

## BRUNCH BUFFET

- Fruit
- Muffins
- Choice of Chicken
- Bacon and Sausage
- Honey Glazed Ham
- Broccoli and Carrots
- Assorted Juices
- Scrambled Eggs
- Eggs Benedict
- Belgium Waffles
- Home Fries
- Rice

Brunch includes Coffee, Tea and Dessert  
**\$20 per Person**

Omelet Station is available for additional \$2 per Person

## BREAKFAST BUFFET

- Fruit
- Scrambled Eggs
- Home Fries
- Belgium Waffles
- Assorted Juices
- Eggs Benedict
- Bacon and Sausage
- Muffins

Breakfast includes Coffee and Tea  
**\$16 per Person**

Omelet Station is available for additional \$2 per Person

## DESSERTS

- Sheetcake
- Chocolate Mousse
- Peach Melba
- Apple Pie
- Pumpkin Pie
- Apple Crisp
- Assorted Cookies
- Cheesecake
- Ice Cream Sundae

Ice Cream Sundae Station is available  
 for additional \$3.75 per Person



## BANQUET BAR PRICE LIST

(Price per Person)

OPEN BAR	PREMIUM	HOUSE
One Hour	\$16	\$14
Two Hours	\$20	\$16
Three Hours	\$23	\$18
Four Hours	\$26	\$20
Five Hours	\$28	\$22

*Above Prices include Two Domestic Beers:*  
 Coors • Coors Lite • Bud • Bud Lite • Miller Lite

*Premium Prices include Two Imported Beers:*  
 Heineken • Sam Adams • Amstel Lite  
 Corona • Molson Ice

## WINE, DOMESTIC BEER AND SODA

(Prices per Person)

One Hour	\$12
Two Hours	\$14
Three Hours	\$16
Four Hours	\$18

*Wine Selection Includes:*  
 Merlot • Cabernet • Chardonnay  
 Pinot Grigio • White Zinfandel

*Additional Selections Available Upon Request*  
*Prices to be determined*

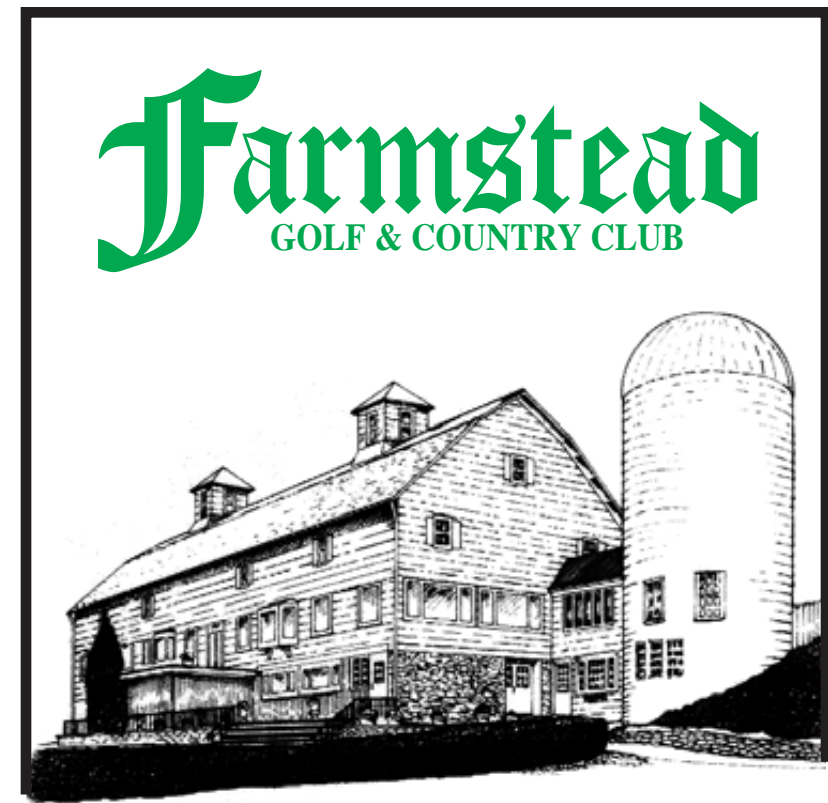
CHAMPAGNE TOAST	\$2 per Person
MIMOSA	\$3 per Person
SANGRIA (red or white)	\$5 per Person
SODA	\$3 per Pitcher



