

## Tax Relief Dinner Buffet

Saturday April 14<sup>th</sup>, 2018

5:30 PM

Outing Club Salad  
Mixed Greens Salad  
Strawberry Chevre, Raspberry Vinaigrette  
Seasonal Fresh Fruit

Ricotta Cheese Filled Tortellini  
Garlic-Herb Penne Pasta  
Meatballs Marinara  
Chicken Alfredo  
Garlic Shrimp Scampi  
Seasonal Vegetables  
Garlic Breadsticks

Traditional Tiramisu Cake

**\$12 adults \$6 Children ages 6-11  
5 and under complimentary**

## Administrative Professionals Day Buffet

Wednesday April 25<sup>th</sup>, 2018

11:30 AM – 1:00 PM

Mixed Greens Salad, Goat Cheese Crumble,  
Blackberries, Almond Slivers, Citrus  
Vinaigrette

Fresh Fruit Platter  
Outing Club Salad  
Grilled Chicken Breast with  
Rosemary- Honey Glaze

London broil Steak with  
Mushroom & Onion Demi-Glace

Herb Roasted Potatoes  
Fresh Vegetable Medley

Chef's Assorted Dessert Table

**\$15.95 per person**  
Includes gift for Admin



## BENT RIVER CRAFT BEER DINNER

THURSDAY APRIL 19<sup>TH</sup>, 2018

6:00 PM

BENT RIVER BBR LAGER SERVED UPON ARRIVAL



### UNDERCURRENT IPA

UNDERCURRENT IPA MARINATED SHRIMP COCKTAIL  
TOMATO CHOW CHOW, CANDIED LEMON  
WHITE BEAN-BASIL PUREE

### BLUEBERRY UNCOMMON STOUT

BLUEBERRY UNCOMMON & HONEY GLAZED BACON  
MIXED GREENS, ROASTED BEETS, CANDIED WALNUTS,  
GOAT CHEESE, BBR VINAIGRETTE

### RUSSIAN IMPERIAL STOUT

RUSSIAN IMPERIAL BRAISED SHORT RIBS  
CAULIFLOWER MASHED POTATOES  
IMPERIAL CURRY GLAZED CARROTS  
ROASTED BROCCOLINI

### COCONUT PORTER

COCONUT PORTER ICE CREAM FLOAT



## Family Fish Fry

March 9<sup>th</sup>, 16<sup>th</sup>, 23<sup>rd</sup>, 30<sup>th</sup>

All-U-Care to Eat Family Style 5:00 –8:00 pm

Cole Slaw	Hand Breaded Cod Filets
Cottage Cheese	Golden French Fries
Outing Club Salad	Cornmeal Hushpuppies
Assorted Rolls, Butter	Buttered Corn
Tartar Sauce	Lemon

**\$15 Adults \$6 Children**

## Taco Baskets

Thursday April 5<sup>th</sup> and 26<sup>th</sup>  
5:00 –8:00 PM

\$5 order of 3 Hard Shell Tacos  
\$4 order of Guacamole  
\$3 order of Queso

Free Chips and Salsa!



# EVENT MENUS

## KING CRAB SUNDAY BRUNCH

SUNDAY MARCH 11<sup>TH</sup>, 2018

10:30 AM – 1:30 PM

Steamed Crab Legs with Drawn Butter  
Eggs Benedict with Crab Hollandaise  
Butterfly Fried Shrimp  
Baked Chicken Parmesan  
Seasonal Vegetable Mélange  
Herb Roasted Potatoes

Chef Carved Prime Rib of Beef

Fresh Fruit Platter  
Mixed Greens Salad  
Outing Club Salad  
Assorted Danish & Muffins  
Chilled King Crab Legs  
Shrimp Cocktail

Scrambled Eggs  
Apple Wood Smoked Bacon  
Sausage Links  
Fresh Made Waffles

OC Dessert Table



ADULTS \$22

CHILDREN AGES 6-11 \$5

AGES 5 & UNDER COMPLIMENTARY

## Chalk Hill Wine Dinner

Thursday March 15<sup>th</sup>, 2018

6:00 PM



### Estate Sauvignon Blanc

Chilled Avocado Vichyssoise  
Curry Crème

### Sonoma Coast Chardonnay

Seared Sea Scallops  
Bitter Greens, Candied Lemon  
Grapefruit Vinaigrette

### Sonoma Coast Pinot Noir

Korean Chili & Tamarind Glazed Rack of Pork  
Sweet Corn Soufflé, Shishito Pepper Rajas

### Sonoma Coast Rose

Caramelized Grilled Peach  
Blood Orange Sorbet  
Lavender Syrup

\$58 per Person

## Drinks of the Month

## St Patrick's Day Buffet

Saturday March 17<sup>th</sup>, 2018

5:30 PM



Corned Beef & Cabbage  
Honey-Whiskey Broiled Salmon  
Beer & Boetje's Brined Chicken  
Caramelized Onion Jus

Herb Roasted Potatoes with Bacon  
Seasonal Vegetable Medley  
Grilled Vegetable and Mixed Greens Salad with  
Honey-Stout Vinaigrette  
Fresh Fruit Platter

Chocolate-Whiskey Bread Pudding

\$21



## MARCH

### Ruby Red

A LITTLE BIT OF SWEET  
AND SOUR TO KICK OFF  
SPRING



## APRIL

### Gin Lemon Sparkler

SWEET, SIMPLE AND  
REFRESHING