



***Twin Lakes***  
**Golf & Country Club**

**2009**

**Tournament Menu**

**Breakfast**

***The Ultimate Continental***

*Assorted breakfast breads, sweet rolls and mini muffins, fresh fruit display, assorted cold cereal..*

*Juices, fresh brewed coffee and tea.*

***The Euro Breakfast***

*Ham & asparagus frittata, apple walnut crepes, potatoes au gratin, Bacon & bangers, petite croissants, assorted Danish and fresh fruit display.*

*Juices, fresh brewed coffee and tea.*

***The Classic***

*Scrambled eggs, bacon & sausage, potatoes O'Brien, Cinnamon French toast, fresh fruit display, assorted muffins and sweet rolls.*

*Juices, fresh brewed coffee and tea.*

***À LA CARTE UPGRADES***

***Per person added to above buffets***

*French Toast with syrup and butter ~*

*Eggs Benedict ~*

**BOXED LUNCH OPTIONS**

***THE DELI BOX***

*Your choice of turkey, ham or roast beef quarter*

*pound deli sandwich*

*Choice of potato salad or chips*

*Fresh fruit*

*Veggie sticks with dip*

*Chocolate chip cookie*

*Bottle of Water*

***PICNIC BOX***

*Cold fried chicken*

*Potato salad*

*Fresh fruit*

*Vegetable sticks with dip*

*Cheese cubes with crackers*

*Chocolate chip cookie*

*Bottle of Water*

*Add 18% service fee and 9.5% sales tax to all menu prices.*

# Buffet Options

## **TWIN LAKES EXTRAVAGANZA**

*Carved prime rib with au jus and creamy horseradish  
Chicken Marsala, Sweet & Sour Salmon  
Roasted baby red potatoes, Wild rice pilaf  
Sautéed garden vegetables, Fresh fruit display  
Tortellini salad, Tossed Caesar salad  
Rolls & butter*

## **THE GRAND AFFAIR**

*Carved beef tenderloin  
With tea rolls & condiments  
Bacon & Pancetta stuffed mushrooms  
Chicken satays with Thai peanut sauce  
Spanakopita, Bacon wrapped scallops  
Salmon display with alder smoked and poached salmon  
Vegetable crudités, Fresh fruit display  
Tossed Caesar salad, Tomato basil bruschetta  
Curried chicken puffs  
Deviled eggs*

## **THE SIMPLE SENSATION**

*Carved roast beef and turkey breast with assorted tea  
rolls & condiments  
Vegetable crudités with dip, Fresh fruit display  
Imported & domestic cheese display with crackers  
Tossed Caesar salad, Deviled eggs  
Sweet & sour chicken drumettes  
Italian Meatballs with Marinara sauce  
Bacon wrapped chestnuts*

## **HOT CARVED BEEF & TURKEY**

*Carved roast beef & turkey  
With old fashioned sliced breads and condiments  
Garlic mashed potatoes, Fresh vegetable medley  
Mushroom and turkey gravy, Fresh fruit tray  
Tossed salad with assorted dressings*

## **ASIAN STYLE BUFFET**

*BBQ Pork with hot mustard and sesame seeds  
Almond chicken, Teriyaki beef with broccoli  
Pork egg rolls, Shrimp fried rice  
Vegetable yaki soba  
Mandarin salad with crispy rice noodles*

## **SOUTHWESTERN**

*Spicy taco meat, Fajita chicken  
Spanish rice, Refried beans  
Assorted hard and soft shell tacos  
Beef enchiladas, Sweet corn & black bean salad  
Tossed greens with assorted dressings  
Jalapeno corn bread*

## **ITALIAN DELIGHT**

*Caesar Salad, Anti pasta tray, Fresh Fruit  
Penne Pasta and Fettuccini Pasta  
Marinara & Alfredo Sauces  
Italian Sausage and Mushrooms  
Parmesan Cheese, Hot Bread Sticks  
Chicken Parmesan*

## **COUNTRY BBQ**

*St. Louis style ribs, Honey Dijon chicken  
Sweet corn on the cob, Baked beans  
Potatoes au gratin, Pasta salad  
Watermelon tray, Cole slaw  
Tossed green salad with dressings  
Jalapeno corn bread*

*Add 18% service fee and 9.5% sales tax to all menu prices.*

## **SERVED OPTIONS**

*Prices show on a per person basis*

*All entrees served with a choice of classic tossed, Traditional Caesar  
or Hearts of Romaine salad, choice of starch and vegetable.*

### **PORK TENDERLOIN**

*Pistachio crusted with pear ginger chutney.*

### **NEW YORK STEAK**

*10 ounce center cut New York finished  
with roasted garlic cloves and zinfandel butter.*

### **STUFFED CHICKEN**

*Stuffed with gorgonzola cheese and prosciutto ham,  
finished with zesty tomato basil sauce.*

### **STUFFED CHICKEN BREAST**

*Stuffed with gorgonzola cheese and prosciutto ham  
and finished with Zesty tomato basil sauce.*

### **ROASTED CHICKEN BREAST**

*Smothered with Portobello mushrooms  
and rosemary port wine sauce.*

### **CHICKEN PICATTA**

*Simply pan fried then simmered in a buttery caper,  
lemon, basil and sundried Tomato broth.*

### **PRIME RIB OF BEEF**

*Sliced thickly with port wine mushroom  
au jus and creamy horseradish.*

### **HERB CRUSTED SALMON**

*Fresh salmon fillet herb crusted and finished with a lemon  
dill butter flavored With a touch of Dijon.*

### **HICKORY SMOKED SALMON**

*House smoked with apple cider vin blanc.*

### **LONDON BROIL**

*Grilled to perfection then finished with wild mushroom bordelaise.*

### **VEAL CHOP**

*Coated gremolata then finished  
with a marsala wine demi glaze.*

### **HOME MADE LASAGNA**

*Layers of sweet Italian sausage and imported ricotta cheese  
with garlic bread.*

### **HALIBUT PICCATTA**

*Pan seared then simmered in a creamy lemon caper sauce  
fortified with artichokes, mushrooms*

### **FILET MIGNON**

*Classically bacon wrapped then finished with your  
choice of Madera wine sauce or Béarnaise sauce.*

#### **STARCH CHOICES**

*Garlic mashed potatoes*

*Curried rice pilaf*

*Wild rice pilaf*

*Orzo pasta primavera*

*Baked potato*

*Roasted red potatoes*

*Twice baked potatoes*

*Sweet potato au gratin*

*Risotto cakes*

*Chateau potatoes*

#### **VEGETABLE CHOICES**

*Sugar snaps & baby carrots*

*Sautéed zucchini & sweet peppers*

*Buttered asparagus*

*Classic medley of broccoli, carrots & cauliflower*

*Green beans Provencale*

*Broccoli with hollandaise*

*Broiled tomato*

*Cauliflower au gratin*

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