House Linen Napkins and Table Cloths Are Provided  
 At No Additional Charge

*Additional Charge For:*  
*Choice of Linen Napkins and Table Cloth Colors as Follows*  
 Linen Napkin & Cloth \$14 per Table  
 Linen Napkin Only \$4 per Table

20% Gratuity and 7% Sales Tax Will Be Added



## Banquet Menu



88 Lawrence Road • Lafayette, New Jersey  
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 E-Mail: [lindsey@farmsteadgolf.com](mailto:lindsey@farmsteadgolf.com)  
[www.farmsteadgolf.com](http://www.farmsteadgolf.com)

Make checks payable to 28th Hole, Inc.

# SELECTION OF HORS D'OEUVRES ONE HOUR

## Assortment 1

- Cocktail Franks
- Vegetable Egg Rolls
- Mozzarella Sticks
- Fettuccini Alfredo
- Penne Primavera
- Bowtie with Tomato Basil
- Steak Crostini
- Cheese Puffs
- Potato Pancakes
- Salami Cornucopias
- Battered Zucchini
- Deviled Eggs
- Chicken Nuggets

## Assortment 2

- Chicken Wings
- Phyllo Brie with Honey Mustard
- Phyllo Brie with Raspberry Sauce
- Mushroom Fontina Crostini
- Asparagus Roll Ups
- Quiche Lorraine
- Tortellini Carbonara
- Ravioli with Vodka Pink Sauce
- Coney Island Frank
- Vegetable Spring Roll
- Meatball Bordelaise
- Battered Mushrooms
- Broccoli Cheese Bites
- Cavatelli and Broccoli
- Kielbasa and Kraut

## Assortment 3

- Clams Casino
- Oysters Rockefeller
- Beef Kabob
- Chicken Kabob
- Shrimp Kabob
- Mushroom Tart
- Asian Short Rib Pot Pie
- Chicken Yakatori
- Chicken Satay
- Chipotle Shrimp Empanada
- Mini Beef Wellington
- Open Faced Rueben
- Duck Ravioli
- BBQ Pork Biscuit
- BBQ Chicken Biscuit
- American Cheeseburger
- Spinach & Artichoke Wonton
- Bacon Wrapped Scallops
- Crab & Cheese Fondue
- Coconut Shrimp
- Beef Bourguignon
- Breaded Calamari
- Marinated Artichokes
- Prosciutto Shrimp
- Breaded Shrimp

Assortment 1 (3 Items) - \$8 per Person

Assortment 1 (3 Items), Assortment 2 (2 Items)  
& Assortment 3 (1 item) - \$15 per Person

Assortment 1 (3 items), Assortment 2 (3 Items),  
& Assortment 3 (3 Items) - \$19 per Person

For an additional hour, the cost is half the price  
of the chosen Assortment.



### Assorted Cheese and Fresh Sliced Fruit Platter

Small serves 20-30 - \$55 • Medium serves 30-50 - \$75  
Large serves 50-75 - \$95 • Deluxe serves 75-100 - \$115

### Antipasto Platter

Assortment of Prosciutto, Salami, Mozzarella Balls, Olives,  
Pepperoncini, Artichokes, and Roasted Red Peppers  
Small \$55 • Medium \$75 • Large \$100

# LUNCH OR DINNER BUFFET

Choice of Three Entrées  
(Carving Station is considered an Entrée)

## BEEF OR PORK

- Meatballs Bordelaise
- Beef Stir Fry
- Roasted or Stuffed Pork
- Beef Bourguignon
- Beef Stroganoff
- Glazed Ham

## POULTRY AND FISH

- Oven Roasted Chicken
- Chicken Parmigiana
- Chicken Marsala
- Champagne Chicken with Grapes
- Broiled Flounder
- Stuffed Flounder (Crabmeat or Shrimp & Scallop Stuffing)
- Salmon (Dill Buerre Blanc Horseradish Encrusted, Horseradish Honey Mustard Glaze)
- Chicken Saltimbocca
- Chicken Stir Fry
- Chicken Francaise
- Tomato Caper Chicken
- Seafood Newburgh
- Tilapia

