

FOOD AND BEVERAGE SERVICE INCLUDES:

- One Fresh Floral Centerpiece for the Inside Guest Tables and Buffet Table
- Solid Color Linen for all Inside Guest Tables along with Skirting for Buffet, Beverage Tables and Registration Table
- Specialty Linen Available for an Additional Charge of 15.00 - \$45.00 per cloth. Please see the following web site for your selections: www.bbjlinen.com
- High Quality Disposable Plastic Plates, Flatware, Glassware, and Napkins
- China Service, Stainless Flatware, and Linen Napkins are available at an Additional Charge of \$15.00/guest per meal
- Bamboo and Logoed Plates Available for an Additional Charge
- All Service Related Equipment such as Chafing Dishes, Serving Utensils and Dishes, Barbecue Grills, etc....
- All Pricing is Subject to Applicable Taxes, and is Subject to the Tournament Approval

SUGGESTED SERVING TIMES

Breakfast	8:30 a.m. – 10:30 a.m.
Luncheon Buffet	11:30 a.m. – 2:00 p.m.
Snacks and Hors d’oeuvres	2:30 p.m. – 5:30 p.m.
Happy Hour	4:00 p.m. – 6:00 p.m.
Beverage Service	11:00 a.m. – End of Play / Last Putt

HAPPY HOUR

Each afternoon we will offer HAPPY HOUR, food and beverage service that will encourage your guests to return to your PLAYER Marquee after walking the course and put an exclamation point on their day!!

If this is of interest to you, we suggest serving Afternoon Snacks at the suggested service time above of 2:30 p.m. – 5:30 p.m. and then close the day off with HAPPY HOUR at 4:00 p.m. – 6:00 p.m.

GUARANTEED AND MINIMUM GUEST COUNTS

In order for us to plan for this event correctly, we will need you to supply us with your guaranteed guest count no later than **April 3, 2017**. No decreases to guaranteed guest counts will be accepted after the above date.

Minimum Food and Beverage guest counts are 40 guests. If under the 40 minimum guest count, in addition to the standard 19% service charge – labor charges will apply.

SERVICE CHARGE/LATE FEE

A Service Charge of 19% will be added to food and beverage charges.

The above Service Charge is not considered gratuity. Gratuity is optional.

A Late Fee of 15% will be added to food and beverage charges if Menu Selection is not submitted before **April 3, 2017**.

STAFFING

Standard Numbers of Wait Staff/Bartenders for Food and Beverage Service Provided are as follows:

Wait Staff	One (1) for every 50 guests
Bartender	One (1) for every 100 guests

Additional Staff May Be Added at a Rate of **\$30.00 per Hour** per Wait Staff and/or Bartender with a Minimum of Four (4) Hours.

PAYMENT PROCEDURES

Full payment is required before food and beverage can be served during the Event.

Full Advance Payment – April 19, 2017

Changes and/or additions during the Event will be reflected on a final invoice, which will be due 30 days after the conclusion of the Tournament.

A 1.5% service charge per month will be added to all overdue balances.

Company Check, Direct Deposit or Credit Card will be accepted for Payment.

All Food, Beverage and Service Charges are subject to Applicable Tax .

IMPORTANT DEADLINES

March 17, 2017	Food and Beverage Contract Due Preliminary Guest Counts Due Linen Selection Due
April 3, 2017	Guaranteed Guest Counts Due
April 19, 2017	Full Advance Payment

The Champion

\$ 99.75/guest

Breakfast

Continental or Healthy Choice

Luncheon Buffet

Two Grand or Traditional Lunch Entrees OR
One Entrée plus a Chef Interactive Station
Three Salads and One Dessert

