



**TARTAN FIELDS**  
**GOLF CLUB**

# 2009 Holiday Menus



Events Coordinator:

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## Hors d'oeuvres

### **Display Stations**

#### Iced Seafood Station

New Zealand Mussels Cooked  
in White Wine and Garlic Herb Butter  
Shrimp Cocktail with Lemons and Cocktail Sauce  
Snow Crab Claws and Oysters with  
Tabasco Sauce  
Chilled Sea Scallops tossed in a Sweet Chili Soy Dressing  
Market Price

#### Fresh Fruit Display

Sliced Cantaloupe, Honey Dew,  
Pineapple, Red Seedless Grapes and Fresh Berries  
\$3.95 per person

#### Imported and Domestic Cheese Display

Aged Cheddar, Gruyere, Fontina, Van Gogh, Brie,  
Manchego and Buttermilk Bleu Cheese  
\$3.95 per person

#### Cracked Black Peppercorn Beef Tenderloin Display

Served with Mini Buns, Horseradish Sour Cream, Whole Grain Mustard and  
Traditional Accompaniments  
\$12.95 per person

#### Crudite Display

Carrots, Celery, Cucumbers, Broccoli, Cauliflower, Sweet Bell Peppers, and  
Cherry Tomatoes with Basil Pesto and Chipotle Bacon Ranch Dipping Sauces  
\$3.50 per person

#### Marinated Grilled Vegetable Display

Zucchini, Yellow Squash,  
Roasted Peppers, Mushrooms, Red Onion, and Asparagus  
With Basil Pesto Aioli  
\$3.95 per person

## Hors d'oeuvres (Con't)

### Display Stations

#### Antipasto Display

Sliced Salami, Prosciutto, Capicola, and  
Mortadella, Provolone Cheese, Manchego  
Marinated Mushrooms and Roasted Peppers, Mixed Olives, Artichokes, and  
Anchovies  
\$4.75 per person

#### Smoked Salmon Display

Served with Crisp Crostini, Diced Egg, Dill Cream Cheese, Sliced Cucumber, Red Onion, and Capers  
\$7.95 per person

#### Cold Hors d'oeuvres

Displayed or Butlered (\$50 additional)

#### Shrimp Cocktail

Served with Cocktail Sauce  
\$3.25 per piece

#### Brie Filled Phyllo Cup

With a Raspberry-Chambord Preserve  
\$2.50 per piece

#### Phyllo Cup filled with Chicken Salad

With a Red Grape Garnish  
\$2.25 per piece

#### Deviled Eggs

\$2.00 per piece

#### Goat Cheese & Onion Tart

\$2.00 per piece

#### Seared Ahi Tuna

With Wasabi and Scallions on a Sesame Wonton Cracker  
\$3.75 per piece

#### Smoked Salmon & Dill Mousse

Served on Cucumber Slices  
\$3.00 per piece

#### Antipasto Crostini

Pesto, Roasted Red Pepper & Provolone  
On a Crostini  
\$1.75 per piece

#### Prosciutto & Melon

With a Balsamic drizzle  
\$2.25 per piece

## Cocktail Reception (Con't)

### **Hot Hors d'oeuvres**

Displayed or Butlered (\$50 additional)

### **Beef Tenderloin Encroute**

With creamy Horseradish, Brie and Dried Cranberry

\$2.75 per piece

### **Crab Stuffed Mushroom Caps**

\$3.00 per piece

### **Raspberry and Brie in Phyllo**

\$2.75 per piece

### **Spinach and Feta Spanakopita**

\$1.75 per piece

### **Bacon Wrapped Scallops**

Tossed in a Sweet Chili Sauce

\$3.00 per piece

### **Tartan Fields Crab Cakes**

With a Chipotle Remoulade Sauce

\$3.00 per piece

### **Chicken and Cashew Spring Roll**

With Sweet Chili Dipping Sauce

\$2.25 per piece

### **Swedish or Italian Meatballs**

\$1.50 per piece

## **Holiday Buffets**

*(Groups of 20 and more. Select 2 entrees & add prices together to obtain total. If you select 1 entrée for the buffet, then double the per person price. Entrees are accompanied by Chef's choice of Vegetable & Starch. All buffets include rolls, butter, iced tea, hot tea, lemonade, coffee & decaf)*

