

Build Your Own Brunch

PASTRIES

Mini Parfaits - \$38
Vanilla Greek yogurt layered with
crunchy granola and fresh berries

Mini Quiche - \$42
assorted varieties

Mini Muffins - \$10
minimum 2 dozen

Fresh Baked Pastries - \$15
Danishes, tartlets

Gourmet Muffins - \$36

Chocolate Chip, Blueberry, Banana Nut, Lemon
minimum 2 dozen

Assorted Bagels - \$25
Served with plain and strawberry cream cheese

Fresh Baked Croissants - \$30
Classic or chocolate filled

Cinnamon Rolls - \$20
Baked in house and topped with
house made orange cream cheese glaze

*price is per dozen

MAINS

Fresh Fruit Platter
25 servings - \$70
50 servings - \$130

Cheese and Cracker Board
25 servings - \$65
50 servings - \$110

Bagels and Lox
Smoked salmon, cream cheese,
capers, red onion, tomatoes
by the dozen - \$42

Bacon
Honey cured, thick cut
25 servings - \$50
50 servings - \$95

Scrambled Eggs
Light and fluffy
25 servings - \$45
50 servings - \$85

Sausage
Links or patties
25 servings - \$30
50 servings - \$55

French Toast
Made in house and served with
maple syrup, berries and Chantilly cream
25 servings - \$50
50 servings - \$95

Build Your Own Brunch

FRESH SQUEEZED JUICES

Orange

Carafe - \$12

25 servings - \$45

50 servings - \$85

Cranberry

Carafe - \$15

25 servings - \$60

50 servings - \$110

Grapefruit

Carafe - \$12

25 servings - \$45

50 servings - \$85

Make it a Mimosa Bar for \$10 a person
(must be 21 with a valid ID)

Boxed Lunch Menu

\$18.95

ALL BOXES COME WITH A BAG OF CHIPS, CUP OF FRUIT AND A FRESHLY BAKED COOKIE.

Turkey and Cheddar Wrap

Ham and Swiss Wrap

Italian Sandwich
ham, salami and pepperoni

Roast Beef Sandwich

Veggie Wrap
hummus, bell peppers, lettuce, tomato and onion

Peanut Butter and Jelly Sandwich

Plated Lunch Menu

Add a house salad or seasonal soup to any entree for \$4 per person

House Made Meatloaf 18.95

Served with mashed potatoes, gravy, and a seasonal vegetable

Summer Berry Salad 18.95

Grilled chicken on a bed of mixed greens, topped with seasonal berries, candied pecans, onions and feta cheese. Served with a champagne vinaigrette.

Half Sandwich and Bowl of Soup 18.95

Pick between turkey, ham, grilled cheese and ham, grilled chicken wrap and tomato bisque, vegetable, broccoli and cheddar, and loaded potato soup.

Sesame Chicken 18.95

House glazed chicken with polished rice with seasonal stir fry veggies topped with sesame seeds.

Croissant Sandwich 18.95

Choose between chicken salad or warm ham and cheese. Served with fresh fruit and pasta salad.

Caesar Salad 18.95

Choose between chicken, steak, or salmon on a bed of crispy romaine tossed with tomatoes, parmesan, croutons. Topped with a warm crisp and cracked black pepper.

Salmon Roulade 18.95

Roasted salmon with mixed greens, spinach, tomatoes, onion, and feta cheese.
Served with our house made vinaigrette.

Roasted Pork 20.95

Served with mashed potatoes, and a seasonal vegetable

Barbecued Chicken 20.95

Served with your choice of two items from the following:
corn on the cob, mac and cheese, baked beans, coleslaw, potato salad or pasta salad.

Linguine Alfredo 20.95

Parmesan alfredo, chicken, roasted tomatoes, and asparagus topped with parmesan cheese and cracked pepper.

Caprese Chicken Pasta 20.95

Chicken topped with fresh mozzarella, basil, and tomatoes served with penne pasta and a olive oil garlic sauce.

Golf Tournament Buffet Menu

TURN BUFFET

\$32.95 per person

All beef hot dogs
Bratwurst
Warm buns
Bag or house chips
Coleslaw
Ketchup
Mustard
Onion
Sauerkraut
Relish

DESSERT

Rice krispy
Brownies

BBQ

\$38.95 per person

Warm buns
Housemade potato salad
Coleslaw
Pickles

PICK TWO MEAT OPTIONS

ALL 3 MEAT OPTIONS FOR +\$5 PER PERSON

Pulled pork
Barbecued chicken
Beef brisket

DESSERT

Brownies
Cookies

MASTERS

\$34.95 per person

Pimento cheese sandwich
Egg salad sandwich
Masters Club - ham, turkey, bacon
Grilled chicken wrap
Green jacket salad
House made chips

