



THE GOLF CLUB OF CAPE COD 2011 Function Menu

Passed Appetizers

Priced per 100 pieces

Chicken Satay Skewers with Hoison Glaze Lightly breaded, fried and glazed	\$250
Vegetable Spring Rolls Hand rolled with a hot and sour sauce	\$200
Heirloom Tomato Bruschetta with Fresh Basil Tomatoes are marinated in balsamic and Spanish olive oil	\$275
Sea Scallops Wrapped in Bacon U-10 Scallops and apple wood bacon	\$275
Jumbo Shrimp Cocktail U-10 Shrimp and lightly poached with spices	\$325
Seared Sesame Tuna with Wasabi With white sesame and tuna is sushi grade	\$400
Tuna Tartar with Sesame Cracker Dressed in a ponzu vinaigrette and is sushi grade	\$350
Lobster Crab Cakes Served with a whole grain mustard aioli	\$275
Fried Oysters Served with potato salad and tartar	Market
Fried Whole Clams Served with Potato salad and tartar	Market
Lobster Bisque Shooters served in a shooter glass with a crustini	\$300
Lobster Salad Spoons with Lemon Lightly dressed and very fresh	Market



Herb Rubbed Lamb Chop Lollipops Lightly Grilled and served to Mid-Rare	\$350
Spinach and Cheddar Stuffed Mushrooms Farm house cheddar and baby spinach button mushrooms	\$250
Bourbon Beef Satay Lightly grilled and served to mid-rare	\$275
Shrimp Tempura with Soy Ginger Dipping Jumbo shrimp tempura fried	\$350
BBQ Pulled Pork Sliders Slowly braised for hours on a buttery slider roll	\$275
Angus Sliders with Bacon and Cheddar Cheese Grilled and served to mid-rare on a buttery slider roll	\$300
Mini Meatballs in Marinara Hand rolled and served in Marinara	\$250

We are always open to suggestions!

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	\$8
Traditional New England Raw Bar Local Fresh Shucked Oysters, Shrimp Cocktail, King Crab Legs, Tuna Sashimi and Tuna Tartar served with appropriate condiments	MARKET
Smoked Salmon Platter With Caviar, Crème Fraiche, Dill and Minced Red Onion	\$10
Crudités Platter Freshly Cut Tomatoes, Cucumbers, Carrots, Celery, Broccoli, Cauliflower and Zucchini Served with Hummus, And Spinach Dip With pita and various Breads	\$6



Antipasto Platter \$9
Salami, Mortadella, Prosciutto, Pecorino Romano, Provolone,
Roasted Reds, Artichokes, Anchovies, Marinade Mushrooms, Olives
Stuffed Peppers and other Italian Delights

New England clam chowder Station \$3
Homemade clam chowder served with oyster crackers

Action Stations

Priced per Person
(Manned by trained chefs)

Create Your own Pasta Station \$12
Choice of four different sauces, four different pastas
A selection on meats, cheese and veggies

Thai Calamari Station \$10
Freshly fried and will have the option of three ways
Classic Marinara, with spicy Pepper or Thai Dressing

Foie Gras Station \$15
Freshly Seared Foie Gras served with a variety of choices
Such as brioche French toast, fig gastrique and truffled
Greens with Pomegranate syrup

Seared Tuna and Salmon Station \$15
Freshly seared and served to order accompanied by
Wasabi, soy syrup and Pomegranate syrup

Carving Station Market
Tenderloin, Bison, Prime Rib, Sirloin, Pork, Lamb
Turkey or whatever you like Price based on Selection



TGC EAGLE BUFFET

\$73 + per person
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, artichokes, 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

Spaghetti topped with marinara sauce tossed with House-made meatballs

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 Frites
Crispy Potato Cakes
Jasmine Rice
Pineapple Fried Rice
Tossed Barley Salad



TGC BIRDIE BUFFET

\$63+ per person
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
Spaghetti topped with marinara sauce tossed with House-made meatballs

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 Frites
Crispy Potato Cakes
Jasmine Rice
Tossed Barley Salad



PAR-FOR-THE-COURSE BUFFET

\$53+ per person
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 ¼ Pound Steamed Lobster – One per person
Steamers or Mussels
Grilled Spicy Sausage
Corn on the Cob
Baby Red Bliss Potatoes
Cranberry and Apple Coleslaw
Pasta Salad
Tossed Garden Salad
Watermelon Slices

Dessert upon Request (Additional Cost)

BBQ OPTION #1

\$30+ per person

Hamburgers and Cheeseburgers
Hot Dogs and Sausage with onions and peppers
BBQ Grilled Chicken Breast
Baked Beans with Smoked Bacon
Garden Salad, Potato Salad and Coleslaw
Corn Bread
Fresh Watermelon

Dessert upon Request (Additional Cost)

BBQ OPTION #2

\$40+ Per Person

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)

Ask about our Polynesian Pig Roast!





BREAKFAST MENUS

CONTINENTAL BREAKFAST

\$8+ per person

Freshly Baked Muffins
Bagels with Cream Cheese
Assorted Danish
Yogurt and Granola
Fresh Fruit
Coffee, Juice and Tea

TGC BREAKFAST BUFFET

\$12+ per person

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

\$18+ per person

Scrambled Eggs with Cheddar Cheese OR Western Frittata
Bacon and Breakfast Sausage
Breakfast Potatoes
Fruit Salad



Carving Station Selected from the Par for the Course Buffet

Roasted Vegetables
Caesar Salad
Fresh Baked Muffins
Bagels and Toast
Coffee, Tea and Juice

Omelet, Pancake, Waffle Station Available at additional cost

LUNCH BUFFET

\$28+ per person

SALAD

Choice of One

Fresh Garden Salad with Italian Dressing

Caesar Salad with or without Anchovies

Soups available at additional cost

CARVING STATION

Choice of 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

\$22+ per person

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



SIDES

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 - \$15+ per person

Two Locations - \$20+ per person

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

Additional Items to Consider

Clam Chowder - \$3.50/per
Lobster Bisque - \$7.50/per
Scotch and Cigars - \$15/per
Mini Lobster Rolls - \$12/per
Full Bar Service - \$24/per
Beer on the course - \$16/per
Beverage Cart - \$ Based on Consumption



BOX LUNCH

\$12+ per person

CHOOSE TWO

Tuna Salad Wrap
Classic Ham and Cheese Wrap
Turkey Wrap
Chicken Salad Wrap
Chilled Roast Beef Wrap
Vegetarian Wrap

All Box Lunches 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
\$38

Grilled 14oz. Sirloin
Whipped potato, green beans with almonds and blackberry gastrique
\$48

Grilled 8 oz. Filet Mignon
Truffle-roasted potatoes, baby carrots and Cabernet sauce
\$57

Pan-Seared Atlantic salmon
Jasmine rice, stir-fried bok choy and sweet soy glaze
\$40

Baked Stuffed Haddock
Seafood stuffing, butter sauce, baked potato and broccolini
\$42



Surf and Turf

Beef tenderloin, lobster tail, whipped potatoes, asparagus, Barolo sauce
\$68

Alaskan Halibut

Roasted baby potatoes, buttery pea greens and grilled leek vinaigrette
\$48

Oven-Roasted American Rack of Lamb

Potato puree, caramelized brussels sprouts and port wine reduction.
\$59

Dessert available upon request (additional cost)