### **Starters**

*(Select one Salad)*

*\*add \$3.50 for addition of a salad*

### **Salads**

#### **Tartan Classic Salad**

Tomato, Cucumber, Red Onion, Mixed Cheese, Bacon and Croutons with Ranch or Italian  
(Ask for Other Available Dressing Options)

#### **Strawberry Pecan Salad**

Crisp Romaine, Blue Cheese, Toasted Candied Pecans, Bacon, Fresh Strawberries,  
Celery and Sweet and Sour Vinaigrette

#### **Classic Caesar Salad**

Romaine Lettuce, Garlic Croutons, Parmesan Cheese  
And a Creamy Caesar Dressing

#### **Baby Spinach Salad**

With Cranberries, Candied Pecans, Tomato, Red Onion, Feta  
And a Fat Free Raspberry Vinaigrette

#### **Mixed Greens Salad**

Cucumber, Tomato, Carrot, Dried Cranberry and Toasted Almonds  
With a Passion Fruit Vinaigrette

### **Vegetables & Starches**

*(Choice of one vegetable and one starch)*

#### **Vegetables**

Steamed Broccoli  
Maple Glazed Carrots  
Green Beans Almandine  
Cinnamon Spiced Apples  
Roasted Julienne Vegetables (zucchini,  
yellow squash, red onion, red pepper  
& carrots)  
Steamed Asparagus with Crispy Onions  
Asparagus Fries

#### **Starches**

Roasted Rosemary  
Redskin Potatoes  
Whipped Sweet Potatoes  
And Candied Pecans  
Rice Pilaf with  
Crunchy Almonds  
Roasted Garlic Whipped  
Potatoes  
Potatoes Lyonnaise

*(Each additional vegetable or starch is \$2.50 per person)*

## **Holiday Buffet Entrees**

*(Please note that an action station can be substituted as a second entrée.)*

### Entrees

*(Select 2 entrees & add prices together to obtain total. If you select 1 entrée for the buffet, Then double the per person price. Entrees are accompanied by your choice of Vegetable & Starch.)*

#### **Maple and Bourbon Roasted Pork Loin**

With a Port Wine Sauce  
\$7.25 per person Lunch  
\$10.25 per person Dinner

#### **Grilled Sirloin Steaks**

With a Creamy Jack Daniels Demi Sauce  
\$10.95 per person Lunch  
\$13.25 per person Dinner

#### **Sautéed Shrimp and Scallop Pasta**

With Aromatic Vegetables in a Lobster Cream Sauce and Penne Pasta  
\$11.95 per person Lunch  
\$14.25 per person Dinner

#### **Horseradish Crusted Atlantic Salmon**

With Citrus Tarragon Burre Blanc  
\$9.75 per person Lunch  
\$12.75 per person Dinner

#### **Sautéed Veal Scaloppine**

Roasted Wild Mushroom and Marsala Sauce  
\$12.95 per person Lunch  
\$15.95 per person Dinner

#### **Chicken Marsala**

\$8.95 per person Lunch  
\$11.95 per person Dinner

#### **Grilled Chicken Breast**

With Sautéed Mushrooms, Onions and a Balsamic Drizzle  
\$8.95 per person Lunch  
\$11.95 per person Dinner

## **Holiday Dessert Buffet**

*The dessert menu is separated into a three-tier price system.  
(Your selection of a certain tier will include each of these dessert items)*

### **Tier 1**

Assorted Variety of Cakes and Pies  
Chocolate Layered Cake  
Mother Mary's Mixed Berry Cobbler  
\$5.00 per person

For plated desserts these items would be \$3.75 per plate

### **Tier 2**

Chocolate Torte and Vanilla Cheese Cake with Fresh Berries and Whipped Cream  
Bourbon Pecan, or Raspberry Almond Tart  
\$8.95 per person

For plated desserts these items would be \$5.21 per plate

### **Tier 3**

Chocolate Truffle Layered Cake  
Spiced Carrot Cake with Cream Cheese Frosting  
Pumpkin Cheesecake  
Individual White or Dark Chocolate Cake with Kaluha Cherries  
\$12.95 per person

