



THE GOLF CLUB OF CAPE COD FUNCTION MENU

PASSED APPETIZERS

PRICED PER 100 PIECES

HERB RUBBED LAMB CHOP LOLLIPOPS
MINI BEEF WELLINGTONS
BOURBON BEEF SATAY
CHICKEN SATAY SKEWERS WITH HOISON GLAZE
VEGETABLE TEMPURA WITH GINGER DIPPING
VEGETABLE SPRING ROLLS WITH A HOT AND SOUR SAUCE
BBQ PULLED PORK SLIDERS
ANGUS SLIDERS WITH BACON AND CHEDDAR CHEESE
SEA SCALLOPS WRAPPED IN BACON
JUMBO SHRIMP COCKTAIL
SEARED SESAME TUNA SKEWERS WITH WASABI
TUNA TARTAR WITH SESAME CRACKER
CRAB CAKES
OYSTERS ON THE HALF SHELL WITH MIGNONETTE
LOBSTER BISQUE SHOOTERS WITH CRUSTINI

STATIONARY DISPLAYS

PRICED PER PERSON

IMPORTED AND DOMESTIC CHEESE

*DANISH BLUE, GRAFTON 4 STAR CHEDDAR, ROUGE AFFINE, BRIE, DILL
HAVARTI, RED AND GREEN GRAPES, TOASTED PECANS AND ASSORTED
TOASTED BREADS AND CRACKERS*

TRADITIONAL NEW ENGLAND RAW BAR

*LOCAL FRESH SHUCKED OYSTERS, SHRIMP COCKTAIL, KING CRAB LEGS,
TUNA SASHIMI AND TUNA TARTAR SERVED WITH APPROPRIATE CONDIMENTS*

SMOKED SALMON PLATTER

WITH CAVIAR, CRÈME FRAICHE, DILL AND MINCED RED ONION

CRUDITÉS PLATTER

*FRESHLY CUT TOMATOES, CUCUMBERS, CARROTS, CELERY, BROCCOLI,
CAULIFLOWER AND ZUCCHINI SERVED WITH HUMMUS, AND SPINACH DIP
WITH PITA AND VARIOUS BREADS*

ANTIPASTO PLATTER

*SALAMI, MORTADELLA, PROSCIUTTO, PECORINO ROMANO, PROVOLONE,
ROASTED REDS, ARTICHOKE, ANCHOVIES, MARINADE MUSHROOMS, OLIVES
STUFFED PEPPERS AND OTHER ITALIAN DELIGHTS*



