

## Breakfast Options

Coffee Station with Breakfast Pastries 4.00 pp\*

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Cakes Breakfast Pastry Danish Muffins Bagels Fresh Fruit

Yogurt Coffee Orange & Cranberry Juice 5.50 pp\*

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Breakfast Buffet: Scrambled Eggs Sausage Bacon Hash Browns Fresh Fruit

Yogurt Danish Cakes Coffee Orange & Cranberry Juice 14.50 pp\*

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## Hors D'Oeuvres

Cheese, Fresh Fruit & Crackers Vegetable Platter Chicken Fingers

Italian or Swedish Meatball Stuffed Mushrooms Mozzarella Sticks Buffalo Wings

One Selection 5.00 pp\* Two Selections 7.50 pp\* Three Selections 10.00 pp\*

Above must be served in conjunction with a meal.

## Desserts

Ice Cream, Whipped Cream & Chocolate Sauce 2.00 pp\*

Cheesecake Factory Cheese Cake 3.00 pp\*

Dessert Buffet: Variety of Cakes Cookies Brownies Cream Puffs 4.00 pp\*

Make Your Own Sundae Station; Strawberries Chocolate Nuts Oreos Whipped Cream 4.00 pp\*

## Bar Arrangements

Cash Bar Available Premium Open Bar ; 1 Hour 10.00 pp\* 2 Hour 14.00 pp\* 3 Hour 16.00 pp\*

Keg of Bud or Bud Light 250.00\*

Arrangements for a hospitality cart on the course must be made in advance

## Important Information

- We will gladly customize any party to meet individual tastes and budgets. If you would like to make a substitution, just ask!
- Arrangements for dietary restrictions must be made in advance of tournament.
- Full payment for food services must be made on or before the day of the tournament.
- Prices and menu items are subject to change. Some Buffets require a thirty person minimum.
- You are not permitted to bring food or beverages to Portland Golf Course. Distribution of these items could expose you and your group to unnecessary liability.
- To preserve the quality of the food, service will be started within a timely manner of the anticipated end of the tournament. Any delays (putting contests, speakers, raffles, etc..) must be arranged in advance and may incur an additional charge for labor.

\*Please take into consideration that 18% service charge and 6.35% CT sales tax will be added to your final total.

# On The Green Restaurant

## 2012 Catering Services

### "Hole in One" Dinner

Roast Prime Rib of Beef New York Strip Steak Baked Stuffed Shrimp Swordfish Steak  
or Chicken Cordon Bleu Dinner is plated and served with Fresh Garden Salad  
Warm Dinner Rolls Fresh Vegetables Baked Potato 27.50 per person\*

### Big Bertha Buffet

Select three entrees from the following:

Chicken (Italian, Lemon Pepper, Marsala) Sausage & Peppers Eggplant Rosa Italian or Swedish Meatballs  
Sole Florentine Seafood Stuffed Sole Sliced Top Sirloin Carved Steam Ship Round (add 1.00pp)  
Select One Pasta: Penne Marinara or Ricotta Stuffed Shells All served with Roasted Red Bliss Potatoes  
Fresh Vegetables Garden Salad Warm Dinner Rolls 25.00 per person\*

### Texas Barbecue Buffet

Ten-Ounce Grilled NY Sirloin Steak Barbecue Pork Ribs Macaroni and Cheese Cole Slaw  
Baked Beans Warm Dinner Rolls 27.00 per person\*

### Tee Time Buffet

Breast of Chicken (Marsala, Italian or Lemon Pepper) Italian Sausage & Peppers Ziti with Marinara  
Oven Roasted Potatoes Garden Salad Warm Dinner Rolls 21.00 per person\*

### Gazebo Lunch

Unlimited and Fresh off the Grill: All Beef Hot Dogs Six-ounce Burgers Sauteed Onions & Peppers  
Italian Sausage Patties Watermelon Soda Draft Beer (Bud or Bud Light) 15.50 pp\* Four Hour Service

### Lunch Tickets

Grill Item, Chips, Soda or Draft Beer 10.00 per person\*  
Grill Item & Soda 7.50 per person\*  
Deli Sandwich, Chips, Soda or Draft Beer 11.00 per person\*  
Deli Sandwich & Soda 8.50 per person\*

\*Please take into consideration that an 18% service charge and 6.35% Sales Tax will be added to the final total

Portland Golf Course 169 Bartlett Street, Portland, CT

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