Hors d'oeuvres/Afternoon Snacks

Two Hors d'oeuvres and Three Snacks

Full Bar

The Gallery

\$ 84.00/guest

Breakfast

Continental

Luncheon Buffet

Two Grand or Traditional Lunch Entrees
Three Salads and One Dessert

Hors d'oeuvres/Afternoon Snacks

Two Hors d'oeuvres and Three Snacks

Full Bar

The Player

\$ 80.75/guest

AM Beverages

Luncheon Buffet

Afternoon Snacks

Happy Hour

Full Bar

Preset Menu – No menu changes please

The Trophy

\$ 64.40/guest

AM Coffee

Luncheon Buffet

Two Traditional Lunch Entrees and Two Salads

Afternoon Snacks

Three Afternoon Snacks

Beer, Wine and Non-Alcoholic Beverages

Full Bar available for an additional \$7.00/guest

A LA CARTE

Traditional Luncheon

\$ 28.10/guest

Luncheon Buffet

Two Traditional Lunch Entrees / Two Salads / One Dessert

Grand Luncheon

\$ 33.60/guest

Luncheon Buffet

Two Grand or Traditional Lunch Entrees / Two Salads
One Dessert

Hors d'oeuvres

\$ 20.60/guest

Two Hors d'oeuvres / Three Snacks

Afternoon Snacks

\$ 15.30/guest

Three Snacks

(C) indicates item carved on the buffet

(V) indicates vegetarian option

***Please note that any changes made to the pre-set daily menus and selections are as followed:*

- \$8.00/guest for changes made to the entrees and hors d'oeuvres

- \$4.00/guest for changes made to the salads, desserts, and snacks

BEVERAGE SELECTIONS

Non-Alcoholic

\$ 12.10/guest

Coke / Diet Coke / Sprite / Dasani Bottled Water / Lemonade / Iced Tea

Beer and Wine

\$ 18.75/guest

Coke / Diet Coke / Sprite / Dasani Bottled Water / Lemonade / Iced Tea

Two (2) Brands of Domestic or Draft Style Beer / One (1) Premium Beer

William Hill Wine Chardonnay / Cabernet Sauvignon / Sauvignon Blanc / Pinot Noir

Full Bar

\$ 25.00/guest

Coke / Diet Coke / Sprite / Dasani Bottled Water / Lemonade / Iced Tea

Two (2) Brands of Domestic Beer / One (1) Premium Beer

William Hill Wine Chardonnay / Cabernet Sauvignon / Sauvignon Blanc / Pinot Noir

Jack Daniel's Bourbon / Tanqueray Gin / Grey Goose Vodka / Canadian Club Blended Whiskey / Dewar's Scotch / Bacardi Rum

**Brand names of beer and wine subject to change due to sponsor consideration.*

Pricing is per guest, per day with unlimited responsible consumption.

Each beverage package comes complete with all the required mixes, garnishes, napkins, and disposable glassware.

WEDNESDAY OPTIONS

Traditional Luncheon

Two (2) options from traditional luncheon entrees /
Two (2) salads / One (1) dessert

Grand Luncheon

Two (2) options from grand luncheon entrees or
traditional luncheon entrees / Two (2) salads /
One (1) dessert

Traditional Luncheon Entrée

Peppered Pastrami (C)

Swiss Cheese / Mustards / Rye Breads

Pulled Pork

BBQ Sauce / Cabbage / Jalapeños / Assorted Rolls

Grilled Chicken Breasts

Chipotle Ranch Sauce / Roasted Red Pepper Sauce /
Assorted Rolls / Condiments

Sandwich Platter

Avocado Spinach Wrap / Havana Turkey Sandwich

Grand Luncheon Entrée

Peach Pork Medallions

Horseradish Mustard / Honey Dijon Mustard /
Assorted Rolls

Moroccan Chicken

Dates / Pearl Onions / Moroccan Broth / Moroccan
Israeli Cous Cous

Sliced Flat Iron Steak Sandwich

Onions / Peppers / Bleu Cheese / Mustard Aioli / Garlic
Mashed Potatoes / Pretzel Rolls

Blackened Salmon

Cilantro Mango Salsa / Vegetable Rice Pilaf / Dinner
Rolls

Salads

Florida Citrus Salad

Mixed Greens / Navel Oranges Segments / Sliced
Strawberries / Honey Lemon Vinaigrettes

Pesto Pasta Salad

Spinach / Yellow Peppers / Red Peppers / Tomato /
Parmesan Cheese / Pesto / Cavatappi

Chilled Green Beans

Green Beans / Carrot Matchsticks / Toasted Almonds
Shaved Parmesan Cheese / Lemon Vinaigrette

Southwest Salad

Cilantro Greens / Corn / Black Beans / Tomato /
Red Pepper / Pepper Jack Cheese / Tortilla Strips /
Chipotle Ranch Dressing

Caprese Salad

Grape Tomatoes / Mini Mozzarella Balls / Basil / Olive
Oil / Balsamic Glaze

Desserts

Bite Size Cupcakes

Red Velvet / Carrot / Lemon

Cookies

NY Cheesecake

Strawberries

Hors d'oeuvres

Two (2) hors d'oeuvres and Three (3) Afternoon Snacks

Afternoon Snacks

Three (3) Afternoon Snacks

Hors D'oeuvres

Spicy Jam Meatballs

Sriracha / Chili Sauce / Strawberry Jam

Pork Sliders

Shredded Pork / Hawaiian Rolls / Sweet & Sticky BBQ
Sauce / Cabbage / Jalapenos / Assorted Rolls

Seven Layer Dip Bar

Black Beans / Chipotle Sour Cream / Cheese / Olives /
Jalapenos / Tomatoes / Salsa / Tortilla Strips

Buffalo Chicken Dip

Baguettes / Tortilla Strips

Afternoon Snacks

Tortilla Corn Chips

Signature Red Salsa / Green Salsa / Guacamole

Tropical Fruit Bowls

-Cantaloupe / Sea Salt / Lime

-Mango / Habanero Mint Salsa

Brownie / Blondies

Condiments to Include when applicable: Bib Lettuce / Sliced Tomatoes / Pickles / Sliced Red Onions / Cheddar and Swiss Cheeses / Mayonnaise / Mustard / Ketchup