TGC EAGLE BUFFET

DOMESTIC AND IMPORTED CHEESE DISPLAY
CHOICE OF **5** PASSED APPETIZERS

SALAD

CHOICE OF ONE

FRESH GARDEN SALAD

CHOICE OF DRESSINGS

CAESAR SALAD

WHITE ANCHOVIES AND HOUSE MADE DRESSING

BEET SALAD

BLUE CHEESE, WALNUTS, BABY SPINACH AND BALSAMIC VINAIGRETTE

ROASTED PEAR SALAD

SPINACH, DRIED CRANBERRIES, WALNUTS BLUE CHEESE AND CRANBERRY
VINAIGRETTE

TOMATO AND MOZZARELLA SALAD

PESTO AND BALSAMIC GASTRIQUE

ARUGULA SALAD

GOAT CHEESE, WALNUTS, CINNAMON AND SUGAR BACON WITH CHAMPAGNE
VINAIGRETTE AND AGED BALSAMIC

PASTA

CHOICE OF ONE

LOBSTER-FILLED RAVIOLIS

MARSALA LOBSTER BROTH, ARTICHOKE, CHERRY TOMATOES AND SPINACH

CHICKEN AND BROCCOLI

PENNE PASTA, ROASTED RED PEPPERS AND GARLIC IN A WHITE WINE
PARMESAN SAUCE

CAJUN SHRIMP

PASTA SHELLS, SPICY SAUSAGE, ITALIAN HAM, SPINACH AND ROASTED REDS

CHEESE TORTELLINI

WHITE WINE CREAM SAUCE WITH TOMATOES, SPINACH AND HERBS

"SIMPLE" ANGEL HAIR

GARLIC, BASIL, OLIVE OIL, PEAS AND PARMESAN

SPAGHETTI AND MEATBALLS

MARINARA SAUCE TOSSED WITH HOUSE MADE MEATBALLS
TOPPED ON SPAGHETTI



CARVING STATION & FISH STATION

CHOICE OF TWO

ROASTED BEEF TENDERLOIN

SLOWLY ROASTED TO MEDIUM RARE WITH HORSERADISH CREAM

ROASTED TURKEY BREAST

SAGE GRAVY

ROASTED BISON RIB EYE

HEAVILY SEASON AND SERVED WITH BLACKBERRY GASTRIQUE

OVEN ROASTED PORK LOIN

CENTER CUT LOIN ROASTED WITH A APPLE CIDER REDUCTION

PRIME RIB

SLOWLY ROASTED SERVED WITH AU JUS

AMERICAN RACK OF LAMB

ROASTED WITH PORT WINE DEMI

ALASKAN HALIBUT

PAN SEARED WITH GRILLED LEEK VINAIGRETTE

WILD KING SALMON

PAN SEARED WITH A TANGY HOT AND SOUR SAUCE

CRAB AND ASPARAGUS ROLLED FLOUNDER

TOPPED WITH A SOY BUTTER SAUCE

CENTER CUT SWORDFISH

GRILLED AND TOPPED WITH KIM CHI

VEGETABLE

CHOICE OF ONE

BUTTERY SWISS CHARD

GRILLED ASPARAGUS

ROASTED SEASONAL VEGETABLES

TRUFFLE CREAMED SPINACH

SAUTÉED GREEN BEANS

WITH SHALLOTS AND ALMONDS

CAULIFLOWER AND WHITE

CHEDDAR PUREE

CARAMELIZED BRUSSELS SPROUTS

STIR FRIED ASIAN VEGETABLES

POTATO

CHOICE OF ONE

BAKED POTATO

WHITE CHEDDAR POTATO GRATIN

TRUFFLE BABY YUKON POTATOES

WHIPPED POTATOES

SWEET POTATO PUREE

POMME FRITTES

CRISPY POTATO CAKES

JASMINE RICE

PINEAPPLE FRIED RICE

TOSSED BARLEY SALAD



TGC BIRDIE BUFFET

DOMESTIC AND IMPORTED CHEESE DISPLAY
CHOICE OF 4 PASSED APPETIZERS

SALAD

CHOICE OF ONE

FRESH GARDEN SALAD

CHOICE OF DRESSINGS

CAESAR SALAD

WHITE ANCHOVIES AND HOUSE MADE DRESSING

ROASTED PEAR SALAD

SPINACH, DRIED CRANBERRIES, WALNUTS BLUE CHEESE AND CRANBERRY
VINAIGRETTE

ARUGULA SALAD

GOAT CHEESE, WALNUTS, CINNAMON AND SUGAR BACON WITH CHAMPAGNE
VINAIGRETTE AND AGED BALSAMIC

SOUPS AVAILABLE AT ADDITIONAL COST

PASTA

CHOICE OF ONE

PASTA SHELLS

SPICY SAUSAGE, ITALIAN HAM, SPINACH, SPICY MARINARA AND ROASTED RED
PEPPERS WITH PARMESAN CHEESE

CHICKEN AND BROCCOLI

PENNE PASTA, ROASTED RED PEPPERS AND GARLIC IN A WHITE WINE
PARMESAN SAUCE

CHEESE TORTELLINI

