

Alpine Country Club



2019 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 - \$17.95

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 - \$24.95

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
Complete Coffee Station; Regular, Decaf & Hot Tea

Entrée Additions to Alpine Brunch

Eggplant Parmigiana...\$3.25
Chicken Marsala **OR** Francese...\$3.95
Chicken Parmigiana...\$4.25
New England Baked Haddock With
Herbed Buttered Crumbs...\$4.95
Veal Marsala...\$8.95

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





Lunch Selections

Priced per Guest

Boxed Lunch Wraps - \$15.00

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 - \$18.00

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 - \$19.00

(On the Patio)

Hamburgers, Cheeseburgers, Hot Dogs,
Grilled Chicken & 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

On The Fly - \$20.00

(On Holes 6 & 15)

Hamburgers, Cheeseburgers, Hot Dogs,
Grilled Chicken & Grilled Sausage
With Peppers & Onions on the Side

Potato Chips, House-Baked Cookies & Whole Fruit

Alpine Lunch Buffet - \$24

Mixed Greens Salad
Warmed Rolls & Butter
Chicken Capri **OR** Chicken Francese
Sausage & Peppers **OR** Meatballs with Italian Rolls
Penne Marinara
Green Beans Almondine
Oven Roasted Potatoes
House-Baked Cookies
Complete Coffee Station; Regular, Decaf & Hot Tea

Gourmet Lunch Buffet - \$28

Caesar Salad
Warmed Rolls & Butter
Chicken Capri **OR** Chicken Francese
Roast Sirloin au Poivre **OR** Stuffed Filet of Sole
Cavatelli Pink Vodka
Mashed 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

\$26.95 with Addition of Shrimp & Scallops

*\$100 Chef Attendant Fee Applicable per Every 50 Guests

Served Dinner - \$31.00

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

BBQ Buffet - \$34.00

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 - \$37.00

Antipasto Station: Mozzarella & Provolone Cheeses, Local Tomatoes,
Marinated Artichoke Hearts, Mixed Mediterranean Olives & White Bean Salad

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

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

Chef's Selection of Seasonal Vegetable & Starch

Also Includes: Vanilla Ice Cream with Chocolate Sauce

Steak Fry - \$38.00

Weather Permitting; Buffet Style ~ Steaks Grilled on Patio

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

14oz Grilled Sirloin, Baked Potato, Sour Cream & Butter, Chef's Seasonal Vegetable

Also Includes: Vanilla Ice Cream with Chocolate Sauce

