



BREAKFAST

Minimum of 30 people for breakfast selections

Quick Start

A selection of homemade doughnuts and assorted mini Danish 5.50

Breakfast Sandwiches

An assortment of sandwiches with bacon, egg & cheese; ham, egg & cheese; and spinach, egg & cheese each on a warm croissant 6

Continental Breakfast

Assorted coffee cakes and muffins, bagels with flavored cream cheese, assorted cereals, tropical fruit display, chilled juices, and coffee 13

Early Birdie

Scrambled eggs with cheese, steel-cut oatmeal, smoked bacon, sausage links, assorted Danish, seasoned potato medley, and tropical fruit display with chilled assorted juices, herbal teas and coffee 17

Brunch Buffet

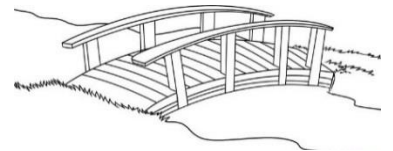
Mini Danish, scrambled eggs, smoked bacon, sausage, Belgian waffle station, roasted redskin potatoes, Orecchiette pasta with seasonal vegetables in tomato cream sauce, Chicken Picatta, Seven Bridges house salad, tropical fruit display with chilled assorted juices, herbal teas and coffee 26

Chef Attended Waffle Station *Add a \$75 Chef fee*

Warm maple syrup, bourbon butters, chocolate chips, fresh seasonal berries, bananas, caramelized pecans, whipped cream and chocolate sauce 11

Chef Attended Omelet Station *Add a \$75 Chef fee*

Whole eggs, egg whites, bell peppers, tomatoes, onions, mushrooms, spinach, diced ham, bacon, sharp cheddar and mozzarella 13



All food and beverage are subject to 20% service charge and 7.75% tax 2/10/18



BREAKFAST CONTINUED

Additional Enhancements

Oatmeal – Steel-cut oatmeal with dried fruit, nuts, brown sugar and local honey 4

Yogurt & Cereal – Individual cups of Greek yogurt and dry cereal with whole and skim milk 3

Bloody Mary Bar

Bloody Mary mix, Tito's vodka, and with an assortment of fresh cut garden veggies, diced cheeses, olives, and sauces 10/person

Coffee Station

Freshly roasted regular and decaf displayed with the offerings of Hazelnut, French Vanilla & Caramel flavored syrups served with assorted creamers 2.50

Seven Bridges culinary team chooses only farm raised fresh ingredients for our friends and guests

PLATED COURSES

MINIMUM OF 30 GUESTS

ENTRÉE SALADS

Includes soup, dessert and assorted dinner rolls
Iced tea, and lemonade on each table along with coffee service

Caprese Salad

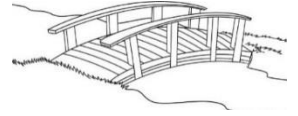
Vine ripe tomatoes, cigenge fresh mozzarella, basil, Balsamic vinegar, and basil infused olive oil 15

Herb Encrusted Salmon Salad

6oz Atlantic herb crusted salmon atop mixed greens, asparagus, grape tomatoes, cucumber, and red onion in Balsamic vinaigrette 17



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ENTRÉES SALADS CONTINUED

Chicken Cobb Salad

Grilled chicken, roasted corn, fresh avocado, smoked bacon, crumbled blue cheese, hard boiled eggs, grape tomatoes all drizzled in Ranch dressing **19**

Roasted Vegetable Napoleon

Layers of fresh roasted zucchini, squash, red peppers, and Portabella mushrooms with a roasted tomato sauce **22**

PASTA & NOODLES

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Tortellini Alfredo

Broccoli and jumbo cheese filled tortellini in our homemade Alfredo-Reggiano sauce **20**

Carbonara

Orecchiette, crispy pancetta, and sweet peas tossed in a light cream sauce **20**

Rotini Pesto

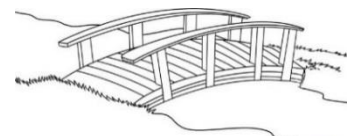
Tri-colored rotini pasta tossed in pesto sauce with roasted zucchini, squash, red peppers, and cherry tomatoes **22**

