



EAGLE VINES VINEYARD & GOLF CLUB



Tournament Menu



BREAKFAST BUFFET

Breakfast Buffet

Minimum Guests: 24

Continental Breakfast

*\$15

Seasonal fruit, homemade croissant with butter and jam, assorted mini muffins, orange juice, cranberry juice, grapefruit juice, coffee and iced or hot tea

Healthy Breakfast

*\$20

Yogurt parfait with seasonal fruit, local wildflower honey and granola; Cereal selection, seasonal fruit, bagels with flavored or plain cream cheese, scrambled eggs, pork sausage links, country potatoes, orange juice, cranberry juice, grapefruit juice, coffee and iced or hot tea

Full Breakfast

*\$25

Scrambled eggs, apple wood smoked bacon, sausage, country potatoes, bagels with smoked salmon and cream cheese, toast with sweet butter and preserves, assorted mini muffins and pastries, buttermilk pancakes, French toast, seasonal fruit, yogurt, granola, orange juice, cranberry juice, grapefruit juice, coffee and iced or hot tea

Mediterranean Breakfast

*\$27

Eggs, beef sausage, beef basturma, spanakopita
Chefs choice cheeses, mixed olives, seasonal fruit, cherry tomatoes, cucumber, egg plant, homemade pastries, honey, house-made jam (strawberry, blackberry and peach), orange juice, cranberry juice, grapefruit juice, coffee and iced or hot tea

*All prices subject to service charge (20%) and tax

Light Breakfast

Minimum Guests: 24

Roasted Vegetable Frittata

*\$8

Eggs, seasonal vegetables, potatoes and Monterey jack cheese

Breakfast Sandwich

*\$9

Choice of breakfast sausage, Applewood smoked bacon or honey ham, fried egg,
Cheddar cheese served on choice of bread

Breakfast Quesadilla

*\$9.50

Choice of breakfast sausage, Applewood smoked bacon or chorizo, with scrambled eggs, served
with a side of house salsa, sour cream and guacamole

Breakfast Burrito

*\$10

Choice of breakfast sausage, Applewood smoked bacon, chorizo or honey ham, with scrambled
eggs, cheddar cheese, hash browns served with side of house salsa

*All prices subject to service charge (20%) and tax



BOXED LUNCHES

Boxed Lunch

Standard Option

\$12.50*

A mix of Turkey & Ham Sandwiches, Fresh Seasonal Fruit, Kettle Chips, Fresh Baked Cookie and Chilled Bottled Water

Premium Options

\$17*

Comes with choice of Gourmet Sandwich, Cookie, Chilled Bottled Water and CHOICE of Potato Salad, Pasta Salad or Kettle Chips

Italian

Salami, lettuce, onion, tomato, jack cheese pesto aioli

Turkey Club

Turkey, bacon, lettuce, tomato, avocado, cheddar cheese

Ham And Swiss

Ham, Swiss, tomato, onion, baby arugula, Dijon mustard

Roast Beef

Certified angus beef slow roasted with lettuce, tomato, grilled onions and creamy horseradish sauce

Bahn Mi

Pork or Chicken, cucumber, pickled carrot and radish, cilantro and jalapeno

Veggie Sandwich

(can be vegan upon request)

Portobella mushroom, charred red bell pepper, grilled squash or zucchini, tomatoes, lettuce with pesto aioli

*All prices subject to service charge (20%) and tax



LUNCH BUFFET

11AM – 4PM

Please select two entrees, one salad
and two accompaniments

Entrée Selections

*Two entrees on left column \$23.95/pp
*One entrée from each column for \$25.95/pp
*Two entrees on right column \$27.95/pp

minimum guests: 24

Pork Spare Ribs

with smoked honey barbeque sauce

BBQ Chicken

legs and thighs with fresh barbeque sauce

Chicken Florentine

with spinach, mushroom, a cream of white wine sauce and Parmesan cheese

Teriyaki Chicken

grilled legs and thighs marinated with a sweet soy-ginger teriyaki

Chicken Parmesan

breaded chicken with marinara sauce and mozzarella cheese

Turkey Roulade

Stuffed with seasonal vegetables and served with pan gravy

(\$6 for additional entrée from left column)

Grilled Salmon

with pineapple-mango salsa

Shrimp Scampi

Buttery jumbo shrimp with a white wine and herb sauce

Grilled Tri-Tip

with red wine reduction sauce

Flat Iron Steak

with chimichurri glaze

Beef Kebab

Certified angus beef skewers with seasonal grilled vegetables.

