

Golf Outing

Menu

2025



Welcome to Your Outing

Our Executive Chef is available to craft the perfect culinary experience to suit your outing needs, personalizing the meal to make your outing truly unique. Let us know your vision and we'll create a memorable dining experience for you and your guests.

Before Your Outing

Coffee and Donuts	\$7
Assorted donuts and freshly brewed coffee station beginning 1 hour before shotgun start.	
Continental Breakfast	\$10
Assorted pastries, muffins, Danish, fresh coffee station and orange juice.	
Add whole fruit for \$1 more per person. Add fresh cut fruit bowl for \$2 more per person.	

At the Turn

Boxed Lunch	\$10
Box lunch includes ham or turkey sandwich with cheese, lettuce, & tomato, potato chips, mayo, mustard, and cookie. Add a banana, orange, or apple for \$1 per person.	
Burger Off the Grill includes chips & fully-stocked condiment bar	\$10

Sandwich Meals

Includes one sandwich per person plus two sides, toppings, and condiments

Sandwich Selections

Chicken Breast	\$14
Impossible Burger	\$13
Chargrilled Burger	\$12
BBQ Pulled Pork	\$10
Sausage - <i>Bratwurst, Polish, Italian, or Hot Dog</i>	\$9
Burger & Chicken - <i>One burger + one chicken sandwich per person</i>	\$18
Burger & Bratwurst - <i>One burger and one bratwurst per person</i>	\$17

Sides Selections

Western Baked Beans	Broccoli Bacon Salad	Italian Pasta Salad
Creamy Coleslaw	Potato Salad	Potato Chips

Hors D'oeuvres

Prices listed per 50 pieces

Cold Choices

Smoked Salmon Canapés	\$250
Prosciutto & Mozzarella Wrapped Asparagus	\$200
Prosciutto, Mozzarella & Melon Skewers	\$200
Silver Dollar Sandwiches – Ham, Turkey	\$150
Caprese Skewers	\$150
Tomato Bruschetta on Crostini	\$100
Cucumber Cups filled with Herbed Cheese	\$100
Classic Deviled Eggs	\$100

Hot Choices

Petite Beef Wellington	\$250
Steak Skewers with Bourbon BBQ Sauce	\$250
Mini Crab Cakes with Remoulade	\$200
Chicken Skewers – BBQ, Miso Mustard, Teriyaki	\$200
Spring Rolls with Sweet Chili Sauce	\$150
Spinach and Cheese Stuffed Mushrooms	\$150
Chicken Wings – BBQ, Buffalo	\$150
Bacon Wrapped Water Chestnuts with Honey Glaze	\$150
Open Faced Mini Reubens	\$150
Raspberry Brie Phyllo Bites	\$100
Meatballs – Italian, BBQ, Swedish	\$100
Coconut Shrimp with Mango Chutney Sauce	Market

Appetizer Displays

Serves Approximately 50 guests

Broadlands Signature Charcuterie Station	\$750
Seasonal Fresh Fruit Display	\$200
Vegetable Crudités with Dill Dip	\$200
Domestic Cheese and Sausage Display with Crackers	\$200
Hot Crab Dip with Crackers	\$200
Hot Spinach and Artichoke Dip with Pita Chips	\$150
Hot Black Bean and Chorizo Dip with Tortilla Chips	\$150
Red Pepper Hummus with Vegetables & Pita Chips	\$150
Fresh Guacamole, Chips & Salsa	\$100
Chilled Shrimp Cocktail	Market

Dinner Buffet Selections

Buffets require a minimum of 50 guests

Classic Dinner Buffet **\$32**

Includes two entrées, one starch, one vegetable, plated garden salad, & dinner rolls

Deluxe Dinner Buffet **\$37**

Includes two entrées, one starch, one vegetable, plated garden salad, pasta salad, fresh fruit display, & gourmet dinner rolls

Premium Dinner Buffet **\$42**

Includes two entrées, one starch, one vegetable, plated garden salad, pasta salad, fresh fruit display, Artisan cheese & sausage display, & gourmet dinner rolls

Entrée Selections

Herb Roasted Chicken

Sliced Sirloin with Gravy

Baked Haddock

Beef Tips with Gravy

Farmhouse Pork Loin

Pasta Primavera

Atlantic Salmon \$3 upgrade

Chicken Marsala

Turkey with Stuffing

Italian Sausage Lasagna

Starch Selections

Red Skin Mashed

Potatoes Gratin

Baked Potato

White Cheddar Mashed

Whipped Sweet Potatoes

Roasted Redskin Potatoes

Twice Baked Potato \$1 upgrade

Wild Rice Pilaf

Buttered Tr-Color Rotini

One-Bite Potatoes

Vegetable Selections

Bacon & Onion Green
Beans

Braised Brussel Sprouts

Flame Charred Corn

Green Beans Almandine

Roasted Seasonal
Vegetables

Honey Dill Carrots

Asparagus with Dill Butter \$1 upgrade

Special Requests

Our Executive Chef would be pleased to assist with any special menu requests, themed menus, dietary restrictions, or other arrangements that you may need. Please feel free to share your preferences and we'll create a memorable dining experience for your outing!