pineapple

Red Wine Sangria: Red wine, apple liqueur, pomegranate juice, orange juice, and soda garnished with fruit

White Peach Sangria: White wine, peach schnapps, ginger ale, and grenadine

Mimosa & Bellini Bar 1 hour: 8/person 2 hours: 12/person 3 hours: 14/person 4 hours: 15/person

Chilled Brut champagne with raspberry and peach puree, cranberry and orange juices and fruit garnish

Bloody Mary Bar 1 hour: 8/person 2 hours: 12/person 3 hours: 14/person 4 hours: 15/person

Bloody Mary mix, Tito's vodka, and an assortment of fresh cut garden veggies, diced cheeses, olives, and sauces

Wine Service [25/bottle]

Choose to have butler passed glasses while your guests mingle prior to dining or poured table-side with the meal.

Chardonnay, Pinot Grigio, Moscato, Riesling, Sauvignon Blanc, Cabernet, Merlot and Pinot Noir

Deluxe Beer, Wine and Soda

1 hour: 12/person 2 hours: 16/person 3 hours: 19/person 4 hours: 21/person

House Wine, Soft Drinks and Draft Beer: (Miller Lite, Sam Adams Seasonal, Craft Seasonal)

Bottled Beer: (Miller Lite, MGD, MDG 64, Mike's Hard Lemonade, Budweiser, Bud Light, Coors Light, Michelob Ultra, Corona and Corona Light, 312, Goose IPA, Heineken, Amstel Light, Sam Adams and Kaliber

Well Brand Bar with Draft Beer

1 hour: 15/person 2 hours: 19/person 3 hours: 22/person 4 hours: 24/person

Includes domestic bottled beer, draft beer, house wine, soft drinks, and well brand liquors (Smirnoff Flavored Vodka, Svedka Vodka, Barton's Rum, Barton's Gin, Christian Brothers Brandy, Barton's American Whiskey, House of Stuart Scotch, Juarez Silver Tequila, Cordials

Premium Brand Bar 1 hour: 18/person 2 hours: 22/person 3 hours: 25/person 4 hours: 27/person

Includes domestic, import and draft beers, house wine, soft drinks, all well brand liqueurs

PLUS Bombay Sapphire, Hendrick's Gin, Chambord, Myers Dark Rum, Chivas12, Courvoisier, Cointreau, Basil Hayden, Glenlivet12, MaCallan12, Grand Marnier, Grey Goose, Ketel One, Johnnie Walker Black, Hennessy VSOP, Jagermeister, Martell VSOP, Don Julio, Armetto Disaronno and Woodford Reserve

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