



## GRILL 28 GOLF EVENTS MENU

Our "Tee" golf function menus are specifically designed for golf tournaments played on Pease Golf Course. The Reds, Whites, Blues, and "Tips" menus offer options that include deli, grill, and entrée selections.

### THE "REDS" | \$16.95 per person

#### Sandwiches

Assorted Wrap's and Finger Sandwiches– Turkey and cheddar, Smoked Ham and Swiss, , Roast Beef and Boursin, Mini Italians, Salami and Provolone, Tuna Salad, Chicken Salad, grilled cheese.

Add Lobster Salad \$3.00 each (Requests can be made for specific sandwich types)

#### Salad Sides - Choose 2

Caesar Salad

Greek Salad

Chef's whim Potato Salad

Chef's whim Pasta Salad

Cole Slaw

House Made Chips

#### Desserts - Choose 1

Cookies and Dessert Bars

Selection of sheet cake- German chocolate, banana, double chocolate or carrot

Sliced Assorted Melons and Fruit

### THE "Whites" | \$19.95 per person

#### Grill - Choose 2

Burgers

Hot dogs

Italian Sausage with peppers & onions.

House smoked Pulled Pork

## **THE “WHITES” Continued**

### **Salad Sides - Choose 2**

Berries and Greens salad  
Caesar Salad  
“Fire and Ice” salad-Watermelon and jalapeno  
Chef’s whim Pasta Salad  
Chef’s whim potato salad  
House Made Chips

### **Sides - Choose 1**

Baked Beans  
Cornbread or biscuits  
Southwestern corn salad  
Broccoli Slaw

### **Desserts - Choose 1**

Cookies and Dessert bars  
Assorted Sheet cakes- banana, German chocolate, Carrot, double chocolate  
Mini Key lime pies

## **THE “BLUES” | \$23.95 per person**

### **Grill - Choose 2**

House marinated Chicken breast  
House marinated Steak tips  
Stuffed loin of Pork  
Grilled Pork Chop with chefs salsa  
Seared Salmon with chefs sauce  
Baked Haddock with sherry crumbs

### **Salad Sides - Choose 2**

Caesar Salad  
Greek Salad  
Fire and Ice- watermelon and jalapeno  
Southwestern corn salad  
Chef’s whim Potato Salad  
Chef’s whim Pasta Salad

### **Starch - Choose 1**

Mashed Potato  
Baked potato  
“Twice baked” potato croquettes-chefs sauce  
Whipped sweet potatoes  
Parmesan-sage potato galette  
Rosemary-Dijon roasted fingerling potatoes  
Fried rice

## **THE "BLUES" CONTINUED**

### **Vegetable Sides – Choose 1**

Medley of primavera vegetables  
Corn on the Cob  
Roasted Butter nut squash  
Chive tied bean bundles

### **Desserts - Choose 1**

Cookies and dessert bars  
Assorted sheet cakes- banana, German chocolate, carrot, double chocolate  
Chocolate mousse  
Mini key lime pies

## **THE "TIPS" BLACK | \$28.95 per person (Warm Artisan Rolls with Butter included)**

### **Entrées – Choose 2**

Braised Short Rib of Beef  
House marinated steak tips  
Espresso BBQ Baby back ribs  
Slow roasted ½ chicken  
Grilled Swordfish-chefs garnish  
Seared halibut- Sweet chili lime sauce

### **Salad Sides - Choose 2**

Caesar Salad  
Chopped "wedge" salad  
Dijon-Herb tortellini salad  
Southwestern corn salad  
Chef's Whim Potato Salad  
Chef's Whim Pasta Salad

### **Potato Sides - Choose 1**

Mashed Potato  
Fried Rice  
Baked Potato  
"Twice baked" potato croquettes  
Whipped sweet potatoes  
Rosemary Dijon roasted fingerling potatoes

### **Vegetable Sides – Choose 1**

Medley of Primavera vegetables  
Grilled summer vegetables  
Corn on the Cob  
Chive tied bean bundles

**Desserts - Choose 1**

Selection of Mini Pastries

Fresh Strawberry Gateau cake

Chocolate mousse with berries

Mini Key lime pies