Country Style Orecchiette and Beans

Orecchiette served with sweet Italian sausage, baby spinach, Portobello mushrooms and Great Northern beans tossed in Tomato Ragout **22**

Asian Style Shrimp and Noodles

Spicy curry shrimp, sweet red peppers, snap peas, and bean sprouts with rice noodles and toasted sesame **24**





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POULTRY & PORK

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Chicken Dijon

Classic chicken breast dredged in Dijon mustard, panko and baked golden. Served with lemon scented asparagus and roasted garlic mashed potatoes **23**

Chicken Vesuvius

Sautéed marinated chicken breast with a garlic, fresh herb, and lemon & Chablis sauce. Served with roasted redskin potatoes and roasted vegetables **23**

Tuscan Stuffed Chicken Breast

8oz Chicken breast stuffed with roasted red pepper, spinach, and mozzarella cheese. Paired with roasted garlic mashed potatoes and Rosemary Asiago cream sauce **23**

Chicken Marsala

Lightly floured chicken breast topped with a shitake mushroom Marsala wine sauce. Served with whipped potatoes and roasted vegetables **23**

Goat Cheese Stuffed Chicken Breast

8oz Chicken breast filled with fresh goat cheese and spinach. Served with Wasabi mashed potatoes, green bean, carrot & pepper medley, and Marsala demi **23**

Chicken Venchenzo

Pan seared airline chicken breast topped with a light cream grape sauce with a hint of blue cheese. Served with seasoned capellini and roasted asparagus **23**

Bridges Stuffed Chicken

Boneless chicken breast filled with julienne seasonal vegetables, topped with a light giardiniera cream sauce. Paired with garlic mashed potatoes and a green bean, carrot & pepper medley **23**

Chicken Al Forno

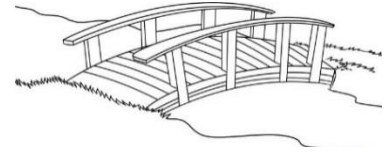
Pan seared airline chicken breast seasoned with fresh oregano, garlic and Italian spices. Served with peas and a light garlic Vesuvio sauce **25**

Herb Roasted Chicken

Pan seared airline chicken breast with a yellow tomato coulis. Paired with ricotta herb mashed potatoes and seasoned asparagus **26**



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Chicken Roulade

Chicken breast rolled with spinach, artichoke, and ricotta with a tomato fondue. Served with baked whipped potatoes and a green bean, carrot & red pepper medley **27**

Sliced Pork Tenderloin

Pork Tenderloin atop Dijon Madera cream sauce. Served with roasted red potatoes and asparagus **23**

Frenched Pork Chop

8oz Bone-in pork chop stuffed with fresh mozzarella, sundried tomatoes, and fresh herbs. Paired with rosemary roasted red potatoes, sautéed squash, and pearl onions **25**

Pork Milanese

Pork tenderloin pounded extra thin, dredged in breadcrumbs and pan-fried golden brown. Served with Balsamic marinated tomatoes & peppers and a micro greens & Arugula salad **25**

SEAFOOD

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Madrega Coated Tilapia

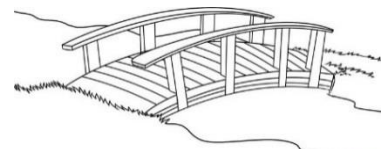
Fresh Tilapia breaded in garlic, olive oil, and basil baked golden brown. Served with French green beans, Italian roasted red potatoes, sweet basil, and tomato sauce **22**

Shrimp with Vodka Sauce

Jumbo Gulf shrimp sautéed in fresh garlic and basil. Served atop penne pasta in a light pink vodka sauce **24**

Panko Parmesan Stuffed Shrimp

Skewered Jumbo shrimp crusted in panko and parmesan and baked golden brown. Paired with angel hair pasta and fresh steamed spinach in tomato basil sauce **24**





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SEAFOOD CONTINUED

Blackened Mahi

Lightly blackened Mahi served with Jasmine rice, pickled slaw, and Siracha aioli **27**

Honey Mustard Crusted Salmon

8oz Atlantic salmon lightly crusted with sweet honey and savory honey mustard. Served with Minnesota wild rice pilaf and a vegetable medley **27**

