

Prestwick Country Club

2019

Breakfast and Brunch Buffets

All listed prices are per person unless otherwise stated.

The Chip

Bakery Fresh Breakfast Pastries, Fresh Sliced Fruits, Assorted Juices and Coffee/Tea
\$12.00

The Scramble

Fresh Sliced Fruits, Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Homestyle Potatoes, Assorted Breakfast Pastries, Assorted Juices and Coffee/Tea
\$20.00

Build Your Own Brunch/Breakfast Buffet

Pick 4 Pick 5 Pick 6 Pick 7 Pick 8
\$18.00 \$22.00 \$26.00 \$30.00 \$34.00

Breakfast Items

Fresh Fruit Bowl	Scrambled Eggs
Assorted Breakfast Pastries	Applewood Smoked Bacon
Bagels and Cream Cheese Spreads	Breakfast Sausage
Pancakes or Waffles	Homestyle Potatoes
Biscuits and Gravy	

Build Your Own Brunch/Breakfast Items

Salad Choices:
Mixed Garden Salad
Caesar Salad
Fruit Salad
Chef's Pasta Salad
Antipasto
Potato Salad
Slaw

Lunch Items

Mini Sandwiches: All served with lettuce and tomato. Mayo and Mustard available upon request

Ham

Turkey

Roast Beef

Chicken Salad

Albacore Tuna Salad

Egg Salad

Make it a club-\$2.00 per person

Plated Breakfasts

Eggs Benedict

Poached Eggs, Ham, English Muffin, Hollandaise Sauce, Hash Browns, and Fresh Fruit

\$12.00

Quiche

Choice of Loraine, Ham and Cheese, or Vegetables. Served with Fresh Fruit

\$12.00

French Toast or Pancakes

Served with Bacon or Sausage and Fresh Fruit

\$10.00

Homestyle Breakfast

Two Eggs, Bacon, Sausage, and Fruit

\$12.00

Brunch/Breakfast Enhancements

All listed prices are per person unless otherwise stated.

Canadian Bacon or Ham Slices \$4.00

Chef's Stuffed French Toast \$4.00

Eggs Benedict \$5.00

Smoked Salmon Mirror with Bagels and Cream Cheese and Condiments \$250.00

Chicken Entrée \$6.00

Fresh Sautéed Vegetables \$2.00

Assorted Fruits and Yogurts \$4.00

Omelets Made to Order \$8.00

\$75.00 Uniformed Chef is an additional charge

Lunch Buffets

The Corner Deli

Choice of three Prepared Salads, Sliced Ham, Sliced Turkey, Sliced Roast Beef, Assorted Domestic Sliced Cheeses, Garden Fresh and Pickled Vegetables, Deli Style Breads and Rolls, Seasonal Fresh Fruit Platter, Fresh Baked Cookies
\$18.00

The 19th Hole

Choice of three Prepared Salads, Kettle Chips, Garden Fresh and Pickled Vegetables, Sliced Domestic Cheeses, Assorted Buns, Seasonal Fresh Fruit Platter, Fresh Baked Cookies
Choice of three meats: Certified Angus Burgers, All Beef Hotdogs, Bratwurst, Italian Sausage, Marinated Chicken Breasts
\$23.00

Lunch/Dinner Family Style or Buffet

Includes Entrée(s), Two sides, Soup or Salad, Bread, Coffee or Tea

Pick 1 Pick 2 Pick 3 Pick 4
\$30.00 \$34.00 \$38.00 \$42.00

Soup (choose 1)

Chicken Noodle
Cream of Chicken with Rice
Minestrone
Cream of Broccoli
Tomato Bisque
Cream of Mushroom

Salads

Garden Salad
Caesar Salad
Spinach Salad
Pasta Salad
Antipasto Salad
Potato Salad
Fruit Salad
Slaw

Prestwick Salad

Mixed Greens, Strawberries, Blueberries, Oranges, Diced Cranberries, Candied Walnuts, Goat Cheese, Champagne Vinaigrette +\$2.00 per person

Sides

Green Beans Almondine
Fresh Broccoli
Grilled Asparagus
Roasted Seasonal Vegetable
Regular or Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf or Wild Rice Medley
Penne Pasta Marinara
Au gratin Potatoes

Entrees

All entrée's served with choice of starch and vegetable with the exception of pasta entrée's

Chicken: Limone, Piccata, Marsala, or Parmesan
Herb Roasted Chicken
Grilled or Glazed Salmon
Chef's Catch of the Day
Grilled or Glazed Pork Chops
Chef's Special Pork Loin
Sliced Sirloin of Beef
Italian Sausage and Peppers
Polish Sausage and Kraut
Chef's Baked Lasagna-Cheese, Meat, or Vegetable
Pasta Primavera
Fettuccini Alfredo with Broccoli
Add Chicken Add Shrimp
\$3.00 per person \$5.00 per person

Lunch Enhancements (per person)

Italian Beef \$6.00
Veggie Quesadilla \$4.00
Chicken Salad \$2.00
Albacore Tuna Salad \$2.00
Chili Bar \$6.00
Chili, Diced Onion, Sour Cream, Oyster Crackers
Brownies \$1.00

Lunch or Dinner Plated Selections

Entrée Salads

Caesar Salad

Crisp Romaine Lettuce tossed with Fresh Shaved Parmesan Cheese, Croutons in house-made Caesar Dressing
\$10.00

Cobb Salad

Crispy Romaine Lettuce topped with Grilled Chicken, Bacon, Egg, Avocado, Red Onion, Tomato, and Crumbled Bleu Cheese
\$12.00

Prestwick Charter Salad

Mixed Greens tossed with Strawberries, Blueberries, Oranges, Dried Cranberries, Candied Walnuts, and Goat Cheese in a Champagne Vinaigrette
\$12.00

Prestwick Salad Duet

Scoops of Albacore Tuna Salad, Chicken Salad accompanied with Seasonal Fresh Fruit and two Cucumber Sandwiches
\$15.00

DMG

Fresh spring mix with sundried tomatoes, red onion, and parmesan cheese tossed with red wine vinegar and olive oil
\$8.00

Salad Enhancements

Add Chicken	Add Shrimp	Add Salmon
\$3.00	\$5.00	\$6.00

Entrees

Served with Your Choice of Selected Soup, Salad, Vegetable, and Potato.
All Listed prices are per person unless otherwise stated.

