



# *Dunegrass Golf Club*

## *Social Menus*



# *Event Room Rental Fees*

**Starting at \$500**

**All Packages Include:**

Set- Up & Breakdown

Standard Ballroom Tables & Chairs

White or Ivory Linens

Colored Napkins

Flatware, Glassware & China

Bartenders & Servers

Cake Cutting, Plating & Serving

Private Outdoor Deck, Patio & Lawn

Day- Of Coordinator

Event rental fee varies based on room, day of the week and season

# Breakfast

**Continental Breakfast** \$14.50 per person

Home Baked Cinnamon Coffee Cake and Doughnuts

Fresh Baked Muffins with Butter

Fresh Seasonal Fruit Platter

Add Vanilla Yougurt and House Granola \$3.25 per person

Assorted Bagels with Cream Cheese & House Jam

**Breakfast Buffet #1** \$19.50 per person

Home Baked Cinnamon Coffee Cake and Doughnuts

Fresh Baked Muffins with Butter

Fresh Seasonal Fruit Platter

Fresh Scrambled Eggs

Sausage Links

Applewood Smoked Bacon

Home-made Home Fries

Baked Praline French Toast w/ Maine Maple Syrup

**Breakfast Buffet #2** \$23.95 per person

Home Baked Cinnamon Coffee Cake and Doughnuts

Fresh Baked Muffins with Butter

Fresh Seasonal Fruit Platter

Add Vanilla Yougurt and House Granola

Assorted Bagels with Cream Cheese & House Jam

Farmer's Quiche with Spinach & Chicken Sausage, Garden Vegetable, Crab & Cheddar

House-made Home Fries

Applewood Smoked Bacon

Plus 8% Sales Tax and 20% Gratuity

## *Lunch*

### **Soup and Salad**

**\$16.95 per person**

#### **Salads: Select Two**

Fresh Garden Salad with two dressings

Berry Spring Salad: Greens, Bleu Cheese, Fresh Berries, & almonds tossed with poppy Seed Dressing

Crisp Caesar Salad served with Fresh Croutons, Parmesan cheese tossed with Caesar Dressing

Apple & Dried Cranberry Salad w/ goat cheese tossed with balsamic dressing

Tortellini Pasta Salad with garden vegetables & balsamic vinaigrette dressing

#### **Soups: Select One**

Fresh Tomato Soup w/ crème fraiche

County Chicken Noodle

Cream of Butternut Squash

Cream of Roasted Cauliflower-Parmesan

Corn Chowder

Clam Chowder - Add \$3.95

Seafood Chowder - Add \$3.95

Soup and Salad served with crackers and assorted Fresh Baked Breads & Rolls w/ butter

### **BBQ Buffet**

**\$18.95 per person**

Hamburgers

Veggie Burgers

Hot Dogs

Red Bliss Potato Salad

Assorted Condiments, Relishes, Sliced Cheese, Tomato, & Onion

Assorted Cookies

### **Add Additional Sides \$2.00 per side**

Garden Pasta Salad

Fresh Caesar Salad

Garden Salad with assorted Dressing

House-made Cole Slaw

Fresh Corn on the Cob with Butter

Home Bake Beans

Macaroni & Cheese

Chilled Sliced Watermelon - "when in season"

Italian Sausage with Peppers and Onions - Add \$5.00

Pulled Pork with Deli Rolls - Add \$6.00

Plus 8% Sales Tax and 20% Gratuity

## *Lunch*

### **Deli Buffet**

**\$19.95 per person**

#### **Choice of one salad:**

Mixed Baby Greens w/Garden Vegetables & Asst. Dressings  
Crisp Caesar Salad served w/ fresh croutons & caesar dressing  
Garden Pasta Salad  
Country Potato Salad

Deli Platter w/ Sliced Roast beef, Baked Virginia Ham, Roast Turkey, and Genoa Salami  
Country Chicken Salad  
Sliced Provolone, Swiss and American Cheese  
Shredded lettuce, sliced tomatoes, sliced onions, olives and pickles  
Bakery Fresh Rolls and Sliced Breads  
Assorted Condiments  
Potato Chips  
Assorted home baked cookies & brownies

### **Italian Style**

**\$25.95 per person**

#### **Salad:**

Garden Tossed Salad with dressing -or-  
Crisp Caesar Salad served with Fresh Croutons & Caesar Dressing

#### **Main Dishes:**

Chicken Parmesan with Marinara Sauce  
Meatballs & Italian Sausage  
Penne Pasta with Marinara Sauce