Orange Chili Glazed Salmon

Salmon glazed in an orange chili sauce. Paired with baby bok choy, roasted red peppers, Yakisoba noodles in scallion rice wine vinaigrette **27**

Salmon Picatta

Fresh salmon dredged in flour and simmered in light, creamy lemon wine sauce with capers. Served over a bed of angel hair pasta and roasted asparagus **27**

Blackened Sea Scallops

Fresh sea scallops lightly blackened. Served with cheddar potato hash, lemon butter remoulade, and broccolini **38**

BEEF & LAMB

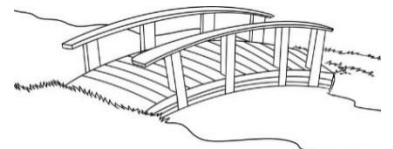
Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Sirloin of Beef

Pan roasted center cut 6oz sirloin marinated in garlic & fresh herbs, topped with caramelized onions and blue cheese crumbles. Served with whipped potatoes and asparagus **25**

Petite Filet Mignon

5oz USDA choice cut filet grilled medium with a merlot demi. Served with roasted redskin potatoes and parmesan crusted broccoli **29**





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BEEF & LAMB CONTINUED

Tenderloin Medallions

Twin petite beef tenderloin medallions grilled over an open flame, and accompanied by garlic whipped potatoes, lemon scented asparagus, and Fox Brook demi-glaze **29**

Parmesan Crusted or Horseradish Crusted – *add \$4*

Oscar (Crab & Lobster Crusted) – *add \$8*

Pepper Encrusted NY Strip Steak

12oz New York strip steak is peppercorn crusted and accompanied by a brandy cream demi-glaze. Served with roasted garlic mashed potatoes, onion straws, and Frenched green beans **32**

Prime Rib

Slow roasted prime rib, served medium rare, with natural au jus and horseradish cream. Paired with roasted redskin potatoes and roasted vegetables **36**

King Cut Filet Mignon

8oz center cut filet marinated in Seven Bridges signature dry rub. Served with roasted garlic mashed potatoes, French green beans, and Fox Brook demi-glaze **40**

Parmesan Crusted or Horseradish Crusted – *add \$4*

Mushroom Ragout – *add \$6*

Oscar (Crab & Lobster) – *add \$8*

Veal Osso Bucco

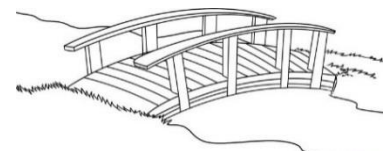
Slow cooked veal shank, accompanied by creamy mashed potatoes, 5 spice candied baby carrots, and micro greens **37**

Braised Short Rib

10oz Pinot Noir braised short rib with creamy parmesan polenta, roasted root vegetables, and San Manzano demi glaze **32**

Lamb Shank

Colorado baked lamb, accompanied by roasted rosemary Yukon potatoes, garlic scented spinach or broccolini **33**



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DUETS

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Duet of Filet & Chicken

USDA choice 5oz tender filet with merlot demi paired with your choice of Chicken Marsala, Vesuvius or Venchenzo. Served with roasted redskin potatoes and steamed broccoli **44**

Duet of Filet & Shrimp

USDA choice 5oz tender filet with a merlot demo nestled with 3 jumbo grilled shrimp. Served with roasted redskin potatoes and steamed broccoli **47**

SOUP, SALAD AND DESSERT SELECTIONS

Choose one soup or salad and one dessert for plated entrées

Serve both soup and salad - additional \$2

Salad

Bridges House Salad – Mixed greens tossed with cherry tomatoes, Kalamata olives, parmesan cheese and French bread croutons with basil vinaigrette

Caesar Salad – Crisp romaine with grape tomatoes, homemade croutons, and grated parmesan cheese with creamy Caesar dressing

Garden Salad – Iceberg lettuce with grape tomatoes, cucumber, red onion, and sprouts topped with ranch dressing

Caprese – Sliced Roma tomatoes, fresh mozzarella, and fresh basil with balsamic vinaigrette

