

A LA CARTE RYDER CUP ROOM MENU

Please Select 2 Entrée Choices to offer your guests

All Entrée Choice Ratios Must Be Provided to Pinehills No Later than 5 Days Prior to Event

LUNCHEON

Served with their proper accompaniment, soup of the day, and coffee

Chicken Pasta and Broccoli

Sautéed chicken tenderloin, Julienne vegetables, tossed with garlic and white wine

Chicken Piccata

Pan-seared chicken breast with capers and mushrooms in a lemon garlic wine sauce

Broiled Native Cod

Moist flaky white fillet topped with our seasoned crumbs

Teriyaki Tips

Tender hand-cut sirloin marinated in teriyaki sauce and char-grilled

Cobb Salad

Romaine lettuce topped with hard-boiled egg, tomato, avocado, bacon, diced chicken, crumbled bleu cheese

Tomato Mozzarella Salad

Mixed field greens topped with fresh buffalo mozzarella, vine-ripe tomatoes and red onions and drizzled with aged Balsamic

\$19.00* per person ++

Minimum of \$450 Expense Inclusive of Tax and Gratuity

DINNER

Served with their proper accompaniment, chowder or salad (and salad + \$2), and coffee

Chicken Marsala

Sautéed chicken breast with mushrooms, shallots and prosciutto in a Marsala wine reduction served over wild mushroom raviolis, topped with asparagus spears

Chicken Piccata

Chicken tenderloins sautéed and finished with capers and mushrooms in a lemon-garlic wine sauce

Blackened Salmon

Cajun seasoned salmon finished with a tomato butter

Teriyaki Tips

Tender hand-cut sirloin marinated in teriyaki sauce and char-grilled

Grilled Swordfish (Add \$4.00)

Fresh swordfish grilled to perfection and topped with a lemon-dill beurre blanc

Filet Mignon (Add \$5.00)

Fillet grilled to your liking, served with wild mushrooms and a Cabernet wine reduction

***Add Dessert for \$3**

Choice of Ice Cream topped with a Cookie, Chocolate Cake, Cheese Cake, Mud Pie, or Apple Crisp

\$27.00* per person ++

Minimum of \$750 Expense Inclusive of Tax and Gratuity

**++ Prices do not reflect 20% Suggested Gratuity Fee or 7% meal tax*

