

Club House Menu

Golf Outings ONLY Pricing

INCLUDES SALES TAX

Lunch at the Turn Buffet \$15.00

per person

Grilled Hot Dogs

Sausage and Pepper Sandwich

Pasta Salad

Choice of One Coors Light Draft or One Fountain Soda

Clubhouse Hors D'Oeuvres \$19.50

per person

Vegetable and Cheese Board Display

Buffalo Chicken Dip with fresh tortilla chips

Fresh Breads and Assorted Crackers

Mini Meatballs served with Marinara, Sweet and Sour, BBQ, or Swedish style

Loaded Potato Skins or Bavarian Pretzel Balls with Ale Cheddar Cheese Sauce

Dinner Buffet

Available for Groups more than 35 \$43.00 per person

INCLUDES TAX AND GRATUITY

Fresh Garden Salad served on Buffet

Eggplant Parmesan

Grilled Sliced Sirloin with Au Jus

Chef Choice Pasta

Chicken Marsala or Chicken Alfredo

Roasted Garlic Mashed Potatoes

Sautéed Fresh Vegetable Medley

Rolls and Butter

Coffee/ Tea/ Lemonade

Chef Choice Dessert

Small Group Club House Menu

Dinner Buffet \$34.00 per person includes sales tax and gratuity

Grilled Hot Dogs

Grilled Marinated Chicken Breast

Grilled ¼ pound Beef Burgers

Pasta Salad

Baked Beans

Assorted Potato and Corn Chips

Assorted Cookies

Served with Hot Dog Buns, Hamburger Buns, Mayo, Mustard, Relish, and Salsa (for the Chips), Coffee and Tea available

Plated Meals (Max of 3 Choices)

FOR GROUPS LARGER THE 40

Roasted Vegetable Tower- Yellow and Zucchini 29.00 per person
Squash, Onions, Tomatoes

served with Fresh Garden Salad, Roasted or Garlic Mashed Potatoes, Vegetable Du Jour, Desert, Coffee and Tea

Chicken, Veal, or Pork Parmesan Served on a bed of 38.00 per person
Pasta and Vegetable Du Jour

served with fresh garden salad, rolls and butter, Dessert and coffee and hot tea

Sliced Beef Sirloin 39.00 per person

served with Fresh Garden Salad, Roasted or Garlic Mashed Potatoes, Vegetable Du Jour, Desert, Coffee and Tea

Herb, Tomato and Fresh Mozzarella Stuffed Chicken 40.00 per person
Breast

served with Fresh Garden Salad, Roasted or Garlic Mashed Potatoes, Vegetable Du Jour, Desert, Coffee and Tea

Sirloin Steak with Thyme infused Demi Glaze 44.00 per person

served with Fresh Garden Salad, Roasted or Garlic Mashed Potatoes, Vegetable Du Jour, Desert, Coffee and Tea