THURSDAY OPTIONS

Traditional Luncheon

Two (2) options from traditional luncheon entrees /
Two (2) salads / One (1) dessert

Grand Luncheon

Two (2) options from grand luncheon entrees or
traditional luncheon entrees / Two (2) salads /
One (1) dessert

Traditional Luncheon Entrée

Carved Mesquite Smoked Brisket (C)

Traditional BBQ / Sweet & Sticky BBQ / Bourbon BBQ
Assorted Rolls / Corn Bread Muffins

Grilled Hamburgers

Condiments / Assorted Rolls

Pineapple Chicken

Pineapple Salsa / Cilantro Rice

Cheese and Spinach Tortellini (V)

Mushroom / Cream Sauce / Parmesan Cheese / Garlic
Bread Sticks

Grand Luncheon Entrée

Pineapple Ginger Ham (C)

Horseradish Mustard / Honey Dijon Mustard /
Assorted Rolls

Build Your Own Tacos

(Select One: Shredded Beef / Shredded Chicken)

Shredded Lettuce / Jalapenos / Cheese / Sour Cream
/ Guacamole / Tortillas / Spanish Rice / Refried Beans
/ Tortillas

Pan Roasted Chicken

Rosemary / Thyme / Yukon Gold Potatoes

Korean Short Ribs

Garlic / Soy / Honey / Hoisin / Creamy Polenta

Salads

Cranberry Spinach Salad

Spinach / Toasted Walnuts / Bleu Cheese Crumbles
/ Dried Cranberries / Pickled Red Onions / Honey
Raspberry Vinaigrette

Cous Cous Salad

Toasted Almonds / Cucumbers / Apricots / Roma Tomatoes / Parsley / Sea Salt / Apple Vinaigrette

Beet Queso Fresco

Greens / Arugula / Cilantro / Roasted Beets / Orange Segments / Queso / Citrus Vinaigrette

Roasted Heirloom Tomato

Grape Heirloom Tomato / Broccoli Florets / Cauliflower Florets / Banana Peppers / Red Onion / Feta Crumbles / Herb Garlic Dressing

Chicken Club Salad

Diced Chicken Breasts / Croutons / Bacon / Cherry Tomatoes / Mayonnaise Basil Dressing

Desserts

Cheesecake Bites

Brownie / Blondies

Southern Style Banana Pudding

Bananas / Nella Wafers / Vanilla Pudding

Hors d'oeuvres

Two (2) hors d'oeuvres and Three (3) Afternoon Snacks

Afternoon Snacks

Three (3) Afternoon Snacks

Hors D'oeuvres

Nacho Bar

Ground Beef / Hot Cheese Sauce / Guacamole / Black Olives / Tomatoes / Onions / Jalapenos / Salsa

Mini Cubans

Pork / Ham / Swiss Cheese / Pickles / Yellow Mustards / Cuban Bread

Lemon Grass Wings

Sweet Chili Sauce / Celery Sticks

Domestic Cheese Board

Cheddar / Swiss / Pepper Jack Cheese / Boursin / Crackers / Fresh and Dried Fruits / Nuts

Afternoon Snacks

Gourmet Kettle Chips

Garlic Onion Dip / Baba Janoush Dip

Sweet & Healthy Treats

M & M's / Granola Bars

Cookies

Condiments to Include when applicable: Bib Lettuce / Sliced Tomatoes / Pickles / Sliced Red Onions / Cheddar and Swiss Cheeses / Mayonnaise / Mustard / Ketchup

FRIDAY OPTIONS

Traditional Luncheon

Two (2) options from traditional luncheon entrees /
Two (2) salads / One (1) dessert

Grand Luncheon

Two (2) options from grand luncheon entrees or
traditional luncheon entrees / Two (2) salads /
One (1) dessert

Traditional Luncheon Entrée

Peppered Pastrami (C)

Swiss Cheese / Mustards / Rye Breads

Tuscan Chicken

Spinach / Roasted Red Pepper / Garlic Wine Parmesan
Sauce / Cavatappi / Baguettes

Rock Fish Tacos

Cilantro Oil / Red Radish Slaw / Limes / Tomatoes /
Cilantro / Sweet Red Onions / Flour Tortillas

Pulled Pork

BBQ Sauce / Cabbage / Jalapenos / Assorted Rolls

Grand Luncheon Entrée

Teriyaki Flank Steak (C)

Baby Kale / Pickled Ginger Aioli

Carnitas Tacos

Signature Red Salsa / Green Salsa / Guacamole /
Onions / Cilantro / Flour Tortillas

