

Alpine Country Club 2022 Golf Menus



Breakfast & Brunch Selections

Priced per Guest

Continental Breakfast - \$9.95

Assorted Chilled Juices
Fresh Fruit Display
Assorted Breakfast Pastries
Complete Coffee Station; Regular, Decaf & Hot Tea

Breakfast Buffet - \$18.95

Assorted Chilled Juices
Fresh Fruit Bowl
Assorted Breakfast Pastries
Scrambled Eggs
Bacon and Sausage
Home Fries
Complete Coffee Station; Regular, Decaf & Hot Tea

Alpine Brunch Buffet - \$27.95

Minimum 25 Guests
Assorted Chilled Juices
Fresh Fruit Bowl
Assortment of Breakfast Pastries
Scrambled Eggs
Home Fries
Bacon and Sausage
Pancakes, Waffles **OR** Texas Style French Toast
Appropriate Condiments; Butter, Syrup, Etc
Mixed Greens Salad with Balsamic & Italian Dressings
Warmed Rolls & Butter

Select One Pasta & Sauce

Penne **OR** Cheese Tortellini
with Marinara **OR** Pink Vodka (+ \$1.00)
Complete Coffee Station; Regular, Decaf & Hot Tea

Entrée Additions to Alpine Brunch

Eggplant Parmigiana...\$3.50
Chicken Marsala **OR** Francese...\$4.50
Chicken Parmigiana...\$4.95
New England Baked Haddock With
Lemon Butter Crumb Topping ...\$4.95

Additions to Enhance Your Day!

Par - \$4.00
Granola Bars, Whole Fruit, Candy Bars

Birdie - \$5.50

Chocolate & Nut Trail Mix, Assorted Chips,
Whole Fruit

Beverage/Snack Cart-
Your choice of a hosted or cash basis



Menus Valid Through 2022 Golf Season; Prices Subject to Change; Revised November 11th 2021;
Taxable 20% Administrative Fee & RI State Sales Tax Apply; Website: AlpineCC.com; Phone: 401-943-2670 Ext. 11

Lunch Selections

Priced per Guest

Boxed Lunch Wraps - \$18.00

Ham & Swiss, Turkey & Cheddar, Roast Beef & Provolone or Hummus Vegetarian
Appropriate Condiments, Bag of Chips, House-Baked Cookie & Whole Fruit
Bottle of Water

Deli Buffet - \$20.00

Turkey, Roast Beef, Ham & Chicken Salad
Cheddar, Swiss and Provolone Cheeses
Sliced Local Tomatoes, Lettuce Leaves, Red Onion, Pickles
Assorted Rolls/Breads & Appropriate Condiments

Select Two Salads:

Fruit Salad, Pasta Salad, Cole Slaw **OR** Potato Salad
Potato Chips & House-Baked Cookies

Off the Grille - \$22.00 with Grilled Chicken - \$24.00

(On the Patio)

Hamburgers, Cheeseburgers, Hot Dogs,
Grilled Sausage

With Peppers & Onions on the Side

Select Two Salads:

Fruit Salad, Pasta Salad, Cole Slaw **OR** Potato Salad

Potato Chips & House-Baked Cookies

Alpine Lunch Buffet - \$25

Mixed Greens Salad

Warmed Rolls & Butter

Chicken Marsala **OR** Chicken Francese

Sausage & Peppers **OR** Meatballs with Italian Rolls

Penne Marinara

Chef's Selection of Vegetable & Starch

House-Baked Cookies

Complete Coffee Station; Regular, Decaf & Hot Tea

On The Fly - \$20.00 with Grilled Chicken - \$22.00

(On Holes 6 & 15)

Hamburgers, Cheeseburgers, Hot Dogs,
Grilled Sausage

With Peppers & Onions on the Side

Potato Chips, House-Baked Cookies & Whole Fruit

Gourmet Lunch Buffet - \$32.00

Caesar Salad or Mixed Greens Salad

Warmed Rolls & Butter

Chicken Marsala **OR** Chicken Francese

Roast Sirloin Au Jus **OR** Stuffed Filet of Sole

Cavatelli Pink Vodka

Italian Style Roasted Potatoes

Roasted Vegetable Medley

House-Baked Cookies

Complete Coffee Station; Regular, Decaf & Hot Tea



Dinner Selections

Priced per Guest

All Dinner Selections Include: Mixed Greens Salad, Warmed Dinner Rolls,
Complete Coffee Station; Regular, Decaf & Hot Tea

Pasta Bar - \$21.95

Chef Attendant* creates custom plates with your choice of pasta, sauce and mix-ins!

Choice of Three Pastas: Penne, Rigatoni, Cheese Tortellini **OR** Cavatelli

Choice of Three Sauces: Marinara, Pink Vodka, Bolognese **OR** Pesto Cream

Mix-Ins: Chicken, Sausage, Mushrooms, Roasted Red Peppers, Onions,
Black Olives, Broccoli Florets & Sun-Dried Tomatoes

\$28.95 with Addition of Shrimp & Scallops

*\$150 Chef Attendant Fee Applicable per Every 50 Guests

Served Dinner - \$32.00

Penne Pink Vodka **OR** Marinara

Choice of One Entrée: Chicken Francese, Chicken Marsala **OR** Chicken Saltimbocca

Chef's Selection of Seasonal Vegetable & Starch

Also Includes: Vanilla Ice Cream with Chocolate Sauce OR Assorted House Baked Cookies (1 Tray Per Table)

BBQ Buffet - \$35.00

BBQ Pork Ribs **OR** BBQ Pulled Pork (with Rolls)

BBQ Chicken

Penne Marinara

Corn on the Cob

Potato Salad **OR** Baked Potato

Cole Slaw & Watermelon

Dinner Stations - \$40.00

Antipasto Station: Mozzarella & Provolone Cheeses, Local Tomatoes, Marinated Artichoke Hearts,
Mixed Mediterranean Olives, Red Pepper and Lemon & Garlic Hummus with Crostini

Pasta Station: Penne Marinara & Cheese Tortellini Pink Vodka

Choice of **Two Carving/ Entrée Items: Chicken Francese, Chicken Marsala, Chicken Saltimbocca,
Baked Scrod, **Roast Sirloin, **Roast Turkey, **Baked Ham **OR** **Roast Pork Loin

**\$100 Chef Attendant Fee Applies to These Selections

Chef's Selection of Seasonal Vegetable & Starch

Also Includes: Vanilla Ice Cream with Chocolate Sauce OR Assorted House Baked Cookies (1 Tray Per Table)

Steak Fry - \$MKT

Weather Permitting; Buffet Style ~ Steaks Grilled on Patio

Inclement Weather or If In Tyrolean or Ballroom; Plated ~ Served From Kitchen

Select One For Your Guests: 14oz Grilled Sirloin **OR** 14oz Grilled Ribeye (+\$),

Baked Potato, Sour Cream & Butter, Chef's Seasonal Vegetable

Also Includes: Vanilla Ice Cream with Chocolate Sauce OR Assorted House Baked Cookies (1 Tray Per Table)