Plus 8% Sales Tax and 20% Gratuity

# *Breaks & Refreshments*

## **AM Break**

Select 2 for \$6 / 3 for \$9

Fresh Whole Fruit

Granola Bars

Assorted Yogurt

Trail Mix

Freshly Baked Assorted Muffins and Pastries

## **PM Break**

Select 2 for \$8 / 3 for \$10

Fresh Whole Fruit

Snack Crackers and Pretzels

Chips and Salsa

Cookies

Assorted Cheese and Crackers

## **Refreshments**

\$7 per person

Freshly Brewed Downeast Coffee, Decaffeinated Coffee

Assorted Herbal Teas

Assorted Coca Cola® Soft Drinks & Bottled Waters

Plus 8% Sales Tax and 20% Gratuity

# *Hors D'Oeuvres*

*Served butler style*

*Priced per 100 pieces*

Fresh Bruschetta on Garlic Crostini	\$235
Miniature Grilled Cheese & Onion Jam Sandwiches	\$235
Mushroom Caps Stuffed with Garden Vegetable and Herb Stuffing ∞	\$235
Asiago Asparagus Wrapped in Filo	\$245
Baked Apple and Pear Brie Puff Pastry Tarts	\$235
Baked Brie and Raspberry Jam Pastry Tarts	\$235
Pork Pot Stickers Served with a Garlic Soy Sauce	\$235
Sweet Italian Sausage in Puff Pastry	\$235
Vegetarian Antipasto Skewers ∞	\$235
Vegetable Spring Rolls Served with a Sweet Chili Sauce	\$235
Bacon Mac & Cheese Cups	\$240
Buffalo Chicken Cups with Bleu Cheese	\$240
Miniature Italian Meatballs with Marinara Sauce ∞	\$245
Miniature Mediterranean Meatballs with Lime Aioli ∞	\$245
Red Bliss Potato Bites Stuffed with Bacon, Scallions and Cheddar Cheese ∞	\$235
Southwest Chicken Cups with Salsa	\$240
Teriyaki Chicken Skewers ∞	\$250
Traditional Spanikopita	\$255
Miniature Grilled Ryebein Sandwiches	\$245
Mushroom Caps Stuffed with Fresh Crabmeat and Herb Stuffing ∞	\$245
Teriyaki Beef Skewers wrapped in Bacon ∞	\$275
Miniature Sliders Topped with Cheddar, Catsup, Mustard & Dill Pickle Slice	\$255
Baked Shrimp Pesto Crustini with Cream Cheese	\$250
Miniature Spicy Crab Cakes Served with Remoulade Sauce	\$270
Maine Lobster Mac & Cheese Cups	\$280
Slices of Roasted Tenderloin on a Garlic Crostini Topped with Bernaise Sauce	\$285
Bacon Wrapped Sea Scallops ∞	\$295
Chilled Jumbo Shrimp Cocktail Served with Spicy Cocktail Sauce ∞	\$295
Red Bliss Potato Bites Stuffed with Lobster & Fontina Cheese ∞	\$315
Maine Lobster Salad on Crustini	\$360

**A minimum of 4 pieces per person is suggested**

**∞Available as Gluten Free Option**

Plus 8% Sales Tax and 20% Gratuity

# *Stationed Hors D'oeuvres*

*Per Person*  
*50 person minimum*

## *Platters*

<b>Tex Mex Display</b> With Layers of Salsa, Green Onions, Black Olives, Diced Tomatoes, Cheddar Cheese, Sour Cream and Refried Beans, Served with Tortilla Chips	<b>\$3.60 per person</b>
<b>Farm Fresh Garden Vegetable Display</b> Served with Spinach Dip and Red Pepper Hummus	<b>\$4.75 per person</b>
<b>Assorted Imported &amp; Domestic Cheese Display</b> Served with Seasonal Fruit and Crackers	<b>\$6.35 per person</b>
<b>Buffalo Chicken Dip</b> With Crostini or Gluten Free Tortilla Chips	<b>\$6.75 per person</b>
<b>Antipasto Display</b> With Italian Sliced Meats & Cheeses, Marinated Mushrooms, Pepperoncini, Assorted Olives, and Marinated Artichoke Hearts, Served with Garlic Crostini	<b>\$9.50 per person</b>
<b>Maine Crab and Artichoke Dip</b> With Crostini or Gluten Free Tortilla Chips	<b>\$9.50 per person</b>
<b>Raw Bar Sail Boat Display</b> With Chilled Jumbo Shrimp, Empress Crab Claws, and Oysters on the Half Shell, Served with Spicy Cocktail Sauce, Remoulade Sauce, Capers, and Lemon Wedges	<b>Market Price</b>

