



## 2016 GOLF OUTING MENUS

### Breakfast

#### **THE EYE OPENER BUFFET**

Assorted Juices  
Scrambled Eggs with Chives & Cheddar Cheese  
From the Farm Bacon and Sausage  
Crispy Seasoned Hash Brown Potatoes  
Coffee and Decaffeinated Coffee  
Cost **\$10.00**

Add Fresh Fruit Tray w/ Greek Yogurt \$ 3.50  
Add Country Biscuits & Gravy \$ 2.50

#### **CONTINENTAL BREAKFAST**

Assorted Juices  
Croissant, Bagels, Danish and Mini Muffins  
Preserves and Whipped Butter  
Fresh Fruit Tray  
Coffee, Tea and Decaffeinated Coffee  
Cost **\$8.00**

Add a Hot Breakfast Sandwich for \$ 4.00  
Add Oatmeal, Brown Sugar, Raisins for \$2.50

*A Selection of Donuts, Coffee & Juice \$4.50*

## Served in our Tournament Pavilion

#### **MADE TO ORDER DELI LUNCH**

Turkey, Roast Beef, or Ham Garnished  
With Swiss, Provolone, or Cheddar Cheese  
Vine Ripened Tomatoes and Crisp Leaf Lettuce  
On a Freshly Baked Kaiser Roll  
Variety of Premium Chips  
Assortment of Gourmet Cookies  
Made to Order Sandwiches or Served as a Display  
Cost **\$9.99**

#### **CHEF ATTENDED GRILL & SERVE STATION**

Char Broiled Chuck Burger served off the Grill with a Uniformed Chef (when in the Tournament Pavilion)  
Choice of Provolone, American, or Swiss Cheeses  
On a Soft Sesame Seed Bun with Condiments  
Variety of Premium Chips  
Assortment of Gourmet Cookies  
Cost **\$9.99**  
Add Marinated Chicken Breast or Bratwurst for \$3.50

## Served in our Tournament Pavilion

### **TEE IT UP**

From the Grill with a Uniformed Chef (when in the Tournament Pavilion)

Char Broiled Chuck Burger & Grilled Beer Bratwurst

With Grilled Onions and Assorted Cheeses

Appropriate condiments on a Fresh Baked Roll

Chipotle Potato Salad

Southern Baked Beans

Assorted Gourmet Cookies

Cost **\$14.50**

### **THE PARK FAVORITE**

From the Grill with a Uniformed Chef (when in the Tournament Pavilion)

Char Broiled Chuck Burger & Marinated Chicken Breast on a Soft Sesame Seed Bun

With Lettuce, Tomato, Onion, Pickle, and Assorted Cheeses

Garden Salad

Park Pasta Salad

Assorted Gourmet Cookies

Cost **\$16**

### **IN THE FAIRWAY**

Texas Beef Brisket

Pulled Smoked Chicken

Sweet and Spicy Slaw

Southern Baked Beans,

Fresh Baked Kaiser Rolls

Assorted Dessert Bars

Cost **\$19**

### **BBQ SIDE SUBSTITUTES FOR \$1.00 : ADD ONS FOR \$2.50**

Sweet and Spicy Slaw, Southern Baked Beans,

Chipotle Potato Salad, Forest Park Pasta Salad,

Corn on the Cobb, or Fresh Cut Fruit

## SERVED IN THE CHAMPIONS ROOM

### **ST. LOUIS PUBLINX MENU**

Seasonal Salad  
Sliced Spit Roasted Top Round of Beef with Pan Sauce & Chicken Piccata  
Creamy Orzo Pasta  
Chefs Fresh Vegetable  
Fresh Baked Rolls  
Chefs Assorted Desserts  
Coffee, Iced Tea and Coffee  
  
Cost **\$23** per person

### **THE ST LOUIS CITY CHAMPIONSHIP**

Mayfair Caesar Salad  
St Louis Sweet Style Ribs  
Slow Roasted Whole Chicken  
Macaroni & Cheese Au Gratin  
Chefs Fresh Vegetable,  
Buttermilk Biscuits  
Assorted Chefs Dessert  
Coffee, Iced Tea and Decaffeinated Coffee  
  
Cost **\$25** per person

### Champions Room Sides

#### **SIDE SUBSTITUTES FOR \$1.00 : ADD ONS FOR \$2.50**

Creamy Orzo Pasta, Scalloped Potatoes, Oven Roasted Vegetables, Au Gratin Potatoes  
Whipped Red Potatoes infused with Roasted Garlic, Macaroni & Cheese Au Gratin, Sweet Corn on the Cob