WHITE WINE CREAM SAUCE WITH TOMATOES, SPINACH AND HERBS

"SIMPLE" ANGEL HAIR

GARLIC, BASIL, OLIVE OIL, PEAS AND PARMESAN

SPAGHETTI AND MEATBALLS

MARINARA SAUCE TOSSED WITH HOUSE MADE MEATBALLS
TOPPED ON SPAGHETTI



CARVING STATION & FISH STATION

CHOICE OF TWO

ROASTED SIRLOIN OF BEEF

SLOWLY ROASTED TO MEDIUM RARE WITH HORSERADISH CREAM

ROASTED TURKEY BREAST

SAGE GRAVY

OVEN ROASTED PORK LOIN

CENTER CUT LOIN ROASTED WITH APPLE CIDER REDUCTION

PRIME RIB

SLOWLY ROASTED SERVED WITH AU JUS

ALASKAN HALIBUT

PAN SEARED WITH GRILLED LEEK VINAIGRETTE

WILD KING SALMON

PAN SEARED WITH A TANGY HOT AND SOUR SAUCE

CENTER CUT SWORDFISH

GRILLED AND TOPPED WITH KIM CHI

VEGETABLE

CHOICE OF ONE

BUTTERY SWISS CHARD

ROASTED SEASONAL VEGETABLES

CREAMED SPINACH

SAUTÉED GREEN BEANS

WITH SHALLOTS AND ALMONDS

CAULIFLOWER AND WHITE CHEDDAR PUREE

CARAMELIZED BRUSSELS SPROUTS

STIR FRIED ASIAN VEGETABLES

POTATO

CHOICE OF ONE

BAKED POTATO

BABY POTATOES

WHIPPED POTATOES

SWEET POTATO PUREE

POMME FRITTES

CRISPY POTATO CAKES

JASMINE RICE

TOSSED BARLEY SALAD



PAR FOR THE COURSE BUFFET

DOMESTIC AND IMPORTED CHEESE DISPLAY
CHOICE OF **3** PASSED APPETIZERS

SALAD

CHOICE OF ONE

FRESH GARDEN SALAD

CHOICE OF DRESSINGS

CAESAR SALAD

WHITE ANCHOVIES AND HOUSE MADE DRESSING

ARUGULA SALAD

GOAT CHEESE, WALNUTS, CINNAMON AND SUGAR BACON WITH CHAMPAGNE
VINAIGRETTE AND AGED BALSAMIC

CARVING STATION, FISH STATION & PASTA STATION

CHOICE OF TWO

ROASTED SIRLOIN OF BEEF

SLOWLY ROASTED TO MEDIUM RARE WITH HORSERADISH CREAM

ROASTED TURKEY BREAST

SAGE GRAVY

OVEN ROASTED PORK LOIN

CENTER CUT LOIN ROASTED WITH APPLE CIDER REDUCTION

WILD KING SALMON

PAN SEARED WITH A TANGY HOT AND SOUR SAUCE

CENTER CUT SWORDFISH

GRILLED AND TOPPED WITH KIM CHI

CHICKEN AND BROCCOLI

PENNE PASTA, ROASTED RED PEPPERS AND GARLIC IN A WHITE WINE

PARMESAN SAUCE

CHEESE TORTELLINI

WHITE WINE CREAM SAUCE WITH TOMATOES, SPINACH AND HERBS

SPAGHETTI AND MEATBALLS

MARINARA SAUCE TOSSED WITH HOUSE MADE MEATBALLS AND SPAGHETTI

VEGETABLE

CHOICE OF ONE

BUTTERY SWISS CHARD

ROASTED SEASONAL VEGETABLES

CREAMED SPINACH

CARAMELIZED BRUSSELS SPROUTS

STIR FRIED ASIAN VEGETABLES

POTATO

CHOICE OF ONE

BAKED POTATO

TRUFFLE BABY YUKON POTATOES

WHIPPED POTATOES

JASMINE RICE

CRISPY POTATO CAKES



TGC CLAM BAKE
MARKET PRICE PER PERSON

NEW ENGLAND CLAM CHOWDER
1 1/4 POUND STEAMED LOBSTER – ONE PER PERSON
STEAMERS AND MUSSELS
GRILLED SPICY SAUSAGE
CORN ON THE COB
BABY YUKON POTATOES
COLESLAW
PASTA SALAD
TOSSED GARDEN SALAD
WATERMELON SLICES

DESSERT UPON REQUEST (ADDITIONAL COST)

FRENCH ASIAN BUFFET

BABY SPINACH SALAD
*TOSSED GREENS WITH ROASTED PEARS, BLUE CHEESE, DRIED CRANBERRIES,
WALNUTS AND CRANBERRY VINAIGRETTE*
SLOW ROASTED CHATEAUBRIAND
WHITE CHEDDAR POTATO GRATIN
TRUFFLED CREAM SPINACH
SESAME SEARED SALMON WITH A SOY BUTTER SAUCE
STEAMED WHITE RICE
STIR-FRIED BABY BOK CHOY AND SHITAKI MUSHROOMS

DESSERT UPON REQUEST (ADDITIONAL COST)