Mushroom Chicken

Cream / Red Wine / Mustards / Roasted Corn Barley
Risotto / Dinner Rolls

Lobster Mac N Cheese

Cheese Blend / Lobster / Elbow Macaroni / Bread
Crumb Crust

Salads

Orange Kale Salad

Fire Roasted Peppers / Pickled Red Onions / Toasted
Sunflower Seeds / Mandarin Oranges / Orange Citrus
Vinaigrette

Quinoa Salad

Black Beans / Corn / Peppers / Cilantro / Lime
Dressing

Garden Salad

Romaine / Parmesan Cheese / Roma Tomatoes /
Cucumbers / Carrots / Avocado Ranch Dressing

Cajun Macaroni

Red Onion / Pickle Relish / Bell Peppers / Cheddar
Cheese / Hard Boiled Eggs / Cajun Dressing / Elbow
Macaroni

Asian Slaw

Napa Cabbage / Snow Peas / Carrots / Radishes / Soy
Vinaigrette

Desserts

Tres Leches

Cookies

Pie Trio

Key Lime / Pecan / Coconut Chess

Hors d'oeuvres

Two (2) hors d'oeuvres and Three (3) Afternoon Snacks

Afternoon Snacks

Three (3) Afternoon Snacks

Hors D'oeuvres

Bleu Cheese Dip

Creamy Bleu Cheese / Bacon Bits / Diced Tomatoes /
Gourmet Kettle Chips

Crispy Honey Chicken Sliders

Crispy Onions / Honey Mustard Mayo / Miniature
Buns

Antipasto Platter

Fire Roasted Peppers / Grilled Mushrooms /
Marinated Artichokes / Banana Peppers / Green
Olives / Black Olives / Roasted Roma Tomatoes /
Genoa Salami / Capicola / Burrata Mozzarella

Spicy Jam Meatballs

Sriracha / Chili Sauce / Strawberry Jam

Afternoon Snacks

Nuts & Dried Fruits

Peanuts / Mixed Nuts / Apricots / Cranberry Raisins / Apples

Cheddar Cheese

Sharp Cheddar Cheese

Dessert Squares

SATURDAY OPTIONS

Traditional Luncheon

Two (2) options from traditional luncheon entrees / Two (2) salads / One (1) dessert

Grand Luncheon

Two (2) options from grand luncheon entrees or traditional luncheon entrees / Two (2) salads / One (1) dessert

Traditional Luncheon Entrée

Maple Turkey (C)

Maple Glaze / Peach Chutney / Garlic Chive Aioli / Assorted Rolls

Cheese and Spinach Tortellini (V)

Mushroom / Cream Sauce / Parmesan Cheese / Garlic Bread Sticks

Bratwursts

Onions / Ketchup / Mustards / Hoagie Buns

Grilled Hamburgers

Condiments / Assorted Rolls

Grand Luncheon Entrée

Bourbon Pit Ham (C)

Bourbon Glaze / Honey Dijon Mustard / Horseradish Mustard / Assorted Rolls

Sliced Flat Iron Steak Sandwich

Onions / Peppers / Bleu Cheese / Mustard Aioli / Garlic Mashed Potatoes / Pretzel Rolls

Blackened Salmon

Cilantro Mango Salsa / Vegetable Rice Pilaf

BBQ Chicken Thighs

Sweet & Sticky BBQ Sauce / Roasted Rosemary Yukon Gold Potatoes

Salads

Southwestern Salad

Cilantro Greens / Corn / Black Beans / Tomato / Red Pepper / Pepper Jack Cheese / Tortilla Strips / Chipotle Ranch Dressing

Chicken Club Salad

Diced Chicken Breasts / Croutons / Bacon / Cherry Tomatoes / Mayonnaise Basil Dressing

Chilled Green Beans

Green Beans / Carrot Matchsticks / Toasted Almonds / Shaved Parmesan Cheese / Lemon Vinaigrette

Florida Citrus Salad

Mixed Greens / Navel Oranges Segments / Sliced Strawberries / Honey Lemon Vinaigrettes

Mustard Potato Salad

Hard Boiled Eggs / Green Onion / Celery / Creamy Dijon Mayo Dressing

Desserts

Brownie Bites

Bite Size Cupcakes

Red Velvet / Carrot / Lemon

Caramel Rice Pudding

Strawberry Jam

Hors d'oeuvres

Two (2) hors d'oeuvres and Three (3) Afternoon Snacks

Afternoon Snacks

Three (3) Afternoon Snacks

Hors D'oeuvres

Hummus Spreads

Traditional Hummus / Roasted Red Pepper Hummus / Florentine Hummus / Pita Chips

Brisket Sliders

Horseradish BBQ / BBQ Sauce / Miniature Buns

Baked Avocado Artichoke Dip (V)

Cream Cheese / Red Onion / Roasted Garlic / Avocado / Artichoke / Sundried Tomatoes / Crackers

