

GOLF & GAMES CATERING MENUS



NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT ON TO THE PROPERTY.
BUFFETS REQUIRE A MINIMUM OF 25 GUESTS.
BUFFETS INCLUDE DISPOSABLE PLATES, CUTLERY, AND NAPKINS.

PAVILION+LAWN, INDOOR PARTY ROOM, & FAIRWAY PATIO CATERING OPTIONS
TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

44 TAVERN BACKYARD BUFFET

\$18.50 PER PERSON

ADDITIONAL ENTREES ADD \$5.00 PER PERSON, PER ENTREE

INCLUDES TWO MEATS & TWO SIDES

BUNS

YELLOW MUSTARD

KETCHUP

PICKLE RELISH

PICKLED RED ONIONS

LETTUCE

SLICED TOMATO

SLICED CHEESE

MEATS: CHOOSE TWO

GRILLED ALL BEEF HOT DOGS

GRILLED BEER BRATWURST

BURGERS - SEASONED & GRILLED ANGUS BEEF BURGERS

SIDES: CHOOSE TWO

DEVEILED EGG POTATO SALAD, BAKED BEANS, COLESLAW,
KETTLE COOKED POTATO CHIPS, SEASONAL FRUIT

THERE WILL BE AN ADDITIONAL FEE OF \$5/PERSON ADDED
TO OFFER MENU IN TAVERN HALL

ADDITIONAL MEAT SELECTION: ADD \$5.00/PERSON

ADDITIONAL SIDE: ADD \$3.50/PERSON



STADIUM NACHO - TACO BAR

\$16.00 PER PERSON

ADDITIONAL ENTREES ADD \$5.00 PER PERSON, PER ENTREE

INCLUDES TWO MEATS

SEASONED TORTILLA CHIPS

FLOUR TORTILLAS

GREEN CHILI BEER QUESO

SHREDDED CHEESE

SHREDDED LETTUCE

SALSA FRESCA

SOUR CREAM

GUACAMOLE

PICKLED RED ONIONS

PICKLED JALAPENOS

MEATS: CHOOSE TWO

SEASONED GROUND BEEF

PULLED PORK

ASADO CHICKEN

ADD ONS:

CILANTRO LIME RICE \$2.50/PERSON

GREEN CHILI PINTO BEANS \$2.50/PERSON



44 TAVERN BBQ BUFFET

\$18.50 PER PERSON

INCLUDES TWO MEATS & TWO SIDES

SLIDER BUNS

BBQ SAUCE

PICKLE SLICES

PICKLED RED ONION

MEATS

PULLED BBQ PORK

BBQ CHICKEN THIGHS

SIDES: CHOOSE TWO

DEVILED EGG POTATO SALAD

BAKED BEANS

COLESLAW

KETTLE COOKED CHIPS

SEASONAL FRUIT

COUNTRY GREEN BEANS

(WITH BACON FOR AN ADDITIONAL \$1.00 PER PERSON)

MAC & CHEESE - ADDITIONAL \$2.50/ PERSON

THERE WILL BE AN ADDITIONAL FEE OF \$5/PERSON ADDED TO
OFFER MENU IN TAVERN HALL

ADDITIONAL MEAT SELECTION: ADD \$5.00/PERSON

ADDITIONAL SIDE: ADD \$3.50/PERSON



APPETIZER MENUS



TAVERN



MIDWAY

GOLF • GAMES • EVENTS • 44 TAVERN

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

COLD HORS D'OEUVRES

SERVES 25 GUESTS

'HOT' BACON DEVILED EGGS \$75.00

WITHOUT 'HOT' BACON \$66.00

DILL, TARRAGON, CAPERS, DIJON MUSTARD, PICKLE, MAYONNAISE FILLING WITH RADISH & CANDIED 'HOT' BACON, ACCOMPANIED BY PICKLED ONIONS & CROSTINI

COLD SLIDER SANDWICHES - PICK ONE \$175.00

ROAST TURKEY

ROLL, BABY SPINACH, WHOLE-GRAIN HONEY MUSTARD, PROVOLONE, BRINED ROASTED TURKEY

ROAST BEEF & PUB CHEESE

ROLL, TAVERN SAUCE, SHAVED ROAST BEEF, PUB CHEESE, BABY GREENS, PICKLED RED ONION

VEGGIE

ROLL, BABY GREENS, TOMATO, ARTICHOKE HEARTS, RED ONION, GOAT CHEESE

CAPICOLA

ROLL, LETTUCE, CAPICOLA, ITALIAN SEASONING, BALSAMIC VINAIGRETTE, PROVOLONE, SHAVED ONION



GOLF • GAMES • EVENTS • 44 TAVERN

COLD HORS D'OEUVRES

SERVES 25 GUESTS

PLOUGHMAN'S LUNCH \$130

ENGLISH ANTIPASTO, THINLY SLICED CAPICOLA, ASSORTMENT OF CHEESES, OLIVES, PICKLED VEGETABLES, FLAME ROASTED FUJI APPLES, WHOLE-GRAIN HONEY MUSTARD & EVERYTHING CROSTINI