Beef Roulade

Stuffed with seasonal vegetables and served with a red wine reduction demi-glaze

(\$8 for additional entrée from right column)

*All prices subject to service charge (20%) and tax

Accompaniments

Chef's Sauté

seasonal harvest vegetable medley

Garlic Mashed Potatoes

Scalloped Potatoes

with pepper jack, parmesan cheese and creamy mushrooms

Potato Au Gratin

creamy potatoes with Monterey jack and parmesan cheese

Rosemary Garlic Roasted Potatoes

Rice Pilaf

fresh mushrooms and peas

Saffron Rice

diced harvest vegetables

Cheese Tortellini

with choice of pesto, marinara or alfredo sauce

Penne Pasta

with choice of sauce

Corn on the Cobb

with butter and paprika

Corn Relish

with peppers, tomatoes and onions

Roasted Asparagus and Brussel Sprouts

with pancetta bits, sea salt and balsamic vinaigrette

Baked Beans

Chefs Chili

Salads

Organic Green Salad

tossed with fresh vegetables and champagne vinaigrette

Classic Caesar Salad

fresh romaine lettuce, herb croutons, parmesan cheese and Caesar dressing

Greek Salad

With lemon vinaigrette, Roma tomatoes, cucumber, red onion, cubed feta cheese and olives

Spinach and Strawberries

spinach and mixed green blend with strawberries, candied walnuts, gorgonzola cheese and citrus vinaigrette

Pear and Arugula

arugula and mixed greens, crisp pears, slivered almonds, asiago cheese and Meyer lemon vinaigrette

Tomato & Mozzarella Salad

with balsamic vinaigrette, basil and artichoke hearts

Asian Noodle Salad

with water chestnuts, red peppers, carrot, cucumber, bean sprout and a sesame dressing

Potato Salad

Fruit Salad

Light Lunch

Please select one salad and two types of sandwiches

\$17/pp*

Salads

Tomato & Mozzarella Salad
Caesar Salad
Greek Salad
Spinach and Strawberries
Organic Green Salad
Fruit Salad
Potato Salad

Sandwiches

Pulled Pork

Tossed in barbeque sauce and served with coleslaw

Grilled Chicken Sandwich

Bacon, swiss, lettuce, tomato and onion; served on fresh brioche

Italian

Salami, lettuce, onion, tomato, jack cheese pesto aioli

BLAT

Bacon, lettuce, avocado and tomato

Turkey Club

Turkey, bacon, lettuce, tomato, avocado, cheddar cheese

Ham And Swiss

Ham, Swiss, tomato, onion, baby arugula, Dijon mustard

Roast Beef

Certified angus beef slow roasted with lettuce, tomato, grilled onions
and creamy horseradish sauce

Bahn Mi

Pork or Chicken, cucumber, pickled carrot and radish, cilantro and jalapeno

Veggie Sandwich

(can be vegan upon request)

Portobella mushroom, charred red bell pepper, grilled squash or zucchini, tomatoes, lettuce
with pesto aioli

*All prices subject to service charge (20%) and tax



DINNER BUFFET

AFTER 4 PM

Please select two entrees, one salad
and two accompaniments

Entrée Selections

- *Two entrees on left column \$30.95/pp
- *One entrée from each column for \$32.95/pp
- *Two entrees on right column \$34.95/pp

minimum guests: 24

Pork Spare Ribs

with smoked honey barbeque sauce

BBQ chicken

legs and thighs with fresh barbeque sauce

Chicken Piccata

boneless skinless thigh meat with a lemon caper white wine sauce

Chicken Marsala

braised chicken breast in a mushroom marsala shallot reduction

Teriyaki Chicken

grilled legs and thighs marinated with a sweet soy-ginger teriyaki

Chicken Parmesan

breaded chicken with marinara sauce and mozzarella cheese

Chicken Florentine

Baked chicken breast with sautéed spinach, mushrooms and prosciutto.

Garlic Rosemary Chicken Breast

with white wine reduction

Mojito Pork Loin

with mint, cilantro and citrus marinade
fried pork tenders with curry sauce

Grilled Salmon

with fruit salsa or lemon white wine reduction sauce

Blackened Salmon

with pineapple-mango salsa, or Chimichurri Sauce

Grilled Mahi-Mahi

with a Pineapple-Mango salsa

Grilled Tri-Tip

with red wine reduction sauce

Slow Roasted Prime Rib

with au jus and horseradish cream

Grilled New York Striploin

with crispy onions and brandy peppercorn glaze

Flat Iron Steak

with chimichurri glaze

Braised Short Ribs

Beef short ribs braised in Eagle Vines Vineyards Cabernet

(\$6 for additional entrée from left column)