For plated desserts these items would be \$6.25 per plate

### **Enhance your buffet by selecting Pastry items sold by the dozen**

#### **Pastries**

One Dozen of Assorted Cookies or Chocolate Brownies  
\$12.75

One Dozen of Chocolate Covered Strawberries  
\$15.00

One Dozen Assorted Dessert Bars & Petit Fours  
\$18.25

## **Plated Dinner Menu**

*(for groups under 20 guests)*

### **Salads**

#### **Strawberry Pecan Salad**

Crisp Romaine, Blue Cheese, Toasted Candied Pecans, Bacon, Fresh Strawberries,  
Celery and Sweet and Sour Vinaigrette

\$3.50 per salad

#### **Classic Caesar Salad**

Romaine Lettuce, Garlic Croutons, Parmesan Cheese

And a Lemon Caesar Dressing

\$3.50 per salad

#### **Baby Spinach Salad**

With Cranberries, Candied Pecans, Tomato, Red Onion, Feta

And a Fat Free Raspberry Vinaigrette

\$3.95 per salad

#### **Mixed Greens Salad**

Cucumber, Tomato, Carrot, Dried Cranberry and Toasted Almonds

With a Passion Fruit Vinaigrette

\$3.95 per salad

### **Entrees**

*(Choose one vegetable, one starch and your center of the plate option.)*

#### **Beef**

##### **Grilled Filet of Beef Tenderloin**

with a Cabernet Reduction

6oz \$23.95 per plate

8 oz \$28.95 per plate

##### **Pan Seared Beef Tenderloin Medallions**

With a Creamy Jack Daniels Demi Glaze

\$23.95 per plate

##### **Grilled Sirloin Steak**

With a Wild Mushroom Sauce

6oz \$17.95 per plate

8 oz \$23.95 per plate

#### **Chicken**

##### **Chicken Marsala**

\$17.95 per plate

## **Plated Dinner Menu (Con't)**

### **Chicken (Con't)**

#### **Simply Grilled Chicken Breast**

Topped with Sautéed Mushrooms and Onions and a Balsamic Drizzle

\$17.95 per plate

#### **Basil Pesto Rubbed Chicken Breast**

Served With a White Wine-Garlic Cream Sauce

\$17.95 per plate

### **Seafood**

#### **Horseradish Crusted Salmon**

With Citrus Tarragon Beurre Blanc Sauce

\$24.95 per plate

#### **Pan Seared Jumbo Sea Scallops**

With a Coconut Cream Sauce and Piña Colada Fruit Salsa

\$24.95 per plate

#### **Pan Fried Tartan Fields Crab Cakes**

With Creamy Corn Ragout and Chipotle Remoulade

\$25.95 per plate

#### **Herb Roasted Salmon Steaks**

With a Lobster Cream Sauce

\$24.95 per plate

### **Pork**

#### **Maple & Bourbon Roasted Pork Loin**

With a Port Wine Sauce

\$17.95 per plate

#### **Grilled Double Bone Pork Chop**

With Cider Jus and Fruit Chutney

\$21.95 per plate

### **Surf and Turf**

#### **Duet of 6 oz Filet and Chicken**

\$27.95 per plate

#### **Duet of 6oz Filet and Salmon**

\$30.95

## Plated Dinner Menu (Con't)

### Vegetables and Starches

Choice of one vegetable and one starch

Steamed Broccoli	Rosemary Redskin Potatoes
Maple Glazed Carrots	Whipped Sweet Potatoes with Candied Pecans
Green beans Almandine	Rice Pilaf Almandine
Roasted Julienne Vegetable (zucchini, yellow squash, red onion, red pepper & carrots)	Roasted Garlic Whipped Potatoes
Steamed Asparagus	Potatoes Lyonnaise
Asparagus Fries	

## Carving & Action Stations

### Carving Stations

*(Additional \$50 Chef Fee)*

#### **Peppercorn Crusted Beef Tenderloin**

Served with Mini Buns Spicy Wholegrain Mustard and Horseradish Cream  
\$18.95 per person

#### **Slow Roasted Prime Rib of Beef**

Served with Mini Buns, Horseradish Cream and Au Jus  
\$14.25 per person

#### **Herb Roasted Turkey Breast**

Served with Mini Buns, and Cranberry Aioli  
\$10.95 per person

#### **Roasted Pork Loin**

With a Port Wine Sauce  
\$10.95 per person

#### **Pasta Station**

Choice of Pastas, Sauces and Vegetables  
\$10.25 per person

#### **Bananas Foster Station**

\$6.95 per person

## Beverage Menu

### Liquor by the glass

#### **Well Selections**

**\$6**

Kamchatka Vodka, Gilbey's Gin, Seagram's 7, Lauders Scotch, Old Crow Whiskey, Admiral Nelson Spiced Rum, Castillo Silver White Rum, Dekuyper Amaretto.