Mediterranean Salad – Romaine hearts, feta cheese, grape tomatoes, cucumber, Peperoncini peppers, sliced radish, and Greek vinaigrette

Soup

Cream of Chicken & Wild Rice

Tomato Bisque with Basil Oil

Chicken Tortellini

Potato Leek

Tuscan Vegetable

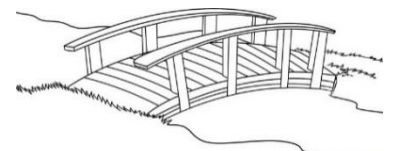
Cream of Broccoli & White Cheddar

Minestrone

Italian Wedding Soup

Mushroom Bisque

Lobster Bisque with Cognac Cream





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Dessert

- Vanilla or Chocolate ice cream – Rainbow Sherbet – Raspberry Sorbet
- Chocolate or Vanilla Mousse Parfait
- Custom Homemade Gelato or Sorbet (3 day notice) 4
- Lemon Drop Cheesecake 5
- Tuxedo Mousse Cake 5
- Chocolate Lava Cake 5
- Strawberry Shortcake 5

BUFFETS

GRAND APPETIZER BUFFET

Minimum of 40 Guests

Your choice of *one* carved meat, *two* hot displayed appetizers and *two* cold appetizer trays

Lemonade, Iced Tea and Coffee station included

\$75 chef fee included in person price - Butler Pass Appetizers for \$3 person

Carving Station

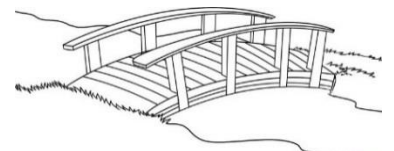
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| Italian Seasoned Beef Roast | 25 | Sage Cranberry or BBQ Turkey Breast | 25 |
| Jerk Seasoned Jerk Loin | 26 | Steamship Pork Roast | 27 |
| USDA Choice Beef Tenderloin | 36 | | |

Hot Appetizers

Barbeque Meatball – Buffalo Tender – Tequila Lime Shrimp Skewer – Chicken or Beef Sate – Bacon Wrapped Scallops - Chicken Quesadilla – Coconut Chicken or Shrimp – Rice Paper Shrimp Stuffed Mushrooms – Vegetable Spring Roll

Cold Appetizers

Tomato & Fresh Garlic Bruschetta – Olive Tapenade Crostini – Spinach & Artichoke Pita Chip – Gourmet Cheese Tray – Roasted Vegetables – Fresh Fruit Crudités – Caprese Skewer – Caesar Lettuce Wrap – Fruit Tray – Caesar Salad





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LUNCHEON BUFFETS

Minimum of 30 Guests

Lemonade, Iced Tea and Coffee station included

Broadway Deli

Oven roasted turkey, smoked ham, roast beef and tuna salad along with your choice of **two** salads, relish tray of 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 reads & rolls and fresh baked cookies **25**

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

Soup and Salad

Homemade soup of your choice along with Waldorf chicken salad, tuna salad, pasta salad, fruit salad, and a mixed greens bar offering shredded cheeses, ham, grilled chicken, tomatoes, carrots, cucumbers, croutons, with ranch and Italian dressings. Served with bakery fresh mini rolls and fresh baked cookies **24**

American Cookout

Your choice of **two** entrees and **two** sides accompanied by a gourmet relish tray, condiments & spreads, sliced assorted cheeses, homemade chips, bakery fresh breads and rolls, and fresh baked cookies **25**

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

Italian Buffet

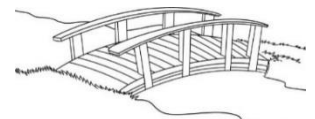
Grilled Italian sausage **or** Chicago-style beef, Sicilian Chicken, roasted peppers, Rigatoni with Vodka sauce, Italian baked broccoli **or** green bean Almandine, roasted **or** garlic mashed potatoes, Caesar and pasta salad, Provolone cheese, giardiniera, condiments & spreads, bakery fresh rolls, and homemade cookies **28**

Baja Buffet

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 **30**

Southeast Asian Buffet

Chicken stir fry, steak **or** shrimp stir fry, traditional southeast Asian vegetables, steamed rice, lo Mein, vegetable spring rolls, crab rangoon and Napa cabbage salad. Served with assorted Asian sauces and condiments, fresh baked cookies and fortune cookies **30**





