

GRILL 28

— AT PEASE GOLF COURSE —



PLANNED



Your Event
HOSTED



CATERED

Planning

Our Planning services start from the moment you book your event! Your Event Coordinator is assigned to you immediately and your contact person from start to finish to answer all of your questions.

What to Expect?

- Reference material and checklist ensuring a seamless planning process
- Access to your Event Coordinator via email for all your inquiries and event questions
- Guidance through the menu selection process
- Assistance with styling and designing your event
- Vendor recommendations
- A direct contact for your vendors on the day of your event
- Provide direction to your guests
- Offer coordinating assistance on the day of your event

Venue

Located on picturesque Pease Golf Course, Grill 28 offers the perfect setting for your next Holiday Event, Company Outing, Golf Outing, Wedding, or Celebration!

Amenities Available:

- Parking
- Electrical Power
- Seasonal Tent
- Private Room
- Sound Amplification
- Golf Simulators
- Lawn Games

Choose Your Setting

Charming Clubhouse:

1,200 Square Feet of Event Space is available year-round. Private event room accommodates up to 80 guests.

Outdoor Tented Pavilion (Available May - October):

Our tented Pavilion accommodates up to 160 seated guests. Additional tent can be added to accommodate up to 400 guests. Featuring an elevated view of the surrounding course; our Tent is the perfect backdrop for any Event!

Catering

Our food is prepared on-site by our Grill 28 Culinary Team. Our catering menus feature fresh, flavorful food prepared with innovation and ingredients sourced locally whenever possible.

Menus

A variety of event menus are available to you. Additionally, we are happy to work with you in customizing a menu perfect for your event! We understand each event is unique and would love to explore options available to satisfy your event specific needs.

Rentals + Equipment

- Standard Floor Length Cloth Linen
- Cloth Napkins
- Flatware
- China Glassware
- Stemware
- Chaffing Dishes
- Banquet Tables
- Dining Tables
- Folding Chairs

Your coordinator is happy to assist with additional event enhancements from outside vendors

Staff

In addition to your Event Coordinator our seasoned Event Staff is ready to serve you!

- Event Captain
- Event Chef
- Bartenders
- Wait-staff

Breakfast Menu

Continental

4.95 Per Person

Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas
Assortment of Homemade Muffins, Scones, Donuts & Cinnamon Crumb Cake

Grab + Go Breakfast

9.95 Per Person

Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas
Breakfast Sandwich (Bacon, Sausage or Breakfast Burrito)
Assortment of Homemade Muffins, Scones, Cider Donuts & Cinnamon Crumb Cake
Choice of Yogurt or Fruit Cup

Full Breakfast

10.95 Per Person

Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas
Scrambled Eggs
Sausage, Bacon & Home Fries
Assortment of Homemade Muffins, Bagels & English
Fresh Fruit

Premium Breakfast

13.95 Per Person

Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas
Cheese Scrambled Eggs
Eggs Benedict
Belgian Waffles
Sausage, Bacon & Home Fries
Assortment of Homemade Muffins, Bagels & English
House Made Quiche with an assortment of Fresh Ingredients

Beverages

Chilled Orange, Cranberry & Tomato Juices 1.50 pp
Hot or Iced Chai Tea 3.75 pp

Passed Hors d'Oeuvres

Priced Per Dozen

Meat & Poultry

Maple Leaf Pig's in a Blanket 16
with Honey Mustard or Pineapple Sweet
and Sour Sauce

Mini Steak and Cheese Egg Rolls 28
with Peppers, Onion and Mushrooms;
served with Horseradish Aioli

**Sausage and Fontina Stuffed
Mushrooms 18**
topped with Alfredo Sauce

Assorted Deviled Eggs 13
Avocado-Bacon Ranch, Fired Roasted Tarragon
Baby Vegetables, Crab Rangoon with Wonton
Crumb, Buffalo Chicken with Bleu Cheese

