

TOURNAMENT CULINARY SELECTIONS

Pricing and Menu Selections are Subject to Change Based on Market Conditions

BREAKFAST SELECTIONS

BREAKFAST ON THE GO

Peameal Bacon on a Bun with Caramelized Onions and Cheddar, Cooked Fresh by our Chefs at the Driving Range.

Add an Individual Yogurt/Berry Parfait - \$8

Add a Fresh Fruit Cup or Skewer - \$5

\$11

THE BREAKFAST BOX

- Fresh Baked Muffin

- Seasonal Whole Fruit

- Breakfast Bar

- Bottle of Juice

\$10

THE PIPER'S CONTINENTAL

(minimum of 30 guests)

House Baked Muffins, Croissants, Danish Bagels with Whipped Butter, Cream Cheese and Fruit Preserves

Yogurt, Berry and Granola Parfait Station

Fresh Brewed Regular, Decaf Coffee and Herbal Teas

Add Fresh Sliced Fruit and Berries - \$4

\$19

THE BIG TEE OFF

(minimum of 40 guests)

Scrambled Eggs with Chives, Yukon Gold Home Fries with Roasted Onions and Rosemary, Roasted Bacon, Farmers Sausage

House Baked Breakfast Pastries served with Whipped Butter and Fruit Preserves

Fresh Fruit and Berries

*Orange, Apple, Grapefruit Juices
Fresh Brewed Regular, Decaf Coffee and Herbal Teas*

\$25

LUNCH SELECTIONS

THE QUICK START BBQ

Choice Of Hamburger, Veggie Burger, All Beef 1/4lb Hot Dog Or Smoked Andouille Sausage

Traditional Garnishes (Hot Peppers, Sauerkraut, Onions, Pickles, Tomatoes)

Kettle Chips

Soft Drinks and Bottled Water

- Add Grilled Chicken Breast Option - \$3
- Add Grilled NY Striploin Steak Sandwich Option - \$5
- Add Crisp Greens with Fresh Veggies and White Balsamic Dressing - \$4
- Add Classic Caesar Salad - \$4
- Add Fingerling Potato Salad with Grilled Corn, Pickles and Creamy Buttermilk Dressing - \$4
- Add 2 Salads - \$6
- Add 3 Salads - \$9

\$16

THE BOXED LUNCH

(Available "at the turn" or in golf cart's prior to tee-off)

Premium Deli Sandwich, Fresh Baked Cookie, Whole Fruit, Bottle Of Water Or Pop

\$15

PLOUGHMAN'S LUNCH

(minimum of 30 guests)

Green Salad with Citrus Dressing, Creamy Potato Salad with Pickles and Spring Onions

Freshly Baked Breads, Rolls, Buns

Assorted Charcuterie, Cold Cuts, House Smoked Turkey and Pastrami, Lettuces, Pickles, Tomatoes, Onion, Sliced Cheeses, Mustards, Condiments

Pre-made sandwiches and wraps upon request

Soft Drinks and Bottled Water

- Add Penne with Roasted Tomato Sauce, Shaved Pecorino and Basil - \$7

\$25

LUNCH SELECTIONS

PLOUGHMAN'S PLUS

(minimum of 30 guests)

Piper's Superfood Salad

Sweet and Bitter Greens with Citrus and Fennel

Assorted Wraps and Sandwiches on Artisanal Breads including:

- House Smoked Turkey and Avocado Club*
- House-made Pastrami, Swiss and Sauerkraut*
- Grilled Vegetables and Goat Cheese Spread*
- Classic Cuban Sandwiches*

Choice of soup (your call)

Freshly Baked Cookies

Fruit and Berries

Coffee and Tea Service

\$30

THE SMOKEHOUSE

(minimum of 50 guests)

Fresh Baked Breads and Spreads

Caesar Salad with Fried Virginia Ham and Asiago Cheese

Red Potato Salad with Roasted Corn, Fresh Herbs, Pickles and Buttermilk Dressing

House Smoked and Pulled BBQ Brisket and Pork Shoulder with Fresh Cobs Kaiser Buns, Hickory Matchstick Potatoes, Buttermilk Fried Onions and an Assortment of Aiolis and Condiments

Kettle Chips

Fresh Baked Cookies

\$31

ON COURSE FOOD STATIONS

**pricing per person*

SMOKED ROAST BEEF SLIDERS

Smoked and Sliced Top Sirloin served on Slider Buns with Arugula, Beer Mustard, Horseradish and Grilled Onion Jam

\$11

PIPER'S SMOOTHIE STATION (16OZ)

Choose from either:

- Strawberry/Banana*
- Raspberry/Pineapple*
- Mixed Berry*

Add a Shot of Dark Rum - \$7

\$8

GOURMET GRILLED CHEESE

Brie and Caramelized Onions on Vienna Loaf.

