



# Passed Hors d'oeuvres

## CATERING MENU

### From the Farm

Grilled Lamb Skewers with Mint Yogurt & Cracked Cumin  
Grilled Beef Crostini atop Mushroom Duxelle, Blue Cheese Crumbles  
Mini Gougeres & Roasted Chicken Salad, Tomatoes & Celery Root Remoulade  
Heirloom Tomato, Basil, Mozzarella, Balsamic Reduction  
Pork Belly, Rootbeer Glaze, Cornbread, Spicy Pickle

**50 servings / \$300 per item**

### From the Sea

Smoked Salmon, Red Onion, Capers, Dill Cream Cheese, Toast Points  
Oyster Beignets, Corn Relish, Come Back Sauce  
Mini Crab Cakes, Spicy Remoulade Sauce  
Smoked Salmon Rillettes, Chives, Capers, Mini Bagel  
Tuna Crudo, Avocado, Grapefruit, Herbs, Radish, Chili oil  
Spicy Shrimp Remoulade, Corn Cake, Micro Salad

**50 servings / \$350 per item**

### From the Garden

Garden Tomato Bruschetta, EVOO, Balsamic  
Mini Arancini with Smoked Tomato Aioli  
Mushroom Duxelle, Herb Goat Cheese, Charred Bread  
Watermelon & Tomato Gazpacho Shooters, Lemon Oil, Fresh Basil

**50 servings / \$250 per item**

Revised March 2022

*\*\* A \$2500 food minimum for evenings and \$1500 food minimum for luncheons is required. A 20% service charge will be added to all F&B charges\*\**



# Platters

## CATERING MENU

### Assorted Platters

Seasonal Crudités with House Made Roasted Garlic Hummus  
Seasonal Fruit with Cream Cheese Dip  
Spinach & Artichoke Dip with Pita Chips  
Beer Cheese Fondue with a variety of Artisan Breads

**\$18 per person**

### Assorted Sandwiches & Wraps

(Choice of Three)

Roasted Chicken Salad; Country Ham & Pimento Cheese; Mini Cubano;  
Mini Grilled Cheese; Roast Beef & Cheddar; Grilled Veggie Wrap  
Seasonal Side Salad with House Made Dressing

**\$21 per person**

### Assorted Sandwiches & Wraps

(Choice of Three)

Roasted Chicken Salad; Country Ham & Pimento Cheese; Mini Cubano; Mini Grilled  
Cheese; Roast Beef & Cheddar; Grilled Veggie Wrap  
Seasonal Side Salad with House Made Dressing

Choice of:

Seasonal Crudités, Seasonal Fruit or Spinach & Artichoke Platter

**\$29 per person**

# FAT GOLF

*Brasserie*

## FROM THE SEA

Smoked Salmon on Toast Points  
Spicy Shrimp Remoulade on Corn Cakes  
Shrimp Chimi on Potato Cakes  
Oyster Beignets with Come Back Sauce  
**Choice of 3 / \$23 per person**

## PASTURED

Grilled Lamb Skewers  
Pork Belly with Root Beer Glaze  
Grilled Beef Crostini  
**\$22 per person**

## FROM THE GARDEN

Prosciutto & Asparagus Cauliflower Cake  
Crispy Brussel Sprouts  
Potato Gnocchi  
Mac & Cheese  
Confit Potatoes  
Antipasto  
**Choice of 3 / \$19 per person**

## CARVING STATION

Slow Roasted Brisket  
Rack of Lamb  
Lavender Brined Pork Tenderloin  
**\$25 per person**

## STARCH

Mashed potato bar  
Mac & cheese bar  
Flatbread bar  
**\$22 per person**

# Stations

## CATERING MENU

## CHARCUTERIE & CHEESE

Chef's selection of smoked meats, cheese, fruits & nuts; served with whole grain mustard, assortment of pickles, grilled bread and crackers  
**\$15 per person**

## MINIS

Mini Cubanos  
Mini Veggie Tartine  
Mini Roasted Chicken Salad  
Pulled Pork Sliders  
**Choice of 3 / \$23 per person**

## ANTIPASTI

Cheese & charcuterie board  
Goat cheese stuffed mushrooms  
Mushroom & fontina crostini  
Fig & prosciutto flatbread  
**Choice of 2 / \$22 per person**

## SEAFOOD

Smoked Salmon  
Shrimp Cocktail  
Pan Seared Scallops  
Crab Cakes  
**Choice of 3 / \$25 per person**

## ADD-ONS

Choice of...Arancini  
Smoked Salmon Rilletes  
Pretzel Bites  
**\$4 per person**

# FAT GOLF

*Brasserie*

## Buffet or Plated Dinner

### CATERING MENU

#### BOAR & BIRD

Seasonal Salad  
Choice of One Entree: Slow Smoked  
Pulled Pork or Crispy Duck Leg à l'Orange  
Confit Fingerling Potatoes  
Lemons Scented Green Beans  
Bread & Butter  
**\$43 per person**

#### VEGETARIAN

Seasonal Salad  
Choice of One Entree: Spring Pea Risotto,  
Acorn Squash Farci, Pasta Alfredo  
or Eggplant Parmesan  
Lemon Scented Green Beans  
Charred Cauliflower  
**\$43 per person**

#### FIN & FOWL

Seasonal Salad  
Choice of One Entree: Rotisserie Chicken  
or Grilled Salmon  
Choice of Two Sides: Broccolini,  
Sauteed Asparagus  
Pommes Puree or Potatoes au Gratin  
Bread & Butter  
**\$48 per person**

#### ON THE HOOF

Seasonal Salad  
Choice of One Entree: Smoked Short Rib  
or Bone-in Pork Chop  
Choice of Two Sides: Potatoes au Gratin,  
Mac & Cheese, Crispy Brussels  
or Sauteed Asparagus  
Bread & Butter  
**\$58 per person**

#### PRIME

Choice of Soup: Sweet Corn Chowder  
or Butternut Squash Soup  
Seasonal Salad  
Choice of One Entree: Beef Tenderloin au Poivre  
or Roasted Rack of Lamb  
Choice of Two Sides: Ratatouille  
Roasted Cauliflower, Crispy Brussels  
Potato Gnocchi or Pommes Puree  
Choice of Dessert  
**\$68 per person**

#### DESSERTS

Choice of: Twice Baked Chocolate  
Cake, Butterscotch Pot de Crème,  
Chocolate Bread Pudding or  
Vanilla Bean Cheesecake  
**\$5.50 per person**

*\*\*A \$2500 food minimum for evenings and \$1500 food minimum for luncheons is required\*\**

*Shown fees are for buffets only. For seated dinners with plated meals, an extra \$12 pp fee will apply. A 20% service charge will be added to all F&B charges*