BBQ OPTION

HAMBURGERS AND CHEESEBURGERS
BOURBON STEAK TIPS
BABY BACK RIBS OR BBQ BRAISED PORK
BBQ GRILLED CHICKEN BREAST
BAKED BEANS WITH SMOKED BACON
GARDEN SALAD, POTATO SALAD AND COLESLAW
CORN BREAD
FRESH WATERMELON

DESSERT UPON REQUEST (ADDITIONAL COST)



BREAKFAST MENUS

CONTINENTAL BREAKFAST

FRESHLY BAKED MUFFINS
BAGELS WITH CREAM CHEESE
ASSORTED DANISH
YOGURT AND GRANOLA
FRESH FRUIT
COFFEE, JUICE AND TEA

TGC BREAKFAST BUFFET

SCRAMBLED EGGS
BACON AND BREAKFAST SAUSAGE
HOME FRIES
ENGLISH MUFFINS AND TOAST
ASSORTED DANISH
FRESH FRUIT
COFFEE, JUICE AND TEA

**OMELET, PANCAKE, WAFFLE STATION AVAILABLE AT
ADDITIONAL COST**

TGC BRUNCH

SCRAMBLED EGGS WITH CHEDDAR CHEESE OR WESTERN FRITTATA
BACON AND BREAKFAST SAUSAGE
BREAKFAST POTATOES
FRUIT SALAD
CHICKEN MARSALA WITH FETTUCCHINI
ROASTED VEGETABLES
CAESAR SALAD
FRESH BAKED MUFFINS
BAGELS AND TOAST
COFFEE, TEA AND JUICE

**OMELET, PANCAKE, WAFFLE STATION AVAILABLE AT
ADDITIONAL COST**



LUNCH BUFFET

SALAD – CHOICE OF ONE
TOSSED GARDEN SALAD WITH ITALIAN DRESSING
CAESAR SALAD WITH OR WITHOUT ANCHOVIES

*****SOUPS AVAILABLE AT ADDITIONAL COST*****

STATION – CHOICE ONE
ROASTED TURKEY BREAST WITH SAGE GRAVY
OVEN ROASTED PORK LOIN WITH APPLE CIDER REDUCTION

PASTA – CHOICE OF ONE
CHICKEN AND BROCCOLI WITH PENNE PASTA
CHEESE TORTELLINI
WHITE WINE CREAM SAUCE WITH TOMATOES, SPINACH AND HERBS

VEGETABLE – CHOICE OF ONE
GRILLED ASPARAGUS
ROASTED VEGETABLES

POTATO – CHOICE OF ONE
WHIPPED POTATOES WITH CARAMELIZED SHALLOTS
ROSEMARY AND THYME STEAK FRIES

INCLUDES
WATERMELON AND ALL THE FIXINGS

TGC DELI BUFFET

SALAD – CHOICE OF ONE
TOSSED GARDEN SALAD WITH ITALIAN DRESSING
CAESAR SALAD WITH OR WITHOUT ANCHOVIES

*****SOUPS AVAILABLE AT ADDITIONAL COST*****

DELI PLATTER
ASSORTMENT OF FRESHLY SLICED DELI MEATS, CHEESES AND BREADS
INCLUDES TUNA SALAD

CHOICE OF Two
POTATO SALAD, PASTA SALAD, COLESLAW OR CAPE COD POTATO CHIPS

INCLUDES
CONDIMENTS, WATERMELON AND ALL THE FIXINGS





BBQ ON THE COURSE

*ONE LOCATION OR
TWO LOCATIONS*

MENU

HAMBURGERS AND CHEESEBURGERS
GRILLED HOT DOGS AND SAUSAGES WITH ONIONS & PEPPERS
GRILLED CHICKEN SANDWICHES
ALL THE FIXINGS
CAPE COD POTATO CHIPS
CHOCOLATE CHIP COOKIES
COOLERS OF WATERS, SODAS AND GATORADES

ADDITIONS:

CLAM CHOWDER
LOBSTER BISQUE
SCOTCH AND CIGARS
MINI LOBSTER ROLLS
FULL BAR SERVICE
BEER ON THE COURSE
BEVERAGE CART - \$ BASED ON CONSUMPTION