Grilled on course by our chefs and served with a selection of our House-made Dips

\$11

TEXAS CHILI

Smoked Brisket, Corn and Black Bean Chili served on course with Sour Cream and Sourdough Rolls

\$11

TACOS (2)

Choose Braised Chicken Tinga or Achiote Pork Belly Tacos served on Flour Tortillas Served with Cotija Cheese, Pineapple Picco de Gallo and Fresh Lime

\$11

ON COURSE FOOD STATIONS

CORNDOGS

*¼ Pound Beef Hotdogs dipped in Jalapeno Cheddar Corn Batter and Fried
Served with Chipotle Mustard and Truckstop Cheese Sauce*

\$11

ICE CREAM SANDWICHES

Freshly Baked Cookies and Vanilla Bean Ice Cream

\$9

ON COURSE COCKTAIL STATIONS

**pricing per person*

PIPER'S CAESAR BAR

Have our Bartenders Mix Up Classic Caesar Drinks on course

\$7

MOJITO BAR

Have our Bartenders Mix Up Cl Classical Mojitos with Fresh Lime and White Rum

\$7

ARNOLD BOMBER

Southern Sweet Tea, Bourbon and Fresh Squeezed Lemonade

\$8

GIN LEMONADE

Smashed Raspberries, Gin, Peychauds Bitter and Lemon

\$8

ON COURSE COCKTAIL STATIONS

SOUTH OF THE BORDER STATION

*Coronas, Margheritas and Palomas
Add Guacamole and Chips - \$5*

\$9

PRE DINNER - INTERACTIVE STATIONS

**minimum quantities apply, contact us for details*

LOADED POTATO BAR

Buttermilk Yukon Gold Mashed Potato, BBQ Fingerling Potato Chips, Maple Glazed Pancetta Lardons, Cajun Red Potato Wedges, Sweet Potato Fries, Yukon Gold Fries.

Garnishes include: Chives, Crispy Buttermilk Onions, House BBQ Sauce, Ketchups, Balsamic Red Onion Jam, Smoked Cheddar

\$12

FRESH MARKET GARDEN

Crudités, Fresh Breads and Grilled Pita served with a selection of Dips and Spreads including: Spinach and Chevre, Roasted Red Pepper Hummus, Spiced Yogurt and Feta, Picco de Gallo, Roasted Corn Guacamole

\$12

OYSTER BAR

*Freshly Shucked East and West Coast Oysters by our chefs.
Garnishes include Fresh Lemon, Cucumber Mignonette, Cocktail Sauce, Hot Sauces, Fresh Horseradish*

Add Jumbo Shrimp Cocktail (2 per guest) - \$4

\$13

PRE DINNER - INTERACTIVE STATIONS

**minimum quantities apply, contact us for details*

SUSHI STATION (3 PIECES PER GUEST)

*Hand Made Maki and Nigiri Sushi Selection with Wasabi, Tamari and Pickled Ginger.
Presented on authentic platters and sushi boats*

\$13

ITALY MEETS SPAIN

*Assorted Local Charcuterie, Grilled Calamari, Grilled Merguez Sausage, Marinated Fior di Latte,
Parmesan, Grilled and Marinated Portabella Mushrooms, Garden Vegetables,
Marinated Olives, House Pickles, Fresh Baked Breads and Spreads*

\$17

CHEESE AND SALUMI PLATTER

*A variety of Canadian and International Cheeses, Cured Meats and Pate served with
Breads and Crostini, Fresh and Dried Fruits, Roasted Nuts, Jams and Condiments*

\$12

WHOLE SMOKED SALMON FILLETS

Crostini, Sauce Gribiche, Crème Fraiche, Pickled Onion

\$8

PRE DINNER - HORS D'OEUVRES

*\$11.5 per person, full guest count. 3 pieces per guest.
Choose 3 options from the following:*

COLD SELECTIONS:

- *Salad Skewer – Pearl Bocconcini, Basil, Grape Tomato, Olive and Cucumber*
- *Cucumber and Mango Maki Rolls, Tamari and Wasabi*
- *Beef Flank Satay with Hoisin and Roasted Cashew*
- *Poached Tiger Shrimp with Cocktail Sauce*
- *Bruschetta Crostini, Aged Sheeps milk Cheese, Basil*

HOT SELECTIONS:

