

# Golf Outing Food Options

## Eat as you golf food stations

\$16.00/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

## Outdoor Burger and Bratwurst Station

\$18.00/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
- Smoked Polish Sausage
- All beef jumbo hot dogs with assorted toppings
- Bagged chips
- Chocolate chip cookies

\*15% gratuity will be 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 \$16.25**

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 \$3.25**

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

## **Coffee and Donuts \$5.00**

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

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



# Buffet Options

## **PAR 3 BUFFET: \$15 PER PERSON**

Sliced pork loin with garlic herb gravy  
Sweet chili crispy chicken bites  
Baked mac and cheese with cavatappi pasta  
Dinner rolls  
Garden Salad  
Cookie platter



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

Seared chicken breast topped with creamy lemon caper sauce  
Garlic dill mashed potatoes  
Tomato basil meatballs  
Steamed vegetables  
Dinner rolls  
Caesar salad  
Cookie platter

## **PAR 5 BUFFET: \$26 PER PERSON**

Chicken and tortellini pasta with a creamy white wine sauce  
Sliced tri tip sirloin steak with au jus  
Garlic dill mashed potatoes  
Steamed mixed vegetables  
Dinner rolls  
Caesar salad  
Cookie platter

\*Any buffet can upgrade to a plated cheesecake with strawberry sauce or assorted bite size dessert display for and additional \$3 per person

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

**EVENTS THAT ARE NOT PART OF A GOLF OUTING ARE SUBJECT TO A HOURLY HALL RENTAL FEE**

## **Breakfast Buffet \$17**

- 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 \$20**

- Mini turkey and Brie cheese croissant sandwiches
- Belgium waffles with fresh strawberry, maple syrup and melted butter
- Chorizo Breakfast Scramble(eggs, chorizo, potatoes, sauce, cheese)
  - Grilled asparagus with hollandaise sauce
  - Cheese and cracker platter
- Michigan salad with dried fruit, berries, nuts, goat cheese and cherry dressing
- Price includes coffee, orange juice and tea

## **Plated Brunch \$16**

Chicken Salad Croissant sandwich served with fruit garnish and balsamic field green salad

## **Mimosa Bar \$150**

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

## **Bloody Mary Bar** (price based on quantity)

Individual Bloody Mary's that can be garnished with Worcestershire, hot sauce, horseradish, pickles, celery and lime

\*Cakes and specialty desserts are allowed to be brought in for special events but must be approved by management. It is the guests responsibility to provide disposable plates and cut/serve your own desserts. Heather Hills cake cutting and serving service for \$1.50 per person. Cake cutting service must be booked prior to the event.

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final food and beverage  
invoice

# Brunch Menus

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