



# Banquet Menus



38-995 Desert Willow Drive | Palm Desert, CA | 92260 | [www.desertwillow.com](http://www.desertwillow.com) | (760) 346-7060



Thank you for considering Desert Willow Golf Resort as the host site for your next event!

Desert Willow Golf Resort boasts over 33,000 square feet of flexible indoor and outdoor event space with scenic views of emerald greens and majestic mountains, making the perfect backdrop for your event. Rivaling the ambience of a private club, Desert Willow is sought after for banquets, private parties, business meetings, conferences, special events, celebrations of life, and much more. Elegant, yet subtly appointed, our banquet rooms can easily be transformed to accommodate any theme or configured for any unique event.

The mile-long Desert Willow Drive sets us apart with views of manicured fairways and serene desert landscapes. If you are searching for something different from the standard event venue, the Desert Willow is the place to be.

Our talented culinary team has assembled complete banquet packages, varying from casual to elaborate. If you do not find exactly what you have in mind, we are happy to design a menu that suites your needs. Our experienced catering team is waiting to provide you with assistance to create an event that will be remembered.



# Breakfast Buffets

## Continental Breakfast

\$21 per person

Muffins, Croissants, Danish  
Fresh Fruit Display

## Executive Continental

\$25 per person

Coffee Cake, Muffins  
Croissants, Danish  
Bagels with Cream Cheese  
Assorted Fruit Yogurts  
Fresh Fruit Display

## Breakfast Buffet

\$28 per person

Coffee Cake, Muffins  
Croissants, Danish  
Bagels with Cream Cheese  
and Fruit Preserves  
Assorted Fruit Yogurts  
Fresh Fruit Display  
Fluffy Scrambled Eggs  
Bacon Strips  
Grilled Sausage Links  
Roasted Breakfast Potatoes

## Beverage Station

included in all breakfast buffets

Assortment of Juices  
Regular and Decaf Coffee  
Selection of Hot Teas

## Enhancements

Assorted Granola Bars  
granola, energy, and breakfast bars  
\$4 each

Assorted Cold Cereals  
with regular and skim milk  
\$4 per person

Oatmeal  
with regular and skim milk  
\$4 per person

Crepe Brulee French Toast  
vanilla sauce, fresh berries  
\$6 per person

Eggs Benedict  
poached eggs with canadian bacon  
and hollandaise sauce  
\$12 per person

Smoked Salmon  
bagels, cream cheese, red onion,  
capers, tomatoes  
\$12 per person

Omelet Station  
organic eggs, ham, bacon, sausage,  
onions, cheese, mushrooms, spinach  
tomatoes, peppers  
\$14 per person, plus \$125 chef fee

Bloody Mary Bar  
organic eggs, ham, bacon, sausage,  
onions, cheese, mushrooms, spinach  
tomatoes, peppers  
\$12 per person, plus \$125 bartender fee

Desert  
Willow  
Golf Resort



Breakfast buffets require a  
minimum of 20 guests

# Brunch Buffets

## Brunch Buffet

\$45 per person

### Salads

Caesar Salad  
Caprese Salad

### Entrees

Fluffy Scrambled Eggs  
Classic Eggs Benedict  
Chicken Piccata  
*chicken medallions, linguini tossed in a white wine lemon caper sauce*

### Sides

Fresh Fruit Display  
Bacon and Sausage Links  
Roasted Breakfast Potatoes  
Seasonal Vegetable Medley

### Desserts

Chocolate Decadence Cake  
Assorted Fruit Tarts  
New York Cheesecake  
*drizzled with strawberry sauce*

## Enhancements

### Gravlox

*bagels, cream cheese, red onion, capers, sliced tomato*

\$12 per person

### Cook-to-Order Omelet Station

*organic eggs, ham, bacon, sausage, cheese, onions, mushrooms, tomatoes, spinach, peppers*

\$14 per person, plus \$125 chef fee

### Ribeye Carving Station (serves 50)

*dry rubbed, au jus, creamy horseradish*

\$595 per order, plus \$125 chef fee

## Ultimate Brunch

\$68 per person

### Salads and Displays

Shrimp Cocktail  
Boston Lettuce Salad  
*shaved carrots, cucumber, tomato, served with an herb vinaigrette*