#### **SIDE SUBSTITUTES FOR \$1.00 : ADD ONS FOR \$3.00**

Spring Mix Salad, Harvest Garden Salad,  
Mayfair Caesar Salad ,Fresh Fruit Salad



## THE WORLD FAIR BUFFET IN THE CHAMPIONS ROOM

### Entrée Selections

#### Choose one Carved

**Chef Cut Pepper Encrusted Prime Rib** *with a Cabernet Demi Glace*  
**Dry rubbed St. Louis style spare ribs** *w/ homemade honey barbecue sauce*  
**Hand Carved Roasted Whole Turkey** *with Dollar Rolls & Cranberry Preserves*

#### Choose one Stationed

##### **Three Leaves Chicken**

*Boneless Chicken Breast Stuffed with Prosciutto, Aromatic Herbs, Jarlsberg Swiss, Roasted & Finished with a Chardonnay Veloute` ~ **Our signature entrée.***

**Atlantic Salmon** *w/ a lemon beurre blanc*

##### **St. Louis Style Chicken Breast Marsala**

*with sweet Peppers, mushrooms & roasted garlic finished w/ a thickened stock infused w/ Madeira wine*

**Chicken Florentine** *with Roulade Baby Spinach finished with a Chardonnay Veloute*

#### Choice of one Hot Sides

*Scalloped Potatoes w/ garlic & fresh Thyme , Whipped Red Potatoes infused w/ roasted garlic,  
Macaroni Au Gratin , Creamy Orzo Pasta*

#### Choice of one Salad

##### **Mayfair**

*Imported parmesan, creamy garlic-anchovy dressing, grape tomato, croutons.*

##### **Magnolia Salad**

*Mixed greens with feta cheese, dried cranberries, carrot & toasted walnuts, paired w/ raspberry vinaigrette and creamy herb buttermilk dressing*

##### **Spinach Salad**

*Crumbled Bacon, sunflower seeds, boiled egg, imported parmesan and shaved red onion served with savory tarragon-mustard vinaigrette*

Chef Fresh Vegetables  
Fresh Baked Rolls & Flatbreads  
Assorted Chefs Desserts  
Coffee and Decaffeinated Coffee

**\$33.50 per person**

## Tournament Dinner Entrees

### Sit Down Style

All entrees include your choice of  
Harvest Garden Salad, Mayfair Salad, or Seasonal Salad  
Chef's Seasonal Vegetable, choice of accompaniment,  
Rolls & Flatbreads with steakhouse butter, Coffee Station

#### **Chicken: Choice of One \$24**

*Creamy Piccata w/ Capers , St Louis Style Marsala w/ sweet peppers or Grilled Parmesan with a light crumb crust , Alta Cucina Tomato Sauce & imported cheeses*

#### **Three Leaves Chicken \$25.50**

*Boneless Chicken Breast Stuffed with Prosciutto, Aromatic Herbs, Jarlsberg Swiss, Roasted & Finished with a Chardonnay Veloute`  
Our signature entrée.*

#### **Chicken Florentine with Roulade Baby Spinach finished with a Chardonnay Veloute \$25.50**

#### **Pan Seared Alaskan Salmon Filet ~ with a Lemon Beurre Blanc \$29**

#### **6oz Filet of Beef ~ Finished with a Cabernet Demi Glace \$30**

#### **NY Strip ~ Grilled USDA Prime Dry aged finished w/ Herbed compound butter & Cabernet reduction \$30**

#### **Beef Tenderloin Medallions ~ w/ a Maytag Blue Cheese Crust, wild mushrooms & sweet red wine reduction \$33.50**

#### **Duet Plates**

#### **Grilled Beef Tenderloin with a Cabernet Demi Glace \$36**

Paired with **Three Leaves Chicken** and Chardonnay Veloute`

#### **Three Leaves Chicken with a Brandy Cream Sauce**

Paired with **Pan Seared Alaskan Salmon** finished w/a Lemon Beurre Blanc **\$33**

#### **Grilled Beef Tenderloin with a Cabernet Demi Glace \$36**

Paired with **Pan Seared Alaskan Salmon** finished w/ a Lemon Beurre Blanc

#### **Choice of Starch**

Risotto w/ imported parmesan & fresh herbs Scalloped Potatoes w/ garlic & fresh thyme ,  
Creamy Orzo Pasta, Whipped Red Potatoes w/ Roasted Garlic



## The Cocktail Hour

One & One Half Hours of Reception Cocktails  
House Brand Liquors, Domestic Beer, Wine & Soda

