

Turf Club Buffet Menu

2016-2017

Salads

Mixed Baby Greens

With mushrooms, shredded carrots, cherry tomatoes, English cucumbers and cheddar cheese

Asian Sesame Slaw

A shredded mix of carrot, jicama, and green cabbage tossed with mayonnaise, honey, Rice vinegar and sesame seed oil

Broccoli Salad

Broccoli Florets tossed with red onion, raisins, feta cheese and topped with sunflower seeds

Romaine & Walnut Salad

Chopped romaine lettuce topped with gorgonzola cheese, walnuts and caramelized apples with a red wine vinaigrette

Fresh Fruit Salad

Watermelon, cantaloupe, honeydew, red grapes and pineapple

Entrees & Sides

Soup Du Jour

Herb Roasted Garlic Red New Potatoes

Vegetable of the day

Lemon Vegetable Polenta

Cod Veracruz

Roasted cod with a stewed tomato and bell pepper sauce over it

Baked Honey Garlic Chicken

Baked Honey and garlic soaked Chicken

Golden Gate Fields "Signature" Fried Chicken

Carving

Slow roasted Prime Rib

Served with au jus and horseradish cream

Roasted Turkey

Served with cranberry sauce and turkey gravy

Roasted Ham

Served with a honey mustard sauce

Desserts

Assorted petite French Pastries, pies, and cakes

Menus subject to change