## PASTA

- Pasta Primavera
- Beef, Vegetable or Seafood Lasagna
- Cavatelli & Broccoli
- Penne, Fettuccini, Tortellini, Tri-Color Pasta or Ravioli with choice of Sauce - (Creamy Tomato Basil, Carbonara, Alfredo, Marinara, or Vodka Pink Sauce)
- Penne Pasta with Carmelized Onions, Spinach and Walnuts
- Bowtie Pasta with Sun-Dried Tomatoes, Feta, Seasonal Vegetables
- Capellini Mista
- Stuffed Shells
- Manicotti

## CARVING STATION

- Roast Turkey
- Glazed Ham
- Roast Pork
- Filet of Beef (Additional Cost)
- Roast Beef au jus
- Prime Rib of Beef
- Lamb (Additional Cost)

Lunch Buffet (until 2pm) - \$25

Dinner Buffet - \$30

# VEGETABLE SELECTIONS

Choose One

- Medley of Seasonal Vegetables
- Sautéed Broccoli
- Green Beans Almandine
- Sautéed Zucchini and Squash
- Honey Glazed Carrots
- Asparagus (seasonal)
- Ratatouille
- Green Beans with Fennel and Shallots

# STARCH SELECTIONS

Choose One

- Wild Rice
- Rice Pilaf
- Baked Potato
- Buttered Red Skin Potatoes
- Twice Baked Potato
- Mediterranean Orzo
- Roasted Rosemary New Potatoes
- Baked Sweet Potato
- Whipped Sweet Potato
- Mashed Potatoes

# LUNCHEON OR DINNER MENU

(Prices per Person)

Choice of Three Entrées  
Price determined by Highest Item Selection

## BEEF AND PORK

	LUNCHEON	DINNER
• Roast Prime Rib au jus	\$22	\$28
• Beef Stroganoff with Egg Noodles	\$18	\$23
• Beef Bouguignon with Egg Noodles	\$18	\$23
• 8oz Top Sirloin Steak	\$24	\$30
• Baked Ham with Pineapple Sauce	\$16	\$20
• Roasted or Stuffed Pork (Apple, Fruit or Bread Stuffing)	\$19	\$25

## POULTRY AND FISH

• Boneless Stuffed Chicken (Bread or Apple Stuffing)	\$18	\$22
• Chicken Parmigiana with Linguini	\$18	\$21
• Chicken Francaise	\$18	\$20
• Chicken Cordon Blue	\$18	\$22
• Champagne Chicken with Grapes	\$18	\$21
• Chicken Marsala	\$18	\$20
• Tomato Caper Chicken	\$18	\$21
• Half Roasted Chicken or Cornish Hen	\$18	\$22
• Shrimp or Scallop with Rice	\$21	\$25
• Seafood Cakes	\$19	\$24
• Tilapia	MARKET PRICE	MARKET PRICE
• Salmon (Dill Buerre Blanc Horseradish Encrusted, Horseradish Honey Mustard Glaze)	MARKET PRICE	MARKET PRICE
• Broiled or Stuffed Flounder (Crab or Shrimp & Scallop)	MARKET PRICE	MARKET PRICE

## SALADS AND VEGETARIAN

• Caesar Salad	\$10	
• Caesar Salad with Chicken, Beef or Shrimp	\$12	
• Chef Salad	\$12	
• Fresh Fruit with Chicken Apple Walnut Salad, Seafood Salad, Tuna Salad, or Cottage Cheese	\$12	
• Vegetable Napoleon	\$18	\$20
• Eggplant Parmigiana with Linguine	\$14	\$18
• Stuffed Shells	\$14	\$16
• Manicotti	\$14	\$16

Lunch and Dinner are served with Garden Salad, Rolls,  
Starch, Vegetable, Dessert, Coffee and Tea

Lunch Served until 2:00pm

Dinner includes Choice of Soup or Pasta  
Add Soup or Pasta to your Luncheon for \$2 per Person