Imported & Domestic Cheese Display  
w/ an array of market fresh fruit & vegetable accompaniments

A Chef will carve one of the following:

London broil, w/ horseradish mousse  
Missouri Pit Smoked Pork Loin w/ the parks private label sauce  
Roasted turkey breast w/ cranberry preserves  
All the above w/ dollar rolls

or

Dry rubbed St. Louis style spare ribs w/ homemade honey barbecue sauce

Choice of three stationary Hors D'oeuvres

Smoked Chicken Quesadilla  
Crab Rangoon w/ classic sweet Asian dipping sauce  
Vegetable Egg Rolls w/ classic sweet Asian dipping sauce  
Toasted meat ravioli with imported parmesan & marinara  
Spinach & artichoke ravioli with imported parmesan & marinara  
Chicken pot stickers w/ a Teriyaki Glaze, sesame seeds & fresh scallions  
(Based on 6 pieces per guest)

Choice of one pasta

Penne Pasta w/ chicken, olives & sundried tomatoes in a light pesto cream sauce  
Cheese tortellini in a light parmesan cream w/ grape tomatoes, asparagus & chive  
Ziti in a white wine infused red sauce w/ Ozark Forest mushrooms & parmesan

Choice of one passed Hors D'oeuvre

Mini BLT on toasted baguette, petite Maryland style crab cakes w lemon aioli,  
Steak & bleu cheese crostini w/ port wine reduction, Smoked Chicken Strudel  
Shrimp Cocktail w/ tangy red horseradish sauce

Pricing is @ \$27.50 w/out bar \$40 w/bar based on 50 person minimum.  
Bar ,Carving, Pasta & Stationary Appetizers will be available for One & One Half Hours



## **APPETIZER STATIONS BUFFET**

Consumption Bar Available

### Stiles Station

Cheese , Fruit, & Nuts Bar Tray

Egg Rolls with a Plum Sauce

Dry Rub or Thai Chicken Wings

Toasted Ravioli with Marinara

\$17 per Guest

Based on Seven Appetizers per person

Minimum of 20 guests - Maximum of 60 people

### Foulis Favorite

Italian Antipasti Bar Tray

Toasted Ravioli with Marinara

Pot Stickers tossed in Teriyaki Glaze and Sesame Seeds

Smoked Chicken Quesadillas

\$18 per Guest

Based on Seven Appetizers per person

Minimum of 20 guests - Maximum of 60 people

### Gentry's Delight

Nacho Bar Tray to include Chicken ,Chips, Fresh Salsa, & Chili Con Queso

Crab Rangoon with an Asian Dipping Sauce

Grilled Shrimp

Dry Rub or Thai Chicken Wings

\$20 per Guest

Based on Seven Appetizers per person

Minimum of 20 guests - Maximum of 60 people

Add a Pasta to any Appitizer package \$3.75 per person

Add a two hour house open bar for \$ 14.75 per person

Add a three hour house open bar for \$ 16.75 per person

## Beverage Service

### **On Course**

Unlimited Beer, Soda & Bottled Water on the Golf Courses \$ 16.00 per person

**Tickets** – Drink tickets are available for \$ 3.50 for a ticket on consumption . Purchase 150 or more and pay 3.00 per drink. Tickets can be used for domestic beers, bottled soda, Gatorade or bottled water

**Beverage Tabs** are available and can be secured by a credit card

Domestic Beer \$ 4.00            Bottle Soda \$ 3.00        Bottled Water \$3.00  
Gatorade \$ 3.25

We offer “Thirst Aid” to groups not purchasing a Beverage Package

We generally provide one beverage cart for up to the first 85 guests

We provide drivers for the beverage carts. A member of your group can ride along with our driver to help advertise a product or service. Only our staff can distribute alcohol at the property .

We have some Ice available but if we have to order ice, we will charge the actual amount that the Ice Company charges. (Generally \$70.00 - \$100 will be added to the bill)

## **Clubhouse Service**

### Open Bar Cocktail Service

House Brands	First Hour \$ 12.00	Add \$ 3.50 per hour
Premium Brands	First Hour \$ 14.50	Add \$ 4.50 per hour

### Consumption Bar Service

Domestic Beer Draft	\$ 4.00	Fountain Soda	\$3.00
Domestic Bottle	\$ 4.00	House Wine	\$6.00
Imported Beer	\$ 5.00	Coffee	\$2.00
House Brands	\$ 6.00		
Call Brands	\$ 7.00		
Premium Brands	\$ 8.00		