Bacon Wrapped Chicken Medallions 18
with Espresso BBQ Sauce

**Korean Beef or Chicken Marinated
Skewers 22**

**Bacon Wrapped Smoked Turkey
Tenderloin Medallions 22**
with Cranberry Orange Chutney

Mini Mac & Cheese Bites 20
with Applewood Smoked Bacon

Seafood

**Sea Scallops Wrapped in Applewood
Smoked Bacon 29**

Pan Seared Diver Scallops 31
with Pineapple Jam or Thai Micro Salad

Mini Native Crab Cakes 30
with Cornbread Crumbs and House Pickle
Remoulade Sauce

Classic Shrimp Cocktail 33
with Horseradish Cocktail Sauce and Lemon Zest

Sesame Seared Yellow Fin Tuna 28
served with Asian Slaw and Siracha Aioli

Carolina Smoked Pork Hush Puppies 20
with Spiced BBQ Mustard and Gruyere Cheese

**Mini Balsamic Chicken Double
Gloucester Canape 22**

Arnold Palmer Pork Belly 23
with Lemon Berry Micro Salad

Handmade Chicken Quesadilla 23
with Chicken, Cilantro, Pepper, Onion and
Cheese; served with Sour Cream

House Made Italian Stromboli 21
Italian Meats and Cheese, Sundried Tomato
Pesto in a Fresh Dough

Asian Pork Dumplings 19
with Ginger Scallion Ponzu Sauce

Beef Tenderloin Crostini 24
Baby Arugula-Boursin Cream

House Made Meatballs 19
Marinara, Swedish or Sweet and Sour

Chicken Tenders 19
with Buffalo, Moroccan, Teriyaki or
Pineapple Sweet and Sour Sauce

Mini Hand Rolled Chicken Egg Roll 25
with Sweet and Sour Sauce

Spicy Yellow Fin Tuna Sushi Roll 20
with Avocado and Pea Shoots Topped
with Siracha Aioli

**Lobster and Wild Mushroom
Ragout Tartlets 30**

Smoked Salmon Crostini 24
with Boursin Cheese and Dill

Roast Summer Salmon 23
with Pineapple Sweet and Sour Vegetable Slaw
on a Cucumber Round

Passed Hors d'Oeuvres

Priced Per Dozen

Vegetarian

Mini Mac and Cheese 18

Vegetable Spring Rolls 22
with Sweet and Sour Sauce

Vegetable Stuffed Mushrooms 18
Spinach, Roasted Red Peppers and Cheese
Stuffing topped with Alfredo Sauce

Gorgonzola Grapes 18
with a Pistachio Crumb Crust

Layered Melon and Fruit Shooters 16
Puree of Fresh Fruits Layered

Caprese Salad Skewers 19

Mini Mozzarella Ball, Grape Tomato, Basil Leaves and
Kalamata Olive with a Basil Pesto and Balsamic Drizzle

Apple Brie Wontons 20
with Hot Raspberry Jam

Baby Stuffed Potatoes 14
with Sour Cream and Chives

**Roasted Root Vegetable and Potato
Pancakes 18**
Topped with Chive Crème

**Tapenade and Feta Spread on Naan
Crostoni 18**

Stationary Appetizers

Serves Approximately 25 Guests

Fresh Vegetable Crudité 45
with Creamy Ranch Dressing

Gourmet Cheese and Fruit Display 65
with Crackers

Mediterranean Platter 90
Salami, Prosciutto stuffed Cherry Peppers, Hummus, Greek Olives, Marinated Mushrooms, Feta Cheese
and a White Bean with Andouille Sausage Salad; served with Toasted Pita Points

Grill 28 Sausage Dip 45
with House Chips

Feta Dip 65
with Pita Chips

Baked Macaroni and Vermont Cheddar Cheese 75

Chicken Cordon Bleu Pasta 90
Pasta, Ham and Chicken in a Fontina Cream with Buttery Crumbs

