

19th Hole Buffet Dinner

Butler Passed Hors d'oeuvres

*Buffalo Wings
Blue Cheese*

*Hot Dog Coins in Puff Pastry
Honey Mustard*

*Creole Gulf Shrimp
Presented on a Wonton Skin with Cilantro Crème Fraiche*

Meatballs Fra Diavolo

Tapas Display

*Fire Roasted Red Pepper Hummus
Country Blend of Olive Tapenade
Roasted Eggplant Caponata*

Served with Grilled Pita Triangles and Garlic Parmesan Toast Rounds

Vegetable Crudite

*Crisp Garden Vegetables
Miniature Carrots, Cucumber Wheels, Celery Sticks,
Red and Green Pepper Strips, Broccoli Florets, Zucchini Rounds,
Radishes and Cherry Tomatoes
Served with Chef's Selection of Seasonal Dips*

Domestic Cheese Board

*Swiss Cheese, Extra Sharp Cheddar and Pepperjack
Accompanied by
Carr's Water Crackers
And Fresh Grape Clusters*

Main Event

Carved Hangar Steak

Horseradish Cream



Peppercorn Demi

Grilled Chicken Saltimbocca

Tender Filets of Chicken

Topped with Prosciutto Di Parma, Fresh Mozzarella

On a bed of Baby Leaf Spinach

Finished with Mushroom and Sage Pan Gravy

Seafood Newburgh

On a Bed of Toasted Orzo

With Broccoli Florets

Miniature Penne Pasta

Home Style Vodka Coral Sauce

With Plum Tomatoes and Fresh Basil

Roasted Potatoes

Red Bliss Potatoes

Dressed in Olive Oil and Fresh Herbs



Marinated Grilled Vegetables

Caesar Salad

*Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing
and garnished with Shaved Asiago Cheese and Garlic Croutons*

Bread

Artisan hearth baked Breads

served warm with Sweet Butter Curls

Family Style Dessert

Brownies and Blondies

Decadent Chocolate Fudge Brownies



Vanilla Nut Blondies

Beverages

Assorted Coca Cola Soft Drinks

Exiting Coffee Station

Regular and Decaffeinated Coffee

Paper Products