Mini Cubans

Pork / Ham / Swiss Cheese / Pickles / Yellow Mustards / Cuban Bread

Afternoon Snacks

Vegetable Crudité Station

Carrots / Celery / Grape Tomatoes / Yellow Peppers / Cucumbers / Ranch Dressing

Tropical Fruit Bowls

-Pineapple / Cilantro / Chili Flakes
-Watermelon Mint

Cookies

Condiments to Include when applicable: Bib Lettuce / Sliced Tomatoes / Pickles / Sliced Red Onions / Cheddar and Swiss Cheeses / Mayonnaise / Mustard / Ketchup

SUNDAY OPTIONS

Traditional Luncheon

Two (2) options from traditional luncheon entrees /
Two (2) salads / One (1) dessert

Grand Luncheon

Two (2) options from grand luncheon entrees or
traditional luncheon entrees / Two (2) salads /
One (1) dessert

Traditional Luncheon Entrée

Carved Mesquite Smoked Brisket (C)

Traditional BBQ / Sweet & Sticky BBQ / Bourbon BBQ
/ Assorted Rolls / Corn Bread Muffins

Grilled Chicken Breasts

Chipotle Ranch Sauce / Roasted Red Pepper Sauce /
Condiments / Assorted Rolls

Baked Vegetable Ziti (V)

Basil / Tomato Sauce / Parmesan / Mozzarella / Red
Onion / Yellow Peppers / Garlic Breadsticks

Pulled Pork

BBQ Sauce / Cabbage / Jalapenos / Assorted Rolls

Grand Luncheon Entrée

Pineapple Ginger Ham (C)

Horseradish Mustard / Honey Dijon Mustard /
Assorted Rolls

Green Curry Chicken

Sugar Snap Peas / Bean Sprouts / Red Onions / Thai
Basil / Oyster Mushrooms / Ginger / Lemon Grass
Jasmine Rice

Hamburger Bar

Mushrooms / Bacon / Pico de Gallo / Jalapenos /
Guacamole / BBQ / Sour Cream / Condiments / Assorted
Rolls

Mushroom Chicken

Cream / Red Wine / Mustards / Roasted Corn Barley
Risotto

Salads

Garden Salad

Romaine / Parmesan Cheese / Roma Tomatoes /
Cucumbers / Carrots / Avocado Ranch Dressing

Caprese Salad

Grape Tomatoes / Mini Mozzarella Balls / Basil / Olive
Oil / Balsamic Glaze

Cous Cous Salad

Toasted Almonds / Cucumbers / Apricots / Roma
Tomatoes / Parsley / Sea Salt / Apple Vinaigrette

Tuna Pasta

White Tuna / Peas / Celery / Red Onion / Mayonnaise
Dressing / Red Peppers / Shell Pasta

Wedge Salad

Iceberg Wedges / Bleu Cheese Crumbles / Bacon /
Tomatoes / Scallions / Bleu Cheese Dressing

Desserts

Pound Cakes

Mixed Berry Cobbler

Whipped Cream

Cheesecake Bites

Hors d'oeuvres

Two (2) hors d'oeuvres and Three (3) Afternoon Snacks

Afternoon Snacks

Three (3) Afternoon Snacks

Hors D'oeuvres

Domestic Cheese Board

Cheddar / Swiss / Pepper Jack / Boursin / Crackers /
Fresh and Dried Fruits / Nuts

Lemon Grass Wings

Sweet Chili Sauce / Celery Sticks

Italian Meatball Sliders

Marinara Sauce / Mozzarella Cheese / Mini Torpedo
Rolls

Mushroom Cap Bake

Portobello Mushrooms / Button Mushrooms /
Parmesan Cheese

Afternoon Snacks

Tortilla Corn Chips

Signature Red Salsa / Green Salsa / Guacamole

Veggie Chips

Pimento Cheese Dip

Brownies / Blondies

Condiments to Include when applicable: Bib Lettuce / Sliced Tomatoes / Pickles / Sliced Red Onions / Cheddar and Swiss Cheeses / Mayonnaise / Mustard / Ketchup

THE PLAYER PACKAGE • WEDNESDAY

\$ 80.75/guest

AM BEVERAGE SERVICE

Regular Coffee / Bottled Water

LUNCHEON BUFFET**Peppered Pastrami (C)**

Mustards / Swiss Cheese

Peach Pork Medallions

Rice Pilaf / Peach Jam

Assorted Rolls**Florida Citrus Salad**

Mixed Greens / Navel Orange Segments / Sliced Strawberries / Glazed Almonds / Honey Lemon Vinaigrette

Pesto Pasta Salad

Spinach / Yellow Peppers / Red Peppers / Tomato / Parmesan Cheese / Pesto / Cavatappi

Bite Size Cupcakes

Red Velvet / Carrots / Lemon

AFTERNOON SNACKS**Tortilla Corn Chips**

Signature Red Salsa / Green Salsa / Guacamole

Tropical Fruit Bowls-Cantaloupe / Sea Salt / Lime
-Mango / Habanero Mint Salsa**Brownie / Blondies****HAPPY HOUR****Seven Layer Dip Bar**

