

Outing Packages

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| **The Birdie** | **The Eagle** |
| * Continental **Breakfast**
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 |
| * **Lunch** ticket to be redeemed at the halfway house during the round. One **hamburger** or two **hot dogs** with a soda/water
* Green fees, cart fees
* Prizes ($10.00 pro shop **credit** per player)
* Scoring service provided
 | * **Lunch** ticket to be redeemed at the halfway house during the round. One **hamburger** or two **hot dogs** with a soda/water
* Buffet dinner \*see attached buffet menu
* One hour House **open bar**
* Green fees, cart fees
* Use of practice **range**
* Prizes ($10.00 pro shop **credit** per player)
* Scoring service provided
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**The Double Eagle**

* Buffet **Lunch**
* Buffet **Dinner**
* **Open Bar** (House) for 1 hour ($2.00 additional per person for an upgrade to premium)
* Green fees, cart fees
* Use of practice **range**
* Prizes ($10.00 pro shop **credit** per player)
* Scoring service provided

**Add on Domestic Draft Beer Lunch to any package for an additional cost per**

 **(Maximum of 2 hours)**

A minimum of 50 people are required for all banquet packages.

Larger groups will be required to eat meals at specific time frames.

Packages include NJ state sales tax. Food and beverage subject to 20% service charge



Lunch Buffet Menu

**Salad Bar**

*Garden Greens*

Mix of Baby Kale, Spinach, Romaine, and Swiss Chard

*Vegetables*

Carrots, Cucumber, Tomatoes

*Croutons*

Garlic and Herb Roasted

*Dressings*

Ranch, Toasted Sesame

**Off The Grill**

*Hamburgers*

Lettuce, Tomato, Onion, American & Cheddar Cheese Potato Roll

*Hot Dogs*

All beef hotdogs, sauerkraut, relish, mustard

**Sides**

*Dill Pickles*

*Homemade Rosemary and Sea Salt Potato Chips*

*Homemade Coleslaw*

**Dessert**

*Ice Cream Sundae Bar*

Vanilla & Chocolate Ice Cream

Oreo pieces, M&Ms, Toasted Coconut, Reese’s Pieces, Caramel,

Chocolate Syrup, Rainbow Sprinkles

**Add Ons**

(additional cost per person)

*Grilled/BBQ/Jerk Chicken Breasts*

*Baby Back Ribs*

*Shrimp Cocktail*

*Baked Beans*

*Jalapeno Corn Bread*



Dinner Buffet Menu

**Salad Bar**

*Garden Greens*

Mix of Baby Kale, Spinach, Romaine, and Swiss Chard

*Vegetables*

Carrots, Cucumber, Tomatoes

*Croutons*

Garlic and Herb Roasted

*Dressings*

Ranch, Toasted Sesame

**Pasta Station**

*Penne Vodka, Fettuccini Alfredo, and Shells with Marinara Sauce*

**Choice Of TWO Entrees**

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| *Chicken Francaise* | *Swedish or Italian Meatballs* | *Roasted Farro Island Salmon* |
| *Chicken Marsala* | *Stir Fry Beef and Broccoli* | *Tilapia Oreganata* |
| *Chicken Florentine* | *Eggplant Parmesan* | *Roasted Pork Loin* |
| *Chicken Hawaiian* | *Sausage and Peppers* |  |

**Roasted Red Bliss Potatoes**

*Olive Oil, Garlic, Herbs*

**Roasted Vegetables**

*Seasonal Selection*

**Basket of Warm Bread**

*Butter*

**Dessert**

*Ice Cream Sundae Bar*

Vanilla & Chocolate Ice Cream

Oreo pieces, M&Ms, Toasted Coconut, Reese’s Pieces, Caramel,

Chocolate Syrup, Rainbow Sprinkles

**Add Ons**

(additional cost per person)

*Carving Station: Glazed Turkey, Top Round of Beef,*

 *or Pastrami Brisket*

*Baby Back Ribs*

*Shrimp Cocktail*