DESSERT

Cookies
Georgia Peach ice cream

LITTLE ITALY

\$34.95 per person

Cesar salad
Garlic bread
Penne pasta
Meatballs
Italian sausage
Roasted tomato sauce

DESSERT

Mini cannolis
Tiramisu bites

TACO BAR

\$32.95 per person

Beef or Chicken

BOTH MEATS FOR +\$3 PER PERSON

Tortillas
Beans
Rice
Lettuce
Pico
Cheese

DESSERT

Churros

Private Event Hors d'oeuvres

HORS D'OEUVRES

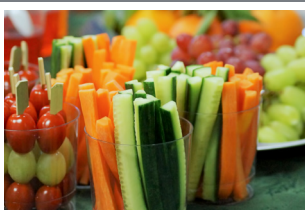
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| Cucumber Bites - \$18 | Bacon Wrapped Water Chestnuts - \$38 |
| Fried Mac and Cheese - \$18 | Smoked Salmon Crostini - \$38 |
| Jalapeno Poppers - \$18 | Apricot and Brie Puff - \$42 |
| Pigs in a Blanket - \$18 | Chicken and Waffle Bite - \$42 |
| BBQ Meatballs - \$24
<i>A crowd favorite</i> | Sausage and Cheese Stuffed Mushroom - \$42 |
| Candied Bacon Skewers - \$24 | Chicken Marsala Puff - \$52 |
| Caprese Skewers - \$24 | Beef Wellington Puff - \$60
<i>Minimum 3 dozen</i> |
| Chicken and Asiago Blossom - \$26 | Mini Crab Cakes - \$60
<i>Minimum 3 dozen</i> |
| Antipasto Skewers - \$36 | Crab Stuffed Mushrooms - \$65 |
| Teriyaki Chicken Skewer - \$36 | |

*price is per dozen unless otherwise noted

PLATTERS

- | | |
|---|---|
| Shrimp Cocktail - \$28 a Pound
<i>Minimum 4 pounds</i> | Crudité and Dip
25 servings \$70 - 50 servings \$130 |
| Buffalo Cauliflower Bites
25 servings \$50 - 50 servings \$100 | Fruit Display
25 servings \$70 - 50 servings \$130 |
| Pretzel Bites with Cheese and Mustard
25 servings \$55 - 50 servings \$100 | Bruschetta Bar
25 servings \$80 - 50 servings \$160 |
| Chips and Salsa Trio
25 servings \$65 - 50 servings \$120 | Charcuterie Board
25 servings \$95 - 50 servings \$180 |

Lone Tree
Golf Club & Hotel



Private Event Buffet Menu

SOUTHWEST

\$38.95 per person

Southwest Salad
Fajita Chicken
Fajita Beef
Mexican Rice
Borracho Beans
Peppers and Onions
Warm Tortillas

DESSERT

Churros and Cheesecake

ITALIAN

\$49.95 per person

Italian Salad
Spaghetti with Italian Sausage
Chicken Marsala with Seasonal Vegetables
Garlic Bread

DESSERT

Tiramisu
Cannolis

ASIAN

\$38.95 per person

Egg Rolls
Polished Rice
Broccoli and Carrots
Lo Mein

PICK TWO MEAT OPTIONS

Mongolian Beef
Orange Chicken
Chili Garlic Shrimp

DESSERT

Pineapple
Fortune Cookies
Cinnamon Donut Holes

STEAKHOUSE

\$55.95 per person

Wedge Salad with House Dressing
Beef Tenderloin
Herb Crusted Salmon
Au gratin Potatoes
Garlic Green Beans
Freshly Bakes Bread and Butter

DESSERT

Chocolate Cake
Lemon Bars
Cinnamon Donut Holes

Plated Dinner Menu

\$69.95 per person

FIRST course

SIGNATURE SALAD

Mixed greens, cranberries, feta cheese, candied pecans, cucumber, tomato, red onion. Served with our house champagne vinaigrette.

SECOND course

FILET MIGNON

6 oz filet topped with a peppercorn sauce. Served with garlic mashed potatoes and fresh seasonal vegetables. *Other Filet Mignon toppings available upon request.*

HERB CRUSTED DOUBLE BREAST STUFFED CHICKEN

Oven roasted chicken stuffed with mushrooms, roasted red peppers, gruyere cheese, topped with a white wine sauce, capers, and fresh basil. Served with pappardelle.

LEMON BUTTER SALMON

Salmon filet topped with lemon white wine sauce, capers, and fresh basil. Served with broccolini and polished rice.

VEGETARIAN STEAK

Cauliflower steak topped with peppercorn sauce, served with broccolini, red peppers, and mushrooms.

THIRD course

AVAILABLE FOR \$3 PER PERSON

Seasonal selections.

