



IRISH HILLS
Golf & Country Club

TOURNAMENT MENU

MENU #1~ KEEP IT CHILL~ \$23 per person

From the Garden

Garden Veggies with Southwest Ranch Dip

Mediterranean Pasta Salad with Sundried Tomato Vinaigrette

Sandwiches (choose 2 from each category)

Filled Sandwiches

Tuna Salad Sandwich with Red Onion, Dill, Lemon, Mayo

Egg Salad Sandwich with Sweet Vidalia Onion, Cracked Pepper, Mayo

Chicken Salad Sandwich with Red Onion, Green Onion, Celery, Roasted Garlic, Rosemary, Mayo

Meat Sandwiches

Deli Style Salami & Cheddar Sandwich with Mustard & Mayo

Deli Style Ham & Swiss Sandwich with Dijon Mayo

Deli Style Turkey & Spiced Monterey Jack with Cranberry Mayo

Vegetarian Sandwiches

Cucumber & Red Onion Sandwich with Caper Dill Cream Cheese

Roasted Vegetables with Garlic Aioli

Roasted Sweet Potato with Radish, & Caramelized Onion Hummus

The Crunch Factor

A selection of Potato Chips (1 bag per person)

The Cookie Monster

Freshly Baked~ Chocolate Chip, Oatmeal Raisin, Peanut Butter, M&M Cookies

Menu is created and priced with the intention of a minimum of 24 guests

Menu is based on 1 sandwich & 1 cookie per person



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MENU #2~ MULLIGAN'S BBQ~ \$27 per person

From the Garden

Garden Greens, tomatoes, cucumbers, red onion, carrots, radish, White Wine Vinaigrette
(Choose Potato Salad or Pasta Salad for the entire Group)

Oven Roasted Potato Salad, onions, peppers, with Creamy Dill Ranch Dressing

Tuscan Orzo Pasta Salad tomatoes, onion, olives, with Parmesan Garlic & Basil Vinaigrette

From the Grill (choose 2 varieties for the entire group/ 1 per person)

All Beef Hot Dogs

Hot Italian Sausage

All Beef ¼ lb Burger

Vegetarian Grill (choose 1 option for the Vegetarian's)

Garden Burger, Corn, Rice & Herb with Red Pepper Jelly

Cream Cheese, Dressed Greens, Tomato, Onion

Falafel with Cucumber, Lettuce, Tomato, Red Onion & Tzatziki

Condiments

ketchup, mustard, relish, mayo, tomatoes, onions, sauerkraut, lettuce

The Sweet Tooth (choose 1 selection for the entire group)

Freshly Baked~ Chocolate Chip, Oatmeal Raisin, Peanut Butter, M&M Cookies

Tarts- Raisin Butter Tarts, Plain Butter Tarts, Pecan Butter Tarts, Lemon Butter Tarts

Brownies- Cocoa Cinnamon Dusted Chocolate Brownies

Menu is created and priced with the intention of a minimum of 24 guests

Menu is based on 1 grilled item & 1 sweet per person



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MENU #3~ THE EAGLE'S NEST ~ \$27 per person

From the Garden (choose 1 salad from each category for the entire group)

Leafy Greens

Garden Greens, tomato, cucumber, red onion, carrots, radish with House Dressing

Caesar Salad, homestyle croutons, bacon bits, parmesan cheese, Creamy Parmesan Dressing

Composed Salads

Picnic Coleslaw with Creamy White Wine Vinegar & Herb Dressing

Quinoa Salad, tomato, onion, apples, cranberries, pumpkin seeds, Raspberry Herb Vinaigrette

Oven Roasted Potato Salad, onions, peppers, with Creamy Dill Ranch Dressing

Sandwiches (choose 2 varieties of sandwich for the entire group/1 per person)

Grilled Jamaican Jerk Chicken with Mango Salsa, Red Pepper Aioli & Shredded Greens

Mediterranean Inspired Gyro Wrap with Tomato, Red Onion, Cucumber, Lettuce & Tzatziki

Tandoori Chicken with Cucumber, Red Onion, Pickled Radish, Greens & Cumin Lemon Yogurt

BBQ Pulled Pork Sandwich with Shredded Mozza, Creamy Coleslaw & Crisp Fried Onions

Philly Style Beef Cheesesteak with Sauteed Mushrooms, Onions, Peppers, Provolone Cheese & Sweet BBQ Sauce

Vegetarian Sandwiches (choose 1 for all the Vegetarians)

Signature in House Quinoa Burger with Roasted Garlic Mayo & Sweet Chili Lime Aioli

Falafel with Tomatoes, Red Onion, Cucumber, Lettuce & Tzatziki

Veggie Banh Mi with Crispy Tofu, Sweet Pickled Vegetables & Sriracha Mayo

The Sweet Tooth (choose 1 selection for the entire group)

