

Turf Club & Terrace Menu

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Winning Ticket

FESTIVAL SALAD

Chopped romaine and iceberg lettuce tossed with artichoke hearts, provolone cheese, tomatoes, salami, red onions, roasted peppers, and olives red wine vinaigrette

CAPRESE SALAD & ROASTED PEPPERS

Roma tomatoes with fresh basil, buffalo mozzarella, roasted italian style peppers

ANTIPASTI

Marinated olives, vegetables, italian style meats & cheeses

ENTREES

Chicken Parmesan

Parmesan cheese breaded chicken breast served with marinara sauce & baked mozzarella

Rosemary roasted pork loin

Rosemary and garlic studded pork loin slow roasted served with natural au jus

Penne pasta primavera

Penne pasta tossed with garlic, olive oil, parmesan cheese, fresh basil & vegetables

SIDE ITEMS

Roasted rosemary potatoes
Assorted char-grilled vegetables

DESSERTS

Tiramisu - Vanilla sponge soaked in coffee layered with mascarpone cheese and topped with bitter sweet cocoa powder

Italian style ricotta cheese cake

\$55.00 per person

Trifecta

SALSA BAR

Fresh tortilla chips, roasted tomato salsa, salsa verde and guacamole

CHEESE ENCHILADAS

Traditional cheese filled corn tortillas topped with enchilada sauce

CHICKEN FAJITAS

Marinated in Mexican seasonings, strips of chicken with grilled pepper and onion
Served with corn and flour tortillas

TACOS AL CARBON

Corn and flour tortillas to build your own beef tacos, shredded lettuce, sour cream, Three fresh salsas, cilantro & onions, lime wedges

SIDE ITEMS

Sonoran style rice
Charro beans

DESSERTS

White chocolate flan
Margarita cheese cake
Sopapillas and churros

\$51.00 per person

Belmont

HOUSE SALAD

Crisp mixed greens with tomatoes, cucumber, croutons with ranch and Italian dressings

CHEF'S SALADS

Fresh cole slaw
Paradise pasta salad
Country potato salad
Fresh fruit salad

CARVED MEATS

Select two carved meats

Carved turkey breast
Brisket of beef
Pastrami
Roast pork loin
Sugar baked ham
Corned beef
Roast beef

CONDIMENTS

Shredded lettuce, sliced tomatoes, deli pickles, assorted mustards, creamed horseradish, mayonnaise
Assorted baked breads and rolls

DESSERT

Chef's selection of assorted seasonal pies, cakes, cookies, brownies

\$45.00 per person

**PACKAGES INCLUDE:
ADMISSION & SEAT CHARGE,
TAX & GRATUITY**

All group menus include:
Coffee & Iced Tea



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Silks

ASSORTED DIPS

Hummus, white bean and basil, french onion, spinach served with lavosh crackers & potato chips

DOMESTIC CHEESE DISPLAY

Served with assorted crackers

SEASONAL VEGETABLE DISPLAY

Served with ranch dipping sauce

HOT HORS D'OEUVRES

Select from the menu below

- swedish style meatballs
- stuffed mushrooms with crab
- scallops wrapped with bacon
 - hot wings buffalo or bbq
- coconut shrimp with dipping sauce
 - pork and vegetable egg rolls
 - chicken sate, spicy peanut sauce
- breaded jalapeños with cream cheese
- tomato ,basil bruschetta • mini baked brie en crouete • coconut chicken tenders
- spinach and artichoke dip with crostini
- beef sliders • queso fundido, spicy cheese dip with tortilla chips • chicken tenders with honey mustard

DESSERT

Assorted brownies and cookies

\$38.00 per person - 3 hot selections

\$40.00 per person - 4 hot selections

Homestretch

HOUSE SALAD

Crisp mixed greens with tomato wedges, cucumber, garlic croutons
Served with ranch and italian dressing

CHEF'S SALADS

Country potato salad
Paradise pasta salad
Cole slaw
Fresh fruit salad

CHILLED DELI MEAT PLATTER

Sliced honey ham, turkey, salami, pastrami, roast beef

CONDIMENTS

Sliced tomatoes, shredded lettuce, deli pickles, mustard, mayonnaise,
Sliced assorted breads and rolls

DESSERT

Assorted brownies and cookies

\$40.00 per person

**PACKAGES INCLUDE:
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& GRATUITY**

Asian Buffet

Assorted salad bar
Orange chicken, fried rice
Mongolian beef
Vegetable chow mein noodles
Chicken egg rolls
Assorted Cakes, Pies, Apple Cobbler

\$40.00 per person

Clubhouse Picnic

Cole slaw

Shredded cabbage with a sweet tangy dressing

Potato salad

Red potatoes, hard boiled eggs, celery, mustard,
creamy mayonnaise

Fresh potato chips

With ranch dip

Grilled certified angus burgers

Served with american cheese, shredded lettuce, tomatoes, pickles, onions

Grilled bratwurst

Served with sauerkraut and assorted mustards

Grilled chicken breast

Served with sliced tomatoes, lettuce pickles

Diced fresh fruit

Assorted cookies and brownies

\$40.00 per person

Fiesta Picnic

Salsa bar

Roasted salsa, salsa verde, avocado salsa served with tri color chips

Fajitas

Mexican style chicken and beef fajitas fresh from the grill, sweet bell peppers, onions and southwest seasonings

Side items

Shredded lettuce, cilantro, limes, guacamole
Sonoran rice
Charro beans

Corn and flour tortillas

Dessert

Sopapillas and churros

\$40.00 per person

Group Plated Option

All entrees must be preordered in advance.

COBB SALAD

Diced egg, bacon, tomatoes, avocado, Swiss cheese, turkey,
Cucumbers served over seasonal crisp mixed greens and ranch dressing.
Served with muffin.

GRILLED ANGUS BURGER

Served with American cheese, shredded lettuce, tomatoes, pickles, onions, french fries and a side of fresh fruit.

FRENCH DIP

Thinly sliced Angus beef with melted Swiss cheese served with a rich au jus, horseradish cream, served with French fries and pasta salad.

BEEF OF BRISKET

Sliced Beef of Brisket served with red wine mushroom sauce, seasoned vegetables and whipped potatoes, dinner roll & butter.

CHICKEN PICCATA

Chicken breast sautéed in white wine & lemon sauce served with roasted potatoes & seasonal vegetables, dinner roll & butter.

\$35.00 per person

15 person minimum required

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Coffee & Iced Tea