



Golf Outing Customized Buffets

Small Buffet ~ \$45.00 per person

One entrée, salad, one starch and one vegetable

Medium Buffet ~ \$50.00 per person

Two entrées, salad, one starch and one vegetable

Large Buffet ~ \$60.00 per person

Three entrées, salad, two starches and one vegetable

Salad Selections

Classic Caesar Salad Romaine Lettuce, House Made Caesar Dressing

Mixed Green House Salad Cucumbers, Tomatoes, Red Onion, Sliced Mushrooms with choice of Ranch, Italian or Balsamic

Entrée Selections

Chicken Piccata Sautéed with Lemon, Butter and Capers

Chicken Marsala Sautéed with Mushrooms and Marsala Wine Sauce

Chicken Florentine Pan Seared and Finished with a Spinach Cream Sauce Topped with Provolone Cheese

Ahi Tuna Seared Red Served with Mango Relish

Grilled Salmon Served in a Herb Buerre Blanc

Roasted Prime Rib Served with Au Jus and Creamy Horseradish Sauce

Pork Loin Herb Roasted and Served with Grilled Pineapple

Eye of Round Steak Stuffed and Roasted with Herbs, Bacon and Hard Boiled Egg

Starches

Garlic Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes

Penne Rigatti in Herb Butter

Vegetables

Asparagus

Seasonal Vegetable Medley

Green Beans Almandine

Menu includes Assorted Dinner Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Tce Tea.

**All menu prices include a 20% service charge and applicable state sales tax unless otherwise noted.*

Menu availability and pricing is for Silverstone, Badlands and Primm Valley and Mountain Falls Golf Club.

For more information on food and beverage packages for your event, including custom menu options, please contact Matt Utter at Matt@Par4GolfManagement.com or (702) 525-9972

www.Par4GolfManagement.com