### Entrees

Fluffy Scrambled Eggs  
Gravlox  
*bagel, cream cheese, red onion, capers, sliced tomato*  
Veggie Frittata  
*chicken medallions and linguini tossed in a white wine lemon caper sauce*  
Crab Cake Benedict  
*on an english muffin with lobster butter and hollandaise sauce*  
Dry Rub Top Sirloin Steak  
*cabernet demi-glaze, parsnip puree*

### Sides

O'Brien Potatoes  
*bell peppers and onions*  
Bacon and Sausage Links  
Fresh Fruit Display

### Desserts

Bread Pudding  
Mini Cream Puffs  
Chocolate Truffle Cake  
Chocolate Strawberries

### Beverage Station

*included in brunch & ultimate brunch buffets*

Assortment of Juices  
Regular and Decaf Coffee  
Hot and Iced Teas  
Bottomless Mimosas *(ultimate brunch)*

Brunch buffets require a minimum of 20 guests

# Plated Lunch

## Fixed Price Menu

\$37 per person inclusive

includes bread and butter served to the tables, iced tea, water, coffee.  
Select up to two Entrees OR select one Chef's Combos for all guests.  
Entree count due one week prior to event.

### Entrees

#### Chicken Salad Wrap

chef Francois' signature chicken salad, shredded iceberg, tomatoes, and a spinach ranch sauce in a flour tortilla served with a fruit cup

#### Pesto Chicken Sandwich

mediterranean style chicken, spinach, red onion, tomatoes, pesto sauce on focaccia bread, served with a fruit cup

#### Cranberry Avocado Wrap

roasted turkey breast, avocado, shredded iceberg, monterey jack cheese, and cranberry sauce in a flour tortilla served with a fruit cup

#### Grilled Chicken and Pear Salad

oven roasted chicken breast, red wine marinated pears, candied walnuts, bleu cheese crumbles, and field greens served with a walnut vinaigrette

#### Chicken Caesar Salad

grilled chicken breast, romaine lettuce, parmesan cheese, focaccia croutons tossed in a traditional caesar dressing

## Enhancements

### Soups

Tortilla Soup

French Onion Soup

Chefs Choice Seasonal Soup

add \$6 per person

### Family Style Desserts

Assorted Miniature Desserts

add \$10 per person

### Chef's Combos

#### Chicken Supreme

chicken supreme with choice of topping:  
basil mozzarella bruschetta  
poblano and corn  
feta and spinach

#### Mountain View Combo

roasted chicken supreme served with a greek salad tossed in confit lemon dressing

#### Lakeview Combo

quiche lorraine served with a caprese salad atop a petite house green salad

### Individual Desserts

#### Chocolate Decadence Cake

whipped cream, raspberry sauce drizzle  
add \$12 per person

#### Date Toffee Cake

vanilla ice cream, brown sugar drizzle  
add \$10 per person

#### Ice Cream or Sorbet

fresh berries in an almond tuile cup  
add \$10 per person



# Lunch Buffets

## Wellness Buffet \$47 per person inclusive

### Starters (select two)

Spinach Salad  
roasted red pepper vinaigrette  
Kale and Quinoa Salad  
with candied lemon dressing  
Caprese Salad  
Quinoa Salad  
Tortilla Soup

### Entrees (select two)

Chicken Brochette Skewers  
roasted bell pepper spread  
Miniature Bistro Steak  
with roasted shallot sauce  
Grilled Salmon  
with tomato confit  
Stuffed Eggplant  
vegetarian friendly

### Sides (select two)

Steamed Vegetables  
Forbidden Rice Risotto  
Roasted Rosemary Potatoes  
Garlic Mashed Potatoes

### Dessert

Assorted Fruit Pies

## Deli Buffet \$42 per person inclusive

### Prepared Sandwiches

Chicken Salad Sandwich  
served on wheat bread  
Roasted Vegetable Wrap  
flour tortilla (vegetarian friendly)  
Italian Baguette  
ham, salami, provolone, pepperoncinis  
Turkey Avocado Sub  
cheddar jack cheese, brioche bun

### Sides

Pasta Salad and Caprese Salad  
Selection of Potato Chips  
Fresh Fruit Display

### Dessert

Italian Fruit Salad  
Cookies and Brownies

## Old World Buffet \$46 per person inclusive

### Starters (select two)

Greek Salad  
with candied lemon dressing  
Caesar Salad | Veggie Cobb  
Tomato Bisque Soup