BOX LUNCH

CHOOSE TWO

TUNA SALAD WRAP
CLASSIC HAM AND CHEESE WRAP
TURKEY WRAP
CHICKEN SALAD WRAP
CHILLED ROAST BEEF WRAP
VEGETARIAN WRAP

ALL BOX LUNCHESES INCLUDE:

POTATO CHIPS
FRESH FRUIT
COOKIE OR BROWNIE
BOTTLED WATER



PLATED MENUS
CHOICE OF SOUP OR SALAD

SOUP

NEW ENGLAND CLAM CHOWDER
SPICY CRAB AND CORN CHOWDER
HUNGARIAN MUSHROOM
LOBSTER BISQUE
TOMATO AND BASIL

SALAD

CAESAR SALAD WITH CROUTONS AND PARMESAN
TRADITIONAL TOSSED GARDEN SALAD WITH CHOICE OF DRESSING
BABY SPINACH SALAD WITH GOAT CHEESE, ROASTED PEARS AND WALNUTS
TOSSED IN A CRANBERRY VINAIGRETTE
FRESH TOMATO AND MOZZARELLA SALAD WITH PESTO AND PINE NUTS

PLATED ENTREES – CHOICE OF TWO

PAN SEARED STATLER CHICKEN

RUSTIC MASHED, SWISS CHARD AND ROMESCO SAUCE

GRILLED 14OZ. SIRLOIN

WHIPPED POTATO, GREEN BEANS WITH ALMONDS AND BLACKBERRY GASTRIQUE

GRILLED 8 OZ. FILET MIGNON

TRUFFLE ROASTED POTATOES, BABY CARROTS AND CABERNET SAUCE

PAN SEARED ATLANTIC SALMON

JASMINE RICE, STIR FRIED BOK CHOY AND SWEET SOY GLAZE

BAKED STUFFED HADDOCK

SEAFOOD STUFFING, BUTTER SAUCE, BAKED POTATO AND BROCCOLINI

SURF AND TURF

BEEF TENDERLOIN, LOBSTER TAIL, WHIPPED POTATOES, ASPARAGUS, BAROLO SAUCE

ALASKAN HALIBUT

ROASTED BABY POTATOES, BUTTERY PEA GREENS AND GRILLED LEEK VINAIGRETTE

OVEN ROASTED AMERICAN RACK OF LAMB

POTATO PUREE, CARAMELIZED BRUSSELS SPROUTS AND PORT WINE REDUCTION.

DESSERT UPON REQUEST (ADDITIONAL COST)



DESSERT MENU

CAKES, PIES AND DESSERTS

CLASSIC HOME STYLE CARROT CAKE

WITH PECAN PIECES, PINEAPPLE AND CREAM CHEESE FROSTING

TRIPLE CHOCOLATE CAKE

THREE LAYERS OF CHOCOLATE TOPPED WITH WHIPPED CREAM

MOLTEN CHOCOLATE CAKE

TOPPED WITH VANILLA ICE CREAM, WHIPPED CREAM AND CHOCOLATE GANACHE

NEW YORK STYLE CHEESECAKE

SERVED WITH CREAM ANGLAISE

CHOCOLATE RASPBERRY SWIRL CHEESECAKE

SERVED WITH GANACHE

CARAMEL APPLE PIE

BAKED WITH GRANNY SMITH APPLES, CINNAMON AND BROWN SUGAR, TOPPED WITH CARAMEL

BOSTON CREAM PIE

TWO LAYERS OF YELLOW CAKE SEPARATED BY VANILLA PASTRY CREAM AND TOPPED WITH CHOCOLATE FROSTING

KEY LIME PIE

GRAHAM CRACKER CRUST WITH A WHIPPED CREAM TOPPING

PEANUT BUTTER CHOCOLATE PIE

A CREAMY PEANUT BUTTER FILLING, RICH CHOCOLATE AND TOPPED WITH WHIPPED CREAM

CHOCOLATE COVERED STRAWBERRIES

A PLATTER OF WHITE AND DARK CHOCOLATE DIPPED STRAWBERRIES

ITALIAN PETIFORES

A PLATTER OF ASSORTED ITALIAN PASTRIES AND CANDIES

ALL CAKES AND PIES ARE AVAILABLE A LA MODE

PERSONAL CAKES WILL HAVE A PLATE CHARGE