

## Hors d'oeuvres

PASSED OR PLATED

Pricing is per person / per item

### From the Farm

Grilled lamb skewers, mint yogurt & cumin

Grilled steak crostini, mushroom duxelle, blue cheese crumbles

Roasted chicken salad, tomatoes, celery root remoulade, gougeres

Brasserie sliders: mini burger, bacon & smoked onion jam, garlic aioli, aged gouda, arugula

Pork belly, root beer glaze, spicy pickle, cornbread

Pork belly "burnt ends", scallion pancake, black garlic aioli, shoyu caramel, Asian pear, chili

Beef tartare, capers, shallots, Dijon aioli, fine herbs, grated egg yolk, toast points

\$9

### From the Garden

Arancini: mini risotto balls, smoked tomato aioli

Caprese skewers: heirloom tomato, basil, mozzarella, balsamic reduction

Watermelon & tomato gazpacho shooters, lemon oil, fresh basil

Prosciutto wrapped asparagus, balsamic reduction

Deviled eggs, Dijon mustard, pickles

Goat cheese stuffed mushrooms

Fig & prosciutto flatbread

Veggie tartine

Parisian gnocchi

\$7

7.2022

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### From the Sea

Smoked salmon, red onion, capers, dill cream cheese, toast points or mini gougères

Oyster beignets, corn relish, Come Back sauce

Mini crab cakes, spicy remoulade sauce

Smoked salmon rillettes, chives, capers, mini bagel

Tuna crudo, avocado, grapefruit, herbs, radish, chili oil, wonton chips

Spicy shrimp remoulade, corn cake, micro salad

Scallop crudo, grapefruit, mint, cilantro, pickled grapes, serrano peppers, ginger lime vinaigrette

Boiled shrimp, choice of cocktail sauce or spicy remoulade (served warm or cold)

\$9

Melon & crab salad: marinated gulf crab, compressed duo of melon, shaved radish, citrus, queso fresco, heirloom tomato gazpacho, tajin, EVOO

Seafood tower: boiled shrimp, crab cakes, tuna tartare, oysters (raw, broiled or fried), lemon, cocktail sauce and remoulade

*(Arranged in a beautiful presentation of tiers)*

*MP*

MP REFERS TO MARKET PRICE, CATERING MANAGER WILL QUOTE BASED ON CURRENT PRICES

# FAT GOLF

*Brasserie*  
CATERING MENU

## Buffet or Plated Dinner

### Boar or Bird

Choice of salad  
Choice of one entree:  
Roasted Pork Tenderloin or Crispy Duck en Fig Mole  
Choice of two side items  
Bread & Butter  
\$43 per person

### Vegetarian

Choice of salad  
Choice of one entree:  
Spring Pea Risotto, Acorn Squash Farci, Veggie  
Pappardelle  
Choice of two side items  
\$43 per person

### Fin or Fowl

Choice of salad  
Choice of one entree:  
Rotisserie Chicken or Pan Seared Trout  
Choice of two side items  
Bread & Butter  
\$48 per person

### On the Hoof

Choice of salad  
Choice of one entree:  
Smoked Short Rib or Bone-in Pork Chop  
Choice of two side items  
Bread & Butter  
\$58 per person

### Prime

Choice of soup  
Choice of salad  
Choice of one entree:  
Beef Tenderloin au Poivre, Roasted Rack of Lamb,  
Salmon, or Red Snapper  
Choice of two sides  
Choice of dessert  
Bread & Butter  
\$68 per person

### Surf & Turf

Choice of soup  
Choice of salad  
Choice of: Prime NY Strip or Prime Filet  
Choice of: Lobster, Crab, Shrimp, Scallops  
Choice of two sides  
Choice of dessert  
Bread & Butter  
MP per person

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*\*\*A \$2500 food minimum for evenings and \$1500 food minimum for luncheons is required\*\**

*Shown fees are for buffets only. For seated dinners with plated meals, an extra \$12 pp fee will apply. A 20% service charge will be added to all F&B charges*

# FAT GOLF

*Brasserie*  
CATERING MENU

## Sides and Extras

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### Soups

Corn & Crab Bisque  
Chicken & Sausage Gumbo  
Sweet Corn Chowder  
Butternut Squash Purée  
Lentil  
French Onion  
\$8

### Vegetable Sides

Grilled asparagus  
Lemon scented green beans  
Roasted Brussels sprouts  
Seasonal grilled vegetables  
Broccolini  
Ratatouille  
\$7

### Starch sides

Pommes puree  
Potatoes au gratin  
Confit fingerling potatoes  
Truffle mac & cheese  
Parisian gnocchi  
Polenta  
Parmesan & herb risotto  
\$7

### Salads

Seasonal mix  
Lemon herb orzo  
Roasted beet & strawberry  
\$7

### Add-Ons

(Available only with Dinner Menu)

Arancini  
House bread  
Goat cheese stuffed mushrooms  
Caprese Skewers  
Deviled eggs  
Pretzel Bites  
\$7

### Desserts

Twice baked chocolate cake  
Butterscotch pot de crème  
Chocolate bread pudding  
Vanilla bean cheesecake  
Mexican chocolate tart  
White chocolate miso cheesecake  
Rum bread pudding  
\$7

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## Dips, Sandwiches & Wraps

PASSED OR PLATED

### Assorted Platters

(Choice of Three)

Seasonal crudité's with house-made roasted garlic hummus or Vadouvan curry dip

Seasonal fruit with cream cheese dip

Spinach & artichoke dip or Za'atar spiced beet dip with pita chips

Meze platter: olives, grilled vegetables, baba ghanoush, tzatziki, pita points

\$23 per person

### Assorted Sandwiches & Wraps

(Choice of Three Plus Choice of Salad)

Roasted chicken salad on gougeres; Country ham & pimento cheese; Mini Cubano; Roasted pork & caramelized onions; Grilled veggie wrap

Salad - Seasonal mix or Lemon herb orzo

\$25 per person

### Assorted Sandwiches & Wraps

(Choice of Three Plus Two Side Items )

Roasted chicken salad on gougeres; Country ham & pimento cheese; Mini Cubano; Roasted pork & caramelized onions on a slider bun; Grilled veggie wrap

\$29 per person

### Side Items

Seasonal salad with house-made dressing

Lemon herb orzo pasta

Seasonal crudité's platter

Fruit platter

Spinach & artichoke platter

Meze platter

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# FAT GOLF

*Brasserie*  
CATERING MENU

## Carving Bar

Beef tenderloin with horseradish sauce  
Slow roasted brisket with au jus  
Rack of lamb with au jus  
Herb roasted pork loin  
MP\*\*

## Mac & Cheese Bar

Sausage  
Bacon  
Chives  
Roasted broccoli  
Truffle oil  
Sriracha  
Crab meat / Lobster (MP)  
\$8

## Charcuterie & Cheese

Chef's selection of smoked meats,  
cheese, fruits & nuts; served with whole  
grain mustard, assortment of pickles,  
grilled bread and crackers  
\$14

# Food Bars

Pricing is per person / per item

## Mashed Potato Bar

Chives  
Bacon  
Shredded cheese  
Roasted broccoli  
Diced ham or sausage  
Sriracha  
\$8

## Pretzel Bar

Beer cheese fondue  
Variety of mustards  
Cinnamon & sugar  
Peanut butter  
Melted chocolate  
Spinach artichoke dip  
Horseradish mix  
Pepperoni & marinara dip  
\$8

## Brownie Bar

Whipped cream  
Selection of nuts  
M&Ms  
Chocolate syrup  
Cream cheese dip  
Peppermint chips  
\$7

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