



HALLOWEEN MENU

10.28.23

PASSED APPETIZERS

BAO BUNS 2 WAYS

Korean Fried Chicken Tenders - KBB
Chinese Pork Pork Belly - Tso Sauce

VEGETABLE SPRING ROLLS

Hot & Sour Dipping Sauce

BEEF CROSTINI

Roasted Beef Tenderloin, Garlic Crostini,
Horseradish Cream, Aged Balsamic

SHRIMP TEMPURA SKEWERS

Large Shrimp, Wooden Stick, Bang Bang Sauce

HUGE PIGS INA BLANKET

All Beef Dog, Puff Pastry
House Made Honey Mustard

STATIONARY FOOD

FALL SALAD

Baby Spinach, Roasted Beets Roasted Squash,
Candied Walnuts, Dried Cranberry
Crumbled Goat, White Balsamic Vinaigrette

PESTO CAVATELLI

Cavatelli Pasta, Basil & Pine Nut Pesto,
Baby Kale, Roasted Cherry Tomatoes,
Pecorino Romano Cheese

ASSORTED COOKIES

NON-GOLFERS - \$35.00 PER PERSON ++

Surf & Turf

MENU

FAMILY STYLE APPETIZERS

TOMATO & BURRATA SALAD
RIPE SUMMER TOMATOES, BURRATA MOZZARELLA, ARUGULA GREENS, LOCAL WATERMELON RADISH, 8YR AGED BALSAMIC, EVOO, PINE NUTS, SEA SALT & CRACKED PEPPER

CRISPY THAI CALAMARI
BABY SPINACH, MANGO, GRAPEFRUIT, PEANUT, HOT & SOUR THAI DRESSING

PORK BELLY BITES
SWEET SOY GLAZE, SESAME PEANUT, SWEET PICKLES, SHAVED SCALLION

ENTRÉE SURF & TURF

ROASTED NY STRIP PREPARED MEDIUM RARE WITH MARINATED GRILLED SHRIMP SKEWER

BLACK ANGUS BEEF & WHITE TIGER SHRIMP SERVED WITH CRISPY TRUFFLE GOLD POTATOES, ROASTED ASPARAGUS & CHIMICHURRI

FINALE
GIANT FUDGE BROWNIE
FRESH BAKED FUDGE CHOCOLATE BROWNIE





BABY *Bonetti*

SUNDAY

10

10:00 AM

MARCH



MENU

Tomato & Basil Soup

San Marzano Tomato, Basil, Cream, Crouton

3 Cheese Grilled Cheese

Thick Multigrain Bread, Gruyere,
Cheddar & Havarti Cheese

Spring Green Salad

Spring Greens, Tomato, English Cucumber,
French Radish, Pickled Red Onions,
Champagne Vinaigrette

Fruit Salad

Melons, Pineapple, Grapes & Berries

Grilled Seasonal Vegetable Board

Seasonal Vegetables, Aged Balsamic,
Shaved Pecorino Romano Cheese,

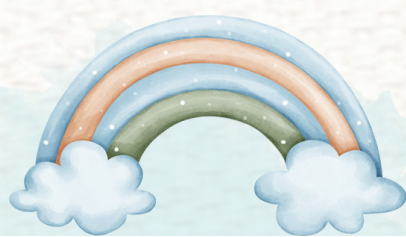
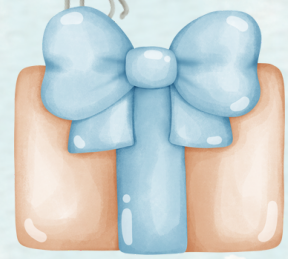
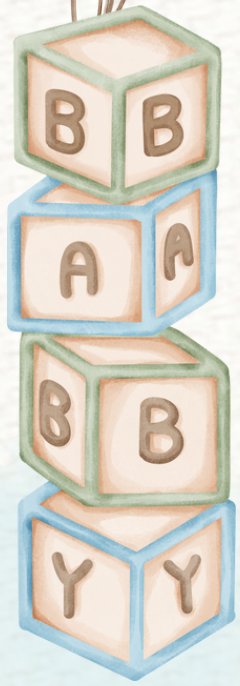
Build Your Own Rice Bowl

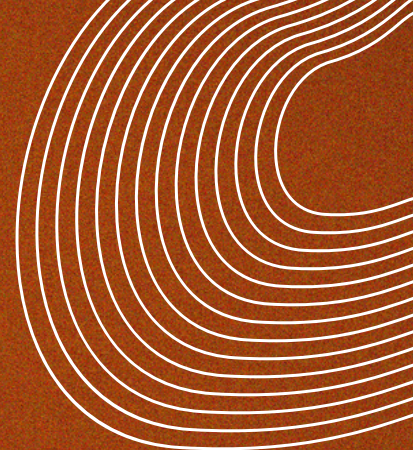

Sushi Rice, Seaweed Salad, Kim Chi, Pickles,
Pickled Reds, Avocado, Bean Sprouts,
Gochujang Aioli, Cilantro and More

Blackened Togorashi Shrimp

OR Marinated Grilled Chicken Breast

Served Hot for the Rice Bowls, Veggies or Green Salad






Happy Birthday NANA!

MENU

Shrimp Cocktail Platter
120pcs – U10 Shrimp Cocktail
Bloody Mary Cocktail Sauce and Lemon

Cheese Platter
Cheese Sourced Locally & Imported
Crackers, Crostini's, Jams, & Nuts



Fruit Salad
Fresh Melons, Grapes, Pineapple & Berries

Caesar Salad
Crispy Hearts of Romaine Lettuce,
Caesar Dressing, Parmesan Cheese, Croutons

Sandwich Board
Italian Style – Capicola, Soppresatta,
Serrano Ham, Vegetables, Cheese, Arugula, Oil, Vinegar

Cape Cod Chicken Salad – Cranberry, Walnut, Apple, Mayo, Lettuce
Jr. Turkey Club – Turkey, Bacon, Lettuce, Tomato, Mayo

Cape Cod Potato Chips, Cole Slaw & Pickles