(\$8 for additional entrée from right column)

*All prices subject to service charge (20%) and tax

Accompaniments

Chef's Sauté

seasonal harvest vegetable medley

Garlic Mashed Potatoes

Scalloped Potatoes

with pepper jack, parmesan cheese and creamy mushrooms

Potato Au Gratin

creamy potatoes with Monterey jack and parmesan cheese

Rosemary Garlic Roasted Potatoes

Rice Pilaf

fresh mushrooms and peas

Saffron Rice

diced harvest vegetables

Cheese Tortellini

with choice of pesto, marinara or alfredo sauce

Penne Pasta

with choice of sauce

Corn on the Cobb

with butter and paprika

Corn Relish

with peppers, tomatoes and onions

Roasted Asparagus and Brussel Sprouts

with pancetta bits, sea salt and balsamic vinaigrette

Baked Potatoes

with butter, sour cream, green onions, cheese and bacon

Salads

Organic Green Salad

tossed with fresh vegetables and champagne vinaigrette

Classic Caesar Salad

fresh romaine lettuce, herb croutons, parmesan cheese
and Caesar dressing

Greek Salad

,Roma tomatoes, cucumber, red onion, cubed feta cheese, olives
and lemon vinaigrette

Spinach and Strawberries

spinach and mixed green blend with strawberries, candied walnuts, gorgonzola cheese
and citrus vinaigrette

Pear and Arugula

Arugula and mixed greens, crisp pears, slivered almonds, asiago cheese
and Meyer lemon vinaigrette

Tomato & Mozzarella Salad

with balsamic vinaigrette, basil and artichoke hearts

Asian Noodle Salad

with water chestnuts, red peppers, carrots, cucumber, bean sprouts and a sesame dressing

Potato Salad

Beet Salad

(add\$2)

Arugula, beets, red onion, goat cheese with white wine vinaigrette



HORS D'OEUVRES

Hors d'Oeuvre Options

Bruschetta

Diced tomatoes, onions and Kalamata olives, with parmesan cheese and thinly sliced basil; served on a garlic toasted crouton

*\$5/pp

Grilled Asparagus Spears

Asparagus wrapped with prosciutto

*\$6/pp

Ahi Tuna

Served on a crisp wonton with wasabi aioli

*\$5/pp

Ceviche

Seasonal fresh fish ceviche on house made mini tostada

*\$7/pp

Crostini a la Mozzarella

Bread slices topped with mozzarella cheese and heirloom tomatoes

*\$5/pp

Crème de Fromages Crostini

Gorgonzola, walnuts and ricotta cheese on a sliced garlic crouton; topped with fresh herbs

*\$6/pp

Chicken Satay

Teriyaki marinated, boneless, skinless chicken breast with a peanut sauce

*\$6/pp

Wild Stuffed Mushrooms

Mushrooms stuffed with blue cheese and sun-dried tomatoes;

topped with toasted pine nuts

*\$6/pp

Beef Wellington

Bite-sized beef wellingtons with horseradish aioli

*\$9/pp

Pizzetta

Flat bread with goat cheese, roasted red peppers and pesto sauce

*\$5/pp

Beef Crostini

Peppered beef crostini with chipotle aioli

*\$9/pp

Prawn Mahi Sushi

Tempura fried shrimp, asparagus, and tomato; rolled and fried

*\$9/pp

*All prices subject to service charge (20%) and tax

Hors d'Oeuvre Displays

Fresh Fruit Platter \$5.50

Seasonal display of fresh sliced fruit and skewered berries with a honey-yogurt dipping sauce alongside a house made caramel and marshmallow dipping cream

Assorted Fruit & Cheese Display \$7.00

Local and Imported gourmet cheeses, crackers and fresh fruit with dipping sauce

Antipasto Display \$7.25

Array of salami and coppa, fresh mozzarella with manchego cheese, artichoke hearts, roasted red peppers, Italian olives, sliced baguette, assorted crackers and fresh breadsticks

Crostini Station \$5.50

Basket of warm fresh baked sliced baguettes with three dipping spreads; tomato, onion parmesan, mushroom pesto and garlic spread, olive tapenade crostini with capers and Dijon

Seafood Station \$12.50

Jumbo prawn cocktail, baby scallops ceviche, fresh oysters, ahi tuna tartar martinis

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THANK YOU FOR CHOOSING
EAGLE VINES VINEYARD & GOLF CLUB

PLEASE LET US KNOW OF ANY SPECIAL REQUESTS AND WE
WILL DO OUR BEST TO ACCOMMODATE

For any more information, please feel free to contact
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