One stationary display is encouraged, in lieu of stationary display please add an additional two pieces per person of butlered  
Hors D'Oeuvres

Plus 8% Sales Tax and 20% Gratuity



# *Dinner Buffets*

## *Italian Style*

\$27.50 per person

### **Salad:**

Garden Tossed Salad with dressing -or-  
Crisp Caesar Salad served with Fresh Croutons & Caesar Dressing

### **Main Dishes:**

Chicken Parmesan with Marinara Sauce  
Meatballs & Italian Sausage  
Penne Pasta with Marinara Sauce

## *BBQ*

\$29.50 per person

### **Salad:**

Crisp Caesar Salad Served with Fresh Croutons & Caesar Dressing

### **Main Dishes:**

Baby Back Ribs Splashed with Sweet and Tangy BBQ Sauce  
1/4 BBQ Chicken Breasts  
Italian Sausage with Peppers & Onions

### **Starch:**

Red Bliss Potato Salad

### **Vegetable:**

Corn on the Cob

## *Traditional*

\$33.50 per person

### **Salads:**

Fresh Garden Salad with Dressings -or-  
Crisp Caesar Salad Lightly Tossed and Served with Fresh Croutons and Caesar Dressing

### **Main Dishes:**

Sliced Roast of Pork Topped with a Pork Dijon Sauce  
Baked Stuffed Cranberry and Herb Chicken Breast, Topped with Herbed Cream Sauce  
Penne Pasta with Marinara Sauce

### **Starch:**

Oven Roasted Rosemary Seasoned Red Bliss Potatoes

### **Vegetable:**

Oven Roasted Garden Vegetables Seasoned with Garlic and Herbs

## ***Silver***

**\$37.50 per person**

### **Salads:**

Crisp Caesar Salad Lightly Tossed and Served with Fresh Croutons and Caesar Dressing **-or-**  
Spring Mixed Baby Greens Salad with Fresh Berrues, Blue Cheese Crumbles Topped with Poppyseed Dressing

### **Main Dishes:**

Baked Haddock Topped with Garlic Crumbs, Cheddar Cheese and Lobster Sauce  
Baked Cranberry and Herb Stuffed Chicken Breast, Topped with Herbed Cream Sauce  
Three Cheese Ravioli with Marinara Sauce

### **Starch:**

Oven Roasted Rosemary Seasoned Red Bliss Potatoes

### **Choice of One Vegetable:**

Oven Roasted Garden Vegetables Seasoned with Garlic and Herbs

## ***18<sup>th</sup> Green Sunset Buffet***

**\$ 42.50 per person**

### **Salads:**

Crisp Caesar Salad Lightly Tossed and Served with Fresh Croutons and Caesar Dressing **-or-**  
Spring Mixed Baby Greens Salad with Fresh Berrues, Blue Cheese Crumbles Topped with Poppyseed Dressing

### **Main Dishes:**

Baked Stuffed Cranberry and Herb Chicken Breast, Topped with Herbed Cream Sauce **-or-** Chicken Piccata with Lemon Caper Sauce  
Baked Atlantic Salmon with Lemon-Dill Sauce **-or-** Teriyaki Glaze  
Three Cheese Ravioli with Marinara Sauce

### **Starch:**

Oven Roasted Rosemary Seasoned Red Bliss Potatoes

### **Choice of One Vegetable:**

Green Beans Topped with Sliced Roasted Almonds **-or-**  
Oven Roasted Garden Vegetables Seasoned with Garlic and Herbs

***All Buffets Served with Bakery Fresh Whole Wheat, Sour Dough and Dill Dinner Rolls  
with Sweet Butter***

Plus 8% Sales Tax and 20% Gratuity

## *Buffet Carving Stations*

### *Roast Turkey Breast*

Served with Mango & Cranberry Chutney

Add \$10 per person

### *Country Baked Ham*

Served with Country Style Mustard

Add \$10 per person

### *Herb Roasted Loin of Pork*

Served with Apple Sauce & Country Mustard

Add \$ 10 per person

### *A Carving Station of Two Meats from Above*

Add \$16 per person

### *Roasted Sirloin of Beef*

Served with Aujus & Horseradish Crème Sauce

Add \$14 per person

### *Roasted Prime Rib*

Served with Aujus & Horseradish Crème Sauce

Add \$16 per person

### *Roasted Tenderloin of Beef*

Served with Aujus & Horseradish Crème Sauce

Add \$18 per person

Plus 8% Sales Tax and 20% Gratuity

## *Plated Dinners*

### **Choice of One Salad:**

Mixed Baby Greens, Bleu Cheese, Fresh Berries, and Toasted Almonds, with a Poppy Seed Dressing  
Mixed Baby Greens, Arugula, Goat Cheese Crumbles, and Sliced Green Apples, with Balsamic Vinaigrette  
Crisp Caesar Salad Lightly Tossed and Served with Fresh Croutons and Caesar Dressing  
Garden Salad with Cucumbers, Tomatoes, Red Onions and Choice of Dressing