### Entrees (select two)

Chicken Parmesan  
with pasta and marinara sauce  
Braised Short Rib  
Shrimp Scampi Fettuccini  
Vegetable Lasagna

### Sides (select two)

Roasted Vegetables  
Garlic Mashed Potatoes  
Roasted Fingerling Potatoes  
Sautéed Green Beans  
with roasted almonds

### Dessert

Black Forrest Cake

Lunch buffets require a  
minimum of 20 guests

# Dinner Buffets



## Comfort Buffet

\$56 per person

### Starters (select three)

Turkey Wild Rice Soup  
French Onion Soup  
Caesar Salad  
Wedge Salad  
Pesto Pasta Salad  
*vegetables and sundried tomatoes*  
Sliced Fresh Fruit Display

### Entrees (select three)

Beef Stew  
*over egg noodles*  
Chicken Pot Pie  
Seafood Newburg  
*bay shrimp, bay scallops, salmon*  
Top Sirloin  
*with green peppercorn sauce*  
Beer Can Chicken  
Vegetable Primavera  
*vegetarian friendly*

### Sides (select three)

Yukon Gold Mashed Potatoes  
Mac and Cheese  
Potatoes Au Gratin  
Vegetable Medley  
Bacon Green Beans

### Dessert

Apple Cobbler a la Mode  
Pecan Pie  
Warm Bread Pudding  
*with vanilla sauce*

## Wellness Buffet

\$56 per person

### Starters (select three)

Tomato Bisque Soup  
Mixed Green Salad  
*cucumber, tomato, lemon herb vinaigrette*  
Greek Salad  
*lemon dressing*  
Marinated Chilled Vegetables  
Spinach Salad  
Quinoa Salad

### Entrees (select three)

Roasted Chicken  
*with rosemary sauce*  
Grilled Bistro Steak  
*roasted red pepper harissa*  
Grilled Salmon  
*with a lemongrass sauce*  
Chicken Skewers  
*chicken thighs, onion tajine*  
Butternut Squash Ravioli  
*with creamy chestnut sauce*

### Sides (select three)

Broccoli Stuffed Portobello  
Steamed Asparagus  
Chilled Roasted Tomatoes  
Roasted Red Potatoes  
*with rosemary and garlic*  
Saffron Risotto  
*with parmesan cheese*

### Dessert

Seasonal Fruit Tarts  
Flourless Chocolate Cake  
Yuzu Lemon Creme Cup



Dinner buffets require a minimum of 20 guests

# Dinner Buffets

## Southwest Buffet

\$59 per person

### Starters *(select three)*

Tortilla Soup  
South of the Border Ceasar  
Ceviche  
Baja Cole Slaw  
Roasted Veggie Wrap  
*with chipotle sauce*  
Calamari Salad

### Entrees *(select three)*

Carne Asada  
Chicken Enchiladas  
Pork Carnitas  
Spicy Grilled Chicken Thighs  
Shrimp Fajitas  
Al Pastor Tacos

### Sides *(select three)*

Mexican Rice  
Refried Beans  
Calabacitas  
Vegetable Medley

### Dessert

White Chocolate Coconut Cream  
*with cactus pear gelee*  
Vanilla Caramel Flan  
Tres Leches Cake

## Old World Buffet

\$58 per person

### Starters *(select three)*

Caprese Salad  
Caesar Salad  
Nicoise Salad  
Panzanella Salad  
Butter Lettuce Salad  
*with dijon dressing*  
Chicken Veloute Cream

### Entrees *(select three)*

Beef Bourguignon  
Beef Bolognaise  
*over fresh tagliatelle*  
Veal Weinerschnitzle  
Top Round Steak  
Parmesan Chicken  
Roasted Chicken Minestrone  
Wild Mushroom Cheese Ravioli  
Crab Crusted Salmon  
*with parsley sauce*

### Sides *(select three)*

Cast Iron Bacon Potatoes  
Seasonal Vegetable Medley  
Roasted Fingerling Potatoes  
Carrot Kaffir Lime Mash  
Tomato Provencal  
Chicken Stew  
*with a red wine bacon sauce*  
Cauliflower Au Gratin

