Lyman Orchards Golf Club



2024 Outing Menu



Jamie Harvey Banquet Manager jamie.harvey@lymangolf.com

Sreakfast

BEFORE YOU TEE OFF

Lyman's Apple Cider - Add Hot or Cold Lyman's Cider to Breakfast - \$1.00 per guest

Breakfast Sandwiches

\$8.99 per guest

Sausage, Egg & Cheese on a Biscuit, Lyman Orchards Cinnamon Cider Donut Holes, Fruit Juices & Coffee

Quick Grab

\$2.99 per guest

Lyman Orchards Cinnamon Cider Donuts & Fresh Brewed Coffee

Continental Breakfast

\$7.99 per guest

Cider Donuts, Apples, Assorted Mini Danishes, Assorted Mini Muffins, Fruit Juices & Coffee

Bloody Mary or Mimosa Bar

\$8.99 per guest

Lyman's Homemade Bloody Mary Mix

LUNCH OPTIONS

On Course or Hour Before Tee off

Birdie Break

\$10.99 per guest

Oven Roasted Turkey Deli Sandwich with Lettuce, Tomato and American Cheese on a Potato Roll & Potato Chips Par Break

\$9.99 per guest

Two Grilled Hot Dogs, Served with Chili, Sauerkraut, Condiments & Potato Chips

Eagle Break

\$15.99 per guest

Black Angus Burgers, Hot Dogs, Black Bean Veggie Burgers, Kielbasa Dogs, Chili, Sauerkraut, Sliced Cheese, Onions, Tomatoes, Lettuce, Condiments & Potato Chips

Bogey Break

\$16.99 per guest

BBQ Pulled Pork, Pulled Chicken, Pasta Salad, Coleslaw, Watermelon & Potato Chips

LUNCH BEVERAGES

Assorted Soft Drinks

Domestic Beer & Soft Drinks

Premium, Domestic Beer & Soft Drinks

Beer Tastings! Local Brewer Serving Beer Samples on the Course Starting at \$2.00 per person Ask for Details \$3.49 per guest \$6.49 per guest \$8.49 per guest

Banquet 4 тне сизтом

\$31.99 per guest Choice of One

Choice of One

Penne Salsiccia with Italian Sausage, Roasted Peppers, Spinach & Parmesan Pasta Florentine with Spinach, Mushrooms, Tomatoes, EVOO & Parmesan Baked Penne alla Vodka with Parmesan

Choice of One

Roasted Chicken with Lyman's Apple Cider Glaze

Pan Seared Chicken Francais with Fresh Lemon

Stuffed Sol with Shrimp and Garlic Stuffing Topped with White Wine Reduction

Choice of One

Creamy Mushroom and Onion Beef Marsala

Thin Sliced Herb Roasted Beef with a Sweet Onion Lager Reduction

Sliced Beef Sirloin & Wild Mushroom Au Jus

Included

Tossed Garden Salad with Balsamic Vinaigrette Chef's Choice Potatoes Seasonal Vegetables & Warm Dinner Rolls

THE CORTLAND \$32.99 per guest

Tossed Garden Salad with Balsamic Vinaigrette Cavatappi Caprese with Mozzarella, Grape Tomatoes, Basil & Balsamic Reduction Tuscan Chicken Breast with Spinach, Tomatoes & Parmesan Cream Sauce Sliced Roasted Beef Sirloin & Wild Mushroom Au Jus Chef's Choice Potatoes Honey Roasted Glazed Carrots & Warm Dinner Rolls

THE MCINTOSH

\$35.99 per guest Tossed Garden Salad with Balsamic Vinaigrette Homestyle Macaroni & Cheese Pan Seared Chicken with Andouille Sausage & Cornbread Stuffing St. Louis Style BBQ Ribs Roasted Corn & Coleslaw Chef's Choice Potatoes & Warm Dinner Rolls

THE MACOUN

\$36.99 per guest

Tossed Garden Salad with Balsamic Vinaigrette Penne Provencal with Fresh Tomatoes, Garlic, Parmesan & Fresh Lemon Sliced Beef with Red Wine Reduction Oven Roasted Chicken with Roasted Red Pepper Cream Sauce Lemon Pepper Salmon with Dill Beurre Blanc

Chef's Choice Potatoes

Seasonal Vegetables & Warm Dinner Rolls

BAR PACKAGES

Assorted Soft Drinks

Domestic Beer, Wine, & Assorted Soft Drinks

Full Open Bar Domestic Beer, Wine & Assorted Soft Drinks

Full Cash Bar

\$4.49 per guest \$9.99 per guest \$16.99 per guest \$199 fee

All Menu Prices are Per Guest (Unless Otherwise Noted) and Subject to a 20% Administrative Service Charge & CT Sales Tax



ON COURSE EXPERIENCES

Bottled Water

\$2.00 per guest

Iced Down Bottled Water at Registration, Between the Nines or Loaded on Carts

Snack Packs

\$3.00 per guest

Bottled Water, Lyman Orchards Apple & Granola Bar, Loaded on Carts Before Tee off

FOLLOWING PLAY

Pretzel Station

\$4.99 per guest

Warm Salted Pretzels with Cheese Sauce, Sriracha Ranch & Honey Mustard

Taste of New England

\$5.99 per guest

Classic New England Clam Chowder & Corn Chowder Served with Chopped Bacon, Chives and Oyster Crackers

Bar Bites

\$7.99 per guest

Bruschetta Cups Pigs in a Blanket Santa Fe Chicken Egg Rolls

Beverage Carts

Ask for details

Fully Stocked Concession Cart Available on Cash, Consumption or Drink Ticket Basis

Signature Drink Station

Inquire for Details, Spiked Options Available

Chips & Salsa

2.99 per guest Tortilla Chips and Fresh Mild Salsa

Seasonal Harvest Table

7.99 per guest

Crudité Vegetables with Imported Cheeses, Fresh Seasonal Fruits. Cured Meats, Crackers & Dip

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DESSERT

Chocolate Chip Cookies

\$1.99 per guest

Freshly Baked Chocolate Chip Cookies

Ice Cream Sundae Station

\$7.99 per guest Includes Chocolate & Vanilla, Assorted Toppings

The Bake Shop

\$4.99 per guest Chocolate Chip Cookies, Brownies, & Donut Holes

Crisp Station

\$3.99 per guest Seasonal Fruit Crisp Served

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