

# Golf Outing Food Options

## Eat as you golf food stations

\$15.00/person (full course outings)

One station set up on hole #5 and one station set up on hole #15  
This food selection is designed to feed golfers throughout the 18 holes of golf and replaces the gathering for a meal at the end of the 18 hole round. A great option to streamline the flow of your outing and aids in the speed of the scoring, raffle, and prize process at the end of your outing.

*\*less than full course outings may be combined into one station based on number of golfers*

Hole #5  
Boneless BBQ Wings  
Chocolate Chip Cookie

Hole #15  
Italian Subs  
Bagged Chips

## YOUR PARAGRAPH TEXT

## Outdoor Burger and Bratwurst Station

\$17.00/person (full course outings)

*\*minimum of 60 people*

Featuring a chef grilling to order on our outdoor patio at the clubhouse and will be open for golfers to enjoy multiple times throughout the golf portion of your outing. Food service will end when golf is concluded which aids in the speed and efficiency of scoring, raffle, and prizes.

Includes the following:

- Bacon bbq cheddar burger on a pretzel bun
- Grilled bratwurst with caramelized onions
- All beef jumbo hot dogs with assorted toppings
- Bagged chips
- Fruit
- Chocolate chip cookie

\*15% gratuity added to final food and beverage invoice



# Pricing

## **Lunch on the turn \$7.00**

Choice of a grilled hot dog or polish sausage, chips and a bottled water.

## **Ticket Package \$15.00**

Includes 5 tickets per golfer which may be exchanged for a hot dog, polish sausage, chips, canned beer, seltzers, bottled pop or water

## **Individual Ticket \$3**

Single ticket which may be exchanged for a hot dog, polish sausage, chips, canned beer, seltzers, bottled pop or water

## **Coffee and Donuts \$3.00**

Apple fritter and donut holes with full coffee station available during registration opening one hour before tee off for shotgun outings

\*15% gratuity added to final food and beverage invoice



# Buffet Options

## **PAR 3 BUFFET: \$14 PER PERSON**

Smoked pulled pork tossed in a whiskey maple BBQ sauce  
(rolls to make sandwiches)  
Garlic Parmesan crispy chicken bites  
Ranch seasoned potato wedges  
Pasta Salad  
Cookie platter



## **PAR 4 BUFFET: \$17 PER PERSON**

Smothered breaded chicken breast topped with sautéed mushrooms, tomatoes, scallions and country gravy  
Baked mac & cheese with cavatappi pasta and a homemade cheese sauce  
Green beans almondine  
Butter dill mashed potatoes  
Caesar salad  
Cookie platter

## **PAR 5 BUFFET: \$25 PER PERSON**

Chicken pasta Alfredo with fresh basil and Parmesan cheese  
Beef tips bourguignon in a rich burgundy beef gravy with carrots, onions, mushrooms and bacon bits  
Butter dill mashed potatoes  
Steamed mixed vegetable  
Dinner rolls  
Caesar salad  
Assorted bite size dessert platter

\*Any buffet can upgrade to a plated cheesecake with strawberry sauce for and additional \$3 per person

\*15% gratuity added to final food  
and beverage invoice

## **Breakfast Buffet \$15**

- Belgium waffles with fresh strawberry, maple syrup and melted butter
  - Scrambled eggs
  - Thick cut bacon and jumbo sausage links
  - Seasoned crispy fried breakfast potatoes
    - Fresh fruit platter
    - Assorted danish and muffins
- Price includes coffee, orange juice and tea

## **Brunch Buffet \$18**

- Belgium waffles with fresh strawberry, maple syrup and melted butter
  - Seasoned crispy fried breakfast potatoes
    - Broccoli quiche
    - Fresh fruit platter
  - Mini turkey and Brie cheese croissant sandwiches
- Spinach mandarin orange salad with berry champagne vinaigrette
- Price includes coffee, orange juice and tea

## **Plated Brunch \$14**

Chicken Salad Croissant sandwich served with sweet potato fries and fresh pineapple

## **Mimosa Bar \$150**

Up to 50 guests. Includes champagne, orange juice, tropical punch, grapefruit juice, fresh berries, fresh mint and fresh citrus.

\*Cakes and specialty desserts are allowed to be brought in for special events but must be approved by management. If outside desserts are brought in, it is the guests responsibility to provide disposable plates and cut/serve your own desserts. Heather Hills can provide a cake cutting and serving service for \$1.50 per person. Cake cutting must be requested and scheduled when booking your event.

\*All menus can be customized to fit your event needs. Please inquire with any special requests or further menu options

\*15% gratuity added to final food and beverage invoice

*Brunch Menus*

