IN-HOUSE CATERING MENUS

CONTINENTAL BREAKFAST

\$18 PER PERSON

Freshly Baked Pastries, Fresh Seasonal Whole Fruit Basket, Assorted Individual Grab n' Go Yogurt with House Granola, Assorted Bagels with Butter, Cream Cheese, and Jams

CLASSIC BREAKFAST

\$24 PER PERSON

Freshly Baked Pastries, Fresh Seasonal Whole Fruit Basket, Fresh Scrambled Eggs, Sausage Links and Applewood Smoked Bacon, Hot and Ready Home Fries, French Toast with Maine Maple Syrup

FRENCH-STYLE BREAKFAST

\$28 PER PERSON

Freshly Baked Pastries, Fresh Seasonal Whole Fruit Basket, Assorted Individual Grab n' Go Yogurt with House Granola, Assorted Bagels with Butter, Cream Cheese, and Jams, Hot and Ready Home Fries, Sausage Links and Applewood Smoked Bacon, Farmers Quiche: Spinach and Chicken Sausage, Garden Vegetable, or Bacon and Cheddar Cheese

GRAB N' GO BREAKFAST

\$20 PER PERSON

Fresh Seasonal Whole Fruit, Granola Bars, Trail Mix, Freshly Baked Pastries, Assorted Individual Grab n' Go Yogurt, Vegetable Breakfast Burrito, Ham Egg and Cheese Breakfast Sandwiches

* Items within each package may be removed to lesson the per person amount. This must be discussed and approved with your on-site planner*

IN-HOUSE CATERING MENUS

COLD CUT LUNCH

\$20 PER PERSON

Premade Turkey, Ham, Tuna Salad, and Vegetarian Wraps, Served with Chips and a Cookie.

Add \$2 per person for each additional item: Potato Salad, Cole Slaw, Bottled Water, Soda Can.

Add \$12 per person for a custom logo lunch box

GOLF N' GRILL LUNCH

\$26 PER PERSON

Displayed Hamburgers, Cheeseburgers, Veggie Burgers, Maine Red Snapper Hot Dogs, Assorted Condiments, Lettuce, Tomato, Onion, Hamburger and Hot Dog Buns, Homemade Red Bliss Potato Salad, Individual Bag of Chips, Freshly Baked Cookies

Add \$7 per person for each additional item: Italian Sausage with Peppers and Onions, BBQ Pulled Pork, BBQ Grilled Chicken

In season we are happy to offer an attended grilling option with a chef fee of \$200

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pricing does not include staffing fees, 8% sales tax, or 20% gratuity

IN-HOUSE CATERING MENUS

PASSED HORS D'OEAUVRES PRICING IS BASED ON 2 PIECES PER PERSON

Vegetarian Options are \$3 Per Person: Bruschetta on Crostini French Fry Cups with Ketchup Veggie Spring Rolls with Thai Chili Sauce Roasted Stuffed Mushrooms Margherita Flatbread Bites Mini Spanakopita Triangles

Meat and Poultry Options are \$5 Per Person: Pulled Pork Poutine Cups Pork Pot Stickers with Garlic Soy Sauce Bacon Mac and Cheese Cups Mini Meatballs Teriyaki Chicken Satay Cheeseburger Sliders Fried Chicken Bites

Seafood Options are \$7 Per Person: Mini Maine Crab Cakes Mini Maine Lobster Rolls with Lemon Tarragon Aioli Bacon Wrapped Scallops Shrimp Cocktail

APPETIZER DISPLAY TABLES

PRICING IS A PER PERSON RATE

Mediterranean Crudité \$8 Per Person Cheese and Crudité \$10 Per Person Cheese and Charcuterie \$14 Per Person Raw Bar, mkt price

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pricing does not include staffing fees, 8% sales tax, or 20% gratuity

IN-HOUSE CATERING MENUS

BACKYARD BBQ DINNER

\$36 PER PERSON

BBQ Grilled Chicken, BBQ Pulled Pork, Beer Braised Italian Sausage with Peppers and Onions, Chopped Wedge Salad, Homemade Red Bliss Potato Salad, Grilled Corn on the Cob, and Freshly Baked Cookies

Add \$3 per person for each additional item: Grilled Garlic and Herb Seasonal Vegetables, Homemade Cole Slaw, Macaroni and Cheese, Caesar Salad, Pasta Salad, and Freshly Baked Bread Rolls with Butter

In season we are happy to offer an attended grilling option with a chef fee of \$200

18TH GREEN DINNER

\$42 PER PERSON

Baked Stuffed Chicken, Baked Gulf of Maine Salmon, Seasonal Garden Salad, Oven Roasted Seasoned Potatoes, Oven Roasted Garlic and Herb Vegetables, Rice Pilaf, and Freshly Baked Bread Rolls with Butter

Add \$3 per person for each additional item: Grilled Corn on the Cob, Homemade Cole Slaw, Macaroni and Cheese, Caesar Salad, Pasta Salad, and Potato Salad

* Items within each package may be removed to lesson the per person amount. This must be discussed and approved with your on-site planner*