



Golf Outing Catering Guide

GLUTEN-FRIENDLY



CONTINENTAL BREAKFAST | 15 per person

Includes:

Coffee Cake

Fresh Fruit Salad 

Assorted Miniature Muffins

Assorted Miniature Bagels

Coffee + Tea regular, decaf

Assorted Juices orange, cranberry, grapefruit

BREAKFAST SANDWICHES | 16 per person

Includes:

Bacon, Egg + Cheese on English Muffin

Egg + Cheese on English Muffin

Coffee + Tea regular, decaf

Assorted Juices orange, cranberry, grapefruit

LUNCH BOXES | 22 per person

Includes:

Choice of Two (2) Wraps

Cookie

Potato Chips

Bottled Water

WRAPS

Vegetable

roasted vegetables, mixed greens,
balsamic reduction

Roast Beef

cheddar, lettuce, tomato, dijon mustard

Chicken Caesar Salad

romaine, parmesan, herb croutons,
house caesar dressing

Turkey

bacon, lettuce, tomato, avocado, pesto mayo

Italian

italian meats, mozzarella, hot peppers,
lettuce, tomato, onion

Chicken Salad

shredded chicken, mayonnaise,
mixed greens, grapes, apple

LIGHT LUNCHEON | 36 per person

Includes:

Choice of Mixed Greens or Caesar Salad

Three (3) Types of Wraps/Sandwiches

Pasta Salad

WRAPS/SANDWICHES *select three (3)*

Turkey Wrap

bacon, lettuce, tomato, avocado, pesto mayo

Chicken Salad Wrap

shredded chicken, mayonnaise, mixed green, grapes, apple

Italian Sandwich

italian meats, mozzarella, hot peppers, lettuce, tomato, onion, ciabatta

Grilled Chicken Sandwich

apple, brie, honey mustard, sourdough

Chicken Caesar Wrap

romaine, parmesan, herb croutons, house caesar dressing

Caprese Sandwich

tomato, mozzarella, arugula, evoo, balsamic, baguette

add prosciutto +\$4pp

House Potato Chips

Coffee + Tea

SALADS

Caesar Salad

crisp romaine, parmesan, herb croutons, house caesar dressing

Mixed Greens Salad 🍴

cherry tomatoes, cucumber, carrot, balsamic vinaigrette

Optional Enhancement:

New England Clam Chowder oyster crackers +\$4pp

BACKYARD BBQ | 40 per person

Includes:

Grilled Black Angus Burgers

plain + cheese, grilled bun

Grilled All-Beef Hot Dogs

grilled bun

SIDES

Garden Salad 🍴

Pasta Salad

Potato Salad

Sliced Watermelon

BBQ Chicken Drumsticks

Choice of Two (2) Sides

Optional Enhancement:

Mac + Cheese +8pp

ITALIAN BUFFET | 44 per person

Includes:

Caesar Salad

crisp romaine, parmesan, herb croutons, house caesar dressing

Chicken Parmesan

Meatballs

Penne Pomodoro

Mezza Rigatoni

broccolini, garlic oil

Roasted Vegetables

WEATHERVANE GOLF BUFFET | 48 per person

Includes:

Choice of Mixed Greens or Caesar Salad

Chicken Piccata 🍴

capers, lemon, white wine sauce

Sliced Sirloin 🍴

mushroom-red wine sauce

Mashed Potatoes 🍴

Green Beans + Carrots 🍴

Warm Rolls + Butter

SALADS

Caesar Salad

crisp romaine, parmesan, herb croutons, house caesar dressing

Mixed Greens Salad 🍴

cherry tomatoes, cucumber, carrot, balsamic vinaigrette

STATIONARY DISPLAYS | price per person | minimum 25 guests

Raw Bar | 20

shrimp cocktail, local oysters, little neck clams, house cocktail sauce, horseradish, lemon

add steamed + chilled half lobster tails +market price

Cheese | 11

chef's selection gourmet cheeses, fig jam, honey, red grapes, crackers, crostini

Enhance with:

Charcuterie chef's selection Italian meats +\$8pp

Mezze | 14

hummus, marinated feta cubes, roasted vegetables, artichoke hearts, olive medley, tzatziki, toasted naan

Duo of Dips | 12

select two:

Caramelized Onion Dip house potato chips

Spinach + Artichoke tortilla chips

Whipped Feta olive tapenade, pita

Buffalo Chicken tortilla chips, celery

HORS D'OEUVRES *price per piece | minimum 25 pieces per selection*

Shrimp Cocktail | 4
house cocktail sauce



Crab Rangoon | 4
sweet chili sauce

Coconut Shrimp | 4.5
sweet chili sauce

Bacon-Wrapped Scallop | 5
maple drizzle

Mini Crab Cake | 5
red pepper aioli

Mini Lobster Roll | 6
fresh chive

Mini Bacon Cheeseburger | 5
american, bacon, special sauce
add french fry cone +\$2pp

Coconut Chicken | 4
sweet chili sauce

Teriyaki Beef | 4.5

Mini Brie en Croûte | 3.5
raspberry

Watermelon, Feta + Mint Skewer | 3.5
balsamic glaze

Mac + Cheese Cup | 3.5

Caprese Skewer | 3.5
basil oil, aged balsamic



Phyllo-Wrapped Spinach + Feta | 3.5
tzatziki

Vegetable Spring Roll | 3.5
sweet + sour sauce

Bruschetta | 3.5
tomato, parmesan, basil, evoo, balsamic

Beet Hummus Cup | 3.5
crumbled feta

Risotto Fritter | 4
san marzano tomato sauce

Truffle Fry Cone | 3.5
garlic aioli

Chicken + Waffle Bite | 4
maple-bacon glaze

Mini Grilled Cheese | 5
tomato soup shooter

Vegetable Dumpling | 3.5
ponzu



Chicken Quesadilla | 4
fire-roasted salsa

DESSERT DISPLAYS *price per person*

Assorted Cookies + Brownies | 6

Assorted European Miniature Pastries | 10

Coffee + Tea Station | 3

BEVERAGES

ON-COURSE BEVERAGES

Sponsored

All beverages and snacks “on the course” (beverage cart) are charged on consumption and added to the main bill.

Limited Sponsorship

A limited offering of beverages and snacks “on the course” (beverage cart) are charged on consumption and added to the main bill.

Un-sponsored

Guests are responsible for paying for all beverages and snacks on the course.

OFF-COURSE BEVERAGES

Open Bar | By Consumption

All “off the course” (Hemingway or Ericson Room) beverages are charged on consumption and added to the main bill.

Cash Bar Service

Guests are responsible for paying for all individual beverage purchases.

Gluten-friendly, vegan and vegetarian options are available upon request. *Modifications and additional charges may apply.*

Room fees and minimums apply. Pricing is subject to a 7% state and local tax, 20% gratuity and 6% administrative fee.