- Smoked Asian Frenched Chicken Wing, Buttermilk Ranch*
- Mac and Cheese Croquette, House BBQ Sauce*
- Vegetable Spring Rolls, Sweet Chili Plum Sauce*
- Mini Bacon Cheeseburger, Bread and Butter Pickles (add \$1 per guest)*
- Crab Dip Croquettes, Grilled Scallion Aioli (add \$1 per guest)*

BUFFET DINNER SELECTIONS

**minimum of 50 people*

'RIBFEST'

- *Cheddar and Jalapeno Cornbread*
- *Caesar Salad 'Slaw' with House Made Bacon and Smoked Cheddar*
- *Creamy Fingerling Potato Salad with Pickles and Scallions*
- *Slow Cooked Pork Back Ribs and BBQ ¼ Chickens*
- *Corn on the Cob with Chili and Lime*
- *Fried Corn Chips with Guacamole and Picco de Gallo*
- *Crispy Onion Strings with*
- *Assorted Cookies and Fresh Fruit*

\$39

BUFFET DINNER SELECTIONS

**minimum of 50 people*

'TOURNAMENT BUFFET'

- Freshly Baked Rolls and Butter
- Creamy Caesar Salad with Fried Ham and Asiago
- Mixed Crisp Greens with Fresh Citrus, Fennel, Pomegranate and Lemon Dressing
- Lemon and Herb Roasted Fingerling Potatoes
- Seasonal Vegetables
- Grilled Cajun Chicken Breast with Red Wine Sauce and Chives
- Whole Roasted Beef Striploin with Horseradish Jus, Carved by the Chef
- House Baked Cookies

\$43

THE PATIO GRILL

- Fresh Baked Assorted Artisan Breads with a selection of Dips and Spreads
- Mixed Crisp Greens with Fresh Citrus, Fennel, Pomegranate and Lemon Dressing
- Caesar Salad, White Anchovy, House Smoked Bacon Lardons, Parmesan Dressing
- Mac and Cheese with Spinach and Broccoli
- Grilled Asparagus with Lemon and Garlic
- Grilled Corn on the Cob with Chili and Lime
- Roasted Fingerling Potatoes with Lemon and Rosemary
- Grilled Lemon Thyme Chicken Breast with Roasted Garlic Jus
- Carved Beef Striploin with Smoky Red Wine Sauce
- Whole Roasted Steelhead Trout with Blackened Pineapple and Mint
- Mini Gourmet Pastries and Petit Fours
- Fresh Cut Fruit and Berries

\$53

PIPER'S ROAST

- Fresh Baked Artisan Breads and Spreads
- Broccoli, Cauliflower and Smoked Cheddar Salad with Sesame and Creamy Dressing
- Garden Kale Caesar Salad with Garlic Bread Croutons and Shaved Asiago
- Roast Prime Rib of Beef with Horseradish Jus
- Yukon Gold Potato Mash with Buttermilk and Roasted Garlic
- Sauteed Broccolini with Garlic Butter
- Gruyere Baked Yorkshire Puddings
- Plated Chef's Dessert

\$59

PLATED DINNER OPTIONS

*Choose one salad, one entrée, one dessert.
All entrée's served with seasonal veg and roasted potatoes.*

SALADS

*Mixed Greens with Tomato, Cucumber, Carrot, Beets and Radishes,
Maple-Citrus Vinaigrette*

*A Variety of Endives with Orange, Grapefruit, Pomegranate and Fennel
with Lemon Vinaigrette*

*Traditional Caesar Salad with Crispy Bacon, Roasted Garlic Croutons,
Pecorino and Creamy Dressing*

ENTRÉES

*(Price beside the entrée below includes choice of one salad and one dessert)
(\$3 surcharge to add 2nd entrée option)*

- 8oz Sirloin - Grilled with Horseradish Jus - **\$43**
- Chicken Supreme - Marinated In Lemon and Thyme, Roasted and Served with White Wine Sauce - **\$41**
- Chicken Supreme - Stuffed with Italian Sausage, Arugula and Smoked Cheddar, Jus - **\$43**
- Roasted Salmon with Pistachio and Herb Crust, Lemon Butter Sauce - **\$45**
- 8oz Striploin - Grilled California Cut with Red Wine Sauce - **\$51**

(Add a 4oz Lobster Tail to Any Entrée at Market Price)

DESSERTS

- New York Style Cheesecake with Berry Compote
- Molten Lava Chocolate Cake
- Warm Pecan Tart
- Individual Lemon Tart with Caramelized Sugar Top
- Warm Apple Crumble Tart

WINE

Please ask your tournament coordinator for our current selection of local and international wines.