### Dessert

Tiramisu  
Chocolate Tart  
Strawberry Cream Puffs



Dinner buffets require a  
minimum of 20 guests

# Plated Dinner

## Starters *select one soup OR one salad*

### Soups

French Onion    Chef's Seasonal

Lobster Bisque *add \$8*

### Salads

#### Caesar Salad

romaine, focaccia croutons, parmesan cheese, parmesan crisp, cesar dressing

#### Iceberg Wedge Salad

bacon crumbles, tomatoes, bleu cheese

#### Boston Bibb Salad

boston lettuce, shaved carrots, cucumber, tomato, herb vinaigrette

#### Caprese Salad

buffalo mozzarella, tomatoes, basil, olive oil, balsamic reduction drizzle

Walnut Pear Salad *add \$6*

mixed greens, candied walnuts, pears, gorgonzola cheese, walnut vinaigrette

Coachella Valley Salad *add \$6*

mixed greens, orange supremes, dates, raspberries, jicama, passion fruit dressing

Beet Goat Cheese Salad *add \$6*

roasted beets, mixed greens, goat cheese, scallions, garlic crumbles, balsamic reduction

## Entrees *select up to two*

### Entrees *(count due one week prior)*

Pesto Portobello Pasta *\$45 per person*  
sundried tomatoes, spinach linguine, pesto

Chicken Piccata *\$50 per person*  
linguini, white wine lemon caper sauce

Chicken Supreme *\$50 per person*  
roasted airline chicken, balsamic au jus, mashed potatoes, vegetable medley

Braised Short Ribs *\$57 per person*  
red wine reduction, garlic mashed potatoes, seasonal vegetable medley

Bone-In Pork Chop *\$53 per person*  
bacon beer demi-glaze, cast iron potatoes, glazed carrots

Scottish Salmon *\$57 per person*  
pan seared salmon, cream of parsley sauce, forbidden rice, sauteed green beans, almonds

Angus Filet Mignon *\$68 per person*  
6oz filet with bordelaise sauce, red onion jam, scalloped potatoes, sauteed asparagus

Chilean Seabass *\$72 per person*  
lemon beurre blanc, fennel salad, parsnip puree, steamed asparagus

Chicken + Prawns *\$58 per person*  
mild chili and paprika, butter, potato mushroom risotto, english pea ragout

Filet Mignon +

Crab Cakes *\$68 per person*  
4oz filet with peppercorn sauce, crab cakes with romesco sauce, chateau potatoes, roasted tomatoes, asparagus

## Desserts *select one*

### Tiramisu

espresso sauce, chocolate crisp

### Fruit Tart

vanilla custard, sweet crust, fresh fruit

### NY Style Cheesecake

fresh berries, whipped cream

### Chocolate Decadence Cake

raspberry sauce drizzle, whipped cream

### Grand Marnier Chocolate Cup

white + dark chocolate cup with berries, grand marnier sabayon

Mango Sorbet *add \$4*

roasted pineapple, vanilla sauce, almond tuile

Vanilla Pistachio Creme Brulee *add \$4*

Molten Chocolate Cake *add \$4*

with dulce de leche ice cream

## Displays

serves 50 per order

**International Cheese Display**  
assorted cocktail breads, crackers  
\$650

**Chilled Seafood Display**  
shrimp, oyster on the half shell, cocktail sauce, tabasco sauce, lemon wedges  
\$975

**Sushi Display**  
california roll, tuna roll, salmon roll, veggie roll, pickled ginger, wasabi, soy sauce  
\$950

**Roasted Vegetable Antipasto**  
(served chilled) marinated olives, peppers, lime marinated jicama, ginger infused carrots, balsamic marinated mushrooms, yellow and green zucchini, roasted roma tomatoes, roasted garlic bulbs, bread sticks  
\$450

**Antipasti Display**  
italian salami, mortadella, parmesan prosciutto, spanish picante chorizo, smoked duck prosciutto with orange cranberry sauce, artichokes, marinated olives and tomatoes  
\$675

**Local Favorites Display**  
date crostini with prosciutto and warm onion date dip, bacon wrapped dates, olives, meyer lemon date tapenade with pita bread, warm brie crostini with date chutney  
\$495