Meat Lasagna 90

Vegetarian Lasagna 75

Deli Buffet

13.95 Per Person

Includes: A selection of Salads, Assorted Wraps and/or Sandwiches

Choose One

Fresh Fruit Salad • Tossed Salad • Caesar Salad • Pasta Salad • Potato Salad

Salad Enhancements +3 Per Person

Greek Salad • Cobb Salad
Spinach Strawberry & Candied Walnut Salad

Choose Three

Chicken Caesar Wrap

Vegetarian Wrap

Roasted Turkey Wrap
with Cheddar Cheese

Smoked Ham and Swiss Wrap

Prime Rib Wrap
with Horseradish Aioli

Chicken Salad BLT Wrap

Southwestern Blackened Chicken Sandwich
with Roasted Corn and Black Bean

Grilled Chicken and Mozzarella Sandwich
with tomato and Pesto Aioli

Roasted Turkey Sandwich
with Fresh Red Pepper, Avocado and Arugula

Tuscan Italian Sandwich
with Salami, Prosciutto, Capicola, Aged Provolone Cheese, Olive Tapenade and mayonnaise

Tuna Salad Sandwich

Chicken Salad Sandwich

Egg Salad Sandwich

Buffets

Standard Buffet

22.95 Per Person

Includes: Freshly Baked Rolls or Warm Corn Bread, Salad, Two Entrée Selections, Fresh Seasonal Vegetable, Potato or Rice, Coffee and Tea Station

Choose One

Garden Salad with House Dressing
Caesar Salad

Choose One

Bacon Herbed Roasted Red Potatoes
Brown Rice
Yukon Gold Mashed Potatoes

Choose Two

Baked Haddock with Sherried Bread Crumbs

Grilled Tuna with Pineapple Salsa

Chicken Cordon Bleu Pasta

Seared Salmon

with Pineapple Sweet and Sour Sauce

Chicken Piccata

Thin Chicken Medallions pan seared with Capers, Shallots, Roasted Tomatoes and Lemon-Parsley Butter Sauce

Chicken Saltimbocca

Statler Chicken Breast with Prosciutto, Sage, Caramelized Onion, Diced Tomatoes and Gruyere Cheese

Roast Sliced Turkey

with Stuffing and Cranberry Sauce

Crispy Southern Fried Chicken

Buttermilk Marinated 3 Piece Chicken Fried Ultra Crispy

Chili Lime Pork Tenderloin with Pear Salsa

Korean BBQ Short Rib of Beef

with House Fermented Kimchee

House Marinated Grilled Steak Tips

Meat Lasagna

Vegetarian Lasagna

Buffet Enhancements

Additional Entrée + 5 pp

Prime Rib Carving Station + 7 pp

Seasonal Dessert +2.50 pp

To Our Valued Guests:

Allow us to work with you in customizing a menu perfect for your event! We understand each event is unique and would love to explore options available to satisfy your event specific needs.

Includes:

Warm Bread and Salad served Family Style

Selection of two Plated Entrées accompanied by Seasonal Vegetable

Coffee and Tea Station

Tier One Menu

24.95 Per Person

Choose Two

Baked Haddock

Fresh Native Haddock Baked and Topped with Sherried Cracker Crumbs and Brown Rice

Italian Stuffed Chicken Breast

Fresh Mozzarella, Basil, Roasted Tomato and Artichoke Hearts. Panko-Parmesan Crusted

Korean Short Rib of Beef

Finished with Kimchee and served with Coconut Sticky Rice

Crispy Southern Fried Chicken

Buttermilk Marinated 3 Piece Chicken Fried Ultra Crisp served with Coleslaw and Mashed Potatoes

***Please ask about our Seasonal Vegetarian Option**

Tier Two Menu

26.95 Per Person

Choose Two

Grilled Tuna

topped with Pineapple Salsa and served with Brown Rice

Grill 28 Steak Tips

with Peppers, Onion and Mushrooms and Mashed

Seafood Stuffed Haddock

with Lobster Newburg Sauce

***Please ask about our Seasonal Vegetarian Option**

Our culinary team understands the importance of menu customization and are happy to offer additional options, suggestions, and to accommodate dietary restrictions per your request.