#### **Premium Selections**

**\$7**

Absolut Vodka, Tanqueray Gin, Jack Daniel's Bourbon, Canadian Club Whiskey, Dewar's Scotch, Bacardi White Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Amaretto Disarranno

#### **Super Premium Selections**

**\$8**

Ketel One Vodka, Ciroc Vodka, Bombay Sapphire Gin, Crown Royal, Makers Mark Bourbon, Tommy Bahama White Rum, Tommy Bahama Gold Rum, Seagram's V.O. Whiskey, Don Julio Blanco Tequila, Amaretto Disarranno, Glenfiddich Single Malt Scotch.

#### **Tartan Select**

**\$9**

Grey Goose Vodka, Belvedere Vodka, Tanqueray Ten Gin, Cabana White Rum, 10 Cane Spiced Rum, CC Twelve, Glenlivet 12 year Scotch, Patron Silver, Knob Creek Bourbon, Hennessy Cognac.

*(Pricing of all drinks includes variations such as "on the rocks or straight up.")*

### Beer by the Bottle

#### **Domestic Beer**

Budweiser, Bud Light, Budweiser Select, Miller Lite, Coors Light, Michelob Ultra \$3.00  
Samuel Adams, Samuel Adams Light \$3.75

#### **Import Beer**

Amstel Light, Heineken, Heineken Light, Corona, Corona Light & Blue Moon. \$3.75

### Draft Beer by the Glass

Bud Light, Miller Lite \$3.75  
Harp, Bass, Guinness Stout \$4.68

### Draft Beer by the Keg

Coors Light, Miller Lite, Bud Light \$200.00  
Harp \$275.00  
Guinness \$275.00

### Non Alcoholic Beverages

Soft drinks (Coca Cola Products) Iced Tea, Lemonade, Coffee \$2.00  
Sparkling Water, Bottled Water \$2.00  
Gatorade \$3.00  
O'Doul's \$3.00  
Red Bull \$3.00

## Signature Holiday Beverages

### **Godiva Chocolate Martini**

Godiva Chocolate Liqueur & Vodka. Garnished with an Orange Wedge.

### **Crème Brulee Martini**

Vanilla Vodka, Frangelico, Cointreau & Half and Half. Dusted with Nutmeg.

### **Candy Cane Martini**

Vodka, Peppermint Schnapps & Club Soda. Garnished with a Candy Cane.

### **Pomegranate Martini**

Citrus Vodka, Cointreau & Pomegranate Juice. Garnished with an Orange Peel.

### **Apple Snowflake Martini**

Vodka, Sour Apple Schnapps & Apple Juice.

### **White Christmas**

Vodka, Amaretto & Heavy Whipping Cream. Sprinkled with Nutmeg.

### **Cranberry Margarita**

Tequila, Grand Marnier, Cranberry Juice & Sour Mix. Cranberry & Lime Wedge Garnish.

### **The Grinch**

Midori, Lemon Juice & Sugar Syrup. Garnished with a Maraschino Cherry.

### **The Blitz**

Irish Cream Liqueur, Dark Rum, Crème de Cacao & Hot Chocolate. Topped with Whipped Cream & Powdered Cocoa.



## Holiday Coffee Bar

\$6.95 per person

Coffee & Decaf

Irish Whiskey

Baileys

Kahlua

Godiva Liqueur

Frangelico

Grand Marnier

Rock Candy

Chocolate Covered Swizzle Sticks

Cinnamon Sticks

Whipped Cream

Chocolate Shavings

### Holiday Wines

*(Other wines may be available, please inquire with the Event Coordinator.  
Prices may change as new vintages become available. Prices are per bottle.)*

### White Wine

***Beringer White Zinfandel*** - Fresh red berry, citrus and melon aromas and flavors and round these out with subtle hints of nutmeg and clove. **\$9**

***High Def Riesling*** - Precision & purity of flavor, rich, clean Mosul fruit, vibrant apples and citrus tones. **\$13**