**Chips and Dips Display**  
handcrafted potato chips, ranch dip, chipotle dip, pita chips, warm spinach artichoke dip  
\$350

**Vegetable Crudite Display**  
assorted dips  
\$325  
\$325

## Passed Hors d'oeuvres

serves 75 per order

### Served Cold

- Ahi Tuna Poke \$350  
with yuzu flakes on a crispy wonton
- Tomato Basil Bruschetta \$295  
on a petite baguette
- Goat Cheese Nougat \$325  
pistachio walnut goat cheese on a cracker, red wine reduction drizzle
- California Roll \$295  
crab, avocado, wasabi cream, soy sauce
- Chicken Salad \$295  
stuffed in a cucumber
- Gazpacho Shooter \$285  
with basil ice cubes
- Chilled Shrimp \$350  
with avocado espuma
- New York Steak Crostini \$325  
tomato and lemon spread

### Served Hot

- Miniature Crab Cake \$325  
with creme fraiche
- Chicken Satay \$275  
honey herb mustard
- Kobe Beef Brie Sliders \$325  
open-faced, with an onion pear puree
- Cheese Puff Baguette \$250
- Coconut Shrimp \$300  
papaya salsa
- Mushroom Caps \$275  
spinach stuffing
- Mini Beef Wellington \$350
- Bacon Wrapped Dates \$300  
bleu cheese sauce

# Reception Stations



## Carving Stations

serves 50 per order

### Beef Wellington

flet of tenderloin and mushroom duxelle in a puff pastry crust, red wine demi glaze

\$750, plus \$125 chef fee

### Whole Glazed Virginia Ham

pineapple and maple brown sugar glaze served with creamy horseradish and silver dollar brioche rolls

\$365, plus \$125 chef fee

### Turkey Breast with Gravy

cranberry sauce, sliced country bread

\$350, plus \$125 chef fee

### Herb Rubbed Rib Eye of Beef

au jus and creamy horseradish

\$750, plus \$125 chef fee

### Dry Rubbed Tri Tip

served with bearnaise sauce

\$425, plus \$125 chef fee

## Action Stations

### Pasta Station

choose two pastas

Penne, Spinach, Tortellini, Farfalle, Tri-Color Rotini

sauteed to order with creamy alfredo or pomodoro sauce, yellow and green zucchini, mushrooms, garden fresh herbs, tomatoes, parmesan cheese

\$25 per person, plus \$125 chef fee

add chicken add \$6

add shrimp scampi add \$8

### Street Taco Station

southwest marinated chicken and marinated flank steak tossed with grilled onions and bell peppers, flour tortillas, guacamole, blackened tomato salsa, salsa verde, sour cream

\$25 per person, plus \$125 chef fee

### Risotto Station

sauteed to order with asparagus tips, mushrooms, roma tomatoes, garden fresh herbs, parmesan cheese

\$25 per person, plus \$125 chef fee

add shrimp add \$6

### Mac and Cheese Station

elbow pasta, blended cheese, choice of chicken, bacon, truffle mushrooms, chives, tomatoes

\$25 per person, plus \$125 chef fee

### Seafood Station

crabcakes, scallops, shrimp skewers with cioppino sauce, garlic bread

\$37 per person, plus \$125 chef fee



## Desserts

Chocolate Tart  
\$10 per person

Strawberry Cream Puff  
\$10 per person

Vanilla Caramel Flan  
\$10 per person

Tres Leches Cake  
\$10 per person

Tiramisu  
espresso sauce, caramel crisp  
\$10 per person

Grand Marnier Chocolate Cup  
white and dark chocolate cup filled with  
fresh berries, grand marnier sabayon  
\$12 per person

New York Style Cheesecake  
fresh berries, whipped cream  
\$12 per person

Chocolate Decadence Cake  
drizzled in raspberry sauce, topped  
with whipped cream  
\$12 per person

Fruit Tart  
vanilla custard served in a sweet crust  
topped with fresh seasonal fruit  
\$10 per person

Mango Sorbet (vegan friendly)  
roasted pineapple with vanilla sauce  
and an almond tuile  
\$10 per person

Vanilla Pistachio Creme Brulee  
(up to 50 guests)  
\$12 per person

Molten Chocolate Cake  
served with hand crafted dulce de  
leche ice cream  
\$12 per person