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DINNER BUFFETS

Lemonade, Iced Tea and Coffee station included

The Bridges Buffet

Grilled Angus hamburgers, smoky mustard barbeque pulled pork and barbeque chicken breasts served with your choice of **two** salads and **two** sides accompanied with sliced assorted cheeses, relish and condiments platter, bakery fresh buns, and a plate of homemade cookies on each guest table **28**

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

Sides: Roasted Potatoes, Garlic Mashed Potatoes, Fresh Steamed Vegetables, Corn on the Cob or Baked Beans

Home-Style Buffet

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 **one** salad, fresh baked dinner rolls and plated homemade cookies on each guest table **29**

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

Eagle Buffet

Your choice of **three** entrees and **two** side dishes accompanied by garden salad, dinner rolls & flavored butter, with plated assorted pastries on each guest table **32**

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

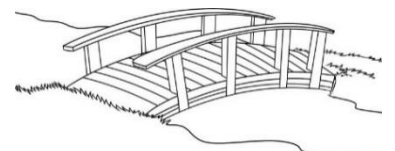
Sides: Roasted Redskin, Baked **or** Mashed Potato Bar, Rice Pilaf, Roasted Vegetables, Steamed Broccoli, Baked Beans

BBQ Buffet

Guinness barbeque pork short ribs, barbeque turkey breast, and beef brisket served with your choice of **two** side dishes and **one** salad as well as fresh baked dinner rolls, and plated assorted pastries on each guest table **32**

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





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DINNER BUFFETS CONTINUED

Masters Buffet

Barbeque baby back ribs, roasted whole chicken, grilled NY strips and baked penne with sausage. Served with your choice of **two** side dishes and mixed greens salad, Italian pasta salad, jalapeño corn bread and plated assorted pastries on each guest table **38**

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

Grand Masters Buffet

4oz USDA choice filet, stuffed chicken roulade, and lemon pepper grilled salmon. Served with your choice of **two** side dishes, **one** salad, fresh baked dinner rolls, and plated assorted pastries on each guest table **46**

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

HORS d'OEUVRES

BUTLER PASSED

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

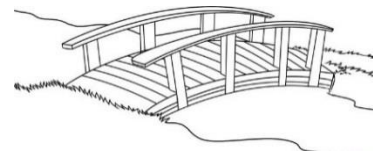
Tomato & Fresh Garlic Bruschetta	Mini Stuffed Arancini	Antipasto Skewer
Chicken Sate with Peanut Sauce	Olive Tapenade Crostini	Caprese Skewer
Spinach Artichoke Pita Chips	Veggie Spring Roll	Coconut Shrimp
Fried Chicken and Waffle	Short Rib Empanada	Mini Ruben Slider
Smoked Salmon Cucumber Chip	Shrimp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

For one hour of appetizers we recommend allowing 3-5 pieces per person



For heavy appetizers we recommend allowing 12-14 pieces per person

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DISPLAYED 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
Rice Paper Shrimp	150
Stuffed Mushrooms	140
Vegetable Spring Rolls	130
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 Chip	150
Smoked Salmon Pate Flatbread	150
International and Domestic 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

The following are available individually or in combination with other menu selections

Minimum of 40 Guests

Seafood Tower

Shrimp, Snow Crab Claws, Clams, Oysters, Ceviche, Cocktail Sauce, Remoulade, and Mignonette

Market Price

Caesar Salad Station

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

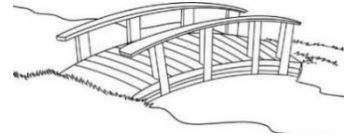
Caesar dressing **4/person**

Nacho Station

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 **10/person**



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HORS d'OEUVRES CONTINUED

Chef Attended Carving Station Add \$75 Chef Fee Served with dinner rolls

Italian Seasoned Beef Roast **10/person**

Sage Cranberry Turkey Breast **9/person**

Jerk Seasoned Pork Loin **10/person**

Steamship Pork Roast **10/person**

USDA Choice Beef Tenderloin (Bearnaise, Horseradish Cream) **18/person**

Chef Attended Pasta Station Add \$75 Chef Fee

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 **three** pastas and **two** proteins **17/person**