Chicken

Chicken Limone

Boneless breast of chicken sautéed in a garlic lemon sauce
\$22.00

Chicken Piccata

Boneless breast of chicken sautéed with olive oil, fresh garlic, and capers and finished with white wine
\$22.00

Chicken Marsala

Boneless breast of chicken sautéed with button mushrooms, fresh garlic and finished with marsala wine
\$22.00

Chicken Parmesan

Boneless breast of chicken lightly breaded and fried topped with house made pomodoro sauce and fresh mozzarella cheese
\$22.00

Herb Roasted Chicken

Half Marinated Whole Chicken Breast
\$20.00

Pork

Berkshire Pork Chop

Char-grilled chop cooked to perfection
\$38.00

Pork Tenderloin Medallions

Pork medallions marinated in Asian soy or Teriyaki sauce
\$28.00

Pork Loin

Slow roasted pork loin with an herbed rub or honey apple glaze
\$26.00

Beef, Veal, and Lamb

6oz Filet Mignon

Char-grilled Filet Mignon topped with a Red Wine Demi-glaze served with Potato and Vegetable
\$32.00

12 oz New York Strip Steak

Char-grilled or Blacked and Blue topped with cheese cream sauce
\$38.00

12 oz Ribeye Steak

Madeira Mushroom Demi-glaze
\$36.00

Lamb Chops

Char-grilled chops marinated in chimichurri or fig glaze and grilled to perfection
Market Price

Seafood

Grilled Salmon

\$34.00

Herb Crusted Salmon

\$34.00

Sea Bass Sesame Encrusted with Ginger Chili Glaze

\$32.00

Mahi-Jerk with Mango Relish

Fresh mahi-mahi dusted in Caribbean jerk seasoning and topped with a fresh mango relish
\$28.00

Pasta and Vegetarian

Vegetable Quinoa Couscous

\$18.00

Lasagna

Cheese, Bolognese, or Vegetable

\$20.00

Manicotti

Traditional manicotti rolled and stuffed with a five-cheese blend and oven baked in a fresh pomodoro sauce

\$18.00

Fire Roasted Veggie Farfalle in a Pesto Sauce

Mixed fire roasted vegetables tossed in a traditional pesto sauce with bowtie pasta

\$18.00

Portobello Mushroom Ragu

Braised vegetables and fresh herbs tossed in fresh pomodoro sauce. Served over pasta or rice.

\$20.00

Alfredo with Chicken

Linguini pasta tossed in a homemade alfredo sauce topped with grilled chicken

\$18.00

Customizable menus available upon request

Appetizers/Hors d'oeuvres

per 25 pieces

Cold

- Caprese Skewers \$69.00
- Antipasto Skewers \$75.00
- Assorted Crostini's \$50.00
- Goat and Berry Chutney, Olive Tapenade, Smoke Salmon, Red Onion Capers
- Deviled Eggs \$30.00
- Pro and Melon Purses \$35.00

Hot

- Chicken Satay with Peanut Sauce \$75.00
- Veggie Egg Rolls \$55.00
- Chicken Wings \$32.00
- BBQ, Buffalo, Honey Sriracha
- Quesadillas
- Cheese, Vegetable, or Chicken
- \$50.00 \$55.00 \$60.00
- Grilled New Zealand Lamb Lollipops Chimichurri Market Price
- Mini Rubens \$75.00
- Assorted Mini Quiche \$40.00
- Bacon Wrapped Water Chestnuts \$45.00
- Coconut Shrimp with Sweet Chili Sauce \$75.00
- Mini Crab Cakes with Zesty Remoulade \$75.00
- BBQ or Swedish Meatballs \$50.00
- Stuffed Mushroom Caps \$50.00

Displays and Platters

Serves approximately 50 people

Smoked Salmon

\$250.00

Fresh Fruit Display

\$150.00

Charcuterie Display

Market Price

Vegetable Crudités

\$125.00

Domestic Cheese Display

Market Price

International +\$45.00

Shrimp Cocktail

\$300.00

Jumbo Crab Claws

Market Price

Customizable Chilled Oyster Selection

Market Price

Chips and Dips

Artichoke and Spinach Dip with Pita Chips \$80.00

Chips and Salsa and Guacamole \$90.00

Roasted Garlic and Roasted Red Pepper Hummus with Pita \$80.00

Additional Fresh Vegetables at \$1.00 per person

Classic Taco Dip with Tortilla Chips \$50.00

Elote Corn Salsa \$50.00

The Carving Board

Available for parties of 50 or more

Beef Tenderloin

Market Price

Slow Roasted Prime Rib

Market Price

Bone-In Honey Ham

\$175.00

Oven Roasted Turkey Breast

\$175.00

Oven Roasted Pork Loin

\$150.00

\$75 Chef Fee per Two Hour Service

Sweet Endings

Assorted Sweets Table

\$4.00 per person

Cheesecake

Plain or with Berry Compote

\$7.00

Lava Cakes

Served with creme anglaise

\$6.00

Ice Cream Scoop

Chocolate, Vanilla, Peppermint

\$4.00 per person

Sundae Bar

\$6.00 per person

\$30.00 Chef Fee