***Tiefenbrunner*** - Complex bouquet of pear, and candied fruit with dry, full bodied finish. **\$13**

***Maysara*** - Pineapple, green apple & suggestions of citrus lay a groundwork of fruit and acid; there is good length & hints of fresh herb running through the finish. **\$15**

***Santa Margherita*** - Intense scents of white fruits (particularly pears and Golden Delicious apples) as well as delicate spicy notes **\$25**

***Manu*** - Elegant, fruit forward and approachable. Citrus, tropical fruits and herb in the nose, with Gooseberry, sweet herb, and passion fruit on the palate. **\$13**

***White Haven*** - Deep and fresh on the palate, with juicy pineapple and grapefruit flavors complicated by a hint of crystallized citrus peel. **\$17**

***Cake Bread*** - Full-bodied, green apple and citrus flavors, accented by notes of peach and varietal spice, are balanced by crisp natural acidity and a refreshingly flinty, mineral tinged finish. **\$31**

***Clos Du Bois*** - Intense apple, ripe pear and sweet lemon drop scents. These aromas are complemented by toasty oak, spice and butter notes. **\$12**

***La Crema*** - Citrus, pear and green apple aromas dominate the nose, with subtle butterscotch undertones. **\$22**

***Stag's Leap*** - Cedar and saffron with ripe honeydew melon, green apple and Meyer lemon. **\$29**

***Korbel Champagne*** - Light and crisp with light fruit flavors. **\$15**

***Chandon Riche Sparkling Wine*** - Boasts of peaches and white grapes and is a perfect dessert accompaniment. **\$24**

### Holiday Wines

*(Other wines may be available, please inquire with the Event Coordinator.  
Prices may change as new vintages become available. Prices are per bottle.)*

### Red Wine

***Red Rock Merlot***-Black plum and boysenberry with soft, ripe tannins. **\$10**

***Climbing Merlot*** - Dark berry fruits, with time in barrel adding a lovely weight and softness, with bright, elegant, berry fruit integrated with light cigar box oak. **\$16**

***Franciscan Merlot*** - Very supple and elegant, the finely knit tannins highlight bold fruit and sweet tobacco notes, giving a velvety finish. **\$18**

***Pine Ridge Merlot*** - Layers of berry, Cherry, and tobacco in this Bordeaux style blend. **\$30**

***Bonterra Cabernet*** - Aromas of Bing cherry, currants and raspberry, with spicy notes of cedar and dried cranberry. **\$17**

***Joseph Carr Cabernet*** - This Bordeaux influenced red wine, is crafted to express ripe fruit flavors, balanced acidity and a complex finish. **\$22**

***Norton Ridge Cabernet*** - Full Bodied, with aromas and flavors of blackberry and plum. A nice texture with hints of chocolate and coffee in the finish. **\$26**

***Stags Leap Cabernet*** - Aromas of strawberries & raspberries, notes of sun-dried tomatoes and plums. **\$50**

***Folk Machine Pinot Noir*** - Big and full bodied, with a pronounced spiciness and light strawberry flavor and color. **\$23**

***Hayman & Hill Pinot Noir*** - Ripe cherry and soft strawberry, along with elegant texture and a full-flavored finish. **\$17**

***Napa Cellars Zinfandel*** - Intense, sweet ripe berries, cinnamon and black pepper spice with elements of sun-baked earth. **\$18**

***Layer Cake Shiraz*** - Hints of black cherry, dried plum, and fresh cut tobacco. **\$16**

***Bridlewood Syrah*** - Hints of vanilla and coco powder framed by spicy oak that gives way to deep dark floral accents. **\$13**

***Chateau La Nerth Chateaneuf du Pape*** - Scents of lemon and apricot, tastes of apples, pear, hawthorn and grapefruit. **\$41**

## Special Additions to your Holiday Event

Ice Carving	Priced upon request
Dance Floor	Priced upon request
Linen Table Cloths Red, Green or Burgundy	Priced upon request
Linen Napkins Red, Green or Burgundy	\$.75 per
Centerpieces	
Festive Centerpiece Bowl with Assorted Ornaments & a Candle. Surrounded by 4 Votives.	\$15 per table
Floral Centerpiece Fresh Flowers & Holiday Greenery. Surrounded by 4 Votives.	\$15—\$20 per table
Floral Centerpiece with Candles Fresh Flowers, Holiday Greenery & Candles. Surrounded by 4 Votives.	\$20—\$30 per table