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

Protein: Shrimp, Sausage, Herbed Chicken, Meatballs

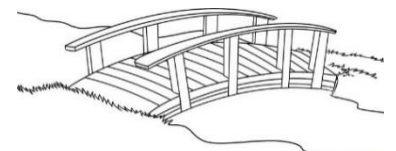
When ordered in conjunction with another carving station or 4 appetizer trays **12/person**

Pasta Buffet Station

Your choice of **three** pastas displayed in chafing dishes and includes garlic bread and assorted dinner rolls **17/person**

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

When ordered in conjunction with another carving station or 4 appetizer trays **12/person**





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ON THE COURSE

Minimum of 25 Guests

Box Lunch

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 **15**

Premium Box Lunch 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 **17**

Pre-Golf Grilled Lunch Buffet

Grilled chicken sandwiches, hamburgers, and hot dogs pre-wrapped and served with condiments, chips, freshly made cookies, and a 20oz bottled soda or Gatorade **16**

On the Turn Lunch Ticket

Grab a hotdog or bratwurst, bag of chips and 20oz soda or Gatorade at the Dock when making the turn **8.50**

BEVERAGE PACKAGES

Cash Bar and Consumption Tab Bars are Offered

Soft Drinks, Lemonade, Iced Tea and Coffee 4/person first hour 1/person each additional hour

Non-Alcoholic Punch 70/bowl

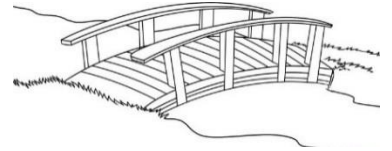
Tropical Fruit – A fresh blend of pineapple, mango and orange fruit juices, ginger ale and fruit garnish

Raspberry Sorbet - A refreshing blend of cranberry and orange juice mixed with raspberry sorbet, sierra mist and fresh berries



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BEVERAGE PACKAGES CONTINUED



Alcoholic Punch 95/bowl

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

Rum Runner – A blend of dark and white rums, banana liqueur, orange juice 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 10/person

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

Bloody Mary Bar 10/person

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

Wine or Champagne Service 23/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 11/person first hour 6/person each additional hour

House Wine and Soft Drinks, Draft Beer – Miller Lite, Sam Adams Seasonal, Craft Seasonal, **Bottled Beer** – Miller Lite, MGD, MGD 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 13/person first hour 5/person each additional hour

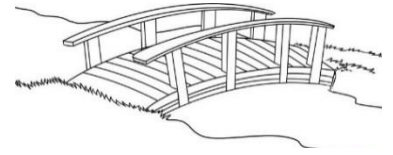
Includes domestic bottled beer, draft beer, house wine, soft drinks, and well brand liquors – Svedka Vodka, Bellow's Rum, Bellow's Gin, Christian Brothers Brandy, Barton's American Whiskey, House of Stuart Scotch, Juarez Silver Tequila, Smirnoff Flavored Vodkas, and Domestic Cordials

Premium Brand Bar 15/person first hour 8/person each additional hour

Includes domestic, import and draft beers, house wine, soft drinks, all Well brand liquors **PLUS** Titos, Absolut Flavors, Bacardi, Bailey's, Beefeater, Captain Morgan, Canadian Club, Crown Royal, Dewar's White Label, El Jimador, Jack Daniels, Jameson, Jim Beam, J & B, Kahlua, Ketel One, Makers Mark, Rumchatta, Seagrams 7, Seagrams VO, Southern Comfort and Tito's

Top Shelf Bar 19/person first hour 9/person each additional hour 34/person for 3 hours

Includes domestic, import and draft beers, house wine, soft drinks, all Premium Brand liqueurs **PLUS** Amaretto Disaronno, Bombay Sapphire, Chambord, Chivas Regal, Courvoisier, Glenlivet, Grand Marnier, Grey Goose, Hennessy, Jägermeister, Martell VSOP, Patron and Woodford Reserve



All food and beverage are subject to 20% service charge and 7.75% tax 2/10/18