

Breakfast/Brunch

Buffets include, coffee, tea, and chilled juices and priced per person

Continental Breakfast

A variety of Mini Muffins, Danish, Bagels, and cream cheese, and fresh fruit salad...\$9.95

Hot Breakfast Buffet

Farm Fresh Scrambled Eggs, French Toast with whipped butter and maple syrup, breakfast sausage, crispy red potatoes with caramelized onions, fresh fruit salad, muffin, danish and bagel and cream cheese display...\$10.95

Lunch

Lunches include coffee, tea, and soda and priced per person
Sit Down You Pick three-Pick any three items from our current lunch menu.
(We suggest a pre order to ensure a successful event.)
\$12.95 Per Person Plus Tax and Gratuity
Includes Coffee, Tea and Soda

Your Choice of Two Great Buffets

On the Grill

Includes Hamburgers, Hot Dogs, Macaroni Salad, Garlic Redskin Potato Salad, an assortment of cheeses, a garnish and relish tray, condiments and rolls...\$8.95

Fresh Carved

Includes a carving station of turkey, roast beef, an assortment of cheeses, a garnish and relish tray, condiments, rolls, garlic potato salad, and macaroni salad...\$12.95

Hors d'oeuvres/ Appetizer

All Priced 30 Pieces Per

Crab Stuffed Mushrooms...\$35.00

Sausage and Cheese Stuffed Mushrooms...\$30.00

Asiago and Roasted Red Pepper,

and Artichoke Stuffed Mushrooms...\$30.00

Mini Crab Cakes with sweet chili sauce and siracha aioli...\$35.00

Shrimp or Scallop Tostada on fried tortilla chip with pico de gallo, and Chipotle sauce...\$38.00

Broccoli and aged cheddar fritters served with lemon herb aioli...\$25.00

Arancini- fried risotto balls flavored with fresh mozzarella, mushrooms, and peas...\$28.00

Jumbo Shrimp Cocktail served with fresh made cocktail sauce with Lemon zest...\$38.00

Jumbo Chicken Wings, served medium with blue cheese, carrots and celery ...\$47.00

Loaded Red Potatoes, with sour cream, bacon, cheddar and scallions...\$28.00

Surf and Turf- Grilled steak, petit shrimp, béarnaise sauce, asparagus , in a potato cup...\$40.00

Tomato Bruschetta with Shaved Asiago on garlic toasted crostinis...\$18.00

Granny Smith Apple and Aged Cheddar Turnovers...\$28.00
Beer, Butter, and Garlic Steamed Clams...\$28.00

Sit Down Dinners

All Sit down dinners Include Soup, Garden, or Caesar Salad
Choice of Herb Fried Redskin Potatoes, Mashed Potatoes, Sweet Mashed, Loaded Potato Croquette,Basmati Rice Pilaf or 3 cheese Twice Baked potato and Fresh Vegetable Medley, Rolls and Butter

Meats

5 oz petit filet with house made steak sauce...\$20.95

8 oz filet mignon with herb butter and balsamic demi glace... \$27.95

12 oz New York Strip, simply grilled... \$23.95

10 oz Delmonico Steak, with béarnaise and balsamic demi glace... \$32.95

16 oz Cowboy Steak, Cajun Grilled... \$44.95

Honey Glazed Duck Breast with Port Wine Blueberry Sauce...\$27.95

Apple Cider, Vanilla, and Ginger Glazed Pork Tenderloin...\$19.95

Pastas

Linguine with white clam sauce...\$13.95

Meat Lovers Lasagna...\$13.95

White Lasagna with Roasted Veggies and Asiago cream...\$12.95

Cajun Chicken Linguine with bell peppers, and mushrooms

Tossed in a Cajun cream sauce...\$13.95

Fish

Hazelnut Crusted Sea Bass with port wine sauce... market price

Mustard and Honey Glazed and Lightly Smoked Salmon...\$19.95

Asian Marinated Tuna Steak with marinated cucumber salad...\$19.95

Fresh Catch, grilled with fresh herb lemon butter... market price

Chicken

Simple Slow roasted half chicken with fresh thyme, salt and pepper...\$13.95

Saltimbocca- pounded and stuffed with prosciutto, sage, and mozzarella...\$14.95

Marsala- with portabella mushrooms, shallots, and marsala wine...\$13.95

Cordon Blue-pounded and stuffed with ham, swiss, and tarragon, and pan fried to a golden brown...\$13.95

