

# **2010 Golf Outing**

## **Lunch Menu**

Includes Chef's Choice Vegetable, Freshly Baked Artisan Breads with Sweet Butter  
Columbian Coffee, Decaf Coffee  
Select One Starter, One Entrée and One Dessert

### **Starters**

Garden Salad with Sweet Basil Vinaigrette

Caesar Salad with Roasted Garlic Dressing and Herb Croutons

Spinach and Romaine Salad with Fresh Berries and Raspberry Vinaigrette

### **Entrées**

Roasted Georgia Pork Loin, Bourbon Peach Salsa  
Herb Roasted Red Potatoes

Orange Lacquered Chicken-Roasted with Pilsner Beer, Orange and Rosemary Glaze  
Balsamic and Cracked Pepper New Potatoes

Cedar Plank Salmon, Citrus Balsamic Glaze  
Steamed Baby Red Potatoes with Sea Salt and Herbs

Smoked Brisket, Chipotle BBQ Sauce, Jalapeno Corn Muffins  
Parmesan Potato Crisps

### **Desserts**

New York Style Cheesecake, Ruby Berry Sauce

Warm Apple Crunch, Cinnamon Chantilly Cream

Ultimate Triple Chocolate Torte

Classic Strawberry Shortcake

(Lunch Menu continued on reverse side)

# **Lunch Menu**

(continued)

## **Lunch Buffet**

(40 guest minimum)

Mixed Greens Salad with Dressing Assortment

Grilled 1/3 Pound Hamburger Served on a Freshly Baked Sesame Seed Bun

Fresh Herb Marinated Breast of Chicken Served on a Freshly Baked Sesame Seed Bun

Sweet & Sour Potato Salad

Jimmy's "Killer" Baked Beans

Fresh Corn on the Cob

Kettle Chips

Freshly Baked Cookies and Bars

# **Dinner Menu**

Includes Chef's Choice Vegetable and Freshly Baked Artisan Bread with Sweet Butter  
Columbian Coffee, Decaf Coffee  
Select One Starter, One Entrée and One Dessert

## **Starters**

Garden Salad with Sweet Basil Vinaigrette

Caesar Salad with Roasted Garlic Dressing and Herb Croutons

Spinach and Romaine Salad with Fresh Berries and Raspberry Vinaigrette

## **Entrées**

Roasted Red Snapper, Caribe Glaze, Mango Relish  
Citrus Jasmine Rice

Chicken Marsala, Sautéed Scallops of Chicken Breast, Button Mushrooms  
Marsala Wine Sauce, Chive Mashed Potatoes,

Roasted Loin of Pork, Bourbon Peach Salsa  
Herb Roasted Baby Red Potatoes

Grilled Flat Iron Steak, Button Mushrooms, Cracked Peppercorns  
Port Wine Glace` with Pecan Crusted Walleye Fillet  
Five Rice Blend

Marinated Flat Iron Steak, Orange Lacquered Chicken  
Balsamic and Cracked Pepper Potatoes

Cedar Planked Salmon, Citrus Balsamic Glaze  
Steamed Baby Red Potatoes with Sea Salt and Herbs

## **Desserts**

New York Style Cheesecake, Ruby Berry Sauce

Warm Apple Crunch, Cinnamon Chantilly Cream

Ultimate Triple Chocolate Torte

Classic Strawberry Shortcake

(Dinner Menu continued on reverse side)

## **Dinner Menu**

(continued)

### **Dinner Buffet**

(40 guest minimum)

Please choose a Salad, Two Entrees and One Dessert  
Includes Chef's Choice Vegetable, Roasted Red Potatoes with Balsamic and Cracked Pepper  
Freshly Baked Artisan Bread with Sweet Butter

### **Salads**

Mixed Greens with Dressing Assortment

Caesar Salad with Roasted Garlic Dressing

Summer Fruit Salad

Sweet and Sour Cucumber Salad

### **Entrées**

Grilled Flat Iron Steak with Button Mushrooms, Cracked Pepper and Port Wine Glace`

Orange Lacquered Chicken, Roasted with Pilsner Beer, Orange and Rosemary

House Smoked Brisket, Chipotle BBQ Sauce, Jalapeno Corn Muffins

Pan Roasted Salmon, Citrus Balsamic Glaze

Caramel Braised Pork Shoulder, Carolina Pepper Sauce

Pan Roasted Red Snapper, Caribe Glaze, Mango Relish

### **Desserts**

New York Style Cheesecake, Ruby Berry Sauce

Warm Apple Crunch, Cinnamon Chantilly Cream

Ultimate Triple Chocolate Torte

Classic Strawberry Shortcake