Date Toffee Cake  
served with vanilla ice cream and  
a brown sugar drizzle  
\$10 per person

Mini Dessert Plate  
\$10 per person

# Bar Packages

## Hosted Bar Packages

prices are per person, per hour,  
plus \$175 bartender fee

**Super Premium Hosted Bar**  
super premium liquors (shots not included)  
house wines, sparkling wine, beer,  
non-alcoholic beverages  
one hour **\$33 per person**  
additional hours **\$14 per person**

**Premium Hosted Bar**  
premium liquors (shots not included)  
house wines, sparkling wine, beer,  
non-alcoholic beverages  
one hour **\$30 per person**  
additional hours **\$13 per person**

**Well Hosted Bar**  
well liquors (shots not included)  
house wines, sparkling wine, beer,  
non-alcoholic beverages  
one hour **\$25 per person**  
additional hours **\$11 per person**

**Soft Hosted Bar**  
house wines, sparkling wine, beer,  
non-alcoholic beverages  
one hour **\$18 per person**  
additional hours **\$9 per person**

**Non-Alcoholic Beverages**  
soft drinks, fruit juices, mineral water  
**\$10 per person**

## Hosted on Consumption

prices are per beverage consumed

Super Premium Drinks **\$14**

Premium Drinks **\$13**

Well Drinks **\$11**

House Wine  
(by the glass) **\$9**

House Sparkling Wine  
(by the glass) **\$9**

Beer **\$8**

Non-Alcoholic Beverages **\$5**  
soft drinks, fruit juices,  
bottled water, mineral water

Desert  
Willow  
Golf Resort



# Golf Outing Breakfast

## Continental Breakfast

\$19 inclusive per person

Freshly Baked Muffins  
Whole Fresh Fruit  
Orange Juice  
Regular and Decaf Coffee

## Grab n' Go Breakfast

\$21 inclusive per person

Coffee Station  
includes to-go cups  
Breakfast Burrito  
scrambled eggs, sausage, bacon, cheese,  
onions, peppers in a flour tortilla  
with a side of roasted salsa

OR

Breakfast Sandwich  
fried egg, ham and cheese on a croissant

## Breakfast Buffet

\$29 inclusive per person

Fresh Fruit Display  
Breakfast Pastries  
Bagels with Cream Cheese  
Scrambled Eggs  
OR Huevos Rancheros  
Bacon Strips  
Grilled Sausage Links  
Roasted Breakfast Potatoes  
OR Hash Browns  
Orange and Cranberry Juices  
Regular and Decaf Coffee

## Enhancements

price inclusive per person

Water Bottles  
to-go or staged on golf carts  
\$5 each

Blood Mary Station  
\$12 per person, plus  
\$125 bartender fee

Assorted Bars  
granola, energy, breakfast bars  
\$4 per person

Cold Cereals  
with regular and skim milk  
\$3 per person

French Toast  
with maple syrup  
\$4 per person

Eggs Benedict  
poached eggs, canadian bacon, english  
muffin, hollandaise sauce  
\$11 per person

Omelet Action Station  
fresh eggs, ham, bacon, sausage,  
cheese, onions, mushrooms, tomatoes,  
spinach, peppers  
\$13 per person, plus \$125 chef fee

Golf outing breakfast  
buffets require a  
minimum of 20 guests

# Golf Outing Boxed Lunch



## Boxed Lunch

\$22 inclusive per person  
TWO OPTIONS *add \$3*  
TWO+ OPTIONS *add \$5*

### Selections

select one for all golfers

#### Smoked Turkey

sliced turkey, monterey jack cheese, lettuce, tomato, wheat bread roll

#### Ham

smoked ham, swiss cheese, vinaigrette coleslaw, deli bread roll

#### Roast Beef

roast beef, cheddar cheese, lettuce, tomato, horseradish, baguette

#### Italian Vegetable Wrap

buffalo mozzarella, tomatoes, roasted zucchini, shredded lettuce, pesto aioli

### Sides

Freshly Baked Cookie

Bag of Chips

Whole Apple or Orange

### Beverages

Water Bottle *add \$5 each*

Sports Drink *add \$5 each*

## Premium Boxed Lunch

\$26 inclusive per person  
TWO OPTIONS *add \$3*  
TWO+ OPTIONS *add \$5*

### Selections

select one for all golfers

#### Grilled Chicken Breast

grilled chicken breast, monterey jack cheese, lettuce, tomato, brioche roll

#### Muffuletta

chopped salami, provolone cheese, mortadella, tomatoes, olives, lettuce, pepperoncini, bell peppers, onion, ciabatta roll