FRUIT DISPLAY \$130

SEASONAL ASSORTED FRUIT, ASSORTED GARNISHES

CHEESE DISPLAY \$130

ASSORTMENT OF CHEESES, WITH FRUIT & OLIVE GARNISHES, CRACKERS & EVERYTHING CROSTINI

FRUIT & CHEESE DISPLAY \$155

ASSORTMENT OF SEASONAL FRUITS & CHEESES WITH CRACKERS & EVERYTHING CROSTINI

CRUDITE & DIP \$100

AN ASSORTMENT OF FRESH VEGETABLES WITH TOMATO & CUCUMBER CREAMY BUTTERMILK HERB DRESSING

SEASONED TORTILLA CHIPS & DIPS \$130

FRESHLY COOKED & SEASONED TORTILLA CHIPS WITH SALSA FRESCA AND GUACAMOLE

ADD GREEN CHILI BEER QUESO DIP FOR \$25

GREEN CHILI HUMMUS \$150

CHICKPEA, GARLIC, LEMON, OLIVE OIL & SESAME PUREE & GREEN CHILI WITH CAULIFLOWER, CARROTS, CUCUMBER, CRISP SEASONED WONTON CHIPS AND BUTTERMILK RANCH DRESSING



HOT HORS D'OEUVRES

PRICE INCLUDES 50 PIECES

SEARED STEAK BITES \$155

MEDIUM RARE PIECES OF STEAK COATED WITH BROWN SUGAR & SPICE STEAK SEASONING

ACCOMPANIED BY ONE OF THE FOLLOWING SAUCES:

SOME HEAT SHOW-ME BARBEQUE, HORSERADISH CREAM, TAVERN SAUCE
ADD A SECOND SAUCE FOR AN ADDITIONAL \$30 PER ORDER.

MEATBALLS \$105

GROUND ANGUS BEEF & PORK SHOULDER WITH SEASONINGS & AROMATICS, ROASTED & COATED WITH ONE OF THE FOLLOWING SAUCES:

SOME HEAT SHOW-ME BARBEQUE SAUCE, CREAMY MUSHROOM SAUCE, BALSAMIC GLAZE

BACON PUB CHEESE FRITTERS \$100

PANKO BREADED, HAND ROLLED BALLS OF SHARP CHEDDAR & CREAM CHEESES WITH BACON & HORSERADISH. ACCOMPANIED WITH WHOLE-GRAIN HONEY MUSTARD DRESSING

TERIYAKI CHICKEN MINI KABOBS \$130

MARINATED SKEWERED CHICKEN TENDERLOIN WITH TERIYAKI GLAZE & FURIKAKE SEASONING

BARBEQUED PORK STEAK MINI KABOBS \$130

MARINATED, RUBBED, SKEWERED BONELESS PORK SHOULDER WITH SOME HEAT SHOW-ME BARBEQUE SAUCE

VEGETABLE MINI EGG ROLL \$100

CABBAGE, CELERY, CARROTS, ONION & RICE FILLING
ACCOMPANIED WITH SWEET CHILI GARLIC SAUCE

BRINED & ROASTED CHICKEN WINGS \$105

TOSSSED WITH CHOICE OF ONE SAUCE: CAYENNE BUTTER SAUCE, SOME HEAT SHOW-ME BARBEQUE, SERVED WITH BUTTERMILK RANCH



HOT HORS D'OEUVRES

SERVES 25 GUESTS

WARM SPINACH ARTICHOKE DIP \$130

ACCOMPANIED WITH CRISP SEASONED WONTON CHIPS, CAULIFLOWER, CARROT AND CELERY

WARM NO-TEL DIP \$100

GREEN CHILI BEER QUESO DIP COMBINED WITH JALAPENO & SALSA FRESCA

ACCOMPANIED BY SEASONED TORTILLA CHIPS

ADD ASADO CHICKEN OR SEASONED GROUND BEEF \$25

WARM CHEESY BAJA CORN DIP \$100

GREEN CHILI BEER QUESO DIP, CHEDDAR CHEESE, ROASTED SWEET CORN COMBINED WITH BAJA SAUCE & PARMESAN CHEESE FINISHED WITH CHILI POWDER & CHOPPED CILANTRO. ACCOMPANIED WITH SEASONED TORTILLA CHIPS

WARM SOFT PRETZEL BITES \$100

SALTED WITH CHOICE OF ONE:

GREEN CHILI BEER QUESO SAUCE OR WHOLE-GRAIN HONEY MUSTARD



DESSERTS



TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

DESSERTS

PEANUT BUTTER COOKIES \$2.50 EACH

MINIMUM 2 DOZEN

OATMEAL RAISIN COOKIES \$2.50 EACH

MINIMUM 2 DOZEN

CHOCOLATE CHIP COOKIES \$2.50 EACH

MINIMUM 2 DOZEN

SNICKERDOODLE COOKIES \$2.50 EACH

MINIMUM 2 DOZEN

BLONDIES WITH MILK CHOCOLATE CHUNKS & PECAN PIECES

\$5.00 EACH | BITES \$1.50 EACH

MINIMUM 36

CHOCOLATE CHIP BROWNIES WITH MOCHA FUDGE SAUCE

BITES \$1.50 EACH

MINIMUM 36