Party Platters & Trays

Fresh Fruit Display

Your guests will love this beautiful arrangement of fresh fruit!
This platter includes freshly cut Watermelon (when in season)Cantaloupe, Honeydew and Pineapple and is attractively garnished with whole Strawberries, and Grapes.

Regular - 15-20 Servings \$29.99

Large - 30-35 Servings \$49.99

Crudites with Creamy Dip

An all occasion vegetable platter featuring Baby Carrots, Celery, Fresh Mushrooms, Broccoli, Cauliflower, Cucumbers, Squash, Zucchini and multicolored Bell Peppers.

Served with your choice of Ranch or Blue Cheese salad dressing.

Regular - 15 Servings \$49.99 or Large - 30 Servings \$59.99

Classic Fruit & Cheese Tray

A generous assortment of some perennial favorites: PepperJack, Smoked Gouda, Swiss, Cheddar, and provolone, freshly cubed and served with Red and White Grapes and Strawberries.
A timeless classic!

Regular - Serves 15 \$44.99

Large - Serves 30 \$64.99

Combine all three Trays into one signature display Serves 60 \$120.00



Shower Ideas

Ala Rustica- (Buffet Style lunch)

Wine Punch and Non Alcoholic Punch,Fresh Fruit, International Cheese, and
Vegetable Crudite Display,
Roasted Vegetable Pesto Pasta Salad and Garden Green Salad, Mini Chicken, Tuna, and Egg Salad Sandwiches on croissants,
Coffee, Tea and Soda Station...\$12.95

Ala Fresca-(Buffet for Appetizers then Sit Down Lunch)

Wine Punch and Non Alcoholic Punch,Mediterranean Dipping Plate with Hummus, Olive Tapanade, Roasted Eggplant Dip, grilled pita,
First Course: House made Garden Tomato Basil
Second Course: Choice of 3 items from our current lunch menu
Coffee, Tea, and Soda Station...\$15.95

Ala Premio- (Buffet for Appetizers then Sit Down Brunch)

Prosecco and Strawberry Bellini's,Non Alcoholic Punch
Fresh Fresh Fruit, International Cheese, and Vegetable Crudite Display
First Course: Butternut Squash Soup
Second Course: Made from Scratch Quiche
with petit field green salad with champagne vinaigrette ... \$17.95

Quiche Choices: Bacon, Provolone, Tomato-Roasted Vegetable, Mushrooms and Goat Cheese-Ham, Swiss, and Asparagus-Breakfast Sausage, Cheddar, and caramelized onion

Bar Packages

Priced Per Person

House- Open Bar
(Draft Beer, Well Drinks, & House Wine including Cabernet, Merlot, White Zinfandel, and Chardonnay)

Priced Per Person

\$10.00 for one hour/ \$13.00 for two hours/
\$16.00 for three hours/ \$18.00 for four hours

Upgrade House Bar for \$1.50 extra per person to include domestic bottle beers, Riesling, Pinot Gregio & Pinot Noir

Call- Open Bar

(All Draft, Bottled Beer, Wine and Liquors)
Priced Per Person

\$13.00 for one hour/ \$16.00 for two hours/
\$19.00 for three hours/ \$21.00 for four hours

Soda Bar (Unlimited)

Priced Per Person

Includes Soda, Iced Tea, Coffee & Hot Tea.... \$2.50

Wine Punch Service (Bottomless)

Priced Per Person

Includes non-alcoholic Punch... \$3.95

*Other bar packages may be arranged including Tab Bar, Cash Bar, etc.
There is no bartender service charge for any package.*



*For additional information please contact us
at*

Tan Tara Golf Club
at 694-0366

for all of your event planning questions!

Book your event TODAY!