#### Steak Wrap

chopped steak, pepper jack cheese, corn, shredded lettuce, roasted peppers, cilantro, tortilla wrap

#### Italian Sub

salami, roast beef, chorizo, mozzarella, lettuce, tomato, roasted bell peppers, submarine bread roll

### Sides

Brownie

Bag of Chips

Whole Apple or Orange

### Beverages

Water Bottle *add \$5 each*

Sports Drink *add \$5 each*

Golf outing boxed lunches  
require a minimum  
of 20 guests

# Golf Outing Lunch Buffets

## Deli Buffet

\$30 inclusive per person

### Deli Meats

Sliced Smoked Turkey  
Country Ham  
Roast Beef

### Toppings

Cheddar and Swiss Cheese  
Sliced Tomatoes  
Onions  
Lettuce  
Pickle Spears  
Mustard and Mayonnaise  
Assorted Bread and Rolls

### Sides

Caesar Salad  
Coleslaw  
Pasta Salad  
*with fresh vegetables*  
Assorted Chips

### Desserts

Freshly Baked Cookies  
Brownies

### Beverage Station

Iced Tea  
Lemonade  
Water

## Off the Grill Buffet

\$32 inclusive per person

### Salads

Coleslaw  
Potato Salad

### Meats

Hamburgers  
Jumbo Hot Dogs

### Toppings

Sliced Cheeses  
Sliced Tomatoes  
Onions  
Lettuce  
Pickle Relish  
Sauerkraut  
Mustard, Ketchup, Mayonnaise  
Assorted Rolls and Buns

### Sides

Assorted Chips

### Desserts

Freshly Baked Cookies  
Brownies

### Beverage Station

Iced Tea  
Lemonade  
Water

Golf outing lunch buffets  
require a minimum  
of 20 guests

# Golf Outing Lunch Buffets



## Taco Bar

\$38 inclusive per person

### Salads

Caesar Salad

*south of the border style*

### Entrees

Carne Asada and Chicken

*southwest marinated carne asada and chicken, onion cilantro salsa*

### Sides

Flour Tortillas

Spanish Rice

Beans

Tortilla Chips

*salsa, guacamole, sour cream*

### Desserts

Churros

Tres Leches Cake

Arroz Con Leche

### Beverages

Soft Drinks *add \$5 each*

## BBQ Buffet

\$44 inclusive per person

### Starters

Caesar Salad

Coleslaw

Potato Salad

### Meats

Dry Rubbed Tri Tip

Texas Style BBQ Pork Ribs

Country BBQ Chicken

### Sides

Corn on the Cob

Chili

Country Style Corn Bread

### Desserts

Freshly Baked Pies

*apple, cherry, peach*

### Beverage Station

Iced Tea

Lemonade

Water

Soft Drinks *add \$5 each*

Golf outing lunch buffets  
require a minimum  
of 20 guests

# Coffee + Snack Breaks

## Executive Coffee Break

Assorted Coffee Cakes  
Cookies and Brownies  
Fresh Fruit Display  
Regular + Decaffeinated Coffee  
Assorted Teas

\$18 per person

## Fruit Veggie Break

Celery Sticks  
Whipped Herb Cream Cheese  
Peanut Butter  
Hummus  
Pita Chips  
Fresh + Dried Fruit Kabobs  
Iced Tea

\$15 per person

## Sweet Coffee Break

Regular + Decaffeinated Coffee  
Chocolate Swizzle Sticks  
Assorted Mini Biscotti  
Chocolate Whipped Cream  
Vanilla Whipped Cream  
Cinnamon + Nutmeg Garnish

\$19 per person

## Savory Snack Break

Soft Pretzel  
Mustard  
Pigs in a Blanket  
Housemade Cottage Chips  
Ranch Dip

\$16 per person

## The Chocolate Break

Chocolate Toffee  
Chocolate Mousse Shots  
Chocolate Covered Strawberries  
Assorted Chocolate Cake

\$18 per person