Freshly Baked~ Chocolate Chip, Oatmeal Raisin, Peanut Butter, M&M Cookies

Tarts- Raisin Butter Tarts, Plain Butter Tarts, Pecan Butter Tarts, Lemon Tarts

Brownies- Cocoa Cinnamon Dusted Chocolate Brownies

Menu is created and priced with the intention of a minimum of 24 guests

Menu is based on 1 sandwich & 1 cookie per person



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MENU #4~THE 9 IRON ~ \$35 per person

From the Garden (choose 1 salad for the entire group)

Garden Greens, Tomatoes, Cucumbers, Red Onion, Carrots, Radish, White Wine Vinaigrette

The Albatross, Poppyseed Dressed Greens with Tomatoes, Onions, Cucumber, Mandarins, Cranberries & Candied Seeds

Panzanella Salad, Homestyle Croutons, Tomatoes, Bocconcini, Peppers, Fresh Basil, Balsamic Vinaigrette

The Main Course (choose 1 entree for the entire group)

Panko Crusted Chicken with Sweet Basil Marinara & Mozzarella Cheese, Herb & Garlic Pesto Dressed Pasta with Parmesan

Asian Inspired Garlic & Ginger Sticky Pork with Vegetables & Sesame Rice

Mediterranean Inspired Beef Kebab with Lemon Garlic Potatoes & Garden Vegetables

Vegetarian Option (choose 1 entree for all the vegetarians)

Penne Pasta with Seasonal Garden Vegetables,

Pesto Marinara Panko Crusted Cauliflower with Sweet Basil Marinara & Mozzarella Cheese, Herb & Garlic Dressed

Pasta with Parmesan

Ratatouille with Tuscan Quinoa

The Sweet Tooth (choose 1 for the entire group)

New York Style Cheesecake with House Made Sour Cherry Vanilla Glaze

Chocolate Fudge Cake with Whipped Cream & Caramel Drizzle

Vanilla Shortcake with Fresh Berries & Devon Custard

Menu is created and priced with the intention of a minimum of 24 guests

Menu is based on 1 salad, main & dessert per person



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MENU #5~ THE HOLE IN ONE ~ \$47 per person

From the Garden (choose 1 salad for the entire group)

Garden Greens, Tomatoes, Cucumbers, Red Onion, Carrots, & Radish with White Wine Vinaigrette
Iced Watermelon with Cucumber, Feta, Mint, Cracked Black Pepper & Lime Vinaigrette
Tuscan Pasta Salad with Sundried Tomatoes, Grilled Vegetables, Olives & Feta

The Main Course (choose 1 from each category for the entire group)

Pick your Protein

Marinated Grilled Breast of Chicken with Summer Salsa
AAA 8 oz Striploin of Beef with White Balsamic BBQ Glaze
Lemon Pepper Shrimp Brochette with Garlic & Lime Aioli
Grilled Pork Tenderloin with Roasted Red Pepper & Tomato Jam

Pick your Side

Baked Potato with Sour Cream
Garlic & Herb Smashed Potatoes
White Wine Parmesan & Herb Barley Risotto

Pick your Vegetable

Garden Medley of Vegetables, Salt & Pepper, Olive Oil
Lemon Asparagus & Red Pepper
Sauteed Summer Zucchini with Pesto & Garlic

Vegetarian Option (choose 1 entree for all the vegetarians)

Penne Pasta with Seasonal Garden Vegetables, Pesto Marinara
Panko Cauliflower with Basil Marinara & Mozza Cheese, Herb & Garlic Pasta with Parmesan
Ratatouille with Tuscan Quinoa

The Sweet Tooth (choose 1 for the entire group)

New York Style Cheesecake with House Made Sour Cherry Vanilla Glaze
Chocolate Fudge Cake with Whipped Cream & Caramel Drizzle
Vanilla Shortcake with Fresh Berries & Devon Custard

Menu is created and priced with the intention of a minimum of 24 guests

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Menu Add Ons

Menu 1

Salad...\$4pp

Bag of Potato Chips...\$3pp

Herb & Garlic Seasoned Pita Crisps...\$3pp

Plattered Chips & Salsa, fried in house...\$12 per platter

Add on Sandwich \$7-\$11

Add On Dessert...\$3

Menu 2

Salad...\$4

Cheese...\$1

Hot Dog...\$3

Sausage...\$5

Burger...\$7

Veg Item...\$7

Dessert...\$5

Menu 3

Salad...\$7

Meat Sandwich...\$11

Veg Sandwich...\$9

Dessert...\$5

Menu 4

Salad...\$7

Main...\$20

Dessert... \$7

Menu 5

Salad...\$7

Main...\$25

Dessert... \$7