Black Beans / Chipotle Sour Cream / Cheese / Olives / Jalapenos / Tomatoes / Salsa / Tortilla Chips

Spicy Jam Meatballs

Sriracha / Chili Sauce / Strawberry Jam

Buffalo Chicken Dip

Baguettes / Tortilla Chips

BEVERAGE SERVICE**Full Bar****THE PLAYER PACKAGE • THURSDAY**

\$ 80.75/guest

AM BEVERAGE SERVICE

Regular Coffee / Bottled Water

LUNCHEON BUFFET**Mesquite Smoked Brisket (C)**

Traditional BBQ Sauce / Sweet & Sticky BBQ Sauce / Bourbon BBQ Sauce

Pan Roasted Chicken

Rosemary / Thyme / Yukon Gold Potatoes

Assorted Rolls / Corn Bread Muffins**Cranberry Spinach Salad**

Spinach / Toasted Walnuts / Bleu Cheese Crumbles / Dried Cranberries / Pickled Red Onion / Honey Raspberry Vinaigrette

Cous Cous Salad

Sliced Toasted Almonds / English Cucumber Sliced Dried Apricots / Diced Roma Tomatoes / Flat Leaf Parsley / Sea Salt / Apple Vinaigrette

Cheesecake Bites

(Assortments May Vary)

AFTERNOON SNACKS**Gourmet Kettle Chips**

Garlic Onion Dip / Baba Janous Dip

Sweet & Healthy Treats

M & M's / Granola Bars

Cookies**HAPPY HOUR****Domestic Cheese Board**

Cheddar / Swiss / Pepper Jack / Blue Cheese / Cheese / Boursin / Crackers / Fresh and Dried Fruits / Nuts

Nacho Bar

Ground Beef / Hot Cheese Sauce / Guacamole / Black Olives / Tomatoes / Onions / Jalapenos / Salsa

Mini Cubans

Pork / Ham / Swiss Cheese / Pickles / Yellow Mustard / Cuban Bread

BEVERAGE SERVICE

Full Bar

THE PLAYER PACKAGE • FRIDAY

\$ 80.75/guest

AM BEVERAGE SERVICE

Regular Coffee / Bottled Water

LUNCHEON BUFFET

Teriyaki Flank Steak (C)

Baby Kale / Pickled Ginger Aioli

Rock Fish Tacos

Cilantro Oil / Red Radish Slaw / Limes / Tomato / Cilantro / Sweet Red Onions

Assorted Rolls / Flour Tortillas

Orange Kale Salad

Fire Roasted Peppers / Pickled Red Onions / Toasted Sunflower Seeds / Mandarin Oranges / Orange Citrus Vinaigrette

Quinoa Salad

Black Beans / Corn / Peppers / Cilantro / Lime Dressing

Pie Trio

Key Lime / Pecan / Coconut Chess

AFTERNOON SNACKS

Nuts & Dried Fruits

Peanuts / Mixed Nuts / Apricots / Cranberry Raisins / Apples

Cheddar Cheese Crackers

Sharp Cheddar Cheese

Dessert Squares

HAPPY HOUR

Antipasto Platter

Fire Roasted Peppers / Grilled Mushrooms / Marinated Artichokes / Banana Peppers / Green Olives / Black Olives / Roasted Roma Tomatoes / Genoa Salami / Capicola / Burrata Mozzarella

Crispy Honey Chicken Sliders

Crispy Onions / Honey Mustard Mayo / Miniature Buns

Bleu Cheese Dip

Creamy Bleu Cheese / Bacon Bits / Diced Tomatoes / Gourmet Kettle Chips

BEVERAGE SERVICE

Full Bar

THE PLAYER PACKAGE • SATURDAY

\$ 80.75/guest

AM BEVERAGE SERVICE

Regular Coffee / Bottled Water

LUNCHEON BUFFET

Maple Turkey (C)

Maple Glaze / Peach Chutney / Garlic Chive Aioli

Sliced Flat Iron Steak Sandwich

Onions / Peppers / Bleu Cheese / Mustard Aioli / Garlic Mashed Potatoes

Assorted Rolls / Pretzel Rolls

Southwestern Salad

Cilantro Greens / Corn / Black Beans / Tomato / Red Pepper / Pepper Jack Cheese / Tortilla Strips / Chipotle Ranch Dressing

Chicken "Club" Salad

Diced Chicken Breast / Croutons / Bacon / Cherry Tomatoes / Mayonnaise Basil Dressing

Cranberry Rice Pudding

Strawberry Jam

AFTERNOON SNACKS

Vegetable Crudité Station

Carrots / Celery / Grape Tomatoes / Yellow Peppers / Cucumbers / Ranch Dressing

Tropical Fruit Bowls

-Pineapple / Cilantro / Chili Flakes
-Watermelon Mint

Cookies

HAPPY HOUR

Hummus Spreads

Traditional Hummus / Roasted Red Pepper Hummus / Florentine Hummus / Pita Chips

Brisket Sliders

Horseradish BBQ / BBQ Sauce / Miniature Buns

Baked Avocado Artichoke Dip (V)

