



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