### **Choice of One Starch:**

Garlic Mashed Potatoes  
Oven Roasted Rosemary Seasoned Red Bliss Potatoes  
Baked Potato with Sour Cream  
Three Grain Rice Pilaf

### **Choice of One Vegetable:**

Oven Roasted Garden Vegetables Tossed in Fresh Basil, Virgin Olive Oil, Romano Cheese and Garlic  
Grilled Asparagus Seasoned with Garlic and Fresh Lemon Juice *add \$2 per person*  
Green Beans Topped with Sliced Roasted Almonds  
Sesame Ginger Sliced Carrots  
Roasted Root Vegetables *add \$2 per person*

### **Plated Dinner Main Course**

#### *Choice of Up to Three Options:*

Baked Ricotta Cheese Stuffed Shells with Marinara Sauce	\$36 per person
Roasted Wild Mushroom Ravioli Topped with Alfredo Sauce	\$36 per person
Baked Florentine Stuffed Chicken Breast Topped with a Cream Herb Sauce	\$38 per person
Baked Cranberry and Herbed Stuffed Chicken Breast Topped with a Cream Herb Sauce ∞	\$38 per person
Baked Haddock Topped with Garlic Crumbs, Cheddar Cheese and Lobster Sauce ∞	\$38 per person
Roast Loin of Pork Encrusted with Rosemary and Topped with a Dijon Mustard Sauce ∞	\$38 per person
Baked Teriyaki Salmon with Carmelized Onions	\$40 per person
Poached Salmon Topped with a Fresh Dill and Lemon Cream Sauce ∞	\$40 per person
Herb Roasted Prime Rib with Au Jus ∞	\$42 per person
8oz. Filet of Beef Roasted to Perfection and Topped with a Merlot Demi Glace ∞	\$42 per person
Grilled Petit Filet of Beef and Baked Stuffed Shrimp	\$52 per person
Grilled Petit Filet of Beef and Maine Lobster Tail with Scallops, Maine Shrimp and Herb Stuffing	\$59 per person

**All Plated Dinners Served With Assorted Fresh Whole Wheat, Sour Dough and Dill Dinner Rolls Served with Sweet Butter**

∞Available as Gluten Free Option

Plus 8% Sales Tax and 20% Gratuity

## *Beverage Service Menu*

### *Beer & Wine Package*

\$14.00 per person for the first hour and \$7.00 per person for each additional hour.

This includes: Domestic, Imported, and Micro Brewed Beer, House Champagne, House Red and White Wine, and Soda.

*Beer & Wine Package for 5 Hours: \$32.00 per person*

### *Call Package*

\$16.00 per person for the first hour and \$8.00 per person for each additional hour.

This includes: Call Liquors, Domestic, Imported and Micro Brewed Beer, House Champagne and House Wines, and Soda. Premium liquors not included.

*Call Package for 5 Hours: \$42.00 per person*

### *Premium Package (Full Open Bar)*

\$18.00 per person for the first hour and \$9.00 per person for each additional hour.

This includes: Premium Liquors, Call Liquors, Cordials, Domestic, Imported and Micro Brewed Beer, House Champagne and Wines, and Soda.

*Premium Package for 5 Hours: \$52.00 per person*

Plus 8% Sales Tax and 20% Gratuity

# Liquors & Cordials

## *Call Liquor*

Absolute  
Tanqueray  
Bacardi  
Captain Morgan  
Canadian Club  
Dewar's White Label  
Seagram's 7  
Pinnacle Grape  
Pinnacle Raspberry  
Jack Daniels  
Jameson  
Seagram's VO  
Goslings

## *Premium Liquor*

Grey Goose  
Ketel One  
Bombay Sapphire  
Crown Royal  
Makers Mark  
Glenlivet Single Malt

## *Cordials*

Kahlua  
Grand Marnier  
Frangelico  
Disaronno Amaretto  
Baileys

Plus 8% Sales Tax and 20% Gratuity