

BANQUET PACKAGES

HOT BREAKFAST BUFFET

12.50 per person
Scrambled Eggs, Waffles, and Hasbrowns

MEATS

Bacon, sausage, ham (choose 2)

Bagels, Muffins, Biscuits (choose 1)
Add Sausage gravy for .95 per person

CONTINENTAL BREAKFAST BUFFET

FRESH FRUIT, MUFFINS, DANISH AND BAGELS WITH CREAM CHEESE

Served with water, tea, coffee and juice
10.00 per person

CREATE YOUR OWN SANDWICH BUFFET

MEATS

Chicken salad, Boars Head Ham, Turkey, or Roast Beef (Choose 2)

CHEESES

Swiss, Provel and Cheddar

BREADS

Ciabatta, Croissant, or Wheat (Choose 2)

SIDES

Potato Salad, Pasta Salad, Chips or Fresh Fruit (Choose 2)

Served with water, tea, coffee and soda

JOE BOCCARDI'S PIZZA

16.00 per person

BUFFET

ASSORTMENT OF JOE BOCCARDI'S PIZZAS

TOASTED RAVIOLI

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

Served with water, tea, coffee and soda

20.00 per person

HORS D'OEUVRES BUFFET

CHOICE OF 4 HORS D'OEUVRES

Served with water, tea, coffee and soda

22.00 per person

LUNCH BUFFET

CHOICE OF 1 ENTREE

CHOICE OF 1 ACCOMPANIMENT

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

Served with water, tea, coffee and soda

15.95 per person

DINNER BUFFET

CHOICE OF 2 ENTREES

CHOICE OF 2 ACCOMPANIMENTS

(1 starch and 1 vegetable)

CHOICE OF SALAD

FRESH BAKED ROLLS AND BUTTER

Served with water, tea, coffee and soda

25.00 per person (add \$8.00 for beef)

All Packages subject to 18% gratuity, current state sales tax, and room rental fee of \$500.00, Corkage fee of \$350.00

Pricing subject to change without notice unless under contract.



TAPAWINGO
NATIONAL GOLF CLUB

CATERING SELECTIONS

HORS D'OEUVRES

Bruschetta
Dollar Rolls
Chicken Wings
Chicken Mudega Kebabs
Chicken Quesadilla
Crab Cakes (add \$3)
Cheese & Cracker Platter
Antipasto Platter
Fresh Fruit Platter
Vegetable Platter
St. Louis Style Toasted Ravioli
Crab Rangoon with Sweet & Sour Sauce

ENTRÉES

ITALIAN MARINATED PORK LOIN

Pork loin marinated in olive oil, garlic & fresh Italian herbs grilled & topped with a creamy Marsala wine sauce

CHICKEN MUDEGA

Lightly breaded boneless skinless chicken breast baked & drizzled with an olive oil, lemon & garlic sauce

CHICKEN ALLA MARIO

Lightly breaded boneless skinless chicken breasts baked & topped with a white wine sauce, broccoli, fresh mushrooms & provol cheese

CHICKEN PARMIGIANO

Lightly breaded boneless skinless chicken breasts baked in our homemade marinara sauce & provol cheese

CHICKEN SPEDINI

Lightly breaded boneless skinless chicken breasts stuffed with tomato, red onion, cheese and prosciutto, drizzled with an olive oil, lemon, and garlic sauce.

ROASTED CHICKEN

With sundried tomato and spinach

PORK TENDERLOIN

With maple balsamic glaze

PECAN ENCRUSTED SALMON

With lemon honey glaze

SALMON AL LIMONE

Lightly breaded, baked and drizzled with an olive oil, lemon and garlic sauce

STUFFED FILET OF SOLE

Sole filet stuffed with shrimp, scallops, and crabmeat with cream sauce

HAND CARVED PRIME RIB

Served medium to medium well with au jus and horseradish

BEEF TENDERLOIN

Medallions served medium to medium well with a white wine and mushroom brown sauce

PASTA SELECTIONS

PASTA CON BROCCOLI

Penne, white cream sauce, fresh broccoli florets

RIGATONI PASTA

WITH ANDOUILLE SAUSAGE

Andouille sausage, diced tomato, fresh mushroom, light cream sauce

CHEESE TORTELLINI

With butter, garlic, basil, and Parmesan

SUNDRIED TOMATO PORTABELLO PASTA

With sundried tomato and portabello cream sauce

SHRIMP & ARICHOKE PASTA

Penne, shrimp, artichoke, tomato, Parmesan cheese, basil, and olive oil

CHORIZO SHRIMP PASTA

Penne, chorizo sausage, shrimp, chives, white wine cream sauce

PASTA PRIMAVERA

With a sautéed vegetable medley in a vodka cream sauce

POTATO SELECTIONS

GARLIC MASHED POTATOES

Russet potato, cream, butter, and roasted garlic

ITALIAN FRIED POTATOES

Diced potatoes, olive oil, garlic, basil, salt, pepper, and parmesan

CREAMY CHIVE POTATOES

Red potatoes, sour cream, cream cheese, and fresh chives

SCALLOPED POTATOES

Yukon gold potatoes, caramel iced onions, cheese, and fresh herbs

Additional hors d'oeuvres available as an "add on" to any package for \$4 per person per hors d'oeuvre for buffet or butler style

VEGETABLE SELECTIONS

BROCCOLI WITH INFUSED PECAN BUTTER

FRESH ROASTED ITALIAN VEGETABLE MEDLEY

BABY GREEN BEANS WITH GARLIC AND ALMONDS

GRILLED ASPARAGUS

PARMESAN ENCRUSTED CAULIFLOUR

PROSCIUTTO WRAPPED ASPARAGUS

ROASTED BRUSSELS SPROUTS WITH BACON, CARAMALIZED ONIONS & BLASAMIC GLAZE

SALAD SELECTIONS

JOE BOCCARDI'S HOUSE SALAD

Iceberg and romaine mix tossed with our homemade Italian dressing, provol cheese and tomatoes

CAESAR SALAD

Romaine lettuce tossed with creamy Caesar dressing, croutons, provol and Parmesan cheese

SPINACH SALAD

Baby spinach leaves tossed with our homemade poppy seed dressing, candied walnuts, red onion, bacon and feta cheese

SPRING MIX SALAD

Spring mix lettuce, with apples, goat cheese, red onion, grape tomatoes, pecans in a balsamic vinaigrette

DESSERT SELECTIONS

PLAIN CHEESECAKE

4.25 Per Person

TIRAMISU

5.25 Per Person

BISTRO BARS ASSORTMENT

5.25 Per Person

CHEF'S CHOICE DESSERT

3.95 Per Person

CHILDREN 12 & UNDER CHICKEN STRIPS & FRIES

12.95 per child



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