Cream Cheese / Red Onion / Roasted Garlic / Avocado / Artichoke / Sundried Tomatoes / Crackers

BEVERAGE SERVICE

Full Bar

THE PLAYER PACKAGE • SUNDAY

\$ 80.75/guest

AM BEVERAGE SERVICE

Regular Coffee / Bottled Water

LUNCHEON BUFFET

Pineapple Ginger Ham (C)

Horseradish Mustard / Honey Dijon Mustard

Mushroom Chicken

Cream / Red Wine / Mustards / Roasted Corn Barley Risotto

Assorted Rolls

Garden Salad

Romaine / Shaved Parmesan Cheese / Diced Roma Tomatoes / Diced English Cucumbers / Carrot

Matchsticks / Avocado Ranch Dressing

Caprese Salad

Grape Tomatoes / Mini Mozzarella Balls / Basil / Olive Oil / Balsamic Glaze

Mixed Berry Cobbler

Whipped Cream

AFTERNOON SNACKS

Tortilla Corn Chips

Signature Red Salsa / Green Salsa / Guacamole

Veggie Chips

Pimento Cheese Dip

Brownie / Blondies

HAPPY HOUR

Domestic Cheese Board

Cheddar / Swiss / Pepper Jack / Boursin / Crackers / Fresh and Dried Fruits / Nuts

Lemon Grass Wings

Sweet Chili Sauce / Celery Sticks

Italian Meatball Sliders

Marinara Sauce / Mozzarella Cheese / Mini Torpedo Rolls

BEVERAGE SERVICE

Full Bar

No changes or substitutions will be permitted to THE PLAYERS menus. Thank you.

PACKAGE ENHANCEMENTS

BREAKFAST

AM Beverage Service

Regular Coffee / \$ 21.80/gallon

Decaffeinated Coffee / \$ 21.80/gallon

Hot Tea / \$ 21.80/gallon

Chilled Apple / Cranberry / Orange Juice / Bottled Water - \$ 4.50/guest

Lite Breakfast

\$ 8.25/guest

Muffins (Assortment may vary daily)

Chilled Apple / Cranberry / Orange Juices

Regular Coffee

Continental Breakfast

\$ 13.45/guest

Melons / Pineapple / Grapes / Strawberries

Donuts / Muffins / Bagels / Fruit Preserves / Cream Cheese (Assortment may vary daily)

Chilled Apple / Cranberry / Orange Juices

Regular Coffee

Healthy Choice Breakfast

\$ 15.55/guest

Melons / Pineapple / Grapes / Strawberries

Bagels / Cream Cheese / Fruit Yogurt Cups / Dry Cereals / Milk

Chilled Apple / Cranberry / Orange Juices

Regular Coffee

Eye Opener Breakfast

\$ 23.10/guest

Melons / Pineapple / Grapes / Strawberries

Breakfast Breads / Donuts / Muffins / Bagels / Assorted Danish

Fruit Preserves / Butter / Cream Cheese (Assortment May Vary Daily)

Select one (1) Item:

Creamy Hash Browns / Parmesan Potato Tart / Oven Browned Potatoes / Potatoes O'Brien

Select two (2) Items:

Bacon / Pork Sausage Links / Sausage Patties / Turkey Sausage Links

Select two (2) Items:

Scrambled Eggs (Chives) / Cheese Omelets / Breakfast Egg Bake (Swiss Cheese / Egg/ Bacon / Sausage/Mushrooms) / Buttermilk Pancakes (Warm Apple Topping / Maple Syrup) / Cinnamon French Toast (Maple Syrup) / Breakfast Sausage Burritos / Breakfast Tacos (Flour Tortillas / Scrambled Eggs / Sausage / Onions / Cheddar Cheese /Jalapeños / Salsa)

Chilled Apple / Cranberry / Orange Juices

Regular Coffee

CHEF INTERACTIVE STATIONS

Must be purchased with a Full Breakfast and/or Luncheon Buffet and will act as one entree

\$ 14.30/guest

Eggs to Order

Cheddar and Swiss Cheese / Diced Olives / Fresh Mushrooms / Onions / Green and Red Bell Peppers / Tomatoes / Sausage / Crisp Bacon / Diced Ham

Grandma's Griddle

Buttermilk Pancakes / Cinnamon Swirl French Toast / Maple Syrup / Fresh Sliced Berries / Whipped Butter / Whipped Cream

Crepe Station

Whipped Cream / Toasted Almonds / Sugar / Berries / Caramelized Bananas / Nutella / Chocolate / Honey Lavender Butter / Whipped Butter