Dessert Menu

\$8.95 PER PERSON

of chef's assorted varieties

BY THE DOZEN

Chocolate Truffle Cupcakes - \$40

Red Velvet Cake with Cream Cheese - \$45

Mini Eclairs - \$15

Crème Puffs - \$15

Assorted Dessert Bars - \$30

Mini Cheesecakes - \$55

Chocolate Mousse Shooters - \$48

Chocolate Fudge Brownie with a

Peanut Butter Cream - \$47

Mini Key Lime Pie - \$30

Mini Assorted Cupcakes - \$35

Tiramisu Bites - \$46

Carrot Cake Sliced - \$27

Cookies - Assorted varieties and
made in-house - \$15

Brownies - Made in-house - \$24

Churros - Dusted with cinnamon sugar,
served with caramel sauce - \$22

Lemon Bars - \$22

Macaroons - \$24

Petit Fours - \$24

Cannoli - \$24

PLATED DESSERTS

A&J Signature Strawberry Short Cake - \$8.95

Pie Varieties - \$6.95

Cheesecake with fresh strawberry sauce - \$9.95

Chocolate Cake - \$9.95

Carrot Cake - \$7.95

Limoncello Cake - \$8.95

Trio of Ice Cream - \$7.95

Tiramisu - \$6.95

Dessert Bars

PIE BAR

For 25 servings pick 5 pies from below - \$120

For 50 servings pick 8 pies from below - \$200

Apple, Cherry, Pumpkin, Coconut Cream, Banana Cream, French Silk, Cookies and Cream, Strawberry Rhubarb, Blueberry, Peach, Lemon Meringue, Strawberry Cream, Chocolate Pecan, and Regular Pecan.

Add Ice Cream for 25 servings 30 - 50 servings 55

HOT CHOCOLATE BAR

\$8 per person

Complete with truffles, cookies, sauces, candy toppers, marshmallows, and more

ICE CREAM SUNDAE BAR

\$8 per person

Chocolate and vanilla ice cream, sundae sauces, whip cream, candy toppers, waffle cones, and more

CANDY BAR

25 servings - \$150

50 servings - \$300

Let us know your favorites so we can be sure to include them

Bar Menu

All prices include tax.

WINE

red

- CABERNET SAUVIGNON** - 14 Hands, Washington - \$7
- CABERNET SAUVIGNON** - Smith and Hook, California - \$15
- MERLOT** - 14 Hands, Washington - \$7
- MERLOT** - Estancia, California - \$15
- PINOT NOIR** - Dark Horse, California - \$7
- PINOT NOIR** - Meiomi, California - \$13
- RED BLEND** - Conundrum, California - \$10

white

- CHARDONNAY** - Canyon Roads, California - \$7
- CHARDONNAY** - Sonoma-Cutter, Russian River Valley - \$13
- PINOT GRIGIO** - Canyon Roads, California - \$7
- PINOT GRIGIO** - Ruffino, Itale - \$10
- PINOT GRIS** - King Estate, Oregon - \$13
- SAUVIGNON BLANC** - Canyon Roads, California - \$7
- SAUVIGNON BLANC** - Kim Crawford, New Zealand - \$13
- MOSCATO** - Canyon Roads, California - \$7
- REISLING** - Chateau St. Michelle, Washington - \$11
- WHITE BLEND** - Conundrum, California - \$10

rosé

- ROSÉ** - Kim Crawford, New Zealand - \$10

sparkling

- CHAMPAGNE** - Wycliff, California - \$8
- PROSECCO** - Tenuta Sant'anna, Italy - \$9

BEER

bottle

- BUDWEISER, BUD LIGHT, COORS LIGHT** - \$6
- CORONA, MICHELOB ULTRA, O'DELL IPA, STELLA** - \$7

LIQUOR

vodka

- TITO'S** - \$8
- KETTLE ONE** - \$8
- GREY GOOSE** - \$9

gin

- TANQUERAY** - \$7
- HENDRICKS** - \$8

rum

- BACARDI** - \$8
- CAPTAIN MORGAN** - \$8
- MALIBU** - \$8

tequila

- JOSE CUERVO** - \$8
- ESPOLON** - \$9
- CASAMIGOS** - \$10

scotch

- DEWAR'S** - \$8
- CHIVAS** - \$10
- GLENLIVET** - \$11
- JOHNNIE WALKER BLACK** - \$11
- MACALLAN 12 YEAR** - \$12

whiskey

- JIM BEAM** - \$7
- JACK DANIELS** - \$8
- BULLEIT** - \$8
- CROWN ROYAL** - \$9
- MAKERS MARK** - \$9
- JAMESON** - \$9

cognac

- COURVOISIER VSOP** - \$14

cordials

- BAILEYS** - \$8
- KAHLUA** - \$8
- LIQUOR 43** - \$8
- AMARETTO** - \$9
- GRAND MARNIER** - \$10