11:00am – End of Play

Mushroom and Tenderloin Station

Tenderloin of Beef / Shitake Mushroom / Crimini
Mushroom / Button Mushroom / Portobello Mushroom
/ Infused Butters / Assorted Rolls

Mac and Cheese Bar

Pasta:

Elbow Macaroni

Cheese:

Classic / Gruyere / Gouda

Toppings:

Bacon / Roasted Cauliflower / Mushrooms / Scallions
/ Salsa / Cilantro / Jalapenos / Garlic / Roasted Red
Pepper / Sriracha Chili Sauce / Won Ton Strips /
Sliced Italian Sausage

Panini's

Choose Two (2):

Caprese / Tomato / Basil / Mozzarella / Balsamic
Glaze

Honey Ham / Aged Cheddar / Arugula / Stone Ground
Mustard

Smoked Turkey / Pepper Jack Cheese / Pesto Mayo /
Tomato

Cuban / Pork / Ham / Swiss Cheese / Yellow Mustard

French Toast / Peanut Butter & Jelly

Kettle Chips

Leaning Tower of Pasta

Choose Two (2):

Pasta:

Farfalle

Penne

Cavatappi

Cheese Tortellini

Meat and Vegetables:

Italian Sausage

Chicken

\$Jumbo Shrimp

Julienned Vegetables

Sauces:

Marinara

Pesto

Garlic Wine Sauce

Alfredo

Baguettes / Bread Sticks

Quesadilla Station

Choose Two (2):

Tequila Chicken / Pork Carnita / Mojo Skirt Steak /
\$Cilantro Lime Shrimp

Toppings:

Tomato / Onion / Jalapenos / Black Olives / Cheddar
Cheese / Guacamole / Pico de Gallo / Sour Cream /
Salsa

Choose One (1):

Hot Toppings: Black Beans / Refried Beans

Ice Cream Sandwich Station

Jumbo Chocolate Chip Cookies / Vanilla Ice Cream /
Dry Roasted Peanuts / Cashews / Chocolate Chips /
Strawberries / Candy Sprinkles / Oreo Crumbles /
Crushed Candy Bars

\$Denotes an Additional Charge of \$5.00/guest

ENTREES

New York Strip (C)

\$ 10.00/guest

Horseradish Crème / Petite Rolls

Teriyaki Shrimp

\$ 8.00/guest

Garlic Fried Rice / Red Peppers / Green Onions /
White Bean Sprouts

Pesto Prosciutto Snapper

\$ 10.00/guest

Basil Pesto / Tomato Cous Cous

Beef Tenderloin (C)

\$ 10.00/guest

Horseradish Crème / Bleu Cheese Crumbles /
Miniature Buns

DESSERTS

Peterbrook Sampler

\$ 8.00/guest

Creamy Milk Chocolate Covered Popcorn / Chocolate Covered Pretzel Rods / Assorted Treats / Dark Coated Pecan Clusters (Assortments Vary)

Gourmet Ice Cream Bars

\$ 4.50/guest

Individual Cake Cups

\$ 5.00/guest

Chocolate / Lemon / Banana / Strawberry
(Assortments Vary)

HORS D'OEUVRES

Baked Potato Bar

\$ 6.00/guest

Shrimp Chili / Sour Cream / Cheddar Cheese / Chives

Blackened Tenderloin Sliders

\$ 10.00/guest

Onions / Mushrooms / Bacon Jam / Mustard Aioli / Miniature Pretzel Buns

Mini Hot Dog Bar

\$ 6.00/guest

Ketchup / Mustard / Relish Aioli / Hot dog Buns

Scallop Shrimp Ceviche

\$ 10.00/guest

Scallops / Shrimp / Avocado / Lime / Tortilla Chips

Thai Shrimp Cakes

\$ 10.00/guest

Sweet Chili Sauce / Ginger Cilantro Aioli / Miniature Buns

Shrimp Cocktail

\$ 3.75/piece

Jumbo Gulf Shrimp / Horseradish Cocktail Sauce / Tomato Brandy Cocktail Sauce / Lemon Wedges

AFTERNOON SNACKS

Gourmet Ice Cream Bars

\$ 4.50/guest

Old Fashion Popcorn Machine

\$ 7.00/guest

"Grab & Go" Snacks

\$ 10.00/guest

Assorted Chips / Trail Mix / Cookies / Candies / Granola Bars (Assortments Vary)

11:00am – End of Play

Penny Candy Jars

\$ 10.00/guest

5 Penny Candies / Color Themes Available

Trail Mix Bar

\$ 10.00/guest

Peanuts / Almonds / Dried Apricots / Dried Cherries / Dried Bananas / Pretzels / Granola / M & M's

Cool Drink Station: Infused Waters

\$ 8.00/guest

(Select Two Flavors): Cucumber / Strawberry Lemon Basil / Triple Berry / Watermelon Mint /

Orange Blueberry / Rosemary Grapefruit / Citrus Cilantro